

Personal Profile



Dr. Krishan Humar

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Educational Profile

- Ph.D.** (Food Technology.) Guru Jambheshwar University of Science & Technology, Hisar (Haryana).
- M. Sc.** (Food Processing & Technology) Guru Jambheshwar University of Science & Technology, Hisar (Haryana).

Professional Experience

Associate Professor Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh	December 2023- Till Date
Associate Professor Department of Food Technology, Eternal University, Baru Sahib, Distt. Sirmour, HP	August, 2017- December, 2023
Assistant Professor Department of Food Technology, Eternal University, Baru Sahib, Distt. Sirmour, HP	June 2015 to July 2017
Assistant Professor Baba Farid Institute of Technology (BFIT), Dehradun	September 2014 - May 2015
Assistant Professor Doon Valley Institute of Engineering & Technology, Karnal	August 2006 - June 2014

Administrative Experiences

1. **Head of Department (HOD)** at Department of Food Technology, Eternal University, Baru Sahib, Sirmour, HP since August, 2017.
2. **In-charge of Akal Food Safety and Quality Control Laboratory funded by** funded by Ministry of Food Processing Industries (MoFPI), Govt. of India.
3. **In-charge of analytical labs and pilot plants** funded by Ministry of Food Processing Industries (MoFPI), Govt. of India at Eternal University, Baru Sahib.
4. Member of **Board of studies** of Akal College of Agriculture, Eternal University, Baru Sahib, Sirmour-173101, HP.

5. Vice-President of Institution Innovation Council (IIC), Eternal University, Baru Sahib.
6. Chairman of Centre of Excellence for Food and Agriculture, Eternal University, Baru Sahib.
7. Management Representative (MR) for ISO-9001:2008 at Doon Valley Institute of Engineering & technology, Karnal for Five Years.
8. Member of University Level **Academic Journal expert Committee** at Eternal University, Baru Sahib.
9. **Member of Library Advisory Committee** at Eternal University, Baru Sahib.
10. **Member of committee to ensure the implementation of Food safety and Standard Act, 2006** at Eternal university, Baru Sahib.

Awards & Honor's

1. Best University Researcher Award, 2022 by Eternal University, Baru Sahib, Sirmour, HP-173101 on 5th May, 2023.
2. Second prize in paper presentation entitled "Role of dietary supplements in management of addiction related disorders" International Consortium-2017 on De-addiction at Centre for Public Health and Health Care Administration, Eternal University, Baru Sahib, Sirmour, HP.
3. Qualified National Eligibility Test (NET) in Food Science and Technology conducted by ICAR/ASRB in 2005.

Membership of Professional Bodies

1. Founder member of Society "Akai Food Safety and Quality Control Laboratory Society", Baru Sahib, Sirmour, HP-173101.
2. The Indian science congress association, 14, Dr. Biresh Guha Street, Kolkata-700017, India. (Life time membership).
3. Life membership of Nutrition Society of India (Membership no. LM-2020-0048).
4. Life Membership of the Society for Advancement of Human and Nature (SADHNA), University of Horticulture and Forestry, Nauni, Solan, 173230 Himachal Pradesh, India (LM # 3801).

Research Interests

1. Processing of underutilized grains
2. Extraction and characterization of starch and proteins
3. Fruits and vegetable Processing
4. Food Product Development
5. Food Quality and Shelf-life studies
6. Functional Foods

Research Publications

1. Jan, T., Negi, R., Sharma, B., Singh, S., Kumar, S., Rustagi, S., Shreaz, S., Rai, A.K., Rai, P.K., Sheikh, M. A., Kumar, K., Ahmed, N., Yadav, A. N.(2023). Probiotic formulations for human health: Current research and future perspective. Journal of Applied Biology & Biotechnology (Accepted). **(Scopus)**

