JYOTHSNA CHODAGAM

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jyothsnachodagam894@gmail.com

OBJECTIVE

To engage in and gradually become acquainted with real work, apply learned knowledge, and gain additional experience

EDUCATION

Bachelor Of Science - In Food Technology   2022- 2025
CGPA - 8.28
Andhra Loyola College, Vijayawada

Intermediate - Bipc   2020- 2022
CGPA – 8.4
RK Junior College, Machilipatnam

Secondary Education   2019-2020
CGPA – 9.0
Z.P.H.S School, Kotha Majeru

SKILLS

- **Technical Skills**: Food Chemistry, Microbiology, Quality Control (HACCP, GMP), Food Processing Techniques

- **Laboratory Skills**: Chromatography, Spectrometry, Sensory Analysis, Microbiological Testing

- **Analytical Skills**: Data Analysis, Problem Solving, R&D Knowledge

- **Soft Skills**: Communication, Attention to Detail, Team Collaboration, Time Management

- **Computer Skills**: Microsoft Office, Food Analysis Software (if any), Basic Data Analytics

CERTIFICATIONS

- **Dairy Production and Management –**[PennState College of Agricultural Sciences through Coursera]

- **Food Safety Supervisor –**[ISSAI /Food Safety And Standards Authority Of India]

INTERNSHIPS

Food Technology Intern

Model Dairy Pvt.Ltd.,[Vijayawada,India]

[04-05-2024] – [.4-06-2024]

- Assisted in quality control and quality assurance processes for dairy products to ensure compliance with industry standards.
- Conducted microbiological tests on samples to monitor safety and hygiene levels throughout the production process.
- Supported the team in implementing food safety protocols, including HACCP and GMP practices, for improved product consistency .
- Documented testing procedures and maintained accurate records to help streamline reporting and compliance audits.

PERSONAL TRAITS

- Interpersonal and team working skills.

- Eagerness to learn

- Strong Work Ethic

- Adaptability