# **RESUME**

Name	-	Dr. A. Sangeetha	
Designation	-	Assistant Professor	
		Dean of Research and Consultancy (Women)	
Address(office)	-	Post Graduate Department of Nutrition and Dietetics Jamal Mohamed College (Autonomous) Tiruchirappalli-620020	
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## **ACADEMIC PROFILE**

Degree	Year	University/organization	Course	Percentage
Ph.D	2003-2006	TamilNadu Agricultural	Food Science	95.80
		University, Madurai	and Nutrition	(Gold Medalist)
M.Sc	1999-2001	Bharathidasan University	Food Service	82.66
		(Cauvery college for women,	Management	
		Trichy)	and Dietetics	
B.Sc	1996-1999	Bharathidasan University	Nutrition and	73.40
		(SRC, Trichy)	Dietetics	

# AREA OF INTEREST:

- ✤ Food Processing and preservation
- ✤ Food Science and Nutrition
- ✤ Food Analysis

# TEACHING EXPERIENCE:

DEGREE	YEAR	MONTH
UG	10	10
PG	10	10
M.Phil.	15	-

# **RESEARCH GUIDANCE:**

DEGREE	No. of Candidates			
	Awarded	Submitted	Pursuing	
M.Phil.	15	-	-	

# **RESEARCH PROJECTS: (MINOR/OTHER RESEARCH PROJECTS:**

S.No	Title of the Project	Name of the Funding Agency	Amount in Rs.	Duration	Remarks Completed / Pursuing.
1	DevelopmentofAntioxidant Rich BeveragebyIncorporatingMuskMelon (Cucumis Melo)Milk for Pregnant Women	TNSCST	10,000	2018- 2019	Completed
2.	Development of user friendly biodegradable cups/plates from maize cobs waste	Jamal Mohamed College,	10,000	2018- 2019	Completed
3	Vegan based meat substitute from young Jack fruit	Industry Research Collaboratio n	40,000	3 months	Completed

SEMINARS/CONFERENCES/WORKSHOP:

Seminars/Conferences/Workshops- Attended/Participated	Upto Academic Year (Number) 2022
At the State Level	20
At the National Level	10
At the International Level	03
Seminars/Conferences/ Workshops-	Upto Academic Year (Number)
Participated & Presented Papers	2022
At the State Level	07
At the National Level	08
At the International Level	03

Seminars/Conferences/ Workshops- organised	Upto Academic Year (Number)2022
At the state level	10
At the National Level	03
At the International Level	01

## MEMBERSHIP IN ACADEMIC BODY:

- Member Board of Studies- cauvery college for women, Trichirappalli 2020-2023
- Member Board of Studies -Jamal Mohamed college, Tirchirappalli
- Member Board of Studies- Seethalakshmi Ramasamy College, Trichirappalli 2021-2024

#### Membership in Professional body:

- Member of Association of Food Scientists and technologists
- Life Member of Nutrition Society of India, NIN, Hyderabad

	Academic Year Upto 2022		
Number of Publications	Published	Accepted for Publication	
(iii) Journals (national Level)	01	-	
(iv) Book chapters (International Level)	04	-	

#### Administrative position held in the College:

- Member Jamal Institute Innovation Centre
- Member Entrepreneurship Development Centre
- Member Admission Committee Member 2018 2021
- Member Research Committee Member

### **CONVENER / ORGANIZING SECRETARY**

- Organizing Secretary for 2days International Conference on "Advances inNutrition and Food safety" (ICANFS-2019) sponsored by the Indian Council of Agricultural Research (ICAR), New Delhi held on 4th and 5th March 2019.
- Organizing Secretary for Faculty Training Programme on "Food Processing Techniques" sponsored by University Grants Commission, New Delhi held on 10th and 11th March 2020

## MEMBER IN EDITORIAL BOARD / JOURNAL REFEREE

- ✓ International Journal of Nutrition, Pharmacology, Neurological Diseases
- ✓ Journal of microbiology, biotechnology and food sciences.

