



Sneha

Profile

Dairy Technical officer

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Chicago, United States

- I am pursuing a MBA degree from **Golden Gate University, San Francisco, CA** to further develop my business management skills and continue a career in the field of food and dairy.
- A **dynamic** professional with around **3.1 years** of experience in quality control, quality assurance and production as **Junior production officer (Quality control)** at **Vasundhara Co-operative Milk Producers Union Ltd. Boisar. (MAHARASHTRA)** **Brand name "AMUL"**.
- Manpower handling, production planning, raw material & packing material requirement, verification & validation of CCP & HACCP .
- Demonstrated abilities to enhance the production operations and optimize resource & capacity utilization and escalate productivity & operational efficiencies
- Monitoring trouble-shooting quality issues & assisting Quality Manager.
- Looking after the process of microbial testing of raw materials, packing material and finish goods testing as an Incoming material.
- Planning day-to-day strategies, budgets, production schedules, along with resource allocation for optimum output minimizing performance bottlenecks for high productivity by ensuring safety, food safety & product quality.
- Appraising the prevalent production systems / processes, identifying loopholes if any and undertaking result oriented.
- Developing processes to ensure smooth establishment of product commercially.
- Conducting regular audits for process compliance.

Employment History

Quality Control and Assurance at Vasudhara Co-operative Milk, MAHARASHTRA

01/2014–01/2015

Project Profile:

It's an independent production unit of well-known brand 'AMUL' and is having annual turnover of Rs.300 corers. Its ISO 22000:2005 (DNV System) and HACCP certified. It is fully automated plant. Our plant works on DCS system, installed and commissioned by GEA Food Processing Ltd. India. We are also manufacturing Amul Masti Dahi and Amul Buttermilk and AMUL Yoghurt and Amul Lassi (In progress). Our Milk Handling Capacity - 04 Lac Liter/Day

Role and Responsibilities:

- I am working here in QC Lab and responsible for testing milk to all the finished products.
- Streamlining procedures for Ensuring Quality and ensuring quality of incoming, in-process and finished products.
- Monitoring trouble-shooting quality issues & assisting Quality Manager.
- Looking after the process of microbial testing of raw materials, packing material and finish goods testing of Incoming materials.

Links

[AMUL DAIRY](#)

[PATNA DAIRY](#)

Skills

Ability to Work in a Team	5/5
Fast Learner	5/5
Microsoft Office	5/5
Computer Skills	5/5
Management Skills	5/5
Good time management	5/5
Dairy Technology	5/5
Food Technology	5/5

- I am responsible controlling of resources like men, material, reducing wastage and put them to proper use with the coordination of Shifts Officer.
- Familiar with implementation of Management Information system.
- Monitoring Production, planning daily activities and ensure dispatch in time.
- Monitoring the Supervisors & Operators.
- Filling up the documents related to the day-to-day production, ISO and HACCP certification.

Quality Control and Assurance at SUDHA Co-operative Milk, Bihar

07/2012–12/2013

Project Profile:

The Bihar State Co-operative Milk Producers' Federation Ltd. (COMPFED) was established in 1983 as the implementing agency of operational Flood programme of dairy development on "Anand" pattern in Bihar. There are six district level Milk Producers' Cooperative Unions affiliated to the Milk Federation. These milk unions are covering twenty-six districts and in addition five districts are being covered by the Federation.

Role and Responsibilities:

- Execution of Production planning and achievement of Target.
- To maintain and monitor production records as per given standards.
- Process control and wastage control with full utilization of plant.
- Normal maintenance of plant during production.
- Wastage control study and responsible for yield statement.
- Allocation and handling of manpower effectively.
- Responsible for maintaining hygiene inside the factory.

Education

Master of Business Administration, Golden Gate University, San Francisco

07/2022–Present

I am pursuing a MBA degree from Golden Gate University to further develop my business management skills and continue a career in the field of food and dairy. I have experience as a Dairy Technical Specialist and want to expand my knowledge of food and dairy so that I can stay at the forefront of this growing industry.

Bachelor of Technology (Dairy Technology), SHIATS, Allahabad, INDIA

07/2012

I completed my Bachelor of Technology (Dairy Technology) in 2013. I am passionate about dairy technology, and my experience with it has been nothing short of amazing.

I've learned so much during my time in this program: how to care for cows and other farm animals, how to make cheese from milk produced on farms all around the world (even though it's illegal here), how different cultures

Hobbies

Cooking, dancing, and painting are just a few of my favorite things. I'm always looking for new opportunities to learn new skills, so I thought it would be fun to add these hobbies to my resume!

Languages

English Highly proficient
Hindi Native speaker

References

Pradeep Kumar Nagvanshi from PATNA DAIRY PROJECT
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Courses

Microsoft Excel / Computer Knowledge at Chandra Institute

use cow's milk as part of their diets, even how some people are allergic to cow's milk (and what kinds of foods they can eat instead).

It's been a great experience overall!

Internships

Plant Training at MOTHER DAIRY FRUITS AND VEGETABLE PVT LTD, Delhi

01/2012–04/2012

Four months in plant training at **MOTHER DAIRY FRUITS AND VEGETABLE PVT LTD** [ISO 22000:2005(QMS), ISO 9001:2008(FSMS and ISO 14001:2004(EMS)] certified (2012) specializing in training students for various aspects of dairy and food process handling: Milk Processing, Milk Packaging, Butter, Ghee, Cheese, Paneer, Ice cream, Quality Control and Assurance, Services, Maintenance, Administration, Accounting, AMUL Shoppe and Marketing Dispatch Sections.

Plant Training at Vishakha dairy, vishakhapattnam

06/2010–07/2010

One month in plant training at **Vishakha dairy, vishakhapattnam (A.P)**Key learning of the training:

Handling and operating equipment of national and international make namely Silkeborg (Cheese manufacturing), Gel Mark (Ice Cream), IDMC (Fully Automated Milk processing plant), Samarpan Fabrication (milk packaging), Alpma (Continuous Cheese Making Machine), HMT(Continuous Butter Making Machine) and Yoghurt Production and packing.