

ALEENA K.S



Contact

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Summary

Dedicated Food Processing Technologist with a strong educational background in Food Processing Technology and a commitment to upholding industry standards. Seeking a challenging role where I can apply my technical knowledge, professional skills, and competencies to contribute to the success of a food processing organization

Skill Highlights

- Comprehensive understanding of Food Industry concepts and principles.
- Familiarity with concepts and principles of Plant and Sanitation Equipment.
- Skilled in testing the performance of various equipment and instruments.
- Proficient in developing Quality Control Standards.
- In-depth knowledge of Food Industrial Technologies.
- Competent in analyzing components at different levels and stages

Education

B.Voc: Food Processing Technology – 2020-2023
Calicut University – Vimala College, Thrissur

High School – SNVHSS, Aloor – 2018-2020

Internship / Project

ICAR – Krishi Vigyan Kendra – Central Plantation Crops research Institute – Alappuzha

Project/Internship - 5th December 2022 to 4th March 2023

Development of Health drink from Banana Pseudo stem, Gooseberry and Chili pepper

Personal Info

Date Of Birth: 17/10/2002

Languages Known: English,
Malayalam

Nationality: Indian

Marital Status: Single

Internship

Greens Food Products, Thrissur

Internship in the field of Food processing & manufacturing - 2nd
May – 1st June 2022

- Exposed to technologies like Cryogenic Process of Spices, Herbs, Seasonings, Marinades, oils, etc.
- Familiarization to all departments, their operations and process along with a management overview involved in the production process of the organization.
- Trained about the basics of farming, manufacturing, packing, marketing & branding.

Farm to Fork, Centre for Safe Food, Kochi

Food technology Internship Course –. 03-05-2021 to 05-06-2021.

- Specialized in basics of Food Processing standards, techniques and safety regulation during the training.