



Curriculum Vitae of D.BHUVANESWARI

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Educational Qualification

Master of Philosophy: Sep.2006- Sep2007. **Food and Nutrition**, Mother Teresa Women's University, Kodaikanal (Percentage of Marks: 78%)

Master of Science: Aug.1998- Sep.2000. **Food Science and Nutrition**, Tamil Nadu Agricultural University, Coimbatore (Percentage of Marks: 88%)

Bachelor of Science: Sep.1994-Sep.1997. **Home Science**, Tamil Nadu Agricultural University, Coimbatore (Percentage of Marks:86%)

Bachelor of Education:Aug.2002-Jul.2003. **Home Science**, Madurai Kamaraj University, Madurai (Percentage of Marks:71%)

Seminars Attended

- 4th and 5th January 2013. Internal quality assurance cell. Two day faculty development programme on soft skills. Jamal Mohamed College (Autonomous) Trichy-20.
- February 28th 2015. First Annual Symposium on Clinical Nutrition conducted by Alpha Hospital, Madurai.

National Conference Attended

- 4th and 5th January 2013. 3rd incoftech-2013 an international conference on food technology. Indian Institute of Crop Processing technology, Ministry of Food Processing, Government of India, Thanjavur, India.
- 27th and 28th February 2013. Current trends in chemistry research (NCTCR-2013) P.G. and research department of chemistry, Jamal Mohamed College (Autonomous) Trichy-20.
- A two day 47th National Conference on Nutrition and Agriculture - The Connect and Disconnect organized by the Nutrition Society of India held at National Institute of Nutrition, Hyderabad, from 9th to 10th October.

Workshop Attended

- A four day workshop on LATEX and SPSS organized by PG and Research Department of Mathematics, Jamal Mohamed College, Trichy-15 from 22.09.14 to 25.09.2014.
- A two day workshop on Research Methodology for Ph.D., Scholars organized by Mother Teresa Women's University, Kodaikanal, from 20.8.2015 to 21.8.2015.
- A one day inter-collegiate workshop on E-Content Development for Teaching – Learning, jointly organized by the Internal Quality Assurance Cell, Jamal Mohamed College (Autonomous), Trichy and JMC Alumni Association (Singapore Chapter) on 22nd December 2015.

Workshop Organized

- A one day workshop on Nutrition organized by PG and Research Department of Nutrition and Dietetics, sponsored by Jamal Mohamed College (Autonomous), Trichy, on 7th January 2014.

- December 20th 2014. One day workshop organized by PG and Research Department of Nutrition and Dietetics, sponsored by Jamal Mohamed College (Autonomous), Trichy.
- A one day National Conference on Futuristic Research In Nutrition and Dietetics held on 12th October 2015, organized by PG and Research Department of Nutrition and Dietetics, sponsored by Jamal Mohamed College (Autonomous), Trichy.

Paper presented

- 5th December 2013. Processing and Preservation of High Protein Khakra - presented in the one day national seminar on Art in Every Day Life sponsored by UGC and organized by department of Home Science, Seethalakshmi Ramaswami College (Autonomous) Trichy.
- 4th April 2014. Health Pyramid and Wholesome Diets- presented to the women's staff of NIT, Trichy-620015.
- 13th May 2014. Healthy Food Habits and Nutritional Food Preparation Tips-presented to the women of Ayesha Kadarsha Islamic Charitable Trust, organized by United Welfare Organization, Chennai.

Poster presented

- 9th to 10th October 2015. Processing and Acceptability of Jack Fruit Seed Flour Incorporated Breakfast Food- presented in the two day 47th National Conference on Nutrition and Agriculture - The Connect and Disconnect organized by the Nutrition Society of India held at National Institute of Nutrition, Hyderabad.
- 4th and 5th January 2013. Processing and Preservation of Mushroom Squash- presented in the 3rd incoftech-2013 an international conference on food technology. Indian Institute of Crop Processing technology, Ministry of Food Processing, Government of India, Thanjavur, India.
- Stress and Diet – presented in the one day National Conference on Futuristic Research In Nutrition and Dietetics held on 12th October 2015, organized by PG and Research Department of Nutrition and Dietetics, sponsored by Jamal Mohamed College (Autonomous), Trichy.

