

RAHUL GOPICHAND PAGARE

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TOTAL EXP: 8 Years



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**M.Sc. (Food Science and Technology) from UWIC
(University of Wales Institute of Cardiff)
Cardiff Metropolitan University, U.K. in February 2016**

**FOOD TECHNOLOGIST / PACKAGING DEVELOPMENT/ QUALITY ASSURANC / NEW
PRODUCT DEVELOPMENT/ PROCUREMENT MANAGEMENT**

*Core Experience in the field of **New Product Development/R&D in Culinary and Nutraceutical Sector***

SUMMARY

A dynamic & performance driven professional with more than a year of experience in Food Handling & Manufacturing Industry. Has hands-on experience in the maintaining & controlling food quality by performing various testing & inspection activities as well as preparing food inspection report. Profound knowledge of food technology & biotechnology. Has ability to work independently and also in team environment. Possesses excellent analytical & managerial skills with strong leadership quality. Looking forward to take new challenges in Research & Developments.

KEY SKILLS

- Research and Development (Sauces and Mayonnaise) (Nutraceutical Protein Powders) Packaging Development for culinary sauces & Dry powders
- New Product & Development (Sauces and Mayonnaise)
- Food Quality Control Management
- Conducting Visual & Measurement Tests
- Monitoring & Ensuring F&B Services
- Conducting Food Inspection Activities
- Food Inspection Reports Preparation
- Food Technology & Biotechnology Knowledge
- Department Coordination & Support
- Analytical & Managerial Skills
- Good Interpersonal Skills

PROFESSIONAL EXPERIENCE

5. SAIPRO BIOTECH PVT LTD, PUNE (20th Aug 2022 – Till Date)

Designation: OPERATIONS MANAGER & NEW PRODUCT DEVELOPMENT

Duration: 20th AUG 2022 – Till Date

Responsibilities:

- Direct and coordinate daily operations of the manufacturing plant
- Oversee all levels of staff activity and performance

- Develop processes to increase productivity and enhance performance
- Ensure company policies and procedures are followed at all times
- Screen, interview and manage the onboarding process of new hires
- Provide training and educational materials to staff as necessary
- Monitor equipment and ensure that they are in good working order
- Repair or replace plant equipment as needed
- Manage daily operations in our plant facility
- Ensure safety and efficiency of the facility
- Test and monitor plant processes
- Remain in compliance with facility FSSC 22000 V5.1 standards and all FSSAI guidelines
- Verify day to day Prepare, analyze and issue production and performance reports
- Maintain all administrative records
- Control costs to achieve company budget goals
- Manage Procurement department
- Do production Planning
- Develop and implement a comprehensive preventative maintenance program
- Document Development FSMS & FSSC 22000 V 5.1
- Handle process with Ribbon Blender, Vibro sifter, PFS & AGF Filling Machine, KGF and Domino Coding with world Pack unit.
- Lead the Audits internal & External as per Fssai Guidelines.
- Capsulations production (Manual hand machine)

4. VOOM BEVERAGES INDUSTRIES PVT.LTD (24 MONTHS)

Designation: NPD & Production Manager

Duration: 25th AUG 2019 – JULY 2021

Responsibilities:

- Work on NPD New Product Development Projects
- Modifying existing products and processes and developing new ones
- Conducting experiments and producing sample products, as well as designing the processes and machinery for making products with a consistent flavor, color and texture in large quantities
- Developing existing products and processes and developing new ones like fat free or less fat (25% and 40%).
- Working with R&D team responsible for making recipes as per customer and sales team feedback and also checking all parameters.
- NPD New Product Development
- Modifying existing products and processes and developing new ones.
- Also Responsible for Production Improvement and Quality Control.
- Checking Parameters for Online Packing Products like Sauces and Mayonnaises.
- Maintain QA & QC Records.
- Manage RM & PM Procurement
- Control Overall Process from Raw-material to Finish Goods.
- Handling Daily Production Manpower
- Maintaining Finish Goods Records

3. KERRY AFI INDIA PVT.LTD. NASIK (33 MONTHS)

Designation: Research and Development Executive

Duration: 12th Oct 2016 - 30 June 2019 3 year

Responsibilities:

- Working with R&D team responsible for making recipes as per customer and sales team feedback and also checking all parameters.
- Also working with NPD team on new products development.

