

AMAL JOSE

169 Horseley Hill Dr, Scarborough, ON M1B 1W4
(437) 998-8880
amaljose7@outlook.com
<https://www.linkedin.com/in/er-amal-jose>



Passionate food engineer and biotechnologist professional seeking a position at your company, who has valuable experience in performing sustainable and food safety audits in a certification body. A forward-thinking intern in dairy and oleoresin industry skilled in engineering operations, compiling and organizing data and reporting. Possess comprehensive knowledge of all standards and regulations with operational dexterity in fast-paced food industry environments and supply chain. Able to combine current academic knowledge and theoretical training with practical experience to provide solutions-oriented service. Maintains a thorough grasp of industry trends and research innovations.

SUMMARY OF QUALIFICATIONS

- Conducted Inspections based on various organic standard NPOP, USDA NOP and INDOCERT organic standards equivalent EC regulation and swiss farming ordinance as a trainee inspector.
- Conducted lead auditing for the sustainability standards like Rainforest alliance, UTZ, Trustea.
- Knowledge in GMP, GHP, social accountability and TPM. Trained as a HACCP Level-3 certificate holder accredited by RSPH, UK and ISO 22000-2005 internal auditor.
- Skilled in reviewing the operator file with all documents. Preparing the conditions for certification, preparing certificates and presenting file to the certification committee.
- Reviewed the system plans, inspection reports and contacted the inspectors to collect the compliance action reports required for certification.
- Skilled in preparing certification documents like audit plan, CB manuals and reviewing the inspection report and audit report.
- Supported the Input Approval manager in file cross checking and presenting the file for certification and Label approval.
- Excellent written and verbal communication skills to effectively convey the complex technical and scientific information to audience of varied backgrounds and at all organizational levels.
- Posses solid knowledge of production and processing procedure's including the raw materials, quality control, recovery of finished products.
- Supported complaint handling, client feedback and follow-up action.
- Working knowledge in MS Office and internet.
- Ability to communicate in a group and work as a team.

EDUCATIONAL QUALIFICATIONS

Biotechnology – Advanced Diploma
Centennial College, Toronto, Canada

May 2018 – Dec 2019

Academic Labs/Projects

- Conducted research on effect of storage conditions (fridge vs freezer) in the growth normal flora.
- Tested the efficacy of disinfectants, citric acid and ecolab's food contact cleaner in neutralizing *S. enteriditis*, *E. coli* and *S. aureus* spiked in stainless steel and plastic surface.
- Performed plating methods with prepared dilution schedule and reported counts efficiently.
- Extracted caffeine, synthesized aspirin and, determined melting point of different chemical in the organic chemistry laboratory.

Bachelors of Technology in Food Processing and Engineering

Karunya University, Tamil Nadu, India

June 2012 – July 2016

Academic Labs/Projects

- Extracted collagen from fish waste and used it for wine refining process.
- Presented a poster on the topic utilization of collagen extracted from catla fish waste for wine fining processing in the national conference on 'Emerging trends in food processing and quality assurance' at SRM University.

RELATED INDUSTRY EXPERIENCE

Engineer Intern

Milma Dairy, Kerala, India

May 2014 – June 2014

- Underwent the diary plant study from receiving of raw milk to the processing of final products.
- Conducted the quality analysis of the incoming raw milk. Identified the non-conformities and non-compliances before the processing.
- Operated the horizontal form filling machine for packaging of milk and butter.
- Supported the diary technologist in CIP process automated with industry software.
- Assisted the production manager in processing operations like homogenization of milk, refrigeration and storage of finished products.
- Prepared media for microbial analysis according to the requirement and, sterilized media and glassware in the autoclave.
- Analyzed food samples in the wet chemistry lab for fat, protein, carbohydrates, fiber, ash and vitamin C content.
- Assisted the analysts in the instrumentation laboratory for sample preparation and loading.

Data Analyst

Akay Flavor's & Aromatics Pvt.Ltd, Aluva, Kerala, India

July 2016 – August 2016

- Analyzed the trade data for chilly paprika oleoresin using international harmonized system.
- Developed a package of practice for paprika in Rwanda.
- Ensured sanitary work place and investigated on the frequent occurrence of physical hazards in response to market complaints.

WORK EXPERIENCE

Inspection Certification officer

Indocert, Kerala, India

August 2016 – March 2018

- Lead Auditor: for Rainforest Alliance, Trustea Certifications
- Inspector: Conducting Inspections based on various organic standards NPOP, USDA NOP and INDOCERT organic standards & Swiss organic farming standards as trainee Inspector
- Auditor: UTZ, castor code.
- Assessor: Reviewing the operator files with all documents, preparing the conditions for certification, preparing the certificates & presenting t the file certification to certification committee
- Follow up of new clients
- Preparation of TC/COI and cross checking
- Support complaint handling, client feedback and follow up action

Lead Auditor (Contract -Part time)
SGS, Toronto, Canada

Dec 2020 - Feb 2018

- Lead Auditor: for Gluten free certification program.