2. Jan, T., Negi, R., Sharma, B., Kour, D., Kumar, S., Sheikh, I., Chauhan, P., **Kumar, K.**, Ahmed, N. & Yadav, A. N. 2023. First report on *Bacillus subtilis* EU-WG-01 endophytic bacterium from wheat grass and development of probiotic formulation. *Food Bioscience*, 56, 103273. *Food Bioscience* [**Citescore-5.6, IF: 5.2**] (**NAAS Rating: 11.32**)
3. Jan, T, Negi, R, Sharma, B, Kour, D, Kumar, S., Kumar, A., Rustagi S, Singh, S, Sheikh, MA, **Kumar, K**, Ahmed, N. Yadav, AN. (2023). Diversity, distribution and role of probiotics for human health: Current research and future challenges *Biocatalysis and Agricultural Biotechnology*. <https://doi.org/10.1016/j.bcab.2023.102889> [**Scopus, Citescore-8.4, IF: 4.0**]
4. Kour, H., Kour D., Kour S., Singh S., Hashmi S. A. J., Yadav A. N., **Kumar K.**, Sharma Y. P. and Ahluwalia A. S. (2022). Bioactive compounds from mushrooms: An emerging bioresources of food and nutraceuticals. *Food Bioscience*: 102124. <https://doi.org/10.1016/j.fbio.2022.102124>. (**IF 5.318**) (**NAAS Rating: 11.32**)
5. Kaur, J, Ahmed, N, Kaur,A, **Kumar, K**, Sheikh, I (2023) Physico-chemical and functional properties of different cultivars of maize. *Eur. Chem. Bull.* 12 (5), 3510-3514. [**Scopus, Citescore-1.6**]
6. Kaur, J, Ahmed, N, Kaur, A, **Kumar, K**, Sheikh, I, Sheikh MA, Singh, TP, Kumar, S, Chauhan, D. (2023) Development and Evaluation of Corn Starch Fortified Read-To Eat Extruded Product, *Journal of Harbin Engineering University*, 44(8), 662-667 (**Scopus**).
7. Chauhan, D., **Kumar, K.**, Ahmed, N., Thakur, P., Rizvi Q. U. E. H, Jan, S., and Yadav, A. N. (2022). Impact of soaking, germination, fermentation, and roasting treatments on nutritional, anti-nutritional and bioactive composition of black soybean (*Glycine max* L.). *Journal of Applied Biology & Biotechnology*, 10(5):186-192. DOI: <http://dx.doi.org/10.7324/JABB.2022.100523>. (**Scopus**) (**Corresponding author**)
8. Chauhan, D., **Kumar, K.**, Ahmed, N., Thakur, P., Rizvi Q. U. E. H, Yadav, A.N., Dhaliwal, H.S. (2022). Effect of Processing Treatments on the Nutritional, Anti-Nutritional, and Bioactive Composition of Blue Maize (*Zea mays* L.). *Curr Res Nutr Food Sci* 10(1). <http://dx.doi.org/10.12944/CRNFSJ.10.1.12>. (**Scopus**) (**NAAS Rating: 5.95**) (**Corresponding author**) (**IF:0.8**)
9. Jan, S., **Kumar, K.**, Yadav, A.N., Ahmed, N., Thakur, P., Chauhan, D., Rizvi Q. U. E. H, and Dhaliwal, H.S. (2022). Effect of diverse fermentation treatments on nutritional composition, bioactive components and anti-nutritional factors of finger millet (*Eleusine coracana* L.). *J App Biol Biotech*;10(2):46-52. DOI: <http://dx.doi.org/10.7324/JABB.2022.10s107>. (**Scopus**) (**Corresponding author**)
10. Rizvi Q. U. E. H, **Kumar, K.**, Ahmed, N., Yadav, A.N., Chauhan, D., Thakur, P., Jan, S., and Sheikh, I. (2022). Influence of soaking and germination treatments on the nutritional, anti-nutritional, and bioactive composition of pigeon pea (*Cajanus cajan* L.). *J App Biol Biotech*;10(3):127-134. DOI: <http://dx.doi.org/10.7324/JABB.2022.100317>. (**Scopus**) (**Corresponding author**)

