

# SHREEDEVI INDAPWAR

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## **CAREER OBJECTIVE**

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As a recent graduate with a Master's Degree in Food science and technology, I am seeking a role where I can bring my passion, knowledge and experience in new product development, R&D and food quality and safety. I strive to obtain maximum results from a given opportunity and implement new and innovative ideas in the role while committing to achieving company goals. I desire a position that offers professional challenges utilizing my interpersonal, organizational and problem-solving skills.

## **EDUCATION**

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**Master of Science: Food Science And Technology, The University of Queensland 11/2023**  
**GPA (Sem 1, 2022): 6/7**  
**GPA (Sem 2, 2022): 6.5/7**  
**GPA (Sem 1, 2023): 6.75/7, Dean's Commendation for Academic Excellence**  
**GPA (Sem 2, 2023): 7/7, Dean's Commendation for Academic Excellence**

**Volunteer Research Assistant (4 weeks):** To increase the yield of feta cheese from camel milk, 2022.

### **Skills developed:**

Versed with the production procedure of cheese and the ability to control process parameters for designing an experiment along with equipment calibration.

**Bachelor of Science: Biotechnology, Hislop College, Nagpur University, India 07/2021**  
**Aggregate: 83.7%**

**In-house project work:** Assay of amylase activity in germinating seeds of *Vigna radiate*, 2019

### **Skills developed:**

Learned to carry out assay procedures and ability to conduct and design experiments and analyze data.

## **KEY SKILLS**

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**Problem-solving and critical thinking:** Applied investigative skills to formulate a 3D-printed snack during the Summer Research Program, analysed and troubleshooted issues and participated in product investigations at Custom Foods.

**Attention-to-detail:** Double-checked ingredients and processes during each sample preparation, proofread the entered data in all documentation and observed/spotted any possible errors to avoid non-conformance at Custom Foods.

**Collaboration and Interpersonal skills:** Handling club communications as the Secretary of the University of Queensland Food Science Club, Coordinating and communicating with the R&D team at Custom Foods to achieve team goals.

**Technical skills:** Operation of Texture Analyser, Viscometer, Colorimeter, Sensory trials, 3D printer, FSANZ food regulations and applied research. Well-versed with operating Microsoft Office applications as well as Google sheets, docs and drive.

## **WORK EXPERIENCE**

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### **Student Ambassador, University Queensland, Student Relations Network**

- Offering a compassionate and supportive first point of contact to assist UQ students.
- Completing administrative and operational requirements in line with established procedures for each shift using ERP system.

### **07/2023 to Ongoing**

#### **Achievements:**

- Managed to solve students's concerns and navigate difficult calls to provide holistic solutions.
- Promoted student well-being and UQ student services resulting in numerous student's satisfaction.

## **R&D Food Technologist Intern, Custom Foods, Brisbane**

**06/2023 to 11/2023**

- Assist the R&D team with new product development, from concept to full-scale production.
- Development of formulations, laboratory analysis, raw ingredient replacement analysis, reviewing product specifications, sensory evaluations, organoleptic profiling and shelf-life validations.
- Several Flavour development projects to match an existing flavour profile as per client needs.
- Ensure lab maintenance and organisation as per GMPs and company standards.

### **Achievements:**

- Tested and developed formulations for new products in development for client approval, first production and commercialisation.
- Troubleshooting product formulation issues to deliver client-driven results.
- Developed an ability to work and collaborate with a cross-functional team to achieve product goals.
- Successful documentation for NPD functions.

## **Store Team Member, Pizza Hut, Brisbane**

**12/2022 to Ongoing**

- Handle Front of house operations, package each and every order by overseeing all the quality standards.
- Handle escalated customer concerns with knowledgeable support to achieve optimal satisfaction and maintain long-term loyalty.

### **Achievements:**

- Led the store to be in the top 5 restaurants in the area for two months.
- Maintained order efficiency and accuracy through clear communication with kitchen staff, earning numerous satisfied customers.

## **Summer Research Intern, University Of Queensland**

**11/2022 to 02/2023**

- Formulation development and texture optimization using 3D printing software to develop a 3D-printed air-fried cauliflower snack.
- Brainstorming and creative problem-solving practices on a day-to-day basis to obtain desired results.

### **Achievements :**

- Developed a texture modified cauliflower-based 3D-printed snack and received the Summer Research Enrichment Badge, 2023.
- Ability to work both: autonomously and cooperatively in a team situation.

## **ACHIEVEMENTS**

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- Recipient of The University of Queensland Employability Award, 2023 - Recognises the personal and professional development gained from involvement in activities above and beyond academic studies. Participated in, and reflected upon, a range of activities spanning work experience, volunteering and extra-curricular programs.
- Dean's Commendation for Academic Excellence - Recognises outstanding academic achievements in Semester 1, 2023 and Semester 2, 2023

## **EXTRA-CURRICULAR EXPERIENCE**

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**03/2022 to 11/2023**

- Completed 100 hours of volunteering - Active in volunteering roles at the University of Queensland which entail student registrations, communication and leadership roles, multitasking, and collaboration.
- Science Leader - Assisted the academics in the Orientation Program Session for the Postgraduate Food Science and Technology course by talking about personal experience.
- Secretary, UQ Food Science Club - Successfully revived UQ Food Science Club (UQFSC) in 2023 with coordination between UQ Union authorities, professors and fellow students.
- Australian Institute of Food Science and Technology member: Attended the AIFST Summer School conference, 2023 - Gained the latest updates on Food Science industry trends.
- Get-Set Mentor - Guided new students in their transition to university life.

## **REFERENCES**

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- Dr Deirdre Mikkelsen, Senior Lecturer in Food Science at The University of Queensland, Brisbane, Contact no. : +61419773966, Mail ID: d.mikkelsen@uq.edu.au
- Mrs Janette McDonald, Consulting Food Scientist and Nutritionist Contact no. : +61 401734256, Mail ID: jmcdonald@janettemcdonaldconsulting.com.au