

CURRICULUM VITAE

Dr.MRS.ARADHITA BARMANRAY

(M.Sc., PH.D),

PROFESSOR,

DEPARTMENT OF FOOD TECHNOLOGY,

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I. MY PROFESSIONAL GOAL AND ETHICS

To genuinely put-together all promising deliberations to navigate the students towards successful nation building by imparting true leadership qualities in them, along with treasure of in depth productive knowledge of the subject, effective interactive skills, kindness, devotion and possession of good moral values. My vigorous efforts will remain persistent to contribute towards leading frontiers of Higher Education in India vis-à-vis the University Academics and Administration, in the coming years. I personally believe to put my never-ending efforts to establish myself as an authority in the area of my expertise in the field of Food Technology. My future plans and goals also include building network with eminent Food Scientists and Technologists worldwide by effective research collaborations in the Advanced Areas of Food Science and Technology.

II.PROFESSIONAL ACHIEVEMENTS

Actively propagated research goals through publications in peer reviewed journals, by presenting research papers in International and National Conferences, organizing conferences, chairing sessions in International and National Conference/Seminars. I am possessing almost twenty four years of teaching, training and guiding undergraduate, postgraduate and doctoral students of the department of Food Technology with utmost sincerity and dedication. I also remain actively involved in curricula development of the teaching courses of all the programs according to the demand of time as and when needed.

III. ACADEMIC/EDUCATIONAL QUALIFICATIONS:

B.Sc., M.Sc., PhD

PhD CCS Haryana Agricultural University, Hisar,
Haryana, India (April, 1998)

- * OGPA: 3.89/4.00 (**87.80% marks**)
- * Specialization: Fruit Processing Technology
- * Major/Minor subjects: Horticulture /Foods and Nutrition
- * Thesis title: **Studies on Processing Technology of sand pears cv. Patharnakh (*Pyrus serotina*Rehd. var.Culta)**
- * Guide: Dr. S.S. Dhawan

M.Sc CCS Haryana Agricultural University, Hisar
(January, 1993)

- * OGPA: 3.87/4.00 (**87.40% marks**)
- * Specialization: Post harvest technology of fruits/ Fruit processing and preservation
- * Major/Minor subjects: Horticulture/Food Microbiology
- * Thesis title: **Comparison of guava (*Psidium guajava* L.) hybrids with commercial cultivars for processing quality.**
- * Guide: Dr. O.P Gupta

B.Sc. (Hons.)Agriculture CCS Haryana Agricultural University, Hisar
(July, 1990)

- * OGPA: 3.64/4.00 (**79.84% marks**)
- * Discipline: Agriculture and all allied subjects
- * Elective: Horticulture

IV. SCHOLARSHIP/FELLOWSHIP AWARDED DURING STUDY TENURE

1. Holder of Tripura Govt. (INDIA) Stipend during Higher Secondary and B.Sc. study.
2. ICAR Junior Research fellowship holder during M.Sc. study.
3. CSIR Senior Research fellowship holder during PhD study.
4. Qualified ASRB (AGRICULTURAL SCIENTISTS RECRUITMENT BOARD) National eligibility Test (NET) for lectureship conducted by ICAR in 1993.

V. PROFESSIONAL EXPERIENCE (Teaching/Research):

Presently working as Professor in the department of Food Technology,
Guru Jambheshwar University of Science and Technology, Hisar, Haryana, India

Employment Record till date:

Employer	Post held	Pay Scale	Basic Pay	Period of employment From to	Nature of duties/ work
Registrar, G.J.U.S.T, Hisar	Professor, Food Technology	Grade Pay 10,000	1,77,000/-	28th Nov'2011 till date	PhD Teaching and Research guidance, M.Tech and M.Sc teaching and Research project supervision, UG teaching
Do-	Associate Professor, Food Technology	49,200-9000-	47,800/-	28th Nov'2008 till Nov.27 th 2011'	Do-
Registrar, G.J.U.S.T, Hisar	Reader , Food Technology	12,000-420- 18,200	13,260/-	Nov'28 th 2005 to Nov.27 th ' 2008	PhD research guidance, PG teaching and Research
Registrar, G.J.U.S.T, Hisar	Lecturer (Senior-Scale) Food Tech.	10,000-325- 15200	11,625/-	28th Nov'2000 to 27th Nov'2005	PG Teaching and Research
-do-	Lecturer (Food Processing Tech.)	8000-275- 13500	8,000/-	31.10.1996 to 31.10.2000	PG Diploma and PG Teaching and Research
CSIR, New Delhi	Senior Research fellow (SRF)during PhD Study	2800/- plus contingency	2800/-	June'93 Sept.'96	Ph.D. research

VI. KEY AREAS OF TEACHING AND RESEARCH:**i) B.Tech/M.Tech/M.Sc/PhD (Food Technology) Teaching: Theory Courses Taught:**

1. Principles of Food Processing and Preservation
2. Technology of Fruits and Vegetables
3. Fruits and Vegetables processing
4. Technology of Beverages
5. Food Additives
6. Spices and Plantation Crops
7. Food flavors and Colors
8. Advanced Food Science and Technology (PhD course jointly)
9. Advanced Post Harvest Technology of Fruits and Vegetables (M.Tech)

Practical Courses Taught:

1. Plant products Practical
2. Fruits and Vegetables analysis
3. Fruit processing and preservation
4. Advanced Post Harvest Technology of Fruits and Vegetables
5. Technology of Beverages Practical to **M.Sc and M.Tech classes**
6. Spices and Plantation Crops Practical
7. Food flavors and Colors Practical

ii) PG/PhD Research:

PhD Research guidance: Ph.D degree completed under my supervision –06
PhD ongoing -4

Sr. No	Name	Registration No.	Topic of Investigation (Title of Thesis)	Year of Passing
1	Krishan Kumar	0108901	Development and nutritional evaluation of mushroom based foods	2007
2	Valentina Singh	0508904	Application of microwave technology in the development of restructured fish products	2010
3	Ritu Yadav	0508903	Studies on minimal processing and preservation of fruits and vegetables by active packaging	2014
4	Indu Bharti	10089007	Development of natural biopolymer films and its application on quality enhancement of cut fruits and vegetables	2017
5	Manish Kumar	13089003	Development of ohmic heating system and its application for processing of selected fruits and fruit products	2018
6	Kiran Bala	13089001	Extraction and quantification of flavonoids from phalsa (<i>Grewia asiatica</i>)	2019

Ongoing PhD scholars registered- 04

M.Tech (Food Engg. and Food Technology) Research Projects supervised-- 41

M.Sc. (FPT/FT) thesis supervised – 90

Teaching Experience: 24 years 9 months (From 31.10.96 to till date)

Research Experience: 27 years 9 months (From Oct'93 to till date) including three years period spent for Ph.D. research.

Areas of Academic Interests:

Technology of Fruits and Vegetables

Post-harvest Technology of fruits and Vegetables

Food Processing and Preservation

Technology of Plant foods

Advanced Food Science

iii) Key areas of Research:

New product development

Extraction of functional ingredients and biochemical characterization of under-exploited fruits

Minimal processing of cut fruits and vegetables

Edible coatings and Active Packaging of fruits

Fruit waste utilization

Application of Ohmic heating on nutritional quality of fruit products

VII. RESEARCH PROJECTS HANDLED:

1. Completed a minor project from UGC unassigned grant of the University as P.I. on the topic entitled:“Studies on Processing and preservation techniques of some Mushroom based foods prepared from white button mushrooms (*Agaricus bisporus* L.)”.
2. Completed a Minor Research Project granted by the University as P.I. on the topic entitled: Extraction of Phyto-chemicals from Fruit and Vegetable wastes.

