

PRATIKSHA WAJGE

Process Lead | Food Manufacturing | Continuous Improvement

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PROFESSIONAL SUMMARY

Results-driven food manufacturing and operations professional with 4+ years of combined experience across high-volume plant operations and B2B sales. Proven expertise in production planning, process control, line efficiency improvement, quality compliance, and shift execution within FMCG and food manufacturing environments. Skilled at reducing downtime, minimizing process losses, leading cross-functional teams, and driving continuous improvement through Kaizen. Strong foundation in food safety with a track record of supporting new product development trials and ensuring on-time delivery.

CORE COMPETENCIES

Operations: Production Planning · Shift Operations · Line Efficiency Optimization · Downtime Reduction · Process Loss Control · Capacity Planning

Quality & Safety: Food Safety Compliance · Quality Assurance · Audit Compliance (Zero Critical NC)

Continuous Improvement: Kaizen · Root Cause Analysis (RCA) · CAPA · Process Optimization

New Product Development: NPD Trial Management · Scale-up Support · Batch Optimization

Commercial: B2B Sales · Business Development · Customer Engagement · Account Retention

Tools & Technology: Power BI · Data Analytics · WMS · Limble CMMS · AI Tools · MS Excel

PROFESSIONAL EXPERIENCE

Process Lead : Operations Planning & Operational Business Support (Exports)

Feb 2026 – Present

Process Lead :Frozen Department

Sep 2024 – Feb 2026

General Mills India Pvt. Ltd. | Nashik

- Improved line performance by reducing downtime, controlling process losses, and strengthening shift discipline and escalation follow-up.
- Drove improvements in productivity, System Utilization (SU), HMM, and overall process optimization across high-volume production lines.
- Increased Kaizen contributions by **14% in one year** — boosted cross-functional contributions from FSQ and SCM, doubled participation from female shop-floor members, and introduced new training sessions and R&R programs.
- Progressed from Process Lead for Rondo/Chocolava (0.5 yr) to leading the entire frozen section — Lawrence, Rondo, Chocolava, and Creams (1 yr); currently lead production planning for Dry Mix operations, which contribute ~95% of plant business volume, plus Operational Business Support for Exports.
- Ensured RM/PM traceability compliance through the Warehouse Management System (WMS).
- Served as site **SPOC for AI initiatives**, driving adoption of new digital tools across operations.
- Delivered FSQ improvements and audit compliance with **zero critical non-conformities**.
- Reduced Equipment Failures (EF) by **1%** through preventive maintenance, equipment overhauling, and implementation of a defect-handling system (Limble CMMS).

Territory Manager

Mar 2022 – Aug 2024

Diversey (Solenis) | West India

- Delivered the Annual Operating Plan (AOP) with **100% target achievement across all 2.5 years**.
- Led implementation of new innovative products and water treatment projects for clients.
- Conducted customer engagement trainings, drove account retention, and won business from competitors.
- Provided technical service and troubleshooting support to ensure customer satisfaction and contract renewals.

KEY ACHIEVEMENTS

- Improved SU on Lawrence and Chokolava lines by **4%**; improved MD/T on Lawrence by 0.5 and on Chokolava by 1.
- Optimized Chokolava batch size from **103 kg to 206 kg**, doubling batch output.
- Cut cooling-conveyor drying time by **20%** using air knives, and reduced HMM parchment-paper cost by **50%** through usage optimization along with manpower optimization.
- Delivered vacuum lifter project, eliminating **1 manpower requirement**; validated impinger tier and developed pre/post sanitation strategy for CLC.
- Reduced product giveaway (1%) through line overhauling and minimized losses across production lines.
- Reduced Equipment Failures by **1%** via preventive maintenance, overhauling, and a defect-handling system (Limble).
- Led the implementation of **Power BI** dashboards for **Frozen/DryMix/Operations (Unit 1)**, **Project Management Tracking**, and **CO Optimization** digital tools, enhancing data visibility and decision-making.
- Served as the **Supply Chain SPOC** for **Extended Producer Responsibility (EPR)** initiatives, driving new vendor evaluation and onboarding, resulting in annual cost savings of up to **₹20 lakhs**.
- Optimized the **Pathogen Testing** process, achieving a **22% reduction** in **SU(production hours)**, **chemicals and consumables** through process improvements and resource optimization.
- Won Best Newcomers Award (ROARS) 2022 PAN India Diversey

EDUCATION

- **M.Tech, Food Safety & Quality Assurance** — National Dairy Research Institute (NDRI), Karnal | 2019–2021 | CGPA: 8.38
- **B.Tech, Food Technology** — K.K. Wagh College of Food Technology, Nashik | 2015–2019 | CGPA: 8.70
- **HSC (Class XII)** — Army Public School, Devlali | 2015 | 93.4%
- **SSC (Class X)** — Kendriya Vidyalaya AFS, Devlali | 2013 | CGPA: 9.8

CERTIFICATIONS

- Junior Food Analyst (JFA) — FSSAI
- HACCP / VACCP / TACCP — Intertek
- Six Sigma — Vision
- Food Safety Supervisor Certificate of Competence — FOSTAC