

## Miss. Bhagyashri Vishwas Sarode

Panchashil nagar Nagsen Colony, Beed.  
Dist. Beed 431122.

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- **OBJECTIVE** : To work with an organization that will utilize my skills and abilities effectively and support for improvement of my knowledge and skills for development of organization and myself.

- **WORK EXPERIENCE** :

1. **Assistance Professor** (June 2017 to June 2018)

Aditya college of food technology Beed.

2. **Assistance Professor** (August 2018 to till date)

Modern college of arts, science and commerce, Ganeshkhind Pune 16.

- Worked as Exam Incharge
- Was responsible for preparing learning material for courses and devising relevant practical activities.
- Taught - Principle of food processing, Food science, Confectionary technology, Industry by product and waste utilization, Food packaging, post-harvest management of fruits and vegetable, entrepreneurship development.
- Organized cultural program
- Worked as invigilator for university examination
- Worked as External examiner
- Worked as project guide

- **EDUCATIONAL DETAILS:**

| Exam qualification                   | College/School  | Board/University   | Year of passing | Score/CGPA |
|--------------------------------------|---|--|-----------------|------------|
| M.TECH (Food science and technology) | Department of technology, Shivaji university, kolhapur. | Shivaji University kolhapur                                  | 2017            | 78%        |
| B.TECH (Food Technology)             | Aditya college of food technology, Beed.                | Vasantrao Naik Marathwada Agricultural University, Parbhani. | 2015            | 77%        |
| HSC                                  | K.S.K College Beed.                                     | BAMU, Aurangabad   | 2007            | 70.83%     |
| SSC                                  | Sarswati Vidyalay , Beed.                               | BAMU, Aurangabad   | 2005            | 83.20%     |

- **ACADEMIC PROJECTS** :

**Degree** : Development of beetroot jam

**Post Graduate:** Research project work on “Development of gluten free biscuit from broken rice, defatted soya and sorghum flour”

- **TRAININGS** :

- Short term course or training programme on “BASICS IN FLOUR MILLING AND QUALITY EVALUATION OF FLOUR” at central food technological research institute, (CFTRI) Mysore.
- Practical oriented workshop on “SENSORY EVALUATION OF FOOD” Conducted by National Agriculture and food Analysis and Research Institute, (NAFARI) Pune.
- Work at WS BAKERS PVT LTD. Pune. As trainee.
- Work at MAPRO FOODS PVT LTD, shendurjane, satara, As trainee.
- Completed certified course in MS-CIT.

- **DECLARATION** :

I hereby declare that all the information given above is true to best of my Knowledge.

Date :

Place : PUNE

**Sarode Bhagyashri Vishwas**