

Khyati Wadhawan (MSc. Hons. Biotechnology)

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Career Objective

To obtain a position in a high quality food production environment in Quality and production areas and dedicate self to attain best for the work unit.

Skills

- Competitive knowledge in Food Safety operations, HACCP, Food Safety Management Systems and Quality standards.
- Hands on experience in operating Bakery line, Vegetable processing line and application of CIP system on Fluid processing line in Conestoga pilot plant.
- In depth knowledge of metal detector, X-ray, leaker detector, and weighing equipment operations and their validation.
- Acquired knowledge of International Food Safety Standards (SQF, BRC Issue 8, ISO 22000:2005, HALAL), Continuous Improvement methodologies, Six Sigma principles and Performance Management.
- Knowledge of Canadian and International food safety laws and regulations.
- Practically trained in maintaining Hygiene level in production and Sanitation techniques including ATP swabbing, EMP, smear test and Visual Inspection.
- Practical experience in using CCPs, following GMPs and preparing Quality management documents - Product specifications, Pre- operational checklists and SOPs.

Employment Profile

Weston Foods- Colonial cookies (September 2020- Present)

Machine operator

- Conducts the pre-operational checks on line.
- Follow company CCP, GMPs, and SOPs.
- Prepare and setup the equipment for operational readiness.
- Conducts the quality checks on line at regular intervals and document the correctly.
- Communicate with all the members on line and line lead about any issues and taking the immediate corrective actions.
- Strive to meet the production and efficiency goals.

Tim Hortons- Kitchener, ON (October 2018 – August 2020)

Team member

- Keep work areas clean, organized and safe to promote efficiency and team safety.

- Mentors junior team members on protocols and procedures of each station to maximize contributions.
- Review food quality to assess conformance with tolerances and remove unacceptable products.
- Communicate with all team members to navigate job duties and complete daily tasks.
- Observe strict procedures regarding food handling and sanitation to prevent foodborne illnesses.
- Manage cash and credit card transactions with efficiency at drive-thru times.

Erie Meats- Listowel, ON (May 2019 – August 2019)

Production Line worker

- Assist quality assurance by visually inspecting items and removing defective parts.
- Support current production needs by moving items between equipment, conveyors and staging areas.
- Support machine operators in setup and operation of production equipment resulting in efficient runs.

Dabur Research Foundation- New Delhi, India (July 2017 – October 2017)

Research Trainee

- Microbiological Media preparation.
- Regular Calibration of equipments.
- Conduct Environmental Monitoring as per SOP.
- Assist senior microbiologist in microbiological assessment of products.
- Maintain records and other documents of analysis.

Mondelez India Pvt. Ltd.- Baddi, India (June 2016 – July 2016)

Summer intern

- Quality checks of product as per product specification.
- Pathogen and non-pathogen testing.
- Preparation of microbiological media for testing.

Educational Background

Food Safety and Quality Assurance (April 2020) – PG Certificate

- Conestoga College, Cambridge, ON

Operations Leadership in Food Manufacturing (April 2019) – PG Certificate

- Conestoga College, Cambridge, ON

M.Sc.- B.Sc. Hons Biotechnology (2012 – 2017)

- Panjab University, India

References

Available upon request