



ARCHA SHAH

📍 Anand, India 388001

📞 8401942736

✉ archa2611@gmail.com

SUMMARY

Accomplished academician specializing in Food Processing Technology, Food Safety, and New Product Development for health supplements and nutraceuticals. Expertise includes curriculum development, internal auditing (ISO, FSSC 22000), and formulation-driven product innovation, ensuring compliance with regulatory standards.

SKILLS

- Academic research
- Curriculum design
- Faculty collaboration
- Data analysis
- Product development
- Regulatory compliance
- Interdisciplinary collaboration
- Microsoft office
- Goals and performance
- Work-life balance
- Research

EXPERIENCE

ASSISTANT PROFESSOR, 06/2021 - Current

A D PATEL INSTITUTE OF TECHNOLOGY, ANAND

- Assisted in curriculum development and course design for diverse subjects.
- Collaborated with faculty to refine teaching methods, boosting student engagement and learning outcomes.
- Mentored undergraduate students in research projects, fostering academic growth and critical thinking skills.
- Evaluated student performance through grading and assessments consistently.
- Created lesson plans and developed instructional materials covering required topics and learning objectives.
- Adapted teaching methods and materials to meet students' varying needs and interests.
- Advised students on their academic plans, career paths, and personal goals.
- Used multiple teaching styles to meet learning needs of each individual student.
- Evaluated student progress, graded assignments and provided students with feedback.
- Participated in faculty meetings to align department goals and strategies, contributing to cohesive academic planning.
- Attended meetings with administrators, deans, and other key stakeholders regarding curricular matters.
- Collaborated with colleagues on curriculum development initiatives to ensure academic excellence.
- Engaged students in lectures by encouraging sharing of opinions and group interactions.
- Constructed quizzes, exams and homework assignments to test student aptitude.
- Organized guest lectures from experts in the field of study to supplement course content.
- Developed curriculum, lesson plans, and lab exercises for semester classes.
- Researched and wrote articles for professional journals and publications.
- Maintained students' attendance records, grades and reports in strict confidence.

HEAD CONSULTANT, 02/2018 - 06/2021

FARM TO FORK SOLUTIONS, MUMBAI, INDIA

- Guided clients on legal requirements for regulatory compliance, ensuring adherence to industry standards.
- Resolved customer issues with knowledgeable and friendly service, fostering high customer satisfaction.
- Introduced innovative ideas and solutions that improved team performance and outcomes.
- Ensured compliance with ISO standards, government licensing requirements, and food labeling regulations set by FSSAI.

QUALITY MANAGER, 06/2016 - 09/2017

CEREAL FOOD MANUFACTURING COMPANY, VADODARA, INDIA

- Led food safety initiatives to uphold compliance across the organization.
- Trained staff on quality management practices to ensure compliance with industry standards.
- Monitored workplace hazards and conducted regular safety inspections.
- Collaborated with management to resolve safety concerns and enhance operational procedures.
- Identified hazardous materials and provided guidance on proper storage, handling, and disposal methods.
- Participated in external audits conducted by regulatory bodies such as OSHA or EPA.
- Conducted regular safety audits, identifying potential risks and implementing corrective actions.
- Evaluated practices to ensure adherence to government regulations.

EDUCATION AND TRAINING

COLLEGE OF FOOD PROCESSING TECHNOLOGY & BIOENERGY, AND AGRICULTURAL UNIVERSITY ANAND, 05/2016

Master of Technology: FOOD PROCESSING TECHNOLOGY

- Dean's List
- Ranked in Top 10% of class
- 79.3%

A D PATEL INSTITUTE OF TECHNOLOGY, ANAND, 05/2014

B. E. : FOOD PROCESSING TECHNOLOGY

- Ranked in Top 10% of class
- 8.59 OGPA

HSC, ANAND, 2010

HSC: 12TH SCIENCE

- 69.40%

GSEB, ANAND, 2008

SSC: 10TH

- 72.77%

CVM UNIVERSITY, ANAND

Ph.D.: FOOD PROCESSING TECHNOLOGY

WORKSHOPS/CONFERENCES ATTENDED

International Conference on Synergetic Development through Smart Technologies & Digital Transformation-2025 (SDSTD2025) (June 2025)

Poster Presentation in 7th Bhartiya Vigyan Sammelon 2025 (December 2025)

FDP: "Generative AI in Academia: Transforming Teaching, Research and Administration" (Jan 2025)

National Workshop: "Non-Timber Forest Produce: Technology, Value Addition & Trade" (Dec 2025)

World Food Day 2025 event coordinator

World Food Day 2024 event coordinator

World Food Day 2022 event coordinator

World Food Day 2021 event coordinator

FACULTY EDITOR: FOOD UTOPIA: DEPARTMENTAL NEWSLETTER

RESEARCH PUBLICATIONS

CRYOGENIC GRINDING FOR PRODUCTION OF SUPERIOR QUALITY CARDAMOM SEED POWDER

NS Archa
Anand Agricultural University, Anand (2016)

A Review on Electrohydrodynamic Drying-A Novel Non-Thermal Drying
S Srivastava, PM Ganorkar, A Tapre, A Shah
Journal of Agricultural Engineering (India) 61, 6 (OCTOBER 2024)

Shah AN, Srivastava S. Fruits and herbs can be used as a natural health supplement. Journal of Product Development (Peer-reviewed, IF 2.2) (APRIL 2025)

Shah A. (2025). Utilization of different time temperature indicators in packaged foods to monitor food quality and consumer impression on novel packaging technologies: A review. International Journal of Innovative Research in Technology (UGC Care Listed) (NOVEMBER 2025)

Shah A, Mishra S. Integration of ethylene scavengers and oxygen absorbers in food packaging systems. International Journal of Innovative Research in Technology (UGC Care Listed) (JANUARY 2026)