

Curriculum Vitae

DR. VIKAS BAPURAO TAGAD	Address For Correspondence C/O Dr.T.N. Kolekar Flat.No.17, Furde Residency, Nehru Nagar, Bijapur Road, Solapur, Maharashtra (India). Mobile No. - 09420025052 Email: vikastagad9@gmail.com
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Career Objective

Intend to build a career in a good organization along with committed and dedicated people, which will help me to explore myself fully and realize my potential, hard work, academic, administrative knowledge and innovative ideas to the best use of the organization.

Academic Qualification

Sr. No.	Class	Board / University	Percentage or CGPA	Year of Passing
1	Ph.D. (Food Science and Technology)	Shivaji University, Kolhapur	-	2018
2	Diploma in Agri-Bussiness Management	YCMOU. Nashik (Maharashtra)	72.50 %	2017
3	UGC SET Exam (Home Science)	Pune University, Pune	-	2013
4	M.Sc. (Food Science)	YCMOU. Nashik (Maharashtra)	68.19 %	2010
5	B. Tech (Food Science and Technology)	VNMKV, Parbhani, (Maharashtra)	7.18/10	2008
6	H.S.C	Aurangabad (Maharashtra)	71.83 %	2003
7	S.S.C	Aurangabad (Maharashtra)	72.80 %	2001

Elective Courses Taken During M. Sc.

<ul style="list-style-type: none">▪ Food Chemistry▪ Food Processing & Preservation▪ Microbiology of food▪ Dairy Technology	<ul style="list-style-type: none">▪ Food Packaging▪ Bakery & Confectionary▪ Sensory Evaluation▪ Project & Case Study▪ Marketing Management
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Industrial Training Experience

Organization	Period
Uttara Foods & Feeds Pvt. Ltd. (Biscuit Division) Ranjangaon, Pune.	7 Months

Academic Experiences

Sr No.	Post Host	Duration	Name of The Institute	Total Experience
1	Assistant Professor	25 th July 2013 to till date	Department of Food Process Technology, Sau.KSK (Kaku) College of Food Technology Beed.	10 Years 9 Months
2	Administrative Officer	25 th July 2013 to till date	Sau.KSK (Kaku) College of Food Technology Beed.	10 Years 9 Months
3	University Admission Nodal Officer	2013 to till date	Sau.KSK (Kaku) College of Food Technology Beed.	10 Years

PROFESSIONAL AFFILIATIONS

1. Life Member, Association of Food Scientist & Technologists (India) CSIR-CFTRI Campus, Mysuru.
2. Member, International Association of Engineers.
3. Committee member, in organizing seminar held on 11th September, 2015 organized by AFST(I), Mumbai Chapter & Food Technology Branch Department of Technology, Shivaji University, Kolhapur (M.S.).

Research Work

PhD (Food Science and Technology)	
Title	Studies on value added products of chinese cherry (<i>Muntingia calabura</i>) and bael (<i>Aegle marmelos</i>) fruits
M. Sc. (Food processing & Preservation)	
Title	Studies on Development of Custard Apple Carbonated Beverage.
B. Tech. (Food Science)	
Title	Studies on preparation of Banana Wine by Using <i>Saccharomyces Cerevisiae</i> .

Certificate Courses

Certified Course on computer concepts	MS-CIT (First Class)
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Academic Achievements

- ❖ Secured **First Division** in computer training course (**MS-CIT**) conducted by Maharashtra State Certificate in Information Technology, Mumbai.
- ❖ Secured **First Division** at Post graduation level.

Paper Publications: National / International Journals

National

- ❖ **V.B.Tagad, A.P.Narsinge, A.K.Shelke, A.R.Kshirsagar (2011)**. Studies on Preparation of Banana Wine by using *Saccharomyces Cerevisiae* NCIM-3594. *Journal of Beverage and Food World*, No-4 pp-33-34.
- ❖ **A.K.Shelke, V.B.Tagad(2012)**. Quality Evaluation of Mothbean flour (*Vigna aconitifolia*) and its incorporation in value added products. *Journal of Beverage and Food World*, No-5, pp-25-26.
- ❖ **K.M.Chakre, V.B.Tagad, A.D.Biradar(2013)**. Studies on preparation of papaya wine by using *saccharomyces cerevisiae* culture. *Journal of Beverage and Food World*, No-5, pp-25-26.
- ❖ **T.N.Kolekar, V.B. Tagad(2012)**, Studies On Physico-chemical Properties of Custard Apple Fruit. *Indian Streams Research Journal Volume 2, Issue. 8, pp- 110-113*.
- ❖ **G. V. Mote, V. B. Tagad and M. Talib (2012)**, Preparation of Malt and Malt Beverage from Sorghum Grains; *Golden Research Thoughts Volume 2, Issue. 3, pp-*

