

CURRICULUM VITAE

Mr. Salunke Shivam Govindrao

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Educational Qualification

Qualification	Percentage	Year of Passing	University	Name of College
Ph.D in Food Technology	–	2023	Sam Higginbottom University of Agricultural Science and Technology, Allahabad. Uttar Pradesh.	Vaugh Institute of Agricultural Science and Food Process Engineering. Shuats, Allahabad
M.Tech. (Food Process Engineering)	62.8	2018	Sam Higginbottom University of Agricultural Science and Technology,Allahabad. Uttar Pradesh.	Vaugh Institute of Agricultural Science and Food Process Engineering. Shuats, Allahabad
B.Sc. Agri		2022	YCMOU, Nashik	Sau. K.S.K. alias ‘Kaku’ College of Agriculture, Beed
Agro-Journalism	78.06	2018	YCMOU,Nashik	Sau. K.S.K. alias ‘Kaku’ College of Agriculture, Beed
B. Tech. (Food Technology)	71.20	2008	V.N.M.K.V, Parbhani.	College of Food Technology, Parbhani.
H.S.C.	91.83	2011	Aurangabad Board	Gajanan Jr. College, Rajuri(N)
S.S.C.	82.46	2009	Aurangabad Board	Sanskar Vidhyalaya, Beed

Software and Technical Skills

Languages : C
Computer Knowledge : MS-Office

Academic Project

Project (B tech)	The project was to prepare different types of Pickles at pilot scale in college along with marketing and sale of the same. Basically the intent of the project was to get aware with techno marketing skills, required by a food technologist through his career profile.
Project(M tech)	The Project was “Study on Effect of Microwave Drying on Drying and Quality Characteristics of Banana Chips”
Project (Ph. D)	The Project was “Development and Characterization of <i>Rigatonipasta</i> from blend of flours of Amaranth, Rice and Raw banana ”

Paper Published

1. Pharmacognosy and Phytochemicals Journal Published paper on **“Effect of Microwave Drying on Drying and Quality Characteristics of Banana Chips.”**
2. Pharmacognosy and Phytochemicals Journal Published paper on **“Quality characteristics of bread fortified dates (Phoenix dactylifera. L) paste.”**
3. International Journal of Chemical studies published paper on **“Extraction and shelf life study of garden cress seed oil.”**
4. Emergent life sciences research published paper on **“Comparative evaluation of composite flours made from Amaranth, Rice and Raw banana.”**
5. Asian journal of Microbiology, Biotechnology and Env. Science published paper on **“Rheological properties of Rigatoni pasta dough from blended flour of Amaranth, Rice and Raw banana.”**

Poster Presentation

1. Poster Presentation on Studies on Preparation of Soya fortified Bread in **7th international food Convention (IFCON-2013)**
2. Poster Presentation on value Added Product Prepared from Ragi (Ragi Laddu) in **8th international food Convention (HASHTAG-2018)**
3. Poster Presentation on “Studies on preparation on Wet turmeric, lemon balls in International web conference on **global research initiative for sustainable agriculture and allied science.**” **(GRISAAS-2020)**
4. Poster Presentation on “Evaluation of Color and Sensory properties of Rigatoni pasta enriched with flours of Amaranth, Rice and Raw banana.” in **6th AMIFOST at Amity University, Noida, UP.**”

Research and Article Published

1. Article Published in **Sakal Agrowon** on Dragon Fruit.

Awards

1. Best Poster presentation on “Studies on preparation of Wet turmeric, lemon balls in International web conference on **“global research initiative for sustainable agriculture and allied science.”** **(GRISAAS-2020)**
2. “Scientist Associate award” in **global research initiative for sustainable agriculture and allied science.** **(GRISAAS-2020)**

Book Chapter Published

1. