

PANYAM SARRUPIYA

My Contact

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📍 T-002, Windsor Meenakshi Apartment
5th Cross Pai Layout Hulimavu
Bannerghatta Road, Bangalore-560076

Hard Skill

- Food Safety Officer
- Quality Controller
- Food Technologist Researcher
- Quality Assurance
- Food Auditor

Soft Skill

- Observation
- Decision making
- Communication
- Leadership Quality
- Socializing Skill

Education Background

- B.E Food Technology in Avinashilingam Institute, Coimbatore

Completed in 2021

- M.Tech in Food Safety and Quality Management in SRM University

Completed in
2023

About Me

Dedicated and detail-oriented Food Technologist
Eager to learn and gain more knowledge and have maximization skills on Quality Control , Food Auditing, Food Analyst.

PROJECTS WORK

MAIN PROJECT IN BE

Fabrication of Smart Storage and Dispensing Machine for Food Grains Using Sensors. The main objective behind the project was during the COVID Pandemic to avoid physical contact and mainly to implant in ration shops to have the equal and accurate quality of grains. A new scheme of distribution, the fair-price shop system, was established to ensure low market prices through large supplies to the market

MAIN PROJECT IN M.TECH

Process Development and Evaluation of Functional Properties of Extruded Products from Buckwheat and Selective Tubers. The extruded product is mainly focused for vegan food and gluten free product and the product is rich in fiber content and also it's a good alternative for gluten products and rich in different nutrients contents .

INTERNSHIP

2018 MTR FOODS Bangalore In this internship I learned the different food safety aspects and learning about different products manufactured in the company.

2019 Kalai Starch Industries, Ammanpalayam, Attur, Salem In the company the production of sago from the peeling of the cassava roots and the different cleaning process and the the separation of starch the roots and the formation of sago pearls.

2022 BAMUL BANGALORE. In this internship learned about the Quality Control aspects of milk and other milk products and also the different packaging materials which was used for different products . The microbial analysis for the product and the total plate count in the product was performed.

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PROFILE

I am a qualified food technologist and interested in the area of food quality, food auditing and food analyst

CARRER OBJECTIVE

To expertise my skills in the field of food technology. To gain more knowledge in the field Work for an organization which provides me the opportunity to improve my skills and knowledge to grow along with the organization objective.

Secure a responsible career opportunity to fully utilize my training and skills, while making a significant contribution to the success of the company. To secure a challenging position in a reputable organization to expand my learnings, knowledge, and skills.

CO-CURRICULAR ACTIVITIES

- Completed the course in NIIT in Logic Building and Effective Problem Solving and Oracle11G: SQL Fundamentals.
- Attended a Food Business Management course conducted by IIFPT, Thanjavur in 2019.
- Attended a National Seminar on "Advances in bulk grain storage and smart sensor and IoT applications in warehouses" at IIFPT, Thanjavur, Tamil Nadu in 2019.
- Attended a National Seminar on "Role of Emerging Technologies in Food Processing toward global Food safety - NETEP19" held on 2019

LANGUAGES KNOWN

ENGLISH
TELEGU
TAMIL
HINDI
KANANDA

EDUCATION

BGS NATIONAL PUBLIC SCHOOL
2014

PRESIDENCY JUNIOR COLLEGE
2016