

Ms. Priyadharshini S
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CAREER OBJECTIVE:

To seek a challenging job in the growth oriented organization, where I could unleash my skills and abilities with mutual growth perspectives with my potential exposures to the latest technology.

ACADEMIC QUALIFICATION:

- ✓ M.Tech in Food Technology with 8.3 CGPA from Anna University, Chennai.
- ✓ B.Tech in Bio-Technology with 7.1 CGPA from Anna University, Tiruchirappalli.
- ✓ Senior Secondary (HSC) with 89% from Gandhinagar Matriculation Higher Secondary school, Tiruvannamalai.
- ✓ Secondary (SSLC) with 93% from Gandhinagar Matriculation Higher Secondary school, Tiruvannamalai.

KEY SKILLS:

- ✓ Project Management
- ✓ Extensive experience working with Extrusion Process
- ✓ Utilize Innovative skills to develop new concepts

PERSONAL ATTRIBUTES:

Self-Disciplined, Enthusiastic and Quick-Witted

AREA OF INTEREST:

- ✓ New product Development
- ✓ Extrusion Technology
- ✓ Emerging Technologies in Food Processing

WORKING EXPERIENCE:

- ✓ Worked as an Assistant Professor in the Department of Food Technology at Hindusthan College of Engineering and Technology, Coimbatore (December 2021 – February 2023).
- ✓ Worked as an Assistant Professor in the Department of Food Technology at Bannari Amman Institute of Technology, Sathyamangalam (March 2021 - November 2021).

PROJECT DETAILS:

- ✓ **“Development of plant based low Glycemic index food”** (August 2019 – March 2020) under Dr. Prabha Sankar, Head of the Department, Department of Flour milling Baking and confectionery Technology, Council of Scientific and Innovative Research (CSIR) – Central food Technological Research Institute (CFTRI), Mysore.
- ✓ **“Effect of Cucurbita pepo L extract on green corrosion inhibitors”** (January 2018 – April 2018) under Dr. Maheswari, Assistant professor, Anna University, Tiruchirappalli

WORKSHOP AND SEMINARS ATTENDED:

- ✓ Participated two days Industry Workshop Programme **“BioEnTree-16”**, Department of Biotechnology, Anna University, Tiruchirappalli.
- ✓ Participated two days National Level Symposium **“BIORITZ’16”**, Department of Biotechnology, Anna University, BIT Campus, Tiruchirappalli.

- ✓ Participated one day National Seminar on “**Challenges and Opportunities in Food Packaging**”, IIFPT, Thanjavur.
- ✓ Participated five days’ Workshop Programme “**Value Added Course on Bio-Molecules**”, Department of Biotechnology, Anna University, Tiruchirappalli.
- ✓ Participated #**IFCON2018** from dec12-15, CFTRI, Mysore, India.
- ✓ Participated **AVIDADHAM 2019** on “Metamorphosis from Academia to Bioindustrialisation”, Anna University, Chennai.
- ✓ Participated in the webinar on “**Cold Plasma in Food Applications**” Organized by the Department of Food Technology, Bannari Amman Institute of Technology on 13th August 2021.
- ✓ Certificate of Appreciation for sharing valuable knowledge as a speaker for Non-Teaching Faculty members during knowledge sharing seminar on “**Food Hygienic Practices, Food Waste Management and Food Adulteration on Selected Food Products**” jointly organized by IQAC and Department of Food Technology, Hindusthan College of Engineering and Technology, Coimbatore on August 10th 2022.
- ✓ Certificate of Training for successfully completed the online Training session on “**Reduction of Trans-fat in oil processing**” conducted on 23rd March 2022 jointly organized by FSSAI and Marico.

FACULTY DEVELOPMENT PROGRAM ATTENDED:

- ✓ Participated and completed successfully AICTE Training and Learning (ATAL) Academy Online Elementary FDP on “**Nutraceuticals: Basics and Beyond**” from 12-07-2021 to 16-7-2021 at Bannari Amman Institute of Technology.
- ✓ Participated and completed successfully AICTE Training and Learning (ATAL) Academy Online Elementary FDP on “**Recent Trends in Food Processing and Preservation Technologies**” from 01-02-2022 to 05-02-2022 at Department of Technology, Shivaji University, Kolhapur.
- ✓ Participated and completed successfully six day FDP on “**Unit Operations in Agricultural Processing**” conducted in online mode by the Department of Agricultural Engineering at SNS College of Technology, Coimbatore from 24.01.2022 – 31.01.2022.

INTERNSHIP:

- ✓ Certified for undergone project training in Tamil Nadu Co-operative Milk Producers' Federation Limited **Aavin** Vellore (01-06-2019 – 25-06-2019).

INDUSTRIAL EXPOSURE:

- ✓ Industrial visit to “**VEE YEL FRUITS PRODUCTS [P] Ltd.,**” Coimbatore, Tamilnadu.
- ✓ Industrial visit to “**CMFRI**”, Ernakulum, Kerala.

PATENTS:

- ✓ Bioactive Compounds enriched Spices Dark Chocolate. [202241029690A – Agricultural Science]
- ✓ Production of Low cost snack Incorporated with multi seed flour. [202241029693A – Agricultural Science]

SUBJECTS AND LAB HANDLED (PREVIOUS COLLEGE):

- ✓ Emerging Technologies in Food Processing
- ✓ Total Quality Management
- ✓ Waste Management and By-Product Utilization in Food Industry
- ✓ Traditional Foods
- ✓ Poultry, Meat and Fish Process Technology
- ✓ Biochemistry

- ✓ Ideation Skills
- ✓ Biochemistry Laboratory
- ✓ Fruit and Vegetable Processing Laboratory

ROLES AND RESPONSIBILITIES (PREVIOUS COLLEGE):

- ✓ Time table Incharge
- ✓ Class Advisor
- ✓ NAAC criteria 1 [Key indicator 1.1.2 Assist]
- ✓ IQAC Coordinator
- ✓ Department Minutes of Meeting Coordinator
- ✓ Value Added course Coordinator
- ✓ Student Continuous learning Coordinator
- ✓ Ecampus Coordinator (HICET)
- ✓ BIT Task Coordinator (BIT)

LECTURE NOTES AND E-CONTENT:

- ✓ Prepared Lecture Videos for Emerging Technologies in Food Processing.
- ✓ Prepared three E-content videos and uploaded in Hindusthan YouTube channel
- ✓ Prepared Biochemistry lab Manual
- ✓ Prepared Fruits and Vegetable processing Technology Laboratory Manual.

STUDENT PROJECTS GUIDED:

- ✓ UG Final year – 7 Batches
- ✓ Guided one batch of students for Smart India Hackathon 2022 titled **Portable and Smart Packaging System with quality check Framework.**
- ✓ Submitted Student Proposal for TNSTSC “Optimization and development of Gluten Free Cookies Infused with *Atrocarpus heterophyllus* and *Zea-Mays* (2022).

REFERENCES

Dr.M. Sukumar

Professor & Director

Centre for Food Technology,

AC Tech, Anna University, Chennai -600025.

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Dr. Prabhasankar P

Senior Principal Scientist and Head,

Flour Milling Baking and Confectionery Technology

CSIR- CFTRI, Mysuru

Contact Details: psankar@cftri.res.in, 9448093080

