



**ABHISHEK AJITHLAL**  
**Btech Food Technologist**

**CONTACT INFO:**

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## PROFESSIONAL SUMMARY

To leverage my education, technical expertise, and passion for food science to pursue a rewarding career as a food technologist. I aim to collaborate with industry professionals and utilize my food processing, preservation, and quality assurance knowledge to develop and improve food products that meet and exceed consumer expectations. I strive to ensure food safety and regulatory compliance while incorporating sustainable practices and emerging technologies. By continuously expanding my knowledge base, staying updated with industry advancements, and working in cross functional teams, I aspire to contribute to the growth and success of the food industry while promoting health, sustainability, and innovation.



## ACADEMIC CREDENTIALS

QUALIFICATION	UNIVERSITY	YEAR	CGPA
Btech Food Technology	APJ Abdul Kalam Technological university, Trivandrum	2019-2023	<b>7.83</b>
Higher Secondary Education	Kerala State Board, Trivandrum	2017-2019	<b>8.2</b>
Secondary Education	CBSE, Delhi	2017	<b>9.4</b>



## KEY ACHIEVEMENTS

**Funding - *Kalam Technological University (18/03/2023)***

Selected by KTU University for financial assistance on personal projects as part of the university's program for promoting student projects on **March 2023**.



## SKILLS

**Laboratory Skills:** Phytochemical Analysis, TLC & Column chromatography

**PC Based Skills:** MS Office

**Language Skills:** English (Fluent), Malayalam (Native)

**Professional skills:** Communication skills, Fast Learner, Team Work, Ability to work under Pressure



## CARRER TIMELINE

### 1) *Eastern Condiments Pvt LTD, Edappaly, India* *09/2022 – 09/2022 - INTERN*

- 1) I gained extensive knowledge of the production processes that takes place in a plantation that produces spices.
- 2) I've done research on the drying racks, sun dryers, and mechanical dryers that are employed to remove moisture from the harvested spices.
- 3) I've also examined the processing equipment, such as spice mills, grinders, and sorting devices, which are used to transform dry spices into powders and extracts.

### 2) *HT Foods Pvt LTD. Kakkannad, India* *09/2021 – 10/2021 – INTERN*

- 1) I had experienced each and every step of a fisheries operation, from receiving raw materials to packaging final goods.
- 2) In addition, I now understand how an industry produces breaded goods and the tools that are employed (conveyor systems, breadcrumb applicators etc)
- 3) I've learned about IQF and blast freezing, among other frozen goods and freezing methods.

### 3) *Industrus Tech, Kochi, India* *12/2020-12/2020 - INTERN*

- 1) I carefully studied how to make use of the Tinker CAD software.
- 2) I was able to explore 3D manufacturing and design with the aid of Tinker CAD software.
- 3) I also acquired practical experience by combining 3D design with fundamental electronic projects, investigating how moving elements interact with one another in our 3D models, etc.



## PERSONAL PROJECTS

### *Design of Electronic Honey Parameter Detection System (June 2022 - August 2022)*

- ❖ Created 3D designs in NX Design 3D CAD for checking multi parameters in an innovative single system for honey quality detection.
- ❖ DS18B20 sensor for the temperature sensing, PH sensor, density, moisture content, and turbidity, sensor included in the single system.

### *Development and Fabrication of a Portative Analyser for Quality Determination of Honey using Sensor Array (September 2022 - June 2023)*

- ❖ Conducted survey from farmers and small-scale honey industries to analyse the honey industry and the difficulties they are facing in the extraction process.
- ❖ From the survey we understood quality checking is the prime concern. Farmers and small-scale industry struggle with quality checking (sentence construction needed, not sure to include this as well)
- ❖ Created a 3D model for the quality analyser
- ❖ Developed a machine framework based on the 3D model and a circuit board to incorporate the biosensors for temperature, PH, density, moisture content, turbidity
- ❖ Quality determination based on the standard values of parameters, also against adulterants after sensor calibration.



## CORE SUBJECTS

Food Microbiology, Food chemistry, Engineering properties of food materials, Food process engineering, Unit operation in food process, Food analysis, Cereal and Legume technology, Dairy technology, Food process equipment and design, Food additives and flavourings, Bakery and Confectionery, Food process and preservation, Meat and Fish process technology, Food plant layout and design, Beverage processing, Food quality safety and regulation, Food industry waste management

## ADD ON COURSES

Dairy production and management, Food safety management in café's



## CONFERENCES ATTENDED

### A. INTERNATIONAL

#### ❖ **KEY ENABLING TECHNOLOGY FOR SUSTAINABLE AGRI-FOOD CHAIN - NIT Rourkela**

Participated in a poster presentation on the **DESIGN AND FABRICATION OF A HONEY QUALITY DETECTION SYSTEM** at the International Conference on Key Enabling Technology for Sustainable Agri-Food Chain organized by NIT Rourkela, Odisha, held from *9th to 11th December 2021*.

#### ❖ **INNOVATIVE FOOD SYSTEM TRANSFORMATION FOR SUSTAINABLE DEVELOPMENT IN AGRO FOOD AND NUTRITION SECTOR - Vignan's University, Andhra Pradesh**

Participated in an oral presentation on the **DESIGN OF AN ELECTRONIC HONEY PARAMETER DETECTION SYSTEM** at the International Conference on 'Innovative Food System Transformation for Sustainable Development in Agro-Food and Nutrition Sector' conducted by Vignan's University, Andhra Pradesh, held on *16th-17th November 2021*.

### B. NATIONAL

#### ❖ **SUSTAINABLE DEVELOPMENT IN FOOD PROCESSING AND TECHNOLOGY FOR FOOD SECURITY - Kalasalingam Academy of Research and Education, Tamil Nadu**

Participated in a paper presentation on the **DESIGN OF AN ELECTRONIC HONEY PARAMETER DETECTION SYSTEM** at the National Conference on Sustainable Development in Food Processing and Technology for Food Security organized by Kalasalingam Academy of Research and Education (KARE), Tamil Nadu, held on *19th November 2021*



## CERTIFICATIONS

- ❖ **HACCP Level 3** from *Highfield Awarding Body for Compliance (Passed with distinction)*
- ❖ **Advanced Lean Six Sigma Yellow Belt** Certification
- ❖ **FMCG (Fast moving consumer goods)**
- ❖ **Food Allergy and Intolerance Training (Food Standards Agency)**
- ❖ **Root Cause Analysis for Food Business (Food Standards Agency)**

## **PERSONAL DETAILS**

Name : Abhishek Ajithlal  
Date of Birth : 01/03/2001  
Fathers Name : P.K.Ajithlal

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## **Contact Details**

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## **Declaration**

I solemnly declare that the information in this CV is true to the best of my knowledge and belief.

Abhishek Ajithlal