11. Thakur, P., **Kumar, K.**, Ahmed, N., Yadav, A.N., Kumar, S., Rizvi U. E. H, Chauhan, D., Jan, S. (2022). Impact of diverse processing treatments on nutritional and anti-nutritional characteristics of soybean (*Glycine max* L.). J App Biol Biotech. Biotech.;10(3):97-105. DOI: <http://dx.doi.org/10.7324/JABB.2022.100313>. **(Scopus) (Corresponding author)**
12. Jain, A., Mehra, R., Garhwal, R., Rafiq, S., Sharma, S., Singh, B., Kumar, S., **Kumar, K.**, Kumar, N., & Kumar, H. (2022). Manufacturing and characterization of whey and stevia-based popsicles enriched with concentrated beetroot juice. Journal of Food Science and Technology: 1-9. <https://doi.org/10.1007/s13197-022-05364-w> **(IF: 2.701) (NAAS rating: 9.61) (Scopus)**
13. **Kumar, K.**; Mehra, R.; Guiné, R.P.F.; Lima, M.J.; Kumar, N.; Kaushik, R.; Ahmed, N.; Yadav, A.N.; Kumar, H. (2021). Edible Mushrooms: A Comprehensive Review on Bioactive Compounds with Health Benefits and Processing Aspects. Foods, 10, 2996. <https://doi.org/10.3390/foods10122996>. **IF 5.56 (NAAS rating 11.56). (Scopus)**
14. Thakur, P., **Kumar, K.**, Ahmed, N., Chauhan D, Rizvi Q. U. E. H, Jan S., Singh, T.P., and Dhaliwal HS (2021). Effect of soaking and germination treatments on nutritional, anti-nutritional, and bioactive properties of amaranth (*Amaranthus hypochondriacus* L.), quinoa (*Chenopodium quinoa* L.), and buckwheat (*Fagopyrum esculentum* L.). Current Research in Food Science. DOI: 10.1016/j.crfs.2021.11.019 **IF 6.269 (Scopus)(Corresponding author)**
15. Patyal, P., **Kumar, K.** and Dhaliwal HS (2021). Nutritional facts, bio-active components and processing aspects of pseudocereals: A comprehensive review. Food Bioscience 42(24):101170. <https://doi.org/10.1016/j.fbio.2021.101170>. **IF 5.318 NAAS Rating: 11.32) (Scopus) (Corresponding author)**
16. Ahmed, N., Siddiqui, S., Gehlot, R., Arora, S., & **Kumar, K.** (2021). Effect of phyto-protein enrichment on organoleptic evaluation of mango Squash. The Pharma Innovation Journal, 10(8): 1259-1262. **(NAAS Rating-5.23)**
17. Kaur, A., **Kumar, K.** and Dhaliwal, HS. (2020) Physico-chemical characterization and utilization of finger millet (*Eleusine coracana* L.) cultivars for the preparation of biscuits - Journal of Food Processing and Preservation (Wiley). DOI: 10.1111/jfpp.14672 **(Corresponding author, IF- 2.609, NAAS rating : 8.61) (Scopus)**
18. Saklania A, Kaushik R and **Kumar K** (2020). Response surface analysis and process optimization of non-cereals (elephant foot yam, taro and water chestnut) snacks. International Journal of Food Studies. DOI:10.7455/ijfs/10.2.2021.a2 **(Scopus)**
19. Sharma, Y., Sheikh, I., Sharma, A. **Kumar K** et al. (2020) Transfer of grain softness from 5U-5A wheat-Aegilops triuncialis substitution line to bread wheat through induced homeologous pairing. *J. Plant Biochem. Biotechnol.* DOI: <https://doi.org/10.1007/s13562-020-00554-z> **(IF- 1.525) (NAAS Rating- 7.53) (Scopus)**

