



Babith Syamalalayam Babu

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ABOUT ME

An aspiring master's student from India with a background in food production and quality assurance from a work experience of around 5 months along with a bachelors degree in Agro Food Processing. With a strong foundation in food technology and a passion for continuous learning, I am poised to contribute to and thrive in an academic environment

WORK EXPERIENCE

[08/01/2024 – Current]

Food production supervisor

Choice Canning Company <https://tasteechoice.com/>

City: Kochi | **Country**: India

- Team Leadership and Supervision: Lead and oversee production teams to ensure smooth operations and adherence to protocols.
- Quality Assurance and Compliance: Enforce strict adherence to food safety regulations and quality standards throughout the production process.
- Production Planning and Optimization: Plan and schedule production activities efficiently, optimize processes, and minimize waste to meet production targets effectively.

[01/2023 – 08/2023]

Branch Post Master

Postal Service of India

City: Kottayam | **Country**: India

- Mail Handling: Handling incoming and outgoing mail. Receive, sort, and distribute mail within the assigned area.
- Cash Management: Managing cash transactions is a significant responsibility.
- Records and Reports: Maintaining accurate records and generating reports is essential for administrative purposes.
- Customer Service: Providing excellent customer service is a responsibility. Interacts with customers, address their queries, assist with various postal services, and ensure customer satisfaction.
- Staff Supervision: Responsible for overseeing a two-member team of postal staff.

EDUCATION AND TRAINING

[05/2019 – 05/2022]

B.Voc Agro Food Processing

St.Dominic's College, Kanjirappally <https://www.mgu.ac.in/>

City: Kottayam | **Country**: India | **Type of credits**: CGPA 6.99 | **Thesis**: Development and Quality Assessment of Enrobed Chicken Feet Fingers

[05/2017 – 03/2019]

Higher Secondary Education

AKJM HSS, Kanjirappally

City: Kottayam | **Country:** India | | **Final grade:** 76%

[05/2016 – 03/2017]

Kerala Board Of Public Examination (SSLC)

AKJM HSS, Kanjirappally

City: Kottayam | **Country:** India | | **Final grade:** 93%

LANGUAGE SKILLS

Mother tongue(s): Malayalam **Other language(s):** Hindi , Tamil

English

LISTENING C1 **READING** B2 **WRITING** B2

SPOKEN PRODUCTION B2 **SPOKEN INTERACTION** B2

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

DIGITAL SKILLS

My Digital Skills

Ms Office | Canva

PROJECTS

[02/2022 – 03/2023]

Development and Quality Assessment of Enrobed Chicken Feet Fingers

- Utilized chicken feet, typically discarded as waste products, known for their high collagen content and potential health benefits.
- Explored enrobing technique to enhance nutritional value, texture profiles, and cost savings.
- Demonstrated knowledge of edible coatings to improve shelf life and quality of fresh, frozen, and manufactured foods.
- Developed practical expertise in waste management, microbial control, product introduction, and presentation.
- Gained insights into food industry standards, including chemistry, microbiology, sensory characteristics, and ingredient usage.

HOBBIES AND INTERESTS

Photography

Music

Travelling

INTERNSHIP

[09/2023 – 09/2023]

Food Tech Research and Incubation Centre, Calicut, India

- **Fat & Oil:** Determined Saponification value, Acid value, Peroxide value, Iodine value to measure rancidity of products.
- **Spices:** Determined moisture and ash content estimating product shelf life.
- Identification of crude fibre for evaluation of the nutritional quality.

[03/2022 – 05/2022]

Kerala Veterinary and Animal Sciences University (KVASU)

- Trainee in Meat Technology unit and Centre for human resources
- development in Meat science and technology, KVASU Mannuthy.

- Involved in different processing steps like Carcass Inspection, Carcass Chilling, Dehiding and Evisceration.
- Food Safety Protocols: Followed HACCP principles, testing for pathogens, and regulatory compliance.

[06/12/2021 – 11/12/2021] **Biogenic Lab, Ernakulam, Kerala**

- Engaged in client testing and quality assurance.
- Analysed and disclosed information on total calorific value, fat, carbohydrates, dietary fibre, proteins and other major nutrients.
- Conducted sample analysis using techniques such as moisture analysis (oven drying method), protein estimation (Kjeldahl method), and fat estimation (Soxhlet method).
- Experienced in media preparation, sterilizing procedures, and staining of microorganisms for culture.

CERTIFICATIONS

HACCP LEVEL 3

Highfield level 3 award in HACCP for Food manufacturing by KEFTA foundations

- It equips learners with a comprehensive understanding of hazard identification, control measures, and verification procedures to ensure the highest level of food safety standards in various industries.
- 'Securing Quality: HACCP's Risk-Based Approach to Food Safety'

FoSTaC

Certification by FSSAI, India

- FoSTaC certificate: Specialized food safety training for industry compliance.
- Covers hygiene, handling and regulatory standards.

National skill development corporation

- Under the Agricultural Skill Council of India Certified for Agri Commodity Quality Assayer.
- Packhouse worker conforming to National Skills Qualification Framework Level-3 facilitated by Indian Cardamom Research Institute.