

# Shubhashri Pharakate

(Assistant Professor - Food Processing and Technology)

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## WORK EXPERIENCE

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### Assistant Professor

Aug 2022 - Present

Waghire College, Saswad | Pune, India

- Conducted lectures and practical sessions on food processing principles and techniques.
- Facilitated hands-on training in food microbiology, quality control, and bakery and confectionery.
- Developed training modules and presentations on food safety and regulations.
- Developed and implemented a Food Microbiology syllabus aligned with the National Education Policy (NEP).
- Guided equipment handling and maintenance.
- Mentored students in skill development and career planning.
- Pursued continuous professional development through workshops.

### Trainee Intern

Sept 2021 - Jan 2022

Britannia Industry Ltd | Quality Department | Pune, India

- Learned Preparation and Standardization of chemicals as per BIL SOP and record keeping.
- Physical observation and chemical analysis of various parameters of raw materials, wheat flour, sugar, Syrup, milk and milk products, additives, emulsifiers, flavor, nutrients, and fats.
- Analysis of packaging materials like CBB, Laminate, PVC tray, BOPP tape, etc. with the help of the below instruments - **Force measurement machine, Hot tack sealer machine, Lab Heat Sealer**
- Monitoring of Daily quality index of finished goods, intermediate preparation, chemical analysis of finished goods, and their record keeping.
- Involved in an internal audit conducted under mentioned steps - **Planning, Execution, Corrective and preventive action, verification, and audit evaluation.**

## PROJECT-BASED LEARNING

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Formulation of ready-to-cook Potato Sheera mix and its quality evaluation

## INSTRUMENT HANDLED

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- |                           |                     |                     |
|---------------------------|---------------------|---------------------|
| • pH meter                | • Protein Analyzer  | • Lab Heat Sealer   |
| • Force Measuring Machine | • Soxhlet apparatus | • Moisture Analyzer |
| • Sedimentation Shaker    | • Microscope        | • Sieve Shaker      |
| • Centrifuge              |                     |                     |

## CERTIFICATIONS

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- Successfully Completed **FOSTAC training in Manufacturing (level 2) & Covid – Food Safety Supervisor**
- Certification in National Level Webinar on “New Products Development in Food Industry.”
- Certification in National Level Webinar on “Mushroom Farming: A New Business”
- Maharashtra State Certification in Information Technology (MS-CIT)

## EDUCATION

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**M. Sc. - Food Science and Technology | Shivaji University, Kolhapur**

June 2019 – May 2021

**B. Sc. - Botany | Vivekanand College, Kolhapur.**

June 2016– April 2019

**HSC | Vivekanand College, Kolhapur.**

June 2015 – April 2016