

**Chidananda  
KP**

**FOOD PROCESS ENGINEER**  
Operations Leader

Bangalore, India  
chidanandapujar@gmail.com  
+91-9036301508

LinkedIn icon, YouTube icon, Email icon

**Home** who I am & what I do **RESUME** **PROJECTS**

I'm a strategic Food Process Engineer with 8+ years of leadership experience in Food & Beverage industry. Click here to learn more about my expertise in manufacturing excellence and operations management.

I'm passionate about optimizing food processing operations and driving quality improvements. Let me tell you my story and share my journey in the industry.

apu@gmail.com  
9036301508

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Strategic and performance-driven professional with extensive experience in Food & Beverage operations



### Food Process Engineering Excellence

I'm a competent Food Process Engineer with nearly 8 years of experience in Operations across Chocolate, Coffee, RTD-Beverages, and Spices & Masala divisions. My expertise lies in planning, project management, quality control, process improvements, and team building.

#### Key Highlights

- M.Tech in Food Process Engineering from IIFPT, Thanjavur
- 8+ years of leadership experience in Food & Beverage industry
- Proven expertise in P&L oversight and plant operations
- Strong background in regulatory compliance (ISO 22000, FSSC 22000, HACCP)
- Experience with major brands like ITC Limited and MTR Foods

#### Ready for New Opportunities

Currently seeking challenging roles in Food & Beverage operations or consulting opportunities.

[Let's Connect](#)

## Core Competencies

Comprehensive expertise across food processing, operations management, and quality assurance developed through years of industry experience.



### Operations Management

- Production Planning & Control
- Manufacturing Strategy & Plant Operations
- P&I & Business Operations Management
- Supply Chain & Vendor Management
- Cross-Functional Team Leadership



### Quality & Compliance

- Quality Assurance & Control
- ISO 22000, FSSC 22000, HACCP
- FSSAI, USFDA Compliance
- GMP & Food Safety Standards
- Audit and Process Improvement



### Technical Skills

- Food Process Engineering
- Lean Six Sigma & TPM
- Process Automation & Optimization
- SAP, MATLAB, AutoCAD
- SPSS, MS Office Suite



### Leadership & Strategy

- Strategic Planning & Decision-Making
- Change Management
- Team Building & Development
- Risk & Governance Frameworks
- Stakeholder Engagement

Professional Excellence

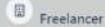
Professional certifications and specialized training programs that enhance my expertise in food processing and quality management.

 <span>2021</span> <b>FSSC 22000 V6.0</b> Food Safety System Certification Advanced food safety management system certification	 <span>2020</span> <b>USFDA BPCS Certification</b> US Food and Drug Administration Better Process Control School certification for food processing	 <span>2020</span> <b>Business Analysis &amp; Process Management</b> Coursera Project Network Advanced business process optimization and analysis
 <span>2019</span> <b>ISO 22000:2018 Awareness</b> Foodyaari Food safety management systems standard	 <span>2018</span> <b>Food Processing Business &amp; Management</b> ICPT Comprehensive food processing business management	 <span>2017-2019</span> <b>Lean Six Sigma &amp; HACCP Training</b> Various Institutions Process improvement and food safety methodologies

## Professional Journey

8+ years of leadership experience in Food & Beverage industry with major companies, driving operational excellence and quality management.

### Academic & Professional Consultant



Freelancer

July 2024 - Present

Bangalore, India

Providing consulting services to academic and professional institutions while exploring new opportunities in the Food & Beverage industry.

#### Key Achievements:

- ⑤ Delivered specialized training programs on food processing
- ⑤ Consulted on quality management system implementations
- ⑤ Supported UPSC Civil Services preparation initiatives

### Sr. Manufacturing & Quality Executive



ITC Limited - Foods Division

September 2017 - January 2021

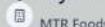
Chocolate & Coffee Category

Led end-to-end plant operations ensuring compliance with international standards and driving manufacturing excellence projects.

