MUKTI R. CHAPAGAIN

Food and Nutrition Data Analysist
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RESUME

I hold MSc. Degree in food technology from Aalborg University. Though my Master's degree, I have learned and developed skills to transfer food technologies for nutritional challenges and linking to sustainability and green transition. Along with food and nutrition, my key competencies also include big data, data based machine Learning to get insights in global Food consumption and sustainable solutions. My skills overlap within the areas of Analytics & Insight, Product development, Digital coordinator as well as Projects management within the field of Food & Nutrition. I am also open for relevant new challenges.

Professional Competencies:
- ✓ ***Product & Technology development***
- ✓ ***Assessment of Sustainability strategies***
- ✓ ***Data Management: Mining, Cleaning & Visualization***
- ✓ ***Big-Data Analytics & Insight (ML / NLP)***

WORK EXPERIENCE

2019 - 2021   Project coordinator at Young Mind FoodLab
- o Use of digital and computational thinking to design Food, Nutrition and sustainability educational tools for young people.
- o Developed and coordinated summer course: Food, Places, & Innovation.
- o Concept development for project fundraising & project coordination with international partners.

2017 - 2018   Research Assistant at Aalborg University in Copenhagen
- o Contributed in writing research projects on digital transformation within food, nutrition & health area.
- o Coordinate with small food start-ups and researcher to understand the possible business model for data sharing in the food supply chain.
- o Coordination for courses and events within FoodTech area.

2016 - 2016   Project Assistant at Copenhagen Business School (CBS)
- o To *"promote healthier eating behaviour for families"* as a part of EU project (http://www.ifamilystudy.eu/)

   *I did survey and interview with families to understand their food purchase and consumption pattern to develop **Social Marketing** policy tools to promote healthier eating behaviour.*

2014 - 2014   Coordinator, Sustainable Citizen Festival
- o Coordinate interest organization within food area for food sustainability events

2008 - 2015   Nutrition Assistant (part-time), Hotel Scandic Copenhagen
- o Ad-hoc activities for breakfast department

EDUCATION

2012 - 2014   **Master of Science in Technology – Integrated Food Studies, Aalborg University, DK**
- o **Food innovation:** Food related policy, strategies, Network analysis (Food sociology)
- o **Health & Nutrition**: Planning and management of projects
- o **Design & gastronomy:** Food Concept Design (Design Thinking)

Thesis title: Local and alternative Food supply chain

2006 - 2011   **Bachelor in Business Economics - Denmark**
- o Competitors analysis and market research
- o Innovative Business Model and Business plan
- o Sales and Marketing strategies

Project title: Market development for protein rich ice-cream in Japanese market

COURSES, PARTICIPATION & CERTIFICATION

2020 - 2021   **Data Analytics and Data Science with Data Camp**
- o Data Structure and Algorisms, Database and API
- o Data Mining, Data Manipulation, Analytics & Visualization
- o Machine learning (ML), Natural Language Processing (NLP) & Deep Learning (DL)
- o Cloud implementation of Data Science projects

I have been working with Consumer Food Purchase data, Food Climate data and Nutritional dataset.

Feb-Apr 2015 **Sustainable Business Models,** Events by Oikos academy & Danish Business Authority
- o Sustainability thinking to design and implement Business Models

OTHER SKILLS

Language
- o English (Proficient), Danish (conversation level), Nepalese/Hindi (mother tongue)

Computer & IT
- o Advance user of Microsoft office package including Excel, World & Power-Point
- o Programming and Data Analytics tools fx. Python & SQL, Power BI & Tableau, Azure

PRO-BONO ACTIVITIES

I contribute as pro-bono activities with Social or Community based organizations that collect and distribute surplus food with the goal of reducing Food-Waste. Some of them are; **FødevareBanken, WEFOOD, Københavns Fødevarefællesskab (KBHFF), MADBOKS.**

The works help me to learned relevance of logistic, food supply chain and suppliers relation.

PERSONAL SECTION

I came to Denmark in 2006 to study within the Business field and started to work in the HORECA sector as a cook. As a cook, I have learned the importance of taste, flavour and eating experience, and my interest in food has been aroused. This intrigued me to join a master education in Food and Nutrition.

After graduation, I started working on projects particularly within nutrition and healthy food promotion with wide experience from writing research proposals and research for digitalization in Food System. I saw the huge opportunity to add Data Science in food area, so I have learned the technical skills for use of data.

Some of my work colleagues have admired me for my straightforwardness and critical thinking. I am detailed and goals oriented while working with plans. I spend my free time on reading and I am following new changes within food business for example; use of AI for vertical farming, and I am also watching documentaries about food, society and technology. Also I play badminton in the weekends to keep in shape and stay healthy.