

## SUGAINA SULAIMAN M.S



### Permanent Home Address:

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### Personal Data:

Date of Birth : 14/11/1994  
Sex : Female  
Marital Status : Married  
Nationality : Indian

## CURRICULUM – VITAE

### Career Objective

To work in a challenging professional and conductive environment where I can learn new things, share my knowledge and ideas; explore my skills and talents to prove my concern.

### Educational Qualification

- ✓ Successfully Completed **B.Sc. Degree in Aquaculture**, from M E S Asmabi college, Calicut University
- ✓ **Successfully completed M.Sc. Fish processing technology**, from M E S Ponnani college, Calicut University.

### Strengths

Excellent problem solving and interpersonal skills and able to work effectively in a diverse team environment, hard worker can work under pressure and self-motivated individual.

### Personality Attributes & Skills

- ✓ Good communication skills
- ✓ Positive attitude and always willing to learn and develop my skills.

### Computer skills

- ✓ Good knowledge in MS OFFICE WORD & MS OFFICE EXCEL.

### Specialization in B.Sc&M.Sc

- ✓ Quality assurance in fishes and shrimps.
- ✓ Fish Processing technology.
- ✓ Microbiology lab experience.
- ✓ Value addition of seafood.
- ✓ Craft and gear technology.
- ✓ Freezing technology.
- ✓ Fish chemistry and nutrition.
- ✓ Fish pathology, health management and farm engineering.
- ✓ Fish genetics, biotechnology, and biostatistics.

## Academic Profile

YEAR	BOARD/UNIVERSITY	QUALIFICATION	PERCENTAGE OF MARK
2015	CALICUT UNIVERSITY.	B.sc. Aquaculture.	76%
2015-2017	CALICUT UNIVERSITY.	M.Sc.Fish Processing Technology & Quality control	86%

## Field Experience

- ✓ Attended three month on job training programme in Mangala Pvt Ltd, Aroor (April - June 2017).
- ✓ Attended orientation programme on “production and quality assurance in fisheries sector”. (January 2015).
- ✓ Attended national seminar on mitigating juvenile incidence in fishing ,the way forward organized by ICAR (March 2017)
- ✓ Attended 10 days on job training in fisheries post harvest technology at NIFPHATT(NOVEMBER 2015)

## WORK EXPERIENCE

Company Name	M.E.S ASMABI COLLEGE, P. Vemballur
Duration	4Years
Position	Assistant Professor on Contract, Department of Vocational Studies Fish Processing Technology
Subjects Handling	Technology of food preservation,Food Safety in Seafood Industry,Fishery By-products and Value Addition(Theory&Practical),Operation Management in Fish Processing Plants,Natural resource management ,Quality Control, Inspection and Certification in Seafood

Place: kodungallur

Date:15/08/2023

## Job Summary

- ✓ Excellent knowledge of subject
- ✓ Conducting monthly assessment tests to check the performance and improvement of the students
- ✓ Teaching them using various audiovisual instruments like projector etc
- ✓ Handling other responsibility in case if required
- ✓ Maintaining the class data as per lecture
- ✓ Motivating students for participating in various activities

- ✓ Meeting with students and helping them in solving their problems

### **Additional Certification**

- ✓ An online awareness test on “Research Methodology for social science” research, organized by IQAC, MES Asmabi College, P. Vemballur (20<sup>th</sup> July 2019).
- ✓ Attended faculty development programme on “Theatric Skills for Effective Teaching” organized by International Quality Assurance Cell, M.E.S Asmabi College, P. Vemballur in association with Kerala State Higher Education Council, Trivandrum 02<sup>nd</sup> November, 2019.
- ✓ Actively participated in organizing a full day training programme on “Value added Seafood Products” in connection with GRAMIKA 2020, at Sreenarayanapuram Gramapanchayat on 6<sup>th</sup> February
- ✓ Successfully completing the course NPTEL FDP Dairy and Food Process and Products Technology Sep-Dec-2020
- ✓ Online training programme on “importance of HACCP and ISO 22000 in Seafood Processing And Quality Control” Organized by ICAR & NFDB, 20<sup>th</sup> March 2021
- ✓ Successfully completed the association of Food and Drug Officials/Seafood HACCP Alliance “Basic course “in seafood Hazard Analysis And Critical Control Point of theory and practical applications, 25/04/2022 at MPEDA Kochi (10650-042522-115553 certificate no)
- ✓ Successfully completed the AFDO/ Seafood HACCP alliance ‘Train the Trainer’ Course on SOP’s for processing of fish and fishery products, 23-06-2022
- ✓ Successfully completed the AFDO/ Seafood HACCP alliance “Train the Trainer Course” in HACCP And CCP theory and practical application 20-06-2022

### **Paper presentation details**

National Conference on Interdisciplinary Academic Translational Research and Innovation (NCIATRI) 2023 presented a paper entitled “Influence of Chilled Storage on the Biochemical, Sensory and Microbial Quality of Frigate Tuna (*Auxis thazard*) Mea”.

### **References**

**Dr. K. Kesavan,**  
Head, Dept. of Aquaculture,  
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Declaration: The information stated herein above is true and correct to the best of my knowledge and belief.

SUGAINA SULAIMAN M.S.