Book Published

Easy to Bake – a practical Manual Published in 2015.

Membership

Life membership in the Nutrition Society of India, Regd. No. 125/1966.

Awards

- University Forth Rank in Bachelor of Education in Madurai Kamaraj University, Madurai.
- Participated and secured FIRST PLACE in the event cookery organized by LEO GLUB of Jamal Mohamed College (Autonomous), Tiruchirappalli-20, held on 03.09.12.

Technical Course

- Diploa in Computer Application: Nov.2000. Six month Diploma in Computer Application, Everon Computer Academy, Chennai (Percentage of Marks:80%)

Languages Known

Hindi, English, Tamil

Details of Research Experiences

Master of Philosophy Programme:

A STUDY ON THE IMPACT OF WHEAT GRASS JUICE ON ANEMIC ADOLESCENT GIRLS (13 to 16 Years) IN PUDUKKOTTAI DISTRICT

This study was conducted to the selected anemic adolescent girls (13 to 16) in Government Girls Higher Secondary School, Keeranur, Pudukkottai District. An iron-poor diet can cause iron-deficiency anemia, especially in infant, children, teens and vegetarians. Wheat grass juice (WGJ) was containing higher amount chlorophyll, iron, vitamins and some other mineral. This wheat grass juice was supplementing WGJ to the anemic adolescence girls to improve their hemoglobin in content in their blood. Value added wheat grass juice could be easily prepared in home itself, with low production cost and highly nutritious. It can be supplement to daily diet it can be increase the hemoglobin level of blood. This can be very useful for anemic patient, while they are from vegetarian. So that it could be recommended to the anemic patient from the nutritional point of view.

Master of Science

PROCESSING AND PRESEERVATION OF HIGH PROTEIN KHAKRA

This study was conducted to develop high protein khakra (preserved chapathi) with incorporation of Defatted Soy Flour at 25 per cent and with spice like cumin, pepper, ginger, garlic, curry leaves and coriander leaves. This nutrient rich khakra can be prepared. The developed high protein khakara were packed in two different ways namely vacuum packaging and ordinary packaging.

The khakra can be highly acceptable by the consumer even 90 days of storage. So that is could be recommend to the consumer from the nutritional point of view.

Working Experience

- Two Years (from 1st Nov.2000 to 31st Jul.2002) working as an **Accountant** in the **ASA Trust**, Trichy.
- One Year (form July 15th 2003 to July 15th 2004) working as a **Nutrition Lecture in Tamil Nadu Institute of Catering Technology and Hotel Management**, Aranthangi,
- One Year (from July 5th 2004 to July 5th 2005) working as a **Principal and Bakery, Nutrition Lecturer in Carnival Institute of Catering Technology and Hotel Management**, Aranthangi.
- Three Years (from July 10th 2005 to July 10th 2008) working as a **Principal and Bakery, Nutrition Lecturer in Marlin Institute of Catering Technology and Hotel Management**, Karaikudi
- One Year (15th July 2008 to 5th June 2009) as a **Vice Principal and Bakery, Nutrition Lecturer in Oxford International Institute of Catering Technology and Hotel Management**, Pudukkottai.
- Four years (4th Oct. 2010 to May 2014) working as a **Food Science and Nutrition Lecturer in State Institute of Hotel Management and Catering Technology**, Thuvakudi, Trichy.

At Present

- Doing PhD (2014-2017) in Mother Teresa Women's University. Kodaikanal.

Personal Details

Date of Birth : 25th June 1976
Sex : Female
Nationality : Indian
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