



Dr. Sruthi P S

<https://www.linkedin.com/in/sruthi-shankar-118b2647>

Seeking a position to utilize my skills and abilities that I ever earned throughout my studies in the field of Food Processing Engineering that offers the professional growth while being resourceful, innovative and flexible.

EDUCATIONAL QUALIFICATION

- **PhD in Food Process Engineering** from National Institute of Food Technology Entrepreneurship and Management-Thanjavur under the Ministry of Food Processing Industries (MOFPI), Thanjavur – 613005 Tamil Nadu.
- Qualified **ICAR NET in Agricultural Process Engineering** conducted by the Agricultural Scientist Recruitment Board (ASRB).
- **M.Tech in Food Processing Engineering** from Karunya University, Coimbatore, Tamilnadu.
- **B.E in Food processing and preservation technology** from Avinashilingam University for Women, Coimbatore, Tamilnadu.

WORK EXPERIENCE

- Working as Assistant Professor (on contract) in the Processing & Food engineering department at KCAET, Tavanur from 14.06.2023 till date.
- Worked as Senior Research Fellow in Computational Modeling and Nanoscale Processing Unit at the National Institute of Food Technology, Entrepreneurship and Management-Thanjavur from 29.11.2022 to 13.06.2023.
- Worked as a Teaching Assistant in the Department of Food Technology under Kerala Veterinary and Animal Sciences University Thumburmuzhy from 28.09.2015 to 15.08.2019.

- Worked as a Teaching Assistant in the Department of Food Engineering, Kelappaji College of Agricultural Engineering & Technology under Kerala Agricultural University, Tavanur From 02.09.2013 to 24.07.2015.

AWARDS AND FELLOWSHIPS

ASRB NET in Agricultural Process Engineering

Ministry of Food Processing Industries- **MOFPI merit Scholarship** for PhD

TRAINING CONDUCTED

Conducted 6-day training sessions in Farmers Training Centre, Vengeri, and Kozhikode on the topic of Processing *and value addition*.

INDUSTRIAL TRAINING AND SEMINAR ATTENDED

- Participated in SERB sponsored high-end workshop on recent trends in sensing techniques for food quality evaluation.
- Undergone training in The Salem District Co-operative Milk Producers Union Ltd – 4days.
- Suguna poultry plant-2days
- Undergone a 1-day training for HPLC.
- Participated in the IDP-NAHEP sponsored National Webinar on “Quit India Movement to Food Secured India” on 08th August, 2022 organized by Maharana Pratap University of Agriculture and Technology, Udaipur, Rajasthan.
- Attended online webinar on Pinnacle of critical thinking and metacognition in the 21st century learning organized by NIFTEM-T
- Participated National Webinar on Insights on geriatric wellness during pandemic organized by Kerala Agricultural University.
- Attended webinar on Current Opinion on Horticultural Mechanization in India organized by ICAR-CIAE, Coimbatore.
- Participated in webinar on Mechanization in value addition of Banana and generation of wealth from banana pseudostem waste organized by ICAR-CIAE, Coimbatore.
- Attended a Webinar organized by the Mizoram University, Aizawl (India) on the Topic entitled, ‘Recent Trends and Advances in Food Processing.
- Participated in the National Webinar Series 2020 on “RECENT ADVANCES IN DAIRY PROCESS ENGINEERING” organized by Department of Food Process Engineering, College of Food and Dairy Technology, Koduvalli in association with Association of Food Scientists & Technologists (India), Chennai Chapter.
- Participated one-day seminar on A1/A2 Milk –Myths and Facts conducted by Indian Dairy Association.
- Participated one-day National seminar on Probiotics-Way forward to wellness.
- Participated in National Seminar on Emerging trends in Quality Assurance of Milk and Milk products conducted by IDA.

- Participated in an international workshop on thermal processing.
- National conference on Technology development of traditional foods.
- National conference on healthy heart-a lifeline to healthy life

ORAL & POSTER PRESENTATIONS

- Presented a paper at UGC sponsored International Conference on Innovations and Challenges in Food Processing Sector.
- Presented a poster on the “Microencapsulation of Green tea Polyphenol” in the Department of Food Engineering, CFTRI, Mysore.
- Presented a paper at ‘Riddhi 15’ conference organized by CDST, KVASU.
- Presented a Poster at International Conference on Advances in Agriculture & Food System Towards Sustainable Development Goals.
- Presented Posters at 29th Indian Convention of Food Scientists and Technologists

ARTICLES PUBLISHED

1. Published a research article entitled Optimization of process parameters by Taguchi method for the development of a biosensor for the detection of acrylamide in fried foods in The Pharma Innovation Journal.
2. Published a research article entitled Immobilization and characterization of glassy carbon electrode based biosensor for acrylamide detection in The Pharma Innovation Journal.
3. Published a research article entitled as “Microencapsulation of Green Tea Polyphenol Extract” in an n international Journal named Trends in Biosciences.
4. Published a review article “Review on Nutraceutical relevance of Green tea polyphenols and Microencapsulation” in the International Journal of Pure and Applied Biosciences.

POPULAR ARTICLE

‘IOT –A revolution in Food Supply Chain’ in Food InfoTech Magazine

PRACTICAL MANUAL

Prepared a Laboratory manual on ‘Principles of Food processing’ for the B-Tech students at KVASU

INSTRUMENTS HANDLED

- Spray Dryer (Model BE-1216, Bowen Engineering, USA)
- Cross-flow dryer
- Tray Dryer
- Texture analyzer
- Local surface plasmon resonance sensor
- Microscopy(Fluorescence, Polarised light)
- SEM and XRD sample preparation

PROFESSIONAL BODY MEMBERSHIP

1. Lifetime member of Association of Food Scientist and Technologists (AFSTI) and participated in various seminars and programs conducted by AFSTI local chapters.

EXTRA-CURRICULAR ACTIVITIES

Actively participated in National Service Scheme activities during under graduation.

Won prizes in Classical singing, Recitations, light music performed classical dance during undergraduate and school days.

PROJECT DETAILS

DOCTORAL PROJECT

Project title – Development of Biosensors for Detection of Acrylamide in Fried Foods

Acrylamide is a well-known neurotoxin and probable carcinogen in humans, which is formed in thermally processed foods. In order to provide toxin-free and safer food to consumers, it is essential to develop a rapid and reliable analytical technique such as a biosensor for the detection of acrylamide.

Chairman – Dr.S.Shanmugasundaram

Registrar i/c

NIFTEM-Thanjavur

POST GRADUATION PROJECT

Project title – Microencapsulation of green tea polyphenol extract

Microencapsulation is an enduring technology for protection and controlled release of food ingredients.. Green tea (*Camellia sinensis*) is a rich source of polyphenols especially catechins, phenolic acids, theanine, leucoanthocyanins, kaempferol, myricetin, quercetin etc. Here, the polyphenols from green tea has been encapsulated.

Chairman – Dr.C.Anandamakrishnan

Director

CSIR-NIIST

Trivandrum

