

# SUMEDHA GARG

Bozeman, MT, USA | +1 406 589 9894 | [sumedha\\_98@hotmail.com](mailto:sumedha_98@hotmail.com) | [www.linkedin.com/in/sumedha98](http://www.linkedin.com/in/sumedha98)

## OBJECTIVE

A self-motivated individual who seeks to address global food challenges, keeping sustainability at core vision. Have the ability to effectively use my intellectual horsepower to help with problem-solving and decision-making. Being strongly driven, I am constantly looking for ways to grow and develop my professional caliber. My interests include: **Product Development, Quality Management, Sensory Analysis, Innovation, and Food Safety.**

## EXPERIENCE

### **Graduate Research Assistant**, MSU Food Product Development Lab

2021-Current

- Currently involved in a two-year tenure to support the value-added market and product development of cold-hardy berries harvested by small-scale Western growers.
- Using qualitative and quantitative methods to evaluate market potential and feasibility.
- Conceptualized and currently formulating a 100% locally made freeze-dried smoothie powder.
- Appointed as project coordinator for an industry project, which received the USDA SBIR grant. Was in charge to manage and overlook all project deliverables.

### **Quality & Technical Technologist**, BSGi NZ Limited

2020-2020

- Performed quality control check to ensure product is fit for release and assisted with NPD & EPD activities, including sample preparation, sensory analysis and maintenance of lab equipment.
- Conducted Root-Cause Analysis for investigating non-conformances, and updated database with required supplier and product information.

### **Contract Food Science & Administrative Assistant**, Pacific Flavours & Ingredients Ltd.

2019-2020

- Established project goals, working with Marketing and Operations. Assisted with developing technologies and documenting phases of R&D.
- Prepared samples as required and assisted with production facilities and handled research and development of immunoassays on manual and automated platforms.

### **Summer Intern**, Tip Top NZ Ltd.

2018-2019

- Performed lab work to improve consistency for an ice-cream ripple. Conversated with suppliers and staff to find a viable option to suit the production line.
- Also, mapped settings to an in-house batch churner, and measured various parameter across the different settings. Completed annual PIF updates and updated the tolerance limits of all mixes.

### **NPD Intern**, Prolife Foods Ltd.

2017-2018

- Designed and formatted product specification sheets. Developed process to train & screen panelists.
- Managed ingredient, allergen statements and nutritional information on National database.

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## SKILLS

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### Technical knowledge

- Understanding of various laboratory instruments and theory practices. Including **proximate analysis, HACCP principles** and **reaction kinetics**.

### Software knowledge

- Intermediate understanding on **Genesis R&D® Food Formulation & Labeling Software, SPSS, Minitab, NVivo 12** and **SAP**.

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## EDUCATION

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Montana State University, MT, USA

2021-Current

**Master of Science** in Sustainable Food Systems

Relevant Coursework: Research Methods in Health and Human Development, Global Food Perspectives, Food Product Development, Applied Methods in Statistics, Policy Management and Practices, Food Processing

Massey University, Auckland, NZ

2016-2019

**Bachelor of Food Technology (Honors), First Class Honors** in Food Product Development

Relevant Coursework: Food Chemistry and Formulation, Process Engineering, Nutrition and Food Choice, Innovative Food Design and Development, Quality System Development and Management

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## AWARDS, CERTIFICATES AND PROFESSIONAL AFFILIATIONS

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- Awarded \$5,000 for participating in the Summer 2021 **Blackstone Launchpad Fellowship**
- Awarded the first runner-up for the **IFT Graduate Research Video Competition**
- **Best Capstone Project** for Final Year Group Project awarded by **Foodstuffs NZ**
- Awarded **Best Poster** for **Individual** project by **Massey University**
- **Secretary** and **Treasurer** for New Zealand Institute of Food Science & Technology for 2019-2020.
- **ServSafe® Food Protection Manager certified** accredited by National Standard Institute (ANSI)- Conference for Food Protection (CFP). Valid to 2026. Certificate No.: 20216474
- **FSPCA Preventive Controls for Human Food certified** since 27<sup>th</sup> May 2021.  
Certificate No.: e15d58d8

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## EXTRA CO-CURRICULARS/HOBBIES

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- Volunteer at the Institute of Food Technologist Student Association (IFTSA)
- Enjoy travelling and learning about new culture and lifestyle
- Active member of the local gym & participate in fitness classes