#### Key Achievements:

- ⑤ Directed plant operations with zero regulatory non-compliance
- ⑤ Reduced production defects through manufacturing excellence projects
- ⑤ Successfully commissioned and validated new production lines
- ⑤ Strengthened supplier network through quality assessments and audits
- ⑤ Coordinated cross-functional teams across production, supply chain, R&D

### Quality & Production Executive



MTR Foods Pvt. Ltd. (Orkla Group)

August 2013 - September 2017

Spices, Masala & Beverages

Oversaw production & quality operations, driving operational efficiency and executing major automation projects.

#### Key Achievements:

- ⑤ Reduced operational losses through root cause analysis and CAPA
- ⑤ Improved packaging quality and productivity supporting brand growth
- ⑤ Executed Automation of Almond Flaking project
- ⑤ Led Capacity Upgradation in Spices and Masala lines
- ⑤ Enhanced workforce capability through GMP and food safety training

Showcase of significant projects and research publications that demonstrate expertise in food processing engineering and operational excellence.

**Operations Optimization****Manufacturing Excellence at ITC Limited**

Led comprehensive manufacturing excellence projects that reduced production defects and improved efficiency across chocolate and coffee production lines.

**Technologies & Methods:**[Lean Six Sigma](#)   [TPM](#)   [Process Automation](#)**Key Achievements:**

- 🕒 Reduced production defects by 25%
- 🕒 Improved overall equipment effectiveness
- 🕒 Enhanced product quality consistency

**Process Automation****Automation of Almond Flaking**

Executed major automation project at MTR Foods under Orkla International Group, modernizing almond processing operations.

**Technologies & Methods:**[Process Automation](#)   [Quality Control](#)   [Production Scaling](#)**Key Achievements:**

- 🕒 Increased processing capacity by 40%
- 🕒 Reduced manual labor requirements
- 🕒 Improved product consistency and quality

**Research Publication****Respiration of Stored Pulses Research**

Published research on pulse storage under different conditions during training at University of Manitoba, Canada.

**Technologies & Methods:**[Food Science](#)   [Storage Technology](#)   [Research Analysis](#)**Key Achievements:**

- 🕒 Published in Science Direct - Journal of Stored Products Research
- 🕒 International research collaboration
- 🕒 Advanced understanding of pulse storage optimization

**Process Engineering****Oil Spray Optimization on Cracker Biscuits**

Analysis and optimization project at Parle Products focusing on improving oil spray application in biscuit production.

**Technologies & Methods:**[Process Engineering](#)   [Quality Analysis](#)   [Production Optimization](#)**Key Achievements:**

- 🕒 Optimized oil spray parameters
- 🕒 Improved product quality and consistency
- 🕒 Reduced raw material wastage

Strong academic foundation in Food Process Engineering with international training experience and specialized research programs.

## Academic Qualifications

### **M.Tech Food Process Engineering**

 Indian Institute of Food Processing Technology (IIFPT)  
 Thanjavur, Tamil Nadu  
 2013      CGPA: 8.4/10

Specialized in advanced food processing technologies, quality management, and industrial food production systems.

### **B.Tech Food Science & Technology**

 University of Agricultural Sciences (UAS)  
 Bengaluru, Karnataka  
 2011      CGPA: 8.2/10

Comprehensive study of food science principles, processing technologies, and quality assurance methodologies.

## Industrial Training & Research

### **Graduate Research Engineer**

 University of Manitoba, Canada  
Bio System Engineering  
 August 2012 - May 2013

International research experience in food storage and processing technologies.

### **Research Trainee**

 Cereal Research Centre, Winnipeg  
 January 2013 - February 2013

Specialized training in cereal processing and storage technologies.

### **Industrial Trainee**

 Parle Products Private Ltd.  
 December 2010 - March 2011

Hands-on experience in large-scale biscuit and confectionery production.

Beyond Work

Exploring creativity and building connections beyond the professional realm



### Professional Networking

LinkedIn

Building professional connections and sharing insights about Food Process Engineering and Operations Management.

CLICK TO EXPLORE



### Music & Performance

StarMaker Studios

Exploring musical talents and connecting with fellow music enthusiasts. Expressing creativity through voice and performance.

CLICK TO EXPLORE

## Let's Connect Across Platforms

Whether it's discussing professional opportunities, sharing literary thoughts, or connecting over music, I'd love to hear from you across these platforms.

Get In Touch