



## Kalyani Yashwant Gaikwad

Food Technologist

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Email : kalyani.ga@gmail.com  
Date of Birth : 12 December 1991  
Gender : Female

Post Graduate (M. Tech) in Engineering – Food Technology, working extensively with internal and external stakeholders, customers and administering of intercompany project commitments, cross-regional representation of the company and troubleshooting to ensure business continuity in multiple domains. Overall, 5 years of experience and proven success in developing, managing, coordinating and leading cross-functional teams in an offshore-on-site model. Handling project management from inception to completion in collaboration with Senior flavorists, sales team and concerned teams to track progression of project in alliance with customers and internal teams. Handling Key accounts, Product and Process consulting, Fulfil Regulatory compliance and technical information requests from customer for new/existing products, develop SOP's and participate in internal/ external audits, summarizing MIS and budget reports, devising process protocols for functional escalations.

## Skills

Tracked project performance	Concept Development	Evaluated Flavor performance
Generated MIS report	Food Safety	Assisted in Sales budget
New Product Development	Regulatory Compliance	Lead auditor FSSC 22000 v5.1
Project management	Product customization	Recipe management and optimization
Product ideation and concept development	Scale up and Implementation	Training
Documentation	Vendor development	Protocol development – Production SOPs
Sensory evaluation	Stakeholder communications	Customer communication
Process design	Trial run	Quality systems & documentation
Process equipment specifications	Capacity & sizing calculations	Process line validation
Contracts management	Regulatory & Labelling requirements	Raw materials management
Product documentation	Sample Logistics	Sensory science
Project conclusion	Sales execution	Shelf life studies
Food ingredient application	Investigative & Auditing skills	Attention to detail
Initiative driven	Innovative thinking	Company interface communion

## Professional & Educational Info

Sr. Executive Technical Project Coordinator	Callisons Flavors (India) Pvt Ltd, Pune
Product Development Technologist	Food Systems Asia, Pune
Projcet Lead / Food Engineer	Food Buddies, Chennai
M-Tech (Food Safety & QM)	SRM University (Chennai) - 9.30 CGPA
B-Tech (Food Tech)	MPKV (Rahuri) - 8.21 CGPA
	2013 2019 2023

## Domain Experience & Achievements:

**Callisons Flavors (India) Pvt Ltd, Pune (<https://www.callisons.com/>)**

**Mint Oil and Flavor sourcing and production venture**

**Role: Sr. Executive: Project Management, Technical Co Ordinator (cross regional/ Global Key Projects)**  
**Customer Service Executive, Marketing Assistant (Jan 2019 to Feb 2023)**

- Understand the customer briefs and requirements to provide customized solutions
- Customized solution and coordination in conceptualization, technical, regulatory compliance of the products
- Understand sensitivity, priority, and areas of concern for Project planning
- Administer intercompany/ cross regional project commitments
- Track progression of projects
- Define timelines, deliverables, allocate resources
- Collaborate with concerned stakeholders to ensure project deadlines
- Oversee/ attend Sensory evaluations
- Experience in Team management, their task allocation, ensuring team members following the standards and process, and delivering a quality result
- Assisting business heads in maintaining project schedules, project specifications, meeting summaries
- Lead Sampling Department to ensure timely dispatch/ receive samples
- Assist managing Flavor Library, Sales Pipeline, Prerequisites to quote, Project Performance and Sales budget execution
- Lead weekly project reviews with technical/ sales leads, summarize and share report with associated teams
- Experience in managing and implementing complete end to end project execution and delivery
- To support business continuity, develop/ handle International/ New Customers, customer management, channel partners

**Food Systems Asia, Pune (<http://foodsystems.in/>)**

**Fruit & vegetables and culinary ingredients supplier.**

**Role: Product Development Technologist (Feb 2018 to Oct 2018)**

### 1. Formulations Development

- Fruit based beverage formulations (RTD) based on customer brief. / - Concept presentations
- Sample's preparation / - Sensory evaluation
- Basic Analysis of samples and formulations
- Troubleshooting customer's formulations
- Sample's library and documentation maintenance

## 2. Business Development and Customer Support

- Developing new customers.
- Project brief / customer requirements.
- Suggesting products and applications.
- Sample's dispatch / follow up and documentation
- Providing quotations, sales execution, and logistics support.
- Managing sales pipeline and forecast.
- Follow-up trials and application adjustment.

