

GAURAV DHUMAL

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Having worked on several projects like production line optimization, manpower management, pilot level extrusion and performing physical, thermal and chemical analysis of food products, I am seeking opportunities to put this multifaceted knowledge into Production / R&D area

EDUCATION

WASHINGTON STATE UNIVERSITY, PULLMAN, WA

December 2017

Masters in Food Science

GPA 3.81/4

MIT COLLEGE OF FOOD TECHNOLOGY, PUNE, MH, INDIA

May 2015

Bachelors of Technology (B.Tech) in Food

EXPERIENCE

WASHINGTON STATE UNIVERSITY, PULLMAN, WA

Research Assistant

August 2016- Present

- Achieved strategy to reduce the splitting of Cherries and enhance shelf life using Hydrocolloids.
- Incorporated desiccant packaging to identify interactions between Hydrocolloids and packaging material.
- Implemented on site trials for cherry edible coatings at packing facility.
- Performed High Pressure CO₂ Extrusion on Waxy Wheat varieties.
- Accomplished Direct Steam Injection following Drum Drying on Rice flour for Ochratoxin A reduction.
- Analyzed pasting properties of different varieties of Chickpea through Micro Visco Amylograph®.
- Performed Differential Scanning Calorimetry (DSC) on Chickpea varieties to analyze thermal properties.

Technical Assistant

January 2016- May 2016

- Assisted in extrusion workshops associated to food processing companies.
- Evaluated the physical product properties of Quinoa extrudates.
- Used Rheometer to test the rheological properties of Chocolate Ganache.

STK FOODS PVT. LTD., PUNE, MH, INDIA

Operations Manager

September 2015- November 2015

- Modified production line to increase production rate.
- Installed Variable Frequency Drive (VFD) to Roaster, automated 'Oil Spraying' unit operation.

FERRERO INDIA PVT. LTD. (IMSOFER) BARAMATI, MH, INDIA

Production Intern

December 2014- April 2015

- Optimized Maxi line (Kinder Joy) with acute focus on waste generation.
- Managed man power at Packaging section - Kinder Joy.

MIT COLLEGE OF FOOD TECHNOLOGY, PUNE, MH, INDIA

Product Development-Team Lead

July 2014- November 2014

- 'NUTRI BAR': Energy bar made from cracked wheat.
 - Designed packaging material, marketed the product in local market with appropriate labelling and packing.
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CERTIFICATIONS

Basic HACCP Workshop, WSU, Pullman, WA

January 2016

- Covered materials required under 21CFR Part 117 & 21 CFR Part 120.

Good Agricultural Practices, WSU, Pullman, WA

January 2016

- New provisions under 2 CFR Part 11, 16 & 112.
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EXTRA CURRICULAR ACTIVITIES

- Institute of Food Technologists

Student Member

January 2017-Present

- MIT College of Food Technology, Pune, MH, India

Chairman, Student Council

November 2013-2014