

Alka Sharma

Professor (Food Technology)
Guru Jambheshwar University
of Science & Technology, Hisar,
Haryana, India, PIN-125001

Contact +91-1662-263365/150
E-Mail alkasharma@gjust.org



Education:

[1989-1994]

Chaudhary Charan Singh Haryana Agricultural University (CCS HAU), Hisar, Haryana, India

Ph. D. (Foods & Nutrition)

- Thesis “Fermentative Improvement of Pearl Millet and Utilization of the Fermented Product”. Guide: Professor A C Kapoor

[1987 to 1989]

Chaudhary Charan Singh Haryana Agricultural University (CCS HAU), Hisar, Haryana, India

Master of Science (Foods & Nutrition)

- Thesis “Effect of Processing and Cooking Methods on Nutrient Composition and Anti-Nutritional Factors of Bakla (*Vicia faba*)”. Guide: Professor Salil Sehgal

[1983 to 1987]

Chaudhary Charan Singh Haryana Agricultural University (CCS HAU), Hisar, Haryana, India

Bachelor of Science (Home Science)

Projects:

1. Completed a Research project sponsored by World Bank Project on Technical Education Quality Improvement Programme (TEQIP-III) on “Development of beetroot based probiotic health drink” worth 2.5 Lakhs in 2019-2021.
2. Completed a UGC Research Project by GJUST on Design and Development of Solar Dehydrator in 2013-2014.
3. Completed a UGC sanctioned Major Research Project sanctioned in 2003 as P.I. entitled “Studies on the anti-microbial properties of some Indian spices for preservation of fruits and vegetables”, worth Rs.5.25 Lakhs.
4. AICTE Project completed in 2000 as Co. PI: Hormonal Regulation of Cotton Fibre Productivity (PI: Professor C.P. Malik) worth Rs.5 Lakhs.

Professional Experience:

[28 October 1996 to till date]

Guru Jambheshwar University of Science & Technology, Hisar, Haryana, India

Presently Professor in Food Technology

- Innovatively teaching UG, PG and PhD students of the Department of Food Technology since 1996 along with additional administrative responsibilities assigned with the growth in experience.

EMPLOYMENT RECORD:

Designation	Organisation	Duration
Professor	Department of Food Technology, GJUST, Hisar	28.10.2011-till date
Associate Professor	Department of Food Technology, GJUST, Hisar	28.10.2005-28.10.2011
Lecturer (Sr. Scale)	Department of Food Processing and Technology, GJU, Hisar	28.10.2000-28.10.2005
Lecturer	Department of Food Processing and Technology, GJU, Hisar	28.10.1996-28.10.00
Research Associate	AICRP in Home Science, CCSHAU, Hisar	01.07.1994- -28.10.1996
Senior Research Fellow	ICAR Project on Pearl Millet, College of Home Science, CCSHAU, Hisar	17.03.1994-30.06.1994
Senior Research Fellow	ICAR Project on Pearl Millet, College of Home Science, CCSHAU, Hisar	05.09.1992-31.12.1993

Scholarships/ Awards:

1. HAU Merit Gold Medal for standing first in B.Sc.
2. C.K. Lamba Gold Medal holder
3. ICAR Junior Fellowship Holder in M.Sc.
4. A number of prizes for scoring highest marks in B.Sc.
5. Qualified UGC National Eligibility Test for lecturership
6. Qualified ASRB-NET for lecturership conducted by ICAR
7. Qualified SLET for lecturership conducted by KU, Kurukshetra

Reviewer- Journals:

1. Journal of Food Science & Technology, Mysuru-A Springer publication
2. Journal of Packaging Technology and Research, Indian Institute of Packaging, Delhi-A Springer publication
3. Journal of Dairy Science, Karnal, Agricultural Research communication Centre (ARCC), 1130, Sadar, Karnal 132001, Haryana, India

Papers in Journals-International:

1. Manisha Malik; Alka Sharma (2019) Optimization of Foam Mat Drying of yoghurt and properties of dried yoghurt, International Journal of Dairy Technology,77(3): 381-387 A Wiley Journal (doi 10.1111/1471-0307.12594).
2. Jaddu, Samuel; Sharma, Alka; Bitra, Venkata S.P.; Juvvi, Praneeth (2017) Effect of emulsifiers on quality and sensory parameters from coconut milk khoa. Journal of Food Processing and Preservation. Submitted by Jaddu. Account created on 20.07.2017 (<https://mc.manuscriptcentral.com/jfpp>) JFPP-07-17-0814.
3. Kajla, Priyanka; Sharma, Alka (2017) Secoisolariciresinol diglycoside content, total phenolic content and antioxidant activity of processed flaxseed varieties. Submitted: Plant Foods for Human Nutrition on 12.07.2017.

4. Deepak Mehta, Priyanka Prasad, Vasudha Bansal, Mohammed Wasim Siddiqui, Alka Sharma (2017). Effect of drying techniques and treatment with blanching on the physicochemical analysis of bitter-gourd and capsicum. *LWT-Food Science and Technology*, Volume 84, October 2017, Pages 479-488. (<https://doi.org/10.1016/j.lwt.2017.06.005>). An Elsevier Journal.
5. Priyanka Kajla, Alka Sharma and Dev Raj Sood (2017) Effect of germination on proximate principles, minerals and antinutrients of flaxseeds. *Asian J. Dairy & Food Res*, 36 (1) 2017: 52-57 (Print ISSN:0971-4456 / Online ISSN:0976-0563) NAAS Rating 4.20.
6. Yadav Vedpal, Sharma Alka and Singh S.K. (2015) Microencapsulation techniques applicable to food flavours research and development: A comprehensive review. *International Journal of Food and Nutritional Sciences*. 4(3):119-124. (Quarterly, e-ISSN No.:2320-7876) www.ijfans.com URL-<http://www.ijfans.com/Volume%204%20Issue%203/20.%20IJFANS%20A0322-14.pdf>
7. Kajla, P.; Sharma, A.; Sood, D.R. (2015). Flaxseed- a potential functional food source. *Journal of Food Science and Technology*. 52(4):1857–1871. (Monthly, ISSN No. Online:0975-8402, Print:0022-1155)
8. Sood D.R., Deka S.C., Sood Rajat and Sharma Alka (2014) Intestinal absorption of nutrients using rats fed different diets. *Asian Journal of Dairy and Food Research*. 33(4):311-314. (Quarterly, ISSN No. Online:0976-0563, Print:0971-4456)
9. Mamta Bhatia and Alka Sharma (2012). Inactivation of *Candida albicans* in culture media by eight spices native to Indian subcontinent. *International Journal of Pharmaceutical sciences: Review and Research*, Indexed, Peer reviewed and refreed (ISSN:0976-44X), 16 (1): 125-129. Calculated impact factor: 1.8.
10. Mamta Bhatia and Alka Sharma (2012). Use of *Cinnamomum cassia* (Blume) to inactivate some common food borne pathogens in culture media. *International Journal of Natural Products Research*, Indexed, Peer reviewed and refreed, (ISSN: 2249-0353) ,1(2): 34-39.
11. Mamta Bhatia and Alka Sharma (2012). *Brassica nigra* and *Cuminum cyminum*: Inhibitors of food borne pathogens. *International Journal of Applied Biology and Pharmaceutical Technology*, Indexed, Peer reviewed and refreed (ISSN 0976-4550) , 3(July-Sept.): 114-120.
12. Mamta Bhatia and Alka Sharma (2012). An *in vitro* screening of growth inhibitory potential of *Allium sativum* towards some microbes of spoilage and health significance. *International Journal of Current Research and Review*, Indexed, Peer reviewed and refreed (ISSN: 2231-2196), 4 (7): 61-67. ICV:4.18
13. Mamta Bhatia and Alka Sharma (2012). Inhibitory activities of *Brassica nigra*, *Cinnamomum cassia* (Blume) and *Cuminum cyminum* towards *Escherichia coli* and *Staphylococcus aureus*. *Archives of Applied Science Research*, Indexed, Peer reviewed and Refreed (ISSN: 0975-508X), 4 (4): 1811-1815.
14. Mamta Bhatia and Alka Sharma (2012). Effect of eugenol emulsion on shelf life of grapes and strawberry. *International Journal of Pharmaceutical Sciences and Research* (ISSN: 0975-8232), 3(7): 2280-2282. Impact Factor: 0.14.
15. Mamta Bhatia and Alka Sharma (2012). Antibacterial activities of *Trigonella foenum-graecum* and *Zingiber officinale*. *International Journal of Pharmaceutical Sciences and Research* (ISSN: 0975-8232), 3(9): 3228-3232. Impact Factor: 0.14.
16. Vedpal Yadav and Alka Sharma (2011) CARVER+Shock (Agriculture) - Software for Agriculturists to Fight against Bioterrorism (Editor's Choice) in *International Journal of Computer Applications of Foundation of Computer Science*, New York, USA, Volume 24, Issue 8, Pages 5–10, June 2011, DOI- 10.5120/2973-2776 Impact Factor- 0.814 (2012). URL- <http://www.ijcaonline.org/volume24/number8/pxc3872776.pdf>
17. Vedpal Yadav and Alka Sharma (2011) A Free Software for Food Industries to Ensure Food Safety: CARVER+Shock. *Comprehensive Reviews in Food Science and Food Safety*, 10: 109-117. March 2011. DOI: 10.1111/j.1541-4337.2010.00142.x. Impact Factor- 2.673 (2011). Impact Factor-5.053 ISI Journal Citation Reports © Ranking: 2012: 1/124 (Food Science & Technology) (2012). NAAS Rating- 7.8. URL-<http://onlinelibrary.wiley.com/doi/10.1111/j.1541-4337.2010.00142.x/pdf>
18. Baljeet S. Yadav, Sharma Alka and Ritika B. Yadav (2010). Effect of storage on resistant starch content and *in vitro* starch digestibility of some pressure-cooked cereals and legumes commonly used in India. *International Journal of Food Science and Technology*, 45:2449-2455.
19. Baljeet S. Yadav, Alka Sharma and Ritika B. Yadav (2010). Resistant starch content of conventionally boiled and pressure-cooked cereals, legumes and tubers. *Journal of Food Science and Technology*, 47 (1), 84-88.

