

Ankita Ghorpade
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CAREER OBJECTIVE

Being a Food cum Milling & Baking Technologist, basically to acquire skills and knowledge in the field of food processing while aiming towards higher growth and better prospects for the organization and self through my work experience, competency, hard work and dedication for organization and adaptability at multi-disciplinary jobs skills and to face all sort of challenges with positive viewpoint to achieve ultimate success.

EMPLOYMENT SCAN (Total work experience - 6 years)

EMIRATES REFINING CO.LTD. (IFFCO) as Application Executive-Bakery, 2021–Till Date

Emirates Refining Co.Ltd. (An IFFCO group of company) is the largest manufacturers of Oils and Fats with range of oil blends, bakery fats, specialty fats, margarines and butter blends.

Brands: IFFCO Star Pastry, IFFCO Star Croissant, Fern Butter, Noor, Rahma, Hayat

Roles and Responsibilities:

- Support in development of Bakery fats and conducting bakery application trials. Develop product prototypes and involve in pilot plant and scale up trials.
- Demonstrate the performance of the IFFCO products range.
- Execute the bakery products benchmark studies to validate IFFCO portfolio vs Market.
- Support to the business development with range of material analysis measurements including Rheological, texture analysis, optical microscopy and Particle analysis.
- Provide technical support to customers, sales & marketing representatives with hands on training and product demos to interact with customers.
- Conducting sensory trials with different methods as a support to IFFCO businesses. Create and lead a specialized bakery sensory panel.
- Suggest and propose new bakery recipes and process conditions for bakery applications.
- Communicate effectively with R&D project leaders, sales, marketing, operations, QA/QC to understand request and scope of the trial.
- Make innovative solutions and prototypes for bakery customers as per requirement.

Emirates Grain Products Co.LLC., IFFCO,UAE- Flour R&D and Quality Technician, 2015-2020

IFFCO, Emirates Grain Products Co. LLC is the fastest growing milling company in the region (Middle East), producing flours for Bread, Buns, Chapati & Chakki Atta, Paratha, Biscuit, Cake, Pizza, Pasta, Durum semolina and other specialty flours including local products.

Brands: Al Baker, Emigrain, PRISTINE, Hayat, Al Awal.

Roles and Responsibilities:

- Responsible member of analytical, R&D team and new product development activities.
- Responsible for checking online quality and giving feedback to millers to meet the specifications.
- Analyzing Wheat quality and validation of wheat grades.
- Analysis of competitor products and benchmarking for continuous improvements.
- Supporting R&D for product development of various flours and Heat Treated flours, semolina and validation of process.
- Responsible for maintaining analysis records and observations and documentation. Also make Product Specification, SOPs and working guideline for new equipment's.

- ☞ Hands on experience of all the rheological and other analytical equipment's used for Wheat, Non Heat Treated Flour & Heat Treated Flour, semolina and finished products.
- ☞ Involved in conducting trial on use of permitted flour improvers and its effect on rheology and final products. Also Analyzing and Studying Shelf life of the product.
- ☞ Responsible for completing the assigned job in time and with complete reports.
- ☞ Works with R&D team & with bakers for key projects on development of **specialty flours**.
- ☞ Works with R&D team for "**Heat Treated Flour**" and extended key contribution towards launch of new products in market like Predust, Pre-gelatinized Flours, Low Moisture Flour, Batter Mix & Roasted Semolina, etc.
- ☞ Involved in sensory evaluation of Pizza, Buns, Chapati, Upma, Paratha, Bread, Cake etc.
- ☞ Responsible for implementation of food safety policies & Quality standards in the manufacturing, Warehousing and Distribution facilities.
- ☞ Responsible for preparation of customer audits & host the municipality inspection & work with concern department for CAPA with root cause.
- ☞ Assist in internal audits.
- ☞ Responsible for implementing various standards & comply with GMP, HACCP, ISO, SSOPs & other quality & safety requirements.
- ☞ Managing the aging of finished goods in warehouse.
- ☞ Managing environmental monitoring.
- ☞ Works with R&D to develop new products, with managing the lab-bakery trial with end conclusion.
- ☞ Working on project of replacement of starch with flour, Chlorinated to non-chlorinated flour, Instant spicy & flavor chicken mixes, low fat biscuits and instant cereal drink mix.

