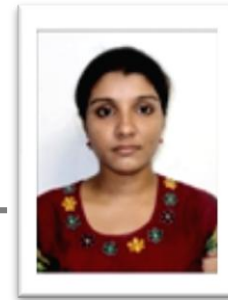


JAYSHREE MAJUMDAR

Ph.D Agriculture and Food Engineering
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Date of Birth: August 17th, 1991
Place of Birth: Jhargram, India
Citizenship: Indian

OBJECTIVE

To get involved professionally and intellectually in various organizational activities & aiming to high growth and better prospects of the institute and students. To acquire hard work, competency, consistency and dedication, thereby acquiring skills, research and gather knowledge in the concern field of food technology.

EDUCATION

- 8/2013- 6/2015 **Master of Technology (Food Technology & Biochemical Engineering)**
Jadavpur University, Kolkata, India
- Study emphases: extending technology in the fields of agriculture, nutrition and preservation of food with Biochemical Engineering is very significant area of study.
 - Master's thesis: **“Study on incorporation of post harvested natural sources in bakery product”**.
Advisor: **Prof. Dr. Runu Chakraborty (Dept. Head)**
The study investigated the effect of mango peel powder on the physical properties, functional, antioxidant, colour and sensory characteristics of bread. Sensory profiling (Quantitative descriptive analysis and acceptance test) for sensory studies. was done to evaluate the sensory descriptors.
 - Final Grade: **8.96/10 (2nd Rank)**
- 6/2009- 5/2013 **Bachelor of Technology (Food Technology)**
Sam Higginbottom Institute of Agriculture Technology & Sciences
(Formerly Allahabad Agricultural Institute deemed university)
Allahabad, India
- Study emphases: Post harvest processing, food engineering and packaging, food composition and its physicochemical, nutritional, microbiological and sensory aspects, food safety quality.
 - Project: **“Study and Preparation of pearl millet vermicelli fortified with skimmed milk powder”**
Advisor: **Prof. Dr. B.R Shakya (Dept. Head)**
The study of physicochemical, nutritional, microbiological and sensory aspects of pearl millet gluten free vermicelli (new product developed) fortified by skimmed milk powder .
 - Final Grade: **9.68/10 (2nd Rank)**
- 6/2008 **High School Degree (Science)**
Kendriya Vidyalaya , DVC, Bokaro thermal, Jharkhand, India (CBSE Board)
- Final Grade: **85.4% (Regional topper of chemistry in 11th grade)**
- 6/2006 **10th Board**
Kendriya Vidyalaya, No. 1, Bokaro steel city, Jharkhand, India (CBSE Board)
- Final Grade: **88.8% (School Subject topper of English)**

PROFESSIONAL EXPERIENCE

- 7/2016- 1/2017 **Asst Professor, Dept Of Food Technology**
AKS University, Satna, Madhya Pradesh, India
- Teaching undergraduate students in food biotechnology, food analysis techniques, nutraceuticals, bakery technology and food dehydration
 - Interact closely and effectively with other teaching faculty in the department, and be actively involved in the Department's collaborative teaching efforts.
 - Supporting student professional development activities.
- 7/2016- 1/2017 **Course Coordinator, Dept Of Food Technology**
AKS University, Satna, Madhya Pradesh, India
- Designing and planning of course content for B.Tech food technology and Diploma in food technology
 - Developing innovative and attractive courses, shaping and influencing curriculum development and actively contributing to the review of courses in accordance with departmental strategy
- 7/2016- 1/2017 **Project advisor, Dept Of Agriculture engineering**
AKS University, Satna, Madhya Pradesh, India
- 4 undergraduate students
 - Defining the objective of project for student
 - Designing experiments and sorting of work for attiring the expected outcome
- 7/2015- 7/ 2016 **Asst Professor, Dept Of Food Processing And Quality Control**
TBAK College, Kilakarai, Ramanathapuram, Tamil Nadu, India
- Teaching and examining undergraduate and masters level students.
 - Advised and supervised undergraduate and graduate students in courses and research.
- 1/6/2012- 15/7/2012 **Intern, Britannia Industries Ltd, New Delhi, India**
- Project: **To control reverse shell defect in bourbon biscuit**
To control weight variation in digestive biscuit
 - Monitoring efficiently the production process and compliance the quality standards.
 - Conduct and supervise sensory evaluation of products.
- 6/2011-7/2011 **Intern, The Delhi Flour Mills Company Ltd, New Delhi, India**
- Inspecting the rheology and physiochemical parameters of milled wheat product.
 - Evaluation of sensory profile of whole wheat snacks.
- 6/1/2011- 20/1/2011 **Intern, Milk manufacturer cooperative society Ltd, Allahabad, India**
- Contributing to dairy hygiene and achievement of milk quality.
 - Insure the compliance of employees to GMP's, SOP's, and the proper use of safety equipment and procedures.

