



ROHAN SHAH

Food Technologist

product development, process trials, quality checks

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FICTIONAL SAMPLE - all employers, qualifications and outcomes are illustrative and unverified.

EXECUTIVE SUMMARY

Food Technologist with an illustrative 11-year career in agricultural systems, food quality and animal-care services. Combines product development, process trials, quality checks with disciplined documentation, practical coordination and clear communication. The sample career progresses from focused execution to independent workstream ownership, with responsibilities and boundaries described for each appointment.

Selected work includes product process trial, packaging evaluation and product specification programme. These examples explain the original problem, individual contribution, deliverables, review approach and remaining limitations rather than relying on unsupported headline claims.

Prepared for experienced food technologist opportunities requiring dependable delivery, thoughtful professional judgement and collaboration. The qualification narrative includes M.Tech in Food Processing. Every named organisation and outcome in this record is fictional; professional eligibility is not independently established.

AT A GLANCE

11 years ILLUSTRATIVE CAREER	4 CAREER APPOINTMENTS	3 WORK EXAMPLES	2 EDUCATION RECORDS
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CORE COMPETENCIES

- product development / process trials
- quality checks / sensory study design
- packaging evaluation / shelf-life study planning
- documentation / cross-functional coordination

PROFESSIONAL MISSION

Turn a clear brief into dependable agricultural systems, food quality and animal-care services work: understand the context, apply product development and process trials, record the evidence and explain the limitations before handover.

Career family: Agriculture, Food Science & Veterinary Care | Snapshot: 2026-09-22

PROFESSIONAL EXPERIENCE / RECENT

Food Technologist

Meridian Agri-Food Services (fictional)

Jul 2024 - Present | Surat, India

Independent ownership of scoped food technologist work, coordinating contributors and making review requirements explicit. Includes the first two selected work examples.

- Designed controlled trials and documented formulation boundaries.
- Defined review criteria and tracked observations.
- Led brief clarification and prioritised work using product development, process trials and quality checks. Raised unresolved constraints before committing to the next stage.
- Coordinated peer reviews and handover preparation; used a field or facility assessment brief to distinguish completed work, assumptions and follow-up needs.
- Supported colleagues with practical examples of sensory study design and maintained a concise learning record after important assignments.

Illustrative career responsibilities. Employer confirmation and underlying work records are not supplied.

Senior Food Technologist

Northline Agri-Food Services (fictional)

Jul 2020 - Jun 2024 | Surat, India

Owned defined assignments and supported cross-functional coordination. Developed deeper practice in quality checks and sensory study design.

- Created controlled specifications and approved examples.
- Translated incoming requirements into a sequenced plan and aligned responsibilities with the project or service owner.
- Applied packaging evaluation and shelf-life study planning to resolve delivery questions while maintaining source and decision notes.
- Introduced reusable working documents and reviewed exceptions with the responsible specialist rather than silently changing scope.
- Prepared a reviewed improvement or service plan so the next team could understand the work and remaining questions.

Illustrative career responsibilities. Employer confirmation and underlying work records are not supplied.

PROFESSIONAL WORKING PRINCIPLES

- Record operating context, observation boundaries and specialist review needs.
- Maintain traceability of samples, inputs and field or care records.
- Separate demonstrations from recommendations for a real farm, food facility or animal patient.

PROFESSIONAL EXPERIENCE / EARLIER

Food Technologist

Cedarbridge Agri-Food Services (fictional)

Jul 2017 - Jun 2020 | Surat, India

Progressed from supported tasks to independently managed assignments, with review available for unfamiliar or higher-risk decisions.

- Handled recurring work involving product development and process trials using a documented preparation and review process.
- Supported packaging evaluation by organising inputs, maintaining issue notes and incorporating reviewer feedback.
- Coordinated colleagues and internal stakeholders using concise status updates, clear questions and agreed next steps.
- Improved record consistency through documentation and documented handover expectations.

Illustrative career responsibilities. Employer confirmation and underlying work records are not supplied.

