

RESUME

Mrs. Aditi Amit Shelake

M.E. Biochemical & Biotechnology

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Date of Birth: 19/09/1990

Present Address: Sarojini Colony, Gargoti, Tal- Bhudargad, Dist- Kolhapur

OBJECTIVE:

To take up a challenging career in Industrial research and development and thereby try to utilize my skills and expertise to excel professionally.

ACADEMIC DETAILS:

Course	Year of Passing	University / Boards	Branch	Percentage
M.E	2014	Shivaji University	Biochemical & Biotechnology	74.85
B.E	2012	Shivaji University	Biotechnology	74
HSC	2008	Kolhapur Board	Science	77.13
SSC	2006	Kolhapur Board	-	84.66

INDUSTRIAL EXPERIENCE:

1) Name of Company: Adisan Labs Pvt. Ltd, Pune

Duration: 22/03/2015 to 23/02/2016

Position: QC-QA Officer

Role and Responsibilities:

- Preparation of QC-QA documents i.e. SOP, Formats, BMR, MFR,
- Analytical testing of samples.
- Handling of Market Complaints and Its Investigation.
- Filling of Change control, Deviations.

2) Name of Company: Emerald Pvt. Ltd, Kolhapur

Duration: 20/10/2017 to 16/03/2018

Position: QA Officer

RESEARCH EXPERIENCE:

- Worked as Project trainee for 1year at Department of Biotechnology, Sinhgad college of Engineering, Pune under the project: Fermentative Production of Shikimic acid using *P.putida* during M.E dissertation work.

PROJECT DETAILS:

1. "Fermentative Production of Shikimic Acid using *Pseudomonas putida*" at Sinhgad college of Engineering, Pune. (August 2013 – April 2014)
2. "Comparative study of production of wine from water and milk of *Cocosnucifera L.*" at TKIET warananagar. (August 2011-May 2012)
3. "Production of wine from Jamun" at Bharati Vidyapith's Grape Processing & Research Institute, Palus, Dist: Sangli. (June 2011-July 2011)

TRAININGS:

1. Bharati Vidyapith's Grape Processing & Research Institute, Palus, Dist: Sangli.
 - Duration: 1/6/2011 to 30/6/2011
 - Training subject: Fermentation of Grape Wine
2. Seema Biosciences, Talsande, Dist: Kolhapur.
 - Duration: 15/6/2013 to 15/7/2013
 - Training subject: Development and Production of Biofertilizers and Biopesticide.

TECHNIQUE LEARNT AND INSTRUMENTS HANDLED:

Technique Learnt:-

- HPLC
- Gel electrophoresis
- Vacuum Filtration
- Ultra sonication
- ELISA
- Blood group typing
- Microbial plating techniques
- Ion exchange Chromatography
- Extraction
- Distillation

Instruments Handled:-

- Microscope
- HPLC
- Spinwin
- pH meter
- Ultrasonicator
- UV-VIS spectrophotometer
- Centrifuge
- Haemocytometer
- Incubator
- Lab scale Fermenter
- Cooling incubator
- Refractometer

PUBLICATIONS:

1. Sunil S. Joshi, Vishnu J. Gaikwad, Sandip S. Patil and Ashiya Y Makandar, 'comparative study of production of wine from milk and water of *Cocosnucifera l'*, International Journal of Advanced Biotechnology and Research , Vol 4 (2) , pp 274-279 , 2013.
2. Rashmi P. Bhangale, Ashiya Y Makandar, Pallavi T Kininge, ' Optimization of Fermentative Production of Shikimic Acid by *Pseudomonas putida*', International Journal of Advanced Biotechnology and Research , Vol 5 (3) , pp 524-532 , 2014.

HOBBIES:

Painting, Dancing, Reading, Crafting, traveling and cooking.

STRENGTHS:

Self-confidence, Leadership qualities, Can easily adapt new environment, Good Management skill, and Good interpersonal communication skill.

DECLARATION

I hereby declare that all the above information is true and correct to best of my knowledge.

Mrs. Aditi Amit Shelake