VIII. REVIEWER-JOURNALS

Acted as Reviewer for reviewing research paper entitled “Effect of incorporation of carrot pomace powder and germinated chickpea flour on the

quality characteristics of biscuits” for International Food Research Journal (ISSN 1985-4668), published from Putra, Malaysia in 2014.

IX. ACADEMIC POSITIONS:

Chairperson---Department of Food Technology from Nov, 2013 to July 2015.

Professor -- Department of Food Technology from November 2011 till date.

Programme Co-coordinator--M.tech (Food Engineering).

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- i) **Chairperson**, Department of Food Technology
 - ii) Member of Board of Studies of the department.
 - iii) Member of Departmental Research Committee.
 - iv) Member of Departmental and Library Purchase Committee.
 - v) Member of Advisory committee of GJUST Faculty club.
 - vi) Secretary, Staff Counsel of the department.
 - vii) Member of Faculty of Environmental, Biosciences and Technology (FEBT)
 - viii) Member, Committee to frame guidelines for common structure under CBCS for M. Tech. Programs

X. RESEARCH PUBLICATIONS IN REFERRED JOURNALS: from Latest Onward...

A. International journals:

1. Sunil Bishnoi, Navnidhi Chhikara, Nisha Singhania, and **Aradhita Barmanray**. Dec.2020.Effect of cabinet drying on nutritional quality and drying kinetics of fenugreek leaves (*Trigonella foenum-graecum L.*).*Journal of Agriculture and Food Research*:Vol.2 (2020),100072(Elsevier Publication).
2. Nisha Singhania, Priyanka Kajla, Sunil Bishnoi,**Aradhita Barmanray** and Ronak. Dec.2019. Development and storage studies of wood apple (*Limonia acidissima*) chutney. *International Journal of Chemical Studies* 2020; 8(1): 2473-2476.P-ISSN: 2349-8528 E-ISSN: 2321-4902.
3. Kiran Bala and **Aradhita Barman Ray**. 2019. Functional group analysis of lyophilized pulp and seed powder of Phalsa (*Grewia asiatica*).*Journal of Pharmacognosy and Phytochemistry*. Vol.8:2, 873-878.E-ISSN:2349-8234, P-ISSN:2278-4136, NAAS Rating: 5.21, Impact factor: GIF:0.255, ICV:5.5UGC Approved Journal No. 45051.
4. Kiran Bala and **Aradhita Barmanray**. 2019. A Study on Assessment of Physico-Chemical Changes during Ripening of Dwarf Phalsa (*Grewia asiatica*) cultivar. *Annals of Biology*; **35**(1):136-139, 2019, ISSN: 0970-015.
5. Kiran Bala and **Aradhita Barman Ray**. 2019. Physico-chemical Characterization of Dwarf Phalsa (*Grewia asiatica*) collected From Central Fruit Farm, Hisar (Haryana). *Annals of Agri-Bio Research*; **24**(1):111-114, 2019, ISSN: 0971-9660.

6. KiranBala and **Aradhita Barmanray** (2019).Comparative Study on Physical Characteristics of Tall and Dwarf Phalsa (*Grewia asiatica*) Fruit.*Journal of Food Research and Technology*. **07**(01):01-03.ISSN Online: 2347-5749.
7. KiranBala and **AradhitaBarmanray**(2019). Bioactive compounds, vitamins and minerals composition of freeze-dried *Grewia asiatica* L. (phalsa) pulp and seed powder. *Asian Journal of Dairy and Food Research*. 38(3):237-241.Online ISSN: 0976-0563.
8. Rinku Bala, Aradhita Ray, Neha Kumari July, 2018. Effect of temperature on quality characteristics of Hawaiian, Ranchi and Taiwan papaya pulp. *Journal of Emerging Technologies and Innovative Research*.
9. Kiran Lata, A.Jaiswal and **Aradhita Ray** (2018). A study on quality changes in stored bottle gourd (*lagenaria ciceraria*) juice. *Journal of Food Science and Technology* 4(1): 21-27, 2018.
10. Parveen Kumari and **Aradhita Ray Barman** (2018). Qualitative Changes in Blended Radish Juice Stored Under Refrigeration condition. *International Journal of Advanced Research in Science, Engineering and Technology* 5(9):6855-63 ISSN: 2350-0328.
11. Manish Kumar and **Aradhita Ray**.2017.Assessment of relationship between Electrical Heating parameters and temperature rise rate of peach (*Prunus persica*) pulp. *Annals of Biology*: **33** (2):299-303.2017 ISSN: 0970-015.
12. Manish Kumar and **Aradhita Ray**. 2017. Effect of electric field strength, frequency and temperature on electrical conductivity of peach pulp processed by Ohmic heating. *Annals of Agri-Bio Research*:**22**(2): 281-285. 2017, ISSN: 0971-9660.
13. Valentina Chauhan, **Aradhita Barman Ray** and Alka Sharma.2017. Standardization of cooking method of fish ball using spice mix as preservative and spice mix formulation. *International Journal of Advanced Education and Research*.Volume 2; Issue 4; July; Page No. 191-194.ISSN: 2455-5746Impact Factor: RJIF 5.34 www.alleducationjournal.com
14. Valentina Chauhan, **Aradhita Barman Ray** and Alka Sharma. 2017. Optimization of technique for developing ready to cook fish fillets using spice mix as preservative from fresh water fish (*Catla catla*). *International Journal of Food Science and Nutrition*.Volume 2; Issue 5; September 2017; Page No. 89-92ISSN: 2455-4898 Impact Factor: RJIF 5.14 www.foodsciencejournal.com
15. Valentina Chauhan,**Aradhita Ray** and Alka Sharma. 2017. Quality changes in fish balls prepared using spice mix cooked both in microwave and conventional oven stored under refrigerated condition. *International Journal of Food Science and Nutrition*. Volume 2; Issue 6; November; Page No. 220-223. ISSN: 2455-4898 Impact Factor: RJIF 5.14
16. Anju Boora Khatkar, **Aradhita Ray** and Amarjeet Kaur.2017.Studies on Shelf Life extension of paneer with the addition of plant essential oil and different packaging materials..*International Journal of Current Microbiology and Applied Sciences*. Vol. 6 : Number 9 (2017). ISSN: 2319-7706, Journal homepage: <http://www.ijcmas.com>
17. Anju Boora Khatkar, **Aradhita Ray** and Amarjeet Kaur.2017.Effect of addition of clove essential oil on the storage stability of paneer. *The Pharma Innovation* 6(9,Part A):39,2017.
18. Krishan kumar,**A Barman Ray** and S Kumar.2017.Shelf life studies on Osmo-Air dried white button mushroom(*Agaricus bisporus L*). *Current Research in Nutrition and Food Science Journal*;5(2)144-153,2017.

