

ashish.dongare1245@gmail.c
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ACADEMIC DETAILS

- M.Sc. (Food Science) from Metropolitan College of HMCT PUNE, (YCMOU University, Nashik) in 2014 with 70%
- B.Tech. (Food Technology) from MIT College of Food Technology, Pune, (Mahatma Phule Krishi Vidyapith University, Rahuri) in 2012 with 77.70%
- 12th from K.V.N. Naik College, Nashik, (Divisional Board, Nasik) in 2008 with 68.50%
- 10th from Bhikusa High School, Sinnar, (Divisional Board, Nasik) in 2005with 70.26%

ACADEMIC PROJECTS

Title: Development of Medicinal Biscuits from Shatavari & Ashwagandha (Academic Project)

Duration: 4 months

Description: Made Medicinal Biscuits with health benefit thought in front of us according to current

Nood

Skills Developed: Product Development

INTERNSHIPS

Organization: Parag Milk & Milk Products (Gowardhan) Manchar,

Pune

Product: Milk & Milk Products

Duration: 2 months

Role: Production/ QA Trainee

Organization: General Mills India

Ashish Dattatray Dongare Middle Management Professional

A challenging position in a Production or Facilities Operational environment where my overall management and technical background, along with the leadership and decision making capabilities, will be

PROFILE SUMMARY

- M.Sc. (Food Science) with 5 years of experience in Operations and production Planning with FMCG industry
- Currently Associated with Aatco Foods India Pvt. Ltd. As Sr. Executive
 Production
- Adept in managing production activities involving resource planning, inprocess inspection and coordination with internal/ external departments for timely delivery of finished products
- Skilled in deploying methodologies to analyze various production processes, optimize resource & capacity utilization, escalate productivity & operational efficiencies
- Proven skills in taking stringent quality measures as per GMP, HACCP, FSSC:22000 applicable for the food industry including preparation/ maintenance of documents & conducting audits to ensure compliance
- Experience in effectively implementing 5S & TPM in shop floor with team member as part of increasing productivity & reducing wastage (Scrap, Man Hours, Machine Downtime & so on)
- Hands-on Exposure of PQS (Parle Quality System) activities implementation like SGA, KAIZEN, QIT, QC, for increasing plant efficiency and developed quality of products
- Certified Internal Auditor FSSC 2200:2013 through DNV.

CORE COMPETENCIES

Production Planning & Control

- Creating day-to-day plans, production schedules for the assembly processes along with resource allocation & machine loading for optimum output; reducing performance bottlenecks for better productivity with maximization of men, material & machine
- Evaluating and providing recommendations on overall equipment effectiveness (OEE); reviewing the prevalent production systems/ processes, identifying loopholes if any and undertaking resultoriented measures for alleviating them and documenting the same

Quality Control

- Building up integrated management system and managing quality systems for meeting the standard requirements of the pre-defined plans & guidelines
- Adopting stringent quality initiatives including preparation/ maintenance of necessary documents for ensuring compliance with above standards & customer requirements

AREA OF EXPERTISE

Strategic Planning/Cost Reductions

- Formulating strategic plans to enhance operations.
- Spearheading value analysis & other continuous improvements in processes.
- Implementing systems and procedures, thereby improving the efficiency of the organization.

Production Management

- Developing production plans & schedules, arranging resources to ensure achievement of targets as per budgeted parameters.
- Innovating new process concepts for production optimization, yield improvement and formulating guidelines for the sequencing of manufacturing activities on the assembly line & shop floor processes.

Process Improvements

- Monitoring processes & identifying deviations towards ensuring that the same will consistently.
- Analyzing processes/applications and recommending modifications to enhance operational efficiency.

WORK EXPERIENCE

Senior Executive, AATCO Foods India Pvt. Ltd., Nashik Present

Apr'17 –

AATCO Food Industries (AFI) is one of the largest and most experienced suppliers of condiments and sauces to the QSR and Food Service markets Across the Middle East, Africa and Asia Pacific. Product portfolio includes ketchups, mayonnaises, salad dressings, specialty sauces, coffee syrups, sweet sauces, toppings and sweet fillings.

Key Result Areas:

- Adopting and taken charge of all production planning and achieving the day by day targets.
- Reporting to plant manager and leading the production currently.
- Ensured optimum availability, minimal downtime, maximum efficiency and maximum capacity utilization for all Manufacturing equipment's
- Preparing the monthly MIS, stocks and also reporting daily entries into the system
- Maintained the targeted overall factory OEE monthly and Incentive to sustain production within budget.
- Update the production reports (Daily/ MTD) & evaluated the output according to the requirement & Standards of the same to deliver the set/ KPIs
- In process of implementing 5s at shop floor and document part.
- Delivered training to all operators on respective manufacturing equipment operational practices, preventive maintenance and the-trouble shooting processes along with safety & HACCP procedures

