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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**

**27th 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**

**8th December 2022 – 8th 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**

**28th – 30th 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**

**22nd May – 18th 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**

**25th August 2023**

* Organized by Edorer’s Masterclass
* Conducted by Dr. Wieger Wamelink, Senior Ecologist, Wagenigen University & Research (WUR), Netherlands

**Technical Intern at APX Labs**

**1st July – 13th 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 * Working on new product development * Various Unit operations in Food processing | * Preservation Techniques * Instruments handled: Detection of Bacteria using VITEK2, Nanospectrophotometer, PCR, Automated staining equipment. |

### EDUCATION Open book outline

**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

**12th, HSC:** Vartak College, Maharashtra State Board

2018

Marks: 65.54%

**10th, SSC:** Utkarsha Vidyalaya, Maharashtra State Board

2016

Marks: 87.40%

### EXTRACURRICULARS

* 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 3rd 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

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