19. Kiran Bala and **Aradhita Barmanray**.2016. Influence of drying method on total flavonoid content of phalsa (*Grewia asiatica*) fruit. *International Journal for Research in Applied Science & Engineering Technology*. Vol. 5(8) pp.720-725. ISSN: 2321-9653.
20. **Aradhita Barmanray** and Kiran Bala. 2016 .Effects of Storage Conditions on sensory attributes of phalsa fruit (*Grewia asiatica*) of variety Sharbati. *International Journal of Advanced Research in Science and Engineering*. Vol. 5(3) pp. 170-175. ISSN: 2319-8354.
21. Sunil Bishnoi, Rajesh Sheoran, **Aradhita Ray** and Sangeeta C. Sindhu. 2016. Mathematical Modeling of Hot Air Drying of Fenugreek leaves (*Trigonella foenum-graecum*) in Cabinet dryer. *International Journal of Food and Nutritional Science*. Vol.5 (3). ISSN: 2320-7876.
22. K.Younis, R.Islam, K. Jahan, M.Kundu, and **A.Ray**.2016. Investigating the effect of mosambi (*Citrus limetta*) peel powder on physicochemical and sensory properties of cookies. *Quality Assurance and Safety of Crops and Foods*.Vol.8 (3):393-398,2016. ISSN: 1757-837X (online edition).
23. Krishan kumar and **Aradhita Barman Ray**.2016. Development and shelf life evaluation of tomato mushroom mixed ketchup. *Journal of Food Science and Technology*. Springer online Publication. .Vol .53(5) pp.2236-2242016..
24. Ravinder Kaushik, Naveen Kumar, Manvesh Kumar Sihag and **Aradhita Ray** 2015. Isolation, characterization of wheat gluten and its regeneration properties. *Journal of Food Science and Technology*. Springer Publication. Vol. 52 (9),pp. 5930-5937.
25. Indu Bharti and **Aradhita Ray**. 2015. Study of Mechanical and Water Barrier properties of chitosan based edible Films affected by process parameters by using Response Surface Methodology. *International Journal of Research Studies in Bio Sciences (IJRSB)*. Vol.3 (8) :91-97.
26. Indu Bharti and **Aradhita Ray**.2015. Effect of polyols and organic acids on the physicochemical and mechanical properties of biopolymer based chitosan edible films. *International Journal of Agriculture and Food Science*. 5(3):1042-109,2015.
27. Kaiser Younis,Rayees Ul Islam, Kausar Jahan,Basharat Yousuf and **AradhitaRay**.2015. Effect of addition of mosambi (*Citrus limetta*) peel powder on textural and sensory properties of papaya jam.*Cogent Food and Agriculture*.1(1):1023675,2015. ISSN: 2321-1923.Taylor and Francis online.
28. Ritu Yadav, **Aradhita Ray** and Neeraj 2015. Active Packaging-An Innovative concept for Fruits and Vegetables. *Annals of Agri-Bio Research* .Vol.20 (2) pp.283-285,2015.
29. Naresh Kumar Sharma, Vikas Beniwal, Naveen Kumar, Surender Kumar, Ashok Kumar Pathera and **Aradhita Ray** (2014). Production of Tannase under Solid-State Fermentation and its application in detannification of guava juice. *Preparative Biochemistry and Biotechnology*, 44:3, 281-290, Publisher: Taylor and Francis.
30. Kiran Lata and **Aradhita Ray**.2014.Physico-chemical changes in bottle gourd (*lagenaria ciceraria*) juice during storage. *International Journal for Research in Applied Science and Engineering Technology (IJRASET)*. Vol.2 (10):81-83 ISSN: 2321-9653.
31. Sandeep Janghu, **Aradhita Ray**, Vikas Bansal and Ravinder Kaushik.2014. Dehydration process optimization for maximum lycopene retention in tomato slices using response surface methodology. *Asian .J. Dairy & Food res*. Vol. 33(3):204-208,2014.
32. Indu Bharati and **Aradhita Ray**.2014. Effects of extraction Techniques on Total Flavonoids, Phenols and Antioxidant Activity of Different Plants Extracts.

International Journal for Research in Applied Science and Engineering Technology (IJRASET). Vol.2 (1): pp 41-48. ISSN: 2321-9653.

33. **Aradhita Ray** and Ajay Singh Kataria. 2012. A study on Antimicrobial Activity of Sweet Lime (Citrus Limetta) Fruit waste extract. *Academic Journal of Science. Vol.1 (2): 377-412. ISSN:2165-6282.*
34. Ritu Yadav and **Aradhita Ray**. 2011. Effects of Active Packaging Treatments on physiological changes in tomato fruit. *Annals of Agri –Bio Research.16 (1):61-64, 2011.*
35. Ritu Yadav and **Aradhita Ray**.2011. Physico-chemical changes in tomato fruit under active packaging. *Annals of Biology.27 (1):87-90,2011.*
36. Valentina S.Chauhan ,**Aradhita Ray** and Alka Sharma. 2009. Lipid Quality of Catla catla fillets as affected by different cooking methods and spice-Mix .*Annals of Agri-Bio Research. Vol.14. (1):5-7, 2009.*
37. Valentina S. Chauhan ,**Aradhita Ray** and Alka Sharma. 2009. Effects of different cooking methods and spice-mix on the quality improvement of lipid contents of Catla(*Catla catla*) Fish. *Annals of Agri-Bio Research: Vol. 14(1):1-3,2009.*
38. Krishan Kumar and **Aradhita BarmanRay**.2008.Shelf life studies on pickled button mushroom(*Agaricus bisporus*). *Mushroom Research-An International Journal: 17(1)25-30,2008.*
39. Krishan Kumar and **Aradhita BarmanRay**.2007.Nutritional evaluation and storage studies of button mushroom fortified biscuits. *Mushroom Research-An International Journal: 16 (1) 31-35.*
40. Krishan Kumar and **Aradhita BarmanRay**.2007.Studies on drying characteristics of white button mushroom dried by different drying techniques. *Mushroom Research-An International Journal: 16 (1) 37-40, 2007.*

B. Research Publications in National journals:

41. Nisha Singhania and Aradhita B.Ray.2019.Effect of Drying Techniques on Physicochemical Properties of Wood Apple (*Limonia acidissima*).*Journal of Agricultural Engineering and Food Technology; 6(1): 9-12 January-March, 2019, p- ISSN: 2350-0085; e-ISSN: 2350-0263;Krishi Sanskriti Publications.*
42. Kiran Bala and **Aradhita Barman Ray**. 2019. Functional group analysis of lyophilized pulp and seed powder of Phalsa (*Grewia asiatica*).*Journal of Pharmacognosy and Phytochemistry. Vol.8:2, 873-878.E-ISSN:2349-8234, P-ISSN:2278-4136, NAAS Rating: 5.21, Impact factor: GIF:0.255, ICV:5.52.UGC Approved Journal No. 45051.*
43. Manish Kumar and **Aradhita Ray**.2018 Optimization of Ohmic Heating Parameters for Processing of Bael (Aegle Marmelos) Juice. *TECHNOFAME- A Journal of Multidisciplinary Advance Research. Vol.7 No. 1, 12–20 (2018) ISSN:2319-9792(Online).*
44. Kiran Bala, Manish Kumar and **Aradhita Ray**.2015. Studies on incorporation of various ingredients to Chywanprash paste for development of Chywanprash Bar. *Beverage & Food World.Vol.42:pp.36-38.*
45. Ritu Yadav,**Aradhita Ray** and B.S Khatkar.2015. Formula Optimization of Active Packaging treatments for Research. *Journal of Basic and Applied Engineering Research.Vol.2 (17) pp 1523-1525.P-ISSN: 2350-0077; e-ISSN: 2350-0255.*

