**CURRICULUM VITAE**

**HARSHAD.A.PATEL**

B/302 Sahdev platinum,

Visanagar Road , Vijapur. Ta: Vijapur, Dist: Mahesana North Gujarat, India.

Email Address **:** pharsh978@gmail.com

* Mobile No. : +91 9978378234

Date of Birth **: 23rd APRIL**, 1989

Nationality **:** Indian

Marital Status **:** Married

**CAREER OBJECTIVE:**

* To pursue challenging career which utilizes my inherent skills in Leadership ability and Innovative methods
* To gain a respectful place in organization by successfully achieving organizational and personnel goals.

**SPECIALIZATION:**

M.Sc. Chemistry with 4 year experience at **VADILAL ICE CREAM LTD.**

**PUNDHARA, GUJART.**

**SKILLS:**

* Language Known: English, Hindi and Gujarati
* Proficient in SAP , Microsoft Word, Power Point, Excel
* Strong analytical, Organizational and Problem solving skills  Excellent interpersonal and communication skills

**DETAILS OF PROFESSIONAL EXPERIENCE:**

* Organization : VADILAL ICECREAM LTD.
* Brand : VADILAL
* Designation : supervisor (Q.C.CHEMIST**)**

**KEY RESPONSIBILITIES AREA:**

* Working since last 4 years **as an supervisor (Q. C. chemist***)***,** in **Vadilal Ice cream LTD** an

ISO 9001, ISO 22000 certified Unit of capacity of procuring 1 LLPD Ice Cream,

* Chemical analysis of the Ice cream, Raw Milk, Basundi (used for Ice cream making*)*, Paneer, Shrikhand and Flavoured Milk.
* Packaging material analysis of the different products such as Ice cream, Paneer.
* Analysis of ingredients such as the PALM OIL, PKO, Cashew nut, Pista, Kismiss, Sugar, SMP, Stabilizer, Butter, Cream, Juicy Water etc used in Ice cream and Flavour milk production.
* Analysis of the in process material.
* Analysis of the all types of finish good.
* Analysis of the Water.
* Daily analysis of the ETP effluent.
* Responsible for analysis of Fuel such as wood.
* Handling of the market complains.
* Monitoring of the Pant CIP and SOP daily.
* Online Process/ Plant monitoring.
* Monitoring of the Raw Material processing.
* Routine monitoring of the quality and food safety parameters of all the products.
* Recording and verifying the daily results of the various products and ingredients in the recording sheets.
* Implementation of GMP.
* Implementation of Personnel Hygiene and Housekeeping of plants.

* **Handling PH meter,Brukfill for viscosity,**
* **Handling of Bruker for all types of mix analysis.**
* **Handling of Moisture meter.**
* **Handling of Gerhardt for protein analysis.**
* **Handling of calorimeter.**
* **Handling of SAP system**.

**Expert in C & FA Audit.**

**SINCERELY,**

**Harshad PATEL**