

KANISHKA K

FOOD TECHNOLOGY



MY CONTACT

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Udayapatti, Salem.

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TECHNICAL SKILLS

- Food Safety
- Microsoft Word
- Safety Standards

SOFT SKILLS

- Time management
- Work ethics
- Leadership
- Team work
- Creativity

ACHIEVEMENTS

- Completed a book chapter
Tittle: Comparative Analysis
Plant Based Vs Non Plant Based
ISBN number 9789395847742

AREA OF INTEREST

- Research and Development
- Quality control

COURSE COMPLETED

- **Dairy and Food Process and Products technology**
NPTEL Course Completed
- **Thermal Processing of Foods**
NPTEL Course Completed

CAREER OBJECTIVE

To work as a Food Technologist using my knowledge of food processing techniques, shelf life extension methods, and packaging technologies. Aiming to join an organization that will benefit from my experience in product development, sensory evaluation, and regulatory compliance as a Food Technologist.

EDUCATION BACKGROUND

- **Paavai Engineering College**
Bachelor of Food Technology
Pursuing with 8.51 CGPA
- **SRV Girls Higher Secondary School**
HSC
Completed with 78% in 2021
- **Shri Swamy Matric Higher Secondary School**
SSLC
Completed with 74% in 2019

INTERNSHIP

- **Hatsun Agro Product Ltd**
Research and Development
07/06/2023-14/06/2023
- **Aachi Masala Foods (p) Ltd**
Research and Development
29/01/2024-14/02/2024

PROJECTS/CERTIFICATIONS

- **Andrographics Paniculata (CCF Candy)**
This is made by Mexicana mint, King of bitter, Ajwain leaves, Palm sugar to cure cold, cough, fever. The product contains zero chemicals and no side effects.
- **Paper making using poultry waste**
This innovative approach to paper making reduces poultry waste and conserves natural resources, and promote sustainability.