

## CURRICULAM VITAE

**HARSHIT KAUR**

**FLAT NO: - 1B, Ajit Enclave**

**Zirakpur, Punjab**

**Email: - [Harshitkaur1212@gmail.com](mailto:Harshitkaur1212@gmail.com)**

**Contact: -8557062605**

### **OBJECTIVE**

A self motivated, Independent, and hard working person looking for a position in a well known organization for mutual growth and profit and my credibility to be handsomely rewarded for my efforts.

### **TRAINING/INTERNSHIP**

- **FOR FULFILLMENT OF DEGREE OF Msc. FOOD TECHNOLOGY:**
- 45 DAYS training in VERKA plant, Mohali ( we used to learn and perform chemical testing of milk and milk products that were manufactured there including Milk, curd, paneer, ghee, butter, lassi) in year 2018.
- **FOR FULFILLMENT OF DEGREE OF MscDFSM 3 MONTHS INTERNSHIP AS DESCRIBED :**
- 45 DAYS Dietician Internship from Government Multi Specialty Hospital Sector-16,Chandigar( used to work and prepare diet chart of patients according to their health issues that were diagnosed).
- 45 DAYS Dietician Internship from IVY Hospital , Panchkula.

### **EXPERIENCE :**

- **1 year and 2 months** working experience as **Junior executive** in quality assurance in **Verka Mohali dairy, Mohali** from April ,2022 still continuing.

**JOB:** Proper handling of chemical testings of Milk and milk products manufactured in the industry. Manual as well as mechanical testing including the advanced machines such as **Bacsomatic, Milkoscan, Milkoscreen, Protein analyser by FOSS, Tintometer for testing of ghee , Digital turbidity meter** and many more such equipments.

- I have good hands on performing microbiological testing of products as well.
- Had undergone trainings on working and sample preparation for highly sensitive and advanced machines like **LCMS (liquid chromatography mass spectrometry), ICPMS (inductively coupled plasma- mass spectrometry)** and **GCMS (gas chromatography-mass spectrometry)**.

### **PROFESSION :**

- **Food technologist** ( Quality control and Quality assurance, Production supervision and hygiene control and maintenance).
- All kind of computer based data handling.
- **All kinds of Record maintenance.**
- **Research and development** in innovation of new products from waste or by products. Worked and invented flavoured whey drink of the whey that was by product in making of paneer in Verka milk plant, mohali.

**EDUCATIONAL QUALIFICATIONS**

<b>Qualification</b>	<b>University/Board</b>	<b>Year of passing</b>	<b>%/CGPA</b>	<b>Division</b>
Msc. (DFSM)	INDRA GANDHI OPEN NATIONAL UNIVERSITY	2020	75	1 <sup>st</sup>
M.SC(Food Technology)	I.K GUJRAL PUNJAB TECHNICAL UNIVERSITY, KAPURTHALA	2019	65	1 <sup>st</sup>
B.SC(MED.)	PGGCG SECTOR 11 CHANDIGARH, PU CHANDIGARH	2017	65	1 <sup>st</sup>
Senior Secondary	CBSE	2014	65	1 <sup>st</sup>
Secondary	CBSE	2012	8.0	1st

**SKILL AND COMPETENCE**

- Software Skill
- MS Word
- MS Excel and MS Power Point
- Internet

## **STRENGTH**

---

- Honest
- Hard Worker
- Time management
- Good communication skill
- Positive Attitude

### **PERSONAL PROFILE**

<b>Father's Name</b>	:	SR. Sukhwinder Singh
<b>DOB</b>	:	15-05-1996
<b>Sex</b>	:	Female
<b>Marital Status</b>	:	Unmarried
<b>Language Known</b>	:	Hindi, English, Punjabi
<b>Nationality</b>	:	Indian

### **DECLARATION**

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

**HARSHIT KAUR**