

# CURRICULUM VITAE

## PERSONAL DETAILS:

### GUNJAN SAXENA

Email Id : [saxenagun93@gmail.com](mailto:saxenagun93@gmail.com)  
Mobile No. : 9760009456  
DOB : 20-06-1993  
Father's Name : Late Mr. Bhawan Chandra Saxena  
Marital status : Unmarried  
Gender : Female  
Nationality : Indian  
Current Location : Delhi  
Permanent Address : H.No. 55 Bajrang Vihar Colony, Near Anand Convent School Jwala  
Nagar Rampur, U.P.- 244901

## JOB OBJECTIVE:

To be a part of reputed organization which provide a steady carrier growth along with job satisfaction & challenge and give value contribution in the success of the organization.

## ACADEMIC QUALIFICATION:

QUALIFICATION	BOARD/UNIVERSITY	YEAR	PERCENTAGE
M.Sc (Food Technology)	Invertis University Bareilly	2018	75.7%
B.Sc (Home Science)	Teerthanker Mahaveer University, Moradabad	2013	67%
Intermediate	U.P Board	2010	64.6%
High School	U.P Board	2008	57%

## TECHNICAL QUALIFICATION:

- One year Computer Diploma from Rampur & having full knowledge of Ms- Office, Internet, etc.
- Certificate of **Course on Computer Concepts**.

## TRAINING & PROJECT:

- Dissertation training from **25 January 2018** to **30 May 2018** in "**Microbiological and Chemical Analysis of Ice Cream and It's Health Effects**" at "**MOTHER DAIRY FRUIT AND VEGETABLE PVT. LTD.**", PATPARGANJ DELHI-110092, **Worked on-** Testing of final Ice Cream, Testing of Ice Cream mix., Microbiological testing of Ice Cream(Ice Creams, Ice Cream Mixes, Raw materials, Flavor, color, Milk, Butter).
- One month training from **6 July 2017** to **6 Aug 2017** in **Production (Project-Wastage of Cake)** at "**BRITANNIA PVT. LTD.**" Rudrapur, Uttarakhand, **Worked on-** Wastage of Raw material in Cakes, Mixing to depositor losses, Wastages in Oven and Spiral, Wastage on Butter paper liner retention and to check Moisture content of cake, Egg retention.

- One month training from **5 June 2017** to **5 July 2017** in **Quality Control (Project-Quality test of RM & PM)** at **PERFETTI VAN MELLE PVT.LTD.** , Rudrapur Uttarakhand, **Worked on**-Glucose testing(pH, DE value, Bricks), Moisture content in candies, Testing of Gum, Manufacturing of candies, bubble gum, Testing of RM and PM.
- Attended one day **“Food Safety”** workshop on **“Food Adulteration Analysis”** conducted by **“Institute of Transgene Life Sciences”**.
- Abstract Presentation on **“Microencapsulation and its Use in food sector”** in 3<sup>rd</sup> International Conference on **“New Frontiers in Biotechnology Science, Health & Medicine”- Genopro2016**.
- Attended three days workshop on **“Methods of dietary and anthropometric assessment”**.
- Abstract published on **“Technological Advances in Casein Protein”** in 4<sup>th</sup> International conference on **“Emerging Trends in Protein Science & Proteomics”- GenoPro2017**.
- Attended food exhibition in **WORLD FOOD INDIA 2017** held on 3 to 5 November in **Delhi**.

## WORK EXPERIENCE:

- 2019-2021 Quality Executive in **HOMEMADE BAKER’S (INDIA) LTD.**

## SKILLS & ABILITIES:

- Analysis of various Quality parameters, GMP, GHP, HACCP
- Quality Assurance (Laminar Air flow, Autoclave, Hot Air oven, Bacteriological Incubator, Colony Counting )
- Quality Control (Estimation of Protein, Fat, Acidity, Total suspended solids, pH, Moisture content)
- Water Testing
- Ice Creams Testing
- Microbiological Testing
- Gum Testing
- Bread Testing
- RM & PM Testing

## PROMINENT:

- Adaptability, Knowledge and Focus on work.
- Excellent communication skills in written and verbal both.
- Keep myself calm in pressure situation.
- Hard working: passionate about my work.
- Learning power: Always eager to learn.
- Positive Attitude: Nothing is permanent in this world not even our troubles keep walking.

## DECLARATION:

I hereby declare that the information presented above is true as per my knowledge and belief.

DATE -

GUNJAN SAXENA

