



Kontakt

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📍 Corso Francia
4/bis

Najważniejsze umiejętności

- Project management
- Product Development
- Data analysis
- MS Office
- Customer engagement

Doświadczenie zawodowe

The Oberoi	Pastry chef-commis	Gurgaon, India
06.2019 - 08.2021	Recipe development Production of chocolate and desserts focused on sugar, lactose, gluten-free products Quality assessment and control of products Food safety and hygiene (Bureau Veritas, HACCP certified) Recognized for sales of Rs 12.3 million for a team project	
Marriott International	Culinary Intern Bakery and Pastry specialist	India
06.2018 - 04.2019	Managed everyday production and special request desserts Guest Relations Management for food issues & requests Recipe creation & execution	

Wykształcenie

University of warsaw	Faculty of management
10.2021 - Obecnie	Food systems Masters in science
Universidad Autonoma Madrid	Faculty of Food Science
03.2022 - 06.2022	Functional food, Omics and Personalised Nutrition Masters in Science (exchange semester)
University of turin	Faculty of food science and technology
09.2022 - Obecnie	Food safety, toxicology and microbiological risks Masters in Science (exchange semester)
University of huddersfield	
09.2016 - 06.2019	Culinary arts and management Bachelors degree

Podsumowanie

Food industry professional, driven by the need for solutions through technology and people. Passionate to engage with projects on food fermentations, sustainable agri-business and food systems. Worked on projects for side stream valorization, healthy food product development and alternate proteins with GoodFood Institute