



# Sneha Mary Simon

✉ [snehamarysimon85@gmail.com](mailto:snehamarysimon85@gmail.com) 📞 +919526454215

📍 Bangalore, India



## OBJECTIVES

To work in a challenging environment that will expose me to new trends in the world of food technology and food processing. To seek and maintain fulltime position that offers professional challenges utilizing interpersonal skills, excellent time management and problemsolving skills.



## EXPERIENCE

### Junior Research Associate ICML ITC Limited, Pudukottai District, Tamilnadu, India

2020 - 2022

- Maintaining and assuring quality standards during the assigned shift.
- Frontline support for operations including collaborative problem solving, monitoring, troubleshooting and continuous improvement.
- Monitored company compliance with regulatory standards and liaised with external agencies to support audits and certifications.
- Maintaining and updating all SOPs, accessing records for tests and results, providing historical data and information to QA management as and when required.
- Investigated reported risks, incidents and failures thoroughly, offering professional advice on operational improvements for enhanced safe and hygiene food. Report problems or concerns to senior management immediately.
- Implemented Root Cause Analysis (RCA) and corrective actions to remove production constraints and improve product quality.
- Effectively communicated food safety policies to company employees through presentations and demonstrations. Training operators, process QCs regarding topics like hygiene, customer complaints and its corrective actions.

### Deputy coordinator Merry Time Cream Foods Pvt Ltd (Joy Ice Cream), Calicut, Kerala, India

2015 - 2019

- Ensured products met regulatory compliance and products were documented according to standards, certificates and approvals.
- Monitoring and auditing of products to ensure high standards of quality. Checked products for damage and quality before preparing for shelf placement, keeping product presentation neat, tidy and appealing.
- Provide weekly and monthly reports to senior managers on performance and also to keep quality documentation up to date.
- Coordinating the investigation of customer complaints. Addressed complex customer complaints transferred by the team, skillfully solving in an efficient and effective manner to maintain customer satisfaction.
- Planned and coordinated position requirements, schedules and production team processes.
- Developed new products to meet customer needs, managing costs, materials and manufacturing processes.



## EDUCATION

### BSc Food Science and Quality Control

BCM College, Kottayam, Kerala  
(2010 - 2013)

Under M G University with 65% marks

### PG Diploma in Dairy Technology Annamalai University

(2013 - 2014)

Under Annamalai University, Distance Education with 75% marks

### MSc Food Processing PGP College of Arts and Science, Namakkal, Tamilnadu

(2013 - 2015)

Under Periyar University with 76% marks



## CERTIFICATION

### Advance Food Hygiene and Application of HACCP based Food Safety Management System - Level 4 (ISO 22000)

Food Safety Solutions International

Credential ID FSSI/18/145

### Food Safety Supervisor- advance level

FSSAI- FOSTAC

### Package Design Project: Paperboard Food Packaging LinkedIn

### Lead Auditor course in FSSC 22000 Version 5.1

TUV- SUD

Pursuing



## LANGUAGES

English

Malayalam

Tamil

Hindi