

PRABHISHA P V

Food Technologist

Phone: 6282579447

Address: Adithiyaa nilaya # 6A MR Riches garden, NRI Layout ,2nd phase 9th cross sangolli rayanna road, Kalkere
Bengaluru- 560043

Email: pvprabhisha28@gmail.com

I am a food technologist having 6 years of experience. I have good knowledge in raw material procurement , product development, product costing, packing material selection, production control and good manufacturing practice. During this period I have developed masala products, ready to cook products, ready to serve products, pickles. And have done accelerated shelf life studies, suitable packing material studies, research on suitable preservatives, sensory testing. I was a part of labeling of packing material, adding new products in existed FSSAI license and renewal of license. Had attended HACCP training and given training to employees. I have HACCP, TACCP, VACCP, ISO 22000 certifications. Have done more than two FOSTAC trainings. I have completed Food Quality Auditor program from IGMPI recently.

SKILLS

- Managing and supervision of the work of employees and production planning.
- Monitoring employee performance.
- Monitoring food preparation workers to ensure compliance with food safety and sanitation standards.
- Identifying problem areas and designed solutions.
- R&D of ready to serve, ready to cook, masala powders, breakfast products, pickles.
- Have done research on vegetable mayonnaise, hummus, marmalade , retort products.
- Have attended biscuit manufacturing session from coconut board.
- Have done trials on millet, maize and coconut biscuits.
- Preservation techniques and packaging methods.
- Microbial testing: plate count, yeast and mold, salmonella presence testing.
- Moisture content testing.
- Raw material procurement; dried vegetables, dried fruits, rice, spices, desiccated coconut and other commodities.
- Sensory evaluation.
- Good Warehouse Practices (GWP)
- Good Distribution Practices (GDP)
- Good Hygiene Practice (GHP)
- SOP documentation and record keeping
- Accelerated shelf life testing
- Food safety and quality control
- Familiar with labeling standards
- Food Quality Auditor
- FSSAI, ISO, CAPA
- HACCP plan implementation.
- Good Manufacturing Practices (GMP).

EXPERIENCE

Mosons extractions Pvt Ltd

Dec 2018 - Oct 2021

Research and development executive

My responsibilities are :

- Market study about new trend.
New product development and modification of existing products.
- I have developed masala powders, breakfast powders, vegetable and non-vegetable pickles and worked on vegetable mayonnaise, hummus, marmalade. Collect feedback of trials from customers.
- Worked on preservation techniques and packaging methods.
- Procurement of raw materials(dried vegetables, dried fruits, rice, spices and other commodities) and packing materials.
costing of final product, SOP documentation, shelf life checking, packing material selection, nutrition labeling.
- Preparing samples for Microbiology lab testing.

Plate count, yeast and mold, salmonella presence testing.

- Moisture content testing.
- Implemented Food safety trainings, Good Hygiene Practice and Good Manufacturing Practice, production control. Collect data from retailers.
- I have attended FOSTAC training in manufacturing practices.
- I was a part on nutritional labelling work and renewal of FSSAI license.

KLF Nirmal industries pvt ltd

Jan-2016 to Dec-2018

Food technologist

My responsibilities are :

- New product development and processing control and planning and implementation of processing methods.
- Managing and supervision of employees.
- Monitored food preparations workers to ensure compliance with food safety and standards.
- Worked on preservation techniques and packaging methods.
- Production control.
- I have developed ready to serve products, ready to cook products, masala powders.
- Procurement of raw materials(dried vegetables, dried prawns, oleoresins), procurement of packing material.
- costing of final products.
- SOP documentation and file keeping.
- Inventory management
- Shelf life checking, sensory evaluation.
- Moisture content testing.
- Implemented Food safety trainings, good hygiene practice and good manufacturing practice, production control.
- I was a member of HACCP team. I have attended a FOSTAC training. I was active in nutritional labeling work and worked as a part of renewal of FSSAI license.

CERTIFICATIONS

QUALITY AUDITOR

Institute of Good Manufacturing practices India(IGMPI)

1. Documentation of audit report.
2. HACCP, VACCP and TACCP implementation.
3. GMP
4. Food laws and regulations.
5. ISO, FSSAI
6. CAPA

HACCP

smart management consultancy

VACCP & TACCP

Smart management consultancy

Internal auditor awareness- ISO 22000:2018

Smart management consultancy

GMP

Smart management consultancy

Fostac

EDUCATION

TKM INSTITUTE OF TECHNOLOGY

AUGUST 2011-APRIL 2015

B TECH FOOD TECHNOLOGY

DIS GIRLS HIGHER SECONDARY SCHOOL

MARCH 2011

PLUS TWO

AZHIKODE HIGH SCHOOL

MARCH 2009

SSLC

LANGUAGES

ENGLISH (FULL PROFESSIONAL EFFICIENCY), **MALAYALAM** (NATIVE PROFICIENCY)