

Farha Naaz

Baduzai peshawari, near Amar medical agency

Shahjahanpur

Email: farhabt16@gmail.com

Mob no. 8840549302

CAREER OBJECTIVE

To secure a dynamic position in a professionally challenging environment where my skills will be utilized to the utmost level and provides enough scope to explore my knowledge to serve the organization to the best of my ability and skills

ACADEMIC QUALIFICATION

Course/Degree	Board/Organization	Year	Subject
M.Sc	Dr. Shakuntala Misra National Rehabilitation University	2021	Microbiology
B.Sc	MJPRU	2019	Biotechnology
Intermediate	U.P Board	2016	Physics, Chemistry, Biology
High School	U.P Board	2014	Hindi, English, Mathematics, Science, Social Science, Art

PROFESSIONAL EXPERIENCE AND EXPERTISE

Internship after getting job

Company: Divyani food industries ltd

Designation: Quality executive

Duration: Nov 2019 to Dec 2020 (1month intership) January 2020 to April 2020 (job 4month)

KEY RESPONSIBILITY

1. Implementing skill and knowledge, Monitoring HACCP & ISO standards
2. Analysis of Raw materials, packaging materials and finished products as per Chemical analysis.
3. Shelf life study, Microbiological study (physical & chemical changes)

4. Monitoring of plant & personal hygiene.
5. Preparing and maintaining necessary records to ensure compliance with company standards.
6. Supervising & monitoring.
7. Proper Manpower distribution, production planning, time and manpower utilization.
8. Any other activity assigned from time to time.

Other knowledge during in collage time

KEY RENSPOSIBILITY

- Physical Analysis of incoming Raw Material such as Moisture, Foreign Matter (FM), Small Seeds Broken (SSB) and Dust.
- Chemical analysis of finished product such as Moisture %, Ash, AIA, Fat estimation, Protein estimation, Sucrose %.
- Chemical Analysis of Refined Palm oil (RPO) & Butter such as- Moisture, , Free Fatty Acid, Peroxide Value, Melting Point.
- Hygiene and sanitation maintenance as per requirement of the company.
- SOP& manual preparation.
- Water microbial testing (TPC, E.coli, Coli form, Yeast Mould).
- Water analysis such as Alkalinity, Total hardness, TDS, pH.finished product

Instrument handled:

- Kjeldahl Protein Distillation Unit
- Grain Moisture Meter
- IR Moisture Meter
- Hydrometer
- Hot Air Oven
- pH Meter
- Laminar Air Flow
- Autoclave, colony counter
- Incubator, Water bath
- Microscope
- Calorimeter
- Centrifusion

TRAINING

Organization	Duration	Department	Skill Learn
--------------	----------	------------	-------------

I.G.M.P.I Helix Biogenesis Private Limited	Jan 19-june 2019 July 18 to August 18	Reasearch project	Knowledge about Quality, GMP, GHP,HACCP, Manufacturing, Processing,
Bioage Life- science,	June 18 to July 18		Germantation technology

Key attributes -

- **Technical Skills** –M.S. Office, Word, Excel, Power point
- **Key Strengths**- Time-management, Strong work ethic, Discipline, Creative

Language known -

- Hindi
- English

Area of interest –

- Production &Quality control manager
- Research and Development
- Processing and Manufacturing
- Food and beverages

DECLARATION:

All the information mentioned in the resume is correct to the best of my knowledge and belief.

Date:

Place: Shahjahanpur