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Curriculum vitae

Personal Profile

Name : Senthilkumar. R
Date of Birth : 7th February 1987
Father's Name : Mr. Ramachandran. S
Nationality : Indian
Language known : Tamil, English
Hobbies : Reading books
Permanent Address : 2/628 Subramanian Kovil Street
Thalavaipuram-626188
Rajapalayam (T. K)
Virudhunagar (Dist.)
Tamil Nadu.



Academic Qualifications

Exam/Degree/	Subject(s) with major field	Year of Completion	Institute/ Board/ University	% Marks /OGPA
10 th standard	Tamil, English, Mathematics, Science and Social science	2002	State Board	86.80
+2/Intermediate (State/Matric/CBSE)	Tamil, English, Physics, Chemistry, Botany and Zoology	2004	State Board	79.50
B. Sc	Home Science (Specialization-Food Science and Technology)	2008	TNAU, Coimbatore	8.43 (OGPA)
M. Sc	Food Science & Nutrition	2011	CSK Himachal Pradesh Krishi Vishvavidyalaya, Palampur, Himachal Pradesh	7.75 (OGPA)
Ph. D	Food Science & Nutrition	2023	TNAU, Coimbatore	9.23 (OGPA)

NET qualification	Home Science	2014	UGC NET-JRF
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Fellowship qualified

Fellowship	Year of exam qualified
ICAR-JRF	2009
UGC-JRF	2014

Experience in Teaching

S. No	Designation	Organization/Institution	Period		Duration (Years/ Months)
			From	To	
1.	Assistant Professor	S. Thangapazham Agricultural college, Vasudevanallure- 627 760	19.01.2017	31.07.2017	6 months & 12 days
2.	Assistant Professor	Adhiparasakthi Agricultural College, G. B. Nagar, Kalavai, Vellore-632 506	28.12.2011	30.07.2016	4 years & 7 months & 2 days

Title of the Research

S. No	Degree	Title
1	M. Sc	Quality evaluation of rice beer (<i>Jhol</i>) prepared from selected rice varieties of Himachal Pradesh
2	Ph. D	Phytochemical screening and anti-adipogenic activity of nano-encapsulated bioactive compounds of horse gram (<i>Macrotyloma uniflorum</i>)

Research Publication

S. No.	Authors Name	Title	Year of Publication	Volume No.	Journal Name
1.	Senthilkumar R, Amutha S, Hemalatha G, Uma Maheshwari T and Mini ML	Identification of phytochemical profile of raw and cooked horse gram (<i>Macrotyloma uniflorum</i>) seeds by GC-MS/MS	2022	SP-11(11)	The Pharma Innovation Journal
2.	Senthilkumar R, Amutha S, Hemalatha G, Uma Maheshwari T and Mini ML	Effect of Cooking on Proximate, Phytochemical, Anti-oxidant and Enzyme Inhibitory Activity of Horse Gram (<i>Macrotyloma uniflorum</i>)	2022	14(4)	<i>Biological Forum – An International Journal</i>

3.	Senthilkumar R., Muragod P.P. and Muruli N. V	Nutrient Analysis of Sweet Potato and Its Health Benefits	2020	8(3)	Ind. J. Pure App. Biosci.
4.	Senthilkumar R., Muragod P.P. and Muruli N. V	Organoleptic Evaluation and Shelf Life Studies of the Developed Products	2020	8(3)	Ind. J. Pure App. Biosci.
5.	Senthilkumar R., Muragod P.P. and Muruli N. V	Development of Health Benefited Products by Using Sweet Potato	2020	8(1)	Ind. J. Pure App. Biosci.
6.	Senthilkumar R., Muragod P.P. and Muruli N. V	Anti-diabetic Activity of Mango (<i>Mangifera indica</i>)	2020	8(1)	Ind. J. Pure App. Biosci.
7.	Arokiamary, S., Senthilkumar, R. and Vennila P.	Effect of vacuum packaging on storage stability of osmotic dehydrated coconut.	2020	8 (3): 1733-1737	International Journal of Chemical Studies
8.	Arokiamary, S., Senthilkumar, R., Vennila P. and Kanchana, S.	Effect of packaging methods and storage conditions on quality characteristics of osmotic dehydrated coconut	2020	8 (3): 1949-1954	International Journal of Chemical Studies
9.	Arokiamary, S., Senthilkumar, R., Vennila P. and Kanchana, S.	Physico – chemical changes during refrigeration storage of osmotic dehydrated coconut.	2020.	9 (3): 1462 - 1466	Journal of Pharmacognosy and Phytochemistry
10.	Arokiamary, S., Senthilkumar, R. and Vennila P.	Storage stability of osmotic dehydrated coconut.	2020	9 (3): 1335-1339	Journal of Pharmacognosy and Phytochemistry
11.	Arokiamary, S., Senthilkumar, R. and Kanchana, S	Impact on pearl millet based supplementary food on biochemical and cognitive profiles of school children (5-6 year old)	2020	12 (7): 24 - 34.	European Journal of Nutrition and Food Safety.
12.	Arokiamary, S., Senthilkumar, R. and Vennila P.	Processing and quality evaluation of osmotic dehydrated coconut	2020	8 (3): 255 -261	Indian Journal of Pure and Applied Biosciences
13.	Arokiamary, S., Senthilkumar, R. and Kanchana, S.	Effect of bajra (<i>Pennisetum glaucum</i>) based supplementary food on anthropometric parameters of school children (5-6 year old)	2020	12 (6): 91 – 98	European Journal of Nutrition and Food Safety.
14.	Arokiamary, S., Senthilkumar, R. and Kanchana, S	Influence of packaging materials on storage quality of supplementary food mix	2020	39 (16): 134-145	Current Journal of Applied Science and Technology

