



# KAISANVEER SINGH

## PROFILE

Energetic, goal-focused post graduate with a genuine interest in gaining practical knowledge about what learnt in Class discussions

## CONTACT

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### ADDRESS:

34-L, LEHAL COLONY, PATIALA

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### LINKEDIN:

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## HOBBIES

- Cricket
- Music
- Running
- Gym

## INDUSTRY KNOWLEDGE

- Project Management
- Strategic Planning
- Hazard Analysis and Critical Control Points (HACCP)
- Industrial Hygiene
- Food Safety

## INTERPERSONAL SKILLS

- Management
- Public Speaking
- Critical Thinking
- Problem Solving

## PRACTICAL SKILLS

Laminar Air Flow Chamber, Bioreactor, Spectrophotometer, Viscometer, Moisture Analyzer, Gerber Centrifuge, Gel Electrophoresis

## EDUCATION

### SRI AUROBINDO INTERNATIONAL SCHOOL, PATIALA

Nursery – Higher Secondary

**CGPA of 8.4 in Class 10** and **Percentage of 67.6% in Class 12.**

### GSSDGS KHALSA COLLEGE, PATIALA

2014 - 2017

Bachelors in as **B.Voc. Food Processing and Engineering** scoring 86.28%

### PUNJABI UNIVERSITY, PATIALA

2017-2019

**Masters in Microbial and Food Technology** currently aggregating of 70%.

## TRAININGS

### PEPSICO INDIA HOLDINGS PVT. LTD., CHANNO

2015

One month training in **Production Department** of Snacks division.

### MRS. BECTOR'S FOOD SPECIALITIES LTD., PHILLAUR

2016

One month training in **Production Department** & gained practical understanding of Biscuit production process.

### PEPSICO INDIA HOLDINGS PVT. LTD., CHANNO

2017

Six month training programme in **Procurement section** where **assessed quality of Potatoes**

### MOHAN MEAKIN LIMITED, SOLAN BREWERY

2018

One Month training in **Brew House, Production, Lab Testing, Fermentation and Packaging sections** & learnt basic knowledge of production of beer and testing to check quality of the final products

## PROJECTS

### BIOPRESERVATION USING BACTERIOCINS WITH APPLICATION TO FRUITS

My Masters project entailed microbiology, in particular, to increase the shelf life of fruits by using the Bacteriocins