20. Radhika, Virk A, Kaur M, Thakur P, Chauhan D, Rizvi Q. U. E. H, Jan S, **Kumar K** (2019). Development and nutritional evaluation of multigrain gluten free cookies and pasta products. *Curr Res Nutr Food Sci*; 7(3) DOI : <http://dx.doi.org/10.12944/CRNFSJ.7.3.23> **(Corresponding author, Scopus indexed, NAAS Rating- 5.95) (IF:0.8)**
21. **Kumar, K.** (2019). Nutraceutical potential and processing aspects of oyster mushrooms (*Pleurotus species*). *Current Nutrition & Food Science*. DOI : 10.2174/1573401314666181015111724 **(Scopus) (Single author) (IF: 0.9)**
22. Chauhan, D., **Kumar, K.**, Kumar, S. and Kumar, H. (2018). Effect of Incorporation of Oat Flour on Nutritional and Organoleptic Characteristics of Bread and Noodles. *Curr Res Nutr Food Sci*, 6(1) DOI 10.12944/CRNFSJ.6.1.17 **(Scopus) (NAAS Rating- 5.95) (IF:0.8) (Corresponding author)**
23. Sharma, A., Sheikh, I., Kumar, R., **Kumar, K.**, Vyas, P., and Dhaliwal, H.S. (2018). Evaluation of end use quality and root traits in wheat cultivars associated with 1RS.1BL translocation. *Euphytica*. DOI 10.1007/s10681-018-2144-0 **(I F: 2.185) (NAAS rating: 8.19)**
24. **Kumar K.** Ray, A. and Kumar, S. (2017). Shelf life studies on osmo-air dried white button mushroom. *Curr Res Nutr Food Sci*, DOI 10.12944/CRNFSJ.5.2.11 **(Scopus, NAAS Rating- 5.95) (IF:0.8).**
25. **Kumar, K.**, Yadav, A., N., Kumar, V., Vyas, P. and Dhaliwal, H.S. (2017). Food Waste: A Potential Bioresource for Extraction of Nutraceuticals and Bioactive Compounds. *Bioresource and bioprocessing*. DOI: 10.1186/s40643-017-0148-6 **(Springer open) (IF- 4.578). (Corresponding author)**
26. Kumar, V., Yadav, A.N., Verma, P., Sangwan, P., Saxena, A., **Kumar, K.** and Singh, B. (2017). β -Propeller phytases: Diversity, catalytic attributes, current developments and potential biotechnological applications, *International Journal of Biological Macromolecules*, DOI 10.1016/j.ijbiomac.2017.01.134 **(IF: 8.025) (NAAS rating: 14.13)**
27. **Kumar K.** and Ray, A. (2016). Development and shelf-life evaluation of tomato-mushroom mixed ketch-up. *J. of Food Sci. & Tech*. DOI 10.1007/s13197-016-2179-y. **(I F: 2.701) (NAAS rating: 9.61). (Corresponding author)**
28. **Kumar K.** and Ray, A. (2010). Effect of incorporation of mushroom pulp with tomato pulp on physico-chemical characteristics of mixed soup. *Beverage and Food World* 37 (1): 71-72.
29. **Kumar K.** and Ray, A. (2008). Nutritional evaluation and storage studies of chutney prepared from white button mushroom (*Agaricus bisporus* L.). *Haryana J. Hort. Sci.* 37 (3 & 4) : 236-239
30. **Kumar, K.**, Ray, A. and Sharma, A. (2008). Storage stability of Musambi (*Citrus sinensis*) RTS beverage in different storage conditions. *Beverage and Food World* 35 (2) : 47-48
31. **Kumar K.** and Ray, A. (2007). Nutritional evaluation and storage studies of button mushroom powder fortified biscuits. *Mushroom Research- an international journal* 16 (1):31-35 **(NAAS rating: 5.33)**

32. **Kumar, K.** And Ray A. (2007). Studies on drying characteristics of white button mushroom dried by different drying techniques. *Mushroom Research- an international journal* 16 (1): 37-40 **(NAAS rating: 5.33)**
33. **Kumar K.** and Ray, A. (2008). Shelf life studies on pickled button mushroom (*Agaricus bisporus* L.). *Mushroom Research- an international journal* 17 (1): 25-30. **(NAAS rating: 5.33)**

