

PARMINDER KAUR
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Career Objective

To enhance my research skills and research based expertise in the field of Food Science/product development/Research development and work as a research professional at an academic or commercial, research-oriented organization.

Educational & Professional Experience

- *BS in Food Science NDSU (2010-present)*
- *Minor in Food Safety NDSU (2010-present)*
- *Certificate in HACCP (2011)*
- *Product Development Course- Developed new product (hot cereals)*
- *Horticulture, Ryde College of TAFE, Australia(Sydney, 2009)*

COMPUTER PROFICIENCIES

- Microsoft Office Suite-Word, Excel, PowerPoint

Professional Experience

Cass Clay Creamery Inc (Fargo) / Kemps LLC- Quality Assurance Tech/ Industry Analyst -(April 2012- present)

*Check for raw milk quality, tests include drug residue, water adulteration, Direct microscopic cell count (DMCC), pH, TA, Antibiotic test
Delvocid test for cows samples
Daily pH calibration and Charm cell instrument.
Change the charts for buttermilk, break buttermilk, and check TA and pH
Approved or disapproved raw milk trucks depending on the quality
Check butterfat on all mix and milk samples using babcock and bentley instruments
Read and record SPC and coliform plates
Record Daily temperatures
Autoclave all the screens, belts & any biowaste.
Put products on hold and release whenever required
3M quick swabs
Plate all the milk, milk products and mix samples
Check for daily flavor tests
Restock all the items including distilled water, dilution bottles, culture plates or other housekeeping stuff.
Inspect all the production area for GMP and proper sanitation
Check product codes & labels*

Plant Pathology Department North Dakota State University Fargo Research Assistant-(October 2010-Present)

- *Soil testing, cleaning, Harvesting of soybeans*
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Entomology Department North Dakota State University Fargo Research Assistant-(June 2011-December 2011)

*Labeling and identifying insects
Recording data*

United States Department of Agriculture North Dakota State University Fargo - Research Assistant

(October 2010 – April 2011)

- *Sunflower threshing, seeds cleaning and & all type of general duties*

North Indian Flavor Restaurant, Australia (Penrith)

(September 2009 - December 2009)

- *Wait on customers, take orders, deliver and/or serve food*
- *food processing & packaging experience*
- *Operating cash register*
- *Assisting cooks, bakers, and others in preparing and cooking foods.*
- *Short order cooking*
- *Managing packing experiences*
- *Develop and maintain packaging specification control systems*
- *Managing & developing staff in execution of daily activities*

Organizations & Rewards

- Secretary of the NDSU Food science and the Food safety club(January 2011-Present)
- Recipient of academic & cultural sharing scholarship, (January 2010-Present)
- Member of International student organization, NDSU (January 2010-December 2010)
- Second winner of tri-college dance competition, NDSU (January 2010)

Campus Involvement

- Worked for Salvation Army project
- Baking sale, Food Science club ,NDSU
- Meal preparation for International Food festival
- Sand bagging during flood at North Dakota Fargo, 2010

Skills

- Proficient in English, Punjabi and Hindi.
- Good Communication and Interpersonal Skills.
- Ability to work hard and multitask.
- Ability to work effectively under pressure
- Attention to detail and creativity.
- Strong problem solving skills.
- Friendly and cooperative team member with an ability to work effectively for the good of a team.
- Punctual and honest worker.

References

References available upon request