20. Baljeet S. Yadav; Alka Sharma; Ritika B. Yadav (2009). Studies on effect of multiple heating/cooling cycles on the resistant starch formation in cereals, legumes and tubers. *International Journal of Food Sciences and Nutrition*, 60 (S4), 258-272.
21. Sharma, Alka; Baljeet Singh Yadav; Ritika (2008). Resistant Starch: Physiological role and food applications. *Food Reviews International*, 24:193-234.
22. Yadav, Baljeet.; Sharma Alka; Yadav, R.B. (2007) Study of effect of natural fermentation on resistant starch content of legume based fermented foods. *Journal of Agricultural Technology*, 3(1),21-27.
23. Sharma, D.P.; Sharma, Alka; Gupta, S.K. (2005). Lipid profile of chicken meat patties as affected by additives and cooking methods. *J. Fd. Science Technol.*, 42(4): 299-302.
24. Sharma, D.P.; Sharma, Alka; Lal, D. (2004). Warmed over flavor in conventional and microwave cooked red and white chicken meat as affected by additives and spices. *Fleischwirtschaft*,4:32-36.
25. Singh, Valentina; Sharma, Alka (2003). Studies on organoleptic properties of food products from fresh egg and egg powder through principle component analysis. *Die Nahrung/ Food*, 47(2):102-105.
26. Jood, S.; Bishnoi; Sharma, Alka (1998) Chemical analysis and physico-chemical properties of chickpea and lentil cultivars. *Nahrung-Food*, 42(2): 71-74.
27. Sharma, Alka; Kapoor, A.C. (1997). Effect of processing on the nutritional quality of pearl millet. *J. Fd. Science Technol.* 34(1): 50-53.
28. Khairwal, I.S.; Berwal; K.K.; Sharma, Alka (1997). Physical, physiological and cooking quality of pearl millet and their correlations. *J. Fd. Science Technol*, 34(2): 165-167.
29. Sharma, Alka; Jood, S.; Sehgal, S. (1996). Antinutrients (phytic acid, polyphenols) and minerals (Ca, Fe) availability (in vitro) of chickpea and lentil cultivars. *Nahrung-Food*, 40: 182-184.
30. Sharma, Alka; Kapoor, A.C. (1996). Effect of various types of fermentation on in vitro protein and starch digestibility of differently processed pearl millet. *Nahrung-Food*. 40: 142-145.
31. Sharma, Alka; Kapoor, A.C. (1996). Levels of antinutritional factors in pearl millet as affected by processing treatments and various types of fermentation. *Plant Foods Hum. Nutr.* 49: 241-252.
32. Sharma, Alka; Kapoor, A.C. (1995) Effect of various processing treatments on phytic acid, polyphenols and amylase inhibitors of pearl millet. *International Sorghum and Millets Newsletter, ICRISAT, Hyderabad, ISMN No. 36: 67-68*
33. Sharma, Alka; Sehgal, S. (1992) Effect of domestic processing, cooking and germination on the trypsin inhibitor and tannin content of faba bean (*Vicia faba*). *Plant Foods Hum. Nutr.*, 42: 127-133.
34. Sharma, Alka; Sehgal, S. (1991) Protein and starch digestibility of faba bean as affected by processing and cooking methods. *Die Nahrung*, 35(8): 891-893.

Papers in Journals-National:

1. Shamsher Ali and Alka Sharma (2020) Osmotic Dehydration and Assessment of Quality Attributes of Seasonal Vegetable Crops: Carrot and Beetroot Cubes. *Journal of Food Science & Technology *SDRP (Sift Desk Research Page)*, 5(4):199-217 (Impact Factor: 1.265/1.343in2021, ISSN: 2472-6419).
2. Neha Singh Chauhan, Alka Sharma and Shobhit Ambawat (2020) Study on consumer perception regarding the label declaration of allergens by E-commerce food operators. *Journal of Food and Agriculture Spectrum (FASJ010317) Vol.1 No.3: Issue 03*.
3. Priyanka Kajla, Shobhit and Alka Sharma (2020) Storage stability of processed flaxseed powder. *Journal of Pharmacognosy and Phytochemistry*, 9(2): 100-104 (E-ISSN: 2278-4136, P-ISSN: 2349-8234).
4. Kajla, Priyanka, Shobhit, Shelly, Sharma, Alka (2020). Preparation and quality evaluation of *khakra* prepared from composite flour mix. *Annals of Biology*, Vol. 36(3): 479-482. (ISSN No.:0970-0153, NAAS Rating: 4.08).
5. Kajla Priyanka; Sharma, Alka (2018). Preparation and organoleptic characteristics of flaxseed supplemented products. *International Journal of Food Nutrition and Dietetics*. 6(2):47-50.
6. Priyanka Kajla; Alka Sharma; Dev Raj Sood (2017) Effect of germination on proximate principles, minerals and antinutrients of flaxseeds. *Asian J. Dairy & Food Res*, 36 (1) 2017: 52-57 (Print ISSN: 0971-4456 / Online ISSN: 0976-0563) NAAS Rating 4.20.

