



SAGALPREET KAUR

Jandiala Guru, Punjab
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Willing to relocate: Anywhere

PERSONAL DETAILS

Highest Level of Education: Master's Degree

WORK EXPERIENCE

Food microbiologist

Wave beverages (franchise of Coca-Cola) - Jandiala Guru, Punjab
August 2020 to Present

- Microbiological testing of raw material and final product.
- Maintaining good hygiene practices and good manufacturing practices in the plant.
- Maintaining records of testing, GMP, GHP, Food Safety Management System related documents etc.

Food Technologist (production)

MG bakers pvt ltd. - Chandigarh, Chandigarh
July 2020 to August 2020

- Working with production team to ensure cost-effective, high quality and timely delivery of products.
- Maintaining hygiene of the plant
- Enforcing Good House-keeping practices.
- Maintaining records of production and sales.
- Making challan and e-way bills of the orders.
- Assigning duties to the staff.

Microbiologist (Quality lead)

AiiA corporation (Beverage production plant)
January 2019 to June 2020

- Doing analysis of product to its assure and control the microbiological and chemical quality.
- Implementation and maintenance of Food Safety Management System, GMP, maintaining hygienic conditions in the

plant.

- Keeping record of testing, sanitation and hygiene procedures, stock and sales.
- Performing traceability exercise of product batches.

EDUCATION

Master's Degree in Food technology

Guru nanak dev university - Amritsar, Punjab

July 2016 to June 2018

Bachelor's Degree in Biotechnology

B.B.K D.A.V College - Amritsar, Punjab

June 2013 to May 2016

SKILLS

- Microbiology
- Biology
- Microsoft Office
- Microsoft Excel
- Microsoft Word
- Microsoft Powerpoint
- Microsoft dynamics
- Internal auditing
- Food Safety
- Quality Assurance
- Monitoring
- Aseptic
- Sterility
- Staining

CERTIFICATIONS AND LICENSES

Internal auditor training course from Intertek

2018 to Present

1 month training at Coca-Cola plant, wave beverages.

June 2017 to Present

Participation certificate for attending 25th Indian Convention of Food scientists and technologists on Food Processing for Sustainable Agriculture and Industry.

2016 to Present

Workshop on designing and fabrication of smart fibrous drug delivery system.

2016 to Present

Workshop on Solid Waste Management and Vermicomposting

2015 to Present

ADDITIONAL INFORMATION

- PROJECT WORK

Preparation of syrup from cereal grains and physicochemical evaluation of prepared syrup (January 2019- June 2019)
Syrup was prepared from different varieties of wheat without the use of extraneous enzymes

- Languages known-

1. English- Proficient.
2. Hindi- proficient.
3. Punjabi- proficient.
4. French- Beginner