

LETTER

Beena joshi
beenajoshi14@gmail.com
8277469223
30-12-2018

Dear Hiring Manager,

I am submitting my resume for your kind perusal and favorable consideration for the employment in your organization.

Academically I hold the Master's degree in food technology from Central Food Technological Research Institute, Mysuru and Bachelor's degree in food science and technology from G.B.Pant University of Agriculture and Technology (Gold medalist). I am having 15 months of experience in food industry.

I am looking for work with an organization where I can use my professional skills and knowledge for the organization ad future growth of the company.

I would appreciate a job interview at your earliest convenience. Please find my resume attached. I can be reached at the number above or at my email address.

Sincerely,
Beena joshi

Beena joshi
beenajoshi14@gmail.com
Saraswati Sadan.
Near Takana road Pithoragarh, Uttarakhand 262501
India
8277469223



CAREER OBJECTIVE

I am a consistent, hardworking, highly motivated person. I enjoy working with the team. I feel that I am a friendly, outgoing and dependable person. I feel it is crucial to demonstrate the importance of my job duties and expectations. I am looking to improve my position in the work force, expand my knowledge and skills. I am also looking to establish long term employment in a friendly environment.

EDUCATION DETAILS

- Master's in Food Technology, Central Food Technological Research Institute, Mysuru 84%, 2017
- Bachelors of Science in Food Science and Technology, G. B. Pant University of Agriculture and Technology, Pantnagar. Uttarakhand 85%, 2015
- SSC, Soar Valley Public School 88%, 2011
- HSC, Soar Valley Public School 86%, 2009

OBJECTIVE WORK

Experience

Organization: • Chhaged foods private Ltd. Ahmedabad

Manufacturing: catering potato and cereal based ready to eat and ready to fry snacks that stand above the clutters because of their premium quality manufacturing process

Research and development executive Aug 2017 - till date also works as a quality in charge for 4 months

JOB DESCRIPTION:

1. Responsible for new product development.
2. Responsibility of all the trials to be taken in pilot plant and during final commercialization and preparing the comparison analysis report

3. Water testing as per EU norms
4. External testing of raw material and finished good as per FSSAI norms.
5. Preparation, monitoring, verification, validation and record keeping of all QA/QC documents as per norms of HACCP (ISO 9001:2015)
6. Monitoring the status of non-conformance in procedure and production and monitor the implementation of corrective and preventive action.
7. Ensuring that the quality of RM issued for production as per standard specification (ash content, moisture percentage, particle size analyzer, bulk density, gluten content and its gelatinization temperature, viscosity, peak temperature using amylograph).
8. Conducting online quality checks in the process area
9. Ensuring optimum utilization of frying oil (FFA, foreign material, taste, odor, and specific gravity).
10. Measuring the parameter like bulk density, moisture content and seasoning.
11. Raw material and finished good analysis, test, reporting and documentation.
12. Preparation and use of reagent in laboratory.
13. Responsible for shelf life studies.
14. Annual calibration for lab equipment.
15. Microbiological testing of raw material and finished goods.

INSTRUMENT SKILLS:

1. Perten flour analyser
2. Soxtec apparatus
3. Farinograph
4. Amylograph brabender unit
5. TDS and pH meter
6. Microbiological analysis

PROJECT DETAILS

PROJECT: 1

- Recent trends on role of Millets in pasta processing.

Project focuses on the "recent trends of Millets on pasta processing" brings to light the much unknown world of pasta and millets and try to bring both to the same platform.

PROJECT: 2

- Gluten free pasta

1. Influence of Millets on pasting properties.
2. Optimization of processing condition of millets-based pasta.
3. Pasta product quality and immunological validation of millet based pasta.

PROJECT: 3

- Online biscuit testing in production area.

How moisture plays a different role in different stages during manufacturing.

Done during internship in Britannia Pvt Ltd Uttarakhand

PROJECT: 4

- Optimization of cleaning in place and water treatment plant.

Done during internship in Hindustan Coca Cola Pvt Ltd, Bidadi, Bangalore

OBJECTIVE FIELD OF INTERESTS

- New product development.
- Quality control as per the specifications.

SKILLS

1. Good knowledge of lab equipments. (amylograph, farinograph)
2. Excellent presentation skills
3. Experience in scale up.

INPLANT TRAINING:

- Online biscuit testing in production area. (From Feb -April 2015)
- Optimization of cleaning in place process and water treatment plant (from July-August 2016)

ACHIEVEMENTS

- Vice chancellor's **GOLD MEDAL** for academics in bachelors of food science and technology in 2015 (awarded by honorable CM Harish Singh Tamar, in presence of honorable President of India as a chief guest.
- **SILVER MEDAL** for excellence in academics in New Delhi organized by All India Food Professor Association. Awarded by Italian Technical service award 2013
- **BRONZE MEDAL** for performing in cultural fest on state level. Awarded by cultural head of Uttarakhand
- Merit scholarship throughout the degree program of 4 years.
- Selected for Junior Research Fellowship in year 2015 for securing **AIR -9** in ICAR-PG entrance exam
- Qualified Pantnagar University entrance exam 2015, with **AIR-2**

CURRICULAR ACTIVITIES:

- Member of Student Placement Committee, Mysore
- General Secretary of International society **SPIC MACAY** Pantnagar chapter
- Vice president of **C.H.E.T.N.A, a Delhi based NGO**
- Participated in 6th national cyber Olympiad organized by Science Olympiad Foundation
- Volunteering during open day at CFTRI and Kisan Mela in UG

STRENGTH & HOBBIES

- Motivated, hardworking, optimistic and determined
- Interested in learning new technical skill and their future applications
- Travelling and dancing

REFERENCE

Dr. M. N. Shashirekha,

Msc. (FT) coordinator

CSIR-CFTRI, Mysuru

9900056899

shashirekhamn@cftri.res.in

Dr. P. Prabhashankar

Principal scientist

Flour Milling, Baking and Confectionary Technology Department

8212413250

prabhashankar@lycos.com

Dr. C. S. Chopra HOD (food science and technology)

G. B. P. University of agriculture and technology

cschopra2000@yahoo.co.in

DECLARATION

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

Date: 30.12.2018

Place: Ahmedabad

(Beena joshi)

