

CONTACT

Malavika S Kumar

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PERSONAL DETAILS

- Date of Birth : 05/10/2000
- Nationality : Indian

OBJECTIVE

Highly motivated and enthusiastic Food Technology graduate seeking an entry-level position in the food industry. Eager to apply my knowledge and passion for food science to contribute to the development and enhancement of food products that meet high-quality standards and satisfy consumer needs.

EDUCATION

- 2021-2023
 - Master of science in Food Technology And Quality Assurance**
Mahatma Gandhi University, Kerala
- 2018-2021
 - Bachelor Of Science In Botany**
University of kerala

RELEVANT COURSEWORK:

- Food Chemistry
- Food Microbiology
- Food Processing and Preservation
- Food Quality Control and Assurance
- Food Analysis and Instrumentation
- Food Engineering
- Food Product Development
- Knowledge about confectionery science

SKILLS

- Proficient in food analysis techniques, including sensory evaluation and chemical analysis. Knowledgeable about food safety regulations, HACCP principles, and Good Manufacturing Practices (GMP). Familiar with food processing techniques such as pasteurization, sterilization, and dehydration. Ability to work both independently and collaboratively in a team environment.

PROJECTS

- Standardization of granulated pumpkin bar with functional properties"**
Developed a new , high- protein and fiber snack bar utilizing natural ingredients mainly pumpkin fruit incorporated with pumpkin seeds and peanut to cater to health-conscious consumers.

Conducted sensory evaluation tests to determine consumer acceptance and made necessary adjustments to improve the product's taste and texture.

Evaluate product's shelf life and stability .

INTERNSHIP EXPERIENCE

- CENTRAL PRODUCTS DAIRY**
ALAPPUZHA

Duration: 15 days

Conducted quality control tests on incoming raw milk to ensure compliance with safety and quality standards.

Assisted in the pasteurization process, monitoring temperature and time parameters to maintain product integrity.

Supported the implementation of Good Manufacturing Practices (GMP) and Standard Operating Procedures (SOPs) to uphold hygiene and safety regulations.

Assisted in microbiological testing of finished dairy products to ensure they met food safety standards.

Worked closely with the packaging team to ensure proper packaging and labeling of dairy products for distribution.

CERTIFICATE

- Completed training on Food Quality Management System

LANGUAGES

- English

DECLARATION

- I have declare that the information furnished above is true to the best of my knowledge.