

GOPIKAKRISHNA N

Passport: U2875041

Date of birth: 04/01/2001

Place of birth: Calicut, India

Nationality: Indian

Gender: Female

CONTACT

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Gopikakrishna

ABOUT ME

To attain my career excellence utilizing my abilities , knowledge and resource fullness by providing value to the organization for its growth , thereby enhancing myself personally and professionally. Seeking opportunity in an full time position with a growth driven organization in food sector where my knowledge and skills become the great assets.

WORK EXPERIENCE

Viyyur central prison Thrissur, Government of India Skill Training Center Thrissur, India

Resourse person

16/02/2026 – Current

- Fruits and vegetables processing and preservation

KR Taste India Malappuram, India

Quality Controller

01/04/2024 – 15/02/2026

- Implementing & maintaining comprehensive food safety standards, including HACCP, FSMS, & GMP, to ensure compliance with local regulations.
- Developing & implementing audit protocols and checklists & conducting inspections as necessary.
- Performing thorough inspections of food preparation areas, equipment, and ingredients to identify potential hazards.
- Participate in internal and external audits, preparing necessary documentation and corrective action plans.
- Implements training and awareness programs to ensure employees are up to date with quality systems and requirements.
- Inspect raw materials as well as finished products to ensure they are safe and of high quality.
- Assess the sensory characteristics of baked goods, such as texture, f lavour, and aroma.
- Investigate and resolve quality-related issues, including customer complaints and production problems.
- Responsible for ensuring overall hygiene activities in the food production areas.

EDUCATION AND TRAINING

2022 – 2024 Ernakulam, India

M Voc In Food Processing Technology St Teresas College Ernakulam

Website https://share.google/MK7IihUXC3h4bhdRU

2019 – 2022 Thrissur, India

B Voc In Food Processing Vimala College Thrissur

Website https://vimalacollege.edu.in/

CERTIFICATIONS

Highfield UK

Highfield level 3 Award in HACCP for Manufacturing(RQF)

FSSAI , India

Fostac Food safety supervisor on Catering & Covid

FSSC 22000-Fundamentals of Food safety System Training

SKILLS

Well-known knowledge in HACCP | Water analysis | Internal audit | Leadership & Communication Skills - Presentation expertis | Quality Control & Assurance | Product Development

LANGUAGE SKILLS

MOTHER TONGUE(S): Malayalam

OTHER LANGUAGE(S): English | Hindi | Tamil

PROJECTS

Development of oats flour and sprouted coconut flour noodles enriched with dried leaf powder and it's effect on nutritional and sensory properties.

05/2023

Food Tech Research & Incubation centre (FTRIC), Calicut

- Research and analysis * Analytical Testing

FARM TO FORK – Centre for Safe Food, Kochi

- Implementation of HACCP * 5S methodology implementation * Product recall procedures

04/2024

Amblicon Biolabs, KINFRA, Kakkancheri, Malappuram

- Performed food and water quality analysis .Conducted microbial testing of food and water samples

09/2021

Kerala Veterinary and Animal Science University, Meat Technology Unit, Mannuthy

- Quality Assurance and Compliance * Raw material testing * In process monitoring * Final product testing

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I hereby declare that all the above-mentioned details are true and correct to the best of my knowledge and behalf