

Gargi Roy

Email: gargiroy.nps@gmail.com | **Phone:** (+61)413469540 | Address: 3/21 Beatrice street,
Greenslopes, 4120

Linkedin: www.linkedin.com/in/gargi-roy-foodtech

CAREER OBJECTIVES

- Food science graduate with an interest in applied microbiology, risk management & analysis, food safety regulations.
- Fundamental knowledge and experience in microbiological aspects of quality food products, fermentation technology, Food safety regulations.
- Keen to continue my career in the areas of quality assurance and control in food and quality customer service.
- Motivated and reliable individual with an instinct to accept challenges, solve problems and complete tasks within timelines effectively and enthusiastic for continuous improvement in professional growth.
- 9 months experience in the food industry as a food production assistant and food technologist in a manufacturing and supplier production chain respectively, 5 years' experience in university based PC2 labs for various courses.

KEY HIGHLIGHTS

- Experienced in food production quality, Fermentation Technology, Food Safety Regulations.
- 1+ years experience in the food industry as food production assistant & food technologist
- 5+ years experience in University-based PC2 labs.
- **Proficiencies:** HACCP, ISO9001, FSCC22000, GMP, FMCG and FSANZ knowledge
- **Technical skills:** R programming; Visual Basics; SAP systems - Attache, Foodworks for food labelling; Powerlink software, Microsoft Office- excel, word for documentation and statistical analysis.
- **Non technical skills :** Good communication skills, determined and curious individual, good interpersonal skills, team player, solution driven individual, self driven individual, positive outlook towards work, good work-life balance, goal oriented with short term and long term deadlines, strategic and organized.

WORK EXPERIENCE

Graduate Food Technologist

September 2019 – March 2020

Denco Trading, Heathwood - Brisbane, Australia

- Formulated ingredient changes of marinades to improve physical properties and bring them in the range of designated targets.
- Conducted allergen management: tested required product specifications for gluten, soy, peanut, nitrite; conducted sulphite tests on all process floors to meet all CCPs and risk management requirements.
- Performed manual batch sheet verification and data entry checks for the QMS system to meet target rate of $\pm 5\%$ tolerance for product weight checks.
- Verified documentation for certificate of analysis to determine CCP, label, and allergen testing compliance for products requested by customers.
- Conducted product and shelf life extension assessment and recorded in the QMS system
- Facilitated production floor schedules with floor supervisor to delegate cleaning procedures to staff according to allergen content of targeted products.
- Executed pre-production evaluation checks and daily audits for equipment & floor environment for continuous improvement & performed stock control using Attaché software.
- Communicated with target suppliers to ensure that up-to-date certification information is provided in the QMS system.

Gargi Roy
0413469540

KEY CONTRIBUTIONS:

- Trained in SAP systems and receipting of all raw ingredients and products produced using Attache software and was able to resolve any issues within the attache software by backtracking receipts using powerlink.
- Conducted Formulation changes and research trials on areas of improvement within marinades being produced.

QA Intern & Food Production Assistant

February 2019 - September 2019

Priestley's Gourmet Delights - Morningside, Australia

- Verified paperwork based on microbial sample testing, certificate of analysis, nonconformance reports. Gluten swab analysis, microbial sampling for environment testing and allergen verification.
- Maintenance of quality of every product being dispatched through daily routine sensory testings with NPD team.
- Conducted GMP audits, weekly audits, glass, and plastic checks involving interaction with various stakeholders, reviewing and corrective actions.
- Packaged products from checkweigher belt into stacks on the pallets & Recorded batch sheet completion with weight checks/metal detection checks as per recipe requirements.
- Handling of machine maintenance reports, non conformance reports, supplier chain records of all approved suppliers within updated year.
- Coordinated calibration activities for metal detector, scales, thermometers and all machines involved in mixing procedures, baking ovens, slicers, cutters, stampers.

KEY CONTRIBUTIONS:

- Analyzed 3 years of metal detection datasets to validate machine frequency being used on production floor resulting in optimal sensitivity/efficiency requirements.
- Performed risk assessment of food fraud and defense management according to FSCC22000 guidelines which resulted in investigation of approved suppliers for high risk raw materials.
- Organized three-day GMP training workshop for production floor staffs by creating an interactive game session. Workshop helped team building and revising their knowledge about GMP practices with a 90.

