

Hetvi Patel

Pursuing M.B.A (HR)



Education

B.E in Food Processing Technology

- A.D.Patel Institute of Technology
- Year of Passing : 2020
- 8.55 CGPA & 8.01 CPI

12th Board with Science Stream

- Kasturba Kanya Vidhyalaya
- March 2016
- 73.18 Percentile & 59.2 Percentage

Internship Experience

Vidya Dairy, Anand, Gujarat

- From 9th December 2019 to 21st March 2020.

T-CON Food, Surat, Gujarat

- From August 2021 to September 2021

Projects

- A study on Consumer buying Behaviour towards T-CON chocolates, Surat
[I did research work on consumer satisfaction level with the T-CON chocolates and what parameters customer look for while buying the Chocolates and customer Preferences.]
- New product development of new flavor Ice-cream
- New product development of beta carotene enriched biscuits.

Research Experience

1. "Trend Analysis of Developed Acidity in Pasteurized Milk in Aerobic Condition and Establishment of its Correlation between COB and ALP Activities" in IJSRD, Volume 8, Issue 5, in July 2020
2. Effect of Metal Ions on ALP Activities in Raw and Pasteurized Milk in IJERT, Volume 9, Issue 9, September 2020

Profile

I am seeking employment that will make efficient use of my skills and allow me to develop my skills further. I am hardworking, honest, loyal can work alone as well as in a team efficiently.

Skills

- Management Skills
- Teamwork
- Quick Learner
- Flexible

Contact Information

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