

NISARGA S G

FOOD TECHNOLOGIST

Seeking an opportunity to work in the research field where I can apply my knowledge in food processing, product development, quality assurance, and food safety to generate innovative and meaningful results.

With good teaching skills and strong subject knowledge, I am also eager to contribute to the academic field by guiding and inspiring students.

I aim to grow with dedication in both research and teaching, and secure higher positions in a dynamic and progressive organization or academic institution.

WORK EXPERIENCE

FRESHER

PROJECTS

COMPARATIVE STUDY ON THE NUTRITIONAL AND BIOACTIVE PROPERTIES OF FERMENTED AND UNFERMENTED AVOCADO SEEDS

- Conducted comparative analysis of fermented and unfermented avocado seed samples for physicochemical, proximate, and bioactive properties.
- Evaluated the effect of fermentation on nutritional composition, antioxidant activity, and functional characteristics of avocado seeds.
- Analyzed and interpreted experimental data to assess the potential of avocado seeds as a value-added functional food ingredient.

ADDITIONAL QUALIFICATION

- Cleared Karnataka State Eligibility Test (KSET) in Home Science Examination conducted in the year 2025.

CERTIFICATIONS

HACCP LEVEL 1 CERTIFICATION

- Achieved HACCP Level 1 certification, demonstrating foundational knowledge in food safety principles and hazard analysis.

CERTIFICATION OF GMP (GOOD MANUFACTURING PRACTICES)

CERTIFICATION OF GHP (GOOD HYGIENIC PRACTICES)

CERTIFICATION IN PEST CONTROL AND SANITATION

CERTIFICATION IN ISO 22000

FOSTAC

- Achieved FoSTaC certification, demonstrating adherence to stringent food safety and quality standards.

CONTACT



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EDUCATION

11/2021 - 07/2024

Bachelor of Science in Biochemistry and Food Science and Nutrition

Yuvarajas College, Mysore

CGPA: 9.4

- Gained strong foundation in biochemical and nutritional sciences along with food science and nutrition.

11/2024 - 07/2026

Master of Science in Food Technology

Davangere University, Davangere

CGPA: 8.6

- Actively participating in research and academic projects within the Master's of Science in Food Technology program.

SKILLS

Communication

Problem-Solving

Teamwork

Time Management

Adaptability

Critical Thinking

Microsoft Office

LANGUAGES

Kannada

English

HOBBIES

- Playing chess
- Singing
- Dancing