

SHRUTHI S M

M.Sc. Food Technology

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CAREER OBJECTIVE

Seeking for a challenging and rewarding opportunity with an organization of repute which recognizes and utilizes my true potential while nurturing my analytical and technical skills.

ACADEMICS

EDUCATION	INSTITUTION	YEAR	PERCENTAGE /GRADE
Master of Science in Food Technology	Central Food Technological Research Institute, Mysuru, AcSIR	2017-2019	8.28
Bachelor of Technology in Food Science & Technology	College of Agriculture, Hassan. University of Agricultural Sciences Bengaluru	2017	8.48
Pre-University	Kalidasa Junior College, Siragate, Tumakuru	2013	77.33%
Secondary School Leaving Certificate	Kalidasa High School, Siragate, Tumakuru	2010	85.92%

CERTIFICATION

- ✓ Qualified the **National Eligibility Test** conducted by **Agricultural Scientists Recruitment Board** on behalf of ICAR in the discipline of **Food technology** by securing 50.22% marks.

WORK EXPERIENCE

- ✓ **Graduate Engineering Trainee** at **HINDUSTAN COCA COLA BEVERAGES PRIVATE LIMITED**.
 - Worked on the project of Last Bottle Out to First Bottle Out time reduction (CIP, COP time reduction), Marketing analysis of beverages and involved in the production process and safety of final products.

PROJECTS

- ✓ Dissertation on **“Ready to eat products from green leafy vegetables: A Review”** in post-graduation
- ✓ Investigation on **“Studies on the compositional analysis of micro nutrient rich beverage”** for the partial fulfillment of degree in master of food technology at the Department of Fruits and Vegetables Technology
- ✓ Innovative product development - **“Papaya oat meal milk smoothie”** in under graduation.
 - Gained experience in Product Formulation, Standardization and sensory evaluation in lab scale.

- ✓ Dissertation on the topic "***Effect of different packaging techniques on the shelf life extension of raw meat at room temperature***" in the department of Freeze Drying and Animal product Technology at **DEFENCE FOOD RESEARCH LABORATORY (DFRL), Mysuru.**

INTERNSHIP

- ✓ In-plant training at **Unibic Foods India Private Limited, Bengaluru** during 10th January-10th February, 2018
 - Monitoring both online and offline production and packaging quality of cookies.
 - Quality control and analysis of raw material and finished products.
- ✓ Summer Internship at **Nestle India Ltd, Nanjangud, Mysuru.** (16th July-16th August, 2018)
 - Worked on the Quality parameters of different packaging materials used for both coffee and noodles production.

TECHNICAL EXPERIENCE

- ✓ **Hands on training in beverage technology module** as an experiential learning course in under graduation.
 - Gained experience in preparation and analysis of beverages in lab scale.
- ✓ Underwent "**FOOD SCIENCE WORK EXPERIENCE (FSWE)**" training program at Aluru, Hassan, 2017. Organized the demo for rural women on:
 - "Value Addition of Fruits and Vegetables",
 - "Byproducts utilization of milk and milk products"
- ✓ Executed **Zero Energy Cooling Chamber (ZECC)** for preservation of agricultural produce for the benefit of farmers.
- ✓ **Computer proficiency:** MS Word, MS Excel, MS PowerPoint.

ACCOLADE

- ✓ Participated in Intercollegiate level debate competition held at university of agricultural sciences, Bengaluru, (2013)
- ✓ Awarded Scholarship by social welfare department, Karnataka for securing distinction in under graduation, (2017)

PERSONAL PROFILE

Name : Shruthi S M

Permanent address : W/o Mahesh B C, Ballapura, Bugudanahalli post, Tumakuru
Karnataka, 572107

Date of Birth : 9th January, 1996

Gender : Female

Nationality : Indian

Languages known : English, Hindi, Articulate in Kannada