

YAKINDRA TIMILSENA

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SUMMARY

A passionate chemist with experience in laboratory analysis of various food and pharmaceutical products, quality control, method development and validation. Possess sound understanding of GLP, GMP, Internal and External Audits and Certification. Looking for an **Analytical Chemical/ Method Development Scientist** role where I can contribute in laboratory management and method development and validation activities of a food or pharmaceutical industry.

EMPLOYMENT HISTORY

Nu-Mega Ingredients Pty Ltd Altona North *DEC 2018 – MAR 2020*
Analytical Chemist

- Tested Incoming Products, In-process goods and Finished products using various instruments such as HPLC/UHPLC, GC, UV-VIS, NIR, FT-IR, KF, Titration etc.
- Developed in project management.
- Provided technical support for quality control, R&D and food safety.
- Performed Method Development and Validation in instruments.
- Conducted wet chemistry tests- preparation of solutions and reagents, cleaning glassware and arranging chemicals in their proper location.
- Performed calibration, preventive maintenance and troubleshooting of analytical instruments.
- Coordinated sending samples to contract testing laboratories such as DTS, ALS, HRL, Eurofins and reviewed results received from them.
- Prepared certificates of analysis (CoAs) and reported deviations and OOS to QC Manager.
- Involved in routine housekeeping and maintenance of laboratory facility and equipment.
- Organised laboratory waste collection as per schedule.
- Conducted stock-taking and laboratory inventory maintenance on regular schedule.
- Ordered consumables, glassware and equipment.
- Organised retention samples and old laboratory documents for future use.
- Represented QC lab in OHS meeting and maintained safe environment in the lab.

Deakin University Geelong *APR 2017 - DEC 2018*
Research Fellow

- Prepared reagents and conducted wet chemistry and
- Prepared samples ready for analysis
- Operated UV-VIS spectrometer, high performance liquid chromatography (HPLC), gas chromatography (GC), Karl Fischer (KF), Kjeldahl, Soxhlet apparatus and hot air oven for analysis of different food ingredients.
- Performed calibration and preventive maintenance of instruments.
- Organised lab induction and training to new users and students.
- Provided required technical support to instrument and lab users.
- Participated in lab meetings and OHS maintenance activities.
- Developed standard operating procedures (SOPs) and work instructions (WIs).

RMIT University Melbourne *JUL 2013 - APR 2017*
Research and Technical Officer

- Prepared reagents and conducted wet chemistry and
- Prepared samples ready for analysis

- Operated UV-VIS spectrometer, high performance liquid chromatography (HPLC), gas chromatography (GC), Karl Fischer (KF), Kjeldahl, Soxhlet apparatus and hot air oven for analysis of different food ingredients.
- Performed calibration and preventive maintenance of instruments.
- Organised lab induction and training to new users and students.
- Provided required technical support to instrument and lab users.
- Participated in lab meetings and OHS maintenance activities.
- Developed standard operating procedures (SOPs) and work instructions (WIs).

Dept of Food Tech & Quality Control, Kathmandu JAN 2001- JUN 2013

Food Research Officer

- Prepared reagents and conducted wet chemistry and
- Prepared samples ready for analysis
- Operated UV-VIS spectrometer, high performance liquid chromatography (HPLC), gas chromatography (GC), Karl Fischer (KF), Kjeldahl, Soxhlet apparatus and hot air oven for analysis of different food ingredients.
- Performed calibration and preventive maintenance of instruments.
- Organised lab induction and training to new users and students.
- Provided required technical support to instrument and lab users.
- Participated in lab meetings and OHS maintenance activities.
- Developed standard operating procedures (SOPs) and work instructions (WIs).

RELEVANT SKILLS

- GLP
- ISO 17025
- GMP
- HACCP
- FSANZ
- Quality Control (QC)
- Food product analysis
- Training and Mentoring

PERSONALITY TRAITS

- Self-Motivated
- Quick Learner
- Team Player
- Able to work under pressure

LANGUAGES

- English, Hindi, Nepali, French

PROFESSIONAL MEMBERSHIP

- Australian Institute of Food Science and Technology (AIFST).

ACADEMIC QUALIFICATIONS

- Postgraduate in Food Chemistry

REFERENCES

Available upon request