

SANDEEP JANARDHAN GANDE

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OBJECTIVE

A career opportunity with an organization where I can best utilize my technical knowledge and soft skills to learn, grow and add value to the organization with my continuous learning behavior and positive attitude.

EXPERIENCE

June 2018
- Till
present

Inbisco India PVT. LTD.

❖ Production Incharge

- Daily production Target achievement as per given plan.
- Line balancing
- Good manpower handling skills and providing training to new manpower on daily basis.
- Proper utilization of manpower & manufacturing facilities to enhance the productivity.
- Planning and implementation of daily, weekly & Monthly productions to fulfill marketing requirement.
- Achieving the standard quality & raw material consumption, Process yields & Time schedule.
- To maintain house keeping with the help of 5S system. Corrective action for any customer defects in the products.
- Support other teams in manufacturing issues that may develop on a day to day basis. To improve quality both in process and finished goods. Improve productivity.

May 2016 -
June 2018

Dukes India Pvt LTD (Bakmate)

❖ Production Executive

- Daily production Target achievement as per plan.
- Corrective action for any customer defects in the product.
- Cooperate R&D team in new product development

15 Dec
2015 - 15
April 2016

Malted food division

❖ Project trainee

- On line quality control of packaged drinking water. On line quality control of PET, GRB line & NCB.
- Is familiar with syrup batch preparations.
- Treatment & Analysis of incoming water to meet beverage requirement.
- Calibration of gauges, instruments, & equipment's.
- Documentation of all quality control processes.
- Market sample analysis.
- Responsible for arranging laboratory as per GLP & GMP.

EDUCATION

2016

Queen's college of food technology Research foundation
B Tech Food technology
7.3%

SKILLS

- Good knowledge about HACCP, FSMS, QMS, 5S, GMP and GHP. Good leadership
- Decision making.
- Ability to work under pressure.
- Time management

PROJECTS

Experiential Learning Program

Prepared Jeera cookies & Mango pickle as a product during Experiential Learning Program (ELP)

ACHIEVEMENTS & AWARDS

Attended certificate course of Internal Auditor Training Program in HACCP, ISO 22000-2005 (FSMS) and ISO 9001-2008 (QMS). Attained the national seminar on emerging careers in agribusiness at MITCON Institute, Pune. Trainee of skill development course under NATIONAL COUNCIL OF VOCATIONAL TRAINING (MINISTRY OF LABOUR AND EMPLOYMENT).

LANGUAGE

- Marathi
- Hindi
- English
- Telugu

DECLARATION

I hereby declared that the above information is true to the Best of my knowledge and belief.

Your faithfully



SANDEEP JANARDHAN GANDE

