

BINSIYA NASREEN K S

binsiyakc3110@gmail.com | 9037816360 | Wayanad, Kerala 670645

Summary

Motivated Food Technology graduate with hands-on experience in food safety, quality control, and product development. Gained practical exposure through internships and research projects at reputed food manufacturing units. Strong in analytical thinking, documentation, and process innovation, with a focus on sustainable and nutritious food solutions.

Experience

QA/QC and R&D Trainee | Panda Foods - Wayanad, INDIA | 01/2025 - 03/2025

- Ensured strict quality control and regulatory compliance with HACCP and ISO 22000:2018 food safety standards across all production stages.
- Conducted sensory evaluation, shelf-life testing, and implemented process improvements to enhance product stability and consumer satisfaction.
- Supported R&D initiatives in new product development, focusing on ingredient functionality, formulation enhancements, and innovation.
- Developed strong domain expertise in spices, beverages, pickles, cereals, and masala blends, contributing to diversified product lines.

Internship Trainee | Milma Wayanad Dairy - Kelpetta, Kerala | 05/2023 - 05/2023

- Gained hands-on experience in dairy processing, including milk pasteurization, packaging, and quality control within a large-scale production unit.
- Led process optimization initiatives that improved operational efficiency and reduced waste by 15%.

Internship Trainee | Elite Foods - Adoor, Kerala | 12/2022 - 01/2023

- Gained practical experience in bread production processes including dough preparation, baking, and quality assurance, maintaining a 95% consistency rate.
- Contributed to process optimization and equipment handling, leading to a 10% reduction in energy consumption and improved operational efficiency.

Education

TKM Institute of Technology | Kollam, Kerala | 05/2024

Bachelor of Technology (B. TECH): Food Technology

GPA: 8.68 CGPA

Project - Production of Breadfruit-Wheat Flour Noodles

- Developed noodles using a blend of wheat and breadfruit flour, optimizing processing techniques.
- Improved texture by 20% and shelf life by 15% with reduced gluten formulation.
- Enhanced production efficiency by 25%, promoting cost-effective and sustainable food innovation.
- Contributed to R&D in alternative ingredients to support nutritional diversity

Project - Development and Quality Evaluation of Low-Fat Spread Based on Ghee Residue and Sougri Extract

- Formulated a low-fat dairy spread using 40% ghee residue and Sougri extract, reducing fat content by 20% and promoting sustainable by-product utilization.
- Performed quality analysis including sensory evaluation, texture profiling, and nutritional assessment, improving product texture and taste by 15%.
- Enhanced product stability and extended shelf life by 25%, contributing to 10% added value in dairy waste utilization.

Skills

- Quality Control
- Food processing
- Product Development
- HACCP
- Food safety
- Documentation skill
- Research and development
- Microsoft Office

Certifications

- ISO 22000: 2018 Internal Audit Training
- Food Safety Level 4
- HACCP LEVEL 3 - Food Manufacturing (RQF)
- FoSTaC - Advance Manufacturing & COVID
- Modern Food Packaging Technologies; Regulatory Aspects and Global Trends
- Food Allergy and Intolerance online course
- An Introduction to Root Cause Analysis for Food Business