TEJASWI BOYAPATI

E-mail: tejaswi.tej.b@gmail.com

Objective:

To be associated with an organization where I can showcase my skills and learn the new concepts and technologies that contribute a huge to the organization which also shape my career to a great possible extent.

Educational Background:

Educational Qualification	Institution	Year of completion	Percentage/ CGPA
Under Graduation (Majoring in Bachelor of Food Technology)	VFSTR (deemed to be University), Vadlamudi, Andhra Pradesh, India.	2016-2020 (Pursuing)	9.5
Long term	Sri Chaitanya junior kalasala, Andhra Pradesh, India.	2015-2016	-
Intermediate (BiPC)	Sri Chaitanya junior Kalasala, Andhra Pradesh, India.	2015	90.8%
ICSE (10^{th})	Little flower English Medium School Andhra Pradesh, India.	2013	76.5%

Knowledge of Technical purview:

- Pursuing Management as minor elective.
- Gained technical expertise in Fluid Mechanics, Basic Thermodynamics, Unit Operations, Heat and mass transfer, Biochemistry, In process application of Food Engineering.
- Working Knowledge: C-language, Data Structures.

Research experiences:

Completed research projects:

- Method Validation, quality control and analysis of Folic Acid in processed foods and health supplements using RP-HPLC-DAD.
  Summary: Developing a method for analysis of Folic acid in different food matrix (Processed foods, natural and health supplements) and then validating the method.
- Preparation and Sensory Evaluation of Quinoa based Dairy Beverage.
  Summary: Incorporation of cereals (Quinoa) to milk and thus value addition and increasing the nutritional properties for the traditional milk product to increase the acceptability of milk.
- Analysis/estimation of pesticides and its residue in foods.

Summary: Review on Pesticide residue analysis in fruits and vegetables and its importance not only towards protection of human health but also for international trade and regulatory control.

- Study about bacterial and fungal toxins in food industry.
  Summary: Review on the classes of bacterial and fungal toxins occurring in food industry.
- Review on quality tests for wheat-based products and quality control of few wheat-based products available in the market.
- Preparation of apple jelly according to USFDA standards.
- Review on reverse osmosis and the membranes used for reverse osmosis.

Research Publications:

- Tejaswi Boyapati. Preparation and Sensory Evaluation of Quinoa based Dairy Beverage. Journal of Food Science and Nutrition Research 2 (2019): 146-150.
- Tejaswi Boyapati. "**REVIEW ON METHODS FOR ANALYSIS /ESTIMATION OF PESTICIDE RESIDUE IN FOOD"**, International Journal of Creative Research Thoughts (IJCRT), ISSN:2320-2882, Volume.8, Issue 3, pp.973-985, March 2020

Articles published:

- Tejaswi Boyapati. FOLIC ACID ANALYSIS WITH A SHIFT FROM ORGANIC SOLVENTS TO IONIC SOLVENTS: A METHOD TO FIGHT OFF AN ENVIRONMENTAL CONCERN, Agriculture and Food: e-Newsletter, ISSN:2581-8317, Special issue 01/2020: Food Science and Technology, Article Id: SPL00014, pg.no: - 42, May 2020
- Tejaswi Boyapati. Word that Changed Her Perspective of Living, Agriculture and Food: e-Newsletter, ISSN:2581-8317, Volume 2-Issue 6, Article Id:30201, pg.no: - 533, June 2020

Key Accomplishments:

- Academic Excellence scholarship for the years 2016-17, 2017-18, 2018-19.
- Participated in workshop on "HACCP-ISO 2200" at Indian Institute of Plantation Management. Bangalore, India 2019.
- Secured "B1 grade level" in "Preliminary English Test" and "B2 grade level" in "Business English Communication" conducted under Cambridge Assessment English by University of Cambridge, UK.
- Presented poster at VFSTR, National Conference on Recent Trends in Chemical, Petroleum, Food, Textile and Allied Technologies for Sustainable Development-2019.
- Attended the AGRITEX conference and workshop, Hyderabad, India 2018.
- Attended "Orientation in Industrial Safety Policy" by Institute of Fire & Safety Engineering at Vignan's University, 2017.
- Participated in awareness programme on "ISO 2200-2005" conducted by Tresbon, 2018.
- Exhibited a project during Project expo held at Vignan's University on the occasion of engineer's day 15th September 2017.
- Won 1st prize in Technical Quiz conducted at VFSTR-Mahotsav-2019.
- Won 1st Prize in Poster Presentation held at VFSTR-Mahotsav-2020.
- Presented a paper at VFSTR-Mahotsav-2020.
- Won Best Article award from Agriculture and Food: e-Newsletter for the article "Word that Changed Her Perspective of Living" published in the month of June 2020.

Key Responsibilities and External Activities:

- Served as core-member of Anti-Ragging committee of VFSTR.
- Served as Co-Ordinator for "FUDO FESTINO-2K18" conducted on 16th to 17th of March,2018 organized by Department of Food Technology in VFSTR (home institution).
- Women sports and cultural forum committee member for VFSTR.
- Canteen monitoring committee member for VFSTR.
- Served as Overall Student Co-Ordinator for "Mahotsav" conducted in January and February, 2020 organized by VFSTR (home institution).
- Served as a campus ambassador for the Food and Agriculture Spectrum Journal from 25th April to 25th June, 2020.

Membership:

- Student member at "Association of Food Technologists India" Mysuru, Karnataka, India.2019-2021.
- Member at "Cereals & Grains Association" USA. April, 2020 to April, 2021.

Extracurricular activities:

- Won several Gold, Silver and Bronze medals in various District, state tournaments in Air pistol Shooting-10 meters, Wushu, Fencing.
- Represented the state of Andhra Pradesh in National shooting and Fencing Championships.
- Represented "VFSTR (home institution)" in All India University Games held at GNDU, Punjab-2016.

Industrial Training:

- Pursued internship at "**Sangam milk producer company limited"** in Andhra Pradesh, India under the guidance of "Mr. J.V.S.Sastry" from 20th May 2018 to 10th June 2018. Gained an overview on Critical Control Points Management from point of reception of milk to processing and dispatch. Food Safety management System in manufacturing of different milk and milk products (viz., butter, butter milk, khoa, milk cake, ghee, basundi, flavoured milk). An overall exposure to working and establishment of Quality Assurance and Quality Control Unit.
- Pursued internship at "**Hindustan Coca-Cola Beverages Pvt. Ltd**.**"** in Andhra Pradesh, India under the guidance of "Mr. Srinivas" from 1st October 2018 to 21st October 2018. Gained an overview on Critical Control Points Management, Food Safety management System and water treatment in beverage manufacturing). An overall exposure to working and establishment of Quality Assurance and Quality Control Unit.
- Pursued internship at "**CSIR-Central Food Technological Research Institute**" Mysuru, Karnataka, India under the guidance of "Dr. Mathen Mathew" from July to November 2019.
  Gained hands on experience on HPLC (High Performance Liquid Chromatography) and different extraction and clean-up strategies for the analysis of Vitamins in various food

matrices and laboratory practices in Food safety and analytical quality control of food aspects.

PERSONAL PROFILE/DETAILS

Age	**:** 22 years
Father's Name	**:** Ankamma Rao Boyapati
Fathers occupation	: LIC Agent
Mothers name	: Jayanthi Boyapati
Date of Birth	**:** 18 February 1998
Languages known	**:** English, Telugu .

DECLARATION

I hereby declare that all the information mentioned herewith are correct and true to the best of my knowledge. I undertake to inform you of any.

DATE: -31st July,2020 Signature

PLACE: -Guntur. (TEJASWI.BOYAPATI)