SANJANA V

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Kuvempu University, Shankaraghatta.



Career Objective

To pursue excellence and growth in field in which I work, contribute to the best of my skills, to work hard for organization and to keenly look forward to face challenges in a dynamic environment.

Education	
PhD in Food Technology – Part Time Research Scholar in Davanagere University	Pursuing
M.Sc Food Technology, Davanagere University	86.35%
B.Sc [PCM], Smt. Indira Gandhi Women's College, Sagara	91.54%
PUC [PCMB], Govt. Junior College, Sagara	81.33%
SSLC, Govt. Junior College [Highschool Section] , Soraba	87.88%

Awards

Gold Medal, M.Sc in Food Technology, Davanagere University

Professional Experience

Guest Lecturer, Dept. of PG Studies in Food Technology, Kuvempu University

Research Scholar, Dept. of Studies in Food Technology, Davanagere University

Freelancer, Brustro, Creative Hands Materials, Pvt Ltd

R&D Assistant & Intern, MTR FOODS Pvt Ltd

Projects

"Processing, Quality Control and Packaging of Spice & Spice Products", MTR Foods Private Limited

"Evaluation and optimization of unit operations involved in Spice blends production", MTR Foods Private Limited

Subjects Taught

Food Packaging, Food Processing and Preservation, Bio-Analytical Techniques, Food Engineering, Meat Processing Technology, Nutraceuticals and Functional Foods, Bio-Statistics, Post Harvest Management

Research Publications

- 1. IMPACT OF PROBIOTICS AND SUGAR SUBSTITUTES ON THE SENSORY QUALITY AND CONSUMER ACCEPTANCE OF SOY ICE CREAM. International Journal of Creative Research Thoughts (IJCRT). Volume 12, Issue 7 July 2024 | ISSN: 2320-2882
- 2. EXPLORING THE POTENTIAL OF KODO MILLET (PASPALUM SCORBICULATUM): DEVELOPMENT AND EVALUATION OF GLUTEN-FREE PASTA WITH THE UTILIZATION OF FLAX SEED AS AN EMULSIFIER. International Journal for Modern Trends in Science and Technology. Volume 10, Issue 08, pages 130-137 | ISSN: 2455-3778
- 3. FORMULATION AND QUALITY CHARACTERIZATION OF SOY MILK BASED DIETARY ICE CREAM WITH THE INCORPORATION OF PROBIOTICS AND UTILIZATION, OF FRUIT WASTE AS A FUNCTIONAL INGREDIENT. International Journal for Modern Trends in Science and Technology. Volume 10, Issue 09, pages 166-174 | ISSN: 2455-3778
- 4. FORMULATION OF GLUTEN FREE NUTRIENT RICH PASTA: THE KODO MILLET ADVANTAGE. Journal of Emerging Technologies and Innovative Research. Volume 11 Issue 9 | ISSN: 2349-5162
- 5. MITIGATING WASTE THROUGH VALORIZATION OF WAFFLE CONES: EXPLORING THE POTENTIAL OF BANANA PEEL AND JACKFRUIT SEEDS IN SUSTAINABLE WASTE MANAGEMENT SOLUTIONS. International Journal of Innovative Science and Research Technology. Volume 9, Issue 9 | ISSN No:-2456-2165
- 6. FORMULATION AND SENSORY EVALUATION OF SYMBIOTIC KULFI WITH LACTOBACILLUS LACTIS, BANANA (MUSA PARADISIACA) POWDER AND FLAXSEED (LINUM USITATISSIMUM) POWDER AS A FUNCTIONAL INGREDIENTS. International Journal for Modern Trends in Science and Technology. Volume 10, Issue 10, pages 01-07 | ISSN: 2455-3778

Conferences

Paper Presented:

- "Evaluation and Optimization of unit operations involved in Spice blends production to overcome product loss and wastage in processing line", Oral Presentation in Two Day National Conference On Advances in Food Technology & Nutrition [AFTN-2024]
- "Formulation and quality characterization of Paspalumscorbiculatum (kodo Millet) gluten free pasta", Poster Presentation in Two Day National Conference On Advances in Food Technology & Nutrition [AFTN-2024]
- "Evaluation of the Antioxidant Activity of Partial Purified Polyphenol Oxidase [PPO] from Banana Peel Extract", Poster Presentation in National Conference on "Impact of Food on Lifestyle Diseases" IFLSD-2023
- "Mitigating Waste through Valorization of Waffle Cones: Exploring the Potential of Banana Peel and Jackfruit Seeds in Sustainable Waste Management Solutions" Oral Presentation in International Conference on - Recent Advances In Food Science and Technology: A Way Forward
- "Post-Harvest Management and Value Addition of Kodo Millet: Development of Nutrient-Rich Gluten-Free Pasta" Poster Presentation in Global Conference on Smart Horticulture for Prosperity and Nutritional Security (GCSH 2025)

- "A Functional Food Frontier: Probiotic Ice Cream with Prebiotic and Plant-Based Ingredients", Poster Presentation in International Microbiology Conference MICROCOSM 1.0
- "Sustainable Cultivation of White Oyster Mushrooms [Pleurotus ostreatus]: Exploring Yield, Nutritional Value and Antimicrobial Potential Oral Presentation in 8 th International Conference on Cutting Edge Research Innovation in Sustainable Education, Environment & Agriculture CRISEA -2025
- Valorization of Tamarind Seed Waste for Sustainable Food Packaging: A Biodegradable Approach to Agricultural Waste Management Oral Presentation in Two Days TNSCST Sponsored International Conference on challenges and opportunities for soil quality crop nutrition and food security icosef 2025

Participated:

- World Food Day Conference 2016
- National Conference on "Recent Trends and Future Applications of Chemical Sciences" RTFACS - 2016
- National Level Symposium on "Chemexel"

Seminars / Webinars / Workshops

Participated:

- National level Seminar on "Opportunities and Challenges in Science Research"
- World Food Day Seminar on "Social Protection and Agriculture"
- National Webinar on the "Processing of Bakery products"
- National Webinar on "Harnessing Traditional Knowledge and Emerging Food Processing Technologies for Viksit Bharat."
- National Webinar on "Sustainable Advancements for Modernizing Bharat's Food Processing Vision" SAMBHAV organized by NIFTEM-K
- One day Capacity building Workshop on "Corruption; It's Multi-dimensional Impacts and Remedial Measures"
- One day National Level Workshop on "Vegan Foods: Prospects and Challenges"
- One day National Workshop on "Automation and Robotics in Food Processing: The Way Forward.
- One day National Workshop on "Nano-Technological Applications in Food Packaging"
- National Webinar on "Mushroom Processing and Value Addition"
- National Webinar on **Apple Processing and Value Addition** on March 26 2025, under the Prime Minister Formalization of Microfood Processing Enterprises (PMFME) Scheme. Organized by NIFTEM T
- Faculty Development Programme On "Al in Environmental Biotechnology: Advancing Sustainable Development Goals" organized by Electronics and ICT Academy IIT Roorkee.

Activities

EVENTS:

 Member of Organizing Committee in Two day National Conference on "Impact of Food on Lifestyle Diseases" IFLSD - 2023

ACADEMIC ACTIVITIES:

- Research Activities
- Examination related activities
- Admission work
- Effective classroom teaching and Practical work
- Academic advising and Counseling of Students
- Participation in departmental committee work

EXTRACURRICULA ACTIVITIES : Certified Mandala Artist

Declaration

Hereby, I declare that the information furnished above is true. If I get an opportunity to work in your esteemed organization, I assure that I shall discharge my duties to the fullest satisfaction and to the best of my ability.

SANJANA V