

M NITHYA PRIYA

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OBJECTIVE

A creative and dedicated candidate who will try to improve skills and grow consistently along with the growth of the company/industry. Highly motivated employee with a desire to take on new challenges. Strong work ethic, adaptable with good interpersonal skills. Adept at working effectively unsupervised and can quickly master new skills. Seeking entry-level opportunities to expand skills while facilitating company growth.



EDUCATION

M. Tech Food Safety and Quality Management | SRM Institute of Science and Technology.

2021-2023

CGPA: 9.2

B.tech Biotechnology | Sri Venkateshwara College of Engineering.

2017-2021

CGPA: 7.86

PROJECTS

- “Impact of drying nutritional, functional and physio-chemical properties of Avocado powder”
2022-2023 Poster Presentation
- “Product development and process optimization of soup mix from Avocado and Kale leaves using Response Surface Methodology (RSM)”
2022-2023 Product Formulation
- “Formulation of Ready to Drink Ragi Porridge Mix”
2020-2021 Product Formulation
- “A Novel Gene Technology for The Restoration Of Intoxicated Cows”
2017-2018 Poster Presentation



INTERNSHIPS/INPLANT TRAINING

- **McRENNETT FOODS** 13th July 2022 – 05th August 2023.

Underwent training in Bakery and Confectionery unit in their factory. Had a chance to learn and experience on industry size equipments, their techniques and skills upon bulk production of pastries, cakes etc. Got to know more about Labeling and Packaging of food products, determining the shelf life and quality of products, their SOP, HACCP Implementations, guidelines etc.

- **INDIAN INSTITUTE OF FOOD PROCESSING TECHNOLOGY (IIFPT)-
(Online Mode) 17th May 2021 - 28th May 2021.**

Underwent an Internship Training course in the Department of Food Processing Technology where, got to learn the basics of Food Quality and Safety Systems, Storage and Handling, Food Packaging Advances, Functional Foods and so on.

- **FOOD NUTRITION AND FORTIFICATIONS (FRCC)
10th JUL 2021 – 25th August 2021.**

Underwent an online internship training course in FRCC which is an independent, research organization. It educated us about the consumers regarding food safety, nutrition, quality, about the nutritional importance of food, diet plans, food package analysis and so on. Along with this they also provided us a day in Advance Level FOSTAC Training.

- **CANCER INSTITUTE (WIA) 03th June 2019 – 21st June 2019.**

Underwent a training course in Clinical Biochemistry. Got exposed to various biochemical analysis such as protein separation in enzyme assays and immunological techniques like Immunodiffusion, Immunoelectrophoresis, ELISA Technique.



SKILLS

- Team work
- Quality Assurance
- FSSC 22000 ver 5.1
- Work Planning and Prioritization
- Can work under pressure
- Process Improvement



CERTIFICATIONS

- Internal Auditor for Food Safety and Management System based on FSSC 22000 version 5.1 31ST March 2023 – 1st April 2023.

Underwent FSSC 22000 ver 5.1 training for internal auditor under the academy division of TUV SUD South Asia private limited.