PREVIOUS EXPERIENCE

Assistant Process Specialist, Barry Callebaut India Pvt. Ltd., Pune Apr'17

Mar'15 -

The Barry Callebaut Group is the world's leading manufacturer of high-quality chocolate and cocoa products, having a brand like Van-Houten, Vanleer and Barry Callebaut and Involved in Both Retail and B2B Business

Key Result Areas:

- Adept in managing production activities involving resource planning, in-process inspection, team building, and co-ordination with internal departments.
- Executed and take weekly and monthly stock of raw and packing material physically and in system. Proven

track record of developing procedures, food safety standards, planning & implementing effective control measures to reduce

- Preparing OPL'S & SOP's as per the norms and company requirement.
- Monitoring the ERP for its day to day entries into the system as per targets
- Conducting R&D Trails online and examining it step by step to get the final conclusion & parameters for particular product
- Initiating and driving all Moulding operations Individually

Accomplishments:

- Achieved appreciation from Factory Manager for Highest Production in Shift on Moulding and BIB line
- Appointed as general safety leader for production area

Assistant Officer- Production, Parle Biscuits India Pvt. Ltd., Khopoli

Nov'13 - Jul'14

Parle Biscuits is 7th largest food industry in world market, some of the world's best brands like Golden Arc, Milano, Parle-G, Hide & Sick, Gold Star Cookies, Monaco, Krak-Jack, Melody, Kaccha Mango Bite, etc.

Key Result Areas:

- Ascertained strict adherence in continuous improvement process and Quality System Management Across plant for enhancing Productivity, Quality, Cost, Delivery, Safety, & Efficiency
- Update Production Report (Daily, MTD) & Analyze Output is as per requirement & Standards these results to deliver Set KPI.
- Develop Groom & Train employees as per company requirements and align them with changes from time to time.
- Facilitate the Preventive maintenance program.
- Involved in effective manpower utilization and meeting production targets as per plan.
- Implementation of planned & maintaining process related documents.
- Collection & monitoring data related to production for future data analysis & record.
- Responsible for monitoring the implementation of quality culture in the organization.
- Maintaining optimum inventory levels for diverse range of products

Accomplishments:

- Functioned as an active member of the PQS team for executing Quality Circle (QC), Quality and documentation of Quality Improvement Team(QIT); adopted documentation skills and helped the organization with traceability
- Conducted updating of Overall Equipment Efficiency (OEE) report to maintain sustainability in availability, productivity and quality of Candy plant

Apprentice Trainee - Production, General Mills India Pvt. Ltd., Nashik Aug'13

Aug'12 -

General mills are 6th largest food industry in world market, some of the world's best-loved brands like Pillsbury, Nature Valley, Fiber one, Cheerios Betty Crocker, green Giant, Haagen-Dazs, Wanchi Ferry, Yoplait, Chex, Bisquick, Oldepaso, Wheaties

Key Result Areas:

- Discovering scope of improvement by maintaining quality & yield of product consistently
- Sustaining safety in process & equipment's as well as with operating personnel
- Responsible for material management & inventory control in order to maintain smooth flow of materials with minimum inventory holding
- Preparing documents regarding operations, production planning & troubleshooting
- Accountable for safe work procedures; set standards for inspection, cleaning and liaising with store, services plans for time ahead
- Executing & observing Food Safety based on ISO, HACCP, FSSC 22000 & QA/QC guidelines, updating documents, manual & reviewing requirement from time to time

Accomplishments:

- Functioned as the core team member of CI team for executing autonomous maintenance & documentation
- Discovering scope of improvement by maintaining quality & yield of product consistently
- Preparing documents regarding operations, production planning & troubleshooting.

ORGANISATIONAL PROJECTS

Project at Parle Biscuits India Pvt. Ltd.:

Title: Downtime Analysis

Duration: 15 days

Description: The project involved the preparing of sheet.

Skills Developed: Giving and recording of Mean Time Between Failure (MTBF) of Candy Depositor as part

of Total Productive Maintenance (TPM).

Projects at General Mills India Pvt. Ltd.:

Title: Credential in Improving Yield of Micro-Roti and Wraps by Reducing Rejection of Lawrence

Line

Duration: 1month

Description: The project the picking up of a rejection data online at particular location, reaching to the

cause & area where rejection is more based on this data and setting SOP's for each area

including M/C operations, precautions & so on.

Skills Developed: Data Tracking, Root Cause Analysis

Title: Maintain Temperature -18 of Choco-Lava Cake to Overcome on Compliant Successfully

Duration: 15 days

Description: The project involved picking up of the data of 15 days at Choco lava packing section,

putting trolleys of Choco lava at different time & temperature combination, getting to the

results & the conclusion and achieving the required temperature.

Skills Developed: Managing projects and understanding complaints of customer as well as expertise in

overcoming the same.

Date of Birth: 11th April 1989

Languages Known: English, Hindi and Marathi

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