

# Resume

Residence Address: Ichalkaranji.  
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## Tejas Jaiprakash Desai

Total years of experience 6 years in the field of Wine & alcohol industry. Highly Self Motivated and result driven. Take a keen interest in current trends and have a passion in performing for different fast & effective operations.

I want To be a part of your success by offering high motivation, responsibility, quality work with safety and keeping deadlines. To achieve high career growth through continuous process of learning for achieving goal and keeping myself dynamic in the changing scenario to become a successful professional and leading to best opportunity.

### Qualification:

Qualification	University/Board	Year	Grade
S.S.C	MSBTE BOARD	2006	Second Class
H.S.C	MSBTE BOARD	2008	Second Class
DIPLOMA IN RUIT PROCESSING	MSBTE BOARD	2010	First Class Distinction
B.SC IN WINE TECHNOLOGY	PUNE UNIVERSITY	2013	First Class
M.SC IN WINE BREWING & ALCOHOL TECHNOLOGY	PUNE UNIVERSITY	2015	First class

## AREA OF EXPERTISE:

- **Production & Operation Winery**
- **Quality Assurance**
- **Quality Control**
- **Lab Analysis**
- **Food Safety Management System**
- **Bottling Operation & Maintenance**
- **Good Manufacturing Practices**
- **Continual Improvement**
- **Team Management**
- **Personnel Management**
- **Training & Development**
- **Business Developments**

Operation and management of crush and press machines. Responsible to collecting free run juice and juice transfer using 50 ,75 ,100 tons press. worked on Heat Exchanger.

Produced Pinot Noir, Sauvignon Blanc and Chardonnay. Performed sanitation protocol on all winery equipments.

Performed additions at various step of the winemaking process (Tartaric Acid, SO<sub>2</sub>) and Wine transfer process.

Performed Cleaning of Tanks, Presses, equipments. Performed punch-downs and pump-over's, barrel down, topping and additions. Racked of finished wines for bottling.

Production planning & operations. To carry out Daily Sensory Evaluation of DM Water, ENA & Blends. To Ensure Schedule cleaning & sanitation for process equipment's.

Start the line after ensuring the performance of individual machines and stations with respect to start up & shut down protocol.

Recording various SKU's produced on line in production.

Preparing for audit compliances of finished goods. Control online minimum wastage and maximum output. Handled Documentations of change over's, end of line & rejection tank. Awareness in the various aspects of environmental management systems & Occupational health & safety. Achieved zero market complaints related to product (Regular/ Premium).

Testing of all the incoming packing material (i.e. corrugated boxes, mono carton, seals, labels, glass bottles, pet bottles, etc.) according to the company parameter.

Manage operation of DM plant operations for day to day setting up of high speed bottling line and making operational in record time. Interacting with the Quality Department for detection of potential deficiencies and implementing corrective actions. Root Cause Analysis (RCA) for reducing breakdown losses to increase plant availability.

Keeping record and analyzing down time to increase the efficiency of machines. Maintaining the relevant documents, training people for equipment and process knowledge.

### Major Equipment Handle:

Burst testing machine

Metallic balance

pH Meter

Turbidity Meter

Density Meter

Torque testing machine

Varnier caliper

Conductivity meter

Moisture meter

Screw gauge

## **WORK EXPERIENCE:**

- **Organization: Vinlink Winery New Zealand** Harvest Season (March 2020-May 2020).
- **Organization: Chateau Bianca United States Winery** Harvest Season (Sept 2019-Nov 2019).
- **Organization: Radico NV Distilleries Maharashtra Ltd Aurangabad** (June 2015- August 2019).
- **Organization: Redwing Winery Nasik India** Harvest Season (Mar-2012 to Apr-2012).
- **Organization: Fattoria Zerbina Italy** Harvest Season (Nov- 2010 to Mar- 2011).
- **Organization: Mercury winery Nasik India** Harvest Season (March 2010 to Apr- 2010).

## **Fruit Processing Training in D.B.S.K.K.V. Dapoli, for a week.**

### **Major live Projects:**

#### Fruit Wine Making

Under the guidance of Mr. Shrikant Magar (Technical marketing Officer of Zytex Biotech.)

- Grape Wine.
- Jack fruit Wine.
- Sapota Wine.

### **Projects based on wine making:**

Studies on preparation of wine from Strawberry. Preparation of wine from grapes and effects of fining agents.

### **Project on Viticulture:**

Cultivation of different Grape varieties on single rootstock.

## **Skills:**

**Languages:** English, Hindi, Marathi

**Computer Skills:** Basics, MS Office.

**Intrest:** Music, Reading, Playing.

## **PERSONAL INFORMATION:**

Date of Birth : 10<sup>th</sup>dec 1989.  
Languages known : English, Hindi & Marathi Marital  
Status : Single.  
Gender : Male  
Address : 702/3/1 Shivchatra Nivas Jjamata  
Housing Society Station Road  
Jawahar Nagar Ichalkaranji Dist: Kolhapur.

## **Declaration:**

I hereby justify that all the above said information is true and correct to the best of my knowledge.

**Yours Sincerely**

**Tejas Desai**