46. Ritu Yadav, **Aradhita Ray** and B.S. Khatkar.2015. A Study of Active Packaging (AP) Technology on Banana Fruit. *Journal of Basic and Applied Engineering Research*.Vol.2 (17):1518-1522. P-ISSN: 2350-0077; e-ISSN: 2350-0255.
47. **Aradhita Ray** and Indu Bharti .2015.Effects of Chitosan Composite Coating on Grapes. *Beverage and Food World*. Vol.42 (1),pp60-66.
48. Manish Kumar, **Aradhita Ray**, Akshma Berwal and Ashok K. Pathera.2014. “Physico-chemical and biological properties of seed powder of flannel weed”. *Indian Journal of Weed Science* 46(3) :256–260.2014.
49. Ritu Yadav, **Aradhita Ray** and B.S. Khatkar .2011. Incorporation of Oxygen scavenger Sachet for Active Packaging of Minimally Processed Orange (*Citrus sinensis*). *Har.J. Hort.Science*. Vol. 39(3&4): 228-231.
50. Ritu Yadav and **Aradhita Ray**.2010. Incorporation of Oxygen Scavenger Sachet for Active Packaging of minimally processed orange (*Citrus sinensis*). *Har. J.Hort. Sciences*.39(3/4):228-231,2010
51. Krishan Kumar and **Aradhita Ray**.2010.Effect of Incorporation of Mushroom pulp with Tomato pulp on Physico-Chemical characteristics of mixed soup. *Beverage and Food World*. Vol.37 (1):71-72.
52. Sapna Dhawan and **Aradhita Ray**.2008. Effects of Yeast Pre fermentation on Browning of Potato Chips. Paper Published in the *Proceedings of National Seminar on Food Safety and Quality*, Organized by Department of Food Technology, GJUS&T, Hisar on Oct.20-21, 2008.
53. Krishan Kumar and **Aradhita Ray**.2008.Nutritional Evaluation and Storage Studies of Button Mushroom powder fortified Bread. Paper *Published in the Proceedings of National Seminar on Food Safety and Quality* Organized by Department of Food Technology, GJUS&T , Hisar on Oct.20-21,2008.
54. Rajesh Jale and **Aradhita Ray** .2008. Vitamin C Retention in Dehydrated Aonla Powder. Paper Published in the *Proceedings of National Seminar on Food Safety and Quality*, organized by Department of Food Technology, GJUS&T, Hisar on Oct.20-21, 2008.
55. Sarita Saini, **Aradhita Ray** and Parveen Saini.2008. Development of Protein enriched Noodles by Incorporation of pulses. Paper Published in the *Proceeding of National Seminar on Food Safety and Quality*, Organized by Department of Food Technology, GJUS&T, Hisar on Oct.20-21,2008.
56. Valentina Singh, **Aradhita Ray** and Alka Sharma.2008.Effect of Cooking on Proximate Composition of Fillets and Balls Prepared From *Catla Catla*.Paper Published in the *Proceedings of National Seminar on Food Safety and Quality* Organized by Department of Food Technology, GJUS&T, Hisar on Oct.20-21,2008.
57. Ritu Yadav, **Aradhita Ray** and B.S.Khatkar .2008. A study on Active Packaging of Banana Using Ethylene Scavengers. Paper Published in the *Proceedings of National Seminar on Food Safety and Quality* Organized by the Department Food Technology, GJUS&T, Hisar on Oct.20-21, 2008.
58. Krishan Kumar , Alka Sharma and **Aradhita Ray**.2008. Storage Stability of Musambi (*Citrus sinesis*) RTS beverage in Different Storage Conditions. *Beverage and Food World*.Feb.2008, 35:47-48.
59. Krishan Kumar and **Aradhita Barmanray**.2008.Nutritional Evaluation and storage studies of mushroom and storage studies of chutney prepared from white button mushroom (*Agaricus Bisporus* L.)*Har. J. of Hort. Sciences* Vol.37 (3&4):236-239.
60. Krishan Kumar and **Aradhita Barmanray** . 2007.Studies on Development and shelf life of pickle of white button mushroom (*Agaricus Bisporus* L.). *Har. J. Hort. Sciences*, Vol.36 (3&4):244-246,2007.

61. Anil Panghal Kirti Sharma, Sunil Setia, and **Aradhita Barmanray**.2007. Studies on Utilisation of Whey for preparation of Ready to Serve (RTS) Beverages. *Beverage and Food World*. August 2007:77-79.
62. N. Dilbaghi, V. Dutta, V.Bishnoi and **Aradhita Barmanray** (2004). Studies on the development of lactic fermented and alcoholic whey based beverages. *Processed Food Industry*. November 2004:25-27.
63. **Aradhita Barmanray** and Dhawan, S.S. 1999. A study on extraction and preservation of juice from sand pear (*Pyrus serotina* Rehd.Var. culta) cv. Patharnakh. *The Journal of Plant Sciences Res*. 15:11-17.
64. **Aradhita Barmanray**, Gupta, O.P. and Dhawan, S.S. 1996. Comparison of guava hybrids with commercial cultivars for making jelly. *Har. J. Hort. Sci*.Vol:25 (4) :196-204.
65. **Aradhita Barmanray**, Gupta, O.P. and Dhawan, S.S. 1995. Evaluation of Guava (*Psidium guajava*.L) hybrids for making nectar. *Har. J. Hort. Sci*.Vol:24 (2):102-108.
66. **Aradhita Barmanray** and Gupta, O.P. 1994. Evaluation of guava hybrids for making cheese. *Har. J. Hort. Sci*.Vol: 23(2):108-113.

XI. BOOKS / BOOK CHAPTERS / PROCEEDINGS

1. M.Kumar, **A.Barmanray**, K.K Dash and S.Chakraborty.June 2021. Chapter 8. Application of Ohmic heating in Food Processing. *Food Processing: Advances in Thermal Technologies*. CRC Press. Book Edited by Kshirod Kumar Dash and Sourav Chakraborty. Taylor and Francis. Published June 28, 2021. ISBN: 9780367337209.
2. KiranBala Nain, SanjuBala Dhull, Sneha Punia and **Aradhita Barmanray** (2020). Nanoemulsions: As Natural Antimicrobial Agents. *Nanotechnological Approaches in Food Microbiology*. CRC Press, Taylor and Francis. ISBN: 9780367359447. Under print.
3. **Aradhita Barmanray** and Kiran Bala. Dec.2019. Bioactive Compounds and Health Benefits of Phalsa: An Underutilized Fruit. Chapter 5. *Food Bioactives: Functionality and Applications in Human Health*. Apple Academic Press. Inc. USA. ISBN: 9781771887991, E-Book ISBN: 9780429242793.
4. **Aradhita Barmanray** and Indu Bharti. Dec.2019. Applications of Natural Biopolymer films as edible coatings on cut fruits and vegetables. Chapter 13. *Technologies for value addition in Food Products and Processes*. Apple Academic Press. Inc. USA. ISBN: 9781771887991, E-Book ISBN: 9780429242793.
5. **Dr. Aradhita Ray**.2014. Unconventional yet fascinating field of Food Technology. **A special feature in career connect**. June 2014. Vol 3. Issue 2.
6. Khatkar B.S.; Sharma, Alka; **Ray Aradhita**; Mudgil, Deepak; and Gulia, Neelam (2008) "Food Safety and Quality" Department of Food Technology, GJUSNT, Hisar (Proceedings of National Seminar)

XII. RESEARCH PAPER PRESENTED IN NATIONAL AND INTERNATIONAL CONFERENCES / SEMINARS (BY SELF OR UNDER SUPERVISION)

Latest Onward.....

