

KRISHNAKANT JOSHI

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OBJECTIVE

Food Processing Technologist with hunger of knowledge and constantly developing new skills to get a holistic view of the industry. Enthusiastic and eager to contribute in team's success through hard work, attention to detail and excellent organizational skills.



EDUCATION

B.E (Food Processing Technology)

Gujarat Technological University, Gujarat, A. D. Patel Institute of Technology, V.V Nagar
8.19 CGPA



EXPERIENCE

Production Executive | THE BAKING STATION, VADODRA

Continue from August 2018

- Coordinate and monitor the production process.
- Verify quality standards which are assigned to employees and supervise them. Take corrective action if needed.
- Overseeing manufacturing process and supervise it and provide training to the workers to get the best output.
- Conduct Daily meetings for employees. Ensuring all required paper works are completed for improving production efficiency.
- Report to the Production manager in case of any occurrence of hazard.
- Introduce and implement workflow procedures that enhance efficiency and speed without compromising product safety and quality.
- Maintain production reports and documentation according FSSAI norms.

Production Supervisor | ANAND FOOD AND DAIRY PRODUCT, CHIKHODRA

April 2018 to July 2018

- Create the list of required ingredients for the batch and make sure that no inadvertent events occur during production.
- Manage timings of batches to get work done in optimum way.
- Make sure that all CCP and CP are followed and fill the record books accordingly.
- Observe the line of filling and if any problem found than normalize it.
- Perform R&D work according to the client specification.
- Sample analysis and correction in batch as per specifications.

IN-PLANT TRAINEE | TRIBHUVANDAS FOOD COMPLEX, MOGAR

AMUL CHOCOLATE PLANT AND AMUL CHEESE PLANT

Jan 2018 - April 2018

Project Assigned

- Formulate recipe of butterscotch nuts.
- Standardize the process parameters for continuous manufacturing of butterscotch nuts.
- Identification of root causes for rework and suggest prevention measures.



SKILLS

- Team leadership & Management
- New product development
- HACCP
- Product improvement
- FSMS
- Food Safety
- Documentation
- QC /QA



ACADEMIC ACHIEVEMENT

- Secured 11th rank in university (GTU).
- Secured TFWS seat in graduation.



EXTRA CURRICULAR ACTIVITY

- Participated in GTU Inter zonal wrestling tournament
2016-17
- Attained program on 'Entrepreneurship development'
Sponsored by NSTEDB (FOUR WEEKS)
- Attained national seminar on 'Emerging Trends in Food Quality and Safety'.
Adroit-15 national tech fest.



LANGUAGE

Well versed in four languages: Can speak, read and write Hindi, English and Gujarati, Sanskrit.