Assistant Food Technologist

Cedarbridge Agri-Food Services (fictional)

Jul 2015 - Jun 2017 | Surat, India

Built practical foundations through supervised assignments, routine documentation and feedback from experienced colleagues.

- Assisted with product development and quality checks within an agreed scope and escalated unfamiliar work.
- Prepared inputs and checked completeness before passing work to the responsible reviewer.
- Maintained task records and learned to communicate assumptions, constraints and observed problems clearly.
- Applied review feedback to subsequent assignments and developed a dependable working routine.

Illustrative career responsibilities. Employer confirmation and underlying work records are not supplied.

SELECTED CONTRIBUTIONS

Product process trial. Designed controlled trials and documented formulation boundaries. The achievement is the described workstream contribution; independent outcome evidence is not supplied.

Packaging evaluation. Defined review criteria and tracked observations. The achievement is the described workstream contribution; independent outcome evidence is not supplied.

Product specification programme. Created controlled specifications and approved examples. The achievement is the described workstream contribution; independent outcome evidence is not supplied.

SELECTED WORK / 01

Product process trial

P1 | Jan 2025 - Jun 2025 | FICTIONAL WORK EXAMPLE

Context. Fictional internal work programme in agricultural systems, food quality and animal-care services; not a real client case study.

Problem. Prototype batches varied in texture and handling.

Objective. Create a workable response to this issue through product development, explicit review criteria and practical documentation. Agree the boundaries before execution and retain unresolved points for follow-up.

Contribution and ownership. Food Technologist; owned the stated workstream, not the full organisation or every collaborator contribution.

- Designed controlled trials and documented formulation boundaries.
- Prepared the scope with the commissioning team, identified unresolved inputs and used product development to turn the brief into a sequenced work package.
- Applied process trials and quality checks while coordinating reviews with the designated owner. Kept decision notes so collaborators could separate facts, assumptions and changes.
- Assembled the handover material, explained open limitations and agreed which items needed further review rather than presenting them as completed.

Methods. product development / process trials / quality checks / sensory study design

Deliverables. Product process trial - scoped brief; Product process trial - reviewed working package; Product process trial - handover and learning summary

Review. Reviewed the scoped output against the agreed brief, recorded exceptions and checked that key conclusions could be traced to observations. The review package calls for a field or facility assessment brief and a named human reviewer.

Illustrative outcome: the team adopted a repeatable approach for product process trial, with clearer ownership and reviewable records. This is a fictional qualitative result; no real performance measurement or external acceptance evidence is supplied.

Suggested evidence (not supplied): field or facility assessment brief; traceability and observation log; reviewed improvement or service plan.

SPECIALIST PRACTICE

Sector safeguards

The sample focuses on product development, process trials, quality checks. Approvals, supervision and specialist input are identified in each work package; work outside this scope is referred to the designated responsible person.

Peer learning and practical guidance. Created short examples on product development and sensory study design for colleagues. Separated personal preferences from agreed team procedures and recorded useful questions.

Review and handover discipline. Facilitated practical reviews of packaging evaluation, ensuring that unresolved issues retained a named owner rather than disappearing from final presentations.

No veterinary registration, food inspection authority or site-specific treatment and production recommendation is established.

SELECTED WORK / 02 AND 03

Packaging evaluation

P2 | Jan 2026 - Jun 2026 | Meridian Agri-Food Services (fictional)

Problem. Different packs were compared without consistent conditions.

Objective. Create a workable response to this issue through process trials, explicit review criteria and practical documentation. Agree the boundaries before execution and retain unresolved points for follow-up.

Ownership. Food Technologist; owned the stated workstream, not the full organisation or every collaborator contribution.

- Defined review criteria and tracked observations.
- Prepared the scope with the commissioning team, identified unresolved inputs and used quality checks to turn the brief into a sequenced work package.
- Applied sensory study design and packaging evaluation while coordinating reviews with the designated owner. Kept decision notes so collaborators could separate facts, assumptions and changes.
- Assembled the handover material, explained open limitations and agreed which items needed further review rather than presenting them as completed.

