

THAMMANA VENKATA KUNDANA

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Phone: +91 7671858102 **Location:** Vizag, India

Professional Summary

Motivated Food Science and Technology postgraduate with hands-on experience in food processing, quality assurance, food safety, and microbiological analysis. Skilled in optimizing production processes, ensuring compliance with HACCP, ISO 22000, and GMP standards, and developing sustainable food solutions. Experienced in nutrition analysis, diet planning, and product development, with strong teamwork, leadership, and communication skills.

Education

Master of Science: Food Science And Technology
2022 - 2024

Gitam University, Vishakapatnam

Bachelor of Science: Food Technology with Biochemistry
2019 - 2022

Siddhartha Mahila Kalasala, Vijayawada

Experience

- **Junior Executive - Cream Line Dairy Products Pvt. Ltd., Hyderabad** *June 2024 - March 2025*
Experienced in microbiological analysis of milk and dairy products, including plating, pouring, culture mixing, MBRT preparation and sterilization techniques. Skilled in aseptic handling, microbial enumeration and quality control products to ensure products safety and compliance with industry standards. Knowledgeable in laboratory protocol and maintaining sterile conditions for accurate testing results.
- **Intern - Scoops, Hyderabad** *May 2024- June 2024*
Experienced in production management, quality control, inventory management and food safety management systems. Skilled in ensuring compliance with HACCP, ISO-22000, and GMP standards, maintaining product quality, optimizing production efficiency and managing raw materials and finishing goods. Strong knowledge of food safety protocols and regulatory requirements to ensure safe and high quality products
- **Intern - Grace Hospitals, Challapalli** *August 2022- October 2022*
Gained experience in clinical nutrition by creating personalized diet plans, assessing individual dietary needs, and counseling patients on healthy eating practices to achieve health and wellness goals.

Core Skills

- **Food Safety Quality:** HACCP, ISO 22000, GMP, FSSAI compliance, microbiological testing (MBRT, plating, microbial enumeration), aseptic handling, food quality analysis, CAPA documentation.
- **Nutrition and Technical Skills:** Diet planning, nutritional counseling, RDA evaluation, MS Office, SAP, HTML
- **Languages:** English, Telugu, Hindi

Academic Project(s)

Vegetable waste valorization into biochemicals and development of zero discharge model.

February 2024

Optimized the dark fermentation process to recover sustainable biochemicals from vegetable waste, extracting lactic acid, valeric acid, and caproic acid. Designed a zero-discharge model to promote sustainable food systems and support circular economy practices.

Certifications

- Haematology biochemistry
- Introduction to Medical Coding
- The meat we eat