Book/Book Chapter published

1. **Kumar, K,** Ahmed, N., Jan, S., Thakur, P., Chauhan, D., & Kaur, J. (2022). Guava Wastes and By-Products: Chemistry, Processing, and Utilization. Handbook of Fruit Wastes and By-Products:: CRC Press, pp. 99-112.
2. Ahmed N, **Kumar K,** Kaur J, Rizvi QUEH, Jan S, Chauhan D, Thakur P, Singh T. P. and Kumar S. (2022). Apple Wastes and By-Products: Chemistry, Processing, and Utilization. Handbook of Fruit Wastes and By-Products: CRC Press;. p. 73-86.
3. Mehra, R., Kumar, H., Kumar, N., **Kumar, K.** (2021). Potentials of Functional Food Bioactive Components in Human Health. In Research Trends in Food Technology and Nutrition. AkiNik Publications New Delhi. pp 29-58
4. **Kumar K.** (2020). Cold Preservation and Processing. In Food Processing and Preservation. Scientific Publisher. ISBN: 978-93-89184-91-4.
5. **Kumar, K.** (2020). Nutraceutical potential and utilization aspects of food industry by-products and wastes. In: Food Industry Waste, Assessment and Recuperation of Commodities. Academic Press, An imprint of Elsevier. pp 89-111. DOI: 10.1016/B978-0-12-817121-9.00005-X (Elsevier)
6. **Kumar, K.,** Kumar, H. and Kumar, S. (2017). Nutraceutical potential and processing aspects of millets. In: Human Health and Nutrition. Gyankosh publishers and distributors. ISBN: 978-81-93275-57-3, pages: 9-19.
7. Kumar, H., Ranvir, S., **Kumar, K.,** Kumar, S. and Seth, R. (2017). Immunoglobulin (IgG) enrichment in goat colostrums whey powder using ultrafiltration. In: In: Human Health and Nutrition. Gyankosh publishers and distributors. ISBN: 978-81-93275-57-3, pages: 47-52.
8. Kumar, S., Prasad, K., **Kumar, K.** and Kumar, H. (2017). Physico-chemical and sensory evaluation of coated flaked and puffed rice products. In: Human Health and Nutrition. Gyankosh publishers and distributors. ISBN: 978-81-93275-57-3, pages: 106-112.

Popular Articles

1. **Kumar, K.** and Sharma, M. (2019). Celiac disease: Symptoms and Management. EU voice Magazine, Vol IV, P 35-36.
2. Thakur, P and **Kumar, K.** (2019). Pseudo-cereals: Nutritional and Processing Aspects. EU voice Magazine, Vol IV, P 51-53.
3. Sharma, M., **Kumar, K.** and Kumar, S. (2019). Food polyphenols: Small Nutrients Big Hope. EU voice Magazine, Vol IV, P 46-48.
4. Chauhan, D. and **Kumar, K.** (2019). Oat: An Underutilized but Nutritious Cereal. EU voice Magazine, Vol IV, P 49-50.
5. **Kumar, K.,** Kumar, V. and Vyas, P. (2017). Nutritional and Health Benefits of Millets. EU voice Magazine, Vol III, P 27-28.

6. **Kumar, K.** and Yadav, A. N. (2017). Role of Probiotics, Prebiotics and Synbiotics as Functional Foods. EU voice Magazine, Vol III, P 33-34.
7. Kumar, R. and **Kumar, K.** (2017). Nutraceutical Benefits of Chia Seeds (*Salvia hispanica*). EU voice Magazine, Vol III, P 25-26.
8. Yadav, A. N., Verma., P., Kumar, R., Kumar, V. and **Kumar, K.** (2017). Current Applications and Future Prospects of Eco-friendly Microbes. EU voice Magazine, Vol III, P 21-22.
9. Kumar, S., Kumar, H. and **Kumar, K.** (2017). Flaked and Puffed Rice: An emerging breakfast food item. EU voice Magazine, Vol III, P 37-38.

Conferences/Workshop/Trainings organized

1. Worked as chairman of National conference on "Advances in Food Science and Technology: Current Trends and Future Perspectives" on 24-25 March, 2017 at Department of food Technology, Eternal University, Baru Sahib.
2. One day FSSAI (FoSTaC) training on 16th October, 2019 (World Food day) at Department of Food Technology, Eternal University, Baru Sahib, Sirmour, HP.
3. Organizing committee member of 2nd International Conference on Innovative Research in Engineering Science and Technology (IREST-2017) at Eternal University, Baru Sahib, HP.

Invited Talks/Paper Presented in Event/Conference/Workshop etc.

