

RESUME

MR. Akash vijay kondar

B.Tech. (Food Technology).

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Objective

- To work and grow with an organization to reach the highest possible level by utilizing all of my skills, potentials and knowledge.
- Looking for a professional role in food processing company, where my skills and knowledge is exposed.

Summery

- Food technologist having extensive knowledge about the food processing, food quality and food safety including microbiology.
- Highly motivated, possible and goal-oriented with attention to detail as well as the ability to work individual and as part of team.
- Knowledge about the namkeen and wafer (potato chips).

Educational Qualification

Degree/Course	Institute/College	University/Board	Percentage/CGPA	Year of Passing
B. Tech (Food Technology)	S.S.P.M.College of Food Technology,Dhule.	Mahatma Phule Krishi Vidyapeeth, Rahuri.	6.89	2020
HSC	Sarvoday Vidyalay Jr.college rajur	Maharashtra State Board	52.15	2014
SSC	Adarsh Vidyalay, Akole	Maharashtra State Board	52.91	2012

Work Experience

July-2022 - Till Today Atop food products pvt. ltd (Co-pack of Too Yumm)

“Quality Executive”

- RESPONSIBILITIES:-
 - Quality evaluation of products.
 - Maintain the product quality standards as per quality requirements.
 - Provide standards solutions for any deviations by trouble shooting.

- Documentation and record keeping.
- Supervising process related documentation.
- Calculate peel loss, peel removal, slice thickness, slice surface moisture & Starch carry over.
- Analysis of TPOD, seasoning application, moisture by rapid moisture analyzer on hourly basis.
- Monitoring and controlling the PLC- software based seasoning system.
- Collecting control samples for reference.
- Take part in packaging and flat cut (plain chips) trials.

➤ **“Quality Executive”**

• **RESPONSIBILITIES:-**

- Line inspection so as to ensure compliance of standards line parameters as per quality parameters of company.
- RM/PM & FG inspections as per standards testing procedures.
- Assist in coordination with QA for effective implementation of personal hygiene, GMP & GHP.
- Monitoring, Recording & Controlling process and product standards as per specification.
- Quality evaluation of product by sensory, wall meetings and FG release procedure

➤ **“Internship trainee”)**

Nov 2019- March 2020 (Siva Sai Exprot Pvt. Ltd.
Khedgaon.)

Project

- Research, development and Marketing of Multigrain Biscuit.
- Project Duration: June 2019 to November 2019.

Certifications

- MS-CIT
- Food safety nutrition and food security.

Skills

- Knowledge of food safety and sanitation.
- Ability in working in a team environment.
- Ability maintaining record and documentation.
- Good communication and observation.
- Positive attitude, self confidence.

Personal Details

Address :- At-Post :- Maveshi TQ:- Akole Dist :-
Ahmednagar
Pin code :- 422604
Date of Birth :- 09.09.1996
Gender :- Male
Nationality :- Indian
Marital Status :- Unmarried
Language known :- Marathi, Hindi, English.

Declaration

I hereby declare that all the details furnished here are true to the best of my knowledge and belief.

Yours truly,

Akash Vijay Kondar.