7. Kajla, P.; Sharma, Alka. (2016). Processing effects on nutrient composition of flaxseed varieties. *Annals of Biology* 32(1):86-89 (Quarterly, ISSN No.:0970-0153).
8. Kajla, P.; Sharma, A. (2016). Nutritional composition of different flaxseed varieties. *Annals of Agri Bioresearch*. 21(1):75-76 (Quarterly, ISSN No.:0971-9660).
9. Kajla Priyanka; Sharma, Alka; Dev Raj Sood (2015). Flaxseed-a potential functional food source. *Journal of Food Science and Technology*. 52(4):1857–1871. Impact Factor: 1.79.
10. Naagar, Sonam; Sharma Alka (2014) Effect of accelerated ageing on Physico-chemical characteristics of basmati and non-basmati rice. *Annals of Biology* 30(3): 559-562. (Quarterly, ISSN No.:0970-0153).
11. Sood D.R., Waldia R.S.; Sood, Rajat; Sharma, Alka (2012) Functional properties, cooking quality and nutritional profile of soybean (*Glycine max L.*) genotypes. *The Indian Journal of Nutrition and Dietetics*. 49:158-165.
12. Mamta; Alka Sharma (2010) Shelf life of fruits and vegetables treated with eugenol emulsion. *Annals of Agri Bio Research*, 15 (1):91-93. (Quarterly, ISSN No.:0971-9660).
13. Shweta Barak; Deepak Mudgil; Alka Sharma (2010) Development and protein enhancement of Shakarpara: A traditional Indian snack. *Processed Food Industry*, March 2010:51-53.
14. Mamta and Alka Sharma (2010). *In vitro* study on the antifungal activity of crude juices of *Allium sativum* and *Zingiber officinale*. *Annals of Biology*. 26 (2):177-178. (Quarterly, ISSN No.:0970-0153)
15. Valentina Singh Chauhan, Aradhita Ray and Alka Sharma (2009). Lipid quality of catla fillets as affected by different cooking methods and spice mix. *Annals of Agri Bio Research*, 14(1):5-7.
16. Valentina Singh Chauhan, Aradhita Ray and Alka Sharma (2009). Effects of different cooking methods and spice mix on the quality improvement of lipid contents of catla fish. *Annals of Agri Bio Research*, 14(1):1-3.
17. Venugopalan, S; A. Sharma; Venugopalan, V., H.K. Gautam (2008). Comparative study on the antioxidant activities of the extracts from leaves, *Biomedical & Pharmacology Journal*, Volume 1(1), 115-120.
18. Mamta; Alka Sharma (2008). Inhibitory effects of cinnamon products on growth of fruit and vegetable spoilage molds. Paper published in Proceedings of the National Seminar on “Food Safety and Quality”, held on October 20-21, 2008, organised by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar 251-255.
19. Jyoti Sindhu, Alka Sharma; Manisha Wadhwa (2008). Paper published in Proceedings of the National Seminar on “Food Safety and Quality”, held on Oct. 20- 21, 2008, organised by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar, 251-255.
20. Munish Bhankhor; Alka Sharma (2008). Inhibitory effect of ginger extract on *Aspergillus niger*, *Cladosporium herbarum* and *Geotricum candidum*. Paper published in Proceedings of the National Seminar on “Food Safety and Quality”, held on Oct. 20- 21, 2008, organised by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar 251-255.
21. Valentina Singh; Aradhita Ray; Alka Sharma (2008). Effect of Cooking on Proximate Composition of Fillets and Balls Prepared from *Catla catla*. Paper published in Proceedings of the National Seminar on “Food Safety and Quality”, held on Oct. 20- 21, 2008, organised by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar 251-255.
22. Shipra Rani; Munish Bhankhor; Alka Sharma (2008). Studies on Osmotic Dehydration of Carrot. Paper published in Proceedings of the National Seminar on “Food Safety and Quality”, held on Oct. 20- 21, 2008, organised by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar 251-255.
23. Krishan Kumar; Sharma, Alka; Aradhita Barmanray (2008). Storage stability of *Musambi (Citrus sinensis)* RTS beverage in different storage conditions. *Beverage and Food World* February 2008, 47-48.
24. Mamta and Sharma, Alka (2003). Development and shelf life analysis of ready to eat pulses. Proceedings of the National Seminar on Processing and Utilisation of Millets for Nutrition Security. Organised by Department of Foods and Nutrition, CCS HAU, Hisar, Oct.7-8, 2003, Entitled Recent Trends in Millet Processing and Utilisation, 145-150.
25. Sharma, Alka; Kapoor, A.C. (2000). Effect of various processing treatments on total zinc, available zinc (in vitro) total phosphorous, phytate phosphorus and non-phytate phosphorus of pearl millet. *National J. Pl. Improvement* 2(1): 18-21.

26. Sharma, Alka; Yadav, B.S., Sharma, D.P.; Kapoor, A.C. (1999). Isolation and characterization of the most abundant Lactobacilli and yeast in naturally fermented pearl millet. Proc. II Nat. Sem. On Home Science for rural development in 21st century, held at ICCOHS, HAU, Hisar, in Dec. 1997, 403-409.
27. Sharma, Alka; Kapoor, A.C. (1998). Effect of fermentation on sugars and starch of differently processed pearl millet. In: Recent Trends in Food Processing. Edi. C.P. Malik, B.S. Khatkar, Alka Sharma. Department of Food Proc. & Technol., G.J.U., Hisar, 187-193.
28. Sharma, Alka; Kapoor, A.C. (1998). Phytase activity of pearl millet as affected by processing and fermentation. In: Recent Trends in Food Processing. Editors. C.P. Malik, B.S. Khatkar, Alka Sharma. Department of Food Proc. & Technol., G.J.U., Hisar, 250-253.
29. Malik, C.P.; Kaur, A.; Sharma, Alka. (1998). Comparative studies on metabolites concentration patterns of in vitro and field raised maize kernels from tip and middle ear positions. Phytomorphology.48 (1): 107-112.
30. Khairwal, I.S.; Berwal, K.K.; Sharma, Alka. (1998). Evaluation of pearl millet genotypes for physical and physiological characteristics. Crop Improvement 25(2): 240-242.
31. Sharma, Alka; Kapoor, A.C. (1997). Preparation and organoleptic evaluation of products from differently processed and fermented pearl millet. J. Dairying, Foods & Home Science, 16(2): 113-118.
32. Sharma, Alka; Kapoor, A.C. (1996). Effect of different types of fermentation on 2. True protein and non-protein nitrogen of pearl millet. Annals Agri.-Bio. Research (1-2): 199-203.
33. Sharma, Alka; Kapoor, A.C. (1996). Effect of different types of fermentation on 1. Crude protein and fat of pearl millet. Annals Agri.-Bio. Research 1 (1-2), 205-210.
34. Sharma, Alka; Kapoor, A.C. (1996). Effect of fermentation on some organoleptic properties, pH and titratable acidity of pearl millet. HAU J. Res., 26: 147-152.
35. Sharma, Alka; Kapoor, A.C. (1996). Effect of various processing treatments on calcium and iron availability of pearl millet. National J. Improvement, 1(1); 64-67.
36. Sharma, Alka; Kapoor, A.C. (1996). Improvement in zinc availability of pearl millet through fermentation. Proc. of National Seminar on. Ecological Aspects of Nutrition, Health and Development of Rural Families. Jan. 10-11, 1996, I.C. College of Home Science, CCS HAU, Hisar, 272-276.
37. Sharma, Alka; Kapoor, A.C. (1996). Fermentation-A potential technique to improve the phosphorus availability in pearl millet. Proc. of National Seminar on Ecological Aspects of Nutrition, Health and Development of Rural Families, Jan. 10-11. 1996, I.C. College of Home Science, CCS HAU, Hisar. Pp. 201-205.
38. Sharma, Alka; Kapoor, A.C. (1996). Total and available calcium content of processed, autoclaved and differently fermented pearl millet. Annals of Biology, 12(1), 113-119.
39. Sharma, Alka; Sehgal, S. (1993). Organoleptic evaluation of recipes prepared from faba bean. Presented at Satellite Meeting of IVth World Congress on Clinical Nutrition at Moradabad, 8th-9th Oct. 1993, Recent Advances in Nutriology IV.
40. Sharma, Alka; Sehgal, S. (1992). Chemical composition and physico-chemical properties of faba bean (*Vicia faba*). Legume Research, 15(3), 125-127.
41. Sharma, Alka; Sehgal, S. (1992). Effect of processing and cooking on the antinutritional factors of faba bean (*Vicia faba*). Food Chem. 43(5): 383-385.
42. Sharma, Alka; Sehgal, S. (1991). Proximate composition and protein fractions of faba bean (*Vicia faba*). Bulletin of Grain Technology, 29(2): 104-107.

Books/ Book Chapters/Proceedings:

1. Priyanka Kajla; Alka Sharma (2019) Polymer Migration, Frontiers in Food Technology, Chapter 12: 189-200 (Eds. Dipti Sharma from Shyama Prasad Mukherjee College, DU, Delhi), New Delhi, Publishers, New Delhi, Kolkata (ISBN No. 978-93-86453-84-6).
2. Kajla, Priyanka; Sharma, Alka (2019). Flaxseed: a wonder functional food. In *Book on Advancement in Functional Food Ingredients*. Chapter 3: 45–62, Jaya Publishing House, Rohini, New Delhi. ISBN: 978-93-87590-91-5.
3. Kaur, Taranjit; Sharma, Alka; Younis, Kaiser (2017) Effect of Drumstick Leaves (*Moringa oleifera*) Incorporation on Quality of *Khakhra*. In a book entitled Plant Based Natural Products-A Research book edited by Shahid-ul-Islam and published by Scrivener publishing- Wiley (ISBN: 978-1-119-42383-6) 240 Pages, August 2017.

