

Education

Illinois Institute of Technology , Chicago, IL	May 2020
Master's in Food Science/Food Process Engineering GPA 3.625	
D.Y. Patil University , India	July 2016
Bachelor of Technology in Biotechnology	

Projects

Charlie Baggs Culinary Innovations, Chicago. IL	Jan 2019- May 2019
- Led innovation work with the team and developed Ayurveda Inspired Powdered Beverage as a Smoothie Dry Mix for millennials. - Ingredient functionality and specifications were studied to address regulatory, nutritional and consumer needs. - Various formulations were developed along with the nutrition label followed by the selection of packaging material.	
IFT Competition, Developing Food for Developing Countries	Oct 2018- Feb 2019
- Led a team of 4 product developers to develop protein cookies to address Sustainable Development Goals for a developing nation. - Primary ingredient chosen was indigenous to the target population to ensure the product is readily accepted in the market. - Product specifications and processes were designed cost-effectively while ensuring compliance with technical, nutritional and regulatory requirements; Evaluated flavor preparations by using different types of sensory testing	
Nano-Spray Formulation to Prevent the Growth of Gram-Positive Bacteria on Wound Infections	Jan 2016- July 2016
- Undergraduate dissertation project at The Indian Institute of Technology, Mumbai - A controlled drug delivery system was developed to decrease the Bioburden at the wounds to facilitate the process of wound healing	
Devising a Microbe Based Strategy for Solid Waste Management of Synthetic Thermoplastic	Jan 2015- Dec 2015
- Centre of Infectious disease Research funded project at the D.Y. Patil University School of Biotechnology and Bioinformatics, India. - Screened and Isolated plastic degrading micro-organism and successfully reported its standardization for further experiments	

Experience

Quality System Intern, MSI Express	May 2019- Present
- Leading Continuous Improvement and Capability Studies which has helped the organization to save up to \$200,000/year - Working cross-functionally to implement solutions to resolve non-conformances; Following up on existing corrective actions - Assisting in sensory, quality/regulatory training, customer and government inspections; Conducting GMP internal audits - Developed and designed Environmental Monitoring Program for the plant; Reviewing and updating SOPs and changeover matrixes	
Research Assistant, Institute of Food Safety and Health (IFSH)	Oct 2018- Present
- Exploring the application of LED Inactivation - a Non-thermal Food processing Technique - Working closely with FDA scientists on resolving challenges in the course of developing new techniques for microbial inactivation	
Student Assistant, Paul V. Galvin Library	Jan 2019-Apr 2019
Helped and educated students to conduct literature searches using library resources and managed collection inventory	
Sales Executive, Transasia Bio-Medicals Ltd.	Aug 2016-July 2018
- Developed strategic business relationships; Worked closely with marketing, and product management teams - Managed 120 customers and achieved established sales goals; lead complex deal structures and negotiations - Boosted new and repeat business revenue; Effectively dealt with customer queries and problems	
Quality Assurance Intern, Saras Dairy	May 2014- Aug 2014
- Inspected, tested and monitored plant operations and ensured dairy products meet standard specifications - Coordinated quality assurance programs; Managed QA lab; Conducted analytical (quantitative and qualitative) analysis - Conducted food safety, workplace health, and safety evaluations at the plant.	

Scholarships

- Honored recipient of **\$1000 IFT Feeding Tomorrow Travel Scholarship** at the Institute of Food Technologists (IFT) Annual Event 2019 at New Orleans, LA; based on outstanding academic achievement and leadership potential
- \$5,000 Scholarship from Packaging Machinery Manufacturers Institute (PMMI) 2019**, based on academic merit and demonstration of exemplary leadership in graduate research work in the field of food science and technology

Awards and Achievements

- Certification in **Hazard Analysis and Critical Control Point (HACCP)**
- Certified **Preventive Control Qualified Individual (PCQI)** and **Food Defense Awareness** by **Food Safety Preventive Control Alliance (FSPCA)**
- Campus Judicial board member** and **Student Advisor** at the Paul V Galvin Library, Illinois Institute of Technology, Chicago, IL.
- Member of the fundraising committee** at the Chicago section Institute of Food Technologists (CSIIFT)
- Collected third-highest fund at the inter-school level for the NGO **HelpAge India** for disadvantaged elderly
- Certificate of Excellence Award** in academics in high school by a leading newspaper in India, "Dainik Bhaskar"