

BAJI YENUGULA

Bhimavaram, Andhra Pradesh

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Career Objective

Detail-oriented Food Technologist with expertise in food safety, quality control, and product development. Passionate about enhancing food quality through analytical testing and technology-driven solutions. Currently gaining experience at ITC Limited specializing in pesticide residue and heavy metals analysis in food products.

Education

Vignan University

B.Tech in Food Technology (GPA: 8.0)

Oct 2021 – Apr 2025

Guntur, Andhra Pradesh

Sri Chaitanya College

Intermediate (Score: 914 / 1000)

June 2019 – Apr 2021

Bhimavaram, Andhra Pradesh

Aditya E.M School

High School (GPA: 9.8 / 10)

Oct 2018 – Apr 2019

Bhimavaram, Andhra Pradesh

Technical Skills

Food Tech Skills: Food Safety, Quality Control, Nutritional Analysis, Product Development, Compliance Testing

Tools & Techniques: Spectroscopy, Food Analysis Tools, Java, Python, OpenCV, MS Excel

Languages: Telugu (Native), English (Intermediate), Hindi (Basic)

Internship

ITC Limited – Quality Intern

Dec 2024 – June 2025

Pesticide Residuals & Heavy Metals Testing – Food Quality Department

- Analyze spices, fruits, and vegetables for pesticide residue and heavy metal contamination in high-standard food testing environment
- Perform sample preparation, operate lab instrumentation, and generate analytical reports aligned with regulatory standards
- Contribute to food safety and export quality through rigorous chemical and physical testing methods

Projects

Image Processing for Grading Fruits & Vegetables (Beetroot Focus) | *Python, OpenCV*

- Developed computer vision model to assess quality parameters including shape, diameter, and defects in beetroot and vegetables
- Implemented edge detection, thresholding, and feature extraction techniques for automated quality classification
- Enhanced visual quality inspection efficiency through automation in food sorting processes

Biodegradable Corn Husk Straw Development | *Food Packaging Innovation*

- Designed and fabricated biodegradable straws using corn husk fibers through extrusion and molding techniques
- Performed mechanical strength, water resistance, and biodegradability testing to evaluate usability
- Explored sustainable alternatives to plastic with application in eco-conscious food packaging

Certifications

Food Oils and Fats | *NPTEL*

2023

- Certified in oils and fats used in food processing

Novel Technologies for Food Processing | *NPTEL*

2024

- Covered HPP, PEF, Ohmic heating, and modern food tech

Good Manufacturing Practices (GMP) | *Walkdrive*

2023

- Trained on hygiene and compliance in food facilities

Preliminary English Test (PET) | *Cambridge University*

2021

- Certified for intermediate English proficiency

Achievements

Certificate of Appreciation for Outstanding Service as Volunteer, UEAC

Honored for Exceptional Event Coordination on World Food Day
Participation

Presented project at Srujanankura Expo 2023

Participated in World Engineer's Day showcasing food tech innovations