

## HITESH MORYANI

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### Education

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<b>Illinois Institute of Technology</b> , Chicago, IL	May 2020
Master's in Food Science/Food Process Engineering <b>GPA 3.625</b>	
<b>D.Y. Patil University</b> , India	July 2016
Bachelor of Technology in Biotechnology	

### Projects

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<b>Charlie Baggs Culinary Innovations, Chicago. IL</b>	Jan 2019- May 2019
<ul style="list-style-type: none"><li>• Led innovation work with the team and developed Ayurveda Inspired Powdered Beverage as a Smoothie Dry Mix for millennials.</li><li>• Ingredient functionality and specifications were studied to address regulatory, nutritional and consumer needs.</li><li>• Various formulations were developed along with the nutrition label followed by the selection of packaging material.</li></ul>	
<b>IFT Competition, Developing Food for Developing Countries</b>	Oct 2018- Feb 2019
<ul style="list-style-type: none"><li>• Led a team of 4 product developers to develop protein cookies to address Sustainable Development Goals for a developing nation.</li><li>• Primary ingredient chosen was indigenous to the target population to ensure the product is readily accepted in the market.</li><li>• Product specifications and processes were designed cost-effectively while ensuring compliance with technical, nutritional and regulatory requirements; Evaluated flavor preparations by using different types of sensory testing</li></ul>	
<b>Nano-Spray Formulation to Prevent the Growth of Gram-Positive Bacteria on Wound Infections</b>	Jan 2016- July 2016
<ul style="list-style-type: none"><li>• Undergraduate dissertation project at <b>The Indian Institute of Technology</b>, Mumbai</li><li>• A controlled drug delivery system was developed to decrease the Bioburden at the wounds to facilitate the process of wound healing</li></ul>	
<b>Devising a Microbe Based Strategy for Solid Waste Management of Synthetic Thermoplastic</b>	Jan 2015- Dec 2015
<ul style="list-style-type: none"><li>• Centre of Infectious disease Research funded project at the D.Y. Patil University School of Biotechnology and Bioinformatics, India.</li><li>• Screened and Isolated plastic degrading micro-organism and successfully reported its standardization for further experiments</li></ul>	

### Experience

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<b>Quality System Intern, MSI Express</b>	May 2019- Present
<ul style="list-style-type: none"><li>• Leading Continuous Improvement and Capability Studies which has helped the organization to save up to \$200,000/year</li><li>• Working cross-functionally to implement solutions to resolve non-conformances; Following up on existing corrective actions</li><li>• Assisting in sensory, quality/regulatory training, customer and government inspections; Conducting GMP internal audits</li><li>• Developed and designed Environmental Monitoring Program for the plant; Reviewing and updating SOPs and changeover matrixes</li></ul>	
<b>Research Assistant, Institute of Food Safety and Health (IFSH)</b>	Oct 2018- Present
<ul style="list-style-type: none"><li>• Exploring the application of LED Inactivation - a Non-thermal Food processing Technique</li><li>• Working closely with FDA scientists on resolving challenges in the course of developing new techniques for microbial inactivation</li></ul>	
<b>Student Assistant, Paul V. Galvin Library</b>	Jan 2019-Apr 2019
<ul style="list-style-type: none"><li>• Helped and educated students to conduct literature searches using library resources and managed collection inventory</li></ul>	
<b>Sales Executive, Transasia Bio-Medicals Ltd.</b>	Aug 2016-July 2018
<ul style="list-style-type: none"><li>• Developed strategic business relationships; Worked closely with marketing, and product management teams</li><li>• Managed 120 customers and achieved established sales goals; lead complex deal structures and negotiations</li><li>• Boosted new and repeat business revenue; Effectively dealt with customer queries and problems</li></ul>	
<b>Quality Assurance Intern, Saras Dairy</b>	May 2014- Aug 2014
<ul style="list-style-type: none"><li>• Inspected, tested and monitored plant operations and ensured dairy products meet standard specifications</li><li>• Coordinated quality assurance programs; Managed QA lab; Conducted analytical (quantitative and qualitative) analysis</li><li>• Conducted food safety, workplace health, and safety evaluations at the plant.</li></ul>	

### Scholarships

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- Honored recipient of **\$1000 IFT Feeding Tomorrow Travel Scholarship** at the Institute of Food Technologists (IFT) Annual Event 2019 at New Orleans, LA; based on outstanding academic achievement and leadership potential
  - **\$5,000 Scholarship from Packaging Machinery Manufacturers Institute (PMMI) 2019**, based on academic merit and demonstration of exemplary leadership in graduate research work in the field of food science and technology

### Awards and Achievements

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- Certification in **Hazard Analysis and Critical Control Point (HACCP)**
  - Certified **Preventive Control Qualified Individual (PCQI)** and **Food Defense Awareness** by **Food Safety Preventive Control Alliance (FSPCA)**
  - **Campus Judicial board member** and **Student Advisor** at the Paul V Galvin Library, Illinois Institute of Technology, Chicago, IL.
  - **Member of the fundraising committee** at the Chicago section Institute of Food Technologists (CSIFT)
  - Collected third-highest fund at the inter-school level for the NGO **HelpAge India** for disadvantaged elderly
  - **Certificate of Excellence Award** in academics in high school by a leading newspaper in India, "Dainik Bhaskar"