**PRADEEP PANCHAL**

**E-Mail:** Panchalpradeep31@gmail.com

**Contact:** +91-7264010616

**A QUALIFIED PROFESSIONAL**

A dedicated analyst, abilities in running successful method-oriented operations & taking initiatives for business excellence through process improvement

Seeking challenging assignments in **Production Operations** with an organization of repute

**PROFILE SUMMARY**

* **A dynamic professional** in Production Operations
* **Deftly completed B.Tech**. in BIO Technology from C.D.F.S.T. Udaipur(RAJSTHAN)
* **Ability of leading** more than 100 technicians in total. In addition having shift handling experience during industrial training.
* **Capable of managing** operations and quality under controlled and as per norms verified by factory and quality assurance.
* **Executing** ideas for cost reduction /measures and modifications to achieve substantial reduction in operations & maintenance.
* Capability to give best results under pressure and proper connection with coworkers

**CORE COMPETENCIES**

* Requirement for production and manpower schedules / plans for smooth execution of projects within time.
* Coordinating with quality assurance and engineering department for the volume of production with quality guarantee
* Creating and sustaining a dynamic environment between operators, colleagues and hire authority.

**ORGANIZATIONAL EXPERIENCE**

**Since Dec.22, 2015 to june24, 2016 at Nestle India Ltd. bicholim, Goa**

**Visit Nestle India ltd. ponda, goa**

**Key Result Areas:**

* **Coordinate in Restarting noodle line** and managing under the direction and guidance of HOD and production officer during training
* Extend implant training due to good performance.
* Coordinate during NESTLE MARKETING AUDIT and internal audit

**Highlights:**

* Deftly completed given project on waste reduction of tomato paste and wheat flour
* Work on crucial factors of noodle i.e. moisture of dough, steamer, dryer and final cake leads to reduce RBDO losses.
* Thoroughly knowledge of daily consumption and production of noodle line and sauce.
* Net weight control of final cake and steamer cake.
* Basic Idea of SAP.

**KNOWLEDGE PURVIEW**

* Foods ingredients (major & minor food ingredients) being used in noodle and sauce manufacturing.
* Manufacturing processes at Nestle India Limited, bicholim
* Tools like Abnormality Identification, Standard Work, 5S, Center lining, Problem solving tools like, GSTD, DMAC, Fish Bone Analysis with 20% and 80% behavior.
* Food manufacturing company, monitoring all sort of Quality and food safety parameters right from raw material handling to the finished product and ensuring safe and healthy product to the consumers.
* Hygiene and food safety related systems like HACCP
* QMS, SOP etc.
* Quality of products, Net weight control, Processing parameters monitoring, Packaging and storing quality inspections, as per Quality Monitoring Scheme of Nestle,
* Daily operation review, traceability of the sap data, NGMP, AWG, MWG, TPM etc.

**EDUCATION**

**B.Tech. in** BIO TECHNOLOGY FROM C.D.F.S.T. (M.P.U.A.T.) UDAIPUR.WITH 71%

**Higher secondary from javahar navodaya vidhyalaya (jnv)**

**Participation in intercollege cricket tournament, state level G.K. competition.**

**National means cum merit scholarship of Rs.24000/**

**N.S.S., N.C.C.**

**EXTRAMURAL SKILLS**

* Hard working, good leadership, Punctual, full of patience, adaptable
* Teetotaler, Energetic, optimistic, theist, optimistic, positive attitude etc.

**IT SKILLS**

* MS-office & EXCEL. Power point presentation

**PERSONAL DETAILS**

NAME : PRADEEP PANCHAL

FATHER’S NAME : Mr. RAMAN LAL PANCHAL

NATIONALITY : INDIAN

DATE OF BIRTH : 16/09/1993

PERMANENT ADDRESS : VILLAGE-SABLA, TEH-SABLA, DISTRICT-DUNGARPUR

(Rajasthan) 314022

EMAIL ADDRESS **: Panchalpradeep31@gmail.com**

PHONE No. : +91 7264010616, +91-7740861873

**DECLARATION**

I hereby declare that all the information provided here is correct to the best of my knowledge and belief and I promise to abide all the norms laid down by your esteemed organization.

**PRADEEP PANCHAL**