

Curriculum Vitae

Mr. SHRIRAM PRAKASH SHIMPI

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OBJECTIVE

Highly motivated, detail oriented Food Safety and Technology graduate with research experience in food laboratories, HACCP/ Food Safety plan development. Four plus years of Experience in Food Industry and academic field. Actively seeking full time job opportunities in the company organization. Result oriented and capitalize my technical skills towards achievement of vision, mission and values of organization.

PROFILE SUMMARY

Competent and versatile professional with **Seven** years of experience with proficiency in gamut of functions:

- Seven years of teaching experience
- Ten months of industrial experience
- Quality compliance system
- QMS Implementation, HACCP and compliance
- ISO 22000, GMP, GHP, IPQA, quality control analyses; quality and hygienic check; testing of finished product; control of quality documents; sanitation & disinfection
- Sensory analysis and sensory panel management
- SAP working experience
- **Laboratory: Microbiology** (LAFs, autoclaves, light microscopy, culture cell, DNA, RNA isolation and extraction, antibiotic evaluations) **Protein analysis** (gel electrophoresis, ELISAs, BCA), **Chemistry** (spectrophotometers, pH Meter), Proximate Analysis etc.

EDUCATION

D.Y. Patil University, Navi Mumbai, India (May 2018)

Master's in Food science and Technology

KTHM College, Nashik, India (May 2016)

Bachelor in Biotechnology

WORK EXPERIANCE

SGM College, Karad (June 2024 – Present)

Assistant Professor (Food Science Department)

Vidya Pratishthan's College, Baramati (Jan. 2020 – May 2024)

Assistant Professor (Food Technology Department)

Jubilant Food works ltd. – Jr. Quality Executive (June 2018 – Dec 2018) QA checks for raw material (Receiving of all raw materials according to set parameters and specification); Implement total quality management system; Performing quality and hygienic check for entire plant; In process quality assurance; Testing of finished product (shelf life analysis); Addressing issues of food safety and quality, Implementation of HACCP and addressing the CCPs (Critical Control Points) Pest management activities in site, performing vendor audits to check the quality of raw materials, DPMO, IPQA (In process quality Assurance), awarded by ‘DONUT KALAKAR’

Nature pure supercritical – Production Supervisor (May 2018)
Planning, Monitoring, counseling and disciplining employees; Initiating policies and procedures

Amul Dairy, Anand- Trainee (May 2016-July 2016)
Testing of raw milk (MBRT, alkaline phosphate), determination of fat in milk; Production trainee.

CERTIFICATION

- **HACCP (2018):** Seminar on HACCP
- **FSPCA-PCQI (2019):** Food Safety and Preventive Control Alliance
- **Technological Advances in Food Science (2016):** D.Y. Patil University
- **Nutrigenomics & Nutrigenetics: Present & Future Scenario (2017)**
- **Opportunities & Challenges of Foreign Direct Investment (FDI) in Food Retail in India(2018)**
- Training on Covid-19 guidelines for food handlers by **FOSTAC**
- Food defense awareness for front line employees by **FDA**
- **Food safety and management system course by alison**
- Halal Industry fundamental, Government of Malaysia
- Concept of HACCP, TACCP and VACCP in food safety by **NAFARI**
- Certificate course in management of covid-19 by **Gujrat Government**
- Certificate in food safety management by **universiti Teknologi mara, Malaysia**
- Certificate on effective teaching learning and evaluation using learning management system: **MOODLE**
- Food defense awareness by **FSPCA 2020**
- **Nutrition education programme on food fortification by ICMR & NIN**
- Online training on **food allergy, modified atmosphere packaging, food labelling and traceability by food standard agency, UK**
- Participation on health emergencies programme by **WHO (IPC and Novel Coronavirus)**
- Certificate of participation by WHO on **Global Health Cluster**
- Confirmation of participation by WHO **Incident Management System (Tier 1)**
- Record of achievement by WHO on emergency respiratory viruses, including covid-19: methods for detection, prevention, response and control
- Record of achievement by WHO on Standard precaution: **Hand Hygiene**
- Record of achievement by WHO on Standard precaution: **Waste Management**
- Record of achievement by WHO on COVID-19: Operational Planning Guidelines and COVID-19 Partners Platform to support country preparedness and response
- Attended 5 days online training on fish and marine products processing conducted by **ministry of food processing industries, Government of India**
- Qualified **master trainer** on subject fish and marine products processing

- Completed E-learning module on **Halal Industry Fundamental** by Halal Development Cooperation.
- Organized and attended state level two days seminar on “Millets: The Miracle Food for Future”
- Attended seminar on topic “the role of youth in agriculture” organized by Pune Business School, Pune
- Attended national conference on “Advances in Food Technology, Nutrition and Allied sciences” at YCIS, Satara.
- Attended national conference as an examiner of poster presentation competition on “Advances in Food Technology, Nutrition and Allied sciences” at YCIS, Satara.

WORKSHOPS AND CONFERENCES

- Attended national conference in food technology by Food Processing India (July 2017)
- Attended FOSTAC training and workshop, Pune MH (Oct 2017)
- Attended Fudo Festino workshop by VFSTR University, Guntur AP (March 2018)
- Attended national conference on “Advances in Food Technology, Nutrition and Allied sciences” at YCIS, Satara.

RESEARCH WORK

1. Nutritional composition and functional properties of wheat, ragi and jackfruit seed composite flour and its making of biscuits, muffins and bread (2018).
2. Chemical and physical characteristics of Coco-peat based media mixture and their effects on the growth and development of *Coriandrum sativum* (coriander) (2015).
3. Genetic Diversity in rice plant (*oryza sativa*) (2015).

RESEARCH PAPER

1. Published research paper with name “*A study on nutritional composition and functional properties of wheat, ragi and jackfruit seed composite flour*” on journal named Food Science and Applied Biotechnology, 2020, 4(1), 63-75.

COPYRIGHT/ PATENT

1. Copyright one work with name “Formulation of Red Dragon Fruit Ice-cream” (Reg. No. L-162117/2025) by copyright office, Government of India.

IT SKILLS

- MS Office
- Outlook
- SAP Working

MANAGEMENT SKILLS

- Proactive Learning
- Goal-Oriented
- Team Building/ Team Management
- Presentation skills

EXTRA-CURRICULAR

- Food Science Club active member
- Participated in Swachh Bharat Abhiyan (Clean India Campaign) through Clean Squad, Chennai, India
- Passionate for Wild life & Landscape Photography
- Actively participated in Nashik Marathon in 2013

PERSONAL INFORMATION

Name : Mr. Shriram Shimpi
Father Name : Mr. Prakash Shimpi
Date of Birth : 22/06/1994
Home Town : Parola, Jalgaon
Languages Known : English, Hindi, and Marathi
Permanent Address: 44, Vidyanagar, Parola
District: Jalgaon, 425111
Maharashtra, IN
Mobile No. : +91- 9156299843/9021445113

DECLARATION

I hereby declare that the above information is true and accurate to the best of my knowledge.

Date: 11/03/2026

Place: Karad (Satara), MH

yours's sincerely

Shriram Shimpi