

UJJWALA NAVAS

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CAREER OBJECTIVES

Utilize skills and experience, creative to maintain and organize to the working qualities, Keen to learn new skills and adapt it in professional way.

ACADEMIC QUALIFICATION

- **M.SC AQUACULTURE AND FISHERY MICROBIOLOGY** (2000-2002) with 75% marks from M.E.S. Ponnani College under Calicut University
- **B.SC AQUACULTURE** (1997-2000) with 77% marks from M.E.S. Asmabi College under Calicut University
- **PRE-DEGREE** (1995-1997) with 50% marks from M.E.S. Asmabi College under Calicut University
- **S.S.L.C.** (1995) with 60% marks Board of public Examination , Govt. of Kerala

PROFESSIONAL QUALIFICATION

- **B.Ed. in Natural Science** (2003-2004) with 55% marks from I.A.S.E Thrissur under Calicut University

CAREER ACHIEVEMENTS

- Certificate of Approval(valid up to 28 November 2007) from Export inspection Agency- Kochi as a technologist to handle fish and fishery products meant for export
- Certificate of training course on sea food HACCP from Marine Products Export Development Authority
- Certificate on ISO 9001 :2008 Internal Auditing Course based on International standard ISO 19011:2002 from Safe hand foodtech Consultants, Dubai
- Certificate on understanding food safety management system-FSSC 22000 from OMNEX, Dubai.
- Certificate on Internal Auditor IMS (ISO 9001:2008 & ISO 22000:2005) from OMNEX, Dubai.
- Organized one day training programme on Value added Seafood Products at S.N. Puram Gramapanchayat.

WORK EXPERIENCE 1

Company Name	ABAD fisheries, Munambam
Duration	1 Month (05.08.2002 to 14.09.2002)
Position	Technologist trainee
Description of Work	- Checking of organoleptic and Microbiological Qualities from Raw Material receiving to finished product - Checking of production process from Raw Material receiving to finished product -Maintaining Records

WORK EXPERIENCE 2

Company Name	SAFA ENTERPRISES, Azhikode
Duration	3 years (01-05-2004 to 02-06-2007)
Position	Technologist
Description of Work	- Checking of organoleptic and Microbiological Qualities from Raw Material receiving to finished product - Checking of production process from Raw Material receiving to finished product -Maintaining hygiene Records and microbiological test reports - Conducting training on hygienic practices for the production staff

WORK EXPERIENCE 3

Company Name	M.E.S ASMABI COLLEGE, P. Vemballur
Duration	1 Academic Year (04-06-2007 to 31-03-2008)
Position	Guest Lecturer in Aquaculture Dept.
Description of Work	<ul style="list-style-type: none">-Handled theory topics like Aquafarm Management, Seed Production, Biotechnology, Computer Application, Marine Fishery Resources and Brackish water Aquaculture practices at Degree level-Handled practical classes for Computer Application and Microbiological analysis

WORK EXPERIENCE 4

Company Name	BARAKAT QUALITY PLUS L.L.C, Dubai
Duration	7 Years (09-07-2008 to 15-07-2015)
Position	Microbiologist
Description of Work	<ul style="list-style-type: none">-Quality control monitoring on whole production line-Microbiological media preparation and analyzing random samples from production line for verification of quality-Organoleptic testing to approve the release of the finished product-Deliver training to the food handlers on different topics as per necessity-Auditing different Dept. of the firm as per ISO 9001:2008 standards-Auditing different Dept. of the firm as per IMS standards-Handled Customer complaints-Conducted customer satisfaction survey to keep yearly records on the same-Handled customer audits and audits from Municipality Food Control Authority-Documentation as per the norms of HACCP, Quality Management System, Food Safety Management System and Halal Cert.

WORK EXPERIENCE 5

Company Name	M.E.S ASMABI COLLEGE, P. Vemballur
Duration	Since 26-09-2019
Position	Assistant Professor, Department of Vocational Studies Fish Processing Technology
Description of Work	-Handling theory papers for all the semester -Handling practical classes -Guiding project work -Coordinating different programmes conducted by the department

TRAININGS ATTENDED

- Sea food HACCP , theory and practical applications under standardized curriculum based on seafood regulations conducted by the M.P.E.D.A. from 17.06.06 -20.10.06
- Induced breeding of carp fished at National Dish Seed farm(Govt.of Kerala), Malampuzha
- Hatchery Techniques of Macrobrachium rosenbergii at Matsyafed (Govt.of Kerala), Veliyankode
- HACCP awareness training under Dubai Municipality Food Control Dept.
- ISO 9001:2008 internal auditor training
- Handling Avocados to maximize consumer satisfaction
- Food Safety Management system FSSC 22000 From Omnex, Dubai
- Basic Food Hygiene under Dubai Municipality Food Control Dept.
- Internal Auditor training on integrated Management System ISO 9001:2008 & ISO 22000:2005 from Omnex, Dubai
- On Applied biosystems step one Real time PCR system from integrated Gulf Biosystems LLC.
- Halal awareness training by Malaysia Halal Consultation & Training Agency at Dubai
- Recent Trends in Industrial Nano – Biotech conducted by Hana medical supplies, at Dubai
- Theatric skills for Effective Teaching conducted by M.E.S Asmabi College. P, Vemballur

COMPUTER LITERACY

MS Office (Word, Excel, Power point), office Automation, C languages

PERSONAL INFORMATION

Sex : Female
Age & DOB : 42, 17/05/1980
Nationality : Indian
Marital Status : Married
Languages : English, Hindi & Malayalam

Place :
Date :

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