

CURRICULUM VITAE

1. Name : Manish Kumar
2. Date of Birth : 04 Jan 1983
3. Gender : Male
4. Qualification : Ph.D Food Technology
5. Specialization : Food Processing Technology,
Ohmic Heating
6. Permanent Address : 26 MTH GJUST Hisar
7. Contacts : +97517275970 ,
gjumanish@gmail.com
8. Details of employment



Name of Institution	Post held	From	To	Remarks
Royal University of Bhutan, Thimpu Bhutan	Assistant Professor Visiting faculty	13.08.2018	Till date	Deputed by Ministry of External Affairs Delhi, India via ITEC Programme
Guru Jambheshwar University of Science and Technology, Hisar Haryana India	Assistant Professor	30.08.2006	12.08.2018	Selected by University

Details of publication:

1. Suheela Bhat, Charanjiv Singh Saini, Manish Kumar, Harish Kumar Sharma. Peroxidase as indicator enzyme of blanching in bottle gourd (*Lagenaria siceraria*): Changes in enzyme activity, color, and morphological properties during blanching. *Journal of Food Process Preserv.* 2019;e14017. <https://doi.org/10.1111/jfpp.14017>
2. Manish Kumar and Aradhita Ray. 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)
3. Manish kumar and Aradhita Ray Effect of electric field strength , frequency and temperature on electrical conductivity of peach pulp processed by Ohmic heating
4. Ashok K. Pathera, C. S. Riar, Sanjay Yadav, D. P. Sharma, Yogender S. Yadav & **Manish Kumar** (2017). Optimization of dietary fiber enriched chicken nuggets for different cooking method. *Journal of Food Measurement and Characterization.*

DOI 10.1007/s11694-017-9517-2

5. Suheela Bhat, Charanjiv Singh Saini, **Manish Kumar** and Harish Kumar Sharma (2016). Effect of thermal and alternate thermal processing on bottle gourd (*lagenaria siceraria*) juice. *Journal of Food Processing and Preservation*.
doi:10.1111/jfpp.12911
6. Kiran Bala, **Manish Kumar** and Aradhita Ray (2015). Studies on incorporation of various ingredients to *Chyawanprash* paste for development of *Chyawanprash* bar. *Beverage and Food World*, 42(11): 37-40.
7. **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.
8. Rayees ul islam and **Manish Kumar** (2014). Extraction of total carotenoids from *calendula officinalis* and their effects on the oxidation stability of mustard oil. *IOSR Journal of Environmental Science, Toxicology and Food Technology*, 8(2) 1-4
9. **Manish kumar**, Jyoti and Abid Hausain (2014). Effect of ohmic heating of buffalo milk on microbial quality and texture of paneer. *Asian Journal of Dairy & Food Research*, 33 (1): 9-13.
10. Naveen Kumar, Ashok K. Pathera, Parveen Saini and **Manish Kumar** (2012). Harmful effects of pesticides on human health. *Annals of Agri-Bio Research*, 17(2): 125-127.
11. Ruby Siwach and **Manish Kumar** (2012). Effects of thermal treatments on pectin methylesterase inactivation in Mosambi Juice. *Annals of Biology*, 28(1): 12-15.
12. Ruby Siwach and **Manish Kumar** (2012), Comparative study of thermosonication and thermal treatments on pectin methylesterase inactivation. *Journal of Dairying, Foods & Home Science*, 31(4): 290-296.

Additional information, if any, which you would like to mention in support of your suitability for the post:

1. **Book Chapter: Manish Kumar**, Jyoti, Anoop, Aradhita Ray. Effects of processing on *Rabadi* (Traditional Fermented Product), . *Traditional Foods: Recent Trends and Future Perspectives*. 259-263, Jan 2012.

Ashok K. Pathera, Naveen Kumar, Paveen Saini and **Manish Kumar**. Microbial spoilage of muscle food and related consumer health safety aspects. *Microbial, Plant and Animal research* Nova Science Publisher ISBN: 978-1-62618-593-7.

