**RESUME**

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| Komal Namdeo More  A/P- Aundh, Tal- Khatav, Dist-satara PIN-415510 | **Mobile No. : 8796337597, 9404637291**  **Email Id : komalmore177@gmail.com** |

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| **CAREER OBJECTIVE** |

I would like to do industrial job. To use my skills and education in the organization and develop as profession in my chosen career.

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| **ACADEMIC DETAILS** | | | | |
| **Examination** | **Year of Passing** | **Board/University** | **Percentage** | **Class** |
| **B. Tech (Food Sci. & Tech)** | **2011-2012** | **SHIVAJI UNIVERSITY KOLHAPUR** | **71.31** | **First class with distinction** |
| **HSC** | **2007-2008** | **KOLHAPUR BOARD** | **66.33** | **First class** |
| **SSC** | **2005- 2006** | **KOLHAPUR BOARD** | **77.60** | **First class with Distinction** |

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| **WORK/TRAINING EXPERIENCE** |

1. Completed industrial training at ‘Shree Warana Sahakari Dudh Utpadak Prakriya Sangh Ltd.’, Warananagar; for 15 days (from 1st June, 2010 to 15th June, 2010)

2. Completed industrial training at ‘GITS (Gits) Food Products Pvt. Ltd.’, Pune for 30 days (from 10th June 2011 to 9th July 2011).

3. Doing job in Gits Food products pvt. Ltd. Pune as a technical production assistant (Ready to cook and ready to eat section) from 16 Aug 2012 to till today.

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| **JOB PROFILE** |

* Food safety team member.
* Responsible for achieving production targets for the large objective of the organizational.
* Quality inspection of raw material.
* Quality inspection of finished products.
* Good familiar with retort process and validation.
* Checking of critical parameter during processing.
* Cross checking of quality control lab (Retesting).
* Plan preparing according to local and export order.
* Stuffing and dispatch knowledge.
* Good knowledge of ISO and HACCP work.
* Improve the quality & reduce the rejection by analyzing the reason of rejection.
* Inspection & supervision work at different stages during production/ processing.
* **PROJECT DETAILS**

**INTERNAL ACTIVITIES**

Retort validation study of temperature distribution and heat penetration in ready-to-eat products.

Face ISO 22000 audit.

**WORK**

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| **PROJECT DETAILS** |

My project title was “Low calorie mixed fruit jam using sucralose”. The main objective of my project is partial replacement of sugar and this product is beneficial for people who suffering from diabetes and overweight.

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| **LIST OF ACHIEVEMENTS/ AWARDS** |

1. Bagged 1st prize in poster presentation in subject “Malnutrition” on the occasion of “World Food Day” on 16th October 2010 organized by Department of Technology.

2. Attended two days training on “Awareness program on ISO 22000-2005” from 26th April 2012 to 27th April 2012 at department of food technology, Shivaji University Kolhapur.

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| **COMPUTER KNOWLEDGE** | |
| **Computer Skills** | MS-Office, Internet and passed two times ONSET exam of MS-CIT.  One year MS-CIT teaching experience in Pragati computer institute Aundh.  (1st May 2007 to 1st May 2008)  One and half months MS-CIT teaching experience in Pragati computer institute Aundh. (6th June 2012 to 20th July 2012). |

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| **PERSONAL DETAILS** | |
| **Date of Birth** | 15th July 1991 |
| **Age** | 24 years |
| **Gender** | Female |
| **Marital Status** | Single |
| **Hobbies** | Cooking, rangoli making, watching TV. |
| **Nationality** | Indian |
| **Languages Known** | English, Hindi, Marathi (Read/Write/Speak) |

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| **DECLARATION** |

I hereby declare that the information in my resume is true to the best of my knowledge and belief.

**Signature**

(Komal N. More)