

SAMIKSHA DHOBALE

DOB: 13/6/2003

Bhorwadi Yedgaon, Junnar, Pune, Maharashtra, India

Contact: 8482895769, dhobalesamiksha@gmail.com

Objective

Seeking a position as internship trainee in production house and laboratory.

Interpersonal Skills

My keenness is into cooking different styles of dishes. I am very much trying out new food items. Besides this, I love to explore destination with scenic beauty. I possess major interest in playing variety of sports. I believe myself to be an experimented person being an enthusiast while doing work.

Education

Qualification	Institute	Passing Year
Bachelors of Science in Wine & Brewing & Alcohol Technology	Gargi Agriculture & Research Training Institute, Nashik, India	2021-Persuing (T.Y.Bsc)
Higher Secondary Certificate Examination	G. R. P. Sabins vidyamandir, Narayangaon, Maharashtra, India.	2020-21
Secondary School Certificate Examination	G. R. P. Sabins Vidyamandir, Narayangaon, Maharashtra, India.	2018-19

Experience

Company	Duration	Job Description
Topchi Brewing, Nashik, India.	September 2023 – November 2023	Internship Trainee: Performance in cellar like milling, tank cleaning, addition of Adjacent, mashing, wort transfer, taking density of beer during fermentation, keg filling, Beer transfer, CIP, inventory management, conditioning to beer, bottling, yeast Activation and inoculation, perform in event as volunteer, taking hardness of water, interaction with guest, billing, tour and testing.
Vallonne Vineyard, Nashik, India.	Jan 2023- May 2023	Internship trainee in production house and vineyards: harvesting, Crushing, Density, Hand pressing, taking density of wine, different lab analysis, brix, PH, total acidity, racking, wine transfer addition of yeast, tank cleaning, barrel filling, barrel transfer, barrel washing, bottling, labelling, CIP, pump over, punch down.
Topchi Brewing , Nashik, India.	September 2022 – December 2022	Intership Trainee : Perform in cellar like milling , tank cleaning, addition of adjunct, mashing, wort transfer, taking density of beer during fermentation , keg filling, beer transfer, CIP, inventory management, conditioning to beer, bottling , Yeast activation and inoculation , perform in event as volunteer, taking Hardness of water.

Personal Attributes

- Hard Working
- Time Management
- Active Listening

Reference

Mr. Abhishek Patil
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Mr. Sanket Gawand
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