

Anique Arshad Siddiqui

FOOD TECHNOLOGIST

A dedicated Food Technologist seeking professional opportunity in the core field to have a growth oriented and challenging career.



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68/4/21 Rafah-e-Aam Society, MalirHalt., Karachi, Pakistan

EDUCATION

BS FOOD SCIENCE & TECHNOLOGY

University Of Karachi

2016 – 2019

Higher School Certificate

Govt. Degree College Malir Cantt

2013 – 2015

Secondary School Certificate

The Metropolitan Academy

2012 – 2013

WORK EXPERIENCE

Internship

PCSIR Laboratories

2018

Achievements/Tasks

- Food Section

Internship

Mehran Spices & Food Industries

07/2018 – 08/2018

QUALITY PRODUCTION & R&D DEPARTMENT:

- Responsible for testings of Spices and Sauces which includes ORGANOLEPTIC TESTS (color, texture, appearance and standard.
- Conduct Chemical Tests (Salt, acid, brix, ph, preservatives)
- Checking of ingredients on the arrival of raw materials
- Special Aflatoxin test was conducted for spices.
- Responsible for ensuring quality & safety of product during different stages of production.
- In production department responsible for whole process of production including PRP, CCP & OPRPs.

Quality Manager (Insternship)

Serene Air

11/2019 – 12/2019

Achievements/Tasks

- Worked on HACCP
- Worked on HALAAL Certification
- Organoleptic tests of each and every flights meal.

SKILLS

Communication Skills

Quick learner

Proficient in using MS-word & excel

Reading

sports

FINAL YEAR PROJECTS

Starch Based Antioxidant Enriched Edible Plastic Film (2019)

- Research work
- The aim of proposed study is to replace Petro based packaging from Ecofriendly Bioplastic Edible Packaging.

An Innovative Value Addition Of Pulses in Pizza (2019)

- The aim of this project was to made pizza dough from Pulses to fortified vegetable protein, fiber, minerals in Pizza and increase its nutritional values.

EDIBLE DRINKING GLASS (2019)

- the aim of this project was to replace plastic into edible one.

CERTIFICATES

Halal Food Management

Halal Research Council

LANGUAGES

Language

Full Professional Proficiency

INTERESTS

Production

Sales & Marketing

Quality Assurance

Quality Control

Research & Development

Food Safety