

Tushar Kaushik

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1-17 College Cres, Parkville VIC 3052

NPD- Quality Assurance- Production

Detail oriented Food Technologist with 2+ years of experience in NPD, Quality Assurance and Production enhancement. Experience of working with diverse teams on creating segment specific food products which received numerous international awards.

ISO 22000 | HACCP | QA | QC | Lean manufacturing | Food Labelling | FSANZ Guidelines | Allergen Guidelines | RCA | Sensory Analysis

PROFESSIONAL EXPERIENCE

Food Technologist | Global Management, India

Aug 2018 to Present

India based Food Technology Consultants

- Studied and investigated problems in production as well as ways to maximize optimizations for newly set up start-ups.
- Establishing HACCP, ISO and GMP compliances.
- New Product Development and formulations improvement of meat analogues, snacks, and dairy based products through formulation, lab prototypes, production testing and shelf-life testing.
- Designing food labelling as per compliances.
- Creating and maintaining QMS systems and assisting with internal and external audits with regards to food safety
- Successfully delivered more than 6 NPD projects with zero cases of failure. Successfully implemented ISO and HACCP frameworks for 10+ clients.

Production intern | Kayem Foods, India

August 2017 to Nov 2017

India's Largest third-party manufacturer of cereals, protein bars, oats, and children meals.

- Supervised production of KDHO, Jumbo Oats, Quick oats, and oats flour.
- Worked with the Quality assurance team to ensure effective and efficient food safety testing.
- Assisting plant head and line head for fault diagnosis and repair
- Successfully assisted the line in charge in transitioning the production from imported raw materials to local raw materials.
- Successfully created project titled "Oat Line Production Losses and minimisation strategies".

Product Development intern | Mahindra & Mahindra, India

Jun 2016 to Aug 2016

A Fortune 2000 conglomerate with presence in the sectors like automation, IT, agribusiness etc

- Worked on varied projects related to nutrition and agribusiness extensions.
- Development of list of possible products based on market study as well as creation of project proposals for further studies.

ACCOMPLISHMENTS

National Runner Up: Pulse food innovation competition

World Finalist: - Student's Fight Against Hunger, Dublin

World Finalist: - IFT World Product Showcase, Chicago

Magazine editor for the university Magazine

Runner Up university Debate Competition

Developed Vegan baked chips to minimize malnutrition in expecting and lactating mothers. The product is rich in Iron, Protein, Omega-3-Fatty acids, and fibre and was awarded second prize nationwide.

Created Pulse based energy drink infused with antioxidants to provide a healthier and more economical alternate.

Development of Herb supplemented, Resistance starch incorporated Probiotic Fruit yogurt for better cognitive focus via the use of Nano-encapsulated bacopa Moneri herb extract.

KEY SKILLS

- Word, Excel, PowerPoint, HACCP, ISO 22000, NPD, QMS, SQF, BRC, Qualitative and Quantitative testing.

EDUCATION

University of Melbourne - Master`s degree Food Science **2021**

Studied Food Safety, Food Processing, Packaging, Sensory Analysis. Elected Events Director for Graduate Agriculture and Food Society (GAFS).

National Institute of Food Technology (NIFTEM) - Bachelor`s degree Food Technology and Management. 75.6% **2018**

Secured First class in the program as well as winning three international competitions. Awarded Highest Grade for Research Project and Industry Internship

OTHER QUALIFICATIONS

. Member - IFT, Chicago.

- Student Member - AIFST, Australia.
- Member - ISEKI, Europe.
- Events Director - Graduate Agriculture and Food Society, Australia.

Machine Learning, Stanford University [2019]

Languages – English, Hindi; Punjabi; Spanish (Basic); Urdu

INTERESTS

Reading, Gardening, writing