

Mrudula Konidena

Vancouver, BC | (778) 512-9068 | mrudula31konidena@gmail.com | Canadian Permanent Resident

PROFESSIONAL SUMMARY

Food science and quality assurance professional with demonstrated passion towards sustainable food product development, quality assurance and regulatory compliance. Adept at seamlessly integrating technical aspects and making information relatable to non-technical personnel. Clear communicator and decision maker with a problem-solving attitude.

SKILLS AND STRENGTHS

- Excellent knowledge of quality standards, regulations and tools to enhance food safety and quality
 - Proficient computer skills (MS Word, PowerPoint, Excel, visio, SPSS, Minitab, SharePoint)
 - HACCP and SSOP responsibilities: documentation review and verification
 - Aptitude to understand and interpret data while drawing logical conclusions based on available inputs
 - Project management skills, disciplined approach to planning, administering and completing projects
 - Experienced in using various databases including U.S. Department of Agriculture USDA National Nutrient Database, PathogenTracker and labelling applications like Genesis, Recipal
 - Auditing and quality compliance skills to identify and manage risks/compliance
 - Successfully managed teams and improved productivity and adherence to protocols
 - Training and coaching skills; deliver learning solutions that engage learners and provide desired outcomes
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WORK HISTORY

Everland Natural Foods Inc., Burnaby, **Quality Assurance & Regulatory Affairs Manager**, (04/2021)- present

- Develop, implement, maintain, and improve Food Safety & Quality Systems including but not limited to GMPs, HACCP, traceability, sanitation and environmental monitoring
- Ensuring that quality standards and procedures are met and aligned with legislation and customer specifications.
- Manage supplier approval, monitoring ingredient & packaging specifications; label and nutritional program for all finished products,
- Conduction risk and vulnerability assessments and food fraud management
- Leading, coaching, and training QA/QC Technicians to achieve company and departmental objectives.
- Ensuring compliance with the SFCR and acting as primary liaison with the CFIA and other regulatory bodies.
- Ensure compliance with specific certification regulatory requirements (Organic, Kosher and Fair trade) and company policies. Maintain current files on all certifications.

FedFedFed Inc. Vancouver, **Quality Assurance Specialist**, (01/2021)- (03/2021)

- Developed and organized written SOPs and in-house quality programs
- Monitored and verified routinely all aspects of meal production; take corrective actions when necessary
- Reviewed labels and maintain documentation of the production and quality programs
- Conducted internal food safety & quality audits and identify areas of deficiency and opportunity for improvement
- Conducted in-process quality control checks, sampling, monitoring, and finished product inspection as required

Biota Fermentation Inc., Burnaby, **Quality Assurance Intern**, (05/2020)- (08/2020)

- Developed preventive control plans (PCPs) for 4 kinds of fermented foods based on Safe Food for Canadians Regulations and HACCP
- Collected, reviewed and evaluated production data associated with safety and conducted hazard analysis and risk assessments in order to make recommendations to improve safety and quality

- Involved in the implementation of PCPs and suggested ways to achieve scalability

Molecular Connections Pvt. Ltd., Bangalore, India. Project Lead Food Science Team, (11/2012)- (06/2019)

- Lead two teams of 12 in content construction and management of international food regulations and standards database ESCALEX and food science database FSTA
- Conducted data and text mining of standards/regulations of various countries and comprehensive thesaurus construction for efficient and powerful search functionality while improving work performance of the database.
- Involved in writing, maintenance and implementation of standard operating procedures
- Won best team leader award 2 times for leading a team to develop innovative tools which helped to analyze and identify issues in the database
- Drafted and developed ingredient and nutrition facts elements for labels as per specific regulatory requirements.
- Experienced in content enrichment and research analysis of food science and nutrition information from published research materials.
- Conducted patent/business report analysis and involved in abstract/article construction.
- Ensured quality control and compliance of the databases to standard operation procedures and client requirements

The Akshaya Patra Foundation, Hyderabad, India. Quality Control Technician (05/2011)- (08/2012)

- Worked collaboratively with manufacturing departments to enforce food safety and quality assurance protocols for safe manufacturing of mid-day meals
- Responsible for performing analytic, sensory and microbiological tests and assisting in adjusting formulas and process based on results
- Inspected and calibrated laboratory instruments
- Inspected and evaluated raw materials, packaging materials according to specifications and standard

EDUCATION

Master of Food Science, (2020) University of British Columbia, Vancouver 87%

Master of Science (Food Technology) (2011), Acharya NG Ranga Agricultural University, Hyderabad, India 8.77/10.00

Food Product Development Thesis

Bachelor of Science (Foods & Nutrition) (2009), Acharya NG Ranga Agricultural University, Hyderabad, India 8.53/10.00

CERTIFICATIONS

HACCP

PG Diploma Public Health Nutrition

University of British Columbia, Vancouver.

Public Health Foundation of India, New Delhi