



Microbiologist

OBJECTIVE

Seeking a challenging position in a reputed organization where I can learn new skills, expand my knowledge, and leverage my learnings.

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Address

Mambullinhalil House , Thrithala P O,

Palakkad, India

SKILLS

0

Good Laboratory Practices

Microbiological Techniques

Organisational

Skills

Attention

Detail

To

Environmental Monitoring

Microbiological Examina-

ton Of Food

And Water

Quality Assur-

ance

Hindi

EDUCATION

08/2020- Msc Microbiology

07/2022 *MG University*

07/2017- Bsc Microbiology 03/2020

University Of Calicut

EXPERIENCE

11/2023-Present Alpha Beverages And Soft Drinks

Microbiologist

Perform microbiological analyses to detect the presence of bacteria,

viruses, and other microorganisms.

Utilize standard laboratory techniques and equipment for microbial testing.

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Implement and maintain quality control procedures to ensure the microbiological safety of the water.

Maintain accurate and up-to-date records of microbiological testing and quality control activities.

Prepare reports summarizing microbiological data and trends.

LANGUAGES

English Native Proficiency

Malayalam Native Proficiency

Professional Proficien-

СУ

Arabic Elementary Proficien-

СУ

09/2023- Periyar Rice, Mattoor

10/2023 Quality Controller

Perform test result review before selecting samples

Testing of the food products

02/2023- Nyle Super Speciality Hospital

05/2023 Trainee Microbiologist

Used throughout the microbiology laboratory.

Perform test results reviews before reporting for approval to customers

by using lab management systems.

Operate. disassemble and decontaminate lab equipment to ensure proper function and safe transportation from one site to the next.

Performed quantitative and qualitative analysis * Microbial Limit Testing * Environmental Monitoring * Media Preparation * Gram Staining * Organism Identification

Organism Identification

PROJECTS

04/2022- Characterization Of Probiotic Potential Of Lactic

06/2022 Acid Bacteria Isolated From Different Fermented

Diary Products

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01/2020- Drought Tolerant Rhizobia And Its Effect In Seed

02/2020 Germination

CERTIFICATES

07/2023- Food Safety Management

07/2023 Highfield Qualifications

Highfield Level 4 International Award in Food Safety Management for

Manufacturing

07/2023- HACCP

07/2023 Highfield Qualifications

Highfield Level 3 Award in HACCP for Food Manufacturing (RQF)