

Drishty Priya

+91-8935890523 | drishty843127@gmail.com | LinkedIn

OBJECTIVE

Seeking roles such as Food Safety Supervisor, Quality Analyst/QA Executive, Production Executive, or RD Assistant, where I can apply my hands-on experience in food safety compliance, hygiene and sanitation, quality checks, and processing operations. I aim to contribute to maintaining high-quality standards and continuous improvement in the food industry, while enhancing my technical and practical skills.

EDUCATION

- Sant Longowal Institute of Engineering and Technology** 2026
B.E. in Food Technology CGPA/Percentage: Pursuing
- Sant Longowal Institute of Engineering and Technology** 2023
Diploma in Food Technology CGPA/Percentage: 8.13
- Prabhat Tara Girls Senior Secondary School** 2020
BSEB, Bihar CGPA/Percentage: 75.4

EXPERIENCE

- Mahaan Milk Foods Limited** Feb 2026 – Present
Quality Control Executive(Trainee) Recipe & Formulation Hathras, Uttar Pradesh
 - Formulated and standardized recipes for product development.
 - Performed trials for process and quality improvement.
 - Maintained compliance with safety and hygiene standards.
- Chanakya Dairy Pvt. Ltd.** Jun 2025 - July 2025
Summer Training in Dairy, Ice Cream, Juice & Bakery Units Khanna, Punjab
 - Learned processes of milk processing, product standardization, and packaging in the Dairy unit.
 - Understood ice cream formulation, freezing, and quality checks in the Ice Cream unit.
 - Gained exposure to fruit juice extraction, preservation, and hygiene practices in the Juice unit.
 - Observed baking techniques, product development, and quality assurance protocols in the Bakery unit.
- Timul Muzaffarpur Dairy** Jun 2022 - July 2022
Quality Analyst and Production Muzaffarpur, Bihar
 - Covered comprehensive aspect of dairy industry including quality control and quality assurance.
 - Acquired insights into the production, maintenance and utilities department, understanding equipment uses.

PERSONAL PROJECTS

- Study on Effect of Soaking on Physicochemical Properties of Bengal Gram** Nov 2025
Experimental analysis of soaking time on hydration behavior and quality attributes of Bengal gram
 - Conducted soaking experiments to evaluate moisture uptake, weight gain, and hydration kinetics at different time intervals.
 - Analyzed physicochemical changes such as swelling behavior, seed coat softening, and improvement in cooking quality.
 - Demonstrated reduction of anti-nutritional factors and enhancement of digestibility through controlled soaking.
- Development of Millet Based Pasta** May 2023
Developed pasta exclusively made from millet, offering a gluten-free option
 - Tools & technologies used: Pasta making machine, Soxhlet apparatus, Ash determination, Texture analyser.
 - Promotes digestive health and nutrient absorption, reduces anti-nutrients and enhances bioavailability.

TECHNICAL SKILLS

Food Safety & Quality: FSSAI compliance, food safety regulations, hygiene and sanitation practices, internal audits, HACCP, GMP.

Food Processing Operations: Ice cream manufacturing process, fruit juice production and preservation, dairy processing operations.

Laboratory & Quality Analysis: Laboratory testing, quality analysis, use of analytical and processing equipment.

Product Development: Food product development, formulation improvement, reduction of anti-nutritional factors.

Sanitation Management: Cleaning and sanitation procedures, hygiene monitoring, corrective and preventive actions.

Tools & Software: MS Office (Word, Excel, PowerPoint).

ACHIEVEMENTS

• 1st Position Flashmob (2023)	<i>Certificate</i>
• 1st Position Dance Competition, Madhuram (2023)	<i>Certificate</i>
• 1st Position Cultural Event, Madhuram (2025)	<i>Certificate</i>

POSITIONS OF RESPONSIBILITY

- **Overall Student Coordinator, Madhuram 2025**
 - Led the entire student organizing committee for the cultural fest “Madhuram 2025”.
 - Oversaw planning, event scheduling, and execution of multiple cultural programs.
- **Domain Coordinator, SLIET TechFest’24**
 - Coordinated events and activities within the festival domain, ensuring smooth execution
 - Managed student teams, delegated tasks, and facilitated collaboration between participants and faculty.
- **Volunteer in National Science Week**
 - Volunteered during National Science Week, supporting diverse events.
 - Enhanced teamwork, communication, and event coordination skills.