

DASARI VAISHNAVI REDDY

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## OBJECTIVE

To start my career in a challenging and stimulating environment that encourages continuous learning, innovation, opportunities for personal and professional growth.

## QUALIFICATIONS

Degree/Examination	Year of Passing	Name of the Institute	Board/University	Percentage/CPGA
masters	2025	Dagar masters (ADTA)	University of north texas	3.0
B.Tech (CSE)	2023	Visvesvaraya college Of Engineering & Technology	JNTU (Hyderabad)	7.24
Intermediate (MPC)	2019	Sri Chaitanya junior College	TSBIE(State Board Telangana)	86.1
SSC	2017	Blue bells high School	Board of Secondary Education Telangana	8.7

## TECHNICAL SKILLS

- Operating Systems : **Windows**
- Programming Languages : **JAVA C Language & Python basics**
- Other Technical Applications : **MS WORD,MS EXCEL,HTML,CSS & MYSQL**

## Certifications

- Artificial Intelligence Digital Skills Certification-Accenture.
- IMPACT Foundation online workshop on public speaking.
- Entrepreneurship Cell IIT Kanpur Student Ambassador
- CISCO Introduction to Cybersecurity Certification.
- IBM's Python for Data Science Programme.

## Projects

- **Minor Project: CLIENT MANAGEMENT SYSTEM ( Web Development)**

This aims to redesign current system in order to increase its flexibility and remove these limitations so that it can be adopted by other organizations in financial sector. In addition, this aims to assess risks and devise project plan for implementing proposed change

- **Major Project : Dual Access Control For Cloud-Based Data Storage And Securing**

In this project, we consider the dual access control, in the context of cloud-based storage, in the sense that we design a control mechanism over both data access and download request without loss of security and efficiency. Two dual access control systems are designed in this project, where each of them is for a distinct designed setting. The security and experimental analysis for the systems are also presented.

## Non technical skill

- Collaborated with kitchen staff to maintain cleanliness and organization in the kitchen and dining areas, adhering to health and safety standards.
- Contributed ideas for menu development and enhancements to meet diverse dietary preferences and nutritional needs of the campus community.
- Participated in training sessions to improve culinary skills, customer service techniques, and knowledge of food safety protocols.

## Hobbies/Interests

- Reading Books
- Gardening
- Culinary skills (food preparation, cooking techniques, menu planning)
- Strong customer service orientation
- Attention to detail and cleanliness
- Teamwork and collaboration
- Adaptability and flexibility in a fast-paced environment
- Knowledge of food safety and sanitation guidelines

## LANGUAGES KNOWN

- Hindi, English and Telugu

## PERSONALITY TRAITS

- Good at expressing my ideas to others Strong communication skills: Able to convey ideas effectively and engage with others.
- Detail-oriented: Attentive to small details to ensure accuracy and quality in work.
- Team player: Collaborative and supportive, able to work well with diverse teams.
- Proactive problem solver: Takes initiative to identify and address challenges efficiently.
- Adaptable: Flexible and open-minded, able to adjust to changing circumstances.
- Organized and efficient: Manages time and tasks effectively to meet deadlines.
- Reliable and dependable: Consistently delivers results and can be counted on to fulfill commitments.

### Declaration:

I hereby declare that all the above furnished information is true to the best of my knowledge and belief.

DASARI VAISHNAVI REDDY .