



# SADATUL ANAM KHAN

Food Technologist / Product Designer

## Contact



Birth Date & Place:  
19.12.1988  
Mymensingh, Bangladesh



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## Computing Competency

Microsoft Word



Microsoft PowerPoint



Microsoft Excel



Rhinoceros 3D Modeling



Adobe Illustrator



Rendering tools



SAP QM



## Work Experiences

### May 2018 to August 2018

University of Kassel

Field researcher and data collector of EUROSENSE 2018  
(European conference on sensory and consumer research)

Research contributor on "Detectability of genders and differences in food perception and behavior."

### April 2017 to February 2018

Fulda University of Applied Science Germany in association with  
Rügenwalder Mühle

Academic project work on meat substitute products.

Evaluation of perceived sensory differences between the meat-based and the vegetarian products by consumer panel studies through ANOVA and Penalty Analysis, testing the product by using QDA method (with specific product attributes)

### October 2016 to April 2017

B Braun Melsungen Ag, Germany

Internship as Research assistant

Product Research under OPM division for Marketing and sales Support at Global Marketing.

Brushier on practitioner's product. Product research on personal protective equipments and the prevention accuracy against cytotoxic drug Exposure.

### December 2015 to July 2016

Design studio at Sapienza university of Rome

Master Thesis Project (Smart-Farming with Hydro Fogponics system)

Improvement and optimization of an existing Hydroponics and Aeroponics designed grow box, finding a solution in variety, changing food production trends with sustainable solution, execute possibilities in non arable lands and introducing pair-grafting process in Fogponics technology for the first time ever.

### February 2014 to January 2016

Hotel Marcantonio Rome, Italy

Receptionist

Management of reservation, customer service, dealing with the Cooperating agencies, updating promotional activities of the reservation system, the customer service and price ranges.

### August 2011 to September 2011

Transcom Beverages Limited (PepsiCo)

Internship

Quality Control Department

Continuous inspection of the beverages including raw materials, equipments, containers and finished products.

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## Key Skills & Knowledge

Food Processing, Food Preservation, Quality Control, Food safety, Food Microbiology, Sensory Evaluation, Food safety Management system, Code of Conduct, Food Nutrition, Scientific Research, GMP, HACCP, ISO, Waste management, Regulatory Compliance, Risk Assessment, Risk management, Labeling regulation, Food colors and Flavors regulation, Consumer based marketing, Product Management, Branding, Food manufacturing, Packaging, SOP Development, Sustainability, SWOT Analysis, Traceability, Standard operation, Inspection, Quality Assurance, Emulsion, Product Research and Development, Strategic Management, Planning, Global Market research, Implementation guideline review, Idea Generaion, Mind Mapping, Benchmarking, Storyboard Sketching, Technical Drawing, Prototyping, Material Searching, Product Representation.

## Personal Strategy

Hard Working, Motivated, Organized, Internationally mobile, Communicative, Dedicated in team work, Ethically Sound, Curious, Result-Oriented, Passionate & Humorous .

## Hobbies & Interests

Food laboratory, Food Factory, Agriculture, Archeological History, Museums, Travelling, Sports, Nature exploration, Watching Documentaries, Wild life Exploration, Singing & Cultural Exchange.

## Education

### April 2016 to May 2019

University of Kassel Germany & Fulda University of Applied Science Germany  
M.Sc. in International Food Business and consumer studies  
Nutrition and Consumer Behavior, International Legislation on consumer protection and food, Consumer Science and Sustainable Consumption, Product Development and Intercultural Marketing, Organic food Processing, Quality management, Marketing research, Innovation management, Innovative product development in food industry, Information system and consumer based scientific research on food and nutritional developments.

### September 2013 to July 2016

Sapienza University of Rome, Italy  
M.Sc. in Product Design  
Product research, Idea generation, Mind mapping, Storyboard representation, Design optimization, Benchmarking process, 3D modelling, Rendering, Material Learning, Mechanising, Stress and load analysis, Research on demand and marketing.

### January 2008 to January 2012

State University of Bangladesh  
B.Sc. in Food Science & Technology  
Technology of foods(I-V), Basic Principles of Engineering, Unit Operations, Industrial Instrumentation, Industrial Microbiology, Biotechnology, Product Development, Biochemistry and Food Chemistry.

## Languages

English



Bengali



Italian



German



## Achievements

On line training on Code of Conduct and Compliance at B Braun Inc.

Participant of TVET reform project  
Organised by International Labor Organization (ILO).

Participant of TOT workshop on Food Hygiene in Bakery Industry  
Organised by Food and Agriculture Organization (FAO).

Cultural event organiser at State University of Bangladesh.



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