

**MANUFACTURING EXCELLENCE  
(INDUSTRIAL PERFORMANCE)**

**(09 September 2022)**

The Department of Food Engineering and Technology, SLIET, initiated an Expert lecture series. In this series the first lecture was organized on the topic "Manufacturing Excellence (Industrial Performance)" on September 9, 2022, in the Mini Auditorium of the Computer Science Block. The lecture was delivered by one of our alumni, Pratiksha Sharma.

**SANT LONGOWAL INSTITUTE OF  
ENGINEERING AND TECHNOLOGY**  
DEPARTMENT OF FOOD ENGINEERING AND TECHNOLOGY  
**ALUMNI LECTURE SERIES**

**9 September, 2022**  
**3 pm onwards**

**MANUFACTURING EXCELLENCE  
(INDUSTRIAL PERFORMANCES)**

**Pratiksha Sharma**  
**Deputy Manager**  
(Industrial Performance)

**Savencia Fromage & Dairy India  
Private Limited**  
(Formerly known as Dalbon  
International Private Limited)

**NOIDA, UTTAR PRADESH**

Dr. Vikas Nanda enlightened about the lecture and its importance then Mr. Ashwani Kumar introduced the speaker alumni to the audience.

**Pratiksha Sharma** is a qualified technocrat with B.Tech. Food Technology from 2011 – 2014 from Department of Food Engineering & Technology, SLIET and currently working as a Deputy Manager- Industrial Performance in Savencia Fromage & Dairy, India.

Pratiksha Sharma started her industrial experience from AL KABEER FOOD PROCESSING PVT. LTD., Noida in the year 2014 as a production executive. In this industry, she worked as production supervisor in cheese and cream processing and implemented the CIP and HACCP guidelines in the production area.

Pratiksha Sharma joined Savencia Fromage & Dairy, Noida, in the year 2015 and is now working as Deputy Manager, Industrial Performance.

Pratiksha Sharma has been currently designated to take care of manufacturing excellence which is a responsible job and key approach to grow any industry. She is responsible for implementing TPM+, Lean Manufacturing Six Sigma, A-3 (Problem Solving) and other Manufacturing Excellence practices in the industry. She has the responsibility of complete Quality Control on Breaded Cheese Processing Plant including HACCP, Process Flow, Cheese Processing-Filler line, and Nova line. Pratiksha Sharma is also the member of the food safety team. She is internal lead auditor in FSSC 22000 and FOSTAC certified in 2018 & 2021. Pratiksha Sharma is responsible for daily costing of production raw material costing, utility cost, packing losses and take care for cost reduction. Pratiksha Provides training on Allergen Management and on food safety, HACCP, GMP and GHP aspects to the staff of the company. She is also responsible for monitoring CCP, PRP & OPRP's and for taking corrective action for deviation.

Lecture was attended by around 129 participants including students, faculty, and staff.

The lecture was about good manufacturing practices and how to solve the problems related to the same. Various tools for GMP, GHP, HACCP, ISO22000 were also discussed by the speaker. And all the queries of the students regarding industrial practices, future scope of food technocrat, internship, placement etc. were addressed by the speaker during an interactive session at the end of lecture.



Department of Food Engineering & Technology was grateful to have honorable Director, SLIET Dr. S.K. Jain. During the session, Director, SLIET facilitated the speaker alumni Pratiksha Sharma with memento and gifts. The facilitation ceremony was also joined by Dr.M.B.Bera, Dr.C.S. Saini, Dr. C.S.Riar, Dr. Sukhcharan Singh, Dr. Navdeep Jindal ,Er. Ashwani Kumar and Lakshmi Narayan Singh.



The Department of Food Engineering and Technology is really thankful, and the lecture was great learning experience for students.