

CHEPENI VINUTHNA RAMYA GAYATHRI



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CAREER OBJECTIVE:

To work in a professional environment which upgrades my knowledge and improves my skills also provides me an opportunity to give out my best to the organization.

QUALIFICATION	SCHOOL/COLLEGE	BOARD/UNIVERSITY	YEAR OF PASSING	PERCENTAGE/ GPA
M.Tech (Food Processing Technology)	School of Food Technology	Jawaharlal Nehru Technological University(Kakinada)	2024	7.56
B.TECH. (Food Science and Technology)	Dr. NTR College of Food Science & Technology, Bapatla	(ANGRAU) Acharya N.G Ranga Agricultural University	2021	70.16
INTERMEDIATE	Sri Chaitanya Junior College, Vijayawada	BOARD OF INTERMEDIATE EDUCATION, ANDHRA PRADESH	2016	89.6
S.S.C	Sri Chaitanya Techno School, Vijayawada	BOARD OF SECONDARY EDUCATION, ANDHRA PRADESH	2014	9.2

ACADEMIC PROJECTS:

Experimental Learning Program (ELP)

- With self-initiative, Worked on Processing and Marketing of Cereals and Pulses into Different Products and Instant Mixes in Graduation
- Research on development of value-added products** :Evaluation of Nutritional Potential of False Daisy leaves (Eclipta alba L.) and to Prepare an Instant Soup mix.
- Research On Development of Millet Based Bread with Natural Honey Powder

- **Research on Development of Analytical Methods in Food Analysis** Evaluation and development of a Method to Determine the Ochratoxin A in Coffee Beans

WORK EXPERIENCE:

- **Working as Assistant Professor in Siddhartha** Mahila Kalasala Vijayawada .(Oct-2024 to Current)
- Intern in Krishna Milk Union Pvt Limited (Vijaya dairy) at Vijayawada, Andhra Pradesh. (February2021 - April 2021)- Worked in Quality Tests, Processing and Packaging of Dairy Products.
- ITC Agri Business Division at Spices Department Guntur (January 2023-Aug 2023) -Worked in Quality Control as Food Analyst and Studied about extraction detection methods of food components in HPLC and Gas chromatography techniques

ACHIEVEMENTS:

- **Qualified for UGC NET Assistant Professor and PhD**-Dec 2025
- Received certification for FoSTaC – Advances Manufacturing and COVID under FSSAI.
- Received certification for completion of Novel Technologies For Food Processing and shelf Life extension and Introduction to Internet of things courses from **IIT Kharagpur**
- Won 3rd prize in Essay Writing Competition in Food Fest Conducted by Andhra Loyola Institute, Vijayawada.
- Attended in National Webinar on “Agricultural Processing, Supply Chain and Ware-housing Profitable Agriculture”, ICAR.
- Worked as the volunteer for EAT RIGHT MELA Conducted by FSSAI.

PUBLICATIONS:

- **“Development of Foxtail Millet Bread With Honey Powder”** in edited book , Futuristic Trends In Agriculture Engineering & Food sciences, vol 3, e ISBN:978-93-5747-344-6
- **“A Study on Sustainable Edible Packaging System From Fruit Processing Waste”** Book chapter ISBN:978-93-342-3622-4
- **“Sustainable Applications of By-Products of Millet Processing - A Review”** Book Chapter ISBN:978-93-342-3622-4

INDUSTRIAL EXPOSURE:

- Sangam Diary plant (Vadlamudi, Guntur),
- Eastern Spices plant (Narakodur, Guntur)
- Cashew Processing unit and cotton seed oil processing unit (Vetapalem, Prakasam)

TECHNICAL SKILLS: Basics of MS Excel, MS Word, Power Point Presentation

PERSONAL ABILITIES : Team work ,Good listener ,Enthusiasm to learn new skills and Technologies, Organisational Skills

PERSONAL DETAILS:

- Name : Chepeni Vinutha Ramya Gayathri.
- Father's Name : Chepeni Murali krishna
- Mother's name : Chepeni Lakshmi
- Date-of-Birth : 10/01/1999
- Languages : Telugu, English, Hindi
- Hobbies : Listening music, Cooking
- Permanent Address : D.no: 6-164 , GF-5, Annapura Residency ,Currency Nagar, Vijayawada

Place: Vijayawada.

CH.V.R GAYATHRI.