

SHIFANATH K V

Microbiology Technologist

DHA ID: 16074696 (Expiry: 04/04/2026)

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PROFESSIONAL SUMMARY

passionate and detail-oriented food quality professional with expertise in microbiology, quality control, and food safety management. Skilled in laboratory testing, HACCP implementation, ISO compliance, and hygiene monitoring within food production environments. Experienced in microbial culturing, pathogen detection, contamination control, and process improvement to ensure high-quality, safe, and compliant food products.

KEY SKILLS

- Microbial culture&isolation
- Quality control&Documentation
- Food &water Quality Testing
- Bacterial&Fungal Identification
- GMP (Good Manufacturing practices)
- Lab Equipment Operation & Calibration
- Sterility & Environmental Monitoring
- HACCP implementation
- Documentation & Quality Record keeping

WORK EXPERIENCE

MICROBIOLOGY TECHNOLOGIST

Jun 2024 – March 2025

Inventium Laboratories & Training Center (Kerala, India)

- Conducted microbiological testing and analysis of environmental, clinical, and food samples.
- Performed microbial culturing, isolation and identification of bacteria, fungi, and other microorganisms.
- Conducted sterility tests ,ensuring quality control of products and environments.
- Operated and maintained lab equipment ,ensuring compliance with biosafety and quality standards.

MICROBIOLOGY TECHNOLOGIST

Apr 2021 – Nov 2023

Meditech Diagnostic Centre (Kerala, India)

- Carried out microbial culturing ,isolation and pathogen identification.
- Swab Analysis – Personnel Swab & Surface Swab, Aerobic colony count and Total coliforms
- Performed sterility and contamination control procedures
- Participated in antimicrobial resistance research and laboratory audits

EDUCATION

Bachelor of Science in Microbiology

Bharathiar University, India (2017-2020)

CERTIFICATIONS

- Dubai Health Authority (DHA) – Licensed Microbiologist (Valid till 04 - Apr -2026)
- Food and Water Quality Controlling Training Program - 2024
- HACCP for Food Manufacturing (Highfield Level 3 – RFQ)