ASSETS/PROFESSIONAL ABILITIES

- ☞ Understanding the responsibilities for doing work with utmost sincerity.
- ☞ Positive attitude and dedication towards work.
- ☞ Working in demanding and tough situations.
- ☞ Analytical knowledge in cereal testing, dough rheology, Sensory analysis & ability to conclude after every R&D trials.
- ☞ Ability to work in QA, QC, R&D, as well as in Production dpt. to fulfill the customers' requirements.

ACADEMIC/PROFESSIONAL QUALIFICATION

- ☐ **PG Diploma in Flour Milling Technology:2014-15:** From International School of Milling Technology affiliated to Central Food Technological Research Institute (CFTRI), Mysore, India. with (First Class).
- ☞ **B.Tech in Food Technology: 2010-14:**From K.K.Wagh College of Food Technology, Mahatma Phule Krishi Vidyapeeth, Rahuri, Maharashtra, India with 77.9% marks (First Class).

PROFESSIONAL TRAININGS/INDUSTRIAL VISITS/PRACTICAL KNOWLDGE

- ☞ Industrial visit to Roller Flour Mills and Machine Manufactures in India during milling course.
- ☞ Professional In Plant Training (3 months) in **General Mills**, India Pvt. Ltd., Nashik, MH, India (dry mix plant for Cake mixes and other bakery mixes, Chocolava cake and sandwich wrap).
- ☞ Production and Development of Chocolate Burfi, Marmalade, Spinach Crackers & Ginger Biscuits.
- ☞ Industrial visit to Fruit pulp plant Jalgaon, India.
- ☞ Industrial visit to Flour Mills in Banglore & Kerala, India.
- ☞ Attended Nestle Suppliers Day Seminar 2017 & 2018.
- ☞ Certified emergency first aider at work (Gulf Test Safety Consultancies).
- ☞ Hazardous Chemical Handling Training (Gulf Test Safety Consultancies).
- ☞ Certification in Enzymes application in baking industry, Held by Novozymes at Innovation and technology center Istanbul, Turkey on Nov 27th-28th 2018.

IT Knowledge / Skill

- ☞ Microsoft Project, Oracle, Desktop Applications MS Word, Excel, ppt., MS Outlook, Office 365, E-Mails & Web browsing.

- 👉 Professional Communication, Eagerness to know / learn new things, Work in neat & cleanliness.
- 👉 MS Office.

Technical Skill / Interest

- 👉 Knowledge in HACCP, GMP, GLP, ISO, FSSAI, Food Laws & Regulations, Adulteration, Frauds.
- 👉 Interest in New Product Development/ Research and Development.

DISTINCTIVE MILESTONES

Recognitions/ Achievements:

- 👉 Received Prize in Youth Festival of K.K.Wagh College of Agriculture and Allied Colleges in 2010-2011.
- 👉 Prize in inter college dance competition in 2011-12 & 2013-14.
- 👉 Was selected for IFFCO during campus recruitment interview at CFTRI, Mysore.
- 👉 Appreciation award from Emirates Grain Products Co. LLC., IFFCO in March 2016, November 2016, Feb 2017, Aug 2017 & Sept 2018, March 2019 & May 2019.
- 👉 **Spirit of IFFCO** award in May 2017. (Towards contribution for successful launch of special flour for international business).
- 👉 Award in Drawing Competition held in IFFCO on Health, Safety & Hygiene week May 2017.

PERSONAL DETAILS

Date of Birth : 17th April, 1993
Nationality : Indian
Gender : Female
Marital Status : Single
Linguistic Abilities : English, Hindi and Marathi.
Passport Validity : Valid up to 2025.
Address : Maharashtra, India.
Current Living place : Dubai, UAE.

Place : Dubai, U.A.E

Date : 08.08.2021

Ankita Vishwanath Ghorpade