



REVATHI M

PERSONAL INFORMATION

Nationality : Indian

Gender : Female

DOB : 28-11-1997

Marital Status : Unmarried

Languages Known : Kannada,
English, Hindi

CORE COMPETENCIES

- Product Development
- Sensory Analysis
- Food safety
- Quality Control
- Quality Assurance
- HACCP
- Proximate Analysis
- Food processing
- Nutrition Knowledge
- Food preparation
- Meal planning
- Cooking techniques
- Client counselling

PERSONAL ASSETS

- Hardworking And Honest
- Good Communication Skills
- Idealistic Person
- Good Team worker
- Punctual
- Good Planning skills

EXTRA CURRICULAM

- DIYS
- Listening to Music
- Gardening
- Travelling
- Cooking

One should work not for satisfying his own greed & desire but for
Good for many

EDUCATION

2018-20

M.sc: Food Science and Nutrition, Manasagangothri, University of
Mysore

2015-18

B.sc: CFBT (chemistry, Food science & Nutrition, Biotechnology)
Maharani's Science College for women

2013-15

PUC: PCMB
MMK & SDM Girls PU College Institution Mysore

2013

SSLC
St Anne's Girls High School Mysore

CERTIFICATIONS OF TRAININGS & ACHIEVEMENT

- FoSTaC Training by FSSAI
(Advance Manufacturing - Food Safety Supervisor)
- Internship on "Quality Assurance & Processing of Milk and Milk
Products" in MYMUL Mysore
- Capacity building training program on food processing by MSME Govt
of India in CFTRI on Traditional sugar confectionary and concept of
sensory science for product development
- Cleared UGC NET for Assistant professor
- Cleared UGC NET for Phd

WORK EXPERIENCE

- 22-04-2021 to 31-10-2021 Worked as Micro Biologist
- Feb 2022 to 6th October 2023 Worked as research assistance under
Dr Prabhavathi University of Mysore
- PROJECT DERAILS – Study of Nutritional and Social Status of JENU
KURUBA COMMUNITY Children under the age of 5 to 10 years
conducted by ICSSR [IRON AND PROTIEIN STUDIES]