



ARUN KRISHNAN A

Food Engineer/Quality Controller/Production

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WORK EXPERIENCE

Engineering Graduate

AGE

24

CAREER OBJECTIVE

To work in a challenging environment that will allow me to explore my technical, functional and adaptive skills coupled with my experience in the food industry; ability to achieve management objectives and manage complex processes in a multi-national environment that involves high expectations.

Professional Experience

Sanitation Incharge

May 2018 - July 2018

Silver Spoon Catering W.L.L

Doha, Qatar

- Ensure the personal hygiene , health and safety of staffs
- Implementation of Proper Hygiene practices in the organization
- Ensure that all food is handled, prepared , stored, transported in a satisfactory manner
- Conduct regular inspection in Main kitchen and store room
- Handle Customer complaints on food contamination and illness notification
- Co-ordination of proper Waste Management
- Execution of effective Pest Control system in the organization

Assistant Quality Controller

June 2017 - April 2018

Peejay Agro Foods Private Limited

Kerala, India

- Determine the acidity and salinity of pickles and examining with respect to FSSAI standards
- Preparation of jam recipe and analyzing the brix content of jam by using Refractometer
- Handle the tasks of preparing and maintaining the data base of Food test results
- Assigned responsibilities of submitting food test samples and performed maintenance of ingredient supplies
- Ensuring the quality of raw materials from suppliers by inspecting them against the standard parameters
- Verification of sanitation checklist to ensure the strict hygiene food safety standards are met
- Daily Visit to Production Area to make sure the working condition of facilities are good

HACCP Trainee

August 2017

Central Institute of Fisheries Technology

Kochi, India

- Familiarization of principles and preliminary steps of HACCP
- Knowledge in Food safety hazards and their classification
- Development of HACCP plan
- Learned the importance and application of HACCP in Food manufacturing sectors

Production Process and Quality Control Trainee

March 2017 - May 2017

Coca-Cola

Hyderabad, India

- Knowledge obtained on methods of working of water treatment plant
- Hands on experience in equipments like turbidity meter ,pH meter & Density Meter

- Acquired knowledge on Effluent treatment plant & familiar with important terms like BOD,COD,DO
- Studied syrup preparation plant and processing steps
- Learned important steps like Filling, Final Bottle Inspection, date and batch coding
- Studied the working principles of ASEBI, Paramix, Filler, Palletizer

Educational Profile

B.Tech in Food Engineering Kelappaji College of Agricultural Engineering and Technology Kerala Agricultural University Kerala, India	Graduated, June 2017 CGPA: 7.51
10+2 SKHSS Kerala, India	Graduated, March 2011 Marks: 83%

Professional Skills

- Training acquired in HACCP
- Knowledge in Food Safety and Sanitation
- Ability in Maintaining records and documents
- Ability in working in a team environment
- Strong Written and Verbal Communication Skills
- Knowledge in Good Manufacturing Practices
- Hands on experience in pH Meter, Refractometer, Density Meter, Turbidity Meter
- Familiarity with pre requisite programs
- Ability to use MS Word, MS Excel, MS Power Point, Auto CAD(Beginner)

Industrial Training

Fish Processing and Engineering trainee Central Institute of Fisheries Technology Kochi, India	February 2017 – March 2017
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- Knowledge obtained regarding the classification and composition of fishes
- Studied about the health benefits of consuming Fishes
- Studied about various processed fish products
- Learned the various preservation methods of fish
- Sensory Evaluation of fresh fish
- Familiar with Factors affecting the quality of fish

Project Undertaken

Title: Development and Performance Evaluation of a Semi-Automatic Pineapple Peeling Machine

Duration: 6 Months

Description: The project aims in the development of a pineapple peeler which can replace the manual peeling of pineapple in terms of efficiency and cutting time. The Machine consists of several parts like Base, Frame with handle, Holding unit and Cutting blade. Base is having length of 300mm and width of 150mm. Handle made up of mild steel and connected base and supporting road. Holding unit is made up of Stainless steel and it's purpose is to fix the cutting blade. Cutting blade is made up of stainless steel and the diameter of cutting blade can be adjust according to the size of pineapple by using screw and thread mechanism. The machine consist of top holding unit, which is used for rotating the pineapple and the bottom holding unit is used for holding the base of the pineapple. The machine is equipped with two motors called first motor and second motor. First motor is having an rpm of 300 and

12 volts and the second motor is having 500 rpm and 12 volts. The purpose of first motor is for controlling the movements of blade to upward and downward where the function of second motor is to rotate the pineapple

Languages

- **English**
- **Malayalam**

Interests

- **Tennis**
- **Reading(fiction Books)**

Personal Details

- **Address** Ambidy (H)
 Brahmakulam (PO)
 680104
 Thaikkad (Via), Guruvayoor
 Thrissur, Kerala
- **DOB** 20/01/94
- **Gender** Male
- **Marital Status** Single
- **Nationality** Indian