Methods. process trials / quality checks / sensory study design / packaging evaluation

Delivered. Packaging evaluation - scoped brief; Packaging evaluation - reviewed working package; Packaging evaluation - handover and learning summary

Illustrative outcome: the team adopted a repeatable approach for packaging evaluation, with clearer ownership and reviewable records. This is a fictional qualitative result; no real performance measurement or external acceptance evidence is supplied.

Suggested evidence (not supplied): field or facility assessment brief; traceability and observation log; reviewed improvement or service plan.

Product specification programme

P3 | Jan 2021 - Jun 2021 | Northline Agri-Food Services (fictional)

Problem. Production teams used inconsistent quality descriptions.

Objective. Create a workable response to this issue through quality checks, explicit review criteria and practical documentation. Agree the boundaries before execution and retain unresolved points for follow-up.

Ownership. Food Technologist; owned the stated workstream, not the full organisation or every collaborator contribution.

- Created controlled specifications and approved examples.
- Prepared the scope with the commissioning team, identified unresolved inputs and used packaging evaluation to turn the brief into a sequenced work package.
- Applied shelf-life study planning and documentation while coordinating reviews with the designated owner. Kept decision notes so collaborators could separate facts, assumptions and changes.
- Assembled the handover material, explained open limitations and agreed which items needed further review rather than presenting them as completed.

Methods. quality checks / sensory study design / packaging evaluation / shelf-life study planning

Delivered. Product specification programme - scoped brief; Product specification programme - reviewed working package; Product specification programme - handover and learning summary

Illustrative outcome: the team adopted a repeatable approach for product specification programme, with clearer ownership and reviewable records. This is a fictional qualitative result; no real performance measurement or external acceptance evidence is supplied.

Suggested evidence (not supplied): field or facility assessment brief; traceability and observation log; reviewed improvement or service plan.

EDUCATION AND SPECIALIST LEARNING

M.Tech in Food Processing

Asterbridge Institute of Professional Studies (fictional institution)
Jul 2013 - May 2015 | completed - fictional record
Focus: product development, process trials, sensory study design. Specialist study on product process trial; an illustrative learning project, not a published result.

B.Tech in Food Technology

Cedarhaven College of Applied Studies (fictional institution)
Jul 2009 - May 2013 | completed - fictional record
Focus: quality checks, packaging evaluation, shelf-life study planning. Applied coursework in product development, documentation and reviewed practical assignments.

CONTINUING PROFESSIONAL DEVELOPMENT

Field documentation workshop (2023). Product development and sensory study design in the context of food technologist work. Used reflective exercises and a bounded practice example related to product process trial.
Quality and traceability practicum (2024). Process trials and packaging evaluation in the context of food technologist work. Used reflective exercises and a bounded practice example related to packaging evaluation.
Stakeholder communication seminar (2025). Quality checks and shelf-life study planning in the context of food technologist work. Used reflective exercises and a bounded practice example related to product specification programme.
Provider for these illustrative learning records: Meridian Professional Learning Studio (fictional). Not a licence or certification.

LANGUAGES AND WORKING PREFERENCES

English and Hindi - professional working proficiency in this fictional record.
Work arrangement: onsite or hybrid by role requirements. Relocation: open to discussion - sample preference.
Availability: not confirmed; discuss before an interview.

CREDENTIAL AND EVIDENCE STATUS

No veterinary registration, food inspection authority or site-specific treatment and production recommendation is established.
Synthetic qualification and institution names illustrate profile fields only; they are not a validated qualification route or recognised accreditation claim.
No real referee, endorsement, award, publication, membership or licence is supplied.

Use for templates, product demonstrations and test data only. Replace fictional claims and remove the demo label only after approval of real candidate information.
Contact placeholder: rohan.shah@example.com. No phone, live profile URL or verified reference is supplied.
Complete machine-readable data: profile.json. Interactive companion: portfolio.html. Reference CV used for structure only; this is not Ajay Prajapat's biography.