

CHAUDHARI DHANASHRI KUNDAN

Address: Deepali Nagar, Nasik
Nasik-422009

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CAREER OBJECTIVE: Seeking a position to utilize my skills and abilities in the Industry that offers professional growth while being resourceful, innovative and flexible.

ACADEMIC PROFILE:

| Examination | Year of Passing | University/Board | GPA/Percentage Obtained % | Class/Division |
|--------------------|------------------------|--------------------------------------|----------------------------------|-----------------------|
| B.E. | June 2012 | North Maharashtra University Jalgaon | 62.13% | First Class |
| H.S.C. | Feb-2008 | MSBSHSE | 79.50% | Distinction |
| S.S.C. | Mar-2006 | | 77.06% | Distinction |

EXPERIENCE

Designation: HR Manager at Perfect Protection Security Services, Nasik-422009 & HR Manager at GVK Placement Service.

➤ **BIOTECHNOLOGICAL SKILL :**

1. Biochemical techniques: Electrophoresis techniques: SDS-PAGE.
2. Molecular Biology techniques: Isolation of DNA, RNA and Plasmid, restriction digestion, and peptide mapping.
3. Plant tissue culture techniques: Somatic Embryogenesis, Cambial cell culture, embryo culture, and hybrid seed Production.
4. Microbiology Lab techniques: Staining, Isolation and screening techniques, pure culture methods, Bacterial endotoxin test.

➤ **COMPUTER SKILLS :** Operating systems: Windows 7, XP, Application soft wares: MS-DOS, MSOFFICE, MS-Excel, MS-PowerPoint.

➤ **INTRA-CURRICULAR ACTIVITIES:**

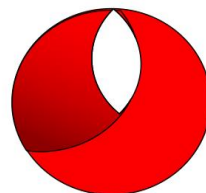
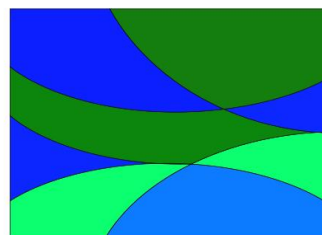
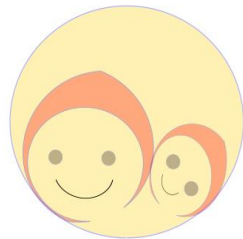
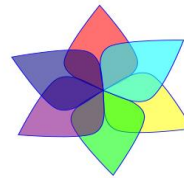
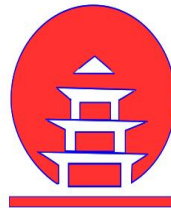
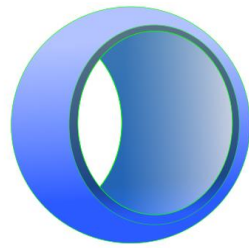
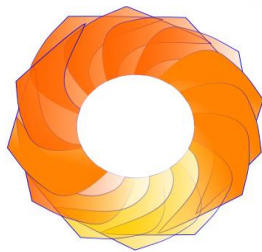
- Participated in “National level student paper presentation.”
- participated in “National conference on *Recent innovation in oil and food technology.*”

➤ **EXTRA-CURRICULAR ACTIVITIES:**

- Participated in “Open House contest-2011”

- Participated in “Bollywood Buzz”
- Participated in “Mind tasting puzzle”
- **PROJECT ON: “PRODUCTION OF NISIN A BIOPRESERVATIVE”:** A “NISIN” which is Biopreservative and chemically less harmful is obtained by *lactobacillus* bacteria. By a process called ‘Fermentation’. With the use of tools like Fermenter, Autoclave, LAF.

➤ **“SELF STUDY FOR GRAPHIC DESIGN”:**



BANDHAN BANK