

DATE: 11/03/2026

Curriculum Vitae

Mr. SANGRAM DEEPAK PATIL

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Date of Birth: 30 July 1990



Objective:

Aiming for a challenging and growth oriented career.

Academic Qualifications:

- M. Tech. (Food Technology) in Dr. A. P. J. Abdul Kalam Technical University, Lucknow, UP in 2013-2015 with 77.45%.
- (B. Tech.) Bachelor's in Technology Specialization in Food Technology from Mahatma Phule Agricultural University Rahuri, Ahmednagar, Maharashtra in 2008-2012 with 73.30%.
- (H.S.C.) Higher secondary certificate in with 49.50 % from Y.M. College, Erandavane, Pune, Higher secondary education Board.
- (S.S.C) Secondary School Certificate In with 62.00 % from Pune Board.

Current status:

- Working in **Sadguru Gadge Maharaj College**, Karad, Dist- Satara, Maharashtra as a **Assistant Professor in Dept. of Food Science** From 8th July 2024 to till the date.

- **Experience:**

1. **Shramshakti college of food Technology**, Maldad, Tal- Sangamner, Dist- Ahemadnager as **Assistant Professor** since 18th Jan. 2016 to 2nd June 2016.
2. **Mala's Fruit Products**, Wai, Dist- Satara as a Quality and Production Executive since 1st August 2016 to 31st July 2018.
3. **Dadasaheb Mokashi College of Food Technology**, Rajmachi, Tal- Karad, Dist- Satara as **Assistant Professor** since 1st Oct. 2018 to 15th Dec. 2023.

Role & Responsibility (As Quality /Production Executive)

- Implement key controls and SOPs related to Quality Control.
- Support corrective action for online solving of quality defect.
- Implementation and monitoring HACCP system.
- Implementation of manufacturing Best Practices like GMP
- Packaging material analysis, FIFO and FEFO verification.
- Understand customer needs and requirements to develop effective quality control processes
- Devise and review specifications for products or processes.
- Set requirements for raw material or intermediate products for suppliers and monitor their compliance
- Ensure adherence to health and safety guidelines as well as legal obligations.
- Supervise inspectors, technicians and other staff and provide guidance and feedback.
- Oversee all product development procedures to identify deviations from quality standards.
- Inspect final output and compare properties to requirements.
- Approve the right products or reject defectives.
- Keep accurate documentation and perform statistical analysis.
- Solicit feedback from customers to assess whether their requirements are met.
- Be on the lookout for opportunities for improvement and develop new efficient procedures.

Projects and Other Activities:

4 Month training in **Field Fresh Foods Pvt. Ltd.** Kadegaon, Dist- Sangli (Maharashtra).

Research Experience:

- I have worked on thesis during M.Tech. Course on “Study and preparation of cauliflower leaves powder and its application in various snacks products” (waste utilization).
- Conducted Hands on Training of 6 month during my 7th SEM as a part of curriculum for the bachelor degree. In that 6 months on campus in that preparation, standardization, Marketing and sales of Ginger RTS, banana chips & flavored popcorn.

Training History:

Name of company: FIELD FRESH FOODS PVT.LTD.

Designation: Technical officer and Trainee.

Role & Responsibility

- Implement key controls and SOPs related to Quality Control.
- Support corrective action for online solving of quality defect.
- Implementation and monitoring HACCP system and record keeping
- Implementation of manufacturing Best Practices like GMP
- Analysis of consignment & generation of reports.
- Preparation of report in the form of soft & hard copy.
- Packaging material analysis, FIFO verification.

Other Activities:

- Attend FoSTaC Training Programs “Hygienic and Sanitary Practices for Food and General Manufacturing (Advanced Level)”(6th June 2017)
- Attended International Conference and presented poster on “Preparation of Flavored Popcorn” in New Approaches in Food Security and Value Addition: Technological and Genetic Options (17th To 19th February 2014).
- Internal auditing training HACCP & ISO 22000 based on “FSMS”. (5th to 8th August 2011).
- Workshop On Quality, Safety And Legal Aspects in Food Processing Industries (17th And 18th March 2009).
- Good Knowledge of HACCP & GMP.
- Knowledge of MS CIT & MS Office applications, Internet Application.

UNDERTAKING: -

I hereby declare that all the statements furnished by me in this resume are true & complete to the best of my knowledge & believe.



Date: 11/03/2026

Sangram Deepak Patil

Place: Karad