

Sneha Dasgupta | M. Sc, B. Engg

Quality Assurance Professional | Food Technologist | NPD Enthusiast

PROFESSIONAL SUMMARY & KEY COMPETENCIES

Dedicated MSc. graduate in Food Science & Technology with over 3 years of experience in the food industry, including roles in cider production, quality assurance, and product development. Passionate about delivering excellence in food quality and safety, I bring a wealth of knowledge in food microbiology, chemistry, and production. Proficient in recipe development, market analysis, and consumer tasting, I have successfully contributed to scale-up projects and cross-functional initiatives. My experience in regulatory compliance ensures adherence to industry standards while fostering innovation and continuous improvement. With strong communication skills and a flexible approach, I excel in dynamic environments, adept at both team collaboration and independent initiative. Eager to leverage my expertise in food technology to ensure the production of tasty and nutritious offerings without compromising on quality. Key competencies include:

- Food Safety and Quality Assurance
- Recipe Development and Formulation
- Food Microbiology and Chemistry
- Product Development and Innovation
- Regulatory Compliance
- Analytical Skills
- Project Management
- Communication and Collaboration

EDUCATION

UNIVERSITY OF COPENHAGEN

Master of Science in Food Science and Technology

UCPH Honour's List || Danish Governmental Scholarship Recipient

Copenhagen, Denmark

Aug 2017 – June 2019

THE HONG KONG UNIVERSITY OF SCIENCE AND TECHNOLOGY (HKUST)

Bachelor of Engineering in Chemical and Bio-molecular Engineering || Minor in Social Science

Hong Kong SAR

Aug 2013 – May 2017

NANYANG TECHNOLOGICAL UNIVERSITY

Exchange student in the School of Chemical and Bio-molecular Engineering

Singapore

2016

GANDHI MEMORIAL INTERNATIONAL SCHOOL (GMIS)

International Baccalaureate Diploma Program (IBDP)

Central Board of Secondary Education (CBSE)

Cambridge International General Certificate of Secondary Education (IGCSE)

Jakarta, Indonesia

2011 – 2013

2009 – 2011

WORK EXPERIENCES

Quality Assurance Manager

Denmark

Coffee Industry Sweden

Oct 2021 – Aug 2023

Key Skills: Quality & Safety Management, Regulatory control, Team Management, Sustainability, Leadership

- Led a 30+ member team, ensuring adherence to regulatory controls and quality standards, resulting in a 23% reduction in quality incidents.
- Developed and implemented Quality Management protocols, improving product consistency, stakeholder expectations and customer satisfaction.
- Spearheaded sustainability initiatives, achieving a 17% reduction in waste and DKK 43,000 cost savings annually.

Product Development Analyst

Denmark

Scicular ApS

Oct 2021 – Feb 2022

Key Skills: R&D, NPD, Recipe Development, Market Analysis, Pilot-scale optimisation, Quality & Safety Management

- Spearheaded the development of nutrition-rich products, conducting comprehensive recipe development, consumer tasting sessions and scale-up maintenance and optimization.
- Performed microbiological & chemical analysis on raw and finished products to ensure quality and safety.

- Pioneered new packaging solutions, reducing costs by 14% while enhancing sustainability.

Production Assistant & Research Intern

Denmark

Decideret Cider ApS

Nov 2019 – Sept 2020

Key Skills: R&D, NPD, Pilot-scale, Production Optimisation, Safety Management, GMP standards

- Managed various stages of cider production and conducted quality assessments based on different parameters.
- Identified and addressed causes of cider bottle cracks, reducing contamination risk by 16% through RCA and HACCP, and implementing CAPA solutions while adhering to GMP standards.
- Spearheaded an increase in sustainability in the production pipeline, reducing carbon emissions by 14%.

Fermentation and Microbiology Intern

Denmark

Kaffe Bueno ApS

Jul 2018 – Sept 2018

Key Skills: Market Analysis, Prototyping, Innovative-approach, Critical Thinking, Sustainability

- Optimized the extraction efficiency of bioactive components from spent coffee grounds by 27%.
- Designed innovative fermentation experiments, contributing to the development of new processing methods.

OTHER ACTIVITIES

PR and Communications Assistant at TechBBQ

Copenhagen, Denmark (Aug, 2021 - Oct, 2021)

Team Coordinator and Bar/Kitchen Assistant at Café

Cadeau Copenhagen, Denmark (Mar, 2018 - Mar, 2019)

Project Coordinator at Haldor Topsøe

Copenhagen, Denmark (Jun, 2018 - Sept, 2018)

Alumni Relations Executive at Asia Office, McGill

University Hong Kong SAR (Sept, 2016 - Dec, 2016)

TECHNICAL SKILLS & ADDITIONAL COURSES

- **IT Skills:** Microsoft Office Suite, Excel VBA, Google Workspace, AutoCAD, MatLab, SAP Business One, Microsoft Power BI
- **Laboratory Skills:** Microbial culturing, bioreactors, spectrometers, enzymatic assays, HPLC, ELISA.
- **Additional Courses:** FSSAI FoSTaC (in progress), Data Analytics (in progress), Product Manager, Google Project Management Foundations, Six Sigma Foundations.