

# ***CURRICULUM VITAE***

## **SIDDHARTH VAID**

**Food Technologist with India Experience**

**D.O.B.: 07-04-1996**

**Nationality: India**

**Location: Orai, India**

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## **PROFILE**

**Recently worked with Patanjali Ayurved Limited as a Food Technologist in Flour Division since Oct 2018 to May 2019.**

## **OBJECTIVE**

- **To work in an organization where I can utilize my versatile skills and knowledge in a perfect balance that will make a meaningful contribution to the organization and to my career as well.**

## **EDUCATION**

**Masters in Food Technology from Doon P.G. college of Agriculture Science and Technology, Dehradun ( 82.0%)**

**Bachelors ( Hons.) in Food Technology from Doon P.G. college of Agriculture Science and Technology, Dehradun.(83.0%)**

**Intermediate (CBSE Board) from Maharana Pratap Education Center, Kanpur, U.P**

**High school (CBSE Board) from Morning star children Academy, Orai, U.P**

- **Responsibilities and Role details:**
  - **Testing of incoming raw material/packing material**
  - **Daily checking of raw material, Packing material, products manufactured**
  - **Maintaining In-Process quality by checking the process parameters as per standards**
  - **Responsible for preparation, validation, correction & maintenance of laboratory records, calibration of lab instruments**

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- **working mechanism of G.C. CHROMATOGRAPHY**
- **Controlled the quality & safety of raw material to finished product and monitored all activities such as daily production and operations routine, regular calibration of instruments, supervising quality of plant storage area**
- **Prepared and delivered reports to the Head of department and submitted Daily frequencies**
- **Monitored packaging of the product and ensured that the labeling is done appropriately**
- **Developed processes to ensure strong establishment of products commercially**
  
- **Addressed technical matters with other departments for the smooth operations of plant**
- **Implemented food safety regulations In coordination with quality department**
- **Handling of various laboratory instruments such as Water bath ,hot air oven, muffle furnace, digital moisture Analyser,etc**
- **Having knowledge on HACCP norms,, GMP, GHP,GLP and Hygiene Policy**
- **Handling of various Production equipments such as Drum Sieve ,Destoner, Vibro separator,cocal cylinder,emery,scourer,plan sifter,entolator,milling intruments**
  
- **Area Of Interest:**
  - **In-Process Checking**
  - **Implementation of HACCP**
  - **Maintaining Personal Hygiene**
  - **Maintaining the product quality & also maintain the lab**
  - **Process Monitoring with Production Supervisor**
  - **Research Analysis**
  - **Processing & Production Section**
  
- **Academic Projects :**
  - **65 DAYS Training at National Quality Assurance Centre (NESTLE) Moga, Punjab**
  - **Certificate of participation in workshop on BIOFUEL, Dehradun (UK), 2016**

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- **Certificate of 1 Month (01-08-2016 TO 31-08-2016) Training On Detection & Preservation Of Milk At D.U.S.S. Ltd. At (JHANSI U.P.)**
- **Certificate of participation in 15 days (13-02-2016 TO 27-02-2016) Training on Fruit Product Processing & Preservation At (Orai U.P.)**
- **Certificate of participation in 8 weeks online course on integrated pest management ( IIT Kanpur )**
- **Certificate of participation in 4 weeks online course on functional foods and its concept ( IIT Kanpur )**

- **Computer Proficiency :**

- **Certificate of 6 Month Diploma in Computer & Internet Application**

- **Highlights:**

- **SOP'**
- **STP**
- **Quality Parameter**

- **Lab Protocols ( chemical + micro )**

- **Languages :**

- **English – Excellent reading, writing and speaking**
- **Hindi – Excellent reading, writing and speaking**

- **Other Interests :**

- **Reading Books**
- **Listening Music**
- **Keen to learn new things**
- **Traveling**

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