



# Devyanshi yaduvanshi

## Food Technologist

Seeking for progressive Food Science job to utilize extensive knowledge crop quality, instrumentation new food product development analytical, innovative problem solving skills deliver best results and build experiences advance career endeavors.

✉ devyanshiyaduvanshi022@gmail.com

📍 Chakia- Chandauli , Uttar Pradesh, India

📞 6394745841

🌐 [linkedin.com/in/devyanshi-yaduvanshi-9b08431b2](https://www.linkedin.com/in/devyanshi-yaduvanshi-9b08431b2)

## EDUCATION

### B.Tech Food Technology

Sam Higginbottom University of Agriculture, Technology and Sciences, Prayagraj (Uttar Pradesh)

06/2019 - Present

7.9 CGPA

### Intermediate,CBSE

Navneeta Kunwar Public School ,Varanasi (Uttar Pradesh)

03/2017 - 03/2019

65 %

### 10,CBSE

St. Mary's Inter College, Jankipuram Ext. - Lucknow (Uttar Pradesh)

03/2015 - 03/2016

8 CGPA

## WORK EXPERIENCE

### Intern

Sabharwal Food Industry Pvt.Ltd

01/2023 - Present

Sonapat, Haryana

Third part company manufactures different varieties of breads for Mrs Bectors Food Specialities Ltd (English oven) and Mother Dairy Fruits and Vegetables Pvt. Ltd..

#### Achievements/Tasks

- During this internship I am learning about Production and quality of breads.
- Working on projects like internal audit, GMP, GHP, Selection of ingredient , Line Efficiency, Reduction of holes in bread.

### Trainee

Verka Milk Plant

06/2022 - 07/2022

Mohali, Chandigarh

#### Achievements/Tasks

- During this training I gained practical knowledge and experienced the Production and Quality of milk and milk based product.

### Trainee

Makson Healthcare Pvt.Ltd [Unit-2]

12/2020 - 01/2021

Bhopal, Madhya Pradesh

Third party company manufactures Nutties for Mondelez International.

#### Achievements/Tasks

- The goal of this training was to acquire the skills necessary for Production and Quality of "Panned confectionery product".

### Trainee

Cytogenes

06/2021 - 07/2021

Lucknow, Uttar Pradesh

#### Achievements/Tasks

- At the time of lab training I gained experience on "Basic Food Analysis and Quality Control" which includes physical, chemical and microbiological properties of foods.

## SKILLS

Quality Control

Quality Assurance

Food Safety

Good Manufacturing Practices

New Product Formulation

Sensory Testing

## PERSONAL PROJECTS

Thesis project report titled on "Development and Quality Evaluation of Mango and Coconut Milk layered Fruit Popsicle" (01/2022 - 12/2022)

- The aim of this study is to see how the fruit popsicle can be prepared and what its physicochemical, microbial and sensory characteristics are.
- To estimate the cost of the mango and coconut milk fruit popsicle.

### Project Name

Detailed project report on "Production of Mint flavoured Mathri (snack) from wheat flour." (07/2022 - 12/2022)

- The objective of the project was to develop Mint flavoured Mathri from wheat flour and it's cost estimation on small and large scale.

Detailed project report on "Production of Pineapple and Papaya Jam." (07/2022 - 12/2022)

- The objective of the project was to develop pineapple and papaya jam and it's cost estimation on small and large scale.

## ACHIEVEMENTS

NFPAT( National Food Processing Aptitude test scored 78/100) (01/2023)

NFPAT conducted by FICSI in which I scored 78 out of 100. This test covered general aptitude , Food processing, food prevention and food safety and hygiene.

Volunteering at SHUATS Photography Club.

## LANGUAGES

English

Full Professional Proficiency

Hindi

Full Professional Proficiency

## INTERESTS

Dancing

Photography

Cooking

Listening song

Travelling