

Rahul Khandelwal

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CARRER SUMMARY

Led food process optimization in beverage and dairy across all segments which include juice and dairy products. Hands on knowledge and experience of the project management as well as the planning and practical implementation phases of manufacturing projects. Managed food trials, product development, food engineering and keeping food quality to highest degree. Have experienced in food quality systems, HACCP, GMP and BRC. Seeking opportunity in food product development, quality assurance and food process designing sector.

PROFESSIONAL EXPERIENCE

Dairy/ Food Process Technologist

July 2015- May 2018

Tetra Pak India Private Limited

- Prepared food plant production schedule on 24-hour basis. Analysed food plant operation, minimized food losses, conducted food safety audits, and analysed food assurance systems of different food projects
- Conducted food product trials for various products, for example – Milk, Curd, and Cheese, Chocolate drink (Milo drink), Buttermilk and Mango juice. Assisted in product development of mango and strawberry chunk juice. Analysed quality attribute of product, for example texture, viscosity etc. and microbial quality of product.
- Prepared project documents such as process description, process control philosophy, performance test documentation, equipment lists, utility summary lists, and optimizing process design via process flow diagram (PFD's), piping & instrumentation diagram (PID's). Conducted Commissioning and performance trials of various projects and tetra pak capital equipment's.
- Developed new processing design elements and improve existing processing solution. Provided effective and reliable cleaning solution to food plants with minimal food contamination risks.
- Gained leadership and coordination skills and Built a close relationship with other departments such as project management, automation team, R&D and Quality team. Engineering team to establish a team culture at the lines to ensure deliver the best results of project.
- Developed food processing functional diagram and conducted dry and wet programming testing. Familiar with TPM, Rockwell, and siemens systems.

Projects undertaken in Tetra Pak

ITC Beverage Project- India (Brownfield project): Designed automated UHT beverage plant, which include mango chunk juice, orange juice, apple juice and strawberry chunk juice. Designed process functional diagram and commissioned dry programming testing.

Akij Dairy Project- Bangladesh: Designed manual yoghurt plant, which include processing of Sweet yoghurt and stirred yoghurt. Calculated energy consumption, pipe sizing, valve sizing, tank sizing and pump sizing.

Nestle Nigeria Milo Drink Project- Nigeria: Commissioned Scanima mixer of tetra pak, cleaning systems. Conducted product trials and shorted food safety issues.

NDDB Jaipur Pre Project- India: Designed automated dairy plant of handling capacity of 1 million kg milk per day. Calculated energy consumption, pipe sizing, valve sizing, tank sizing and pump sizing

Uttam Dairy Plant- India: Designed process functional diagram for project. Assessed functional diagrams with program engineer and incorporated in PFS (process functional system).

Banas Dairy Plant- India (Greenfield project): Commissioned tetra Pak pasteurizer, tetra Pak separator, tetra Pak homogenizer and cleaning systems. Conducted water trials, cleaning trials and product trials.

Quality assurance executive

Dec 2014- Jul 2015

DANONE India

- Working alongside key company personnel and customers in the continual improvement of product quality focusing on HACCP, GMP and food safety.
- Conducted baby powder production in shifts and supervised plant operators.

Quality assurance intern

July 2014- Dec 2014

Model dairy Plant India

- Developed an effective HACCP plan for milk process. Conducted study on steam consumption of whole plant and suggested improvement plans for decreasing steam consumption.

Education

MASTER'S IN FOOD SCIENCE AND TECHNOLOGY

July 2019 – Present

ROYAL MELBOURNE INSTITUTE OF TECHNOLOGY, AUSTRALIA

Studying Process Innovation, Food Quality Assurance, Food Rheology and Sensory Evaluation.

BACHELOR'S IN DAIRY TECHNOLOGY

July 2011 -July 2015

NATIONAL DAIRY RESEARCH INSTITUTE, INDIA

Studied Food and Dairy- Chemistry, Microbiology, Processing and Engineering

Skills and Competencies

Food processing	Quality Assurance	Continuous Improvement	HACCP and GMP
Process design	Compliance Auditing	Process optimisation	BRC and QMS
AutoCAD	Product development	Commissioning	Aseptic technology
Project management	Leadership	Problem Solving	Teamwork

Achievement

- Banas dairy project head Mr. Pravin Patel had sent a mail of appreciation to Tetra Pak in decreasing the food loss from 1.5 % to 0.4 % in Banas NCR India plant in 2018.
- Nestle Nigeria project manager Mr. Sikander had sent appreciation mail to Tetra Pak regarding successful completion of Milo drink trials in Nigeria within the time frame in 2017.
- Successfully delivered Chunk supplemented juice to ITC private limited, with perfect texture and high degree of quality.
- Successfully solving gassiness problem in yoghurt packets, hammering problem in dairy plant and mineral deposition problem in milk pasteurizer

References

Name: Laxmi Kant Meena

Designation: Principal Engineer (Global Process Technology) at Abbott Nutrition, Singapore Manager

Personal contact number: +65 81162473

Email ID: lkndri@gmail.com

Name: Somnath

Designation: Process Leader at Tetra Pak

Personal contact number: +91-8308812876

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Name: Anuj Pal

Designation: Team Leader - Process Engineering at SPX FLOW, India

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