



Rohit Shivhare

- Work experience in Quality, batch processing, new product development, blending, production.
- Maintain Copacker Quality, SOP, document & audit of Food Safety & Hygiene, ISO, FSMS, FSSC, FSSAI, HACCP, BIS, GMP, GHP, GLP, IPM.
- Qualification B.Sc. & M.Sc. Food Science & Technology.

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Date of Birth: 14-Dec-1990
Nationality: Indian

Residence Address- 202, Ashirwad building, Iuvkush colony, near aurobindo hospital, bhawrasla, sanwer road, Indore, Madhya Pradesh – (453111)

Permanent Address- 1136/9, Dadiyapura, Billaiya Bagh, In front of Rakkash Baba Temple, Jhansi (U.P.) - 284002



Achievements/Award

• Appreciation letter from Striker Hospitality.

• **Train the Trainer's, and Skill Enhancement & Employment Development** Certificated of NSDC by Orion Edutech.

• **"Brewery safety training & certification"** from Brewers Association.

• **Analytical Quality Training and Food safety -GMP** Certificated by PepsiCo

• **FSSC 22000 V 5.1 Internal Auditor Training** by FSQA Certification.

Beliefs

1. Company's goals+ Employee's career aspiration = Outstanding Performance
2. Self-motivated for work
3. Learn something new every day.

OBJECTIVE: - To secure a challenging position in growth-oriented origination where I could deliver my best service for the development of the organization utilizing my skills, knowledge and could enhance my knowledge for my career, learning with work every time.

WORK EXPERIENCE:

Bisleri International Pvt Ltd: Quality Executive-Copacker 📅 **25/Apr/2022 – Present.** **Responsibility-**

- Work as a plant quality incharge and ensuring right quality products reach to consumer.
- Resolving consumer complaint and take corrective & preventive action.
- Implement quality & food safety parameter policies and developing process to verify.
- Ensuring product & process compliance and adherence to regulatory compliance
- Monitoring relevant KPIs and yield improvement by preventive maintenance.
- Plan & ensure regular training, audit, Industrial license.
- Update documents related to internal & external audit.

Varun Beverages Ltd: Quality Executive 📅 **23/Jun/2020 – 20/Apr/2022.** **Responsibility-**

- Inspection batch preparation & processing, blending to make carbonated and non-carbonated beverages.
- Conducting quality analysis and calibration, CIP, sanitization of all area & equipment.
- Check parameter, production line and material.
- Involved in special project installation, trial and new vendor material verification.
- Maintaining & implement documentation, food safety & hygiene, IPM as per **FSSC, FSMS, HACCP, AIB, BIS** audit.

Prodeb Brewery group of CCWI: Assistant Brewing Consultant 📅 **29/Jul/2019 – 31/Mar/2020.** **Responsibility-**

- Involve in manufacturing, installation of **craft brewery plant**.
- involve in new beer formulation, blending process and attend the sensory panelist team.
- Maintain inside documents SOP log book as per process and FSMS, HACCP, GMP, GLP.
- Conducting sanitation, CIP and trial to makes Lager & Ale beer.

Orion Edutech Pvt Ltd: Trainer Food Processing & Preservation 📅 **19/Mar/2018 - 26/Jul/2019.** **Responsibility-**

- Giving training to make fruit & vegetables products with Quality and food safety & hygiene standard.
- Making & implement SOP of operation, calibration & sanitation.
- Update documents related to training & examination for internal & external audit.
- Motivate to trainees for participate in various activities to join on job training in industry.

Striker Pub & Micro-Brewery: Brewer 📅 **22/Oct/2012 – 10/Jan/2015.** **Responsibility-**

- Maintain quality parameter, food safety & hygiene, sanitation, CIP, back wash.
- calibration of product preparation equipment like malt grinder, mash, lauter tun, wort boiler, PHE, fermenter, BBT, filter press, glycol water tank, pipe line, RO unit etc.
- Check the quality of RM- water, malt, hops, yeast, wheat, adjuncts & celite; during process step & fermentation - iodine test, brix, color, pH, Specific gravity, alcohol, etc. and in finished products – alcohol, color, bitterness, turbidity, CO2, sensory, etc.
- Maintaining the document of GHP, GLP, GPP, HACCP and batch preparation step- milling, mashing, lautering, wort boiling, whirlpooling, wort cooling, yeast cycle, fermentation, blending, filtration, etc.
- Making **lager & ale beer like wheat, premium, dark, roasted, chocolate, ginger, etc.** through operate the brew house by PLC & electric panel.
- Update the quantity stock of raw material with follow FIFO in warehouse, beer in BBT and documents as per internal & external audit.

INDUSTRIAL TRAININGS EXPERIENCE

Trainee in Quality Department 14/Mar/2012 – 14/May/2012

Bikano Food Pvt Ltd, New Delhi

- Conducted adulteration test in milk & milk, water, milk & milk products, Flour, edible oil, Syrups, Snack, fruits & Vegetables.
- Calibration of lab equipment and check quality parameter.
- Maintain GLP, GHP, sanitation, CIP, pest control and personal hygiene.
- Quality analysis on canned & pouch food products.

Trainee in Quality & Production Department 06/June/2009 – 10/Dec/2009

Millennium Beer Industries, Haryana

- Quality analysis of beer ingredients and involved in beer processing.
- Work in Beer processing and bottle filling & packaging line of beer.

NATIONAL SEMINARS & TRAINING CERTIFICATION

- National Seminar on “Recent Advance in the Development of Fermented Food” at B.H.U.
- Published and presented poster on “Making a Pro-Biotic Ginger Beer” in National Conference “Changing Scenario of Food Science Technology and Agriculture Product”
- Poster Presentation on “Green Tea” on “World Food Day in B.U. Jhansi
- “COVID-19-Awareness and Management” certification from Medvarsity in partnership with NATHEALTH & FICCI.
- 1. Food Allergy 2. Traceability 3. Food Labeling 4. Vacuum & Modified atmosphere packing from Food Standards Agency
- “Plant Quality Analytical, GMP, GLP, GHP and Microbiological analysis” certified train by PepsiCo.

INDUSTRIAL AND IT SKILLS:

- Calibration and operating of load cell, pH meter, Spectrophotometer, HPLC, Anton Para Device, hydrometer, refractometer, incubator, laminar, turbidity meter, pressure gauge, Soxhlet extractor, Kjeldal method.
- Use Operating System and MS-Office, SAP, SCADA.
- Calibration and operating of process and lab equipment.
- Operate production house by PLC and Electric Panel.
- Application of concept in terms of production system analysis based on formulates calculation.
- Have good analytical skill and knowledge of accountancy, traceability.

QUALIFICATION:

ACADEMIC STATUS	YEAR	DIV	BOARD/ UNIVERSITY	COLLEGE/ SCHOOL
M.Sc.	2012	1 st	Bundelkhand University, Jhansi	Food Science & Technology
B.Sc.	2010	1 st	Bundelkhand University, Jhansi	Food Science & Technology
12 th	2007	1 st	Uttar Pradesh	B.I.C.
10 th	2005	2 nd	Uttar Pradesh	S.V.M.

DECLARATION:

I hereby declare that the information given above is true to the best of my knowledge and I understand that if any of the above information is found to be incorrect it may lead to my disqualification.

Date:

Place:

Rohit Shivhare