4. Khatkar, B.S.; Sharma, Alka; Ray Aradhita, Mudgil Deepak; Gulia, Neelam (2008) Food Safety and Quality" Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar (Proceedings of the National Seminar).
5. Vandana; Alka Sharma (2012) Strawberry-The Queen of Fruits.Processed Food World.
6. Vandana; Alka Sharma (2012) Drumstick (*Moringa oleifera*)-A miracle tree.Beverage and Food World,36 (2):42-44.Sharma, A., Sharma, D.P., & Dilbaghi, N., (2009). Nutrition, Food Habits and CHD, In "AHA-Syndrome and Cardiovascular Diseases", Swati, S. and Sunil, S. (Eds.), New Delhi: Anamaya Publications.
7. Khatkar,B.S., Sharma Alka, Ray Aradhita, Mudgil Deepak and Gulia Neelam.(2008) Food Safety and Quality" Department of Food Technology,Guru Jambheshwar University of Science and Technology,Hisar (Proceedings of the National Seminar).
8. Sharma, Alka; Mamta (2006).Spices as antimicrobial agents.In "Biotechnology and Biology of plants". Edited by Prof.P.C.Trivedi. Aavishkar publishers ,Jaipur ,305-314.
9. Yadav Baljeet; Ritika; Sharma Alka (2005). Extruders for snack foods,"Beverage & Food World",11(Nov.) 50-53.
10. Sharma, A. (2004). Wheat grain structure, quality and milling. (Lesson I. Classification and structure of wheat grain), PGDBST-01 P.G.Diploma in Bakery Science and Technology Programme being offered By Distance Education, GJU, Hisar.
11. Sharma, A. (2004). Soft wheat products and processes. (Lesson IV. Crackers and miscellaneous biscuit like products) , PGDBST-06. P.G.Diploma in Bakery Science and Technology Programme being offered By Distance Education, GJU, Hisar.
12. Sharma, A.; Gupta, Sumit; Mamta (2003). Enhancing food value of plants. In "Agrotechnology and Socio-economic aspects". Vol 2, Edited by S.S. Kanwar, P.K. Sardana and Satyavir, CSK HPKV, Palampur, 42-46.
13. Malik, C.P.; Sharma, A; Dilbaghi, N.; Paul, M. (2003). Altering biological software in crop plants: quantum and quality of produce. In "Biotechnological strategies in Agro-Processing". Edited by S.S. Marwaha and J.K. Arora. Published by Asiatech Publishers Inc. New Delhi, 35-48.
14. Malik, C.P.; Sharma, Alka (1999). Physico-chemical environments - global trends and consequences. In "Environment Management-Challenges and Strategies". Edi. C.P. Malik, G.J.U., Hisar, 14-21.
15. Malik, C.P.; Sharma, Alka. (1998) Biotechnology and food productivity. In: "Recent Trends in Food Processing". Edi. by C.P. Malik; B.S. Khatkar, Alka Sharma. Deptt. of Food Proc. & Technol., G.J.U., Hisar, 40-59.
16. Malik, C.P.; Khatkar, B.S.; Sharma, Alka. (1998) Recent Trends in Food Processing. Department of FPT, GJU, Hisar (Souvenir and abstract book). Malik, C.P., Khatkar, B.S. and Sharma, Alka. (1998). Recent Trends in Food Processing. Deptt. of F.P.T., G.J.U., Hisar. (Proceedings of the Seminar).
17. Malik, C.P., Khatkar, B.S. and Sharma, Alka. (1998) Recent Trends in Food Processing. Deptt. of F.P.T., G.J.U., Hisar (Souvenir and abstract book).

Popular Articles, Extension Leaflets etc. (in Hindi script):

- vydk 'kekZ] ljkst fc'uksÃ ,oa vk'kk Dokrjk ¼1997½] ekj dk nw/k&'k'kq dk loksZre vkgkj] [ksrh lekpkj i=] 2 ¼5½ % 24-
- uhye [ksrjiky] ljkst fc'uksÃ ,oa vydk 'kekZ ¼1996½+ nkj; rks dh ns[kjs[k(D;ksa vkSj dSIs] gfj;k.kk [ksrh] Qjoh ¼1996½] i`B & 26-
- ljkst fc'uksÃ] vydk 'kekZ ,oa lfork flaxy ¼1996½+ fdQk;r vkSj viO;; ds chp ISI fpUg vkSj vkidh cpr] gfj;k.kk [ksrh] fnlEcj ¼1996½] i`B & 5] 7-
- iwue xgykor] lfyy lgxy ,oa vydk 'kekZ ¼1995½] vkyw ds vkVs ls cus ikSf"Vd O;atu] d`fÔ foLrkj oÖZ ds vUrZxr fdlku esyk ¼pkS+ pj.k flag gfj;k.kk d`fÔ fo'ofokky;] fglkj½ ij forfjr fd;k x;k!
- vydk 'kekZ ,oa ,+ lh diwj ¼1995½] cktjs dh ikSf"Vdrk o iz;ksx c<+k,a fdlku esyk ¼pkS+ pj.k flag gfj;k.kk d`fÔ fo'ofokky;] fglkj½ ij forfjr fd;k x;k -

- Poonam Gahlawat, Salil Sehgal and Alka Sharma (1995). Nutritious recipes from potato flour. Kisan Mela, March 2 & 3, 1995, CCSHAU, Hisar.
- vydk 'kekZ ,oa ljkst fc'uksÃ ¼1995½+ ngh [kkÃ;s nh?kkZ;q ikÃ;s] gfj;k.kk [ksrh] uoEcj ¼1995½+ i "B&26-
- ljkst fc'uksÃ] vydk 'kekZ ,oa ;'kiky dksSj ¼1995½+ foVkfueu ßlhP [kkÃ;s LdohZ OxkÃ;s] gfj;k.kk [ksrh] fnlEcj ¼1995½] i "B & 26-

International Conferences/Seminars Attended:

1. International Conference on "Climate Change towards Health and Agricultural Sustainability (CCHAS-2019)", UGC sponsored, organized by Department of Environmental Sciences and Engineering, GJUS&T, Hisar in collaboration with SSARM, OPERA and IAES, Haridwar from 18.02.2019 to 20.02.2019 (Member Core Organising Committee).
2. International Conference on Bio & Nano Technologies for Sustainable Agriculture, Food, Health, Energy and Industry from 21-23.02.2018, Co-Convener for Food Technology session (Member, Organising Committee).
3. Attended International Conference on "Changing Environmental Trends and Sustainable Development (CETAS-2009)" Organised by Department of Environmental Science and Engineering, GJUS&T, Hisar on from 09-11 February 2009.
4. Attended an International Conference on "Traditional Dairy Foods", Organised by Dairy Technology Society of India at National Dairy Research Institute, Karnal from 14th-17th November, 2007.

National Conferences/Seminars Attended:

1. Attended 60th Annual Conference on 16.11.2019 of AMI at Central University of Haryana, Mahendergarh (15-18.11.2019). Poster on "Nutrigenomics: A potential tool for right nutrition and healthy life."
2. Attended a National Conference on Contemporary Food Processing and preservation Technologies at, Shoolini University, Solan, Himachal Pradesh on 12-13.04.2018.
3. Attended a function organized by Association of Microbiologists of India (Talk to be delivered was on "Food and Health") on 09.02.2018 at Govt. P.G. Girls College, Hisar. Dr. Satya Sawant, a renowned Gynaecologist from Hisar delivered an interactive talk related to Women's Health and Hygiene.
4. Attended International Summit for Packaging Industry Research Conclave organized by IIP, Delhi at Hotel Eros, Nehru Place on 27-28.10.2017.
5. Attended a National Conference on Contemporary Food Processing and preservation Technologies at, Shoolini University, Solan, Himachal Pradesh on 12-13.04.2018.
6. Attended a function organized by Association of Microbiologists of India (Talk to be delivered was on "Food and Health") on 09.02.2018 at Government P.G. Girls College, Hisar. Dr. Satya Sawant, a renowned Gynaecologist from Hisar delivered an interactive talk related to Women's Health and Hygiene.
7. Attended International Summit for Packaging Industry Research Conclave organized by IIP, Delhi at Hotel Eros, Nehru Place on 27-28.10.2017
8. Attended National conference on Advances in Food Science and Technology: Current Trends and Future perspectives Organised by Dept. of Food Technology, Akal College of Agriculture, Eternal University, Baru Sahib, H.P., from 24 to 25.03.2017.
9. Attended the workshop on National Workshop on Packaging of Fresh and Processed Foods on 3rd, February, 2015.Organized by Indian Institute of Packaging, Patparganj, and New Delhi-92.
10. Attended National Conference on Modern Trends in Packaging Technology. Organized by Department of Printing Technology, Guru Jambheshwar University of Science and Technology, Hisar on 22.03.2012.
11. Attended a Conference on "RAICTIA", Organized by Department of Computer Science and Engineering, Guru Jambheshwar University of Science and Technology, Hisar on 21.03.2012.
12. Attended and presented a paper on "From Pollutant to a Valuable Food Component" in National Seminar on Environmental Degradation: Issues and Strategies, organized by D.N. Post Graduate. College, sponsored by DGHE, Haryana on 28.02.2012.