# List of Publications:

## **CONFERENCE / SEMINAR ATTENDED WITH PRESENTING PAPER:**

- Presented a Scientific research paper on "Hypoglycemic effect of protein and fiber enriched whole wheat bread in the National seminar on "Recent Trends in biotechnology of fermented foods" held from 13<sup>th</sup> to 15<sup>th</sup> July, 2005.
- 2. Presented a Scientific research paper on "**Preparation of aloe based fruit squashes**" in the national seminar on "Post Production system and strategies to the issues and challenges of food safety and security"  $22^{nd} 23^{rd}$  September, 2005
- Presented Poster review article in the topic "Probiotics for gut health" in the national seminar on "Recent trends in biotechnology of fermented foods" held from 13<sup>th</sup> to 15<sup>th</sup> July, 2005.
- Abstract in research article on "Nutrient and Chemical composition of different types of bread" was published in ICFOST seminar on "Food Technology : Rural Outreach-Vision 2020" held from9-10<sup>th</sup> December-2004
- 5. Presented Poster as review article in the topic "Active Packaging" in the national seminar on "Better Packaging for better foods" held from 28<sup>th</sup> -30<sup>th</sup> December

# CONFERENCE / SEMINAR / WEBINAR ATTENDED WITHOUT PRESENTING PAPER:

<u>Title</u>	Title of the programme and place	National/International	<u>Date</u>
Eco friendly packaging material from agricultural waste	International Conference in Nutrition and Food Safety, PG and Research Department of Nutrition and Dietetics	International	04-03-2019 & 05-03-2019
DST-PURSE sponsored National conference on Recent Advances in Plant Science: "Towards Food Safety and Food Security"	Department of plant science, Bharathidasan University, Trichy	National	15-03- 2018
Two day National Workshop	"Training in Animal Experimentation and Phytochemical Techniques" P.G and Research Department of Biochemistry ,Srimad Andavan Arts and Science college ,Trichy	National	23-04-2018 & 24-04-2018

Herbs in	International Conference in	International	04-03-2019
Medicinal Uses of	Nutrition and Food Safety,		&
Long pepper	PG and Research		
	Department of Nutrition and		05-03-2019
	Dietetics.		
National	DST-PURSE sponsored	National	15-03- 2018
	National conference on		
	Recent Advances in Plant		
	Science: "Towards Food		
	Safety and Food Security"		
	by Department of plant		
	science, Bharathidasan		
	University, Trichy		
National	Investing in Adolescent	National	25.02.2022
	Nutrition and Health : A		
	Call to action		
	Organized by		
	ASSOCHAM, New Delhi		
	(online)		
National level	Innovation Ambassador		
	training (Foundation	MoE's Innovation Cell	30th June -
	Level, Total 16 Sessions	& AICTE	30th July
	of 30 contact hours)		2021
College level	Fraulty Dr. days and	Descentered	
	Faculty Development	Department of	24.04.2022
	Programme on Digital	Chemistry, Jamal	24.01.2022
	Teaching and Learning	Mohamed College	to
			29.01.2022
workshop	Millet Foods: Design	National	11 10 2022
workshop	Millet Foods: Design, Development and sensory	National	11.10.2022
	Evaluation organized by		
	NIFTEM-T, AFST,		
	Thanjavur chapter		

#### Post graduation (1999-2001)

#### Title of the Project: Evaluation and acceptability of selected types of bread

In this study I have developed different types of bread and assessed the quality of the organoleptic ally accepted breads through subjective and objective evaluation.

