

JASHASWI CH. DASH

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Career Objectives: - To leverage my academic background in Dairy Technology and practical experience at SIDS FARM PVT LTD and The Coca-Cola Company in a quality-focused role, aiming to drive innovation, ensure regulatory compliance, and support sustainable food production.

Experience: -

* SIDS FARM PVT LTD

April 2024-April 2025

Quality control executive

- Performed physical, chemical & microbiological tests on raw milk and they're by-products like butter, lassi, curd.
- Inspect Incoming raw materials like milk to ensure that they are meet the standard.
- Maintained test result, quality report and MBRT report.
- Validate and verify processes (CIP/SIP), indiFOSS machine, & MB scanner.
- Inspections of finished product for labelling, texture, packing, shelf-life performance.
- Ensure compliance with regulatory bodies like FSSAI, ISO, and HACCP guidelines regarding microbial limits and food safety.
- Report deviations or contamination incidents and work with QA/production teams to implement corrective actions.
- Train production staff on hygiene practices and GMP to reduce microbial risks in the production environment.
- Identify microbial contamination, investigate root causes, and recommend corrective and preventive actions (CAPA).
- Maintained test result, quality report and MBRT report.
- Monitor parameters like Fat, snf, alcohol, total solids of every by products.

* WOMENOVA AGRO FOOD PVT LTD

May 2025

Microbiologist Executive

- Conduct routine quality tests on raw materials, in-process products, and finished beverages to ensure compliance with company and regulatory standards.
- Perform microbiological analysis, including Total Plate Count (TPC), yeast & mold count, and pathogen detection.
- Inspect packaging materials (bottles, caps, labels) for quality and hygiene standards before use in production.
- Collaborate with production teams to address quality issues in real time and optimize product consistency.
- Ensure compliance with GMP (Good Manufacturing Practices), HACCP, ISO, and Coca-Cola's internal quality standards.
- Ensure proper storage and labelling of samples and chemicals as per safety and regulatory guidelines.

Educations: -

• Centurion university of technology and management

2020-2024

BTech Dairy Technology (domain food processing) 9.86

• Jayadev institute of technology and management

2018-2020

Bipc 89.6

Skills: -

- Best understanding in food safety principles and regulations.
- Improving production efficiency & reducing the waste, maximizing quality control.
- Identified and resolved production issues, including machinery malfunctions and quality deviations, to minimize downtime and maintain efficiency.
- Maintained clear and effective communication with cross-functional teams to support continuous and efficient production processes.

Projects: -

- Antibiotic residue and anti-microbial resistance testing in dairy products NDRI kernel
- Preparation of lemongrass flavour whey drink and Lassi under NAAC Bangalore
- Design of batch pasteurizer
- Self-life extension and preservative free dairy product development under NAAC Bangalore.
- Validation and standardization of quality control testing method
- Implementation of rapid microbial detection for diary and Agri products
- Water quality and biofilm control in processing unit.
- Haccp and pathogen risk assessment in diary and agree supply chain
- Anti-microwave resistance surveillance in dairy farm microbiota.

Languages: -

- English, Hindi, Odia, Telugu