A. INTERNATIONAL CONFERENCES / SEMINARS

1. Nisha Singhanian, **Aradhita Barmanray**, Sunil Bishnoi and SeemaRani.2020. “A study on optimising condition for extraction of total phenols in Wood Apple fruit (*Limonia acidissima*) pulp. Presentation in **International Conference on “ Food Processing, Nutrition and Fortification with emphasis on Vitamin D,”** Organized by School of Interdisciplinary Sciences and Technology and School of Unani Medical Education and Research, Jamia Hamdard University, New Delhi, on 5 – 6th Mar, 2020.
2. Sunil Bishnoi **Aradhita B.Ray**,Nisha Singhanian and SeemaRani,,2020.“On optimisation of germination conditions for lentil seeds in seed germinator”.Presentation in **International Conference on“ Food Processing, Nutrition and Fortification with emphasis on Vitamin D,”** Organised by School of Interdisciplinary Sciences and Technology and School of Unani Medical Education and Research, Jamia Hamdard University, New Delhi, on 5 – 6th Mar, 2020.
3. SeemaRani, **Aradhita Barmanray** Nisha Singhanian,and Sunil Bishnoi.2020.“On Extraction of oleo resins from curry leaves,. Presentation in **International Conference, “ Food Processing, Nutrition and Fortification with emphasis on Vitamin D,”** Organized by School of Interdisciplinary Sciences and Technology and School of Unani Medical Education and Research, Jamia Hamdard University, New Delhi, on 5 – 6th Mar, 2020.
4. Nisha Singhanian and **Aradhita Barmanray**.2019.Oral presentation on “ Effect of drying technique on physico chemical properties of Wood Apple (*Limonia acidissima*)in **International Conference “Contemporary Issues in Integrating Health and Nutrition with the emerging area of Food Technology, Agriculture, Environment and Allied Science,**Organized by Shyama Prasad Mukherjee College for Women, New Delhi on 6th April, 2019.
5. Sunil Bishnoi and Prof. **Aradhita Barmanray**.2018.“Study on effect of blanching and suitability of drying models for fenugreek leaves (*Trigonella foenum graceum*)”presented at**International Conference on Recent Advances in Food Processing Technology** at Indian Institute of Food Processing Technology(IIFPT),Thanjavur,Tamilnadu on 17-19th August,2018.
6. Kiran Bala and and **Aradhita B.Ray**.2018. Oral presentation on “Influence of storage on total flavonoid content of Phalsa jam”at **International Conference on “Bio and Nano Technology for Sustainable Agriculture, Food, Health and Energy,**Sponsored by UGC,SAP-DRS-II, DBT, Ministry of Science and Technology,Govt .of India, Organized by Dept.of Bio and Nano Technology GJUS &T, Hisaron 21-23 February, 2018.
7. Valentina Singh Chauhan and **Aradhita B.Ray**.2017.Oral presentation on “Quality changes in fish balls prepared using spice mix cooked both in microwave and conventional oven stored under refrigerated condition”. Research Conclave during **International Summit for Packaging Industry** held at Indian Institute of Packaging, Delhi on Oct, 27 – 28, 2017.
8. Kaiser Younis and **Aradhita Ray**.2014.Incorporation of Mosambi (*Citrus limetta*) peel powder in cookies and jam as a source of dietary fibre. Poster presented and abstracts published in the proceeding of the **International Conference on new approaches in Food Security & Value Additon : Technological & Genetic Options (NAFSVA-**

- 2014)organized by Post Graduate Department of Food Technology,Raja Balwant Singh Engineering Technical Campus, Bichpuri, Agra (U.P), India on 17th -19th February, 2014.
9. Sandeep Janghu and **Aradhita Ray**.2014.Process optimization using R.S.M for maximum lycopene relation during processing of tomato slices. “Poster presented and abstract published in the proceeding of **2ndInternational conference/ workshop on emerging Food safety: Challenges of developing countries**” held at NIFTEM, (Kundli) Sonapat, Haryana on 9th – 11th January 2014.
 10. **Parveen Kumari and Dr. Aradhita Ray**2014. **Oral presentation** on “Effect of Storage on Physico-chemical Properties of Blended Radish (*Raphanus sativus*) juice **4th International Conference on Updating Food Technology: A Challenge towards Public Health Nutrition** during 7-8the May, 2014 at New Convention Centre (JNU), New Delhi.
 11. Manish Kumar, **Aradhita Ray** and Wasim Mir.2013.“Effect of ohmic heating on electrical conductivity of tomato puree”.Paper orally presented in “**International Conference on Food Technology: Impact on Nutrition and Health (ICFIN) -2013** held at JNU, New Delhi from 23-24 Dec’2013.
 12. Kiran Bala and **Aradhita Ray**. 2013. “Miracle Fruit: Phalsa”.Paper presented (NFF-P-06) and abstract published in the proceeding of “**International Conference on Food Technology: Impact on Nutrition and Health (ICFIN) -2013** held at JNU, New Delhi from 23-24 Dec’2013.
 13. **Aradhita Ray**.2012.attended, participated and orally presented paper entitled “A Study on Antibacterial Activity of Sweet lime(*Citrus limetta*) Fruit Waste Extract” at ‘**American Canadian International Conference for Academic Disciplines’ (2012)**, Organized by International Journal of Arts and Sciences (IJAS), Rhode Island, USA, held at Ryerson University’s International Living Learning Centre (ILLC), **Toronto, Canada**, from 21st to 24th May, 2012.
 14. Anju B.Khatkar, **Aradhita Ray** and Sunill K. Khatkar.2011.Paper entitled “Studies on shelf life extention of paneer with plant essential oils ” accepted and presentedand abstract published in the Proceeding of‘**International Conference on Functional Dairy Foods’ (ICFDF-2011)**,Organized by Dairy Technology Society of India and N.D.R.I, (Karnal), INDIA,Held at N.D.R.I, Karnal from 16th to 19th Nov.2011.
 15. Indu Bharti and **Aradhita Ray**. 2011. “Application of natural biopolymer films coatings on fresh cut fruit and vegetables” Paper presented at **IFCAN 2011 on Food and Nutraceuticals for Nutrition and Health: Technology and Delivery**held at Salem, Vellore district, Tamilnadu from 20th – 22rd January,2011.
 16. Ritu yadav and **Aradhita Ray** .2007. Studies on Active Packaging of Banana by ethylene scavenger. Paper presented at **ICFOST 2007** held at IIT, Kharagpur in association with CFTRI, Mysore from 31Dec.2008 to2nd Jan.2008.
 17. V.Singh Chauhan, **Aradhita Ray**and Alka Sharma.2007.Studies on Fatty acid composition of fish fillets and balls prepared from Indian carp *Catla catla* affected by spices and methods of cooking. Paper presented at **International Conference on Traditional dairy foods** organized by Dairy Tech. Society of India at NDRI, Karnal from 14th to17thNov.2007.

B. NATIONAL CONFERENCES / SEMINARS

18. Manish Kumar and **Aradhita Ray**. 2018.Oral presentation on “Effect of conventional and ohmic heating on different physicochemical characteristics of bael juice at **3rdNational Conference on Contemporary Food Processing and Preservation**

