

NEEMA MUKUNDAN

☎ 5873575666

✉ neema.mukundan@gmail.com

🏠 15855, 109 Ave,
Edmonton, AB

🌐 www.linkedin.com/in/neema-mukundan-a9282523

PROFESSIONAL SUMMARY

A Result Oriented, Highly Motivated and Passionate Food Technologist filling in as a Team part and as an Individual to give solutions in Food Industry. Gained insight as Research Executive in New Product Development and Quality Assurance in different Food Industry area.

WORK EXPERIENCE

COMMUNITY SUPPORT WORKER

Entrust Disability Services, September 2019 - February 2021

- Provide clients with complex needs to get support in understanding and attaining their fundamental necessities.
- Ensure clients are satisfied and their daily needs are met and responsible for their daily living and comfort is provided in a dignified and private manner.
- Helping clients to work towards independency through community participation.

FSTM

KFC, March 2018 – February 2019

- Taking orders from customers, completing their transactions, preparing, assembling, and delivering the order to right customer.
- Inventory and arranging and stocking necessary items.

EXECUTIVE, RESEARCH AND DEVELOPMENT

SYMEGA FOOD INGREDIENTS, INDIA, November 2013 – January 2018

- Develop new, match, and modify existing powder seasonings for noodles, oats, soups (both instant and cook up), meat, sausage, snack, pasta, pasta sauce, spice mixes, wet marinades and cooking sauces.
- Check and improve quality control procedures, from the raw material stage through to the finished product.
- Ensure to follow food safety guidelines, GMP and HACCP throughout the production procedure.
- Research current consumer markets to interact with customers and to develop new product ideas and launch new products.
- Prepare product costing based on raw materials to provide profitable products.
- Nutrition and ingredient labelling on packages for B2B customers.
- Responsible to address issues of customer complaints, safety, and quality of finished goods.
- Develop the ability to repeat processes to ensure consistency and safety.
- Liaise and co-operate with technical and commercial colleagues in procurement, sales and technical service, marketing, and distribution.
- Assist QC team in conducting various audits like- BRC, HACCP, HALAL etc.
- Active member of HACCP team.
- Calibration and maintenance of test equipment's.

TEACHING ASSISTANT

DAIRY PLANT; College of Dairy Science and Technology, August 2010 to July 2011 & September 2013 to November 2013

- Deliver lectures in Food Technology course for B. Tech- Bachelor of Dairy Technology students that included an introduction to Food processing aspects of various Food Industries.
- Conduct Sampling, Physical, Chemical and Microbiological analysis of Milk samples received, and Milk products produced at University Dairy Plant.
- Prepare chemical reagents required to perform the routine testing.

NEEMA MUKUNDAN

5873575666

neema.mukundan@gmail.com

15855, 109 Ave,
Edmonton, AB

www.linkedin.com/in/neema-mukundan-a9282523

- Active member of HACCP implementation team.
- Maintaining everyday records about quantity and quality of incoming and outgoing milk.
- Conduct laboratory sessions, assignments and evaluate the record books.
- Provide training to Dairy farmers and local self-help groups for maximum utilization of raw milk by converting it to various dairy products and make them aware of quality parameters for delivering healthy and nutritional milk to customers.

EDUCATION

Master of Technology in Food Processing Engineering

Karunya University, Tamil Nadu, India, July 2011- April 2013

WES Ref # 2866355/vj- Equivalent to Post Graduation in Canada and **IQAS file no. 246004.**

Bachelor of Technology in Food Processing and Preservation Technology

Avinashilingam University, Tamil Nadu, India, June 2006 – May 2010.

PROFESSIONAL SKILLS

Communication

Dairy industry

Dry & wet Seasonings and sauces

Food manufacturing process

Innovation

Research and Development

Record-keeping and report writing

Time Management and Multitasking

Quality Control/Assurance procedures & Analysis

AWARDS OR CERTIFICATIONS

Symega Food Ingredients

- Best Successful Project of July to September 2017.
- Nominated as Category Manager of Seasonings for Noodles and Pasta.
- Worked and excelled in projects for various MNCs like KELLOGG'S, PEPSICO and for Indian major players like ITC and MARICO.

HACCP Level 3

HABC, UK

First Aid & CPR Level C

Canadian Red Cross

Class 5 Driver's License

TECHNICAL SKILLS

Good Manufacturing Practices

Good Laboratory Practices

HACCP, FDA, BRC

HALAL, FSSAI

Food Safety Guidelines

Analytical Instruments & Procedures

Chemical Analysis

Food Packaging

Microbiological Analysis

Microsoft word, Excel, and PowerPoint

Adobe Reader

SAP

REFERENCES

Available upon request.