

Pooja Dhulam

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Education:

- **Università degli Studi di Padova: Padova, Italy (September 2019- February 2022)**
MSc. Italian Food and Wine
Relevant Coursework: Quality, Processing and Sensorial Analysis of Italian wine.
Thesis: Establishing Glera Vineyard and producing *Prosecco* like wine in the Sub-continent of India.
- **Loyola Academy U.G and P.G College: Hyderabad, India (June 2015- April 2018)**
BSc. Food Technology and Management
Relevant Coursework: Technology of Fermented Foods and Beverages- Practicals and Theory
Thesis: Confectionery production and Quality control.

Experiences:

- **Master's Thesis: Università degli Studi di Padova.**
Individual master's Thesis on "Establishing Glera vineyard and Producing Processo in the Sub-Continent of India" by efficiently using the Geoviticulture Multicriteria Climatic classification system (MCC) to research suitable vineyard positioning for establishing a *Glera vineyard* accompanied by vine phenology and Charmat Method.
- **Intern in Confectionery Production and quality Control: Kayempee Foods Pvt. Ltd, Hyderabad.**
Ideation of creative and effective solutions to minor or more serious issues by exploiting the innate capacity of analysis. As an Assistant production manager and a part of the quality team of 23 members at the organisation, correlating with the staff members with particular attention to motivation and continuous training activities in order to guarantee a high quality of service with a healthy and productive working environment.

Skills and Interests:

- Technical skills: Microsoft office and R-Studio.
- Laboratory skills: Wine sampling and Quality analysis.
- Languages known: Fluent English, Conversational Italian and of Bilingual origin.
- Interests: Exploring cuisines, Baking and Reading