- Technologies (NABARD sponsored)** organized by School of Engineering and Food Technology, Shoolini University, H.P on 12-13 April, 2018.
19. Sumit Grover and **Aradhita B Ray**.2018. Poster presentation on “Cold plasma: An emerging non thermal technology” **at 3rd National Conference on Contemporary Food Processing and Preservation Technologies** (NABARD sponsored) organized by School of Engineering and Food Technology, Shoolini University, H.P on 12-13 April, 2018.
 20. Valentina Singh Chauhan, **Aradhita.B. Ray** and Alka Sharma. 2017. Presentation on “Standardization of cooking method of fish ball using spice mix as preservative and spice mix formulation” at **National conference on Advances in Food Science and Technology : Current Trends and Future perspectives** organized by Dept. of Food Technology, Akal College of Agriculture, Eternal University, Baru Sahib, H.P from 24.03.2017 to 25.03.2017.
 21. Darshana and **Aradhita B. Ray**.2017.Application of non thermal treatments for bitterness reduction in grapefruit (*Citrus paradise*) juice at **National Conference on Food Processing India,2017** organized by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar, Haryana on March03 -04, 2017.
 22. Kiran Bala and **Aradhita B. Ray**.2017.Nutritive,therapeutic and processing aspects of phalsa (*Grewia asiatica*):an underutilized fruit **at National Conference on Food Processing India 2017** organized by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar, Haryana on March03 -04, 2017.
 23. Seema Rani and **Aradhita Barman Ray**.2017.Antioxidant and anti-fungal properties of curry (*Murraya koenigii*) leaves oleoresins **at National Conference on Food Processing India 2017** organized by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar, Haryana on March 03 -04, 2017.
 24. Sunil Bishnoi and **Aradhita B.Ray**. 2017. Effects of various treatments and hot air drying on nutritional parameters of fenugreek leaves **at National Conference on Food Processing India 2017** organized by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar, Haryana on March 03 -04, 2017.
 25. Manish Kumar, **Aradhita Ray** and Anu Tikaniya.2017.Electrical Heating of Green Guar Beans **at National Conference on Food Processing India 2017** organized by Department of Food Technology, Guru Jambheshwar University of Science and Technology, Hisar, Haryana on March 03 -04, 2017.
 26. Manish Kumar,**Aradhita Ray** and Dharmendar. 2017. Oral presentation on “Processing of diluted bael pulp by Ohmic heating” at **National Conference on Food Processing for value addition: Trends and innovations** organized by Department of Food Technology, Maharshi Dayanand University Rohtak, Haryana on Nov 27, 2017.
 27. **Dr. Aradhita B.Ray**.2016.Attendedand participated in **Alumni Convention and National Seminar on Indian Agriculture: Challenges and Opportunities**, held at CCS Haryana Agricultural University, Hisar on April 8-9, 2016.
 28. **Dr. Aradhita B.Ray (2015)** had attended and participated in **the 47th Annual National Conference organized by the Nutrition Society of India** held at National Institute of Nutrition, Hyderabad on 9-10 October, 2015, as Life member of the NSI (Nutrition Society of India).
 29. Indu Bharti and **Aradhita Ray**, 2014. Chitosan: Its food application. Poster presented and abstracts published in the proceeding of “**National Seminar on Reorientation of**

- Agricultural research to ensure national food security**”,organized by CCSHAU, Hisar, Haryana, during 6th to 7th January,2014.
30. Darshana and **Aradhita Ray**. 2014. Phytochemicals in fruits and vegetable wastes. Poster presented and abstracts published in the proceeding of **“National Seminar on Reorientation of Agricultural research to ensure national food security”**,Organized by CCSHAU, Hisar. Haryana, during 6th – 7th January,2014.
 31. Kiran Bala and **Aradhita Ray**.2014, Phalsa (*Grewia asiatica*): Nutritional and Processing Aspect. Poster presented and abstracts published in the proceeding of **‘National Seminar on Reorientation of Agricultural research to ensure national food security’** Organized by CCSHAU, Hisar, Haryana, during 6th – 7thJanuary,2014.
 32. Manish Kumar, **Dr. Aradhita Ray** and Umed Singh-2014 : Poster presented and abstracts published in the proceeding of **National Conference on Recent Development in Chemical Sciences (NCRDCS-14)** on“ Spectrophotometric analysis of total carotenoids in thermally processed Mango Puree” organized by Department of Chemistry, GJUS&T, Hisar, during 25th – 26th Feb.-2014.
 33. Priya Dangi and **Aradhita Ray**. 2012. Food miles and Global Warming. Poster presented and abstract published in the Souveni of **‘National Seminar on Environmental Degradation: Issues and Remedies** organized by Dayanand Post Graduate College, Hisaron 28th February, 2012.
 34. Tanuja and **Aradhita Ray**. 2012. Bioplastics-A Step towards Eco-friendly World. Poster presented and abstract published in the Souveni of **“National Seminar on Environmental Degradation: Issues and Remedies”**organized by Dayanand Post Graduate College, Hisaron 28thFebruary, 2012.
 35. Nisha Chaudhary and **Aradhita Ray**. 2012. Genetically modified food Crops: Impact on Environment.Poster presented and abstract published in the Souveni of **‘National Seminar on Environmental Degradation: Issues and Remedies**organized by Dayana Post Graduate College, Hisaron 28thFebruary, 2012.
 36. Sangeeta yadav,Alka Sharma and **Aradhita Ray**.2012.Biosorption:ARemedy for Pollution. Poster presented and abstract published in the Souveni of **‘National Seminar on Environmental Degradation: Issues and Remedies**organized by Dayanand Post Graduate College, Hisaron 28thFebruary, 2012.
 37. Shilpi Sindhu, Manish Kumar and **Aradhita Ray**. 2012. Preparation of an alternate drink for Educational Campus. 2012. Poster presented and abstract published in the Souvenir of **‘National Seminar on Environmental Degradation: Issues and Remedies** organized by Dayanand Post Graduate College, Hisaron 28thFebruary, 2012.
 38. **Aradhita Ray**.2012.Self heated cans- an innovative food Packaging. Poster presented at **National Conference on Modern Trends in Packaging and Technology**organized by the Department of Printing Technology, GJUS&T, Hisar on 22nd March, 2012.
 39. Manish Kumar,Karun Chhutani, **Aradhita Ray**, Vikas Baniwal and Naresh Kumar Sharma 2011. “Production of tannase under solid state fermentation and its application in fruit juice de-tannification”. Published in National conference on New horizons in Bio Processing of Foods (NHBF-2011)Organized by, Department of Food Engineering and Technology, SLIET-Longowal, Sangrur on 25th -26th February,2011.
 40. Ritu Yadav and **Aradhita Ray**. 2011. A study on physico-chemical quality changes in coated Orange fruit. Presented in **14th Punjab Science Congress on Role of Scientific Innovations & Knowledge in Economic Development** held at SLIET, Longowal, Sangrur on 7th - 9th February.201
 41. Ritu Yadav and **Aradhita Ray**. 2011. Coating Banana fruit increases the post harvest quality and shelf life. Presented in **National Conference on New horizons in Bio**

- Processing of Foods (NHBF-2011)** Organized by, Department of Food Engineering and Technology, SLIET-Longowal, Sangrur , on 25th -26th February,2011.
42. NareshKumar,Naveen Kumar, Rajesh Jogi, Vikas Baniwal and **Aradhita Ray**.2011.Clarification of Guava Juice using tannase enzyme. Published in **National Conference on New horizons in Bio Processing of Foods (NHBF-2011)** Organized by, Department of Food Engineering and Technology, SLIET-Longowal, Sangrur on 25th - 26th February,2011.
 43. Indu Bharti and **Aradhita Ray**. 2011. Biopolymer and their Applications in Food. Presented in **National Conference on Multidisciplinary Approach in Frontier Areas of Environmental Science and Engineering(MAFAESE 2011)** Organised by Department of Environmental Sciences, G.J.U.S&T, Hisar from 4th Mar.2011- 5th Mar.2011.
 44. **Aradhita Ray**. 2011. Applications of Biosensors in Food Industry.An Abstract published in the Proceeding of **UGC sponsored Refresher course in I.T**Organized by G.J.U.S&T, Hisar on 10thFebruary, 2011.
 45. Sangeeta Kumari and **Aradhita Ray**. 2010. Development and nutritional evaluation of vegetable pomace powder incorporated value added cakes. Published in **42ndNational conference on wholesome nutrition: Challenges, Scope and Management**,Organized by Nutrition Society of India, Mumbai Chapter on 19-20th Nov.2010.
 46. Neha, Alka Sharma and **Aradhita Ray**. 2010. Development of rusks by incorporating soy flour and sesame seeds and optimization of the ingredients using response surface methodology. Published in **42ndNational conference on wholesome nutrition: Challenges, Scope and Management**,Organized by Nutrition Society of India, Mumbai Chapter on 19-20th Nov.2010.
 47. Manish Kumar, Sajjan Singh and **Aradhita Ray**. 2010. Effect of different salt concentrations on sauerkraut fermentation. In **National Conference on Environmental and health issues: in a changing climatic scenario**. Organized by, Department of Environmental Sciences at Maharishi Dayanand University, Rohtak, Haryana. On 14-15th Oct.2010.
 48. Manish Kumar, Sajjan Singh and **Aradhita Ray**. 2010. Effect of different salt concentrations on sauerkraut fermentation. In **National Conference on Environmental and health issues: in a changing climatic scenario**. Organized by, Department of Environmental Sciences at Maharishi Dayanand University, Rohtak, Haryana. On 14-15th Oct.2010.
 49. RituYadavand**Aradhita Ray**. 2010. Incorporation of Oxygen scavenger Sachet for Active Packaging of Minimally Processed Orange (*Citrus sinensis*).Research paper orally presentedat **the 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.
 50. Kiran lata and **Aradhita Ray**. 2010. A study on extraction and quality changes in stored bottle gourd (*lagenaria siceraria*) juice. Research paper posterpresented at the **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.
 51. Parveen Kumari, **Aradhita Ray** and Yogesh Verma.2008. Qualitative Changes in Blended Radish Juice Stored under Refrigeration. Abstract Published in the Proceedings of **National Seminar on Food Safety and Quality** organized by Department of Food Technology, GJUST, Hisar on Oct.20- 21, 2008.

