

**Sri Neha Rajan**  
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## SUMMARY

- ❖ Creative and strategic thinker, skilled at developing reports, analysing data, and identifying solutions. Strong ability to handle complex projects. Innovative, creative, and willing to contribute ideas and learn new things.
- ❖ Research experience in new product development. Trained in Food Product Development like Dairy products, fruit and vegetable processing. Also, have undergone internships or industrial exposure training in AKR Foods Pvt Ltd, ITC Welcomhotel, Nestle India Pvt Ltd, Food Regulation and Compliance Centre and a Dietetic Internship in PSG Hospitals.
- ❖ Strong presentation and leadership skills and has taken up courses relating to HACCP, Internal Audit and Quality Management Systems, Food Hygiene and Food Safety Management.
- ❖ Aspiring to work in a Food Industry in a position to contribute individually and holistically to achieve organizational goals, by technical inputs on the strength of my aptitude, attitude, determination and commitment.

## INTERNSHIP AND TRAINING

### Food Analyst - Internship of 6 months

October 2021 - Present

VIMTA Labs, Bengaluru

- Analyzing of different food samples for different parameters and learning Instrumentation and documentation.

### Technical Store - Nestern

April 2021 to May 2021

Nestle India Pvt Ltd

- Worked virtually with the Nestle Chocolate factory in Goa, wherein I learnt about the steps in chocolate manufacturing, packaging, machines and the challenges faced.
- Helped in coming up with ways to reduce the cost of Inventory and for proper Belt storage and handling and Learnt about Inventory Management in the Technical store, and
- Gained the ability of critical thinking and management skills, while finding positive solutions to the existing problems.

### Training on Food Testing and Analysis and FSMS

April 2021 to May 2021

Food Regulation and Compliance Centre

- Food Safety and Standards (Recognition and Notification of Laboratories) Regulation, 2018 and Food Safety and Standards (Laboratory and Sampling Analysis) Regulation, 2011
- NABL Requirement as per IS 17025 For Food Testing Lab and Rapid Detection and analysis method
- Study of FSMS & legal requirements, GMP, GHP, HACCP, HACCP Plan and the practical FSMS plan of the food industry.

**Industrial Exposure trainee**

November 2019

**ITC WELCOMHOTEL**

- Worked in Production area, Food and Beverage Service and Housekeeping department and learnt GMP, GHP, professional etiquette, organization cycle and business management, relating to food practices in a Hospitality industry.
- Proper grooming, professional communication and networking, also, to solve the customer's problems and to multi-task, time management.

**Dietetic Intern**

June 2019

**PSG Hospitals**

- Framed diet chart for the patients, diet counselling to the patients and acquired leadership qualities to improve and maintain the nutritional care of diverse individuals and critical thinking skills and analytical abilities to identify and solve problems in the nutritional sciences.
- Participated in community service for a week and assessed nutritional status of individuals in various life-cycle stages and determine nutrition-related conditions and diseases by applying knowledge of metabolism and nutrient functions, food sources, and physiologic systems resulting in effective communication of nutrition information.

**Industrial Exposure trainee**

March 2018

**AKR Foods Pvt Ltd**

- Assisted in each of the department which helped in upskilling myself and gained knowledge on Bakery Products Production, Packaging varieties of products, Cake making, about the equipment used in the bakery industry, Marketing strategies, hygienic practices followed, product quality and safety.

**EDUCATION****MSc in Food Science and Technology**

October 2020 to May 2022(expected)

CGPA 9.28/10

**Karunya Institute of Technology and Sciences****BSc in Nutrition, Food Service Management and Dietetics**

June 2017 to May 2020

**PSG College of Arts and Science****Diploma in Food Processing and Quality Control**

August 2017 to December 2019

**PSG College of Arts and Science****LANGUAGES KNOWN**

- English
- Hindi
- Kannada
- Tamil
- Telugu

## **CERTIFICATION & EXPERIENCES**

- Trained in Manufacturing Level 2 and COVID - Food Safety Supervisor from FoSTac, India.
- Trained and scored distinction in Level 3 HACCP for Food Manufacturing.
- Trained on Internal Auditor Quality Management System based on ISO 9001:2015 for industry and HACCP by ITCFSAN, FSSAI
- One of the 100 candidates selected among India for a 3-month mentorship under a food Industry expert, AFST Mumbai.
- One week of community nutrition where I was involved in providing nutrition education to the people and assessing their nutritional status.
- Projects done are Food Packaging in the Pursuit of Nanotechnology - A Review and New Food product development (Banana Gulab Jamun) during UG.
- Ongoing projects – Research on plant-based proteins to develop a new Plant-based Protein Bar for Cricketers (New Product Development)
- Trained in Food Product Development like Dairy products, fruit and vegetable processing.