- ❖ *M. I. TALIB, V. R. PARATE, G. V. MOTE, V. B. TAGAD (2013), Development of Carbonated Beverage From Pomogranate (Punicagranatum L) Syrup; Golden Research Thoughts, Volume 2, Issue. 9, pp- 68-74.*
- ❖ *V.B. Tagad, A. K. Sahoo, U. S. Annapure (2014) Nutritional and Health Benefits of Bael Fruit: A Review; Indian Food Industry Mag. Volume33 NO.4, pp-44-47.*
- ❖ *V. B. Tagad, A. K. Sahoo, U. S. Annapure (2016)Preparation and sensory Evalation of Bael Fruit Powder Milk Shake; Indian Stream Research Journal; Volume 06, Issue 11, pp-*
- ❖ *V. B. Tagad, A. K. Sahoo, U. S. Annapure (2018) Phytochemical Study and GC-MS Analysis of Bael (Aegle Marmelos) Fruit Pulp; Research Journal of Life Sciences, Bioinformatics, Pharmaceutical and Chemical Sciences; 4(5), pp-779-791.*

Papers presented at Conferences / Seminars / Symposia etc.

Sr. No	Title of the Paper presented	Title of Conference / Seminar	Organized by	Whether international /national/ state /regional /college or university level
1.	Phytochemical Study and GC-MS analysis of Bael Fruit Pulp	XXIV Indian Convention of Food Scientists and Technologists 18 th – 19 th of December 2015	College of Food Technology, VNMKV, Parbhani	International
2.	Studies on Preparation of Gongura (Ambadi) Pickle	“Recent Trends in Food Technology & Management” 28 th – 29 th of March 2014	Department of Food Technology and Management, CNCVCW, CSIBER, Kolhapur.	National
3.	Development of Carbonated Beverage from Custard Apple Fruit	“Recent Trends in Food Technology & Management” 28 th – 29 th of March 2014	Department of Food Technology and Management, CNCVCW, CSIBER, Kolhapur.	National
4.	Phytochemical study of bael fruit pulp	DST- PURSE sponsored one day national seminar on “ Future perspective of biological sciences”	Department of Microbiology, Shivaji University, Kolhapur	National
5.	Nutritional Quality Characteristics of Bael Fruit Pulp and Powder	TEQIP Supported Seminar On Traditional Foods: Challenges and Innovations, 28 th September, 2013	Food Engineering and Technology Department Institute of Chemical Technology. Mumbai and AFST (I), Mumbai Chapter	National

6.	Studies On Physico-Chemical Properties Of Bael (AegleMarmelos) Fruits	Emerging Technologies For Sustainable Developments (NCET-2012)	Department of Technology, Shivaji University, Kolhapur	National
7.	Studies on Preparation of Banana Wine by Using <i>Saccharomyces Cerevisiae</i> NCIM-3594	Annual Biotechnology Conference for Students (ABCS-2010), 13-14 November, 2010	School of Biotechnology, International Institute of Information Technology, Pune	National
8.	Sauerkraut Fermentation from Cabbage Using Natural Lactic Acid Bacteria	Annual Biotechnology Conference for Students (ABCS-2010), 13-14 November, 2010	School of Biotechnology, International Institute of Information Technology, Pune	National

National Conferences

Seminar, Workshops, Conference Attended

Workshop Attended:

- ❖ *Attended a workshop on “Introduction of Research methodologies” held on 25th June to 4th July, 2012, organised by Indian Institute of Technology Bombay at Dept. of Technology, Shivaji University, Kolhapur.*
- ❖ *Attended a workshop on “Family Farming: Feeding the World, Caring For Earth” held on 16th to 17th October, 2016, organised by Dept. of Technology, Shivaji University, Kolhapur.*

Seminar/ Conferences Attended

- ❖ *Attended U.G.C.Sponsored State level Seminar on ‘Role of Microorganisms in Effluent Treatment’ Organised by Dept. of Microbiology, Mrs. K.S.K. College, Beed held on Sep.22-2007.*

Radio Talks

1. अन्नतंत्र क्षेत्रातील कारियर दि. 20/03/2012

Personal Details

Date of birth	28 th Feb, 1986
Gender	Male
Marital status	Married
Father's name	Tagad Bapurao Kisanrao
Mother's name	Tagad Hirabai Bapurao
Permanent address	At: Shirapur Post : Dhanora Tal : Ashti Dist : Beed State : Maharashtra Country : India PIN : 414202 Mobile No. : 09420025052
Languages known	English, Hindi, Marathi.
Hobbies	Reading, Net Surfing.

Declaration

I hereby declare that the above written particulars are true to the best of my knowledge and belief.

Date: / / 2024

Place: Beed

(DR.TAGAD VIKAS BAPURAO)