

Khushbu Nisar Sayyad



Contact

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📞 9309565683

📍 Balaji
park,Manermala,Unchgaon,Kolhapur.

Personal Detail

Date of Birth : 16/05/1999

Marital Status : Unmarried

Nationality : Indian

Skills

Analytical skills : Exposure to Instrument
Calorimeter, Butyrometer, Cold Centrifuge,
Autoclaves, Hot air oven, Soxhlet's apparatus,
Muffle furnace, Centrifuge , Microbiological
incubator, etc. 80%

Achievements & Awards

2nd Prize at University Level Avishkar
Research Convention 2022-23.

Participated in State Level Avishkar Research.

Languages

English Hindi Marathi All read and Write.

ACTIVITIES

Attended Workshop on Scope and Future
prospects of food Processing organized by
Department of Food Processing, Shikshan
Maharshi Dr. Bapuji Salunhe College, Miraj.

Attended Workshop on Food
entrepreneurship under Lead College Cluster.

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Attended International conference on
emerging trends in applied microbiology and
food science (ETAMFS).

OBJECTIVE

I beleive in honesty, simplicity,hard work as well as smart work and commitment.I would like to enhance myself by applying my all knowledge and utilizing my full potential.It will eventually will lead me towards success and continuous growth.

EXPERIENCE

Masters Lab

1/12/2020 - 31/1/2021

Quality Analyst

I have done On Job Training at Masters Lab ,Kolhapur. here I was used to gain Practical knowledge about QA and QC and also test food samples, and as per result I gave suggestions in Improvisation.

EDUCATION

Shivaji University Kolhapur

2023

MSC Food Science and Technology

77.5%

Shivaji University Kolhapur

2020

B.voc Food Processing and Management

81.04%

Maharashtra Board

2017

HSC

59.56%

Maharashtra Board

2015

SSC

77.66

PROJECT

MSC Food Science and Technology:-Developement of sorghum Kulfi.

The study highlights the consumption of millet in kulfi by using sorghum. First, we tried to substitute milk by using millet milk but we found more acceptability with the use of sorghum flour blend.This kulfi is rich in fibre which can be used as probiotic.With comparison to normal kulfi sorghum Kulfi contains less fat.

B.Voc Food Processing and Management:- Development of Banana Peel Sauce

This study Highlights the scope for value addition product of banana peel and helps in utilization of waste of banana peel in industry. This sauce is rich in fiber, until now in market there is no any fiber rich sauce in market and also have less cost so this product will be commercially beneficial.

ADDITIONAL INFORMATION

Other Qualifications:- 1. Dietetics and Health Education course. 2. Computer and peripheral course. 3. MS-CIT

Khushbu
Nisar Sayyad

