

# Riddhi Karkhanis



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Parul University, Gujarat



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## OBJECTIVE



Passionate about healthy and nutritious food, I am seeking an opportunity in Food Technology where I can apply my knowledge, skills, and experience to drive innovation and contribute to the development of healthier food solutions. With a strong commitment to quality, creativity, and continuous learning, I aim to thrive in a dynamic environment, delivering value to the organization while advancing my own growth and expertise.

## EXPERIENCE



### Lab Analyst – Reliance R&D, Reliance Corporate Park, Ghansoli, Mumbai

27<sup>th</sup> June 2024 – Present

- Developed Standard Operating Procedures (SOPs) for advanced instruments, including Scanning Electron Microscope (SEM), Raman spectrometers, and various other microscopy tools.
- Prepared comprehensive documentation for the operation, maintenance, and troubleshooting of laboratory instruments.
- Conducted detailed product analyses for diverse sample products, ensuring thorough evaluation and reporting.
- Performed and assisted in the execution of safety audits to ensure compliance with safety standards and regulations.

## PROJECTS AND TRAINING



### Masters Thesis

8<sup>th</sup> December 2022 – 8<sup>th</sup> April 2024

- Development and Quality Evaluation of Multi-Millet Snack Enriched with Bottle Gourd and Bitter Gourd Powder
- The study explores the development of a nutritious snack made from multiple millet flours enriched with bitter gourd and bottle gourd powders.
- It discusses the health benefits of millets, the nutritional value of bitter gourd and bottle gourd, and the sensory and microbial analysis conducted on the snack.
- The snack is recommended for diabetic and heart disease patients, catering to diverse dietary needs.

### Analytical methods of detection of adulteration in dairy and food products

28<sup>th</sup> – 30<sup>th</sup> November 2022

- A comprehensive 3-day training program
- Conducted by the Department of Science and Technology, Government of Gujarat, in collaboration with the Department of Dairy and Food Technology, Parul University.
- Gained hands-on experience and theoretical knowledge in various analytical techniques utilized for detecting adulterants in dairy and food products.

### Online course on 'Wine Technology'

#### Self-Paced Course on Coursera

- Wine Tasting: Sensory Techniques for Wine Analysis
- Offered by University of California, Davis at Coursera Learning Platform

## National Level High End Workshop at NIFTEM-T

22<sup>nd</sup> May – 18<sup>th</sup> June 2023

- Application of Multiple Biomarkers for the Detection And Identification of Food-Borne Diseases
- Organized by National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T)
- DST-SERB Accelerate Vigyan – Karyashala (High-end Workshop) Programme

## Food for the Mars and the Moon: Sustainable Agri Ecosystem

25<sup>th</sup> August 2023

- Organized by Edorer's Masterclass
- Conducted by Dr. Wieger Wamelink, Senior Ecologist, Wageningen University & Research (WUR), Netherlands

## Technical Intern at APX Labs

1<sup>st</sup> July – 13<sup>th</sup> October 2023

- QA-QC Microbiological and Chemical Analysis Department
- Instruments handled: Spectrophotometer, Nephelometer
- Water Analysis, Protein test, Fat Analysis, Ash test, Moisture test, Rancidity test, All chemical tests

## PUBLICATIONS



### A Review: Application of Cold Plasma in Food Processing Industry

Karkhanis, R. P., & Singh, S. P. (2024). A Review: Application of Cold Plasma in Food Processing Industry. *Journal of Scientific Research and Reports*, 30(3), 243–258.

- The review highlights growing applications of Cold Plasma technology across various food processing sectors, emphasizing its potential for shelf life extension and microbial inactivation.

### Development and Quality Evaluation of Multi-Millet Snack Enriched with Bottle Gourd and Bitter Gourd Powder

#### In Progress

- The study explores the development of a nutritious snack made from multiple millet flours enriched with bitter gourd and bottle gourd powders.



## TECHNICAL SKILLS

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|--|--|
| • Food engineering                           | • Preservation Techniques  |
| • Working on new product development         | • Instruments handled: Detection of Bacteria using VITEK2, Nanospectrophotometer, PCR, Automated staining equipment. |
| • Various Unit operations in Food processing |  |



## EDUCATION

**M.Sc. – Food Technology:** Parul University of Applied Sciences

2022 – 2024

CGPA: 8.07

**B.Sc. – Biotechnology:** Ramnarain Ruia Autonomous College, University of Mumbai

2022

CGPA: 7.02

**12<sup>th</sup>, HSC:** Vartak College, Maharashtra State Board

2018

Marks: 65.54%

**10<sup>th</sup>, SSC:** Utkarsha Vidyalaya, Maharashtra State Board

2016

Marks: 87.40%



## EXTRACURRICULARS

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- Secured 1st position in 'Respect Food' elocution competition organized by Department of Climate Change, Government of Gujarat
- Appointed as Secretary for Sports Cell, Maharashtra State
- Represented Mumbai University at Maharashtra State Level Chess Competition and Secured 3<sup>rd</sup> Place
- Secured silver medal in All India Inter University Chess Championship
- Active member of the National Service Scheme (NSS)
- Successfully completed 3 years as a Cadet of NCC with 'C' certificate



## KEY STRENGTHS

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- Communication proficiency
- Interpersonal relationships and Teamwork
- Effective Presentation Skills
- Time management
- Project Planning and Critical Thinking
- Enthusiastic learner