2. **Expert lecture:** Delivered expert lecture: Application of RSM A statistical software in research data analysis 2015.DBT sponsored workshop at GJUST HISAR Haryana. 24-28 March, 2015.
3. **Membership:** Full time membership of Association of Food Science Technologist of India Member of AFSTI 2016-17.
4. **Member of organizing committee of** National Conference on Food Processing India 2017 organized by Department of Food Technology GJUST HISAR (3-4 March, 2017).
5. **Member of organizing committee of** National Conference on Analytical Techniques and their Applications organized by Dr. A.P.J. Abdul Kalam Central Instrumentation Laboratory GJUST Hisar (16-16 March, 2017)
6. **Member of Curriculum Development committee** for B.Tech Food Engineering and M.Tech Food engineering Course at GJUST Delhi (2007): Prepared course outline of General Microbiology (Theory and laboratory), Food microbiology (Theory and laboratory), Engineering Properties of Food, Principles of Bioprocess Engineering (Theory and laboratory), Fundamental of food process Engineering of B.Tech Food Engineering in year 2007.
7. **Coordinator of Scheme and Syllabi revision committee for development Choice Based Credit System** for B.Tech Food Technology (2017).
8. **Member of Board of studies of Department of Food Technology GJUST Hisar and Member of Faculty of Environment Biosciences and technology GJUST Hisar.**
9. **INDUSTRY EXPERIENCE**
M/S Jai Bharat Gums and Chemicals Ltd., Siwani (2005-2006) as Food Technologist.:
Physicochemical and Microbiological examination of food grade guar gum powder (100% export oriented unit **APEDA** award winner Industry)
Parle Biscuits Pvt. Ltd Bahadurgarh Haryana as Production Supervisor for 02 months.
10. **Project Completed:** Development of ohmic heating assembly and standardization of its operating condition for various Fruits. UGC sponsored project.
11. **Oral presentation in national and international Conferences:**
 1. Award winning oral presentation in national conference “ Contemporary Food Processing and Preservation Technologies’ held from 12-13 April , 2018 at Shoolini University, Solan (HP).
 2. Oral Presentation on topic “Processing of diluted Bael pulp by ohmic heating.” In National conference on “Food Processing for value addition: Trends and innovations” organized by

Department of Food Technology Maharishi Dayanad University Rohtak Haryana India, on 27th Novemeber, 2017

3. Manish Kumar, Aradhita ray and Anu Tikaniya. Electrical heating of green guar beans. Proceeding of National conference on Food Processing India 2017 organized by Department of Food Technology GJU S&T Hisar, 03-04 March 2017.
4. Manish Kumar, Navreet Kaur and Aradhita Ray. Minimization of trypsin inhibitor in guar meal. Proceeding of National conference on Technologies in sustainable Food system organized by Food Technolgy Departmaent SLIET Longowal Punjab, 07-08 October 2016.
5. Manish Kumar, Aradhita ray, Rayees ul islam. Optimization of different solvent concentration for extraction of total carotenoids from *asteraceal* family flower and their applications. International congress on post-harvest technologies of agricultural produce for sustainable food and nutritional security organized by Integral university and UPCAR at Lucknow 10- 12 Nov 2016.
6. Manish Kumar, Aradhita Ray and Wasim Mir. Effect of ohmic heating on electrical conductivity of Tomato puree. International Conference on Food Technology : Impact on Nutrition and Health (ICFIN) -2013 held at JNU, New Delhi from 23-24 December 2013. **(Award winning)**.
7. Manish kumar, Ankit Yadav, Renuka Beniwal and Aradhita Ray. Development of jam by different combination of fruits and vegetables. Proceeding of International conference on food technology for health promotion ICFTHP-2012 held at JNU Delhi, 27-28 December, 2012.

12. Poster Presentation in national and international Conferences:

1. Manish Kumar, Aradhita ray and Rayees ul islam. Development of ohmic heating system for minimization of Post-harvest losses in fruits and fruit products. International congress on post-harvest technologies of agricultural produce for sustainable food nutritional security. Integral university UPCAR Lucknow 10- 12 November, 2016. **(Award winner)**
2. Ashok K. Pathera, C.S. Riar, Sanjay Yadav, Manish Kumar, P.K. Singh, Prashant Singh, D.P. Sharma and Ashok K. Malik (2015). Instrumental texture properties of dietary fiber enriched chicken meat patties as a function of cooking methods. In the souvenir of National conference in "*Food Technology: Emerging Trends*" held at Chaudhary Devi Lal University, Sirsa, Haryana, 24-25 March, 2015.
3. Manish Kumar and Sajjan Singh. Effect of different salt concentrations on sauerkraut fermentation in proceeding of national conference on Environmental and health issues: In a

changing climatic scenario organized by department of environmental sciences M. D. University, Rohtak 14-15 October, 2010.

4. Manish Kumar and others. Production of tannase under solid state fermentation and its application in fruit juice detannification Participated in national conference on New Horizons in Bio Processing of Foods (NHBF-2011) organized by Department of Food Engineering and Technology, Sant Longowal Institute of Engineering & Technology, Longowal Punjab, 25-26 February, 2011.
5. Published one article on “Bio-packaging: Future of Food Packaging” in national conference on New Horizons in Bio Processing of Foods (NHBF-2011) organized by Department of Food Engineering and Technology, Sant Longowal Institute of Engineering & Technology, Longowal Punjab from 25-26 February, 2011.
6. Published one article on “Effect of moth beans fortifications on quality of biscuits”, National conference on processed foods- a trend beyond the boundaries, organized by school of food science, Chennai, held on 11-12 February, 2011.