#### **Doctoral Programme (2003-2006)**

**Title of the Project :** Identifying appropriate food combinations for improving iron bioavailability from selected green leafy vegetables by *in vitro* and *in vivo* method

Title of the Project : Preparation of aloe based fruit squashes

Aloe juice was blended with different fruit juices (lemon, orange, guava and grapes) and studied its

storage life

**Tiltle of the Project** : Hypoglycemic effect of protein and fiber enriched whole wheat bread Glycemic response for fenugreek seed powder incorporated bread and biscuit was studied among

diabetic patients

Designation	Nature of	Organization	Institution &	Period	Duration
	work		Place of	(From –to)	(years,
			Posting		months)
Assistant	Teaching	Jamal	Trichy	June 2012-till	10 years 9
Professor		Mohamed		now	months
		College			
Research	R&D	IICPT,	Thanjavur	Feb 9 <sup>th</sup> 2009 -	Two years 4
Associate				to June 2011	month

#### WORK EXPERIENCE

Lecturer	Teaching	Bharath College	Thanjavur	June 2006-	One year one
		of Science and		July 2007	month
		Managment			

#### **Research Associate:**

World Bank Funded Project "NAIP Project" :

# A Novel Food Chain Using by –products of milling Industry for enhancing Nutritional Security

Bakery Products are convenient food. In today's life style both husband and wife are working. So spending time for preparation of food products is very less. Especially for breakfast food and snack food.

So we made an attempt to incorporate rice bran into cake and cookies preparation. Rice bran has good nutritional quality and most of the bakery products are being developed from refined wheat flour only. Refined wheat flour does not have any fibre whereas stabilized rice bran incorporated muffins and cookies having good potential value of nutrient and value of rice bran is increased 3 times more

Rice bran which has more oil content and the presence of lipase activity should be reduced before incorporating into food. By the application of heat on rice bran reduce the activityof lipase. So the stabilized rice bran can be added into bakery products development. These kind of product can be taken by all age group of people.

#### Analysis of developed products

- Rheological properties were analyzed
- The Proximate composition were analyzed
- > Shelf life study of developed bakery products were studied
- Texture was analyzed by texture analyzer

#### AWARDS AND RECOGNITION

> Awarded by **Tamil Nadu Police** – Gender sensitization course as a resource person

held on September 2001 to June 2002.

- First class in B.Sc, M.Sc and Ph.D degree Programme
- First rank holder in Ph.D Programme (Gold Medalist)
- Best Women Award awarding agency Fitness Centre, Thillai Nagar, Trichy
- Best Teacher Award awarding agency Gopaldas jewellers , Trichy TRAINING A DIFFERENCE POINT A DIFFERENCE OF A DIFFERENCE O

## TRAINING ATTENDED

- Attended a short-term training on "Analytical methods in grain processing technology"from 25.5.05 to 27.5.05 organized by Paddy Processing Research Centre, Ministry of Food Processing Industries, Government of India, Thanjavur – 613005
- Participated in demonstration of "Bakery and Confectionary products" from 10.2.99 to 12.2.99 organized by State Institute of Hotel Management and Catering Technology, Thuvakudi, Trichirappalli 620015

## HI-TECH INSTRUMENTS HANDLING EXPERIENCE

HPLC

GC -MS

Kjeldhal

apparatus

ICPOES

Super Critical CO2 Extraction SOCS FIBRA PLUS

#### INTERNATIONAL PUBLICATION : Book Chapter

- Book Title: "Pulse Processing Processing, Quality and Nutraceutical Applications" I st edition In : chapter 7 "Post-Harvest technology of pulses".
  2011. Elsevier Inc., ISBN : 978-0-12-382018-1
- Book Title: Pulses processing and Product development, In: Chapter : 13 "Mungo Bean" 2020. 1st ed. 2020 edition (26 May 2020) DOI:<u>10.1007/978-3-030-41376-</u> <u>7 13</u>, ISBN : 978-3-030-41375-0 ISBN: 978-3-030-41376-7, Springer Nature, Switzerland AG 2020
- Book Title: Pulse foods processing, quality and Nutraceutical applications, In : Chapter 9: "Post harvest technology of pulses" 2nd Edition - November 18, 2020, eBook ISBN: 9780128181850, ISBN: 9780128181843
- Book Title: Food Chemistry The Role of Additives, Preservatives and Adulteration, In : Chapter 11 "Green Solvents for Food Processing Applications" First

published:17 December 2021, Print ISBN:9781119791614 |e-Book ISBN:9781119792130

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# ACTED AS RESOURCE PERSON (2017-2022)

