

BIO DATA



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Objective:

To seek a challenging position in an organization where I can make the best use of my ability to understand concepts and apply them to make the best use of available resources, which may ultimately contribute to organization and personal growth

Educational Qualifications:

S. No	Course of study	Institution and Place	Percentage/Remarks	Duration
1	PhD (Food Technology)	JNTU Ananthapuram	Qualified Pre PhD exam with First class	Pursuing since 2015
2	M . T e c h (Food Technology)	L I T N A G P U R Laxminarayan Institute of Technology R . T . M . N . U . N a g p u r	7 5 . 8 % (I Class with distinction) G o l d M e d a l	2009-2011
3	B . T e c h (Food Technology)	University College Of Technology, O s m a n i a U n i v e r s i t y	7 4 . 1 % (I Class with distinction)	2005-2009
4	Intermediate(M.P.C)	R a t n a j r . c o l l e g e , E C I L , H y d e r a b a d	8 0 . 2 % (I Class with distinction)	2002-2004
5	S S C	Z . P . H . S . , T h u k k u g u d a R a n g a R e d d y (D i s t .)	8 8 . 5 % (I Class with distinction)	2001-2002

1. Experience:

Presently working as an **Assistant Professor** at University College of Technology (**Osmania University**) in the department of **Food Technology** since August 2011(Teaching **Experience of 8 Years**)

2. Courses taught

A) UG level (B.Tech- Food Technology):

- Heat Transfer in Food Engineering(Theory &Practicals)
- Baking Science and Technology(Theory and Practical)
- Unit Operations in Food Engineering(Theory & Practical)
- Management of Waste in Food Industries (Theory)
- Principles of Food Processing and Preservation(Theory)
- Introduction to Food Processing Technology(Theory)

B) PG level (M.Tech- Food Technology):

- Food Product Development (Theory)
- Advances in Food Engineering (Theory)
- Food Process Modeling and Simulation (Theory)
- Food Processing Technology Lab (Practicals)

3. **Awards and Recognitions :**

1. Received **Gold Medal in M.Tech (Food Technology)** from L.I.T Nagpur , R.T.M. Nagpur University
2. **Qualified GATE Examination -2009 with All India Rank 123**
3. **Qualified UGC- NET 2015 – Home Science**
4. **Qualified PhD eligibility test 2014 in Chemical Technology from OU**
5. **Qualified PhD eligibility test 2014 in Nutrition & dietetics from OU**
6. Received **BEST RESEARCH PAPER award in 26th ICFOST- Indian convention for food scientists and technologists- National level technical event**
7. Short listed for **Young Scientist Award in Experimental Nutrition** during the 50th Annual **International Conference of the Nutrition Society of India** held at ICMR- National Institute of Nutrition, Hyderabad during 15th -17th November 2018
8. Participated in Intra college tournaments and stood as **winner** and **runner-up** in **Cricket, Chess, Caroms, and Table Tennis.**
9. **Life Member** of Association of Food Scientists and Technologists (India)-**AFST(I) , and Nutrition Society of India(NSI)**

4. Trainings and Refresher Courses:

1. Participated in the **one week course** on “**Particle Engineering in the Pharmaceutical Industry: Crystallization and Colloidal Engineering**” under **GIAN – Global Initiative for Academic Networks**, 5th to 9th March 2018.
2. Participated in the **five day Faculty Development Program** on “**Academic English, Integral Personality Development and Research Methodology**” at University College of Technology ,Osmania University, Hyderabad during 8th -12th February 2018
3. Completed a **six months certificate program on Food and Nutrition** from BRAOU
4. Attended a one day faculty development program on **MENTORING** at IPE, Shameerpet
5. Attended a one week orientation program on “**Research Methodology**” at JNTU Anantapur in June 2015.
6. Attended a Refresher Course on “ **Processing and Analytical Methodologies of Oils& Fats**” on February 24-26,2014 conducted by Center for Lipid Research at CSIR- IICT, Hyderabad
7. Attended a **one week ISTE Faculty Development Program** on “**Teaching Learning and Research in Engineering & Technology**” organized by ISTE chapter-MGIT.
8. In plant Training at **Hindustan Unilever(Modern Foods-BREAD)** for a period of **3months**
9. In plant Training at **Mother Dairy** for a period of **1 month**
- 10.Short term training in **Scientific Storage Methods for the Food Grains and Inspection** in ‘**IGMRI**’ at Rajendranagar, Hyderabad.

4. Conferences Participated :

1. Attended **11th INTERNATAIONAL FOOD DATA CONFERENCE** at National Institute of Nutrition(NIN),Hyderabad
2. Contributed a research paper in an **International Conference on “Chemical, Environmental and Bioprocess Engineering**” Organized by KrishiSanskriti
3. Contributed a research paper in **2nd International Conference on “Agriculture, Food Technologies and Environment-New approaches**” organized by JNU New Delhi

