DIPTI BARGE

A–402,shree galaxy residency,Regency estate road ,Dombivali east–421201

+7400329422

diptibarge2002@gmail.com

OBJECTIVES

To expose the real world and get satisfied by using the thinking abilities towards the job and work.
Aiming for an innovative, challenging and responsible career where there is a scope for upgrading the skills and knowledge towards the growth of the organization.
Committed to making positive impact , I am dedicated to make personal development and giving to the community.

PROFESSIONAL SKILL

Good communication skill
Teamwork and Collaboration
Time management and organization
Adaptability and flexibility
Problem solving and critical thinking

TECHNICAL SKILL

Analytical techniques
Food safety and quality control–HACCP,GMP,GLP and other regulatory standards.
Sensory Evaluation
Data analysis
Computer skills – MS Word, PowerPoint , MS Excel

EDUCATION

S.S.C – March 2017

Amar Kor Vidyalaya
Maharashtra State Board
73.00%

H.S.C – Feb 2019

St.Xavier's Junior college
Maharashtra State Board
52.31%

BSC Chemistry – April 2022

K.J. Somaiya college of science and commerce Autonomous college
University of Mumbai
Grade – 6.50/10

WORK EXPERIENCE

R&D Food Lab Assistant   **March 2023 – May 2025**
Trishul Saccharin Pvt Ltd, AVON FLAVORS ,Vikhroli , Mumbai.

- Seasoning Analysis , Research and Development
- Record the Raw Material Ingredients
- Identification of Flavors, essential oils ,oleoresins & spices
- Insuring all the products are compliance with Regulatory Standards.
- Mixture of blends seasonings & spices
- Applications of developed blends and seasoning on products.
- Knowledge of food processing technologies ,equipment, and manufacturing processes .
- To check hygiene and sanitation of process equipment and also check that hygiene rules are strictly followed by employees.
- Technical work Data Analysis–
1. Used data cleaning , validation process, error checking & formating maintain accuracy
2. Used MS Excel, MS Word& google sheets for data reporting & data entry filtering.
3. Maintain Databases and documentation for future reference.
4. Collected ,cleaned and analyzed data usng tools like microsoft excel (vlookup,data visualization)

Trainee in Chemical Analysis   **May 2025 – present**

Geo Chem Laboratories Pvt Ltd , Kanjurmarg ,Mumbai

- Assisted in routine chemical Analysis of food products – cereals and pulses testing , fruit and vegetable testing , spices testing, etc. to ensure compliance with FSSAI ,BIS ,and international standards.
- performed Qualitative and Quantitative Tests –To determine parameters such as : Moisture Content, volatile oil ,curcumin , Asta color, physical analysis.
- Recorded documented analytical results with accuracy and ensured data and sample handling.
- Supported the QA/QC team in sample preparation , report generation, and internal audits.
- Food quality testing & Analysis
- Compliances with food safety standards
- Data recording & documentation practices
- Analytical problem solving in a lab setting.

PERSONAL INFORMATION

Name   : Ms. Dipti Dhanajirao Barge
Age   :   23
Gender   : Female
Date of Birth   : 17/05/2002
languages Write and Speak : English , Hindi and Marathi

DECLARATION

I hearby to declare that all the information given above is true to the best of my knowledge .

Place : Mumbai
 Date :

Dipti Dhanajirao barge