

PRIYA SINGH

Food Technologist

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Summary

Talented food technologist with almost 1 year of experience as Food Technologist. Demonstrated communication skills, numerical and analytical thinking abilities, and the ability to run and maintain microbiology laboratory instruments.

- * Knowledgeable in quality assurance of dairy products.
- * Engaged in customer interaction forums to research and gain insight on the need for excellent fresh milk products.

Education

- **Masters in Food Science and Technology**
From- Babasaheb Bhimrao Ambedkar Central University Lucknow
- **Bachelor in Science (Zoology & Chemistry)**
From- Lucknow University
- **Intermediate**
From- Red Rose Senior Secondary School Lucknow
- **High School**
From- Kuwar Convent School, Ballia

Skills

- Development of New Product
- Maintaining Quality of Product
- Maintaining Quality Standards
- Safety Standards
- Food Labels Development
- Knowledge of GMP, GHP, HACCP
- Basic Knowledge of Computer (MS Word, Excel and Power Point)

Work history

The Organic Delight

(Subsidiary of Era University, Lucknow)

Designation- Food Technologist

Working from 07 August 2023 still working

- As Food Technician Developed formulas for cakes, jellies, sauces, Cheese
- Conduct standardized tests on food, beverages, additives, or preservatives to ensure compliance with standards and regulations regarding factors such as color, texture, or nutrients.
- Managed documents included recipes, customer specifications, nutritional statements, ingredient labels, packaging ingredients specs.
- Analyze test results to classify products or compare results with standard tables.
- Maintain records of testing results or other documents
- Currently maintained accurate records testing of new, current, proposed ingredients department.
- Done a market research of vendors for the ingredients and tested the samples and maintained comparative price record price

Swadesh Milk Products Pvt. Ltd

Designation- Quality Assurance Executive

From 01 November 2022 to July 2023

- Responsible for quality assurance & quality control
- Research & develop new products
- Ensure compliance to guidelines given by FSSAI and any other statutory requirements with regard to food safety in food processing industry as per Rule.
- Maintaining overall quality activities as per guidelines, quality assurance plans, SOP etc. for Plant, through the quality control personnel engagement at Plant.
- Ensure quality standards of milk and milk products at every stage (checking of FAT & SNF)
- Recording, maintaining and monitoring of quality control records
- Addressing all quality related complaints and suggest remedial measures.
- Prepared Daily MIS reports

Achievements

& Awards

- **Internship Program**
- -Training in Food Standard and Quality Control Lab Testing Project Duration: 20 Day
- -Training in Food Standard and Quality Control Lab testing from Regional Food Research and Analysis Centre Lucknow.
- - Different types of Testing methods used in Laboratory for Food Adulteration
- **Internship Program Learnings:**
 - Food Safety Training and Certification from EP Infoways Pvt. Ltd. HACCP, TACCP, VACCP (Level 1)
 - Food Allergen Management Level1
 - BRC Standard level 1 From Project
 - One Month Training in Food Safety Issue 8 in Accordance to BRC level 1, HACCP, VACCP, TACCP (Level 1)
 - Food Allergen Management Level 1, GMP, GHP from Food Research and Analysis Centre.
- **Online Internship Program:**
 - In Food Nutrition and Fortification Project Duration: 3 Months
 - Internship Program in Food Nutrition and Fortification Division Under FRCC Internship Program Noida
 - Details Study of FSMS as per FSS act 2006
 - Study of Components of FSMS, GAP, GMP, GHP, HACCP. HACCP Principle and HACCP Plan
 - Detail Study of Food Safety and Standards (Fortification of Food Regulation, 2018)
 - New Product Development with Practical Case Study
 - FSS(HealthSupplements, Nutraceuticals, Food for Special Medical Purpose, Functional Food and Novel Food) Regulations, 2016.
 - Sports Nutrition/Clinical Nutrition with Case study.

Projects

- **Health benefits of Therapeutic Tea making by Thai Basil Leaves**
 - Dissertation work in Master
 - Role: Author and Researcher
 - Project Duration: 1 Year
 - I have done Dissertation work in Masters and New development of product also.
 - My Dissertation topic was - Health Benefits of Therapeutic tea by Thai basil Leaves.
 - I have also written 2 research papers which are published in International Journals.

Publications

- **Evaluation of Total Phenolic, Flavonoid content and Antioxidant Activity of essential oil extracted from aromatic plant Thai Basil Leaves (Ocimum Basilicum Var. Thyrasiflorum)**
 - Role: Author and Researcher Published in ACTA SCIENTIFIC NUTRITIONAL HEALTH (ISSN:2582-1423)
 - VOLUME 6 Issue 7 July 2022. Evaluation of TPC, TFC, Antioxidant Activity by DPPH, FRAP, TPC, TFC testing Methods
- **Qualitative Phytochemical Screening and Elemental Analysis of Thai Basil Leaves Using SEM-EDS, XRD.**
 - Published In YMER || ISSN: 0044-0477
 - Volume 21: Issue 6 JUNE) - 2022
 - Using Qualitative Phytochemical Screening by Standard method of Qualitative testing and Elements analysis done by SEM-EDS, XRD testing Methods.