



# Rohit Kalyankar

## Professional Title

Seeking a challenging position in a reputed organization where I can learn new skills, expand my knowledge, and leverage my learnings. To get an opportunity where I can make the best of my potential and contribute to the organization's growth.



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A/P - Gangapur Tal-  
Bhudargad, Dist-Kolhapur,  
Maharashtra, Kolhapur, India

## SKILLS

Self motivated, Team  
player, Detail oriented,  
Interpersonal skills,  
Effective  
Communication

## LANGUAGES

English  
Full Professional Proficiency

Marathi  
Full Professional Proficiency

Hindi  
Full Professional Proficiency

## INTERESTS

Food technology

## EDUCATION

### Study Program

B-tech In Food Technology at Department of Technology Shivaji  
University Kolhapur

08/2017 - 08/2022

Kolhapur Maharashtra India

Courses

▣ BTech Food Technology

## WORK EXPERIENCE

### Internship

Workplace/Company

05/2022

Paul John whisky industry, goa

Goa

### Internship

Workplace/Company

02/2021

Kedarling Bakery, Kolhapur

Kolhapur, Maharashtra

## ORGANIZATIONS

Organization Name

## CERTIFICATES

ISO 17025:2017 (Laboratory Management System) Awareness Certificate

FSSC 22000 V5.1/ISO 22000:2018 Food Safety Management Systems awareness  
Training Course

FSS Labelling & Display Regulation-2020

## PERSONAL PROJECTS

Development of multi millet extruded snack (2021 - 2022)

- ▣ Development of multi millet extruded snack. • Extruded food products produced from cereals tend to be low in protein and have a poor biological value because of their limited essential amino acid contents. • Millets are considered as nutraceutical grains and offer enormous potential to qualify as functional foods. • Millets snacks offer unique advantage for health being rich in micronutrients, particularly minerals and B vitamins as well as nutraceuticals

Development of non-dairy coffee creamer with soya (2022 - 2021)

- ▣ Development of non-dairy coffee creamer with soya. • Non-hydrogenated creamers are also known as non-dairy creamers and they are widely used in beverages. • These are considered as substitutes for dairy creamer, evaporated milk or fresh milk. These products have replaced natural cream to a great extent in tea and coffee. • The non-dairy creamer that is high in the saturated fat are known to have long-term stability against oxidation and the development of rancidity.

## ACHIEVEMENTS

Achievement Name