



RESHMI JR

Microbiologist

My Objective is to develop a career in the Microbiologist by giving the best with all my ability, sincerity as to attain organizational goals thereby fulfilling my personal goals

KEY SKILLS

Adaptation	Hardworking	Learn new skills
Communication & Team work	Efficient	Trustworthy
Critical Thinking & Decision Making	Self-confident	Calm under pressure

PERSONAL DETAILS

Mobile	+91-7356036847
Address	Ravi Nivas, Alinmoodu Bhoothakulam P.O. Kollam, Kerala.
Email ID	Reshmiraahul67@gmail.com
Passport No	V 4434154
Date of Issue	30.11.2021
Date of Expire	29.11.2027
Place of Issue	Trivandrum
Nationality	Indian
D.O.B	03.10.1997
Marital Status	Married

ACADEMIC CREDENTIALS

2019 - 2020	Msc. Microbiology St Mary's college for Womens, Thiruvalla, Kerala (Mahatma Gandhi University)
2016 - 2019	B.Sc. Biochemistry & Industrial Microbiology. Sree Narayana College for Womens, Kollam, Kerala (Kerala University)
2013-2015	Plus Two GHSS Bhoothakulam, Kollam (Kerala State Board)
2012-2013	SSLC GHSS Bhoothakulam, Kollam (Kerala State Board)

LANGUAGES

- Malayalam
- Tamil
- Hindi
- English

EMPLOYMENT CHRONICLE / EXPERIENCES

- **Junior Project Assistant Associate-1** June 2022-March 2023
 - CSIR - National Institute for Interdisciplinary Science and Technology, Pappanamcode, Thiruvananthapuram, Kerala.
 - Organizing QC lab activities, conducting chemical tests
 - Work collaboratively with the project manager and team to maximize productivity
 - Collaborate with the whole project team, contributing to the entire project lifecycle
 - Organize and monitor schedules and see that deadlines are met.
 - Coordinate efforts within the team and with outside consultants efficiently
 - Report updates verbally and in written form to management.
 - Help discern requirements and assign tasks to team members.
 - Complete any necessary administrative tasks, such as research and email
 - Develop and maintain efficient filing systems for all project processes and records (paper and electronic) and keep project files up to date on a regular basis.
 - Capable to carry out lab skills include creating a hypothesis, record keeping, dissection, pipetting, measuring, lab safety, molecular cloning and the ability to sterilize equipment.
 - Familiar with the basic protocols to ensure safety
 - Perform analytical tests, Chromatographic analysis, Spectroscopic analysis, Centrifugal methods, Cell culture methods, Gram stain, Enzyme-linked immunosorbent assay (ELISA), Preparation of Bacterial Smears, Aseptic Technique & Handling of Microorganisms in the real lab.

CERTIFICATIONS

- HACCP for Food Manufacturing (RGF) (High field Level 3)

(High field Qualifications)
INDOCERT, Aluva,
Ernakulam, Kerala.
Qualification No: 603/223/17
Certificate No: HAC3790553

ACADEMIC ACHIEVEMENTS

2020 - 2021 UNIVERSITY RANK HOLDER

Msc. Microbiology
St Mary's college for
Womens, Thiruvalla, Kerala
(M.G University)

2016 - 2019 UNIVERSITY RANK HOLDER

**B.Sc. Biochemistry &
Industrial Microbiology.**
Sree Narayana College for
Womens, Kollam, Kerala
(Kerala University)

2013-2015 RANK HOLDER

Plus Two
GHSS Bhoothakulam, Kollam
Kerala State Board

2012-2013 RANK HOLDER

SSLC
GHSS Bhoothakulam, Kollam
Kerala State Board

2020-AUG State Level Webinar
Bio-Medical applications of
Nano Technology
St. Berchmans College
Alappuzha

COMPUTER SKILLS

- M.S Word
- M.S Excel
- M.S PowerPoint
- Statistical Analysis (Anova)

- **Q.C Microbiologist** September 2021 - June 2022
 - Veega Industries Pvt LTD, Kollam, Kerala.
 - Conduct routine laboratory analysis of raw materials, packaging material, bulk formulated product, finished goods and stability samples.
 - Conducting routine water analysis of the utility water (Raw Water, Water Tank, Chiller and Boiler) as scheduled.
 - Inspecting output samples using industry-appropriate methods, such as comparing to standards, measuring dimensions and examining functionality
 - Oversees, maintains, trains on, and continuously improves the Hygienic Practices and Environmental Monitoring Program by working as a cross-functional leader throughout the organization.
 - Perform routine walks throughout the facility to grasp how the hygienic program is functioning.
 - Recording inspection results by completing reports, summarizing re-works and wastes and inputting data into quality database
 - Keeping measurement equipment operating accurately by following calibration requirements and calling for repairs.
 - Inspecting output samples using industry-appropriate methods, such as comparing to standards, measuring dimensions and examining functionality
- **Quality Analyst** June 2021 - September 2021
 - CEPCI LABORATORY & RESEARCH INSTITUTE
(The Cashew Export Promotion Council of India)
(Govt. Of India) Mundakkal, Kollam, Kerala.
 - Identify and remedy defects within the production process
 - Recommend, implement and monitor preventative and corrective actions to ensure that quality assurance standards are achieved
 - Compile and analyze statistical data
 - Experience in quality inspection, auditing and testing
 - Prepare product and process quality reports by collecting, analyzing, and summarizing information and trends
 - Ensure maintenance and sanitation of the facility is in compliance with food safety requirements
 - Perform analytical tests, inspections, and monitoring of incoming raw materials/packaging and finished good
- **Training & Internship** December 2020 - June 2021
 - CEPCI LABORATORY & RESEARCH INSTITUTE
(The Cashew Export Promotion Council of India)
(Govt. Of India) Mundakkal, Kollam, Kerala.
 - Completed Microbiology and Chemical Training in Food & water analysis.
 - Completed internship on laboratory works
 - Completed 2 months of Project work as a part of PG programme.

DECLARATION

I hereby declare that all the details mentioned above are in accordance with the truth and fact as per my knowledge and I shall be held responsible for the content.

RESHMI JR