

RUCHITA DWIVEDI

(QA and R&D Executive with 7 years of versatile experience)

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Professional summary

Food technologist with versatile experience in different fields. An enthusiastic professional capable of new product/process development, providing technical assistance in regulatory affairs and sales support. Results-oriented and decisive leader in the manufacturing industry. Food Technologist versed in analytical method development, sample analysis with expertise in data collection and study. Exceptional communicator who works well on diverse teams.

Work history

Technical skills

QA and R&D Executive Dukes Consumer Care Ltd Since 11th July, 2019 to present (Disha Foods Pvt. Ltd) – since 6th May, 2019 to 10th July, 2019 then transferred to its sister organization Dukes Consumer Care Ltd)

- Research, planning, and implementing new programs and protocols into their company or organization and overseeing the development of new products
- To set the goals/targets, overall budgets, and laboratory facilities maintenance and expansion plans for their department
- Design and develop new products in the category of pure as well as compound chocolate, moulding chocolate, dips, enrobing chocolate, centerfill for cookies, chips, caramel, etc.
- Communicate and collaborate clearly/extensively with other departments to assure the established project timelines and deliverables are progressing per agreement to achieve project goals
- Develop and communicate process designs through the use of process flow diagrams, and manage all activities for process development, process improvement and product transfer activities.
- Experience in scaling processes between bench, pilot, and manufacturing scales
- Researches and incorporates new flavors, ingredients and processes into new product ideas.
- Creates and edits formulas, processing procedures, finished product specifications, and customer specifications.
- Comply with food safety procedures upon new raw material selection, product development or modification and sample preparation.
- Advise the sales team on technical and application matters. Advise/Assist all departments as needed on any technical issues relating to the manufacturing of new products.

QA and R&D Executive (ABS Foods Ltd) – since June, 2018 to April, 2019

- Modify existing products and processes and develop new products.
- Assessing customer requirements and ensuring the ongoing compliance with quality and industry regulatory requirements
- Develop HACCP plans by conducting hazard analyses; identifying critical control points (CCPs) and control measures; establishing critical limits, validation and verification of procedures.

- Perform internal audits and address nonconformities from previous internal and external audits such as ISO and FSSC.
- Ensure Good manufacturing practices (GMP), GLP and GHP and develop standard operating procedures (SOPs) in the plant.
- Implement quality inspection methods, quality Instructions; oversee established calibration and testing program.
- Monitor risk management activities, investigating customer complaints - Root cause analysis (RCA and corrective and preventive actions (CAPA) Maintains and improves product quality by completing product, company, system, compliance, and surveillance audits.

Assistant Professor (Queen`s College of Food Technology, Aurangabad) - since March, 2017 to June, 2018

- Promoted as HOD of Pilot Plant Operations
- Guided students for the state level technical event- Avishkar

Arjun Packaging Machinery, Ahmedabad (Sept, 2016 to Feb, 2017)

- Briefing the client about company`s products and advising of updates and new technologies such as vacuum packaging of paneer, shrink packaging, stretch wrapping machine, etc.
- Analysis of the competitors' activities and products and preparing report.

Entrepreneurial skills (Business closed)

- Established a semi-automatic cottage scale plant for manufacturing the balls (*Pani puri*)
- Developed a recipe for making the balls and mechanization of the process

Educational Background

M.Tech. (Food Process Eng) from central govt insti. IICPT (Now, IIFPT) Thanjavur

My major project title is “Enzymatic and vegetative clarification of sugarcane juice” as a part of my master’s dissertation.

B.Tech. (Food Technology) from CDFST, Udaipur

Industrial Interface

1. Vadilal Ind. Pvt. Limited, Ahmedabad- Gujarat
Duration : 6 Month (QA & QC Dept.)
2. Khaira District Co-operative Milk Producers Union, Anand- Gujrat
Duration : 10 days (Production Department)

Core Accomplishments

- Modified FSSAI (manufacturer and Importer) license in a very short duration.
- Ruchita Dwivedi, Akash Pare and M Sivashankari. (2014). Effect of Processing Parameters of Spray-drying on Quality of Soymilk Powder. *Soybean Research (Special Issue): 120-128:2014.*
- Recipient of master’s fellowship offered by MOFPI, India.

Personal details

Father - Mr. Lalit Kumar Dwivedi, Retired Dy. Mgr. (ICICI Bank, Ahmedabad)

Mother- Mrs. Rajshree Dwivedi (Housewife)

Brother- Abhishek Dwivedi, Technical executive (IBM, Bangalore)

DOB – 08/01/1991

Marital status- Married

Spouse Name – Mr. Rushabh Shah