Thejesh Kathirvelu

22nd May, 1997 Chennai, India +91 9677122282 thejeshphoenix@gmail.com

FOOD TECHNOLOGIST AND CHEMICAL ENGINEER

EDUCATION

M. Tech Food Technology

Anna University - ACT Campus (2019 - 2021) | 7.96 CGPA |

B. Tech Chemical Engineeing

Sathyabama Institute of Science and Technology (2015 – 2019) | 7.17 CGPA |

XII th - ISC

Vael's International School (2015) | 64.0% |

X th - ICSE

Vael's International School (2013) | 79.9% |

CERTIFICATIONS

IELTS (2022) 8.0

CAREER OBJECTIVE

A postgraduate with an objective of working on innovative food science and chemical engineering research and its development. Committed to following established procedures and responsibilities assigned. Motivated to explore novel technologies and implement new protocols.

WORK EXPERIENCE

Guest Lecturer (Centre for Biotechnology) PART TIME

Anna University - ACT Campus

| Preparing and delivering engaging and informative lectures |

(September 2022 - Currently Working)

Production and Quality Control Manager

Buddha Water Industries

| Planning and scheduling production runs to meet customer demand and optimize efficiency, Ensuring that all equipment used in the production process is properly calibrated and maintained, Conducting tests and inspections to verify the quality of the finished product, including analyzing water samples and testing the packaging materials |

(June 2022 - Currently Working)

Production Supervisor

Buddha Packaged Drinking Waters

| Responsible for overseeing a team of production workers to ensure that the production process runs smoothly. This includes scheduling shifts, training workers, monitoring production output, and addressing any issues that arise during the production process | (June 2021 - May 2022)

RESEARCH EXPERIENCE

Project Student

Defense Food Research Laboratory (DFRL), Defense Research And Development Organization (DRDO), Ministry Of Defense.

| Developed gum acacia, beeswax and 1 - hexanal based edible coatings and sprays | (September 2020 - June 2021)

Project Student

Centre for Laboratory Animal Technology and Research, Col. Dr. Jeppiaar Research Park. | Developed chitosan-coated Zinc Oxide, Magnesium Oxide, and Titanium Di Oxide nanoparticles for textile effluents | (September 2018 - March 2019)

PROJECTS

Shelf-life extension of fruits and vegetables using edible functional coatings.

Defense Food Research Laboratory (DFRL), Defense Research And Development Organization (DRDO), Ministry Of Defense.

| Performed shelf life studies on various physicochemical parameter | (September 2020 - June 2021)

Synthesis and characterization of chitosan-coated metal oxide nanoparticles and their application in the treatment of textile effluents.

Centre for Laboratory Animal Technology and Research, Col. Dr. Jeppiaar Research Park. | Analyzed the antimicrobial properties of the synthesized nanoparticles at various concentrations | (September 2018 - March 2019)

INTERNSHIPS

Rohini's Food Products

(September 2020 - September 2020)

Buddha Packaged Drinking Waters

(December 2017 - December 2017)

The Madras Pharmaceuticals

(December 2016 - December 2016)

LANGUAGES

- English (Professional)
- Hindi (Limited)
- Tamil (Limited)
- French (Elementary)

ADDITIONAL SKILLS

- Communication: Skilled in communicating effectively with diverse stakeholders, actively listening, providing constructive feedback, and resolving conflicts in a productive and respectful manner.
- Emotional intelligence: Capable of understanding and managing emotions, building relationships, and communicating effectively to drive positive results.
- Strategic thinking: Able to identify and prioritize business objectives, formulate strategies, and make decisions that align with long-term goals.
- Team building: Proficient in building and leading high-performing teams, setting clear goals, fostering a positive and collaborative work environment, and empowering team members to achieve their full potential.