15.	Arokiamary, S., Senthilkumar, R. and Kanchana, S.	Formulation and standardization of millet based supplementary food and its physico-chemical evaluation	2020	8 (3): 2802 - 2808	International Journal of Chemical Studies
16.	Arokiamary, S., Senthilkumar, R. and Kanchana, S	Impact of Socioeconomic Profile on Nutritional Status of School Children	2020	12 (7): 110 -120.	European Journal of Nutrition & Food Safety
17.	Anupama Sandal, Senthilkumar.R and S. S. Kanwar	Quality evaluation of <i>Jhol</i> , a traditional alcoholic rice beverage of Himachal Pradesh	2016	January 5(10)	Advances in life science

Books published

S. No.	Authors Name	Title	Year of Publication	Publishers Name
1	Senthilkumar.R	Food Science and Nutrition	2015	A. E. Publication, Coimbatore.
2	M. Aruna, Senthilkumar. R and S. Nanthakumar	Value Addition in Fruits and Vegetables	2014	A. E. Publication, Coimbatore.

Book chapter published

S. No.	Authors Name	Title	Year of Publication	Publishers Name
1	Arokiamary. S and Senthilkumar. R.	Health benefits of Millets	2021	TNAU offset printing press, DEE, TNAU, Coimbatore

Seminars/Conferences attended

S. No.	Name of the Seminar/Conference/ Training	Organized by	Period
1	Emerging trends in processing and value addition of small millets	TNAU & DHAN foundation	22-23 rd September, 2017
2	Innovative Food and nutrition technologies for public health care	Periyar university, salem	4-5 th January, 2018
3	Omics technologies in nutritional research	DKM college for women, Vellore	10-11 th January, 2018
4	Promoting pulses for food, nutrition and health security-the way forward	CSC&RI, TNAU, Madurai	27-28 th September, 2018
5	Recent trends in food processing technology	Arul Anandar college, madurai	19 th January, 2019

6	Innovation and technological advances in food	M.O.P. Vaishnav college for women, Chennai	5-6 th August 2019
7	Approaches towards hunger free and nutrition secure nation	CSC&RI, TNAU, Madurai	16 th October, 2019
8	Opportunities and challenges in food processing sector	CSC&RI, TNAU, Madurai	6 th September, 2021
9	Contemporary challenges in processing, quality and safety of foods	KCAET, KAU, Tavanur, kerala	16-17 th October, 2023

Trainings attended

S. No.	Name of the Training/certificate course/ workshop	Organized by	Period
1	Real time PCR and its application in food	NIFTEM, Thanjavur	5-6 th December, 2019
2	Amino acid analysis using High Performance Liquid chromatography (HPLC)	AC&RI, TNAU, Madurai	9-10 th March, 2021
3	HPLC Mass technology (online)	Karunya University, Coimbatore	28-31 st July, 2021
4	HPLC Mass technology (offline)	Karunya University, Coimbatore	11-14 th May, 2022
5	Data analysis with 'R'	KAU, Kerala	07-11 th August, 2023