1. National seminar on "Food Security and Sustainable Development" at Panjab University Chandigarh on 19th September, 2019.
Title of paper presented: Development and Nutritional Evaluation of Gluten free functional food products
2. Attended International Conference on "Contemporary Issues in Integrating Health and Nutrition with the Emerging Areas of Food Technology, Agriculture, Environment and Allied Sciences" Organized by Department of Food Technology, Shyama Prasad Mukherji College for Women, University of Delhi, New Delhi, India on 6th April, 2019.
Title of paper presented: Nutritional importance and processing aspects of pseudo-cereals
3. 2nd International conference on "Innovations in Chemical, Biological and Environmental sciences (Science and technology for a sustainable future)". A multidisciplinary international conference on 27-28 February, 2019 at Arya P. G. College, Panipat.
Title of paper presented: Anti-nutritional factors in cereals and pulses and their management.
4. National Conference on "Contemporary Food Processing and Preservation Technologies" on 12-13 April, 2018 at School of Bio-engineering and Food Technology, Shoolini University, Solan- 173229.
Title of paper presented: Nutritional potential and health benefits of underutilized cereals and pseudocereals.
5. National conference on "Emerging and sustainable technologies in Food processing (ESTPF-2018)" on 15-16 March, 2018 at Department of Food Engineering and Technology, Sant Longowal Institute of Engineering and

Technology (SLIET), Longowal, Sangrur (Pb.).

Title of paper presented: Nutraceutical potential and health benefits of bovine colostrum

6. One day National Conference "Food Processing for Value Addition: Trends and Innovations" on 27th November, 2017 at Department of Food Technology, Maharshi Dayanand University, Rohtak (Haryana).

Title of paper presented: Edible and biodegradable packaging-An overview

7. Attended National Seminar "Technological Interventions in Food Processing and Preservation-2017" on 17th November, 2017 at Amity Institute of Biotechnology, Amity University, Jaipur (Rajasthan) -303002.

Title of paper presented: Barley: a potential source of functional food ingredients

8. Attended International Consortium-2017 on De-addiction 'Envisioning Addiction Free society' on 29th October, 2017, at Centre for Public Health and Health Care Administration, Eternal University, Baru Sahib, Sirmour, HP.

Title of paper presented: Role of dietary supplements in management of addiction related disorders.

9. 2nd international Conference on Innovative research in engineering science and technology on 7-8 April, 2017 at Eternal University, Baru Sahib, Sirmour, HP-173101.

Title of paper presented: Use of non-thermal technologies in food processing-An Overview

10. 6th National Conference on Chemical and environmental sciences: Emerging Dimensions and Challenges ahead on 1st April, 2017 at Arya P. G. College, Panipat.

Title of paper presented: Environmental pollution from food industry and its management

11. National Conference on Advances in Food Science and Technology: Current trends and future perspectives on 24-25 March, 2017 at Eternal University, Baru Sahib, sirmour, HP-173101.

Title of paper presented: Edible coating and biodegradable packing of fresh fruits and vegetable: A review

12. Second National Conference on New Horizons in Human Health and Nutrition, Shoolini university, Solan on March, 2-3, 2017.

Title of paper presented: Nutraceutical potential and processing aspects of millets

13. 86th annual session of National academy of sciences, India at Dehradun, Uttarakhand on December 2-4, 2016.

Title of paper presented: Development and nutritional evaluation of finger millet incorporated muffins

14. National conference on technologies in sustainable food system at department of Food Engineering and Technology, Sant Longowal Institute of Engineering and Technology (SLIET), Longowal, Sangrur (Pb.) on October 7-8, 2016.

Title of paper presented: Role of nanotechnology in food processing and preservation

15. 5th National Conference on Chemical Sciences: Emerging Scenario & Global Challenges (Role of Chemical Sciences to make in India) Sponsored by DG. Higher Education Haryana, At Arya P.G. College, Panipat (Hr.) on March, 26, 2016.

Title of paper presented: Chemical changes in food during processing and storage

16. National conference on food processing and technology: current status and future prospects, at Shoolini University, Solan (HP) on 25-26 Feb, 2016.

Title of paper presented: Use of supercritical fluid extraction (SCFE) technology in food processing

17. National Seminar on Food Safety and Quality on Oct 20-21, 2008 at Guru Jambheshwar University of Science & Technology, Hisar.

Title of paper presented: Nutritional evaluation and storage studies of button mushroom (*Agaricus bisporus* L.) powder fortified Bread

18. National Conference on Food and Nutrition Security on March 22-23, 2007 at Sant Longowal Institute of Engineering and Technology (SLIET), Longowal, Sangrur (Pb).

