

# Pranshu Lalitmohan Doval



## Career Objective

I seek a job as a **food technologist** in a **food company/industry** where I can use my knowledge of **Quality control, Research and Development, Production area (packaging & manufacturing)**.

## Academic Qualifications

Degree	Board/ University	Year	Percentage/ CGPA
MSc (Food Science and Technology)	D.Y Patil University	2018	<b>3.48/7 (CGPA)</b>
B.Sc. (Biotechnology)	VIVA College	2016	<b>66.00%</b>
HSC	VIVA College	2013	<b>49.83%</b>
SSC	St. Xavier's high school	2011	<b>79.82%</b>

## Work Experience

**Ankit Flavours, Mumbai**

**(Jan 2019- Jan 2020)**

**Job Profile: Production Supervisor / QC Analyst**

### Work Profile

- Set daily/weekly/monthly objectives and communicate them to employees
- Organize workflow by assigning responsibilities and preparing schedules
- Ensure the safe use of equipment and schedule regular maintenance
- Check production output according to specifications
- Check Quality by conducting tests to determine the quality and density of specific products
- Identify issues in efficiency and suggest improvements
- Submit reports on performance and progress
- Train new employees on how to safely use machinery and follow procedures
- Enforce strict safety guidelines and company standards
- Maintained files and records and submitted reports onsite cleaning and sanitizing and food preparation

### Skills

Team Management,  
Decision Making,  
Team Work,  
Adaptability, Ability of  
handle pressure.



A/101, Gokul  
Concorde, Agarwal  
Gardens, Phase-1,  
Gokul Township,  
Virar (West)  
Palghar-401303



+91-9860302449



[pranshudoval07@gmail.com](mailto:pranshudoval07@gmail.com)

### Personal Data:

**Date of Birth:**

27.10.1995

**Gender:** Male

**Nationality:** Indian

**Marital Status:**

Unmarried

**Languages Known:**

English, Hindi,  
Marathi.

**Interests:**

Sports, Gaming,  
Travelling, Music

### **Strengths:**

Reliable, Energetic,  
Sanguine, Determined

## **Internship**

**Ankit Flavours, Mumbai**

**(May 2017-July 2017)**

### **Work Profile**

- To check Production Input and Output
- Assemble Products for Packaging
- Inspect Products
- Post Processing operations such as Labelling, Packaging, Sealing and dispatch

**Mapro Foods Pvt Ltd, Wai Maharashtra (March 2021-May 2021)**

### **Work Profile**

- Check production of the products such as Syrup, Crush, Sharbat, Pulp, Jam, Khakra
- Check Quality by conducting tests to determine the quality, acidity and brix of specific products
- Identify issues in efficiency and suggest improvements
- Performed Pulping of fruits followed by Pasteurization and Blast freezing
- As a Sales Representative Presented, Promoted and Sold the products
- Submit reports on performance and progress
- Train new employees on how to safely use machinery and follow procedures

### **Extra Curriculars & Achievements**

- Certified in **foSTaC** Edible oil & Fat Training
- Certified in **foSTaC** Milk & Milk Products Training
- Certified in **foSTaC** Transport & Storage Training
- Certified in **foSTaC** Bakery Training
- Certified in FSMS, HACCP Awareness Program
- Certified in Laboratory Testing Training
- Represented my Educational Institutes at the **District Level tournaments** for Table Tennis, Carrom, Singing.

**Pranshu Lalitmohan Doval**