

Mohammed Awaiazuddin

Mancherial, Telangana

7013080934 | awaiazmd1121@gmail.com

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Objective

Motivated and detail-oriented Biotechnology postgraduate with a strong academic foundation and hands-on laboratory experience, seeking a challenging position in the pharmaceutical industry as a Quality Control/Testing Analyst. Eager to contribute my skills in analytical techniques and regulatory knowledge to ensure product safety, quality, and compliance.

Experience

- IR class system and solutions pvt.ltd, Jaipur** 21/01/2025 - 17/04/2025
Trainee analyst (intern)
Gained practical experience in quality control and wet analysis techniques.
Assisted in performing quality tests of food and food products.
Performing tests and maintaining test reports and laboratory equipments was the main role.
Learned the application of good laboratory practices(GLP) and standard operating procedures (SOP)

Education

- Sanskriti university** 2023-2025
Masters in biotechnology
8.05
- Govt. degree college, khairatabad, Hyderabad** 2020-2023
Bachelor's in Biotechnology
81.5
- Mims junior college, Mancherial** 2017-2019
Intermediate
82.8
- Trinity high school** 2017
Secondary school
90

Skills

- Familiar with UV-Vis Spectrophotometry, Centrifugation, pH meter, Autotitrator
- Basic knowledge of High performance liquid chromatography(HPLC) and its working
- Laboratory skills: sample preparation, pipetting, media preparation, sterile techniques.
- Basic understanding of GMP, GLP, and GDP.
- Knowledge of quality control testing and analytical techniques
- Basic understanding of laboratory information management system(LIMS)
- Proficient in molecular biology techniques like DNA/RNA extraction
- Basic understanding of ALCOA principles
- Tools: MS Office, Excel (Data analysis)
- Report writing and documentation as per SOPs
- Practical, detail orientated and realistic.

Projects

- **Investigating Total, Soluble, and Insoluble Dietary Fibre in Traditional and Modern Food Snacks Using Gravimetric and Enzymatic Method.**

"Conducted a comparative analysis of total, soluble, and insoluble dietary fibre in traditional food and modern snack foods using gravimetric and enzymatic methods (IS 11062:2019). Evaluated fibre content in selected samples such as almonds, lentils, chickpeas, and avocados versus cookies, chips, pizza, and samosas. Findings highlighted significantly higher fibre levels in traditional foods, providing insights for public health nutrition, product reformulation, and dietary recommendations."

Languages

- English
- Telugu
- Hindi
- Urdu

Certification

- Certification in Understanding Tools & Techniques of Molecular Biology By Helix Biogenesis Pvt. Ltd., Noida, Uttar Pradesh. 10-Mar-2024
- Certification in wet chemistry lab by IR class system and solutions pvt. Ltd. Jaipur, Rajasthan