13. Attended National Workshop on Awareness to Save Mother Earth. Organized by Department of Environmental Sciences and Engineering, Guru Jambheshwar University of Science and Technology, Hisar on 22.04. 2011.
14. Attended a National Workshop on Trends in Engineering and Technology. Organized by Faculty of Engineering and Technology, Guru Jambheshwar University of Science and Technology, Hisar on 15.03.2011.
15. Attended and Co-chaired a session in a National Conference on Multidisciplinary Approach in Frontier Areas of Environmental Sciences and Engineering (MAFAESE-2011), Organized by Department of Environmental Sciences and Engineering, Guru Jambheshwar University of Science and Technology, Hisar on 04 and 5th March 2011.
16. Attended 42nd National conference on Wholesome Nutrition: Challenges, Scope and Management. Organized by Nutrition Society of India, Mumbai Chapter on 19-20th Nov. 2010.
17. Participated in the National Institute of Nutrition (NIN) Pre-conference workshop at 42nd National conference of Nutrition Society of India Organised by Nutrition Society of India, Mumbai Chapter on 18th Nov.2010.
18. Mamta; Alka Sharma (2010). An *in vitro* study on the growth inhibitory efficacies of aqueous extracts of *Cinnamomum cassia* (Blume) and *Cinnamomum zeylanicum* (*syn. verum*) towards *Cladosporium herbarum* (NCIM1112). Paper presented by Mamta at National Conference on "Medical Biotechnology- Vision 2020", Organized by Advanced Centre for Biotechnology, Maharishi Dayanand University, Rohtak, India from 16-18 April, 2010.
19. Attended National workshop on 18.03.2010 on "Biotechnology and IPR Issues", organized by Patent Information Cell, Centre for Plant Biotechnology, Hisar. Sponsored by Haryana State Council of Science and Technology, Govt. of Haryana Chandigarh, Haryana.
20. Participated in the Colloquium on "Microbial Technology and its Health Benefits", Organised by Maharishi Dayanand University, Rohtak, on 07th Aug. 2010.
21. Attended National Seminar on "Recent Trends in Horticultural Crops – Issues and Strategies for Research and Development" held at CCS Haryana Agricultural University, Hisar on March 22-24, 2010 and sponsored by NABARD and NHB.
22. Attended the lecture delivered by Dr. Pawan Aggarwal, CEO Mumbai Dabbawallas Association on "Six Sigma process and supply chain followed by Mumbai Dabbawallas", at GJUS&T, HISAR on 13 August,2009.
23. Attended National Conference on "Advances in Computer Networks and I.T." Organised by Department of Computer Sciences and Engineering, GJUS&T, Hisar on 24-25 March, 2009.
24. Attended National Workshop on "Methodological Issues in Business Research", Organised by Haryana School of Business, GJUS&T, Hisar on from 07-08 March ,2009.
25. Attended National workshop on 18.03.2010 on "Biotechnology and IPR Issues", organized by Patent Information Cell, Centre for Plant Biotechnology, Hisar. Sponsored by Haryana State Council of Science and Technology, Government of Haryana Chandigarh, Haryana. Attended a workshop "Intellectual Property Rights" on 04/12/2008, at GJUS&T, Hisar.
26. Attended National Workshop on "Nuclear Energy and Environment", Organised by Department of Environmental Science and Engineering in Department of Environmental Science and Engineering, GJUST, Hisar, Haryana on December 15th,2007.
27. Attended National Workshop on "E-Waste Management", Organised by Department of Environmental Science and Engineering in Department of Environmental Sciences and Engineering, Guru Jambheshwar University of Science and Technology, Hisar, Haryana on October 25th,2007.
28. Attended a Seminar on "Negative Aspects of Advertising" Organised by Department of Advertising Management GJUST, Hisar in 2007.
29. Attended a Seminar on "Stress Management" Organised by Department of Psychology GJUST, Hisar in 2007.
30. Attended a Two day's course on "Strategies for Empowerment of Rural Women", Organised by HIRD (Haryana Institute of Rural Development) Nilokheri, Haryana on Sept.26-27,2006.
31. "Biotechnological Strategies in Agro-Processing" (9-11.2.2000). Sponsored by Punjab State Council for Science and Technology and AIBA at Hotel Mount View, Chandigarh.
32. "Biotechnology in Food Processing" (24.11.1999). Sponsored by Department of Biotechnology, Government of India. Organised by All India Biotech. Association (AIBA) at Indian National Science Academy, New Delhi.

33. "Recent Trends in Food Processing" (17, 18.4.1998). Organised by Department of Food Processing and Technology, G.J.U. Hisar, Haryana (Part of organizing team).
34. Attended a "National Seminar on Home Science for Rural Development in 21st century" (17, 18.12.1997). Organised by I.C. College of Home Science, CCS HAU, Hisar.
35. "Ecological aspects of Nutrition, Health and Development of Rural Families" (10, 11.1.1996). Organised by Department of Food and Nutrition and Child Development, I.C. COHS, CCS HAU, Hisar on the occasion of Extension year (Also a member of Cultural Committee).
36. Attended a National convention on "Home Science for Rural Development" on (15, 16.12.1994). Organised on the occasion of Silver Jubilee Celebration, by I.C. College of Home Science, CCS HAU, Hisar (Also a member of Boarding and Lodging Committee).
37. "Role of Food Technology in Rural Development" (12, 13.11.1987). Sponsored by ICAR, DST and Department of Food, Food and Nutrition Board, Government of India. Organised by Department of Foods and Nutrition, HAU, Hisar and AFST (I) Hisar Chapter at CCS HAU, Hisar (Also a part of organising committee-Food).

Research Papers Presented in National and International Conferences (by self or under supervision):

1. Chauhan, Valentina Singh; Ray, A.B.; Sharma, Alka (2017) Standardization of cooking method of fish ball using spice mix as preservative and spice mix formulation. Presented by Ms. Valentina at National conference on Advances in Food Science and Technology : Current Trends and Future perspectives Organised by Dept. of Food Technology, Akal College of Agriculture, Eternal University, Baru Sahib, H.P., from 24 to 25.03.2017.
2. Tripathi, Kajal; Sharma, Alka (2017) Cold Plasma: An emerging technology. Presented by Ms. Kajal at National conference on Advances in Food Science and Technology : Current Trends and Future perspectives Organised by Dept. of Food Technology, Akal College of Agriculture, Eternal University, Baru Sahib, H.P., from 24 to 25.03.2017.
3. Kaur, Taranjit Maghu; Sharma, Alka (2017) Antioxidant activity of *Moringa oleifera* leaves in Khakhra. Published at National conference on Advances in Food Science and Technology : Current Trends and Future perspectives Organised by Dept. of Food Technology, Akal College of Agriculture, Eternal University, Baru Sahib, H.P., from 24 to 25.03.2017.
4. Yadav, Neha; Alka Sharma (2016) Shellac as edible coating on grapes. Paper presented by Neha Yadav at ICFOST, Amritsar on 10-12.11.2016.
5. Priyanka Kajla; Alka Sharma (2015) Oral paper presented by Priyanka Kajla on "Comparative nutritional assessment of raw and germinated flaxseed varieties" at National conference in Food Technology: Emerging trends-2015 held in Chaudhary Devi Lal University, Sirsa on March 24-25, 2015.
6. Kadian, S.; Alka Sharma (2016). Sensory evaluation of beetroot extract in different foods. Presented in 7th International conference on Growing Trends in Food Technology and Nutrition for Public Health Care. Organised by International Institute of Food and Nutritional sciences: IIFANS on 26, 27 May, 2016 (Paper presented in conference by Ms. Sumita Kadian).
7. Mamta Bhatia; Alka Sharma (2014). *Allium sativum* and *Zingiber officinale* : As inhibitors of *Botrytis cinerea*. Paper presented by Mamta in the International conference on "Emerging Food Safety Risks: Challenges for Developing Countries" at National Institute of Food Technology Entrepreneurship and Management, Kundli, India, from January 09-10, 2014.
8. Mamta Bhatia; Alka Sharma (2013). Inhibition of *Escherichia coli* (MTCC1687) and *Staphylococcus aureus* (NCIM5021) by *Curcuma longa* and *Ocimum sanctum*. Paper presented by Mamta Bhatia in the International conference on "Innovations in Food Processing, value chain management & Food Safety" at National Institute of Food Technology Entrepreneurship and Management, Kundli, India from January 10-11, 2013.
9. Mamta Bhatia; Alka Sharma (2012). An *in vitro* study on the growth inhibitory potential of curcumin towards *Bacillus cereus* (MTCC 430) and *Enterococcus faecalis* (MTCC 439). Paper presented by Mamta Bhatia in the International conference on "Food Technology for Health Promotion ICFTHP-2012", at Jawaharlal Nehru University, New Delhi, India from December 27-28, 2012.

