

Garima Soni

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Highly motivated and self-driven individual with experience in **Food Technology**; targeting challenging assignments in **Quality Assurance/Quality Control in FMCG Domain** to utilize knowledge and skills in a preferred location: PAN India

Profile Summary

- **An achievement-oriented individual** with experience of **1 year and 11 months** in fields entailing **Food Nutrition, Food Fortification, and Food Chemistry**
- Ensured that food products were manufactured safely, legally, and as per specific, high-quality standards
- Working on research and development of food products & ingredients, often to create new goods or improve existing ones
- Modified and found improvements for old food products, and generated ideas for new food products, ingredients, and recipes
- Gathered knowledge about harmful food additives to develop substitutes and make foods safer and healthier
- Checked quality, hygiene, and safety standards at all stages of the production process to strive for continuous improvement
- Worked with suppliers to choose materials and ingredients
- Participated in the launch of products and ran trials or experiments in order to gather consumer feedback
- Suggested innovative solutions relating to packaging and labelling; wrote reports on products
- Attained **Certification** in **"Dairy and Food Process and Products Technology"** by NPTEL and **"ISO9001:2015 [Quality Management Systems]"** & **"Lab Testing [QA for Food Industry]"** by FRCC
- Highly inquisitive, and proactive with strong analytical & problem-solving skills with the capability to make big decisions

Education

- **B.Tech. (Food Technology & Engineering)** from Haldia Institute of Technology, Haldia in 2022 (CGPA: 8.81)
- Class 12th from Bhavan's N.S.C.B.V. (CBSE Board), Haldia in 2018 (Grade: 74.1%)
- Class 10th from Bhavan's N.S.C.B.V. (CBSE Board), Haldia in 2016 (CGPA: 9.4)

Key Skills

- Food Nutrition & Fortification
- Food Chemistry
- Oils & Fats
- Packaging Material
- UV Spectrophotometer/GLC/HPLC
- Quality Testing

Soft Skills

- Analytical
- Communication & Writing
- Team-oriented
- Leadership
- Problem-Solving
- Creative Thinking

Academic Achievements

- Recognized with **NPTEL Silver + Elite Medal** in the certification course on the subject of **Dairy and Food Process and Products Technology** in December 2020 conducted by IIT Kharagpur
- Received **1st Prize in the Technical Quiz Competition** celebrated on World Food Day on **"Healthy Diets for a Zero Hunger World"** organized by AFST(I) Haldia Chapter in collaboration with Agilent Technologies (P) Ltd. on October, 2019
- Achieved a passing **score of 95% in the Food Safety Awareness Quiz**, 2020 on the occasion of "World Food Safety Day" held on August, 2020

Work Experience

1. Dec'23 – Present | Working as an Online Tutor in Food Tech Online | Food Science and Microbiology |

- Additional skills: Organization | Critical thinking| Leadership
- Link to channel <https://www.youtube.com/@foodtechonline4107/playlists>

2. Feb'22-Dec'23| Quality Control Executive (Quality Control Laboratory and R & D) | M/s Vinayak Oil & Fats Pvt. Ltd., Howrah (NABL Accredited Laboratory with further certifications of ISO, HACCP, GMP, FSSAI & AGMARK)

Key Result Areas:

- Performing Testing and analysis of various edible oils (rice bran, mustard, sesame, soybean, sunflower) using parameters such as FFA, Peroxide Value, Iodine Value, Saponifiable Matters & others
- Performing Testing & Analysis of various acidic and neutral earth (tansil, fuller, V2 and others)

- Checking adulteration of oils (viz. Karanja, Argemone, Mineral Oil, Cotton Seed, Linseed and others)
- Performing Charcoal Test (GCV, Moisture, PH, Bulk Density, Volatile Mater) and Water Test (pH, TDS, TSS, TH)
- Executing all the tests related to packing and packaging materials (PM products) i.e., multilayered pouch films, labels, BOPP tapes, CFC, jars, caps, shrink sleeves, carry bags and others)
- Taking care of online pouching jar inspection & conducting FG audit
- Managing all the documents related to NABL, ISO, HACCP, GMP and Internal Audits
- Ensuring the checking of the shelf life & disposal rate of packed edible oils
- Taking the charge of the control sample and documentation related to edible oil and packaging materials
- Preparing COA and Test Report Results of incoming Oil Tankers and Finished Goods in Plant on a daily basis
- Training and educating the packing staff the about packaging of material

Highlights:

- Worked on an **R&D project titled "Wax De - Oiling" with Acetone and Hexane**
- Working successfully for the **raw material and packaging of materials as per the standard protocol designed by Marico Ltd., Baddi and Jalgaon**
- Gathered knowledge about **RO Plant, ETP Section & Boiler Section**

Internships

Apr'21-May'21 | Virtual Internship Scheme 2021 | Food Regulation & Compliance Center, FRCC under FSSAI- Delhi

Project Name: Food Nutrition & Fortifications Division

Certificate no.- FRCC/21/0539

Oct'21-Nov'21 | Virtual Internship Scheme 2021 | ASTRO Research Society, ARS - Vizianagaram, Andhra Pradesh

Project Name: Space Food Research & Product Development

Ref. ARS/IPW/2021/1108

Feb'22-Mar'22 | Offline Internship | M/s Vinayak Oils & Fats Pvt. Ltd. - Howrah, West Bengal

Project Name: Laboratory Testing of Oil Samples

Certifications

- Certificate on **"Dairy and Food Process and Products Technology"** by NPTEL (Funded by Ministry of HRD, Govt. of India) in Dec'20 conducted by IIT Kharagpur
- Certificate on **"ISO9001:2015 [Quality Management Systems]" & "Lab Testing [QA for Food Industry]"** conducted by FRCC, New Delhi (Certificate no.- FRCC/21/0709) in May'21

Trainings

- Training on FosTaC Advance Manufacturing (LEVEL 2) and COVID-Food Safety Supervisor 2021, conducted by Food Regulation & Compliance Centre (FRCC) under FSSAI in May'21 (**Certificate no.-AMACOVID2031555758**)
- Online Training on HACCP Level 2, subjected under FSSAI Training, conducted in May'22 (**Certificate no.-ITCFSAN/OLTRG/17052022/4265**)
- Training on FosTaC Advance Manufacturing (LEVEL 2) and COVID-Food Safety Supervisor 2021, conducted by Confederation of Indian Industry under FSSAI in September'23 (**Certificate no.-AMACOVID2031892377**)

IT Skills

- MS Word
- MS Excel
- MS PowerPoint

Extracurricular Activities

- Worked as Teacher volunteer in SAMARPAN –Ek soch Ek vishwas, A NGO. Education of Haldia Institute of Technology, run by the students of HIT itself. (www.samarpanhit.in) from 2018-22
- Travelled to Chandigarh, for sports meet in north and northeastern region schools' hosted by Bharatiya Vidya Bhavan Shikshan Bharati Mumbai in 2015

Personal Details

Date of Birth: June 20, 2000

Languages Known: English, Hindi and Bangla

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