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**Curriculum Vitae**

**Mr. Sachin Dhumal**

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**Objective**

To seek a challenging position in an institute of prestige where I can apply all my knowledge to the benefit of an organization

**Synopsis:**

* Competent at working effectively with a wide range of people in highly demanding situations
* Eager to contribute in a team-oriented environment having inner desire to gel in cohesive team and work for business growth
* Exceptional communication, analytical and inter personal and problem solving skills

**Academia**

* Pursuing Master of Technology, Food Technology with **CGPA: App. 6.3** at Amity Institute of Food Technology, Amity University Sector-125, Noida, Uttar Pradesh, India
* Bachelors of Technology, Food Technology (2012) **Percentage: 74.80%,** MGM College of Food Technology Aurangabad, (Affiliated to Marathwada Krushi vidypeeth parbhani) Maharashtra, India
* H S C from Maharashtra Board, Aurangabad Division in 2008 with **58.67%.**
* S S C from Maharashtra Board, Aurangabad Division in 2005 with **61.33%**

**Training**

**1.** **MAHANAND Dairy industry**

Location: Aurangabad

Duration: 10/05/2013 – 23/06/2013

Responsibilities:

* Sampling and testing of product in quality control lab.
* Research and development department daily trials for new products.

**2.** **Sanjay cotton seed oil industries**

Location: jalna, Maharashtra.

Duration: Nov 2011 – Mar 2012.

Responsibilities**:**

* Involved in sampling and testing of raw and packaging material of oil sample.
* Tested reports and documented results related to raw material, packing material, finished goods, intermediate product preparation and online quality checks

**RESEARCH WORK:**

* Title: Study of % yield of paneer production and Polarimeteric determination of lactose in milk & milk product.

Guide: Mrs. Renu Khedkar

Duration:5 months during M.Tech.

* Title: 1) Study on Preparation & Standardization of protein – Rich Cookies by Incorporation of Soya bean.

ii) Study on preparation of potato chips using different flavor.

Guide: Prof. Peasant gadget

Duration:6 months during B Tech.

**Seminars / Presentations**

* Delivered a Seminar on “BEER STABILIZATION TECHNIQUES “as part of Batch curriculum in 6th Semester
* Delivered a seminar on “Entrepreneurship Development-Government Schemes in Food Sector” as a part of M.Tech curriculum in 2nd semester

**CO-CURRICULAR ACTIVITIES:**

* Participated in the “NSFI GLOBAL AGRI CONNECT 2012" held on 2nd to 4th nov. 2012 at Dr. B. P. Pal auditorium, IARI Campus, Pusan, New Delhi.
* Participated in “Conference on Post Harvest Technology & Cold Chain” held on 8th August, 2013 at AMITY UNIVERSITY.

**EXTRA CURRICULAR ACTIVITIES**

* Participated in 8th SQAY STATE MARSHAL ARTS Championship-2007 held at sant gadge maharaj hall, medical square, Nagpur.
* Participated in “The Amity Green Horns Military Training Camp” at Amity Education Valley, *Panchgaon*, *Manesar* from 18-12-2011 to 24-12-2011

**SKILLS SET:**

* Good Communication Skills, Excellent Presentation Skills & Inter-personal Skills, Detail Oriented, Quick Decision Making, Ability to Lead with example.

**Areas of Interest**

* Nutraceuticals and Functional Foods
* Probiotics and Prebiotics (*Sym*biotic)
* Fermentation Technology.
* Nutrigenomics, Metabolomics and Proteomics.
* Some Technologies

**Personal vitae:**

## Date of Birth: 16th August, 1989

## Linguistic Proficiency: English, Hindi, Marathi and French (Basic level).

* **Permanent Address:** At: Bramhangaon, Post: Moregaon, Tq: selu, Dist: Parbhani. 431 503.

**References**

🡪Dr Manoj Kulshreshtha

Director, Amity Institute of Food Technology, Amity University, Sector – 125, Noida, Uttar Pradesh