10. Paper presentation (oral) by Priyanka Kajla on “Flaxseed: a potential functional food” at International Conference & Exhibition on ‘Food Processing and Technology’ organised by Omics Group, Hyderabad held on 21-23 November, 2012.
11. Mamta Bhatia; Alka Sharma (2012). *Inhibition of Enterococcus faecalis and Shigella sonnei by some spices using broth dilution technique*. Paper presented in the International conference on Biotechnology –ICB-2012 organized by Department of Biotechnology, Chaudhary Devi Lal University, Sirsa, India from September 18-20, 2012.
12. Mamta Bhatia; Alka Sharma (2012, Award winning presentation). *Sensitivity of Micrococcus luteus and Psuedomonas alkaligenes towards some Indian spices*. Paper presented by Mamta Bhatia in the International conference on “Food and Nutrition Technology for Public Health Care” organized by IISMAAS, at Jawaharlal Nehru University, New Delhi, India from May 4-5, 2012.
13. Mamta Bhatia; Alka Sharma (2012). *Antibacterial activities of Zingiber officinale and Trigonella foenum-graecum*. Paper presented by Mamta Bhatia in International conference on “Energy-Waste-Water nexus For Environment Management” organized by Department of Energy and Environmental Sciences, Chaudhary Devi Lal University, Sirsa, India from January 28-30, 2012.
14. Sheweta Barak, Deepak Mudgil, Alka Sharma; B.S. Khatkar (2011). Nutritional enhancement of *shakarpare* by supplementation with legumes and oilseeds. Paper presented by Sheweta Barak at International Conference on Food and Nutraceuticals for Nutrition and Health: Technology and Delivery (ICFAN-2011) organized by Department of Food Science, Periyar University, Salem from 20-22 Jan, 2011.
15. Neha; Alka Sharma; Aradhita Ray (2010) Development of rusks by incorporating soy flour and sesame seeds and optimization of the ingredients using response surface methodology. Presented in 42nd National Conference on Wholesome nutrition: Challenges, Scope and Management. Organised by Nutrition Society of India, Mumbai Chapter on 19-20th Nov.2010.
16. Mamta; Sharma (2010). An *in vitro* study on the growth inhibitory efficacies of aqueous extracts of *Cinnamomum cassia* (Blume) and *Cinnamomum zeylanicum* (*syn. verum*) towards *Cladosporium herbarum* (NCIM1112). Paper presented by Mamta at National Conference on “Medical Biotechnology- Vision 2020”, Organized by Advanced Centre for Biotechnology, Maharishi Dayanand University, Rohtak, India from 16-18 April, 2010.
17. Mamta; Alka Sharma (2010). Inhibitory effect of aqueous extracts of *Brassica nigra* and *Syzygium aromaticum* on *Penicillium citrinum*. Paper presented by Mamta at National Seminar on “Computing Life: Raw to Refined” Organized by Department of Zoology, Maharishi Dayanand University, Rohtak, India held on March 27, 2010.
18. Manvesh Kumar Sihag; Alka Sharma (2010). Efficacy of various solvent systems for chlorophyll extraction in spinach. Presented at National seminar on “Recent Trends in Horticultural Crops – Issues and Strategies for Research and Development” held at CCS Haryana Agricultural University, Hisar on March 22-24, 2010 and sponsored by NABARD and NHB.
19. Mamta; Alka Sharma (2009). Antimycotic potency of pure eugenol towards molds causing spoilage of fruits and vegetables. Paper presented by Mamta at International Conference on “Current Trends in Biotechnology & Implications in Agriculture”, Org. by Sardar Vallabhbhai Patel University of Agriculture & Technology and Society for Recent Development in Agriculture, Meerut, India from 19th-21th February, 2009.
20. Mamta; Alka Sharma (2009). Antibacterial activity of pure eugenol against *Psuedomonas aeruginosa* and *Staphylococcus aureus*. Paper presented at International Conference on “Changing Environmental Trends and Sustainable Development (CETAS-2009)” org. by Department of Environmental Science and Engineering, GJUS&T, Hisar on from 09-11 February, 2009.
21. Mamta; Alka Sharma (2008). Inhibitory effects of cinnamon products on growth of fruit and vegetable spoilage molds. Paper presented at National Seminar on “Food Safety and Quality”, held on October 20-21, 2008, Organized by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar, India.
22. Sindhu Sagar Pal; Alka Sharma; Sumita S. Kadian (2008). Natural Colours and their Stability during Processing. Paper presented at National Seminar on “Food Safety and Quality”, held on Oct. 20- 21, 2008, Organised by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar 251-255.

23. Mamta; Alka Sharma (2007). Inhibitory activity of menthol towards molds causing spoilage of fruits and vegetables. Presented at International Conference on "Traditional Dairy Foods", Org. by Dairy Technology Society of India at National Dairy Research Institute, Karnal from 14th-17th November, 2007.
24. Manisha Wadhwa; Alka Sharma (2007). Development of egg whey beverage Presented at International Conference on "Traditional Dairy Foods", Org. by Dairy Technology Society of India at National Dairy Research Institute, Karnal from 14th-17th November, 2007.
25. Valentina Singh Chauhan; Aradhita Ray; Alka Sharma (2007). Studies on fatty acid composition of fish fillets and balls prepared from Indian carp *Catla catla* as affected by spices and methods of cooking. Presented at International Conference on "Traditional Dairy Foods", Org. by Dairy Technology Society of India at National Dairy Research Institute, Karnal from 14th-17th November, 2007.
26. Mamta; Sharma, A. (2006). A study on antimicrobial activity of some Indian spices and their extracts against common fruit and vegetable spoilage microflora. Presented by Mamta at National Symposium on "New Horizons in Fermentation & Food Biotechnology". Org. by Department of Biotechnology, Punjabi University, Patiala on March 21-22, 2006.
27. Yadav, B.S.; Sharma, A.; Yadav, R. (2005). Study on the effects of germination treatment on the resistant starch content of Legumes. Presented by Baljeet at "ICFOST 2005". Org. by Association of Food Scientists and Technologists (India), in association with CFTRI, DFRL India, at Nimhans convention centre, Bangalore on Dec. 09-10, 2005.
28. Mamta; Alka Sharma (2003). Development and shelf life analysis of ready to eat pulses. Paper presented at National Seminar on "Processing and Utilisation of Millets for Nutrition Security", organized by Department of Foods and Nutrition, CCS HAU, Hisar, India held on October 07-08, 2003.
29. Sihag, Neelam; Sharma, Alka (2003). Development of cookies from Whey- a by-product of cheese industry. Presented at National Seminar on "Emerging Environmental Issues and Technological Challenges". Org. by Deptt. of Environmental Sciences and Engg., G.J.U., Hisar. Spons. by AICTE New Delhi, on Sept. 1-2003.
30. Sharma, D.P., Sharma, Alka; Gupta, S.K. (2002). Lipid profile of thigh and breast meat paté as affected by additives and microwave cooking. Presented by Dr. D.P. Sharma at 1st Annual Conference and National Symposium on "Veterinary Public Health in New Millennium: Opportunities and Challenges". Org. by G.B. Pant Univ. of Agric. and Technol., Pantnagar, Uttaranchal on Nov. 28-29, 2002.
31. Dilbaghi, N.; Singh, U.; Sharma, Alka. (2000). Fermentation of soymilk by *Lactobacillus acidophilus*. "Biotechnological strategies in agro-processing", Spons. by Punjab State Council for Science and Technology and All India Biotech. Association at Chandigarh on Feb. 9, 10, 11, 2000.
32. Kaur, Amarjeet; Sulekha; Sharma, Alka; Malik, C.P. (1998). Alkaloid contents of natural and regenerated plantlets of *Tylophora indica* under variable environments. Presented by Dr. Amarjeet Kaur at National Symposium on "Recent Advances in Environmental Sciences", March 19-20, 1998. Org. by Deptt. of Botanical Sciences, GNDU, Amritsar. Spons. by UGC.
33. Malik, C.P.; Sharma, Alka; Kaur, Amarjeet. (1997). Role of calcium in auxin and brassinolide induced fibre elongation. Presented by Dr. C.P. Malik at National Conference on "Biotechnology: Prospects and Retrospect", Dec. 23-25, 1997. Org. by Soc. of Plant Res., Deptt. of Botany, Bareilly College. Spon. by CSIR and U.P. Council of Sci. & Technol. Lucknow.
34. Sharma, Alka; Kapoor, A.C. (1996). Changes in dietary fibre during processing of pearl millet. Nat. Sym. On "Current Trends in Plant Biochemistry and Biotechnology", Feb. 23-25, 1996. Org. By Soc. of Plant Biochemistry and Biotechnology, N. Delhi. and Deptt. of Chem. & Biochem., CCSHAU, Hisar.

