Sanchita Mukherjee

Food Technologist

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OBJECTIVE:

To secure a challenging position in a reputable organization to expand my learnings, knowledge, and skills.

WORK EXPERIENCE:	
08/2022 – Present	Assistant Professor (Cluster Head)
Sathyamangalam, India	BANNARI AMMAN INSTITUTE OF TECHNOLOGY
	 Food packaging technology with lab, Baking and confectionery technology, Food processing and preservation with lab, Fruits and vegetables technology with lab.
	 Syllabus reframing and mapping.
	 Special lab coordinator and cluster head.
	 Final year mentor and project guide (5 final year projects completed)
01/2022 – 07/2022 Coimbatore, India	 Assistant Professor DHANALAKSHMI SRINIVASAN COLLEGE OF ENGINEERING Food analysis, Food process engineering and economics, Functional foods and nutraceuticals, Baking and confectionery lab. Contributed towards syllabus revision on the following subject - Food additives, Refrigeration and cold chain management, Food chemistry and nutrition. Class and academic coordinator of 2nd year.
02/2021 - 07/2021	Project Fellow
Kolkata, India	TECHNO MAIN, SALTLAKE
,	 Worked on a project entitled "Preparation of tomato powder by using microwave, foam mat drying method & quality analysis". Research Assistant.
01/2018 – 07/2018 Kolkata, India	Process Executive Eureka Forbes

EDUCATION:

- M. Tech (Food Technology) from **Techno Main Salt Lake** under **MAKAUT**, KOLKATA, 2020.
- B. Tech (Food Technology) from **GNIT** under **MAKAUT**, KOLKATA, 2017.
- Higher Secondary (Pure Science) from **BMGS** under **WBCHSE**, KOLKATA, 2013.
- Matriculation from **BMGS** under **WBBSE**, KOLKATA, 2011.

PROJECTS & TRAININGS:

- Training on **KEVENTER AGRO LIMITED** (Noodles div.) for 1 month, 2015
- Training on INDIAN DAIRY PRODUCTS LIMITED (IDPL) for 1 month, 2016
- B. tech Project on "Extraction of polyphenols from different food wastes and increasing the shelf life of soybean oil" & "Quality enhancement of market apple juice by polyphenol fortification".
- M. tech Project on "Microencapsulation of tocopherol by using spray drying method".
- Presented the paper entitled with "Development of Fiber-Protein Enriched Sugar Free Biscuit Fortified with Soybean Flour & Oat Flour", in an international conference on "New Frontiers on the Global Stage of Multidisciplinary Research", 2023.

SKILLS:

- Core Food product development, Quality assurance & control, Food safety regulations (FSSAI, HACCP), Sensory evaluation, Shelf-life extension, Food processing technologies, Research and development, Documentation and reporting, Team collaboration.
- Technical html, CSS, JavaScript, MS office.

AWARD AND PUBLICATION:

- Received "The Hidden Gem" Award for my contribution and dedicated service in FEAST 2k23 conference organized by the Department of Food Technology, BIT.
- Received Award for my commitment and dedicated service in AIFT 2k23 organized conference organized by the Department of Food Technology, BIT.
- Published paper on "Performance Evaluation of Foam Mat Drying for Formulation of Tomato Powder", European Chemical Bulletin, Vol. 12, Special Issue 5, pp. 5236 – 5246, 2023, DOI: – 10.48047/ecb/2023.12.si5a.0441.

PERSONAL DETAILS:

Father's Name	: Goutam Mukherjee
Mother's Name	: Anindita Mukherjee
Date of Birth	: 14/04/1995
Nationality	: Indian
Languages Known	: Bengali, English, Hindi
Hobbies & Interest	: Solo travelling, Photography, Medication

DECLARATION: I, Sanchita Mukherjee, hereby declare that all statements made in these Curriculum vitae are true, complete & correct to the best of my knowledge and belief.

SIGNATURE: Sanchita Mukherjee

PLACE: Kolkata