XIII. A SHORT TERM COURSES/WORKSHOPS/TRAININGS

PARTICIPATED/ATTENDED: NATIONAL AND INTERNATIONAL:

1. Attended and Participated in Professional Development Training under TEQIP-III for Faculty at Indian Institute of Management (IIM), Raipur from July 15 to 19, 2019.
2. **Attended** and participated in TEQIP III National Short term Course on “Tailoring Technologies for Rural Sector: Development and Dissemination” organized by Indian Institute of Technology (IIT), Guwahati from 29th Oct to 2nd Nov, 2018.
3. Attended a Training session on Anti plagiarism software “Turnitin” at Ch.Ranvir Singh Auditorium organized by Dr. BhimRao Ambedkar Library,GJUS&T, Hisar on 16th January,2018.
4. Participated in AICTE-NEQIP Sponsored one week Faculty Development Program (FDP) on “Advances in Food Processing Technologies” organized by Dept. of Food Engineering and Technology, Tezpur University, Tezpur, Assam from 20-24th Nov,2017.
5. **Attended** and participated in Alumni Convention and National Seminar on Indian Agriculture: Challenges and Opportunities, held at CCS Haryana Agricultural University, Hisar on April 8-9, 2016.
6. Attended and participated in one week Short Term Training Programme on Thermal Processing of Foods: Principles, Practices and Packaging Aspects” at Central Food Technological Research Institute (CFTRI), Mysore from 08.08.2016 to 10.08.2016 under TEQIP-II.
7. **Visited** Central Food Technological Research Institute (CFTRI) Resource Centre, Hyderabad on 8th October, 2015 to get acquainted with the latest technologies available with them and discussed with the Centre Head and other senior scientists about protocols in developing Pilot Plant facilities on Fruit and Vegetable Processing and Preservation.
8. Attended and participated in the 47th Annual National Conference organized by the Nutrition Society of India held at National Institute of Nutrition, Hyderabad on 9-10 October, 2015, as Life member of the NSI (Nutrition Society of India).
9. Attended and participated in a short term training programme on “Water Recycling studies to improve safety of vegetables and Rapid Chemical Techniques for Authenticity Testing” and in other topics like Challenge Studies performed to determine the effects of processing on the growth of specific pathogens in various products in the Department of Food Science, Ontario Agricultural College, Guelph University, Canada, from 09.06.2014 to 20.06.2014 under TEQIP- II World Bank project.

10. Attended and participated in one week Management Capacity Enhancement Programme (MCEP) AT IIM, Indore from November 23 to November 30, 2013 as nominated under TEQIP- II World Bank project.
11. Attended twenty one days Refresher Course on Information Technology (Interdisciplinary) at Academic Staff College, GJUS&T, Hisar from 21st January to 10th February, 2011.
12. Attended one week Professional Development Program for Associate Professors and Professors at Academic Staff College, GJUS&T, Hisar from 14th to 20th January, 2011.
13. Attended UGC sponsored Refresher Course on **Environmental Sciences and Engineering** (21 days) in Dept. of Environmental. Sciences and Engg, G.J.U.,Hisar (March' 2004).
14. Attended and Participated in UGC sponsored Refresher Course (21 days) on **Advances in Food Science and Technology**, at Dept. of Food Tech., G.J.U., Hisar (Nov-Dec.'2001).
15. Advanced course on **Post Harvest Technology of Fruits** at AAREM, CCS H.A.U., Hisar in Oct' 2000.
16. Attended 21 days Orientation course at Academic Staff College, Jamia Millia Islamia, New Delhi,during June-July, 1999.

XIII.B WEBINARS PARTICIPATED/ATTENDED: NATIONAL AND INTERNATIONAL:

1. Participated in one day International Webinar on “**Sustainability in Food Industry; isn't it now the Time?**” organized by The Department of Food Engineering And Technology, SLIET, Longowal: 148106, Punjab on 12th August, 2020.
2. Participated in three days International Webinar Workshop on “**Application of Statistics in Science and Technology using SPSS**”, organized by World Food Preservation Center (WFPC), USA from 8th to 10th August, 2020.
3. Participated in five days Short term Webinar Training Program on “**Environmental impacts of Covid-19 Pandemic challenges and Remedies through Science and Engineering**” organized by Department of Applied Science, Poornima Institute of Engineering and Technology, Jaipur from 27th to 31st July, 2020.
4. Participated in the International Webinar on “**Recent Trends in Processing Technologies for Food Quality and Safety**” organized by Bihar Agricultural University, Sabour, Bhagalpur,Bihar on 20th July, 2020.
5. Participated in National Webinar On “**Government e-Marketplace**” organized by National Project Implementation Unit (NPIU) hosted by

6. State Project Implementation Unit-UP, under Ministry of HRD, Govt. of India, on 7th July, 2020.
7. Participated in International Webinar on “**Efficient Tools for Effective Research Communication and Publications**” organized by World Food Preservation Center, USA from 12 to 14th June, 2020.
8. Participated in Emerald Publishing’s Webinar on “**Publishing Impactful Articles**” organized and conducted by UGC-HRD Centre, GJUS&T, in association with Emerald Publishing India on 5th May, 2020.

XIV. SEMINARS/WORKSHOPS/SHORT-TERM COURSES ORGANIZED:

1. Acted as Convener to organize Two day workshop under TEQIP-III twinning activity for B.Tech (Food Engineering) students of Institute of Engineering and Technology, Bundelkhand University, Jhansi on 15th and 16th October, 2019 to celebrate World Food Day on 16th October, 2019.
2. Organizing committee member of International Conference on Bio and Nano Technologies for sustainable Agriculture, Food, Health, Energy and Industry, organized by the Department of Bio and Nano Technology, from 21 – 23rd Feb, 2018.
3. Active participation as Cultural Committee Convener (Music Events) to organize Inter University Youth Festivals by the University in 2017-2019
4. Member of Organizing committee to celebrate ‘INDRADHANUSH; COLOURS OF WOMANHOOD’, celebrated on the campus on 11th March, 2014 and also assigned duty as Convener of Refreshment and Food Committee.
5. Acted as Organizing Committee member to organize a one day ‘National Workshop on **Recent Trends in Engineering and Technology** (RTET-2012) organized by the Department of Biomedical Engineering /and Food Technology, G.JUS&T, Hisar on 15th March, 2012.
6. Active member of the team to Organize **National Seminar on Food Safety and Quality** along with Alumni Meet on 20 – 21st Oct, 2008 in the Department of Food Technology, GJUST, Hisar.
7. Part of the team to organize a 21 days **Refresher course on Advances in Food Science and Technology**, in the Department of Food Technology during Nov- Dec.2001.
8. Active member of the team to organize a **National seminar on Recent Trends in Food Processing** on April 17 -18, 1998 by the Department of Food Technology, GJUST, Hisar.

