

# SAJAD REHMAN



## CONTACT

📍 PUZHANGARA HOUSE  
CHALATTY ROAD  
PO NALLALAM  
CALICUT  
KERALA 673027  
CONTACT

☎ +919567527657

✉ sajadrahmanp@gmail.com

🏠 27-10-1997

## OBJECTIVE

To become associated with a company where I can utilize my skills and gain further experience while enhancing the company's productivity and reputation.

## SKILLS

- Effective communication and active listening
- Research Skill
- Excellent presentation skills
- Analytical skills
- Critical thinking and problem solving
- Leadership
- Teamwork

## LANGUAGE

- ✓ English : Full Professional Proficiency
- ✓ Malayalam : Native Proficiency
- ✓ Hindi : Professional Working Proficiency

## REFERENCE

- Dr. Maya Raman - Head of the Department of Food Science and Technology  
Kerala University of Fisheries and Ocean Studies  
1mayaraman2018@gmail.com  
+918281176813

## EXPERIENCE

### NEDSPICE PROCESSING INDIA Pvt. Ltd.

Lab Technologist

October 2022 - July 2023

- Physical and Chemical analysis of all RM, SFG, and FG samples ( Whole Spices & Ground Spices)
- Involved in preparation of safe turmeric blends to meet the country regulations and customers requirements on time
- SAP - User for system implementation and execution for the QA team

### RF EXPORTS

Intern

October 2021 - October 2021

Gained deep knowledge on the manufacturing and processing of export quality seafoods

### RAIDCO FOODS LTD

Intern

January 2020 - May 2020

- Monitored day to day production processes.
- Explored and learned scientific processing, packaging and quality assurance of spices
- Performed microbiological and chemical analysis of raw materials and manufactured products.

## EDUCATION

### KERALA UNIVERSITY OF FISHERIES & OCEAN STUDIES Kochi, Kerala

Msc Food Science & Technology  
8.09/10

2022

### LOVELY PROFESSIONAL UNIVERSITY

Bsc(Hons)Food Technology  
8.9/10

2020

## PROJECTS

### Alginate based encapsulation of banana pseudostem extracts for enrichment of buttermilk: formulation and characterization

Phytochemical evaluation of banana pseudostem extract was done followed by the encapsulation with sodium alginate. The encapsulated extract was incorporated with spiced buttermilk and storage study was done.

## CERTIFICATIONS

UGC NET Qualified

FOOD SAFETY Level 4

HACCP Level 3

ISO 22000 Awareness Training

Training in FOSTAC (food safety) organized by FSSAI in Lovely Professional University, Jalandhar, Punjab

Attended workshop conducted on Food Safety by guest lecture Simon Dawson (Program Director Csai)

Attended seminar conducted on WORLD FOOD DAY by Kerala University of Fisheries and Ocean Studies  
Community development project under AINPFWA

