

CURRICULUM VITAE

PERSONAL DETAILS:

GUNJAN SAXENA

Email Id : saxenagun93@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:

- One year Computer Diploma from Rampur & having full knowledge of Ms - Office, Internet, etc.
- Certificate of Course on Computer Concepts.

WORK EXPERIENCE:

- March 2019 to Till Now – Worked as a **Quality Executive** in **HOMEMADE BAKER'S (INDIA) LTD.**

KEY RESPONSIBILITIES:

- Sampling of Material as per the sampling plan, their analysis and report preparation of pass/ rejected material & submit to lab manager.
- Analysis of all kind of incoming goods (like Wheat flour, lecithin, oil, caramel, sugar, salt, packaging materials & others), semi-finished goods and finished goods products for final release.
- To develop the SOP of lab test procedure/Instrument.
- To review the vendor COA as per company's Guidelines of all incoming goods & highlight the non-compliance to lab manager.
- To conduct testing of R&D and share reports.
- Ensuring GMP, GLP and maintaining HACCP, quality and food safety.

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