S.No	International/	Resource Person /	Title and Date	College and
	National/State	Jury		Place
1.	State level Workshop	Resource Person	1.Aspects, Stage, Milestones, Characteristics, Domains of Child Development 11.06.2016	Marungapuri,
			2.Understanding Child Development 17.06.2016	Marungapuri,
			3.Develop mentally Age Appropriate Activities 18.06.2016	Manaparai,
			4. Importance of Adolescent nutrition 27.06.2016	Ariyalur
2.	state level	Jury	5. Healthy Recipe Competition	Workshop
			03.09.2016	Meenakshi Hospital, Thanjavur
3.	Association Activity	Resource person	.6. Cereal and Millet Processing 06.01.2017	St. Joseph College , Trichy
4	National	Resource Person in FDP Programme	Promotion of Agriculture Produce through Value Addition 25 -03- 2022	Avinashilingam Deemed University for women
5	College level	Resource person	startup opportunities for Entrepreneurs in Food Industry	Institution Innovation Council Aiman College of
			09.03.2022	Aritian College of Arts and Science for women Trichirappalli

	College level	Resource Person	My Story - Motivational Session by Successful Innovators 06.02.2022	JIIC , Jamal Mohamed College
	College level	Resource Person	Health and Wellness 17.12.2021	PG and Research department of Computer Science , Jamal Mohamed College
	, College level	Resource Person	The way forward: Technology for enabling Rural Economy 04.09.2021	Botany department, Under DBT Star college scheme Jamal Mohamed College
4	Special lecture programme	Resource person	Introduction and global demand for essential oils 19.10.2022	VIT, Dept of Chemistry, Vellore (on-line) mode
5	National	Resource person	Faculty development programme "Extraction of bioactive compounds from spices and flowers" 22.09.2022	MES Mampad College, Kerala (on- line) mode
6	National	Resource person	Recent advances in processing and utilization of millets 09.02.2022	Dept of Nutrition and Dietetics, Seethalakshmi Ramasamy College, Trichy

7	International	Jury (oral and poster presentation)	International conference on " Scientific and technological advancements for reliable sustainable – future" 16.11.2022 to 18.11.2022	Bishop Heber college, Trichy
8	School level	Special lecture programme on 'Importance of millets"	Exhibition on traditional millet recipes 25-11-2023	Ayesha girls matriculation school Trichirappalli
9.	State level	Resource person	EDII – Boot Camp Start up Ideas- An Overview24.03.2023	IECD, BARD, Trichirappalli
10.	College level	Jury	In commemoration of the international microorganism day September 2022 27 -09-2022	Exhibition on microbes and us Dept of Microbiology, Jamal Mohamed College
11.	College level	Resource person	Special lecture programme " Nutrition for Brain Health" 21-02-2023	Dept of computer science, Jamal Mohamed College Trichy -20

## INDUSTRY CONSULTANT

- Dollar tea Industry, Kothagiri, OOTY, KS foods, kothagiri
- Amla processing (supreem pharmaceuticals, Mysore) Spice Oleoresin (South East agrofoods, Mysore,
- Nature colour extraction for food application (Nature Pure, Kottayam)
- Eco -friendly packaging materials from agriculture waste (Energia life science, Bangalore.
- Founder and Proprietor of Maize Processing Industry (Navadha Nutraceutical Products, Ariyalur
- CP plantations kottampatti, Madurai Aloe vera processing
- Royal Drink, Woraiyur Lemon cocktail
- Aaranya Health Syrup Tiruchirappall