
Sudhanshu B

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OBJECTIVE

To obtain a full-time position in a growth oriented food company carrying out research as well as product development, enhancing my educational experience, technical and interpersonal skills

PROFILE

- Developed a new co-extruded nutritional snack and organized product development team activities
- Over two years experience in conducting research in product quality and implementing quality control programs
- Plant skills in cheese, butter, yogurt and ice cream production
- Lab skills in protein purification, starch fractionation, antibiotic test, and high pressure liquid chromatography
- Proficiency in Windows, Word, Excel, Power Point

EDUCATION

KANSAS STATE UNIVERSITY

Master of Science in Food Science

- GPA 3.5/4.0

- Research area: Dairy

Manhattan, KS

Expected May 2004

OSMANIA UNIVERSITY

Bachelor of Science in Dairy Technology

- GPA – 3.6/4.0

- Thesis Title: Rheological properties of Paneer (Dairy product)

Hyderabad, India

June 2000

WORK EXPERIENCE

KANSAS STATE UNIVERSITY

Graduate Research Assistant

- Design and implement a method to eliminate antibiotics and aflatoxin contamination using edible compounds, potentially preventing major losses to dairy industry

Teaching Assistant

- Instruct lab section for Fundamentals of Milk Processing course
- Demonstrate various platform tests done on dairy products
- Assist the lab section of Dairy Food Processing course

Manhattan, KS

August 2002 – Present

October 2002 - Present

UNIVERSITY OF IDAHO

Graduate Research Assistant, Food Science

- Isolated and characterized wheat starch using X-ray diffraction technique and Particle size analyzer
- Formulated an efficient process to fractionate starch into 'A' and 'B' type granules to better understand its structure/function relationship

Moscow, Idaho

January 2002 - August 2002

HERITAGE FOODS (INDIA) LTD.**Hyderabad, India*****Production Supervisor***

August 2000 – December 2001

- Supervised and controlled the production lines, storage, and quality control
- Reduced operations cost by assisting in technical and marketing efforts

Management Trainee

October 2001 – December 2001

- Conducted survey on the consumer perception to changes in packaging of ice-cream
- Increased the sales volume by 3% and profit margin by 1% in two month period

A.P DAIRY DEVELOPMENT CO-OPERATIVE FEDERATION**Hyderabad, India*****Internship***

July 1999 - December 1999

- Received hands-on experience working with various processing machinery of milk plant
- Trained in packaging, production, quality control of whole milk, skim milk, cheese, and milk powder

RELEVANT COURSEWORK

- Principles of HACCP
- Advanced Food Technology
- Advance Food Chemistry
- Food Proteins
- Food Toxicology
- Extrusion Processing
- Cereal Science
- Statistics

ACTIVITIES

- Student member of Institute of Food Technologists (IFT)
- Active member of Food Science club at Kansas State University
- Graduate Student Representative for Food Science Department at University of Idaho (Spring 2002)
- President, Dairy Technology Student's Association, June 1998- June 1999

HOBBIES & INTERESTS

- Music, traveling, videography, philosophy, computers and tennis