OTHER POSITION OF RESPONSIBILITY

- **Internal Quality Circle Committee co-coordinator**, TBAK College, 2015-present
Preparation of reports and collection of information to maintain the policies of institution regarding higher learning.
- **Placement coordinator**, FTBE Dept., Jadavpur University, 2013-2015
Managing various placement records along with coordinating the training and job requirements of students with the commercial food industry.
- **Class Representative**, FTBE Dept., Jadavpur University, 2013-2015
Executing class activities and plans with timely interaction between professors and students.
- **Volunteer in National Service Scheme**, 2009-2011
Actively Involved in various worked related to the welfare of society & worked for rural social benefit.
- **Treasurer of Society of Food engineers**, Dept of Food Process Engineering, SHIATS, Allahabad, 2013
Arranged and managed all the financial matters of the programs arranged and activites.
- **School Captain, Kendriya Vidyalaya, D.V.C,Bokaro thermal**, 2007-08
Maintained decorum of class whenever is required & acted as bridge between students & teachers

PUBLICATIONS

1. Pathak, D., **Majumdar, J.**, & Raychaudhuri, U. (2016). Characterization of physicochemical properties in whole wheat bread after incorporation of ripe mango peel. *Journal of Food Measurement and Characterization* doi: 10.1007/s11694-016-9335-y
2. Pathak, D., **Majumdar, J.**, & Raychaudhuri, U. (2016). Dynamic role of Natural Antioxidant sources on different parameters of Bread quality - A Review. *Nutrafoods* doi: 120.1607/s116953f4-016-9335-
3. Pathak, D., **Majumdar, J.**, & Raychaudhuri, U. (2016). Study on enrichment of whole wheat bread quality with the incorporation of tropical fruit by-product. *International Food Research Journal* Manuscript ID- IFRJ-2015-292 (accepted)

CONFERENCES/ PRESENTATIONS

1. Oral **paper presentation** on “Overcoming Technological constraints in the development of probiotics in dairy industry”. **International satellite symposium on emerging trends in nanotechnology**, IIT chennai, India December, 2015
2. Oral **paper presentation** on “Properties and qualities of gluten free pearl millet vermicelli fortified with skimmed milk powder”. **International Conference On Food, Nutrition And Health ICFNH-2016**, Indian Dietetic Association, Madurai, June 2016
3. **Poster presentation** at National seminar on recent advances in biotechnology, CSIR- Indian Institute Of Chemical Biology, Kolkata, India, April 2015
4. Participation in International Conference on Safety, Security and Sustainability: Innovations in Food and Bioprocess Industries(ICSSS- 2015), FTBE Dept., Jadavpur University, Kolkata, India, February 2015
5. Participation in National seminar on Application of Sensory Sciences to Food Product Development, Sensory Evaluation & Quality Evaluation, Dept of Food Process Engineering, SHIATS, Allahabad, 2013

FELLOWSHIPS AND AWARDS

- **1st Prize winner** in Oral paper presentation at International satellite symposium on emerging trends in nanotechnology, Dept of chemistry and home science centre. Kilakarai, India December, 2015
- **Merit Certificate** for securing 2nd Rank in B.Tech Food Technology, SHIATS, Allahabad, 2013
- **Scholarship** through Earn while You Learn Scheme, SHIATS, Allahabad, 2010-2013
- **Prime minister scholarship for CPO**, Govt. of India, 2013
- **CISF Students Welfare scholarship** for academics, CISF, Ministry of Home, Govt. of India, 2002-2008
- Secured **GATE score card** in **GATE- 2013 & 2015**

SKILLS

COMPUTER

- Platform: MS-DOS/Linux/Window XP Vista/Windows 7
- Statistical software: XI stat, origin and statistica
- Tools: MS-Office
- Language: C, C++

RESEARCH INTEREST

- Bioactive Components
- Micronutrient supplementation
- Functional food
- Rheology
- Cereal sciences
- Baking technology
- Extrusion
- Sensory evaluation techniques

LANGUAGES

- English- Proficient
- Hindi- Proficient (regional Language)
- Bengali- Proficient (mother tongue)

REFERENCES

- **Prof. (Dr.) Runu Chakraborty**
Professor & Head of the department
Department of food technology and biochemical engineering
Jadavpur University, Kolkata, India
Contact no- +919831122626
E-mail- crunu@hotmail.com

Prof. Chakraborty is my M.Tech dissertation advisor.

- **Prof. (Dr.) B.R Shakya**
Former Head of the department
Professor Emeritus
Dept. of food technology
VSAET, SHIATS, Allahabad, India
Contact no- +919335105386
E-mail- babu.shakya@shiats.edu.in

Prof. Shakya is my B.Tech project guide.

- **Prof (Dr.) C.K Teckchandani**
Director
Dept. of food technology
AKS University, Satna, Madhya Pradesh, India
Contact no- +917693007776
E-mail- ckt.oimt@gmail.com

Prof. Teckchandani is Director of my department

- **Prof (Dr.)S. Sumayaa**
Principal & Head of the department,
Department of Food and Nutrition Research Centre,
TBAK College for Women (autonomous)
Kilakarai, India
Contact no- +9194442617038
E-mail- tbak.fp@gmail.com

Prof. Sumayaa was my department Head and principal

DECLARATION: I hereby declare that, the above-mentioned information furnished by me are true to the best of my knowledge and belief.

Jayshree Majumdar

Jayshree Majumdar