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ABHIRAM KRISHNA N

Food Quality Controller | Web & Graphic Designer

SUMMARY

A dedicated Bachelor of Vocational (B. Voc) Food Science graduate with practical experience in Quality Control across seafood, spice, and dairy industries. Proficient in core technical skills including Web Designing, Graphical Designing, Microsoft Office, and Business Administration. Proven ability in process management and strong Leadership skills, recognized by an NCC 'C' Certificate (A Grade).

EDUCATION

Pazhassiraja College, Pulpally, Wayanad Calicut University

Bachelor of Vocational Food Science
2020-23

ICS-India Group of Institution, Palakkad

Advance Diploma in Computer Application
2024 - Present

GTVHSS PUDUR, Palakkad

Micro-Irrigation Technician
2018 - 20

SKILLS

Food Safety & QC	IT & Technical Skills	Core Competencies
Product Management	Web Designing	Leadership
Production Process Management	Graphic Designing	Organizational Skills
GMP & QC Procedures	Microsoft Office, Tally	Business Administration

PROFESSIONAL EXPERIENCE

Food Quality Controller (Internship)

RF Exports, Alappuzha Feb -Mar 2023 (2month)

- Focused on the processing and quality control of diverse shrimp varieties.
- Gained in-depth knowledge of shrimp production methods and quality maintenance strategies.
- Learned about seafood export procedures and proper packaging for perishable items.
- Explored the potential for developing various shrimp-based food items

Food Quality Controller (Internship)

Panda Foods (India) Pvt.Ltd , Krishnagiri, Wayanad
Jan 2023 (1 week)

- Covered the procedures of spices and cereals, from technical processing to quality control.
- Included logistical handling, and product management aspects.
- Monitored and verified Good Manufacturing Practices (GMP).

Food Quality Controller (Internship)

Milma - Kannur Dairy | May 2022 - June 2022 (2weeks)

- Provided a comprehensive study of dairy plant operations.
- Focused on production processes and quality assurance.
- Gained experience in product management.
- Actively participated throughout the training period.

LANGUAGES

- Malayalam
- English
- Hindi
- Tamil

INTRESTS

Cooking
Traveling

PROJECTS

WEB DEVELOPMENT:

<https://abhiram3010.pythonanywhere.com/>

WEB DESIGNING :

<https://abhiram3010.github.io/project-1/>

<https://abhiram3010.github.io/Project-2/>

GRAPHIC DESIGNING :

<https://www.behance.net/gallery/223882307/Branding-works>

CERTIFICATIONS

- **HACCP System (Level III) & Food Hygiene Training (April 2022)**
 - Certified in HACCP System (Level III), meeting FSSAI and international regulatory requirements.
 - **ISO 22000:2018 Food Safety Management System (FSMS) (April 2022)**
 - Certified by FOOD SAFETY SOLUTIONS INTERNATIONAL in FSMS and General Principles of Food Hygiene.
 - **NCC 'C' Certificate (A Grade) (August 2022)**
 - Demonstrated leadership, discipline, and commitment.
 - **NCC CAMP CERTIFICATE (November 2022)**
 - Participated in the 'Ek Bharat Shreshta Bharat' camp in Ujjain, holding the rank of CQMS.
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 - **Micro Irrigation Technician (NSQF Level 4) (November 2020)**
 - Certified by the Agriculture Skill Council of India (ASCI). Validates skills in installing, operating, and maintaining micro-irrigation systems.
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