



# KRISHNAKANT JOSHI

+91 7698196778   
kkjoshi911@gmail.com 



## OBJECTIVE

Food Processing Technologist with hunger of knowledge and constantly developing new skills to get a holistic view of the industry. Enthusiastic and eager to contribute in team's success through hard work, attention to detail and excellent organizational skills.



## EDUCATION

### **B.E (Food Processing Technology)**

Gujarat Technological University, Gujarat, A. D. Patel Institute of Technology, V.V Nagar  
8.19 CGPA



## EXPERIENCE

### **Production Executive | THE BAKING STATION, VADODRA**

Continue from August 2018

- Coordinate and monitor the production process.
- Verify quality standards which are assigned to employees and supervise them. Take corrective action if needed.
- Overseeing manufacturing process and supervise it and provide training to the workers to get the best output.
- Conduct Daily meetings for employees. Ensuring all required paper works are completed for improving production efficiency.
- Report to the Production manager in case of any occurrence of hazard.
- Introduce and implement workflow procedures that enhance efficiency and speed without compromising product safety and quality.
- Maintain production reports and documentation according FSSAI norms.

### **Production Supervisor | ANAND FOOD AND DAIRY PRODUCT, CHIKHODRA**

April 2018 to July 2018

- Create the list of required ingredients for the batch and make sure that no inadvertent events occur during production.
- Manage timings of batches to get work done in optimum way.
- Make sure that all CCP and CP are followed and fill the record books accordingly.
- Observe the line of filling and if any problem found than normalize it.
- Perform R&D work according to the client specification.
- Sample analysis and correction in batch as per specifications.

## **IN-PLANT TRAINEE | TRIBHUVANDAS FOOD COMPLEX, MOGAR**

AMUL CHOCOLATE PLANT AND AMUL CHEESE PLANT

Jan 2018 - April 2018

Project Assigned

- Formulate recipe of butterscotch nuts.
- Standardize the process parameters for continuous manufacturing of butterscotch nuts.
- Identification of root causes for rework and suggest prevention measures.



### **SKILLS**

- Team leadership & Management
- New product development
- HACCP
- Product improvement
- FSMS
- Food Safety
- Documentation
- QC /QA



### **ACADEMIC ACHIEVEMENT**

- Secured 11<sup>th</sup> rank in university (GTU).
- Secured TFWS seat in graduation.



### **EXTRA CURRICULAR ACTIVITY**

- Participated in GTU Inter zonal wrestling tournament  
*2016-17*
- Attained program on 'Entrepreneurship development'  
*Sponsored by NSTEDB (FOUR WEEKS)*
- Attained national seminar on 'Emerging Trends in Food Quality and Safety'.  
*Adroit-15 national tech fest.*



### **LANGUAGE**

Well versed in four languages: Can speak, read and write Hindi, English and Gujarati, Sanskrit.

