

Shubhangi Gupta

+917408180805 | shubhangigupta250102@gmail.com | LinkedIn

SUMMARY

2nd-year B.Tech Food Technology student at NIMS University, Jaipur, with expertise in microbiology, post-harvest technology, food processing, and food chemistry. Skilled in problem-solving, research, and collaboration, I thrive in leadership and teamwork roles. Passionate about driving innovation in food technology, I aim to lead impactful projects and contribute to sustainable growth in the industry. Proactive, detail-oriented, and committed to excellence, I seek challenging opportunities to apply my technical knowledge and leadership skills.

EDUCATION

NIMS University
B.Tech in Food Technology – **CGPA: 9.40 till 3rd Sem**

Jaipur, Rajasthan
Aug 2023 – Present

EXPERIENCE

Food Technology Entrepreneurship Development And Operation of Food Processing Pilot Plants Dec 2024
National Institute of Food Technology Entrepreneurship and Management Sonipat, Haryana

- **Fruits and Vegetable Plant** – Processing, preservation, and quality control techniques.
- **Milk and Dairy Plant** – Hands-on exposure to dairy processing, pasteurization.
- **Bakery Plant** – Production of baked goods.
- **Ready-to-Eat Foods (RTE) Plant** – Manufacturing, packaging, of RTE products.
- **Meat Plant** – Processing, preservation, of meat products.

COURSEWORK / SKILLS

- Food Processing Techniques
- Food Chemistry
- Food Allergy and Intolerance
- Supply Chain Management
- HACCP and ISO Standards
- Food Safety and Hygiene
- Research and Making Food Products
- Introduction to FSSAI Food Acts
- Food and Beverages Management

CERTIFICATIONS

- Food Product Development Nestle YEP
- Food And Beverage Management Coursera
- Food Defence Awareness FSPCA
- Implementing Supply Chain Management LinkedIn
- Introduction to FSSAI Food Acts FOODYAARI

BLOGS

- HACCP Prerequisite Programs (PART-1)
- BASICS OF HACCP
- HACCP vs TACCP vs VACCP

LANGUAGES

- English Fluent
- Hindi Native