- Modifying existing products and processes and developing new ones like fat free or less fat (25% and 40%).
- Also Keeping Self-Life Record of NPD Products.
- Packaging Development for NPD products like Jars, Pouch, Aseptic packaging.
- Conducting experiments and producing sample products, as well as designing the processes and machinery for making products with a consistent flavor, color and texture in large quantities
- Coordinating launches of new products or running trials alongside or together with product development.
- Having experience of taking line trials of best fast-food brands like **Subway, KFC, Yum, Maroosh, Dominos, Jumbo King and Cafe Coffee Day, General Mills, McDonald's, Nando's.**
- Coordinate with National & International key account Sales Manager for Product Development.
- Shelf life Records with Microbiological Analysis Testing.
- Done projects on mayonnaise like tandoori, Chipotle, chilli cheese blend, mulgipodi mayonnaise and many more
- Done projects on Sauces like **teriyaki glaze, Schezwan chutney, hot and sweet sauce, chilli sauce, sweet chocolate filling, Schezwan Sauce, .**

2. ASHWAMEDH ENGINEERS & CONSULTANTS (C.S.I), NASIK (1 MONTH)

Designation: Food Analysis Uncertified Trainee

Duration: 3 Months

Responsibilities: Responsible for ensuring that food product meet standards set by FSSAI, NABL as per Customers requirements.

1. UNION BURGER KING (CARDIFF, UK) (24 MONTHS)

Designation: Senior Staff

Duration: 2 year

TRAINING CERTIFICATE:

1. FFSAI (FOSTAC- FOOD SAFETY SUPERVISOR – MANUFACTURING LEVEL 2)
ISSUE DATE – 03 June 2018

EDUCATIONAL QUALIFICATION

- M.Sc. (Food Science and Technology) from UWIC (University of Wales Institute of Cardiff), Cardiff Metropolitan University, U.K. in February 2016
- B.Sc. (Zoology), R.Y.K. College, University of Pune, Nasik in October 2013
- ADIS (Advance Diploma in Industrial Safety) appeared.

ACADEMIC PROJECT

M.Sc. (Food Science and Technology)

Project: An Evaluation of Food Allergens Control

Responsibilities

- Food Safety Management
- Food quality management and quality assurance
- Biochemistry and Food Analysis
- Independent Study
- Food Technology and Biotechnology
- Sustainable Food Issues
- Applied Research Method and Design

ACADEMIC ASSIGNMENTS

Assignments of M.SC. (Food Science and Technology)

- Sustainable Food Issue-Coco Cola, Still Spring Water, Walkers Salted Baked Chips
- Food Technology and Biotech-Canning of Carrot in Brine
- Packaging Assignment
- HACCP-Samosa Coke

IT SKILLS

- Knowledge of MS Office (Word, Excel, PowerPoint, Outlook), and SPSS

TECHNICAL SKILLS

- **Laboratory Instruments:** Electron Microscopy, Ph Meter, Spray Drying, Processed Food Tin (Brine) Packing
- CCP (Critical Control Point), PRP (Prerequisite Program), OPRP (Operational Prerequisite Program)
- Basic GC, GC-MS, IR Dictator, UV Visible Spectrophotometer
- Analytical: Nutritional Value, Acidity and Salt, Brix, Bostwick, Texture Values
- Aw Water Activity Meter, Brix Meter
- GMP & HMP Internal Audits
- Manual Capsulation Machine
- Blender, Vibrosifter, Bulk density, Protein Testing

PERSONAL DETAILS

- ❖ **Date of Birth** : August 7, 1991
- ❖ **Languages Known** : English, Hindi, and Marathi
- ❖ **Married** : Married