

## **CURRICULUM VITAE**

**Akshata Jagdish Hiremath**  
**M.Tech (Food Technology)**  
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### **Objective**

To have a growth oriented and challenging career, where I can contribute my knowledge and skills to the organization and enhance my experience through continuous learning and teamwork.

### **Professional Overview**

Master's in food technology with 2 years of Food industry exposure in New Food Product Research and Development of Spices as a R&D Executive at Swani Spice Pvt. Ltd, in Navi Mumbai.

### **My prior experience before joining Swani spice mills**

1. I have worked as a teaching assistant during my master's in food technology for almost an year from August 2015 to May 2016(Subject: Legumes and oilseed technology, Design and development of new product).
2. I have worked on a clock hour basis as a lecturer in Shivaji university after completion of my M Tech for almost one semester (Subject: Dairy Technology).

### **Being an R&D Executive my job profile was as below**

<b>November 2017 to November 2019</b>	<b>Swani Spice Pvt. Ltd.</b>	<b>R&amp;D Executive</b>
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- Responsible for timely and right execution of product development activities including formulation development, costing, pilot plant trials, documentation (specifications, reports generation etc.) Shelf-life study, sensory evaluation, scale up from pilot to production.
- Formulation of products as per customer's requirement.
- Conducting n number of trials depending upon objectives to be met.
- Developing new product & improving the existing product from the point of cost cutting.
- To co-ordinate with purchase department for arrangement of raw material for R&D trials.
- Checking & enhancing quality control procedures, from the raw material stage through to the finished product.
- To develop SOPs specifications, formulations, sensory evaluation, etc. for new products and existing products.
- Preparation of Master formulas, Batch Manufacturing Records (BMR), COA, for new products and supervise products and their ingredient composition as per predefined specifications.
- Coordination with Quality, Marketing, Purchase, and Production team for managing multidisciplinary projects across the globe.
- To respond customer queries related to new products, product specifications.
- To provide accurate data such as cooking instructions, ingredient list, Nutritional information etc. for printing matter & artwork to the design team.
- To conduct sensory evaluation of batches manufactured before releasing to sales depot.

- Product Proficiency: Blended Spices, Seasonings, Roasted & Steam sterilized/ T-Cut Spices/ Seasonings, Curry Mix, Spice Mix-Masala Tea Blends, Mixed Spices-Bakery& Confectionary, Herbs & Mixed Herbs Seasoning, Botanicals & Oilseeds etc.
- Apart from all above activities also having good knowledge and experience of Steam sterilized and roasted spices & blends oilseeds and herbs.
- Hands on analytical testing of spices includes, determination of Moisture Content, Total ash, AIA, Curcumin, SHU, Volatile oil of spices, Spice Blend & Seasoning.
- Along with the above activities I was also responsible for timely quality check of new products developed online and preparing COA's for them.
- Training and mentoring all the workers and other employees to achieve Quality and food safety expectations was one of my job roles other than the above.

### Academic Qualification

Degree	Branch	Year of passing	University / Board	Percentage / CGPA
M. Tech	Food Technology	2017	Shivaji University	8.29
B. Tech	Food Technology	2015	Shivaji University	8.71
HSC	-	2011	Maharashtra state board	77.83
SSC	-	2009	Maharashtra state board	84.76

### Research Project in M. Tech – Food Technology

**Project Title:** Development of betel leaf health drink

**Project description:** Betel leaf health drink was prepared and tested for its antimicrobial, antioxidant and antidiabetic properties. This health drink was prepared by blending betel leaf juice and pomegranate juice. Both invitro and invivo study was carried out of prepared betel leaf health drink. It was observed that betel leaf health drink possessed good antidiabetic, antimicrobial and antioxidant properties.

### Research Project in B. Tech (Food Technology)

**Project Title:** Preparation of malted sorghum cream filled biscuit

**Project description:** Cream filled biscuits were prepared using malted sorghum flour. Refined flour was replaced by malted sorghum flour in order to improve its nutritive value and also to minimize the use of refined flour.

## Industrial In-Plant Training Publications

Year	Name of Company	Training Experience
2013	Nina foods M.I.D.C. Gokul Shirgaon, Kolhapur	Processing line.
2014	Cadbury India Ltd., Warana CO-Manufacturing Unit.	Quality assurance department.
2014	Hindustan foods Ltd. Panaji Goa.	Quality assurance department.
2016	Kolhapur Zilla Sahakari Dudh Utpadak Sangh Ltd	Quality assurance department.

## Certification

- Certified BRC - Global Standard for Food Safety Issue 8: Lead Auditor
- Certificate of successful Completion of Certificate Training Course in “INTERNAL AUDITOR TRAINING FOR *ISO 22000:2005* & *HACCP* BASED FSMS.”
- Certificate of participation in three days practical oriented workshop on “Sensory Evaluation of Food”.

## Professional IT skills

Well versed with MS Office (MS Word, MS Excel, PowerPoint, etc.) and Internet.

## Personal Information

**Name** : Akshata Jagdish Hiremath  
**Mobile No.** : 2018444137  
**Gender** : Female  
**Date of birth** : 21 / 12 / 1993  
**Marital Status** : Married  
**Language Write and Speak** : English, Marathi, Hindi