Short Term Courses/Workshops Attended-National and International:

1. Attended a Workshop on Patent Filing and Protection of IPR organised by Centre for Industry Institute Partnership GJUST, Hisar, HSCS&T and DST, Government of Haryana on 20.02.2020.
2. Attended IPR and Patents Workshop organized by Centre for Industry Institute partnership, GJUST, Hisar, supported by Haryana State Council for Science & Technology, DS&T, Government of Haryana on 30.01.2019.
3. Attended a Pre-Conference Workshop on "FAO/INFOODS Training Workshop on Food Composition" (Expert: U. Ruth Charrondiere) at NIN, Hyderabad on 10.11.2018.
4. Attended Centenary Conference on "Aligning Food Systems for healthy diet and improved nutrition", at NIN, Hyderabad from 11-13.11.2018.

5. Attended a short-term course on Tailoring Technologies for rural sector; Development and Dissemination at Institute of Rural Technology, Institute of Rural Technology, Indian Institute of Technology (IIT), Guwahati from 29.10.2018 to 02.11.2018.
6. Attended a training under World Bank Project (TEQIP-II) sponsored training in the Department of Food Science at University of Guelph, Ontario, Canada from 09.06.2014 to 23.06.2014.
7. Attended a training in the Faculty of Science Engineering & Computing, School of Geography, Geology and Environment at Faculty of Science, Engineering and Computing, Faculty of Science, Engineering and Computing, Faculty of Science, Engineering and Computing, Kingston University, London, United Kingdom (25.06.2014-28.06.2014).
8. Attended Management Capacity Enhancement Programme (scheduled from 29.04.13 to 08.05.13) at Indian Institute of Management, Indore under MHRD World Bank funded Technical Education Quality Improvement Programme (TEQIP).
9. Attended a conference RAICTIA organized by Department of Computer Science and Engineering, GJUS&T, Hisar on 21-03-2012.
10. Attended a UGC Sponsored Professional Development Programme at Academic Staff College, Guru Jambheshwar University of Science and Technology, Hisar from 14.01.2011 to 20.01.2011.
11. Attended a UGC Sponsored Refresher Course in Information Technology (Multi-disciplinary) at Academic Staff College, Guru Jambheshwar University of Science and Technology, Hisar from 21.01.2011 to 10.02.2011 with Grade 'A'.
12. Attended a UGC Sponsored Refresher course on Env. Sci. and Engg. (21 days) in the Department of Environmental Sciences and Engineering, Guru Jambheshwar University of Science and Technology, Hisar from 09.03.2004 to 29.03.2004.
13. Attended a UGC Sponsored Refresher course (21 days) on Advances in Food science and Technology, at Deptt of Food Tech., GJUS & T, Hisar from 19.11.2001 to 09.12.2001.
14. Attended a National training programme on, "Advances in Condensed and Dried Milks", at CAS-DT Dairy Technology Div., NDRI, Karnal (14.12.1999 to 3.1.2000).
15. Attended an Advanced course on, "Recent Advances in Biosciences for Sustainable Food Security", at AAREM, CCS HAU, Hisar (21.9.1999 to 1.10.1999).
16. Attended an Orientation course at Academic Staff College, P.U. Chandigarh (19.5.1998 to 15.6.1998).

Seminars/Workshops/Short Term Courses Conducted/Coordinated:

1. Organised as Coordinator and Convenor a University level Poster Competition and Slogan Event for International Women's Day-2020 on 03.03.2020.
2. Organised a University level Poster Competition Event for National Science Day-2020 on 27.02.2020 and in previous years too.
3. Organised an Expert Lecture on Food Safety by internationally renowned personality of Codex Alimentarius level, presently associated with CII, Dr. Sanjay Dave on 12.02.2020.
4. Organised a lecture By Dr. Sunita Srivastava on 03.02.2020 on "Women's contribution to sustainable development". As Organizing Committee Member in Seminar Hall 2 of CRS Auditorium, GJUS&T, Hisar. A Women Cell Function.
5. Organised "The International Women's Day-2020", as a member Core Organising Team on 04.03.2020. Dr. Priyanka Soni, Deputy Commissioner, Hisar was chief Guest and Invited Speaker was Professor Rajesh Gill from Punjab University, Chandigarh. Panel discussion was also organised.
6. Active participation in events organised to celebrate Silver Jubilee Year: 2019-2020 (First event held on 01.11.2019 which included Releasing of GJUST Anthem and a GJUST documentary.
7. Organised a workshop on 23.10.2019 on "Women Empowerment and Gender Sensitization". As Core Organizing Committee Member in Seminar Hall 1 of CRS Auditorium, GJUS&T, Hisar (Professor Raj Nehru, Vice Chancellor, Vishwakarma University, Gurugram was Chief Guest and Keynote Speaker). A Women Cell Function.

8. TWINNING Activity under TEQIP at IET, BU, Jhansi between 08.10.2019 and 13.10.2019, that included a number of events including Rally, Expert lectures in the Department of Food Technology.
9. WORLD FOOD DAY Celebrations wherein a number of Events like *Nukkad Natak* at various spots of University, Campus wide Awareness Rally, Photography and Musical Events on the Food Theme, Traditional Food Competitions were organised during October 2019. It's an annual feature wherein such events are organised in the department of FT.
10. On Campus TWINNING ACTIVITY under TEQIP for students and teachers from IET, BU, Jhansi (14-17.10.2019).
11. Active participation as Committee Convener in Youth Festival (07-09.11.2019) and in the previous years too, as it is an annual feature.
12. International Conference on "Climate Change towards Health and Agricultural Sustainability (CCHAS-2019)", UGC sponsored, organized by Department of Environmental Sciences and Engineering, GJUS&T, Hisar in collaboration with SSARM, OPERA and IAES, Haridwar from 18.02.2019 to 20.02.2019 (Member Core Organising Committee).
13. Organized a Two Day's workshop at IET, Bundelkhand University, Jhansi along with faculty interaction meet as a representative from Mentor Institute from 21 & 22.01.2019 under TEQIP-III Twinning activity.
14. Member Organising Committee for National Symposium on Solid State Physics, organized by Department of Physics, GJUS&T, Hisar, sponsored by DAE, Government of India from 18-22/12/2018.
15. Organised an academic tour and accompanied the Students to Pre-Conference Workshop on "FAO/INFOODS Training Workshop on Food Composition" (Expert: U. Ruth Charrondiere) at NIN, Hyderabad on 10.11.2018.
16. Organised academic tour and accompanied the Students to Centenary Conference on "Aligning Food Systems for healthy diet and improved nutrition", at NIN, Hyderabad from 11-13.11.2018.
17. Organising Committee member for 5th Convocation of GJUS&T, Hisar organized on 17.04.2018, member academic procession management team.
18. Organised WFD-2017: Coordinated and was actively involved in managing Slogan and Poster Competition at GJUS&T, Hisar.
19. International Conference on Bio & Nano Technologies for Sustainable Agriculture, Food, Health, Energy and Industry from 21-23.02.2018, Co-Convener of Food Technology session (Member Organising Committee).
20. Organized a two day's Internal Auditor Training on "Food Safety Management System-ISO 22000:2005" in coordination with Assure Quality Management Certification Services Pvt. Ltd. (AQMCS), Chandigarh on 20/21.03.2015.
21. Organising Secretary for a National Workshop on Recent Trends in Engineering and Technology (RTET-2012). Organized by Department of Food Technology and Department of Biomedical Engineering, Faculty of Engineering and Technology in collaboration with Dean, Faculty of Engineering and Technology, GJUST, Hisar, Guru Jambheshwar University of Science and Technology, Hisar on 15.03.2012.
22. Organised "National Seminar on Food Safety and Quality" along with "Alumni Meet" as an active member of team on 20, 21 October, 2008 in the Department of Food Technology, GJUST, Hisar.
23. Organized a National Seminar on "Recent Trends in Food Processing" on April 17-18, 1998 as active team member in GJUST, Hisar.

Expert Lectures/Talks/Special Guest:

1. Special guest at an event (*Udbhawana*) for University's students organized by Training & Placement Cell, GJUS&T, Hisar as and delivered a motivational talk to students of university on 10.02.2020. Delivered an invited Lecture at HRDC on 11.12.2019 on the topic "Food Hygiene".
2. Delivered an invited Lecture on the topic "Food Safety" at HRDC on 11.12.2019.
3. Delivered an Expert Lecture on "Personal Hygiene in Food Processing" on 12.09.2019 College of Dairy Sc., Lala Lajpat Rai University of Veterinary and Animal Sciences, Hisar.
4. Invited Lecture to participants of Orientation Programme at HRDC on "Mood, Memory and Food", on 12.03.2019 at 10.00 to 11.30 am.
5. Participated in AMI workshop on "Healthy Practices for Prevention of Infectious Diseases" in Government College for girls on 09.02.2018.

