**Mr. Atul Anandrao Kalyankar **

 Mobile No.: +917030314748 E-mail: atulkalyankar05@gmail.com

**CAREER OBJECTIVE**

To succeed in an environment of growth and excellence and earn a job which provides me with job satisfaction, self-development and help me achieve personal as well as organizational goals.”

B**ASIC ACADEMIC CREDENTIALS**

|  |  |  |  |
| --- | --- | --- | --- |
| **Qualification** | **Board/University** | **Year** | **Percentage** |
| S.S.C | (Pratibha Niketan high school nanded(M.S) | 2008 | 50.30% |
| H.S.C. |

|  |
| --- |
| Intermediate Council of Schooling Education.(Preen Higher Secondary school Indore) |

 | 2010 | 65.33% |
| B.Tech Food Technology | V.N.M.K.V University Parbhani(Div. Aurangabad)MIT College of Food Technology, Aurangabad.(M.S) | 2018 | 7.1 % CGPA |

**TECHNICAL SKILL**

* 5-S
* Kaizen (3M)
* Problem Solving
* Statistical Quality Control
* 7 QC tools
* O.E.E
* Microsoft Office Word, Microsoft Office Excel, Microsoft Office PowerPoint.
* MS-CIT.

**CO - CURRICULAR ACTIVITY**

* I have attended the national & international conference held at Delhi in 2014

And got second prize.

* I attended Agro & Food Processing Industry Conference 2017 (EXPO)
* Participation in (HACCP & ISO-22000 Certification Programme Organized by Foodisys (2017).
* My own published paper (Effect on Healthy Diet for Improvement of Public Heath) (PHN-03) in 5th International Conference on Advance in Food technology & Health Sciences(ICFTHS-2014)
* I have attended Advanced Trends In Agriculture & Food Engineering(ATAFE-2017)
* I have participated in college gathering.

**Experience:**

* Experience :

**In Plant Training Done at Pravin Masalewale (Suhana): - Hadapsar** **Unit,** **Pune Duration**  : **3 Months** (January 2018 to March 2018)

**Area**  : Spice and Spice Product Production

* **Pravin Masalewale (Suhana) : Hadapsar Unit & Shirwal ( Export unit ), Pune**

**Trainee Supervisor**

**Duration**  : **1 year** (April 2018 to March 2019)

**Area**  : Spice and Spice Product Production

**Role** : Monitoring production of spice products.

 Conducting daily audit to check wastage levels of PM & RM

 Review RM / PM availability on daily basis

 Share monthly performance report with Factory In-charge

* I have done **Operational Excellence Programme** at National Agriculture and Food Analysis and Research Institute (**NAFARI**), Pune, Maharashtra.
* ***2 years of experience  in The Nutcrcker co. company as Production & quality control Executive , Unit no.9 building no 1 Shree Sidhhivinayak industrial premises dhumal nagar , waliv vasai (east) -401208 Maharashtra***
* **AREA OF WORK**
* Planning, organizing and executing daily operations.
* Supervising Production Process.
* training & Managing Labor Workforce.
* Collecting samples & sending for QC labs.
* Checking RM Stock on Daily, Weakly & Monthly basis.
* Notify senior management of significant quality challenges that may impact the product and brand image.
* Verification of incoming raw material.
* Verification of Plant and personal Hygiene.
* Verification of Physical appearance from initial to final product.
* Set check points for maintaining overall quality during manufacturing process.
* Frame SOP for all the production activities.
* Maintain Hygiene in the production area.

**PERSONAL DETAILS**

* **Father’s Name : -** Anandrao Govindrao Deshmukh
* **Permanent Address : -** Govind Colony Taroda (b.k) ‘Anand niwas Nanded

 Nanded. Pin-431605 (M.S)

* **Date of Birth : -** 30th November 1992
* **Language Knowledge :-** Marathi,Hindi & English , kannada ,Telugu
* **Marital Status : -** married
* **Nationality/Religion : -** Indian

**DECLARATION**

I do hereby declare that the above information is true to the best of my knowledge**.**

**Place: Nanded, Maharashtra. India**

 **Atul Anandrao**

 **Kalyankar**