

# RESUME



***Dhanya, H.M.***

**Assistant Professor**

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## **Academic Qualification:**

<b>M.Sc. (Food Science &amp; Technology)</b>	School of Life Sciences. Department of Food Science and Technology	Pondicherry University	2019-2021	9.16 (91.60%)
<b>B.Tech. (Food Science &amp; Technology)</b>	College of Agriculture, Hassan	University of Agricultural Sciences, Bangalore	2014-2018	7.98 (79.80%)

**Teaching Experience:** 2 years (2021-2023) at College of Agricultural Sciences, Hassan

## **Eligibility Tests Qualified:**

**Junior Food Analyst Exam (JAE) conducted by FSSAI in 2022**

**National Eligibility Test (NET) conducted by UGC**

## **National Eligibility Test (NET) conducted by ICAR**

### **GATE conducted by IIT- Kharagpur.**

#### **Technical competence:**

- Having knowledge on Chromatography technique, PCR technique, Spectrophotometry technique, Grain milling technique.
- Proximate composition analysis.
- Fermentation technique using Bioreactor.
- Color measurement technique.
- Hazard analysis & Critical Control Point (HACCP) and Food Safety and Standards Regulations.
- Good in conducting interviews with community by having experience in conducting interviews with local community for nutritional status.
- Organizing and conducting participatory approach training programs to give awareness on nutrition.

#### **Familiar with Laboratory Instruments:**

- Bomb Calorimeter.
- Texturometers.
- Gas Chromatography.
- Rapid Visco Amylograph (RVA).
- Polymerase Chain Reaction (PCR).
- Spectrophotometer.
- Bioreactor.
- Hunter Color Measuring instrument.
- Differential Scanning Calorimeter (DSC).
- X-Ray Crystallography (XRD).

#### **Postgraduate Projects:**

**(1). Institutional Dissertation Project at DFRL:** As part of my postgraduate curriculum during the final semester, I have worked on “SYNTHESIS AND CHARACTERISATION OF STARCH NANOCRYSTALS”. Under this project, I extracted starch from cereal grains, i.e., rice and wheat

and synthesized nanocrystals out of it. The crystalline characteristics was studied by X-ray diffraction (XRD).

### **Undergraduate Projects:**

**(1). Institutional Dissertation Project at CFTRI:** As part of my undergraduate curriculum during the final semester, I have worked on “EFFECT OF PROCESSING ON FUNCTIONAL PROPERTIES OF MOTH BEAN”. Under this project, I investigated the functional properties of the milling fractions of native and germinated grains. The study revealed that the aspirated fraction obtained during milling was composed of husk and fine powder which could be separated contained about 34 g/100g protein which can be incorporated in food formulations to increase protein content. The physicochemical and functional properties revealed that almost all the fractions except husk had improved characteristics suggesting that they can be easily used in food formulations or can be appropriately texturized to replace meat. The aspirated fine fraction one of the by-product of moth bean milling had improved foaming capacity and stability, emulsification properties and gelling properties. Hence, this fraction was used to replace meat and patty prepared. The product was acceptable with respect to texture and sensory nearly similar to meat patties.

**(2). Hands on Training (HOT) Project:** During seventh semester, I have undergone Hands on Training (HOT) to get familiar with techniques and process of food product development. As part of this, I had chosen to develop the product ‘Bamboo Rice Wine’. The purpose of the study was to ferment the cooked bamboo rice using yeast and *Aspergillus oryzae* which converts starch into sugar and then sugar into alcohol.

**Institutions/Industries visits and exposure:** ICT, Mumbai; NIFTEM, Anand Agricultural University, Gujarat; NESTLE, Mysore; Fish Processing & Cold Storage Unit, Mangalore, CIPHET, Ludhiana; CFTRI, Mysore; DFRL, Mysore.

### **Extension/Outreach:**

I have been exposed to one month special programme as part of academic curriculum i.e. Rural Agricultural Work Experience Programme (RAWEP) inducted by ICAR during the final year (7th) semester and exposed to the various activities related to food processing & nutrition and health by conducting programmes.

(a) Conducted awareness education programme on Hygiene, Nutrition and Body Mass Index (BMI)

(b) Delivered technical talk on “Clean Milking Practices” to village community.

### **Membership at International and national Organizations:**

Indian Science Congress Association, Kolkata.

### **Declaration:**

I hereby declare that the above mentioned information is true to the best of my knowledge.



**(Dhanya, H.M.)**

### **References:**

#### **Dr. Sunooj K V**

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