

Pardeep Kaushal

Male

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ACADEMIC QUALIFICATIONS

Year	Degree	Institute
2020	Integrated (BSc-MSc. Biotechnology)	Lovely Professional University
2016	XII(HPBSE)	D.A.V Sr. Sec. school, Una, H.P
2014	X(HPBSE)	D.A.V Sr. Sec. school, Una, H.P

INDUSTRIAL EXPERIENCE

ZYDUS LIFESCIENCES LTD.

DOJ - 20/05/2021

- Hands on experience in protein purification, using Millipore TFF system.
- Hands on experience in protein purification using Zonal centrifugation, high speed ultracentrifuge at 35000 RPM
- Inactivation of Influenza strains using BPL (Beta propiolactone) and its formulation.
- Purification of Influenza virus with continuous centrifuge (Beckman Coulter)
- Having experience in planning and execution of sterile filtration of Influenza bulk.
- Having experience in Influenza splitting activity.
- Area readiness for audit.
- Validation of Autoclave, Cold-room, Deep-freezer.
- Making presentation for Meetings.
- Having experience in final filtration & QC sampling.

RADDISON PHARMACEUTICALS LTD. Baddi, H.P

07/12/2020-02/03/2021

Quality Control Microbiology

- Hands on experience of Media preparation.
- Water testing and sampling.
- Having experience of EM (Environment monitoring)
- Gain experience about Total bacteria counter, Fungi counter instrument.

Virchow Biotech Pvt. Ltd, Industrial Internship, Hyderabad, 28/01/2020 -21/03/2020

Project work on PEG-ASPARGINASE

The project work was done under the R&D and production department, the

main objective was to learn about industrial work, learned about the production procedure of PEG-ASNase, learned about the personal safety and equipment handling during production work. Hands on experience of regeneration of AKTA Purifier column, TFF system, Fermenter and continuous centrifuge.

Industrial Training

Nestle India Ltd. Tahliwal, Una, H.P

01/06/2018 – 15/07/2018

Quality check in culinary plant: Undergone 45 days training in Nestle India Ltd. The work was done in culinary plant and the main objective was to check fats, proteins, moisture in noodles and seasoning and also learned about the manufacturing production procedure of Maggie.

SKILL SET

- **LAB Skills:** Downstream processing, Aseptic handling, work in classified area (cGMP environment), handling of equipment's, Tangential Flow Filtration, Viral inactivation, Ultracentrifuge, Media preparation, Buffer preparation, Biosafety cabinet handling, spectrophotometer, Cell lysis process.
- **Quality tools:** Performance qualification protocol, Requalification protocol, Installation and operational qualification protocol.
- **Basic computer skills:** MS word, Excel, PowerPoint, outlook.

LANGAUGE PROFICIENCY

- English, Hindi, Punjabi

PERSONAL DETAILS

- Date of Birth : 08/05/1998
- Nationality : Indian
- Address : H.no. 91, Phase 3, Green Avenue Estate colony Rakkar, Una, Himachal Pradesh (174303)

Declaration

I hereby declare that above information is correct to my best of my knowledge and belief

Date and Place

Pardeep Kaushal