

SUDHEESH AMBALATH

B.TECH IN FOOD PROCESSING AND TECHNOLOGY

Passionate about the leveraging technology to innovate and improve processes within the Food Industry. Possess hands-on experience in Food processing, quality assurance and product development. Eager to contribute to the industry with innovative solutions and stay updated with emerging trends. Ready to embark on a fulfilling career driving positive change in food processing and technology.



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EDUCATION

B.TECH IN FOOD PROCESSING AND TECHNOLOGY

Karunya Institute of Technology and Sciences

2020 - 2024

Coimbatore, Tamil Nadu, India

Achievements:

- Secured FIRST CLASS with a CGPA of 6.49
- Active member of College National Service Scheme (NSS)

CLASS XII (KERALA STATE)

Kalladi Higher Secondary School

2019 - 2020

Mannarkkad, Palakkad, Kerala

CLASS X (CBSE)

St. Dominic Convent English Medium School

2017 - 2018

Mannarkkad, Palakkad, Kerala

PROJECTS

DEVELOPMENT OF COMPOUND TOFU FROM CHICKPEA AND PROSO MILLET | Karunya Institute of Technology and Sciences (2024)

- This project explored the feasibility of using chickpea and proso millet as alternative plant-based protein sources by conducting trials with various concentrations and coagulants to understand their impact on tofu formulation.
- Chemical analysis of protein, fat, moisture, and ash content provided insights into the nutritional composition, laying the groundwork for optimizing tofu formulation and processing techniques for nutritious and sustainable plant-based food products.

PREPARATION OF ALOEVERA JAM WITH ADDITION OF BUTTERFLY PEA FLOWER EXTRACT | Karunya Institute of Technology and Sciences (2024)

- Aloe Vera gel was extracted from fresh leaves and mixed with sugar, citric acid, and pectin to create the jam base, while natural coloring extract from harvested butterfly pea flowers was added for the desired hue.
- The pH, color, texture, and sensory attributes of the aloe vera jam with butterfly pea flower coloring were evaluated to assess its quality and acceptability.

SKILLS

Food Safety and Quality

Storage Engineering

Food Regulations and Standards

MS Excel

Diary Engineering & Technology

MS Word

Food Packaging Technology

Management Skills

Communication

Team Work

Leadership

Decision Making

Presentation Skills

INTERNSHIPS

INTERN | Ajmi Flour Mills Pvt. Ltd | Kottayam, Kerala
(05/2023 - 07/2023)

The internship centered on enhancing the processing and packaging workflow of rice powder and spices, vital commodities in the food industry. Ensuring the efficient production of these items is crucial to meeting consumer demand for convenience and preserving the quality and freshness of the end products.

TRAININGS & CERTIFICATES

Cooling Technology: Why and How utilized in Food Processing and allied Industries (NPTEL)
(01/2024 - 04/2024) [🔗](#)

Canning Technology, Value Addition of Seafood (Fish Processing) (NPTEL) (08/2023 - 10/2023) [🔗](#)

Food Safety Training and Certification (FoSTaC)
(06/2023) [🔗](#)

Technical English for Engineers (NPTEL)
(02/2022 - 04/2022) [🔗](#)