

DATE: 24/07/2024

# Curriculum Vitae

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**Mr. SANGRAM DEEPAK PATIL**

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Date of Birth: 30 July 1990

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## Objective:

Aiming for a challenging and growth oriented career.

## Academic Qualifications:

- M. Tech. (Food Technology) in Dr. A. P. J. Abdul Kalam Technical University, Lucknow, UP in 2013-2015 with 77.45%.
- (B. Tech.) Bachelor's in Technology Specialization in Food Technology from Mahatma Phule Agricultural University Rahuri, Ahmednagar, Maharashtra in 2008-12 with 73.30%.
- (H.S.C.) Higher secondary certificate in with 49.50 % from Y.M. College, Erandavane, Pune, Higher secondary education Board.
- (S.S.C) Secondary School Certificate In with 62.00 % from Pune Board.

## Current status:

- Working in **Sadguru Gadge Maharaj College**, Karad, Dist- Satara, Maharashtra as a **Assistant Professor in Dept. of Food Science** From 4<sup>th</sup> July to till the date.

- **Experience:**

1. **Shramshakti college of food Technology**, Maldad, Tal- Sangamner, Dist- Ahemadnager as **Assistant Professor** since 18<sup>th</sup> Jan. 2016 to 2<sup>nd</sup> June 2016.
2. **Mala's Fruit Products**, Wai, Dist- Satara as a Quality and Production Executive since 1<sup>st</sup> August 2016 to 31<sup>st</sup> July 2018.
3. **Dadasaheb Mokashi College of Food Technology**, Rajmachi, Tal- Karad, Dist- Satara as **Assistant Professor** since 1<sup>st</sup> Oct. 2018 to 15<sup>th</sup> Dec. 2022.
4. **Shivparv Foods**, A/P- Ghogaon, Tal- Palus, Dist- Sangli as a **Production & Quality Manager** since 15<sup>th</sup> Jan. 2023 to 15<sup>th</sup> June 2024.

## **Role & Responsibility (As Quality /Production Executive)**

- Implement key controls and SOPs related to Quality Control.
- Support corrective action for online solving of quality defect.
- Implementation and monitoring HACCP system.
- Implementation of manufacturing Best Practices like GMP
- Packaging material analysis, FIFO and FEFO verification.
- Understand customer needs and requirements to develop effective quality control processes
- Devise and review specifications for products or processes
- Set requirements for raw material or intermediate products for suppliers and monitor their compliance
  - Ensure adherence to health and safety guidelines as well as legal obligations.
  - Supervise inspectors, technicians and other staff and provide guidance and feedback.
  - Oversee all product development procedures to identify deviations from quality standards.
  - Inspect final output and compare properties to requirements.
  - Approve the right products or reject defectives.
  - Keep accurate documentation and perform statistical analysis.
  - Solicit feedback from customers to assess whether their requirements are met.
  - Be on the lookout for opportunities for improvement and develop new efficient procedures.

## **Projects and Other Activities:**

4 Month training in **Field Fresh Foods Pvt. Ltd.** Kadegaon, Dist- Sangli (Maharashtra).

## **Research Experience:**

- I have worked on thesis during M.Tech. Course on “Study and preparation of cauliflower leaves powder and its application in various snacks products” (waste utilization).
- Conducted Hands on Training of 6 month during my 7<sup>th</sup> SEM as a part of curriculum for the bachelor degree. In that 6 months on campus in that preparation, standardization, Marketing and sales of Ginger RTS, banana chips & flavored popcorn.

## **Training History:**

**Name of company: FIELD FRESH FOODS PVT.LTD.**

**Designation: Technical officer and Trainee.**

### **Role & Responsibility**

- Implement key controls and SOPs related to Quality Control.
- Support corrective action for online solving of quality defect.
- Implementation and monitoring HACCP system and record keeping
- Implementation of manufacturing Best Practices like GMP
- Analysis of consignment & generation of reports.
- Preparation of report in the form of soft & hard copy.
- Packaging material analysis, FIFO verification.

### **Other Activities:**

- Attend FoSTaC Training Programs “Hygienic and Sanitary Practices for Food and General Manufacturing (Advanced Level)”(6<sup>th</sup> June 2017)
- Attended International Conference and presented poster on “Preparation of Flavored Popcorn” in New Approaches in Food Security and Value Addition: Technological and Genetic Options (17<sup>th</sup> To 19<sup>th</sup> February 2014).
- Internal auditing training HACCP & ISO 22000 based on “FSMS”. (5<sup>th</sup> to 8<sup>th</sup> August 2011).
- Workshop On Quality, Safety And Legal Aspects in Food Processing Industries (17<sup>th</sup> And 18<sup>th</sup> March 2009).
- Good Knowledge of HACCP & GMP.
- Knowledge of MS CIT & MS Office applications, Internet Application.

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### **UNDERTAKING: -**

I hereby declare that all the statements furnished by me in this resume are true & complete to the best of my knowledge & believe.

**Date: 24/07/2023**

**Sangram Deepak Patil**

**Place: Karad**