

EDUCATION**Drexel University, Philadelphia****M.S. Food Science****Sept 2016 – June 2018**

GPA 3.83/4

Mount Carmel College, Bangalore**Post Graduate Diploma in Business Administration****Aug 2015 – June 2016**

GPA 3.52/4

Management Development Institute of Singapore, Singapore**BSc. (Hons) Biotechnology****Nov 2011– Nov 2014**

GPA 3.34/4

PROFESSIONAL EXPERIENCE**Campbell Soup Company, Camden, NJ****Product Development Contractor (Sauce and Simple Meals)****March 2019 - Present**

- Implement product improvements and cost savings across a wide range of products such as SpaghettiOs, Pork and Beans, Dinner Sauces etc. under Meals and Sauces.
- Redesign existing products to meet consumer and business needs.
- Develop prototypes for a new cooking sauce line extension under Prego brand in collaboration with Culinary to support concept and ideation exploratory work, and refine the prototypes based on consumer feedback.
- Work with internal and external partners to identify new ingredients, product technologies, and/or processes to enable new or improved products, or cost savings to current products.
- Conduct trials in the Pilot Plant to assess manufacturing capability and consumer acceptability.
- Conduct consumer sensory testing and focus groups on new and reformulate products.

Firmenich, Plainsboro, NJ**Flavor Innovation Co-op (Sweet Goods)****Sept 2018 - March 2019**

- Developed and created application bases for screening flavors and ingredients.
- Developed the base formulation of applications relevant to Dietary & Nutritional category, including alternative protein products, sugar/fat/sodium reduced products, dairy products, and protein bars.
- Created and updated library of base formulations for Dietary & Nutritional category.
- Worked on key initiatives like shelf life extension, flavor improvement, optimization of nutritional information
- Conducted formal sensory evaluation of new products.
- Prepared reference standards and test samples for product applications such as protein bars, shakes, ready to drink beverages, yogurt etc.

Yards Brewing Company, Philadelphia, PA**June 2017 – Sept 2017****Quality Assurance Intern**

- Routine analytical tests on beer samples for pH, gravity measurements, dissolved oxygen, carbon dioxide etc.
- Conducted inspection and analysis of package integrity and specifications.
- Performed microbiological testing, physical, chemical and sensory analyses on raw ingredients, in process beer, and finished beer.
- Identified and reported poor quality yeast with low viability, low cell concentration or microbial contaminants.
- Reported and analyzed data at critical control points.
- Generated standard operating procedures and calibrated laboratory equipment.

RESEARCH PROJECTS**Drexel University, Philadelphia, PA****Research Assistant****Jan 2017 – June 2018**

- Performed literature searches and prepared summaries of project topics related to ongoing and future research.
- Conducted research under the direction of the supervisor leading to peer reviewed publication.
- Trained and supervised new students on laboratory procedures.

Drexel University, Philadelphia, PA**(Thesis Project)**

- Recovery and fortification of an optimum dosage of polyphenols from the natural hop waste.
- Monitoring the effect of polyphenols towards the stabilization of haze in Philadelphia Pale Ale beer.
- Evaluating total polyphenol content and antioxidant activity at different stages of the brewing process.

Management Development Institute of Singapore, Singapore**(Thesis Project)**

- Inspected different concentrations of fruit flavors with different types of beer to determine the best flavor.
- Identified an optimal concentration for raspberry tangerine extract that fits the best for consumer acceptance.
- Investigated for microbial growth and contamination in beer for sensory.

CERTIFICATIONS and AWARDS

- Better Process Control School, University of Tennessee-2019
- Servsafe Manager Certification, National Restaurant Association-2019
- HACCP certification from NC State University-2018
- Dean's Fellowship award from Drexel University, Scholarship award from IFT (Institute of food technologists)-2018
- Student Honoree - Professional Manufacturing Confectioners Association (PMCA) Student Outreach Program 2017 and 2018
- Hershey's Product Development Competition winner for creating a guilt free product recipe-2017

PRACTICAL and TECHNICAL SKILLS

- Product development, Sensory studies, Sterile Microbiological and shelf life studies, HPLC and Gas chromatography.
- Genesis Software, Optiva software, Windows Operating System, MS Word, MS Excel, PowerPoint.

EXTRA-CURRICULAR ACHIEVEMENTS

- Presented master's thesis project at Master Brewers Association of the Americas Annual Summit, CA-2018.
- Presented research on apple polyphenols at III International Conference on Food Chemistry and Technology, MD-2017.
- Institute of Food Technologist (IFT) Volunteer, Philadelphia section (2017-2018).
- Director of Social Events, International Graduate Student Association- Drexel University (2017-2018).