**RESUME**



**Shubhanika Dixit**

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**TOTAL JOB EXPERIENCE: 4Years & 1Month.**

**CAREER OBJECTIVE:**

I want to be a part of an organization, which will apply my acquired skills and education towards growth and advancement of the company as well as mine.

**WORK EXPERIENCE:**

1. **Nov 2019 – May 2020** workedas **Assistant Formulator** in **Product Development Department** at **Hegaa Trusted Naturals** Naraina Industrial Area New Delhi**.**
2. **Jan 2018 – Nov 2019** worked as **Food technologist** at **Sugandh tea pvt. Ltd.** Samaypur Badli New Delhi.
3. **July 2015**: to **Apr 2017** worked as **Analyst/ Research fellow** in **Food Analysis & Research Laboratory** (**NABL Accredited- ISO 17025**), Centre of Food Technology University of Allahabad, Allahabad, Uttar Pradesh.

**PREVIOUS JOB PROFILE (Hegaa Trusted Naturals):**

1. Overall management of Laboratory cum Product development cell as a key person for the same
2. Carrying out day to day Trials for the product to be developed in the product development cell as per Formulator’s Instructions.
3. Testing of Raw material & Herb samples as per FSSAI standards & Indian Pharmacopoeia.
4. Implementing GMP & GHP Practices in the Product Development Cell/Laboratory& keeping cleaning and sanitation records.
5. Maintenance and Calibration of Equipment installed.
6. Record keeping and stock keeping of procured Raw Material, lab equipment, glassware and chemical stock.

**PREVIOUS JOB PROFILE (Sugandh Tea Pvt. Ltd.):**

1. Carrying out day to day analysis of procured tea samples as provided by Sugandh tea. Pvt. Ltd.
2. Testing of Tea blends of CTC tea, flavored tea and sample of spices as per IS and FSSAI standards under guidelines of the company’s SOP’s.
3. Calibration and Maintenance of Equipment installed.
4. Record keeping and stock keeping of lab equipment, glassware and chemical stock.

**PREVIOUS JOB PROFILE (Food Analysis & Research Laboratory):**

1. Carrying out day to day analysis / documentation work as provided by Food Analysis research Laboratory (FARL) and as per MSP (Management System Procedure) in compliance with ISO 17025 (2005)
2. Testing of water samples (potable drinking water and processed) and food samples as per IS and AOAC standards under scope of FARL.
3. Implementation of NABL (NABL103) specific guidelines for chemical testing laboratories.
4. Control of documentation work regarding surveillance audit and inspection for root cause analysis regarding nonconformity records.
5. Maintenance of Environmental check records, cleaning and sanitation and equipment check records.
6. Implementation of safety parameters and preparation of SOP of equipment newly installed, or any amendments in existing SOP’s .
7. Proper implementation of equipment status and intermediate check records as designed by management system procedure.
8. Proper follow up of Measurement of Uncertainty and Glassware calibration.

**EDUCATION:**

**2013-2015:** Master (M.Sc.) in Food Technology, Centre of Food Technology, University of Allahabad, Allahabad. **(First division with distinction)**.  **81.3%**

**2010-2013:** Bachelor of Science (Biology) from Ewing Christian College, Allahabad in 2013.

**2008-2010:** Intermediate from UP Board in the year 2010. **(First division).**

**2008:** High school from UP Board in the year 2008. **(First division)**.

**SPECIALIZED TRAINING:**

1. Hands on training on **HPLC** (High Performance Liquid Chromatography)
2. Training on **General Microbiological Practices**.
3. 6 Oct-8 Oct 2015Training for measurement uncertainty and Lab safety
4. 12 Feb-26 Apr 2015: **In-Plant** training at Vadilal Industries ltd.(Processed Food division) Dharampur Gujarat.
5. 16Jan-30 Jan 2015: **In-Plant** training at Balaji wafers pvt. Ltd. Rajkot, Gujarat.
6. 7 June-7 July 2009: **Summer training** at Centre of Food Technology, University of Allahabad.

**PROJECT:**

1. 4-month project on **" Losses occurring at different stages of processing of fruits and vegetables: their minimization and utilization”.**

**WORKSHOP:**

1. 26-27 July 2016:General Requirements for **Competence of Testing & Calibration Laboratories: ISO/IEC: 17025 (2005) & Internal Audit** at Centre of Food Technology, UoA, Allahabad.
2. 10-11 August 2016: Participated in training program on **“Intellectual Property Rights, Geographical Indications and Organic Facilitation”** organized by CFT, UoA & Uttar Pradesh of Agriculture Research, Lucknow, held at CFT, University of Allahabad.

**SYMPOSIUM** **/CONFERENCES AND PRESENTATIONS:**

* 09-10 Mar, 2017: Presented a paper (oral) on **“The Physicochemical and Nutritional Characteristics of highly Functional fruit *Physalis peruviana* L (Cape Gooseberry): A Review”** in International Conference on Biological Science and Bio-Statistics held at U.P. Rajarshi Tandon Open University, Allahabad.
* 06 -07 Oct, 2016: Presented a poster on “**Recent trends of gluten free products as functional foods: A Review”** in National Conference on“Nutritional, Functional and Safety Challenges of Food and Health Issues in the Current Scenario”held at Sam Higginbottom Institute of Agriculture, Technology & Sciences, Allahabad.
* 10-11 Aug, 2016: Participated in training program on **“ Intellectual Property Rights, Geographical Indications and Organic Facilitation”** organized by CFT, UoA & Uttar Pradesh of Agriculture Research, Lucknow, held at CFT, UoA.
* 5-6 Apr, 2016: Presented a Poster on **“Utilization of pineapple waste for development of vinegar”** in International Conference on “Recent Trend Advances in Food Processing and Biotechnology” held at Banaras Hindu University.

**TECHNICAL KEY SKILLS:**

* **High Performance Liquid Chromatography**. (Shimadzu LCAT20)
* **Atomic absorption spectrophotometer** (Perkin Elmer AAnalyst 700)
* Capable of handling **Uv -visible spectrophotometer, Digital refractometer, X-rite colour lab, Conductivity Meter, Turbidity Meter, pH- meter, Ion Exchanger, Water Activity Meter, Feeze Dryer,**
* Kel Plus Automatic **Protein Estimation System** (Model: KES 12L R AL)
* Socs Plus Automatic **Solvent Extraction System** (Model: SCS 8 AS)
* Fibra Plus **Fibre Estimation System** (Model: FES 8 AS)
* Chemical testing of Water and food samples (Commercial)
* Preparation of standards and sub standards.
* Implementation of **ISO-17025 in Food Analysis and Research Laboratory,** Internal audit, Record keeping and document control of the system.

1. Preparation of **SOP’s.**

**KEY STRENGTHS:**

* Interpersonal and man management skills.
* Willing to learn.
* Leadership potential
* Self confidence
* Hard worker
* Positive thinking
* Good communication skill
* Ability to work in a team

**HOBBY:**

* Dancing
* Listening Music

**PERSONAL DETAILS:**

**Father’s Name:** Mr. Kamal Prakash Dixit

**Mother’s Name:** Mrs. Shashi Dixit

**Address:** 428, first floor, B5 Sector 5 Rohini, New Delhi, 110085

**Date of Birth:** 12th Jul 1996

**Gender:** Female

**Marital Status:** Married

**Languages known** English, Hindi.

**Nationality:** Indian

**DECELARATION**

I hereby declare that all the above information given by me is true to my knowledge and belief.

Date:

Place: Rohini, New Delhi Shubhanika Dixit