Raj Kishan

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Objective

To acquire a challenging career with a solid company utilizing the opportunity to offer proven and developing skills with the company.

Educational Qualification

Year	Degree	Institute/School	CPI/Percentage
		Dr. SSB UICET, Panjab University,	
2018	B.E. Food Technology	Chandigarh	7.49
2013	Class XII (CBSE)	K.V. Sector 47, Chandigarh	88.20%
2011	Class X (CBSE)	K.V. No. 1, Halwara, Ludhiana	9.4

- Used **edX.org** and **Coursera.org**, (MOOC platforms), to take courses offered by accredited universities.
- Macronutrients and over nutrition Wageningen University (2016)
- Introduction to Food and Health Stanford University (2016)

Scholastic Achievements

- AIR **29** in 3rd Junior Analyst Examination(3rd JAE) 2019, conducted by Food Safety and Standards Authority of India(FSSAI).
- State Rank **4** in Level 2 of International Informatics Olympiad, by Silverzone foundation.

Experience

❖ ROLE: **QUALITY EXECUTIVE** (**G5**)

JULY'19 – PRESENT

COMPANY NAME: MRS. BECTORS FOOD SPECIALITIES LTD., TAHLIWAL, DISTT. UNA, H.P.

- Responsible for Process control and monitoring of OPRPs and CCPs, Food safety, Plant hygiene, and GMP. Interlocking of Metal detectors.
- Packing quality, Seal integrity and interlocking of packing machines verification.
- Intermediate product evaluation and dimensions verification of running products.
- Sensory evaluation and Recipe verification ITC and Cremica products.
- Process control, document verification and monitoring of all the process parameters of 4 lines(Cracker line, Cookies lines, and Sandwich line).

- Product quality rating system(PQRS) evaluation of ITC Limited products(Bourbon Dark Fantasy, Mom's magic, Sunfeast Bounce) and Cremica products(including Export and commercial varieties).
- Quality clearance of Finished Goods in SAP software.

❖ ROLE: **QUALITY EXECUTIVE (G5)**

JUNE'18 - OCT'18

COMPANY NAME: MRS. BECTORS FOOD SPECIALITIES LTD., RAJPURA, PUNJAB.

- Prepared reports and documentation required by various regulatory agencies.
- Provided training to workers regarding GMP and food safety.
- Worked with the management during the initial phase of plant operation, trial run of formulations. Assisted in implementing QC procedures for raw materials, intermediates and finished goods.
- Assisted the pest control agency with the implementation of rodent boxes, fly catchers
- Provided daily product, critical compliance risks, plant information to the senior management.

❖ ROLE: **SUMMER INTERN**

June'17-July'17

COMPANY NAME: NUTRICIA INTERNATIONAL PVT. LTD., LALRU, PUNJAB.

PROJECTS:

- Manpower management: Reviewed all the lines to assess the efficacy of the workers.
- Safety: Ensured that PPEs, LOTO are followed.
- Material loss management: Packaging material, raw material loss.

Technical Skills

Programming and Numerical Computing	C, C++
Software	MySQL, SAP, MS Excel, MS Word

Extra Curricular Activities

- <u>Football</u>: Won the maiden football tournament hosted by Dr. SSB UICET. Represented the school team at regional sports meet and were runners up.
- <u>Basketball</u>: Was integral part of the school team at regional sports meet.
- Participated in quiz competitions held in university campus. Eg. SCWIZZ, TATA Crucible.
- Photography, play chess.
- <u>Languages Known</u>: Hindi, English, German.

References: References available upon request.