NAME- ASHISH

ADDRESS- House No. 4722, Sector 11, JIND (126102), HAYRYAN, INDIA

CONTACT: +917447423258, +919017173937

Email: ashishsaharawat01@gmail.com**,** ashish.saharawat@tetrapak.com

PROFESSIONAL SUMMARY:

1. PROCESS ENGINEER with 1.5 years of experience in Dairy & Beverage Processing. Areas of expertise include (Plant Designing, Commissioning, Process Engineering and Troubleshooting in Dairy and
   Beverages Plant operations .
2. Process Engineer with strong educational background in [Dairy & Food Technology] supported by field research and professional work experience in [Dairy Liquids, Beverages, Dairy Fermented Products].

SKILLS:

- Design review
- Fluid mechanics
- Product design
- Creative problem solving
- Expertise in troubleshooting [issues]
- Performance optimization

WORK HISTORY

1. **Process Engineer, 09/2016 to Current**
   Tetra Pak India Pvt. Limited

- Performed data analysis and provided recommendations to achieve implementation of different Dairy and Beverages Projects.
- Played key role in designing different Dairy and Beverages Projects.
- Saved on supply costs by working closely with suppliers to ensure that all components met department quality standards.
- Spearheaded development of Quality Control and Management Department.
- Created assembly and layout drawings using AutoCAD 2007 and SolidWorks 2005 technology.
- Created design layouts and part drawings using orthographic 3rd angle projection.
- Produced and managed schematics, P&IDs and PFDs for Different Indian and Export project in Dairy and Beverages
- Prepared pipe spool/structural details and assembly drawings for shop fabrication and field erection.
- Coordinated manufacturing, construction, installation and maintenance projects for engineering team to complete per customer requirements.
- Coordinated with vendors, sales reps and machine shops for aid in project completion.

Served as member of quality control for the design and development of the Process P&ID, Processing & CIP solutions.

2. **Dupont Danisco Pvt. Limited, Gurgaon India**
   Trainee, 01/2016 to 06/2016

 Improved melting property of Kulfi (Dairy Frozen Product)
 Improved Flavor of Ghee
 Involved in different Development of Dairy and Beverages Products (Ice Cream, Yogurt, RTD etc.

Education:

Bachelor in Dairy Technology (4 years Graduation) From NATIONAL DAIRY RESEARCH INSTITUTE, KARNAL, HARYANA, INDIA.

Certifications and Achievements:

1. Training in HACCP and Quality Control of food and Dairy Products.
2. 2nd Prize in All India Sensory Contest of Dairy Products.
3. 6-month Training in R&D of Dupont Danisco, Gurgaon, India.
4. 6-month Training in Modern Dairy Plant, Karnal.
5. Participated in State Level Basketball Championship under 14 team.
6. Cadet of NCC (B Certificate).

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