

SNEHAL BHAGAVAN GHERADE

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**PROFILE:**

Graduate in Biotechnology engineering with master's degree in Food technology from JAIN (Deemed-to-be University), Bangalore. I have good technical, presentation, communication and interpersonal skills. I am currently seeking for opportunities in Food industry or related industry where I can utilize my skills and gain further experience for enhancing self and company's growth.

EDUCATIONAL QUALIFICATION

Qualification	Institution & Place	Year of Passing	Board/University	Marks (%)
Mtech (Food Technology)	JAIN (Deemed-to-be University) Bangalore, India	2019	JAIN (Deemed-to-be University)	70.05
BE (Biotechnology)	KIT's college of Engineering, Kolhapur, India	2016	Shivaji university	62.82
HSC	N N Paliwala junior college, New Panvel, India	2012	Maharashtra Board	65.50
SSC	K.A.Banthia High School, New Panvel, India	2010	Maharashtra Board	77.09

WORK EXPERIENCE:

- Internship at JEELANI MARINE PRODUCTS, Ratnagiri, India.
9/2018 – 11/2018
 - Processing of marine products
 - Quality analysis of raw material and finished products
 - Analysis of packaging material
- Training at Eastern Agro Foods Pvt. Ltd, Khopoli, Maharashtra, India.
05/2015
 - Manufacturing Process
 - Quality analysis of raw material and packing material.

RESEARCH PROJECTS:

BE Project: 'Synthesis of silver nanoparticles by using Antibiotic'.

- Synthesized silver nanoparticles by using ampicillin antibiotic
- Evaluated their synergistic activity against drug resistance bacteria (Staphylococcus aureus).

Mtech Project: 'Development of herbal Kefir from sterilized milk by incorporation of *Tulsi* powder'.

- Optimized the preparation of herbal Kefir by addition of *Tulsi* powder
- studied the changes in the developed kefir during storage

TECHNICAL SKILLS:

- Microbiology techniques
- Quality analysis
- Good Manufacturing Practices (GMP), Good Hygienic Practices (GHP)
- Hazard Analysis and critical control point (HACCP)
- Microsoft office, Statistical Package for the Social Science (SPSS) software
- Good presentation, communication and interpersonal skills

CERTIFICATES AND CO-CURRICULAR ACTIVITIES:

- Certification course on Food dehydrating made easy! for fruits, veggies and meat by Udeemy, 2020
- Coordinated in national conference 'JNANA CHILLUME' held at JAIN (Deemed-to-be University), Bangalore, India 2019.
- Poster presentation on 'MICROBIOTA AND THERAPEUTIC PROPERTIES OF KEFIR' in national Conference JNANA CHILLUME held at JAIN (deemed-to-be University), Bangalore, India, 2019.
- Won second prize in Intercollege solo dance competition for the event 'NATYA NANDANA' at Infinity 2018, JAIN (Deemed-to-be University), school of engineering and Technology, Bangalore, India.
- Diploma in Food safety and quality management system at IGNOU, Thane, Maharashtra, 2016-2017.

INTERESTS:

Dancing, listening to music, Playing Badminton, Travelling

LANGUAGES KNOWN:

English, Hindi, Marathi

DECLARATION:

I declare that all the information furnished by me is true to the best of my knowledge and belief.