4. Participated in **one day national seminar on “Clean Energy & Green Environment”** sponsored by AP Pollution Control Board, Hyderabad
5. Participated in ‘**Math modeling**’ in **Chemfluence** at Anna University.
6. Advisory committee member for the **Technosmania 2k14** ,a National Level Techno-Cultural event organized by University college of Technology, Osmania University Hyderabad
7. Advisory committee member for the **Technosmania 2k15** ,a National Level Techno-Cultural event organized by University college of Technology, Osmania University Hyderabad
8. Advisory committee member for the **Technosmania 2k16** ,a National Level Techno-Cultural event organized by University college of Technology, Osmania University Hyderabad
9. Poster committee member in **26th ICFOST- A National level technical event -2017**
10. Invited guest lecture on **“Food processing technology for legumes and oil seeds” in FPO Capacity Building Program on Agribusiness during 28 October to 1 November 2014 at 302 Conference Room , ICRISAT**
11. Participated in **International Conference on Recent Advances in Food Processing Technology** at Indian Institute of Food Processing Technology, Thanjavur during 17th -19th August 2018
12. Participated in **Andhra Pradesh Science Congress-2018** organized by Andhra Pradesh Akademi of Sciences and Yogi Vemana University at kadapa during 9-11 November 2018

5. Posters Presented at Technical Events:

1. Presented a poster on **“Isolation and Characterization of Starch from Rice”** in a **national seminar on “Food Processing for Sustainable Food Security and Safety”** organized by Association of Food Scientists and Technologists(India) Hyderabad Chapter, 24 to 25, Oct 2013
2. Presented a poster on **Study of Esterification of Acid using Microbial Lipase** at seminar conducted by **Oil Technologist’s Association of India, Western Zone**
3. Presented a poster on **The Effect of Hydrostatic Pressure on the Physical Properties of Frozen Foods** at **National Conference on “ Food Technology – Evolution from Conventionality to Modernity”** held at Osmania University

4. Presented a poster on **“Production of healthier deep fried potato chips with reduced oil uptake : A study on effect of infrared radiation assisted pre-drying on potato slices using scanning electron microscopy”** in **International Conference on Recent Advances in Food Processing Technology** at Indian Institute of Food Processing Technology, Thanjavur during 17th -19th August 2018

6. Papers Published in International/National Journals:-

1. **“ Development of Papads – A Traditional Savoury with Pudina (Mint) leaves”**
International Journal of Agriculture and Food Science Technology, ISSN 2249-3050, Volume 4, Number 3(2013), pp.247-252
2. **“Isolation of starch from Rice (*Oryza Sativa L.*) and its Morphological study using Scanning Electron Microscopy”**
International Journal of Agriculture and Food Science Technology, ISSN 2249-3050, Volume 4, Number 9(2013), pp.859-866© Research India Publications
3. **“Viscosity of Starch: A Comparative study of Indian Rice (*Oryza Sativa L.*) Varieties”** International Review of Applied Engineering Research. ISSN 2248-9967 Volume 4, Number 5(2014), pp.397-402.
4. **“Utilization of an Under-exploited Fruit FIG (*FicusCarica*) as a Preserved Product”** Journal of Agro-ecology and Natural Resource Management. Print ISSN: 2394-0786, Online ISSN: 2394-0794, Volume 1, Number 2; November-January, 2014 pp. 78-81
5. **“Formulation and Evaluation of Preserved products using an Under-Exploited Fruit KIWI (*ActinidiaDeliciosa*)”** International journal of Basic and Applied Biology. Print ISSN:2349-5820, Online ISSN :2349-5839, Volume 2, Number 4, January-March 2015 pp.205-209
6. **“Utilization of Plantain Stem- Pseudo Stem of Banana Tree (*Musa Cavendish*)”** Journal of Agro-ecology and Natural Resource Management. Print ISSN: 2394-0786, Online ISSN: 2394-0794, Volume 2, Number 2; April-June, 2015 pp. 102-104.

7. **“ Value addition to the Green Tea with bio- supplement Stevia (*Stevia rebaudiana Bertoni*)”** European Journal of Advances in Engineering and Technology, 2016,3(5): 70-73 ISSN: 2394-658X
8. **“Development and Standardization of wood Apple-Dates Jam”** Advanced engineering and Applied Sciences: An International Journal, ISSN 2320-3927, December 2016; 6(2): 69-73.
9. **“Solar Dehydration Processing of Green Bell Pepper for Value Addition and Preservation: A Study on Adaptation of Climate Change”** proceedings in National Conference on Climate Change Impacts, Adaptation And Mitigation (Challenges & Issues in Adaption), ISBN 978-93-82829-13-3 First Edition : 2017 ,Pg No: 113-116,24th & 25th Feb, 2017 Sponsored by Science Engineering Research Board
10. **“Extending the Use of a Highly Nutritious Underutilized Taro (*Colocasia Esculenta*) Tuber by Development of Tutti Fruity”** World Journal of Engineering Research and Technology, ISSN 2454-695X, Vol. 3, Issue 4, 230 - 279, 2017.
11. **“The Effect of Infrared Radiation on Native Enzymes-A Study on Potato”** International Journal of Engineering Science Invention,ISSN (Online): 2319 – 6734, ISSN (Print): 2319 – 6726,www.ijesi.org,Volume 6, Issue 7, July 2017, PP. 42-45
12. **“Value Addition of Banana (*Musa paradisiaca*): Development and Storage Evaluation using Osmo Solar Dehydration Technique”** MedCrave Online Journal-Food Processing and Technology, Volume 6, edition 1,eISSN: 2381-182X, DOI: 10.15406/mojfpt.2018.06.00137
13. **“Production of healthier deep fried potato chips with reduced oil uptake : A study on effect of infrared radiation assisted pre-drying on potato slices using scanning electron microscopy”** proceedings published in e-book iCRAFPT 2018,ISBN 8-9-978-81-926250-0-3, in **International Conference on Recent Advances in Food Processing Technology** at Indian Institute of Food Processing Technology, Thanjavur during 17th -19th August 2018