XV. EXPERT LECTURES/INVITED TALKS:

1. Invited lecture delivered on “Recent Trends and Advances in Post Harvest Technology of fruits and vegetables” for B.Tech (Food Engineering students) at Raja Balwant Singh Engineering Technical Campus, Bichpuri, Agra on 21st August, 2018.
2. Visited Regional Centre, IIFPT, Guwahati on 23rd March, 2018 to render technical guidance for establishing Food Processing laboratories.
3. Expert lectures by conducting GATE classes for B.Tech (Food Technology) students of Institute of Engineering and Technology, Bundelkhand University, Jhansi (Mentee institute) under twinning activities of TEQIP, on 27 and 28th Dec., 2018.
4. Extension lecture on “Guidelines on processing of locally available fruits and vegetables” at College of Food Technology, Vasant rao Naik Marathwada Krishi Vidyapeeth, Parbhani, Maharashtra on 28th June, 2017.

XVI. INVOLVEMENT IN CULTURAL / SOCIAL / RURAL ACTIVITIES:

1. Invited as judge in music events during inter university youth festival, 2017 -2019.
2. Event coordinator (music events) during youth festival held in 2018 – 2019, organized by DSW and DYW office of GJUSNT, Hisar.
3. World Food Day – 2016: acted as Judge for paper reading, poster and slogan competition organised by AFSTI, Hisar Chapter in College of Basic Sciences, CCSHAU, Hisar.
4. Acted as judge in Music events at 7th Inter University Youth Festival-2017, Organized by GJUS&T, Hisar .
5. Conducted Declamation Contest and acted as Judge on the Theme: Change the future of Migration-invest in Food Security and Rural Development during World Food Day Celebration 16th October 2017.
6. Member of Discipline and Degree Awarding Committee during 4th convocation of GJUSNT, held on 22nd Sep, 2016.
7. Acted as judge in flower shows, organized by Public Works Department of the University.
8. Invited as judge in Poster Making Competition by Department of Environmental Sciences and Engineering, GJUSNT, Hisar.

XVII. ADDITIONAL OFFICIAL DUTIES PERFORMED:

1. Executive member AFST (I), Hisar Chapter, from 2017 -2019.
2. Member of academic and administrative audit committee.
3. Hostel Warden (Girls Hostel 2), from 2001 – 2003.
4. Secretary, Staff Counsel of the Department.
5. Member of Library Purchase Committee.
6. Lab in charge of several laboratories of the department.
7. Acted as member of selection committee as a subject expert for recruiting guest faculty in the Dept. of Food Technology, GJUS&T, Hisar on 30th Jan.2017.
8. Acted as member of inspection committee for grant of extension subject to approval of AICTE, New Delhi for provisional affiliation to Chaudhary Devilal Memorial Engineering College, Panniwala Mota, Sirsa on 4th May,2017.
9. Member of Screening committee member to verify API score of Asst. Prof for grant of higher grade under CAS
10. Member of Purchased Equipments inspection committee
11. Member of Screening committee for screening of applications for the posts of Assistant Professor
12. Member of selection committee constituted for scrutinizing and award of University Research Fellowship and Merit cum means Scholarship, 2017-18.

XVIII. MEMBER OF ACADEMIC BODIES/SELECTION COMMITTEES OF OTHER INSTITUTIONS

1. Outside expert of UGBOS, Department of Food Science and Technology, CDLU, Sirsa from 2018-2020.
2. Outside expert member of PGBOS in the department of food technology, MDU, Rohtak from 23 Jan. - 2013 to 22 Jan. – 2015.
3. Outside expert Member in the PhD admission committee and Departmental Research Committee for Dept. of Food Science and Technology, CDLU, Sirsa.
4. Appointed as Selection Committee Subject Expert member to conduct three days interview to recruit Scientist B for Food Technology discipline, by Human Resource Development(HRD) Department, Bureau on Indian Standards(BIS),Ministry of Consumer Affairs,(Food and Public distribution Division),New Delhi from 5th to 7th August,2020.

XIX. SESSION CHAIRING IN CONFERENCES

1. Co-Chaired a session during the **International Conference on “Bio and Nano Technology for Sustainable Agriculture, Food, Health and Energy” Session: Functional Foods, Nutraceuticals and Food Processing**, Sponsored by UGC,SAP-DRS-II, DBT, Ministry of Science and Technology, Govt .of India, Organized by Dept.of Bio and Nano Technology GJUS &T, Hisar on 21-23 February, 2018.
2. Chaired a session at ‘**American Canadian International Conference for Academic Disciplines’ (2012)**, Organized by International Journal of Arts and Sciences (IJAS), Rhode Island, USA, held at Ryerson University’s International Living Learning Centre (ILLC),**Toronto, Canada**, from 21st to 24th May, 2012.
3. Attended and Co-chaired a session in **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 & 05th March, 2011.

XX. PROFESSIONAL MEMBERSHIPS:

1. Life member of Haryana society of Horticultural Sciences.
2. Life member of Nutrition Society of India (NSI), National Institute of Nutrition, Hyderabad
3. Annual member of Association of Food Scientists and Technologists (AFST),Hisar, Chapter
4. Annual member of Association of Microbiologists of India (Hisar chapter) during 2009 – 2010

XXI. Awards/Patents

Award winner of VDGGOOD Lifetime Achievement Award/Inspirational Scientist Award (VDISA) 2000-2021 under the Event 10th International Scientist Awards on Engineering, Science and Medicine in Research category conferred by VDGGOOD Professional Association, India in July, 202

PERSONAL DATA:

Name: **Dr. Aradhita Barmanray**
Father's name: Dr. Asim kumar BarmanRoy
Mother's name: Smt. Malabika Barman
Husband's name: Dr. Abhijit Ray
Date of Birth: 13th June, 1967
Nationality: Indian
Marital Status: Married
Official Address: Dept. of Food Technology, Teaching Block-1,
Ground Floor, Room no-106, GJUST, Hisar-125001, Haryana
Residential Address: House No. E-13, University Old Campus,
GJUST, Hisar- 125001, Haryana
Permanent Address: Flat No-1408, Sector C-I, Vasant Kunj,
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Date of joining in University teaching: 31stOctober, 1996

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E-mail ID: dhitaray@gmail.com

PROFESSIONAL SUMMARY:

An extensive experience in University Teaching and Research since more than 23 years in the Department of Food Technology, GJUS&T, Hisar (Haryana),India. She is a subject expert in various areas of Food Processing and Technology, well acquainted with various advanced research methodologies and able to provide able technical guidance to the Masters and PhD students regarding Fruits and Vegetables processing and preservation. She possesses a strong philosophy of teaching and knowledge to motivate students in developing their expertise in various areas of Food Science and Technology. Her dedication and participation to University programs and outreach events help promote learning and supporting the community.

Place:

Dated:

(Aradhita B. Ray)

