

## MANVEEN KAUR AHUJA

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### EDUCATION

**MS in Food Science (Thesis)** – Use of Plasma Activated Water (PAW) for inactivation of mixed-species biofilms on Stainless Steel (SS) and Lettuce

Spring 2020-2022, **North Carolina State University**- Raleigh, NC

### ACADEMIC BACKGROUND

- **B. Tech. Food Technology**

Aug 2013- June 2017, Guru Nanak Dev University- Amritsar, India.

**CGPA- 9.35/10**

- **HACCP Certified**

### UNDER-GRADUATION SUBJECTS

- **Major:** Food process Engineering, Food Chemistry, Food regulation and Quality Control, Packaging Technology, Cereal and Legume Technology, Spices and Flavor Technology, Fish, Meat and Poultry Technology, Dairy Technology, Confectionary Technology, Fats and Oil Technology, Fruits and Vegetables Technology and Principles of Food Preservation
- **Minor:** Biochemistry and Nutrition, Basic Microbiology, Industrial Microbiology, Fundamentals of Human Biology, Applied Mathematics, Fluid Flow and Heat transfer, Mass Transfer, Thermal Science

### ACADEMIC ACHIEVEMENTS

- Topper in high school and throughout my Undergraduate program
- Certificate of Grade 2 in ESOL International (Speaking and Listening) for Graded Examination in Spoken English from Trinity College London
- Certificate of appreciation for excellence in academics from Mr. Kapil Sibal, Minister of Human Resource Development, Communications and Information Technology, Government of India, New Delhi

### STRENGTH:

- Excellent communication skills
- Good documentation and presentation skills
- Ambitious and hardworking- I challenge my extremities to get task done

- Exceptional interpersonal and multitasking abilities gained through classroom assignments
- Management skills- I can produce results under deadline constraints

### **TECHNICAL EXPERTISE**

- MS Word, Power point, Excel, internet savvy.

### **PRACTICAL EXPERIENCE**

- **6 months** Internship from **January 2017 to June 2017** at **Verka Amritsar Dairy**  
–Worked in **Quality Control Laboratory** in Verka and analysed the quality of both raw materials (milk) and finished products (Ghee, Curd, Butter, Buttermilk)  
**Responsibilities:**
  - Tests performed included: Gerber Fat Testing, SNF Testing, Clot on Boiling Test, Lactometer Test, Alcohol Test, Resazurin Test, Standard Plate Count, Coliform Testing, Yeast and Mold Count, Dye Reduction Testing
  - Maintained documentation work involving compliance of Production and Quality Testing with company standards
- Worked as as a **Graduate Apprentice Trainee** for **1 Year** from **July 2017 to July 2018** at **Nestle India Limited, Moga** in **Quality Department** –
  - Worked on the pilot line and reduced on-line defects up to 85%
  - Member of the Finished Products Sensory Panel
  - Performed quality testing of Finished Products of Maggi Noodles and Maggi Sauces which included Moisture Test, Viscosity Test, Acidity Test, TSS Test and pH Test
  - Worked on a project which involved reducing fat uptake of Maggi Cup Noodle
  - Conducted Internal Quality Audits and imparted trainings to operators
- **Worked** as **Food Safety Officer** for **7 months** from **August 2018 to February 2019** in **Savitriraj Food Zone Private Limited, Indore**, which involved procurement, cleaning, sorting, grading and packaging of grains and assisting in the project aimed at reducing foreign body incidents.

### **OTHER INTERESTS AND ACHIEVEMENTS**

- Bagged 1st position in B-Plan held at National Institute of Technology, Jalandhar
- Participated in 25<sup>th</sup> Indian Convention of Food Scientists and Technologists (ICFoST) as an exhibitor
- Participated in camps organized by National Service scheme (N.S.S.) unit of Guru Nanak Dev University, Amritsar
- Associated with Social Workers Association, Amritsar, Punjab which primarily organizes blood donation camps for poor thalassemia patients, especially children