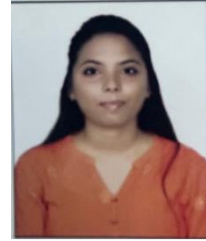


RESUME

Gongada Deekshitha

Mobile No: 7337239670, 7288901300

Email Id: deekshithagongada63@gmail.com



Objective:

Enthusiastic professional with experience in Food Science and Technology, seeking a role in education, industry, or corporate settings to leverage my teaching, research, and leadership skills for organizational success.

Educational Qualification:

- MSC Integrated Food Technology from Sri Padmavati Mahila VisvaVidyalayam (78%)
- Intermediate from Sri Chaitanya Junior College (90%)
- 10th from Kakatiya Public School (88%)
- Thesis on Development of mulberry leaf powder, corn starch and glycerol based **edible coatings for tomato fruit preservation.**

Achievements and Rewards

- **Best Teacher Award (2023)** received in the first year of teaching at Ideal College of Arts and Sciences for outstanding performance and dedication in the Department of Food Science and Technology.
- **Organized and led seminars for significant events including: Central Bureau of Communication, Ministry of Information and Broadcasting, Government of India, 2024.**
- Opening Ceremony of **Gandhi Ji School's Library, Ideal College of Arts and Science, 2024.**
- **Women's Day Seminar** (March 8, 2024) Successfully led an important Women's Day seminar featuring esteemed personalities.
- Successfully completed the **Food Safety Training and Certification (FoSTaC), 2023** Programme accredited by JNTUk (Jawaharlal Nehru Technological University, Kakinada).

Personal Key Attributes

- Communication Skills
- Work Ethic
- Continuous Learner
- Learning from Experience
- Team Management

Personal Details

- Fathers Name : G. Satyanarayana
- Date of Birth : 06-05-1999
- Gender : Female
- Languages : English, Hindi, Telugu
- Address : 14-1-16/1, BC road, New Gajuwaka, Vishakapatnam, Andhra Pradesh, 530026

Working Experience:

Lecturer in the Department of Food Science and Technology, Ideal College of Arts and Sciences, Kakinada, November 2023 - present.

Projects

New Product Development - Tamarind and Apricot Sauce

Mentored students in the development and formulation of a Tamarind and Apricot Sauce, for the new taste profile with no added preservatives for the health benefits and to finally bring from the concept to prototype stage.

Development of Bioplastic

Led a team in the development of biodegradable packaging materials aimed at replacing traditional plastics, addressing critical environmental concerns such as global warming and plastic pollution.

Declaration

I hereby declare that all the information mentioned above is true and correct to the best of my knowledge.

Date:

Place:

(Gongada Deekshitha)