

Dhwani Mistry

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SKILLS AND CERTIFICATIONS

- Knowledge of HACCP, Health Canada, and FDA Regulations
- High level of accuracy and strong attention to details
- Knowledge of writing SOP, NCR, CCR reports
- Basic familiarity in MS Excel, MS Word, MS PowerPoint.
- Ability to multitask and remain calm under pressure
- Self-starter who takes charge of projects and problems and isn't afraid to get their hands dirty to solve a problem rather than just assigning tasks; knows when to delegate as necessary
- Ability to work independently, while supporting a collaborative, team-based department
- Excellent communication skills, both written and verbal.
- Self-disciplined, proactive, and able to show high levels of productivity with a priority on the outcome.
- An enthusiastic and outgoing person.

EDUCATION

Post-Graduate Certificate in Food Safety and Quality Assurance Management *2022-current*

Lambton College, North York, Toronto (Canada)

- Learning about Canadian Regulations for Food Processing such as CFIA, SFCR
- Writing SOP, NCR, CCR.
- Education on Occupational Health and Safety

Bachelor of Science in Food Technology

2018-2021

Parul University, Gujarat (India)

RELEVANT EXPERIENCE

New Product Development Intern- Kitzen Technologies LLP

December 2021- April 2022

- Formulated an organic tea constituting blue pea as main constituent.
- Followed the organization policies and created recipe based on customers' feedback.
- Researching current market trends utilizing competitive analysis, social media trends and SWOT analysis.

Technical Intern- Nestle

November 2021- December 2021

- Analyzed canteen food waste management situation.

- Proposed food waste reduction plan.
- Introduced cost-effective recipes.

Internship Trainee- Vasudhara Dairy

June 2020- July 2020

- Analyzed unit operations (material handling, storage, pasteurization, separation, packaging, etcetera)
- On-site invigilation of the dairy processed products such as, butter, milk, yogurt, and ghee.

OTHER EXPERIENCES

Content Developer | Campus Ambassador- Foodyaari

January 2021- May 2021

- Executed effective social media marketing.
- Planned and coordinated online events such as webinar series, article writing, and quiz.
- Engaged junior colleagues to participate in such opportunities to develop their networks and enhance their knowledge.

CERTIFICATIONS

Food Allergy and Intolerance Training- Food Standards Agency

June 2021

Vacuum Packaging and Modified Atmosphere Packaging Training course- Food Standards Agency

May 2021

PROJECTS

Research Project- Parul University

Application of Aloe Vera-based Edible Coating Containing Carboxymethyl Cellulose and Citric Acid to Tomatoes to Study the Shelf-life

- Responsible for shelf-life analyses
- Skills Used Food Science Knowledge (Food Processing, Preservation, Food Chemistry, Sensory Analysis, Laboratory instruments)

LANGUAGES

- Fluent in English. (I passed my IELTS with 8 Bands)

REFERENCES

Provided upon request.

DECLARATION

Hereby, I declare that the above-mentioned information is correct up to my concern.

