Princy Mittal

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**EXPERIENCE**

**Consultant** at Healthifyme (May 2019- Present)

**Job Profile:**

* Assist the Head of teams and executive members in analyzing multiple revenue and cost drivers.
* Research for prospective clients, their follow-ups and lead generation.
* Managing business relations and maintaining rapport with potential clients.
* Driving revenue through consultations.
* Client Management- Responding client queries, evaluating proposals, daily reporting and tracking of ongoing key business opportunities.
* Worked along with internal teams to provide the best cost-effective solution to the customer.

**Trainee marketing Executive** at Hiddenite Beverages Private Ltd. (August 2018- Feb 2019)

**Job Profile:**

* Conduct Nutritional workshops and nutritional sessions related to green tea.
* Research for prospective clients, their follow-ups and lead generation
* Hunt for new customers effectively leveraging the internal resources available.
* Comprehensive **primary research** to build a detailed understanding of the target market, industry, company or opportunity.
* Comprehensive **secondary research**, using different websites including news articles, LinkedIn etc. for collecting information regarding management people, functioning, insights, financials of companies from different industry verticals
* Design and create error-free, client-ready presentations in Microsoft PowerPoint and Word.
* Blog writing on nutritional topic related to human health.

**EDUCATION**



B.Tech. Food Technology 2014-18 Amity University, Noida 84%

Std. 12th (PCMB) 2014 CBSE Board 80%

Std. 10th 2012 CBSE Board 84%

**INDUSTRIAL TRAINING**



* **Major Project**: ( Jan 18-Apr-18)

Worked as a member of manufacturing team at INTEGRATED UNIT FOR MUSHROOM DEVELOPMENT. Oversaw day to day plant operations with detailed study and analysis. Gained detailed knowledge of canning industry.

* **Minor Project Sorghum based Muffins**:

Complete study and analysis of Physical, textural and Sensory Properties of sorghum muffins in academics during the time period of three months i.e. September 2017 to November 2017.

* **Summer Training 2** (June 2017)

Worked in the Quality Lab at Haldiram’s Snack Pvt. Ltd. The knowledge gained on various aspects of quality control and microbiological tests followed in a snack industry. This one month gave me an opportunity to learn and work with the leading Snack Company of India.

* **Summer Training 1**(June 2016)

Worked in the Experimental Dairy at NDRI; learnt the various technical aspects of production in milk, various processes of milk based products as well as studied the quality parameters involved with handling milk. Project was to “Study the various sections in experimental dairy plant and also to analyse the CIP systems used”.

**RELEVANT COURSES AND CERTIFICATES**

* **Food Safety Management System(CLIP)**

Assess against the requirements of ISO 22000 and its implementation

Conduct a top management interview

Understand and explain the key factors in ISO 22000 and how these interact together

Produce a management summary of top management

* **Food Safety Supervisor Certificate of Competence (fssai)(foStaC)**

Plant Sanitation, GHP, GMP, HACCP, Personal Hygiene

**EXTRA- CURICULAR ACTIVITIES**



* Attended a lecture series on **CODEX**: Principles & Practices on January 12-14, 2017
* Attended a National Seminar on “**Roles of Probiotics in Healthy Lifestyle**” conducted jointly by AIFT & AFST(1)
* Attended a seminar on “**Relation between Chefs and Food Technologists**”.
* Attended different guest lectures on **Food Safety organised by CII &FSSAI**, Amity University and Delhi University.
* Participated in the Conference “**Traditional Foods for Healthier Nations**” held on 16th October 2016 at the Mavalankar Hall, Constitution Club, New Delhi
* Participated in poster making competition on “**Effect of climate on food production and agriculture**” held on 14th October 2016 at Amity University, Noida.
* Plant Visit to **Yakult & Danone** India Pvt. Ltd.

**TECHNICAL SKILLS**

* **Software**: MS Excel, MS PowerPoint, MS Word
* **Programming**: C
* **Food Safety Auditing**: HACCP, ISO 22000 BSI, GMP, GHP, Food Manufacturing Supervisory, Quality control & Quality Assurance, Project Management.

**SOFT SKILLS**



* Ability to work in a new challenging environment.
* Willing to work in groups and ability to lead group activities.
* Disciplined, highly motivated, Optimistic.
* Dependable, Hardworking, Proactive in every field, Proficient, Reliable.