

KALYANI RAJEEV

Recent post graduate with a Master's degree in Food and Nutrition, complemented by ongoing studies in Home Science with a focus on Food and Nutrition. Proficient in food safety, quality control, research, data analysis, and scientific reporting. Eager to leverage academic expertise to contribute to the advancement of food and nutrition practices, promoting the creation of safe and nutritious food products.

KEY SKILLS

Project management

Analytical skills

Leadership Quality

Decision making

Time Management

Hygiene and Food Safety

Aquaculture Skills

Hardworking

Positive Attitude

Honesty

ACADEMIC CREDENTIALS

M.Sc. FOOD AND NUTRITION | 2023 | 3rd RANK

- Kerala University
- Mark Percentage: 86%

B.Sc. FOOD SCIENCE AND QUALITY CONTROL | 2021 | 4th RANK

- M.G University
- Mark Percentage: 89.31%

HIGHER SECONDARY | 90.75% | 2018

- Board of Higher Secondary Examination, Kerala, India
- Nair Samajam Higher Secondary school

SSLC | 88.7% | 2016

- Board of Public Examination, Kerala, India

INTERNSHIP

INTERN | 6 Weeks

BANGALORE BAPTIST HOSPITAL

ACHIEVEMENTS

- Received the Chief Minister's Excellence Award in 2022
- Participated in the video making competition as part of the world food day celebrations
- Participation in the Employability Readiness Program
- Participated in the Eat Right Millet Competition/ Seminar conducted
- Participated in the workshop on clinical nutrition practice
- Organized inter-collegiate food fest and exhibition
- Participation in entrepreneurship development training program at food asthas
- Participation in online quiz competition by Vimala College
- NSS Volunteer (12th)
- Red Cross Cadet



CONTACT DETAILS

+91 9744992237

kalyanirajeev99@gmail.com

Mahima

Prayar, Pandanad,
Chengannur Alappuzha.
Pin:689124

CERTIFICATIONS

- Clinical Nutrition conclave 2022 on Critical care Nutrition
- Food Safety Supervisor Certificate of Competence (Manufacturing Level 2)

PROJECTS

- Project topic :Development of Calcium rich Nutrifakes using Eleusine coracana and Sesbania grandiflora for Lactating women
- Creating nutritious smoothies enriched with calcium by incorporating Eleusine coracana and Sesbania grandiflora, specifically tailored to meet the dietary needs of lactating women.
- Project involves creating a variety of baked goods, such as bread, cookies, cakes, and rusks, by utilizing common ingredients and experimenting with different flavors.

COMPUTER PROFICIENCY

MS Office ★ ★ ★ ★ ★

Basic Operation ★ ★ ★ ★ ★

Internet & Email ★ ★ ★ ★ ★

AREA INTERESTS

- Dietitian
- Nutritionist
- Teaching
- Quality Controller
- Food Technologist
- Quality Analyser
- Food safety supervisor
- Sensorv Evaluator

LANGUAGES KNOWN

English 100 %

Malayalam 100 %

Tamil 50 %

INTERESTS



Gardening



Meditating



Reading



Cooking

TRAINING

- Completed a 6-day training program at ABAD Fisheries Pvt Limited, Malipuram, Ernakulam.
- Participated in a 10-day training at Milma, Punnapra, Alappuzha.
- Undertook a 10-day training program at Uruvasi Agencies, Karumady, Ambalapuzha.
- Completed an 11-day training at INDAF, Kollam.
- Gained 12 days of industrial training experience at The Travancore Sugars and Chemicals Ltd, Valanjavattom P.O, Thiruvalla.

WORKING

- Dr. KM Cherian Institute of Medical Science – **Dietitian Trainee** Kallissery, Chengannur.

PERSONAL DOSSIER

Gender : Female
Date of Birth : 28/06/1999
Nationality : Indian
Marital Status : Single

PASSPORT DETAILS

Passport Number : V6613006
Date of Expiry : 10/02/2032
Place of Issue : Trivandrum

DECLARATION

I hereby declare that the above-mentioned information is true and I bear the responsibility for the correctness of the above-mentioned particulars.

KALYANI RAJEEV