



Shamla Farveen

Microbiologist

Experienced and certified Microbiologist, with a strong background in clinical and food safety microbiology. Specialized in the isolation and identification of various microorganisms through advanced techniques, enhancing diagnostic processes. Well-versed in molecular techniques, including DNA isolation and gel electrophoresis, which contributes to breakthroughs in research. Comprehensive understanding of the application of HACCP principles in ensuring food safety, alongside expertise in the execution of Total Plate Count, Aerobic Plate Count, and other essential food microbiology tests. Proven track record in quality control, training personnel on hygiene practices, and conducting various tests in clinical settings. Ability to adapt to new technologies and scientific advancements.

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📍 Dubai, United Arab Emirates



SKILLS

Media Preparation Isolation of Microorganisms HACCP Principles Safety Practices Microbiological Analysis
Research Staining Techniques Patient Interaction Equipment Calibration Aerobic Plate Count Colorimetry
Serological Tests Urine Routine Examinations Culture Techniques Spectrophotometry Quality Assurance
DNA Isolation Techniques Hygiene Auditing Gel Electrophoresis Quality Control Hematology Techniques
Antibiotic Susceptibility Testing Immunology Techniques Workflow Management Team Leadership



WORK EXPERIENCE

Microbiologist

Biosino Diagnostic and Research Centre

2021 - 2022

Kerala, India

Achievements/Tasks

- Pioneered in microbiological media preparation to foster the growth of different microorganisms for diagnostic processes.
- Mastered the art of isolating microorganisms to enhance the specificity of diagnostic and research outcomes.
- Applied various staining techniques, aiding in the better visual differentiation of microorganisms under the microscope.
- Led antibiotic susceptibility testing, informing treatment plans by determining the most effective antibiotic treatment.
- Utilized culture techniques to maintain and study the growth of microorganisms in controlled conditions.
- Skilled in spectrophotometry, providing a quantitative analysis of microbial growth and other chemical reactions.
- Excelled in colorimetry, aiding in the precise measurement of the concentration of compounds in solutions.
- Conducted DNA isolation techniques, enabling genetic studies and molecular-level investigations.
- Spearheaded efforts in gel electrophoresis, assisting in the separation and identification of DNA, RNA, and proteins.

Microbiologist

Doctors Medi Clinic

2020 - 2021

Kerala, India

Achievements/Tasks

- Efficiently prepared microbiological media, providing a conducive environment for microbial growth and study.
- Leveraged advanced staining techniques, facilitating the precise identification and characterization of microorganisms.
- Employed culturing techniques to study the physiological properties of microorganisms and their interaction.
- Conducted routine phlebotomy procedures, ensuring minimal discomfort to patients and the integrity of collected samples.
- Involved in diverse hematology and immunology tests, contributing to accurate patient diagnoses and treatment plans.
- Conducted detailed biochemistry analyses, assisting in the comprehensive evaluation of patient health.
- Performed serological tests, contributing to the identification and monitoring of various infectious diseases.
- Conducted routine urine examinations, aiding in the diagnosis and management of numerous medical conditions.



WORK EXPERIENCE

Quality Controller Trainee Food Technologies Valanchery

08/2019 Kerala, India

Achievements/Tasks

- Conducted microbiological analysis of food, ensuring safety and compliance with health regulations.
- Performed Total Plate Count and Aerobic Plate Count, assessing the quality and safety of food products.
- Led hand swabbing of workers, maintaining hygiene standards, and preventing cross-contamination in the production area.
- Conducted water analysis, ensuring that it met health and safety standards for various uses in the facility.
- Trained personnel on hygiene practices, fostering a clean, sanitary, and safe work environment.
- Executed HACCP plans and documentation, ensuring consistent adherence to food safety standards.
- Participated in quality control audits, recommending corrective actions where necessary.
- Contributed to the development and implementation of quality management systems.
- Collaborated with teams to achieve hygiene targets and improve overall quality control measures.
- Continually updated knowledge on food safety regulations, ensuring compliance and mitigating risk.



EDUCATION

Master of Science (MSc) in Microbiology University Of Calicut

2017 - 2019 Kerala, India

Bachelor of Science (B.Sc) in Microbiology University Of Calicut

2014 - 2017 Kerala, India



CERTIFICATES

DHA Qualified(DHA Unique ID :47691094)

Level 3 in HACCP issued by HABC, UK



TECHNICAL SKILLS

Microsoft Office (Word, Excel, PowerPoint & Outlook)



PERSONAL DETAILS

Date of Birth 22 - 09 - 1995

Nationality Indian

Marital Status Married

Visa Status Resident Visa



LANGUAGES

English

Hindi

Tamil

Malayalam



REFERENCES

Available upon request.