Title of paper presented: Effect of incorporation of mushroom pulp with tomato pulp on physico-chemical and sensory characteristics of mixed ketchup

Trainings/Workshop/ online courses

1. Participated in the TEQIP-III Sponsored **One Week Faculty Development Program** on "**Opportunities and Challenges in Different Sectors of Biotechnology Post-Pandemic**" at the Department of Biotechnology, UIET, Kurukshetra University from 8th -12th March, 2021.
2. Completed a four week online course by agMOOCs on "**Functional Foods: Concept, Technology and Health Benefits**" (19 November 2018).
3. Attended "**Summer School**" at NDRI, Karnal on "**Instrumental Analysis of Dairy Foods for Quality Standards**" during 6th to 26th July, 2007. **(21 days)**
4. Attended "**Winter School**" at NDRI, Karnal on "**Advances in Bioactive Components and Dietary supplements**" during 25th November to 15th December, 2008. **(21 days)**
5. Attended **National Faculty Development Programme (DST-NIMAT sponsored)** at **National Institute of Food Technology Entrepreneurship and Management (NIFTEM), Kundli, Sonapat, Haryana** from 18-30 Dec, 2017. **(13 days)**
6. **Attending International Faculty Development Programme (FDP, 2020) on green perspectives in Food Processing sector** at **National Institute of Food Technology Entrepreneurship and Management (NIFTEM), Kundli, Sonapat, Haryana** from 5-21 October, 2020. **(17 days)**.

7. Attended 2nd One Day Workshop on "**Intellectual Property Rights: Issues and Challenges**" on 28th March, 2019 at Eternal University, Baru Sahib, Sirmour, HP-173101
8. Attended **one day state level sensitizing workshop on intellectual property rights: issues and challenges (IPRIC-2017)** on 14th March, 2017 at Eternal University, Baru Sahib. **(1 day)**

Souvenirs/Lab manual

1. Edited the souvenir for National Conference on "Advances in Food Science and technology: Current trends and future perspectives (AFST-2017) held on 24-25 March, 2017 at Eternal University, Baru Sahib, ISBN : 978-81-932755-8-0
2. Written lab manual on "Practical aspects of Food processing and preservation" on institute level for Eternal University, Baru sahib.

M. Sc. Food Technology Students Guided (05)

1. Nutritional Evaluation and Utilization of Different Cultivars of Finger Millet (*Eleusine coracana* L.) for Development of Nutraceuticals and Functional Foods. **(Ms. Arshdeep Kaur)**
2. Nutritional quality and value addition of some parental lines and hybrids of Pearl millet (*Pennisetum glaucum* L.) **(Ms. Ramandeep Kaur)**
3. Nutritional evaluation of different cultivars of oat (*Avena sativa* L.) and their utilization for development of functional foods. **(Ms. Divya Chauhan)**
4. Development and nutritional evaluation of sorghum (*Sorghum bicolor* L.) based functional foods **(Ms. Loveleen Kaur)**
5. Development and Nutritional evaluation of millet based gluten free food products. **(Ms. Neha Dadwal)**

Ph. D. Food Technology Students Guided (05)

1. Development and characterization of gluten free food products from pseudo-cereals, soyabean and brown rice (Priyanka Thakur, BS17PSFT002, Eternal University, Baru Sahib) **(Major Guide)**
2. Characterization of functional foods from anti-oxidant rich underutilized grains (Divya chauhan, BS17PSFT001, Eternal University, Baru Sahib) **(Major Guide)**
3. Value addition of bakery and extruded products by incorporation of black rice, wheat bran, millets and soyabean (Sumaira Jan, BS18PSFT001, Eternal University, Baru Sahib) **(Major Guide)**
4. Characterization of value added food products from bio-fortified wheat and underutilized pulses (Qurat Rizvi, BS18PSFT002, Eternal University, Baru Sahib) **(Major Guide)**

5. Efficacy of *Terminalia arjuna* and *Glycyrrhiza glabra* for the development of functional food. (Ms. Simmi Gupta, Amity University, Jaipur) **(Co-Guide, Completed)**

Sponsored Projects

Title of the project	Funding agency	Year of sanction	Role
Setting up of Akal Food Safety and Quality Control Laboratory at Baru sahib, Sirmour, HP	Ministry of Food Processing Industries (MoFPI), Govt. of India	2019	PI
Integrated farming system with allied sectors for socio-economic upliftment of rural farmer families of Himachal Pradesh	NABARD	2020	CO-PI
