

SMRITI PAUDEL

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PROFESSIONAL SUMMARY

Detail-oriented B. Sc Food Technology graduate with hands-on experience in Quality Control within large-scale food manufacturing. Proven ability to monitor production processes, ensure GMP and HACCP compliance, and conduct rigorous testing on raw materials and finished goods. Eager to contribute to ensuring product quality and safety while continuously learning and improving within a dynamic manufacturing setting.

EDUCATION

Pokhara Bigyan Tatha Prabidhi Campus 2020- March 2026

Bachelor of Science in Food Technology

Thesis : Biochemical characterization of amylase from murcha sourced from different ecological regions of Nepal.

WORK EXPERIENCE

Sujal Foods August 2024- October 2024

QC Intern

- Assisted in maintaining hygiene and sanitation standards in processing areas.
- Observed and followed GMP practices in daily operations.
- Supported quality checks for raw materials and finished products.
- Helped in documentation and record-keeping for quality and production processes .
- Participated in routine inspections and basic quality assessments.
- Gained exposure to food safety systems such as HACCP.

Nepal Food Technology Student's Association July 2022- July 2024

Student Member

- Assisted in organizing academic and student events.
 - Coordinated with team members to manage activities and communication.
 - Supported planning and execution of student programs.
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SKILLS

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| • HACCP & GMP | • Food Safety & Hygiene Standards | • Microsoft office(Excel, Word, PowerPoint) |
| • Quality Control & Inspection | • Basic statistical analysis | • Attention to detail |
| | • Documentation & Reporting | • Communication skills |
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TRAINING/CERTIFICATIONS

Internal Auditor Training-ISO 22000:2018/HACCP January 2025

- Successfully completed training on food safety management systems and internal auditing principles.