

Aparajhitha Sudarsan

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SKILLS SUMMARY

- 3 years of work experience in analytical laboratory setting with exceptional organizational and analytical skills part of an extensive research assistantship and internship.
 - Proficient competency in generic and specific software packages including MS Office applications: Word, Excel, Outlook and Teams OriginPro, SPSS, R Studio for data compiling, processing and presentation.
 - Acclaimed ability problem solving in research and development and quality control as prior experience as Quality Control and Product Development Intern and Graduate Research Assistant.
 - Certification and training in HACCP and Good Manufacturing Practices (GMPs) from NSF International, extensive graduate coursework and strong understanding ISO 22000, Total Quality Management and allied quality regulatory requirements.
 - Highly attentive to detail, following work instructions and working on multiple activities concurrently and demonstrating high degree of accountability and in dual role as Research and Administrative Assistant.
 - Highly dynamic, hardworking, flexible and can work efficiently on a team as demonstrated by multiple collaborative projects and peer-reviewed publications.
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WORK EXPERIENCE

Research and Administrative Assistant

10/2021 - Present

Barrett Family Foundation in Sustainable Food Engineering
University of Guelph, Guelph, Ontario

- Supervising graduate and undergraduate research, handling scientific administrative tasks including lab administration, coordinating and assisting design of experiments, training activities and analyses of over 5 projects across multiple areas of food engineering and sustainability including raw meat, peanuts/nuts and dairy as part of Barrett Family's goal towards design, construction and operations of food processing.
- Oversee and manage projects grants and internal communications across multiple departments at the University and assist the Barrett Family Chair.
- Sourcing lab supplies and equipment by selecting suppliers and vendors, responsible for management of stock, obtaining competitive quotes and spec sheets and coordination of routine checks/calibrations and control documentation for equipment and validation.
- Maintaining training record and relevant certifications and lab licenses; coordinating renewal of biosafety protocols, university quality system and health & safety program updates.
- Responsible for writing research proposals and grants and act as a liaison between food industries and university of securing research funds and coordinate knowledge transfers demonstrating excellent written and verbal communication skills.

Graduate Research Assistant

09/2019 – 09/2021

University of Guelph, Guelph, Ontario

- Demonstrated excellent communication and interpersonal skills through collaboration with multiple research and industry stakeholders on various projects for effective investigations and problem solving.
- Efficiently performed routine sample preparation and procedures related to the microbial analysis of food samples and provided other basic lab equipment support, including responsibility of managing stock and routine maintenance such as calibration of equipment and analysis, including ovens, thermometers, scales, pH meters and autoclaves in accordance with standard operating procedures, independently.
- Adept ability to prioritize workload effectively by maintaining and updating laboratory procedures, write Standard Operating Procedures (SOPs), and Work Instructions (WIs), accurate lab records, documentation for equipment calibration, organizing and testing project data apart from tight schedule as a graduate research student.

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- Three years of extensive hands-on experience in routine food analysis tests and data collection including particle size distribution, % fat determination, % moisture determination, viscosity testing, sieve testing, GC-MS and SEM with a keen attention to detail and accuracy.
- Employed proper laboratory techniques to minimize risk of mislabeling, sample mix-up and cross contamination between samples during graduate research work with pathogens including *Salmonella*, *Escherichia coli* O157:H7 and aflatoxins such as B1, B2, M1 ensuring reliability of analytical data and accurate results.

Quality Control and Product Development Intern

03/2019 – 05/2019

Britannia Industries Ltd., Bidadi, Bengaluru, India

- Student Project Lead to develop a new product that the company was venturing into – energy bars; formulated product based on recommended daily dietary requirements and percentage of ingredients.
- Responsible for line sampling and pilot-scale scale up of energy bars at the fast-paced manufacturing factory.
- Successfully established online system for food safety and product conformity (NCR) to ensure compliance with government regulations.
- Conducted microbiological and quality control test (pH, brix, total solids, fat profile, smell, color, texture, and nutrients) of incoming raw materials as well as final products for compliance to regulatory and customer requirements and reported to quality manager ensuring improved product and consumer safety.
- Supported quality team and production personnel with line sampling and weight checks, keeping quality checks including CCP checks, GMP monitoring, cooler inspections, pre-operational inspection and conformity of finished products and packaging.
- Assisted quality team in carrying out sensory tests for release of semi-finished and finished products.
- Supported quality team in identifying faulty products, updating SOPs, defining corrective actions and implementing preventive measures in the manufacturing process resulting in quicker issue resolution for continuous improvement.

POST-SECONDARY EDUCATION

Master of Applied Science (MAsc.), Biological Engineering

09/2019 – 09/2021

School of Engineering, University of Guelph, Guelph, Ontario

- CGPA – 8.68/10
- Completed coursework and hands-on projects in Food Engineering, Food Safety and Quality Assurance Systems.
- Acquired in-depth knowledge on HACCP, GMP, ISO 22000:2018, BRCGS and SQF as part of graduate coursework.

Bachelor of Technology (B.Tech), Food Process Engineering

08/2015 – 07/2019

Indian Institute of Food Process Engineering, Thanjavur, Tamil Nadu, India

- CGPA – 8.62/10
- Extensive coursework and hands-on experience in courses: Unit Operations in Food Processing, Principles of Food Process Engineering, Quality Control and Regulations.
- Successfully published a peer-reviewed research article in Innovative Food Science and Emerging Technologies Journal (IFSET) (IF: 4.47) in 2019.

CERTIFICATIONS AND ASSOCIATIONS

- HACCP and cGMP certified; American Society for Quality (ASQ); Institute of Food Technologists (IFT), USA.