## 3. Vendor development

- Identify suppliers based on project brief or existing requirements
- Facility audits / process customization / Product assurance
- Process troubleshooting
- Maintain crop cycle data
- Managing samples and documentation
- Supplier communications

**Food Buddies, Chennai (<https://www.foodbuddies.in>)**  
**Food Industry Consulting Services**

**Role: Food Engineer/ Project Leader (Jan 2017 to Jan 2018)**

### 1. Project Planning

- Customer brief and requirements identification in food technology consulting
- Project planning and activity listing
- Budgeting
- Product development & bench-top testing
- Industrial testing
- Shelf-life evaluation
- Sensory evaluation

### 2. Pre-Scale up activities

- Process design, specifications preparation
- Process scheduling, batch size calculations, manpower and process ratio calculations
- Process efficiency and cost estimation
- Raw material development
- Specifications for raw materials, SFG and Finished Products
- SOPs and Protocols preparation
- Developing QA requirements and protocols
- QMS compliance data
- Label requirements and nutritional data validation
- Collating regulatory information
- Implementation of GMP and QMS integration

### 3. Contract Manufacturer, Machinery and Raw Material Vendor Finalization

- Identification of contract manufacturers and site inspection
- Machinery augmentation / Specifications
- Technology transfer – product & process flow
- Raw material production site inspection
- Quality checks and validation
- Costing information

#### 4. Food Product Implementation

- Production layout design
- Machinery installation
- Process line validation and trial run
- Pilot trials to standardize SOP
- Trial run / Training and handing over
- Finalize and sign off Protocols / SOP – Production, QA and QMS

#### Product Categories

Extruded snacks	Lentil / staple based. Baby food, Kids snacks etc. Scaling up of formulation and standardization of SOP
Sauces and Pastes	Tomato / Mayonnaise based. Formulation of authentic sauces and pastes, flavoured mayonnaise, and scaleup.
Ready to Eat (RTE) Instant mixes	Flavoured sandwich fills, flavoured fox nuts – bench top to piloting
Bakery ingredients	Rolling fondants, filling pastes – development and testing
Fruit based RTDs	Formulation, testing, sensory evaluation and process troubleshooting.

#### Curricular activities

Internship	<b>Food Safety Auditor Trainee</b> at Parikshan Labs, Mumbai (One month) <ul style="list-style-type: none"><li>• Restaurant kitchen and food supplies inspection.</li><li>• FSSAI and FSMS audit fundamentals.</li><li>• QA and QMS reports.</li></ul>
M-Tech research project	<ul style="list-style-type: none"><li>• Review article on Acrylamide in Potato chips, Its formation, Identification and Reduction: A Review (International Research Journal on Engineering and Technology, IRJET January issue 2016)</li><li>• Book article on Acrylamide in Food Products: Occurrence, Toxicity, Determination and Detoxification (Apple Academic Press, AAC in 2016)</li><li>• Research article on Study of Effect of Different Pre-treatments on Engineering Properties of Potato Chips</li></ul>
Industrial training	RICH's Graviss Products Pvt. Ltd., Pune ( <a href="http://www.richgraviss.com/">http://www.richgraviss.com/</a> ) – One month
	Kolhapur Zilla Sahakari Dudh Utpadak Sangh Ltd. "Gokul Dairy" (8 <sup>th</sup> Semester, B-Tech)
Trainings	
	One day training program on <b>Food Safety Standards Act, 2006 - Rules &amp; Regulations</b> conducted by National Agriculture & Food Analysis & Research Institute (NAFARI), on October 16 <sup>th</sup> 2012
	Attended a seminar on <b>Business opportunities in food processing (fruits &amp; vegetables)</b> on 18 <sup>th</sup> march 2012 in Pune, it was conducted by Jagatik Marathi Chamber Of Commerce & Industries

	<b>Amla Processing Training</b> conducted at MITCON Biotechnology & Pharmaceutical Centre Pune in November 2011
	One Day Training Program on Food Safety Management System (FSMS) conducted by <b>National Agriculture &amp; Food Analysis &amp; Research Institute (NAFARI)</b> in the year April 30 <sup>th</sup> 2011
	Participation in the <b>National Conference on Agribusiness &amp; Food Industry: Opportunities &amp; Challenges</b> conducted by MAEER's MIT College of Management, Pune in December 17 <sup>th</sup> & 18 <sup>th</sup> 2010
Competitions	Runner up in the <b>Food Quiz Group Competition</b> arranged by MIT College of food technology on World Food Day i.e. October 16 <sup>th</sup> 2010
	<b>Multigrain Savory Crackers'</b> developed and formulated in the 7 <sup>th</sup> semester as Hands on Training Project

### Extra-curricular activities

<b>Adventure Course</b> at Dharmshala, HP, in the year 2005, Grade obtained 'A'.
<b>Basic Mountaineering Course</b> at Manali, HP, in the year 2007, Grade obtained 'A'.
<b>Multi adventure Course</b> at Khadkvasla in the year 2007, Grade obtained 'B'.
<b>2nd Dan Black Belt (Karate)</b> in exam conducted by 'Wusu International Martial Arts Association' in the year 2008.