

Contact

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- Batu Caves, Selangor

Education

SEPTEMBER 2019 - FEBRUARY 2021

UNIVERSITI PUTRA MALAYSIA

Masters in Food Safety and Quality Assurance

- CGPA of 3.75
- Thesis: Systematic review on extraction method, antimicrobial and antioxidant activity of essential oils against pathogenic bacteria and spoilage fungi

SEPTEMBER 2015 - MAY 2019

UCSI UNIVERSITY

Bachelor of Degree in Food Science with Nutrition

- CGPA of 3.12
- Final Year Project: Hand hygiene beliefs and microbial hand swab count among school food handlers in Klang Valley

MAY 2013 - MAY 2014

PRESIDENT COLLEGE Foundation in Science

CGPA: 3.11

KISHALINIY PERIASAMY

About Me

Food Safety and Quality graduate with hands-on experience in food research, regulatory compliance, healthcare project execution, and cross-functional team leadership. Skilled in HACCP, GMP, ISO 22000, and food microbiological analysis. Seeking to leverage my academic and industry experience to contribute to food safety, quality assurance, or product development roles within the food industry.

Experience

Purchasing Manager Sunzer | Jan 2025 – Present

- Managed day-to-day purchasing for clinics
- Supported sales growth by improving stock availability and delivery lead time
- Assisted in renegotiating supply contracts, resulting in 15% cost saving
- Monitored inventory levels and coordinated with suppliers to avoid shortages
- Reduced purchase costs by 10% through supplier reevaluation and strategic negotiation
- Collaborated closely with the finance department to manage procurement budgets, monitor spending, and resolve invoice discrepancies
- Coordinated with the warehouse and logistics teams to ensure accurate and timely delivery of medical products to clinic branches

Project Manager & Marketing Executive Mediway Medical Group | May 2021 – Dec 2024

- Planned and led occupational safety and health campaigns for manufacturing clients
- Oversaw COVID-19 testing operations (PCR & RTK), managing up to 20 staff
- Contacted and acquired >80 client companies for services (including F&B-related services like typhoid vaccination)
- Ensured regulatory and ethical compliance for all medical projects
- Prepared final reports and presented outcomes and improvements to stakeholders

Technical skills

- HACCP, GMP, ISO 22000, HALAL, MeSTI, Food safety Auditing
- Microbiological & Nutritional Analysis
- Product Development and Sensory Evaluation
- Statistical Analysis: SPSS, MINITAB
- Microsoft Office (Word, Excel, PowerPoint)

Soft Skills

- Project & Team Management
- Communication & Presentation
- Client engagement & Problem solving
- Analytical thinking
- Negotiation skills

Language

- TAMIL Fluent
- MALAY Fluent
- ENGLISH Fluent

Reference

Dr Mohd Sabri bin Pak Dek

LECTURER

Faculty of Food Science and Technology, Universiti Putra Malaysia +60173605873

R&D Assistant (Internship) Nardev Chemie Sdn Bhd | Nov 2018 – Jan 2019

- · Assisted in formulation trials and testing of skincare products
- Participated in lab testing, labeling, and stability testing
- Demonstrated ingredients to clients and contributed to product development

F&B Staff Trainee (Internship) Fresco! The Grocerant | Nov 2017 – Dec 2017

- Delivered excellent customer service
- Adhered to hygiene and food safety standards in food service

Clinic Assistant (Internship) Klinik TAR | Nov 2016 – Dec 2016

- Provided nutritional advice to high-risk patients
- Assisted in consultations, x-ray procedures, and medicine dispensing

PROJECT HIGHLIGHTS & ACADEMIC ACHIEVEMENT

- Led a MeSTI certification Project for a local food manufacturing site as a basic food safety assurance program including Audit preparation, Manual for MeSTI development and Process Improvement during Postgraduate study.
- Product Development Project: Developed a bananabased sustainable food product using whole banana including the skin and conducted sensory evaluation among the academic panels during Undergraduate study.
- Certified Food handler under Malaysia Food Hygiene Regulation 2009.