



Contact

Phone

+971563677921

Email

tesnytitus@gmail.com

Address

Al Quoz- Al Quoz industrial Area 2 Dubai

Al Khail gate 2 Building 1-10

LinkedIn

[https://www.linkedin.com/in/tesny](https://www.linkedin.com/in/tesny-titus-36616322a)

-titus-36616322a

Education

2020-2022

M.Sc. Food Science And Technology
Kerala University of Fisheries and Ocean Studies

2017-2020

B.S.c Zoology
Kerala University

Professional Skills

- Food Safety and Hygiene
- Team Leadership
- Multitasking
- Hazard analysis
- Attention to detail
- Communication
- Decision Making Ability
- Time management
- Team work

Language

English

Malayalam

Hindi

TESNY TITUS

Food Technologist

Dedicated and experienced Food safety professional bringing forth proficiency in food industry as Executive QA with International certifications in level 3 HACCP and level 4 Food Safety in Catering.

Proven expertise in managing food safety systems. Proven ability to lead and train employees, and Committed to upholding company policies and Safety standards.

Effective communicator with a focus on continuous improvement.

Experience

Feb2023- Dec 2023

Beyond Snack- Dr. Jackfruit India Pvt. Ltd

Executive Quality Assurance

- Monitors the quality aspects of Raw material, Packing material and Final goods and verify reports.
- Managed and directed the food safety team, reviewed manufacturing practices, and addressed potential food safety hazards.
- Auditing the facility hygiene and ensuring adherence to quality standards.
- Analyze possible reasons into process deviations and quality lapses.
- Handling Quality complaints, Implementation and documentation of RCA/CAPA and sharing reports with relevant team.
- Supporting the QA Head in Internal and external audits.
- Identifying and addressing non-conformities, implementing corrective actions as necessary. Reported to Higher management on FSMS performance and recommended improvements.
- Trained employees on GMP, Personal Hygiene, food handling and sanitation practices, promoting a safe working environment.
- Verify Quality related documents provided by the Third-party manufacturers.

2022 May - 2022 July

Spices Board of India, Quality Evaluation Laboratory Cochin Research Trainee

- Research on Microbiological Profile of Organic Spices from North-east India
- Microbiological Quality Evaluation and analysis of Spices and Condiments
- Adept usage of traditional and advanced research instruments to undertake microbiological experiments.
- Identifying the types of microorganisms present and determining the risk they pose.
- Hands-on experience in laboratory.

Certifications

- Highfield Level 3 International Award in HACCP for Catering
October 2022- Present
- Highfield Level 4 International Award in Managing Food Safety for Catering
October 2022- Present
- Awareness Training on ISO 22000- 2018
- Food and Nutrition - Online course offered by CEC Swayam MOOC, Ministry of education, Govt. of India.

Projects

- Microbiological profile of Organic Spices from North-East India
- A Study on Biochemical Changes in the Freshwater fish *Oreochromis mosambicus* (Peters, 1852) Exposed to Heavy metal toxicant Cadmium chloride

Passport Details

Passport No : W7788381
Date of Issue : 12/01/2023
Date of Expiry : 11/01/2033
Place of Issue : Trivandrum
Visa status : Visit Visa
Expiry on : March-2024

Declaration

I hereby declare that the details provided are true to the best of my knowledge and belief.

TESNY TITUS