

SUMMARY

Aspiring Food Technologist with a Master's Degree in Food Technology & Processing from Uttaranchal University, equipped with HACCP and FOSTAC certifications. Demonstrates hands-on experience in quality and operations management of fruits, vegetables, and processed foods through internships and roles at leading companies like Country Delight and NUVA Foods. Eager to leverage strong analytical skills, adaptability, and a passion for food safety to contribute to a reputable organization while expanding my expertise in innovative food technology solutions.

EDUCATION

Masters Degree in Food Technology & Processing

Uttaranchal University

Bachelor Degree in Food Technology

P.A First Grade College

WORK EXPERIENCE

Associate - Quality and Operations

October 2024 - Present

COUNTRY DELIGHT

- Provide hands-on expertise in quality assurance and operational processes for fruits and vegetables.
- Enhance quality control measures and streamline operations in staples, grocery, and processed food sectors.

Online Internship - Space Food Development

Space Food Club

- Completed an online internship focusing on space food development.
- Engaged in research activities related to innovative food solutions for space missions.

Intern Trainee - Quality Control

June 2023 - August 2023

MOTHIRAPEEDIKA FOOD PARK (NUVA FOODS)

- Participated in quality control and assurance processes in a leading packaged water plant.
- Evaluated physical, chemical, and microbiological parameters, ensuring compliance with food safety standards.
- Documented reports and findings to support quality assurance initiatives.

Intern - New Product Development

October 2021 - November 2021

MILMA KOZHIKODE DIARY

- Conducted a dissertation project on developing a bread spread using milk peda and fresh cream.
- Aimed to create a nutritious product offering instant energy and dietary benefits.
- Assessed the physico-chemical, microbiological, and sensory properties of the developed product.

SKILLS

Soft Skills: Leadership Quality, Good Communication Skill, Adaptable In Every Environment, Team Cordination

Technical Skills: Advanced Skill In Computer Applications., Food Lab Analysis, Documentation, Fluent With Ms Word, Ms Powerpoint

CERTIFICATIONS

Operations Management by LearnTube 

Cred id:DJA-B-1-1553078-0

August 2025

HACCP (LEVEL 3) by EP Infoways Institute of Food Safety Hygiene, NOIDA

FOSTAC MANUFACTURING (LEVEL 2) AND COVID-FOOD SAFETY OFFICER by Ep infoways 30/27@27knowledge park-3 greater noida Gautam Buddha Nagar Uttar Pradesh.

ISO 9001:2015 -Quality Management System (LEVEL 3) by FTN Training and Services Pvt.Ltd