



35/209 E-5 Indar Puri Noor

Ki Bagichi agra (U.P.)

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arjundiwakar51@gmail.com

Arjun diwakar

I aim to be able to find an exciting and Challenging entry level position in the Information and technology industry alongside a company who will continuously motivate and drive me to do my best and improve on my skills and abilities in order to be able to assist the company in achieving its company mission.

Skills

- Attentive listening
- Communication
- Leadership skill
- ISO 22000 /(HACCP)
- Food Quality Assurance
- Documents maintaining skill

Summer / Internship Projects

04/JUL/2022 – 04/AUG/2022

Food Standards & Quality Control Lab

Testing/Tapovan Food Pvt. Ltd, Hathras.

Food Standards & Quality Control Analysis Lab Testing .

Academic qualification

MAY 2019 - PRESENT

B.Tech(Food Technology)/ Raja Balwant Singh Engineering Technical Campus, Agra.

Main Subjects - Food Preservation, Chemical Process, Dairy & Baker technology,
Food Microbiology

MARCH 2018 – APRIL 2019

12th/ Raja Balwant Singh Inter College Agra, (U.P.Board).

Main Subjects - Physics, Chemistry, Mathematics.

MARCH 2016 – APRIL 2017

10th/ Saraswati Vidya Mandir Kamla Nagar Agra (C.B.S.E).

Main Subjects – Science, Mathematics, Commerce.

Project (Semester- 4)

Raja Balwant Singh Engineering Technical Campus, Agra.

Preparation of mix fruit juice.

Project (Semester- 7)

Raja Balwant Singh Engineering Technical Campus, Agra.

Preparation of instant saunth chatni powder.