Biodata:

- Name: Susanna V
- Phone number:9880677417
- Email ID:susannav59@gmail.com
- Highest education: M. Tech in Food Technology
- Exams qualified: ICAR NET 2021

Experience:

- Research:
 - Proximate analysis and functional properties determination of Multi grain Health Drink powder.
 - Effect of fortification of amaranth and muskmelon seeds with maize on its Chemical composition & functional properties.
 - Studies on lipid profiling of *Hibiscus cannabinus* and *Hibiscus sabdariffa*: Green leafy vegetables

• Teaching:

- Worked as Assistant Professor for 1 year in DhanalakshmiSrinivasan College Of Engineering, Perambalur, Tamil Nadu.
- Worked as Guest lecturer for 1 semester in Gnanamani Institute of Technology, Salem, and Dhanish Ahmed College, Coimbature
- Working as a Assistant professor in Padmashree Institute of Management and sciences, Bangalore
- Industry:
 - Four months Industrial training in **Tumkur Dairy Industry** (from Dec-2014 to March-2015)
 - Three months industrial training in UNIBIC FOODS INDIA PVT LTD (from the period of October to December 2016)
 - Five months project work in **CSIR- CFTRI**, **Mysore** (from February to June 2017)



Trainings:

- FSSAI, FoSTaC food safety and training certification "Manufaturing (level 2) and COVID -Food safety supervisor"- Food Tech Club, West Bengal 2021
- Online Training Certificate FDA-labelling and FDA-pasteurization 2020
- Two days training program in Internal Auditor course ISO 22000:2005 standards and HACCP
- Four months industrial training in TUMKUR DAIRY INDUSRY, three months Training in UNIBIC FOODS INDIA PVT LTD, Bangalore and five months project work in CSRI-CFTRI-Mysore
- Completed a period of 2 years as N.S.S Volunteer from 2011-2013

Seminar/Conference/Workshop/Resource person (presented/ attended)

- Virtual paper presentation " Development and sensory evaluation of wood apple muffin" in 5th International conference, Malaysia November 2022.
- Poster presented as a Co-Author in Bangalore Tech Summit- November 2022.
- Paper presentation in Proceeding first national conference on Research and Innovation in Aquatic Foods and Fishing Vessel Technology AFT 2020 in AMET University, Chennai-2020
- Participated in a workshop on Agri-Food based Industriesin Agricultural College, Hassan-2015
- Participated in a Jnana Chilume technical session in Jain University, Bangalore
- Attended online FDP programe2020 "sustainable development and research opportunities in food and chemical engineering" from 5th October to 11th October in Hindustan College of Engineering and Technology, Coimbatur, Tamil Nadu.
- Attended online FDP programe 2020 "Recent Trends and Development in Food technology" from 10th to 14th august in SAINTGITS College of Engineering, Cochin
- Attended online FDP programe 2020 "Post covid 19 challenges in science and technology" from 15th to 19th June in SAINTGITS College of Engineering, Cochin
- Participated International webinar on food laws and requirments of food testing in India- 2020, AKS university Satna.

• Participated National conference on " implementingstratergies to achieve Food security and food sustainable partnership: progress and challenge" TNUVAS, College of Food and Dairy Technolgy, Koduveli, Chennai 2021

Teaching

- Subjects handled
 - Food microbiology
 - Food chemistry and nutrition
 - Introduction to Food processing and engineering
 - Unit operation for food industries
 - Food Safety and standard
 - Food packaging, labelling and regulation
 - Meat, Fish and poultry processing
 - Fruit, vegetable processing and preservation
 - Fundamentals of food processing and food science
 - Formulations and ready-to-eat technologies

Research:

• Research area of Interest

- Cereal, dairy technology
- Fruits and vegetable processing
- Food processing and preservation
- Spices and plantation crops

• Project guided (Completed)

- Study on nutritional knowledge of urban mothers under the age group (22-40 years)
- Effect of soaking and germination on the tannin content in pearl millet
- o Development of fortified Wood Apple Muffin
- o Studying the effect of preservation techniques on fresh bamboo shoots