13. Participation in National Seminar:

1. National seminar on recent trends in food processing. IICPT, MOFPI CUP Bhatinda. 09th December 2016 (Participated)
2. Sweety Dabas and Manish kumar “Relationship between breaking force and other physical parameter of peanut” in National Seminar on RIA-2013 held at NIFTEM Sonipat Haryana 23-24 August, 2013.
3. Manish Kumar Aradhita Ray and Mansoor wasim Mir “Reduction in process time of papaya puree during ohmic heating” National seminar on reorientation of agricultural research to ensure national food security organised by Directorate of research CCSHAU Hisar in 06-07 January, 2014.
4. Participated in deliberations during the Colloquium on microbial technology and its human benefits held at M. D. University, Rohtak 7 August, 2010.
5. Participated national seminar in commemoration of the bicentenary of Nicholas Appert invention of thermal processing of foods, held at Indian institute of chemical technology, Hyderabad during 18- 19 September, 2010. (Award winning poster presentation)
6. Manish Kumar and DC Saxena. Effect of additives on various characteristics and shelf life of tandoori roti in National seminar on “Food safety and quality” organized by Department of Food technology GJUST HISAR Haryana, 20-21 October, 2008.

14. Participation in National Workshop:

1. Attended Workshop on “bioprocess technology” organized by department of BIO & NANO Technology GJUST Hisar 1-3 February, 2016.
2. Participated in national workshop on “Recent Trends in Engineering and Technology” organized by faculty of Engineering and technology, GJUST Hisar Haryana held on 15 March, 2011.
3. Participated in National workshop on chemistry in our lives organised by department of chemistry GJUST Hisar held on 14 March, 2011.
4. Participated in National workshop on Intellectual property rights and technology commercialization Process organized by Intellectual property rights and technology commercialization cell (IPR & TCC), GJUST Hisar 04 December, 2008.

15. Courses attended:

1. Appreciation course in parliament process and procedures for professor/associate professor and assistant professor organized by Bureau of parliamentary studies at LOK SABHA SECRETARIAT DELHI . Bureau of parliamentary studies and training. 2-6 May, 2016.
2. Participated in one month Orientation Course Conducted by UGC at Panjab University Chandigarh, India (2008, September) with ‘A’ Grade.
3. Participated in 3 week refresher course in information technology (interdisciplinary: for all streams) held in UGC academic staff college GJUST Hisar Haryana from 21.01.2011 to 10.02.2011.
4. Participated in Staff development programme on Biotechnological Interventions in Food Processing (BIFP-2012) sponsored by AICTE held at Department of Food Engineering and Technology, Sant Longowal Institute of Engineering & Technology, Longowal Punjab from 12- 17 March, 2012.
5. Participated in 3 week Refresher Course in pharmaceutical, chemical and health Sciences (Food Technology, Nutrition, Home science, Chemistry, pharmaceuticals, sports medicine/science, Physiotherapy, Bio sciences) held at UGC-academic staff collage GJUST from 11.09.2012 to 01.10.2012.
6. Participated in UGC sponsored Training Program on Disaster Management organized by UC-Academic Staff College from 14.02.2013 to 16.02.2013.
7. Participated in short term course on packaging of fresh and processed foods held at NIFTEM Campus, Kundali Haryana from 25-27 September, 2013.
8. Participated in UGC sponsored interdisciplinary refresher course on “Emerging issues in science and technology” from 29.08.2016 to 17.09.2016.

9. Food safety management system internal auditor training (ISO 22000:2005 internal auditor training) 20.03.2015 to 21.03.2015 from Assure quality management certification services Pvt. Ltd (AQMC).

16. Thesis Supervised:

M.Sc Food Technology : 30 Thesis

M.Tech Food Engineering : 20 Thesis

17. EXTRA CURRICULAR ACTIVITIES AND ACHIEVEMENTS:

1. Worked independently as an Centre superintendent at Distance examination and university Centre for conduct of theory exams since last 10 year
2. Served as member selection committee for teaching associate in CDLU Sirsa
3. Independently handle online admission of B.Tech students

4. Recipient of Young Scientist Award 2019

18. Professional qualifications:

1. **Ph.D Food Technology:** from GJUST Hisar on the topic **Development of Ohmic Heating System and its application for processing of selected fruits and fruit products.** (2018)
2. **M.Tech Food Engineering& Technology :** SLIET Longowal Punjab (2006)
3. **M.Sc. Food Technology:** Guru Jambheshwar University, Hisar (2004)
4. **B.Sc Life Sciences :** MDU Rohtak Haryana (2002)

19. Subjects Taught in GJUST Hisar (2006-18):

1. **M.Sc Food Technology:** Food Microbiology, Principles of Food Engineering , Unit Operation in Food processing, BioProcess Technology
2. **M.Tech Food Engineering:** Food Rheology and Texture, Bio Process Engineering, Food Process Engineering, Advances in food Engineering
3. **B.Tech Food Engineering:** Fundamental of Food engineering, Bioprocess Engineering, Fermentation Technology Laboratory course

19. Subjects Taught in Royal University of Bhutan (2018-20):

Food Chemistry, Food Microbiology, Food Processing and Preservation Food packaging and labelling, Food Handling and Storage , Oil Seeds, Spices and Condiments

Place: CNR Lobesa Punakha, Bhutan

Signature:

Date: February, 2020

Manish Kumar (M.sc, M.tech , Ph.D)