



MANSI SINGH

144/B Yamuna vihar colony, PCDA pension,
Prayagraj, 211014
7355196912
mansixyz15@gmail.com
15/12/2000
in <https://www.linkedin.com/in/mansi-singh-85821716b>

OBJECTIVE

To acquire a position where I can use my skills and knowledge simultaneously be mentored to add more value and success to the overall growth of the organisation.

SKILLS

- Good Communication skills
- HACCP
- Research skills
- Quality assurance
- SAS (statistical analysis software)
- Product development

EDUCATION

- 2020-2022** **Centre of Food Technology, University of Allahabad, Prayagraj**
M.Sc. Food Technology
90%
- 2017-2020** **Centre of Food Technology, University of Allahabad, Prayagraj**
B.Voc Food Processing and Technology
91.865 %
- 2017** **Allahabad Public School, Prayagraj**
Intermediate
64.50

EXPERIENCE

- 9/4/2022 - 8/6/2022** **Cropel international private limited**
Quality assurance and quality control trainee executive
An internship where I have been working with quality department to ensure the quality and documentation of peanut and peanut products for private Labelling and export of it by BIS standards. Also made Quality control and testing reports considering all parameters.
- 25/9/2021 - 26/10/2021** **BioLim Centre for Science and Technology**
Research associate
Learnt making material safety data sheets, research design, proposal and budgeting and handling of lab equipments, animal handling and microbial handling. Also worked in edible film packaging project and its implementation.
- 24/2/2020 - 25/4/2020** **Birla Morton - Allahabad Canning**
Trainee
It was the work of lab testings, overall quality assurance of canned products like peas, tomato based products, pineapple etc.
- 3/06/2019 - 4/07/2019** **Minchy's Food products**
Trainee
Gained experience in manufacturing process of different pickles, beverages (both nonalcoholic and alcoholic) and packaging of products. Get to know about Various different region specific products.
- 14/5/2018 - 2/6/2018** **Parag Food limited**
Trainee
It included the work where I have gained knowledge about milk and milk products as in qualitative testing of products, packaging and manufacturing .

SEMINAR /WORKSHOP & CONFERENCE ATTENDED

- Webinar on "Pulse processing and value Addition", organised by NIFTEM-thanjavur, 2022
- Webinar on "Potato Processing and Value Addition", organised by NIFTEM - thanjavur, 2021
- Webinar on the scope of Coexistence of Plant and Dairy proteins in the Indian Market Space, organised by Giract, Geneva in 2021.
- Webinar on "Newer sensory methods for consumer insights", organised by NIFTEM, Sonipat, 2020
- Workshop on CODEX, organised by Centre of Food Technology, University of Allahabad in 2019.

Workshop on Bakery Products and Technology by AIBTM, organised by Centre of Food Technology, University of Allahabad in 2019.

National Food Conference on Agriculture and Technology Innovation for Nutritional Security, organised by Centre of Food Technology, University of Allahabad and AFST(I) in 2018.

DECLARATION

I hereby declare that the information provided above is true to the best of my knowledge and belief.



Signature: _____

Mansi Singh