# Shubhangi Gupta

+917408180805 | shubhanqiqupta250102@gmail.com | linkedin.com/in/shubhanqi-qupta-981219225

## **SUMMARY**

2nd-year B.Tech Food Technology student at NIMS University, Jaipur, with expertise in microbiology, post-harvest technology, food processing, and food chemistry. Skilled in problem-solving, research, and collaboration, I thrive in leadership and teamwork roles. Passionate about driving innovation in food technology, I aim to lead impactful projects and contribute to sustainable growth in the industry. Proactive, detail-oriented, and committed to excellence, I seek challenging opportunities to apply my technical knowledge and leadership skills.

#### **EDUCATION**

**NIMS University** 

B. Tech in Food Technology — CGPA: 9.40 till 3rd Sem

Jaipur, Rajasthan Aug 2023 - Present

#### **EXPERIENCE**

Food Technology Entrepreneurship Development And Operation of Food Processing Pilot Plants

Sonipat, Haryana

Dec 2024

National Institute of Food Technology Entrepreneurship and Management

• Milk and Dairy Plant - Hands-on exposure to dairy processing, pasteurization.

• Fruits and Vegetable Plant - Processing, preservation, and quality control techniques.

- Bakery Plant Production of baked goods.
- · Ready-to-Eat Foods (RTE) Plant Manufacturing, packaging, of RTE products.
- Meat Plant Processing, preservation, of meat products.

# COURSEWORK / SKILLS

• Food Processing Techniques

Food Chemistry

Food Allergy and Intolerance

Supply Chain Management

• HACCP and ISO Standards

Food Safety and Hygiene

• Research and Making Food Products • Introduction to FSSAI Food Acts

Food and Beverages Management

# CERTIFICATIONS

· Food Product Development

Nestle YEP

Food And Beverage Management

Coursera

Food Defence Awareness

**FSPCA** Linkedin

Implementing Supply Chain Management

**FOODYAARI** 

· Introduction to FSSAI Food Acts

# **BLOGS**

- HACCP Prerequisite Programs (PART-1)
- · BASICS OF HACCP
- HACCP vs TACCP vs VACCP

# **LANGUAGES**

 English Fluent

 Hindi Native