

CHEPENI VINUTHA RAMYA GAYATHRI

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CAREER OBJECTIVE

To work in a professional environment which upgrades my knowledge in Food Processing and Technology, contributing to innovations in food analysis, product development, while enhancing my research competencies to give out my best to the organization.

EDUCATION

M.Tech, Food Processing Technology – Jawaharlal Nehru Technological University, Kakinada (2024), 76.5%

B.Tech, Food Science and Technology – Dr. NTR College of Food Science & Technology, ANGRAU, Bapatla (2021), 71.16%

Intermediate – Sri Chaitanya Junior College, Vijayawada (2016), 89.6%

SSC – Sri Chaitanya Techno School, Vijayawada (2014), GPA: 92%

ACADEMIC PROJECTS:

Experimental Learning Program (ELP)

- With self-initiative, worked on Processing and Marketing of Cereals and Pulses into Different Products and Instant Mixes in Graduation
- **Research on development of value-added products** :Evaluation of Nutritional Potential of False Daisy leaves (Eclipta alba L.) and to Prepare an Instant Soup mix.
- Research On Development of Millet Based Bread with Natural Honey Powder
- **Research on the Development of Analytical Methods in Food Analysis** Evaluation and development of a Method to Determine the Ochratoxin A in Coffee Beans

PROFESSIONAL EXPERIENCE

- ✓ **ITC Agri-Business Division (Spices Department) -Food Analyst (Quality Control) -Jan 2023 – Oct 2023** - Worked in Quality Control as Food Analyst and Studied about extraction detection methods of food components in HPLC and Gas chromatography techniques
- ✓ **Krishna Milk Union Pvt Limited (Vijaya Dairy) -Quality Assurance Intern | Feb 2021 – Apr 2021**-Monitored quality tests, processing, and packaging for dairy products to ensure adherence to safety parameters.
Collaborated with cross-functional teams to maintain high standards in food processing environments.
- ✓ **Siddhartha Mahila Kalasala -Assistant Professor -Oct 2024 – Present**

PUBLICATIONS

- Published Paper entitled “Nutritional and physiochemical Evaluation of millet bread” in Tanz Journal (Scopus and Ugc Approved journal)-ISSN No: 1869-7720 Vol 20 Issue 11- 2025
- Published Paper entitled “Functional properties of millet flours and their application in product Innovation”in GIS Journal (UGC-CARE Approved Journal)-ISSN No: 1869-9391 Vol 12 Issue 10- 2025
- Paper Entitled “Amino Acid Composition and Quality Improvement In Multimillet Biscuits Using Amaranthus viridis Leaf” in Science ,Technology and Development Journal ISSN No:0950-0707- vol-14- ISSUE-12
- A Review on Glycemic Response of Millet Based Diets in International Journal of Engineering and Technology(ISO 9001:2008 certified Journal- vol-12 Issue-10 October 2025
- “A Study on Sustainable Edible Packaging System from Fruit Processing Waste,” Book Chapter (ISBN: 978-93-342-3622-4)
- “Development and Evaluation of Instant Soup Mixes with False Daisy Leaves,” Book Chapter (ISBN: 978-93-6039-532-2)
- “Development of Foxtail Millet Bread With Honey Powder” in edited book , Futuristic Trends In Agriculture Engineering &Food sciences, vol 3, e ISBN:978-93-5747-344-6

TECHNICAL SKILLS & CERTIFICATIONS

- Food Safety: FSMA/HACCP concepts, Microbiology, Allergen management, Physical/Chemical hazard analysis.
- Compliance: Proficient in food legislation and FSSAI standards.
- Certifications: FoSTaC Certified (Advanced Manufacturing - FSSAI), **UGC NET Qualified**.
- Software: MS Office (Excel, Word, PowerPoint) and quick adaptation to R&D specification tools

PERSONAL ABILITIES: Team work ,Good listener ,Enthusiasm to learn new skills and Technologies, Organisational Skills

PERSONAL DETAILS

- Name : Chepeni Vinutha Ramya Gayathri.
- Father’s Name : Chepeni Murali krishna
- Mother’s name : Chepeni Lakshmi
- Date-of-Birth : 10/01/1999
- Languages : Telugu, English, Hindi
- Hobbies : Listening music, Cooking
- Permanent Address : Mahalaksmi Nilayam Patelavari Street ,Currency Nagar, Vijayawada

Place: Vijayawada.