

CURRICULUM VITAE

PRABHAVATI.S.ERIMANI

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CAREER OBJECTIVE

Aspiring a challenging career in field of Food Technology, in a leading organization where new & expansive pattern of thinking is nurtured for growing professionals.

PROFESSIONAL SUMMARY

ORGANIZATION	DESIGNATION	WORK AREA	DURATION
<u>CURRENT EMPLOYER-</u> Padmasree Institute of Management and Sciences Bangalore.	Assistant Professor	Teaching	From March 2022 to till Date
<u>PREVIOUS EMPLOYER-</u>			
1.VHD Central Institute of Home Science, Bangalore	Guest Lecturer	Teaching	From August 2019 to January 2022
2.BMS College for Women, Basavanagudi,Bangalore.	Guest Lecturer	Teaching	From December, 2019 to March 2021
3. S B Group of Institutions, Yalahanka, 5 th Phase,Bangalore.	Guest Lecturer	Teaching	From January 2020 to March 2021
PG Centre Shivgangotri Davangere	Guest Lecturer	Teaching	From August 2007 to Jan 2009

Taste Master Flavors Pvt.Ltd. Bangalore-43	1) Assistant Manager Technical 2) Flavor Support Technologist 3) Assistant Flavor Support	Research and Development	1) From Feb 2011 to April 2017 2) From Feb 2010 to Feb 2011. 3) From Feb 2009 to Feb 2011
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CURRENT EMPLOYER : *Bangaluru University*

Padmashree Institute of Management and Sciences Bangalore

KEY RESULT AREAS

Lectures and Conducting Practicals of Food Technology Subjects for M.Voc, MSc, B.Voc, B.Sc Food Technology, Food and Nutrtuin First to forthsemester students.

Participated in 5th International Conference on Food and Nutrition by doing oral presentation on SURVEY ON ASSESSING THE AWARENESS OF NUTRITIONAL BENEFITS OF NUTRI CERELS

Actively, making M.Sc and B.Sc students to complete academic projects.

examples: 1. SURVEY ON ASSESSING THE AWARENESS OF NUTRITIONAL BENEFITS OF NUTRI CERELS, For M.Sc Food and Nutrition Students

2. KODO MALT AS A SMART NUTRITION FOR POST COVID-19 INFECTIONS, this project got selected in KSCST: 46th series SPP. For M.Voc Food Technology and Quality control students.

3. Quality Analysis of Foods for B.Sc Food Technology students

4. Study on Food Supplements for B.Sc Food Technology and B.Voc Food processing and nutraceuticals, B.Voc Food Technology and Quality Control students.

Actively participating in documentation work relating NAAC and internal assessment for students.

PREVIOUS EMPLOYERS :

1. VHD Central institute of Home Science, Bangalore.
2. BMS College for Women, Bangalore.
3. S B Group of Institution, Bangalore.
4. PG Centre Shivangotri Davangere
5. Taste Master Flavors Pvt.Ltd. Bangalore

KEY RESULT AREAS

Lectures and conducting practical for Degree students. Conducting seminars, giving assignments, internal test, paper evaluation, giving results e.t.c

PG Centre Shivangotri Davangere

KEY RESULT AREAS

Lectures and Conducting Practicals of Food Technology Subjects for M.Sc. First to Fourth Semesters.

Taste Master Flavors Pvt.Ltd. Bangalore-43

KEY RESULT AREAS

- Food and Pharma Applications with Flavours : Giving technical core ideas and involved in task completion Example – using proper dosage of liquorice flavour, removing after taste bitterness in unflavoured bitter base.
- Supporting Flavour Development: Example - Using flavours of library, organoleptically matching to target flavors. Making powder/plated flavours using proper dosage of stabilizer, bulking agent, flavor actives and anticaking. Deciding flavor actives concentration in liquid and powder flavours
- Short listing and Sampling of Flavours including Documentation: Example- Deciding on good and Fast moving flavours in the market. Flavours submission to win.
- Doing QC functions on need basis – Analysing and Approval of Raw Materials and Finished Products. QC Documentation.
- Conducting Internal Audits as per GMP (Good Manufacturing Practices).
- Supporting to maintain HACCP Documents.
- Handling the R&D Projects. Example – Completing project meaningfully, without crossing due date.
- Active participation in Sales Tele Conferences, HACCP Meetings and other Team Meetings.
- Giving Solutions for Customers queries. Example – queries on revalidation of flavours, how to decide flavour dosage with respective to application as well as with respective to flavour because coffee flr in milk, mint flavor in alcohol are very sensitive so deciding dosage is very important.

ACADEMIC & PROFESSIONAL BACKGROUND

EXAMINATION	COLLEGE /SYLABUS	UNIVERSITY /SCHOOL	PERCENTAGE	YEAR OF PASSING
X	CBSE	JNV Dharwad	66.00%	1997
XII Science	CBSE	JNV Dharwad	59.00%	1999
TCH	Karnataka	Mahila Vidyapeet Hubli	73.90%	2001
B.Sc CBZ	G.H. College Haveri.	Karnataka University,	79.00%	2005
M.Sc (Food Technology)	Shivagangotri	Davanageri University, Karnataka.	76.80%.	2007

ACADEMIC LIVE PROJECT EXPERIMENT

- “Manufacturing and Quality Analysis of Biscuits” (with special reference to Vinpack (India) pvt. Ltd., Bangalore)
- “Creating Awareness Regarding Banned Drugs”(with reference to the Department of Chemistry G.H. College Haveri)

EXTRACURRICULAR ACTIVITIES

- Completed Course in Chocolate molding, Conducted by Institute of Baking & Cake Art, Bangalore
- Attend National seminars on
 - Advances in Biochemistry, Biotechnology & Nanotechnology-science for 21st century.
 - Trends and Technologies in the Biochemical Sciences
- Active participation in work shop
 - On Understanding Food Safety and Standards Act 2006, Current Labelling Requirements and Food Allergens.
 - On Food Safety – Quality Assurance & Regulatory Aspects.
 - On Vedic Mathematics & Stress Management
 - On Revitaliasation of Students Interest Towards Basic Sciences
 - On Personality Development & Team Building.
- Completed training like
 - Consumer Chemical Products Training Programme
 - Training in Analytical Methods & Procedures in Amylase Rich Energy Food Processing.
 - Managers Training conducted by CII
- Attend Entrepreneurship Awareness Camp.

COMPUTER SKILLS

Basic Computer Applications

PERSONAL SKILLS

Good communication & interpersonal skills; Ability to work methodically & meet deadlines; Accurate & informative report writing, highly motivated and positive thinker, ambitious & self confident in order to work in a competitive environment.

PERSONAL DETAILS

Husband's name : Shivakumar
Date of birth : 13.07.1981
Sex : Female
Nationality : Indian
Marital Status : Married
Languages known : Kannada, English, Hindi,

DECLARATION

I hereby declare that above mentioned particulars are true to the best of my knowledge and belief

Place : Bangalore

Date :

Signature

(Prabhavati.S.Erimani)

