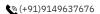
Peerzada Saadat

kashmir.India









Education

Islamic University of Science & Technology, Pulwama

Bachelor of Food Technology

2020 - 2024

- Relevant Coursework: Food Microbiology, Food Chemistry, Food Engineering, Food Quality Management.
- Academic Honors: Top 10% of Class, Recipient of the University Merit Scholarship

Govt. Boys' Model Higher Secondary School, Brakpora

High School Diploma (Medical)

March 2018 - November 2019

• Activities and societies: Student managment, football team, Assembly team, etc

Saint lukes convent school, Anantnag

Middle School Diploma, Basic

Activities and societies: student managment, football team, swimming team, Class moniter, marching band, etc.

Work Experience

Finecure Pharmaceuticals Ltd.

Brand Representative | May 2024 - Present

- Represent food and nutrition products in trade shows and academic events
- · Engage with industry professionals and academics to highlight innovations in food safety and nutrition.

Verka, Amritsar, Punjab, India

Trainee

January 2023 - February 2023

 Gained hands-on experience in quality control and processing of dairy products. Contributed to the improvement of production efficiency and product quality.

Islamic University of Science & Technology, Pulwama

Undergraduate Research Assistant

May 2022 – December 2022

• Conducted research on the "Shelf Life Extension of Kashmiri Dry Fruits Using Natural Preservatives,"

Alpine Agro Fresh Pvt. Ltd., Pulwama, Jammu & Kashmir, India

Internship Trainee

May 2022 – October 2022

· Assisted in the quality control of fresh produce, focusing on extending shelf-life and improving packaging techniques

Publications

Incorporation of Fish and Fishery Waste into Food Formulations, TIFST

link to publication

Projects

Shelf Life Extension of Kashmiri Dry Fruits Using Natural Preservatives

Objective: Investigate the use of natural preservatives (e.g., ascorbic acid, honey) to extend the shelf life of Kashmiri dry fruits like walnuts, almonds, and apricots

Professional Affiliations

American Society for Nutrition

Member

September 2023 - Present

Engaged in activities that promote the advancement of nutrition science, including participation in academic discussions and research presentations

TechnicalSkills

- Strongest Areas: Food Science, Food Technology, Nutrition Science, Laboratory Skills, Research Methodologies
- Software & Programming: Python, C, SOL for data analysis and process modeling: Microsoft Office Suite, SPSS, MySOL
- Laboratory Skills: Laboratory Equipment (e.g., spectrophotometer, chromatography). Knowledge of spray drying, and learning PEF and Ohmic Heating technologies
- Project Management: Led research projects from planning and execution to reporting
- Platforms: Familiarity with operating systems (e.g., Windows, Linux)

Certifications

- Millet Ideation Hackathon (ICMANES)
- Speech-Language Specialist
- KIMO.AI Tech Competition 1st Prize Winner