

# ANCHAL AWANA

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Languages Known: English and Hindi

Food Technologist with experience and expertise in handling Food Safety and Management System. With exceptional skills in applying both scientific and engineering principles in research and development to the improvement of food safety, quality, storage, preservation, packaging, processing, and distribution, aimed at consumer satisfaction.

## EXPERIENCE

### 1. ONE YEAR (OCT'19-SEPT'20)

#### **FOOD TECHNOLOGIST**, SURUCHI SPICES PVT LTD, NAGPUR

- Facilitate the party in second- and third-party audit (2 BRC food safety audit, 2 ISO 22000:2018 and 1 vendor audit (Givaudan))

### 2. Projects (Btech and Mtech)

- Published research article in IJEAB journal on “effect of carom seed oil on the antimicrobial, physiochemical and Mechanical properties of starch based edible film
- To analyze the physiochemical properties of wort obtained at different ranges of pH.
- Enhancement of shelf life of kiwi fruit by adopting basil seeds gum as a coating material. Also, I have worked on UV spectrophotometer, FTIR, DSC and Rheometer during my research project.

INTERNSHIP	DEPARTMENT	DURATION	LEARNING
BARMAT MALTING PVT. LTD.	QUALITY CONTROL	4 MONTHS	ANALYSIS OF QUALITY PARAMETERS OF MALT AND WORT.
HALDIRAMS SNACKS	QUALITY CONTROL	1 MONTH	BASIC TESTINGS IN LAB

## EDUCATION

JULY,2019

**MTECH (FOOD SAFETY AND QUALITY MANAGEMENT)**, NATIONAL INSTITUTE OF FOOD TECHNOLOGY AND MANAGEMENT

JUNE 2017

**BTECH** , IHE, UNIVERSITY OF DELHI

## SKILLS

- **Good in statistical analysis.**
- **Basic knowledge and application of MATLAB and PYTHON.**
- Quality oriented.
- Have a working knowledge of MS Office.
- Cost controls
- Always eager to learn new things.
- Love travelling
- Believes in sharing the knowledge.
- **Meticulous attention to details.**
- **Pre-planning**

## Certificates

- **GATE qualified**
- Attended training on Food Safety for Midday Meal Service Providers conducted by CII-SKA-Mission Health -CIIF training of facilitators (28/12/18).
- Attended training on Food Safety in Religious Places by CII-SKA Mission Health -CIIF training of facilitators (26/12/18).
- Attended technical workshop on “Development and Implementation of Food Safety Management system” (27-28/2/18).
- Attended on workshop on “International Standards on Food Safety” and “Innovation in Food Microbiology Testing (3/5/18).
- Attended workshop on Intellectual property Rights by Haryana State Council for Science and Technology Panchukla, Haryana (12/5/2018).
- Participant of Gayandoaya -V, North-eastern States For an experimental learning project (18/9/2014-29/9/2014).
- Volunteered at National Street Food Festival for Food Safety & Standard Authority of India (23/12/2016-25/12/2016).

## Co-curricular activities:

- Participated in badminton, races, Group Discussion and dramatics at college level.
- Have been an active member of Village Adoption programme. Gave lectures on food nutrition and labelling, also organized some activities for villagers.
- Member of swatch Bharat Abhiyan team IHE.