



AARTHI P

FOOD TECHNOLOGIST

OBJECTIVE

To work in an environment where I can utilize and apply my knowledge skills which would enable me as a fresh graduate to grow while fulfilling organizational goals.

CONTACT DETAILS

Home: Ganapathy Nagar,
Chinnasiragapadi,
Salem-63630, TAMIL NADU.

Mobile: 8270598376

e-Mail: aarthipalaniappan10@gmail.com

SKILLS AND ABILITIES

- Good communication skills
- Organized
- Dedicated
- Adaptability

AREAS OF INTEREST

- Dairy Technology
- Food packaging
- Quality control management

MINI PROJECTS

- Comparison of protein content in residential mess milk and packaged milk.
- Utilization of orange peel to make essential oil.
- Design and analysis of screw conveyor.
- Improving the shelf life of banana using polysaccharide "CHITOSAN" to reduce the post-harvest loss (CSP).

PROJECT

- Design and Fabrication of Semi-Automated Machine for Jaggery Processing UG-2021
- Detecting contamination in lemon juice by a non-invasive technique using an Ultrasonic sensor PG-2023

IN-PLANT TRAINING

- Sri Jayashree food products, Salem.
- Annachi Organic Products, Salem

CERTIFICATION

- FOSTAC Food Safety Supervisor Manufacturing level II.



PUBLICATION

- Recent Improvements in Jaggery processing -A Review.
(Journal of Huazhong University of Science and Technology)
Volume 50; Issue 05-2021
Paper id: HST-0621-131 (SCOPUS).

ACADEMIC PROFILE

- **Karunya Institute of Technology and science.**

Pursuing Master of Technology in Food Processing and Engineering.

CGPA – 8.52*

- **Kalasalingam Academy of Research and Education.**

Bachelor of Technology in Food Technology. (2017-2021)

CGPA – 8.15

- **Sri Kalaivani Matric. Hr. Sec. School.**

Higher Secondary Education –2017

Percentage – 70

SSLC – 2015

Percentage – 90.4