Intern

February 2017 - May 2017

Toit Brewpub - Bangalore, India

- Evaluated yeast counts and performed viability tests relating to pitching rates of fresh yeast into 10 hectoliter FVs throughout the production process.
- Recorded efficiency of beer production; evaluated & documented sugar, alcohol content for product batches.
- Brew recipes followed according to recipes and documented any deviations found within the batch
- Recorded all raw material ingredient logs on to system upon arrival.

KEY CONTRIBUTIONS:

- Initiated the implementation of a QMS for documentation and verification control resulting in greater standardized company practices.
- Found gaps in processing and production procedures leading to standardization of the brewing process.

Graduate Intern

July 2016- January 2017

StringBio Pvt. Ltd - Bangalore, India

- Worked on projects regarding the optimization of bioproducts, mainly involved with protein extraction and initial sub-culturing of microbes.
- Conducted HPLC sample runs resulting in the analysis of the protein quantification.

KEY CONTRIBUTIONS:

- Created the Company's tagline in 2015, "Smart science. Clean world."

EDUCATION**Master of Food Science and Technology**

September 2017 - July 2019

Gargi Roy
0413469540

<i>University of Queensland – Queensland, Australia</i>	
Postgraduate Thesis – Food Microbiology (Supervisor: Dr. Mark Turner)	
<p>TOPIC: Screening for heat tolerance and salt sensitivity in cheese making bacteria <i>Lactococcus lactis</i> strains and isolation of resistant suppressors gdpP mutants using non-ionic conditions.</p> <p>TASKS:</p> <ul style="list-style-type: none"> Applied adaptive evolutionary screening techniques on target strains, sub-culturing at different temperature gradients, resulting in identifying 10 mutant strains which were further tested. Performed genomic DNA purification to isolate desired colonies. Conducted PCR analysis and mutational screening using various sequencing software and a secondary analysis on sucrose medium vs controlled to see mutated colonies growth. <p>KEY CONTRIBUTIONS:</p> <p>This research project led to finding three additional novel gene mutations using sucrose medium which were deemed highly beneficial for the accelerated growth of cheese bacteria and further explored.</p>	
Bachelor of Science in Biotechnology	September 2013 - July 2016
<i>Manipal University – Manipal, India</i>	
Undergraduate Thesis – Plant Biotech (Supervisor: Dr. Vidhu Sankar Babu)	
<p>TOPIC: Implications of hairy root induction using <i>Agrobacterium tumefaciens</i> and identification of secondary metabolite moscatilin within an in-vitro tissue cultured system in orchid <i>Dendrobium ovatum</i>.</p> <p>TASKS:</p> <ul style="list-style-type: none"> Applied basics of microbiological screening, drop plate assay, in-vitro tissue culture, media preparation. Performed ultrasonication, co-cultivation of orchid plant with <i>Agrobacterium</i> & lyophilization of test samples. Standardized and quantified metabolite, using TLC, and reverse HPLC/MS, respectively. <p>KEY CONTRIBUTIONS:</p> <p>The contributions in this research project led to the discovery of a few secondary metabolites resulting from infections in secondary hairy roots in the orchid plant.</p>	
VOLUNTEERING	
Volunteer	July 2017 - December 2018
<i>University of Queensland Food Science Club – Queensland, Australia</i>	
<ul style="list-style-type: none"> Represented the Food Science club during multiple events and marketed membership to potential members. Participated in several networking events and workshops. <p>KEY CONTRIBUTIONS:</p> <p>Encouraged freshers to join food science societies and network with other students/staff/professionals within a vast industry.</p>	
Volunteer	June 2015 - November 2015
<i>U&I Non-Profit Organization – Bangalore, India</i>	
<ul style="list-style-type: none"> Educated primary school children outside of their school hours to prepare them for state level English exams Helped provide additional resources that are unavailable to children in rural regions in Bangalore. <p>KEY CONTRIBUTIONS:</p> <p>Through this program a lot of students built their confidence and opened to communicating within themselves in English rather than their local dialects. This not only resulted in better confidence but also gave these children to apply for jobs outside their local communities in bigger developed cities.</p>	
PROFESSIONAL DEVELOPMENT	
Graduate Member	January 2018 - Present
<i>Australia Institute of Food Science and Technology</i>	

- Attended webinars and events conducted. Active member of two consecutively organized mentorship programs that led to both personal and career driven goals.

Dean's Commendation for Academic Excellence

September 2017 - July 2019

University of Queensland – Queensland, Australia

- Awarded Dean's Commendation for Academic Excellence in 2 semesters of Masters study.

REFERENCES AVAILABLE UPON REQUEST