

CURRICULUM VITAE

PERSONAL DETAILS:

GUNJAN SAXENA

Email Id : saxenagungun93@gmail.com
Mobile No. : 9760009456
DOB : 20-06-1993
Father's Name : Late Bhawan Chandra Saxena
Marital Status : Unmarried
Gender : Female
Nationality : Indian
Current Location : Delhi
Permanent Address : H.No. 55 Bajrang Vihar Colony, Jwala Nagar, Rampur, 244901

JOB OBJECTIVE:

To be associated with a progressive organization that gives me scope to update my knowledge and skills in accordance with latest trends and to be part of a team that dynamically work towards the growth of the organization and provide self satisfaction.

ACADEMIC QUALIFICATION:

QUALIFICATION	BOARD/UNIVERSITY	YEAR	PERCENTAGE
M.Sc (Food Technology)	Invertis University Bareilly	2018	75.7%
B.Sc (Home Science)	Teerthanker Mahaveer University, Moradabad	2013	67%
Intermediate	U.P Board	2010	64.6%
High School	U.P Board	2008	57%

TECHNICAL QUALIFICATION:

- Basic computer knowledge, MS Office, MS Word, Internet browsing, CCC+.

PROFESSIONAL SUMMARY:

- Mar 2019 to Dec 2021 – Worked as a **Quality Executive** in **HOMEMADE BAKER'S (INDIA) LTD.**

Key Responsibilities:

- Responsible for complete chemical analysis in Refined Wheat Flour, RPO, Caramel, Lecithin, Semi-finished and finished goods.
- Responsible for complete microbiological analysis in Ice creams, Ice cream mixes, Raw materials, flavor, colour, milk, water.
- Responsible for the conformance to specifications of the finished goods leaving the plant.
- Verification of PRP's CCP's & OPRP's.
- Batch preparation of sample as per standard.
- Responsible for verification of Recipe, COA verification.
- Effectively oversees the dough mix and preparation, procedure to ensure conformity.
- Maintain the physical parameter of biscuit. Like- Angle, Height, Length, Weight, colour.
- Conduct training session for workers to create awareness on quality standard GMP, GHP, HACCP and food safety, hygiene & prepare Daily & weekly reports.

TRAINING & PARTICIPATIONS:

- Dissertation training from **25 January 2018** to **30 May 2018** in **“Microbiological and Chemical Analysis of Ice Cream and It’s Health Effects”** at **“MOTHER DAIRY FRUIT AND VEGETABLE PVT. LTD.”**, PATPARGANJ DELHI-110092, **Worked on-** Testing of final Ice Cream, Testing of Ice Cream mix., Microbiological testing of Ice Cream(Ice Creams, Ice Cream Mixes, Raw materials, Flavor, color, Milk, Butter).
- One month training from **6 July 2017** to **6 Aug 2017** in **Production (Project-Wastage of Cake)** at**“BRITANNIA PVT. LTD.”** Rudrapur, Uttrakhand, **Worked on-** Wastage of Raw material in Cakes, Mixing to depositor losses, Wastages in Oven and Spiral, Wastage on Butter paper liner retention and to check Moisture content of cake, Egg retention.
- One month training from **5 June 2017** to **5 July 2017** in **Quality Control (Project-Quality test of RM & PM)** at **PERFETTI VAN MELLE PVT.LTD.** , Rudrapur Uttrakhand, **Worked on-**Glucose testing(pH, DE value, Bricks), Moisture content in candies, Testing of Gum, Manufacturing of candies, bubble gum, Testing of RM and PM.
- Attended one day **“Food Safety”** workshop on **“Food Adulteration Analysis”** conducted by **“Institute of Transgene Life Sciences”**.
- Abstract Published on **“Microencapsulation and its Use in food sector”** in 3rd International Conference on **“New Frontiers in Biotechnology Science, Health & Medicine”- Genopro2016.**
- Abstract published on **“Technological Advances in Casein Protein”** in 4th International conference on **“Emerging Trends in Protein Science & Proteomics”- GenoPro2017.**

PROMINENT:

- Adaptability, Knowledge and Focus on work.
- Excellent communication skills in written and verbal both.
- Keep myself calm in pressure situation.
- Hard working: passionate about my work.
- Learning power: Always eager to learn.
- Positive Attitude: Nothing is permanent in this world not even our troubles keep walking.

DECLARATION:

I hereby declare that the information presented above is true as per my knowledge and belief.

DATE –

GUNJAN SAXENA