

Curriculum Vitae

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Overview

Post Graduate (M.Tech in Food Technology) experienced with over a year in handling quality assurance activities, research and development. Looking for a position as a Food Technologist providing benefit of generating new product ideas and converting developed food formulas to production formulas, for assigned manufacturing facilities.

Professional Experience

- **Quality, Research and Development Engineer**

TWF Technologies Pvt. Ltd, Noida, U.P. (India's brightest flour company) from July, 2020-Present

Reporting to: Mr. Pranjal Y Kumar, CEO/Founder

***TWF, THE WORLD'S FIRST UNADULTERATED, UNBLEACHED AND UNPROCESSED WHEAT FLOURS.** TWF strives to deliver an exceptional experience, derived from both quality and a careful attention to detail. Each TWF flour is crafted from the seed-up. The result is an innately nutritious and safe range of authentic wheat flours, with unparalleled freshness.*

Job Profile:

- ❖ As TWF is a growing start up initiative, I have supervised the setup of office infrastructure as per FSSAI guidelines and developed around seven new products as per Company's requirement.
- ❖ Assuring quality control procedures, from the raw material stage through to the finished product.
- ❖ Crafting new wheat flours using state of art stone mills.
- ❖ In-depth knowledge about bread flour, Pizza flour, cake flour, Diabetic flour, keto flour and their ingredients.
- ❖ Expertise in testing and handling dough and its rheology.
- ❖ Analyze, Record and Compile test results of different varieties of flours and recreated flavor compounds.
- ❖ Developed the ability to repeat processes to ensure consistency and safety.
- ❖ Performed tests on current production materials as required by customer requests or complaints
- ❖ Performed tests on new formulas to evaluate actual results compared to predicted results.
- ❖ Assisted with formula and product end use evaluation.
- ❖ Occasionally tested alternate ingredients in order to evaluate suitability for substitution in an existing production situation.
- ❖ Providing technical assistance in the operational goals to meet Production requirements.
- ❖ Developed tests to allow quality control to evaluate functionality of finished goods.
- ❖ Improved the packaging quality for a better quality and better customer experience
- ❖ Maintaining a clean, healthy and safe working environment.
- ❖ Liaise with technical and commercial personnel in procurement, sales and technical service, marketing and distribution and with official food inspection and hygiene agencies.
- ❖ Collaborating with vendors to acquire nutritional, ingredient, and product specifications.

- **TATA Soulfull - Kottaram Agro Foods Pvt. Ltd (FMCG), Bengaluru**

Duration: 11 January – 20 June 2020

*(M.Tech Dissertation Project: **Nutritional, Physical & Chemical Changes during the Extrusion Cooking of Ragi (Finger Millet)**)*

Supervisor: Ms. Deepa A.C, Head Quality R&D

Soulfull is one of the fastest growing brands in India's healthy packaged foods market. With rich expertise in ancient millets like ragi (finger millet)

Job Profile:

- ❖ Research and product development of millet based extruded products (Part of development of Millet based snacks at Soulfull
- Kottaram Agro Foods Pvt. Ltd.)
- ❖ Research in field grains, cereals etc to understand its characteristics, properties to improve the shelf life of related products.
- ❖ Packaging development (Development of laminate structure that can help in prolonging the shelf life of Products).
- ❖ Ensuring that strict hygiene and food safety standards are met.
- ❖ Monitoring the use of additives.
- ❖ Development of Specification for FG, RM (as per FSSAI). Responsible for the development of viable storage conditions, Allergen identification, Safety Precautions.
- ❖ Development of Packaging artworks as per FSSAI and Legal metrology and other regulatory body requirements).
- ❖ Testing and examining samples (Microbiological and chemical analysis of FG, RM, Water)
- ❖ Dealing with customer complaint investigations or product issues.

- **Internship at Dudh Mansagar Dairy, Manesar. - A unit of AMUL Corporation Department**

Duration: 20 December 2018 – 10 January 2019

Department: Quality Assurance

Job Profile:

- ❖ Learned the properties of UHT Milk (Processing, Temperature, shelf life)
- ❖ Performed Quality Control and assurance of the Milk and its By-Products.
- ❖ Learned to check common Adulterants in Milk.
- ❖ Learned the working of boilers, Refrigeration, ETP and WTP of the dairy.
- ❖ Studied the Processing of Milk

- **Internship at PEC India Ltd., Ministry of Commerce & Industry, New Delhi**

Duration: 06 June – 06 July 2018

Job Profile:

- ❖ Learned how Trading of Agro commodities happens between different Countries.
- ❖ Interacted with the people of other countries who did the same business.
- ❖ Learned to check the Product Quality and Quantity that should be traded across the Countries.
- ❖ Learned the methods of Trading in Agricultural commodities.
- ❖ Learned Packaging material that are used while trading of different Agricultural products

- **Certifications:**

- ❖ ISO 22000:2018 (Food Safety Management System)
- ❖ ISO 19011(Guidelines for Auditing Management Systems)
- ❖ ISO 9001:2015 (Quality Management System Implementation)
- ❖ Food Safety Supervisor Manufacturing Level 2 FSSAI
- ❖ Labelling Display and Packaging Materials-Regulations of FSSAI by MSME

Education

Duration	Degree
August 2015- August 2020	Bachelor and Master of Technology in Food Technology (Dual Degree) School of Vocational Studies & Applied Science, Gautam Buddha University, Greater Noida (India) Major subjects studied: Microbiology, Biochemistry, Food Chemistry, Food Refrigeration & Cold Storage, Food Additives, Food Engineering , Food Processing Equipment Design, Food Nutrition, Food Quality & Standards, Engineering Properties of Biomaterials & Applications.
April 2013 – May 2014	All India Senior School Certificate Examination (Class XII) Nutan Vidya Mandir Sr. Secondary School, New Delhi (Class XII) Subjects studied: English, Physics, Maths, Chemistry, Computer Science and Physical Education.
April 2011 – May 2012	All India Senior School Certificate Examination (Class X) Nutan Vidya Mandir Sr. Secondary School, New Delhi Subjects studied: English, Maths, Science, Social Science and Hindi.

PERSONAL DETAILS:

Date of Birth : 24 February 1996
Nationality : Indian
Marital Status : Unmarried
Languages Known : English, Hindi, Malayalam, Sign language

Skills:

- ❖ Quality control Quality Assurance
- ❖ Research and development
- ❖ Production Management
- ❖ Procurement
- ❖ Hazard analysis and critical control points
- ❖ Packaging
- ❖ MS Office
- ❖ Attention to detail Critical Thinking
- ❖ Good interpersonal Skills
- ❖ Chess
- ❖ Photography

PERSONAL ACHIEVEMENTS:

- ❖ Completed Diploma in Fashion Photography from Delhi college of photography
- ❖ Selected as a member of Photography club of Gautam Buddha University
- ❖ Selected as a team member in the Core cricket team of Gautam Buddha university
- ❖ Selected as player of University chess team

(HEMANTH M. NAMBIAR)

