



Sonupriya Baby

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EDUCATION AND TRAINING

BSc. Food Science and Quality Control

Bishop Chulaparambil Memorial College [2020 – 2023]

City: Kottayam, Kerala | Country: India | Final grade: 7.53/10

Higher Secondary Education (12th)

Montfort Valley Senior Secondary School [2019]

City: Murickumthotty | Country: India | Final grade: 72%

Secondary Education (10th)

Montfort Valley Senior Secondary School [2017]

City: Murickumthotty | Country: India | Final grade: 9.8/10

INTERNSHIP

PROJECT INTERN

PROTECH ORGANO FOODS PVT LTD, ALAPPUZHA

May 2023

Internship and training done in leading done in leading seafood exporting company in Kerala. Project on the topic 'Study and Assessment of Microbiological Analysis in Shrimp Processing'.

JOB TRAINEE / INTERN

SRR INDUSTRIES INDIA PVT LTD, MANGLORE

May 2022

Physical and chemical analysis of various raw materials, packaging materials and processing of different spices.

JOB TRAINEE / INTERN

CAPITHAN SEAFOOD EXPORTING CO., KOLLAM

April 2021

Physical and chemical analysis of various seafood products, packaging materials, processing of products and microbiological quality testing of raw materials.

PROJECTS

* IMPORTANCE OF PROBIOTICS IN MODERN NUTRITION

2022

* COMPARATIVE STUDY ON THE POPULARITY AND CONSUMPTION PATTERN OF SUGUNA CHICKEN AND EGG PRODUCTS VERSUS LOCAL CHICKEN AND EGG PRODUCTS AMONG SELECTED CONSUMERS IN KERALA

2021

WEBINAR AND SEMINAR

* Seminar on " Chocolate and Confectionery on the threshold of decline change"

Organised by the Department of Food Science and Quality Control of BCM College, Kottayam on 24th February 2022

* Webinar on Food Traceability and Recall

Organised by Food Industry Capacity and Skill Initiative (FICSI) on 6th August 2021

* Webinar on " Processing of millet based RTE and RTC foods and its market feasibility"

Organized by the Food Processing Business Incubation Centre (FPBIC), Indian Institute of Food Processing Technology (IIFPT) held on 9th July 2021.

* GLOBAL SUMMIT ON FOOD FORTIFICATION WEBINAR ON SCALING-UP INNOVATION FOR A FORTIFIED FUTURE: FORTIFICATION QUALITY DIGITIZATION

Organised by GAIN, India on 30th June, 2021

* Webinar on "HACCP, TACCP, VACCP AND FOOD SAFETY"

Organized by Aspire Training Research Consulting On 6th June 2021

* Webinar on "Superheated Steam Drying: Role in Food Preservation and Food Security"

Organized by the Department of Food Science and Technology, NIFTEM on 13th March, 2021.

CERTIFICATIONS

Manufacturing (Level 2) & Food Safety Supervisor

FSSAI

HACCP Principles and Implementation

Vencon Management Systems

LANGUAGE SKILLS

Mother tongue(s): Malayalam

Other language(s):

English

LISTENING B2 READING B2 WRITING B2
SPOKEN PRODUCTION B2 SPOKEN INTERACTION B2

Tamil

LISTENING B1 SPOKEN INTERACTION B1

German

LISTENING A1 READING A1 WRITING A1
SPOKEN PRODUCTION A1 SPOKEN INTERACTION A1

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

DIGITAL SKILLS

Microsoft Office (Word , Excel and Power Point)

Other Skills

Leadership quality / Teamwork / Adaptability / Communication / Time Management