6. Delivered a lecture on “Role of dietary fibre in human health”, in Orientation Course (From 20.11-2017 to 16.12.2017) Organised by HRDC (ASC), GJUS&T, Hisar on 29.11.2017.
7. Delivered a lecture on “Oil selection for food applications and its health implications”, in Orientation Course Organised (From 20.11-2017 to 16.12.2017) by HRDC (ASC), GJUS&T, Hisar on 29.11.2017.
8. Delivered an Invited Talk on “Flaxseed-A Functional Food” at National conference on Advances in Food Science and Technology: Current Trends and Future perspectives Organised by Dept. of Food Technology, Akal College of Agriculture, Eternal University, Baru Sahib, H.P., from 24 to 25.03.2017.
9. Delivered an Extension lecture on “Food & Mood” participants of Orientation Course organized by ASC, GJUS&T, Hisar on 03.07.2012.
10. Delivered an Extension lecture on “Balanced Diet” & “Food and Mood” participants of Orientation Course organized by ASC, GJUS&T, Hisar on 03.07.2012.
11. Delivered an Extension lecture on “Balanced Diet” to participants of Orientation Course organized by ASC, GJUS&T, Hisar on 02.06.2012.
12. Delivered an Extension lecture on “Vegetarianism” to participants of Refresher Course organized by ASC (Coordinated By. Dr. Namita, Dept. of Bio-nano Technology), GJUS&T, Hisar on 12.12.2011.
13. Delivered an invited lecture on “Brain Foods” to the participants of Orientation Course organized by ASC, GJUS&T, Hisar on 24.06.2011.
14. Delivered an invited lecture on “Vegetarianism” to the participants of Orientation Course organized by ASC, GJUS&T, Hisar on 03.12.2010.
15. Delivered an invited lecture on “Geriatric Foods” to the participants of Orientation Course organized by ASC, GJUS&T, Hisar on 25.06.2010.
16. Delivered an Extension lecture on “Vegetarianism Vs Non vegetarianism” in Faculty of Life Sciences at Chaudhary Devi Lal University, Sirsa on 30.10.2010.
17. Delivered an invited lecture on “Nutraceutical Foods” to the participants of Orientation Course in social sciences organized by ASC, GJUS&T, and Hisar on 04th Feb., 2010.
18. Delivered an invited lecture on “Brain Foods” to the participants of Orientation Course organized by ASC, GJUS&T, Hisar on 04th Feb., 2010.
19. Delivered an invited lecture on “Mood and Food” to the participants of refresher course in social sciences organized by ASC, GJUS&T, Hisar in 11 Jan., 2010.
20. Delivered an invited lecture on “Functional Foods” to the participants of refresher course organized by Government College, Hisar in May, 2008.

Additional Professional Activities:

1. Executive Member, AFST (I), Hisar .
2. On Expert Panel of National Board of Accreditation (NBA), New Delhi, India.
3. Chairperson, Department of Food Technology, GJUST, Hisar (completed two terms).
4. Member of various bodies of the University including NSS Programme Officer, High Power Standing Purchase Committee, Board of Residence, Health & Discipline, Unfair Means Committee, Univ. library Committee, House Allotment Committee, Space Allotment Committee.
5. At departmental level have been contributing to various activities in the capacity of Laboratory In-charge, Class Coordinator, Programme Coordinator, Placement Advisor, Student’s Guidance & Counselling Committee member, PGBOS, Faculty of Science and Technology, GJUST, Hisar.
6. Successfully helped many students in getting training or placement in food industries and institutes not as an assigned duty but just because I love contributing that way too.
7. Maintained a connect with alumni, as old as from 1996 batch, be in India or abroad and employed in Food Industries or institutes or self-employed in a manner that helps the department’s students and gives me pleasure.
8. Basic practical experience in the following areas that I got to learn during my graduation and later:
 - Meal planning and diet counselling
 - Mushroom Cultivation

- Fishery
- Vermicomposting

Professional Subjects of Interest:

1. Human Nutrition
2. Food Processing
3. Nutraceuticals & Functional Foods
4. New Products Development
5. Food Safety and Quality
6. Natural Preservation
7. Technology of Plant & Animal Foods
8. Packaging Technology
9. Food Biochemistry
10. Food Analysis
11. Dairy Technology
12. Technology of Meat, Fish & Poultry
13. Food Standards & Quality Assurance
14. Baking & Confectionary Technology
15. Food Composition and Analysis
16. Food Microbiology

Professional Responsibilities held:

1. Chairperson (Two terms), Department of Food Technology, Guru Jambheshwar University of Science &Technology, Hisar.
2. Member, National Board of Accreditation, India.
3. Chairperson, Women Cell, Guru Jambheshwar University of Science &Technology, Hisar.
4. Member, Board of Residence, Health and Discipline, Guru Jambheshwar University of Science &Technology, Hisar
5. Member-Faculty of Environmental and Biosciences & Technology, Guru Jambheshwar University of Science &Technology, Hisar.
6. High Power Standing Purchase Committee, Guru Jambheshwar University of Science &Technology, Hisar.
7. Member, Proctorial Committee, Guru Jambheshwar University of Science &Technology, Hisar.
8. Library Committee, Guru Jambheshwar University of Science &Technology, Hisar.
9. House Allotment Committee, Guru Jambheshwar University of Science &Technology, Hisar.
10. External Member DRC, Central University of Haryana (CUH), Mahendergarh.
11. Member BOS, Department of Applied Agriculture, Central University of Punjab (CUP), Bhatinda.
12. Academic Auditor, National Institute of Food Technology and Entrepreneurship Management, Kundli, Sonipat, Haryana
13. Member ,UGBOS ,National Institute of Food Technology and Entrepreneurship Management (NIFTEM), Kundli, Sonipat, Haryana
14. Member ,PGBOS, Department of Science and Technology, Ch. Devi Lal University, Sirsa
15. Member ,Board of Studies in Food Technology, Kurukshetra University, Kurukshetra
16. Member (Outside Expert) IQAC for College of Home Science, CCSHAU, Hisar
17. Expert panel of Sant Longowal Institute of Engineering and Technology (SLIET), Longowal, Sangur, Punjab
18. Expert panel of Banaras Hindu University, Varanasi, Uttar Pradesh
19. Expert panel of Shoolini University, Solan, Himachal Pradesh

Involvement in Academic/Social /Rural Activities:

1. Radio Talk at All India Radio Station (Prasar Bharti), Hisar on Value Addition in Milk (*Dugdh mein moolya wardhan*).
2. Participated in of a TV Talk via Panel discussion on, “Reducing the use of petroleum products”, a programme by Delhi Doordarshan Kendra, Hisar.
3. Training and Placement Cell Lecture at T&PC under Udbhawana on “What to eat and what not to?” Healthy Diet for GJUS&T students.
4. Organising Committee member that organizes Flower Shows an annual event at GJUS&T, Hisar,.
5. *Pratibhagi* of a *Paricharcha* on, “*Kuposhan ke khatme mei ek bada kadam*”, by Delhi Doordarshan Kendra, Hisar.
6. Contributed bytes for a programme on the aspect of “Iron Deficiency Anemia in Women of Haryana”, in a programme broadcasted by Delhi Doordarshan Kendra, Hisar.
7. Delivered an Invited Lecture on “Healthy Food Habits” to all BSNL, Hisar staff members at BSNL Hisar during Women’s week.
8. Performed the job of Judge for Poster making competition by the Post Graduate D.N. College on the occasion of National Seminar on Environmental Degradation: Issues and Strategies sponsored by DGHE, Haryana.
9. Invited as Judge for events organized in village “Motesra” by the Department of Mass Communication (Development Communication).
10. Invited as Judge for Poster making competition by the Post Graduate D.N. College on the occasion of National Seminar on Environmental Degradation: Issues and Strategies sponsored by DGHE, Haryana.
11. Invited as Judge in “Talent Hunt” by PDCPA at Midtown Grand, Hisar.
12. Organised “Bhajan Sandhya” with PDCPA Academy at GJUST, Hisar.

Professional Memberships:

1. Life member of Nutrition Society of India
2. Life member of Association of Microbiologists of India
3. Founder and Life member of Association of Home Scientists for State and Agricultural Universities (India)
4. Life member of Association of Food Scientists and Technologists (India), CFTRI Campus, Mysore, Karnataka, India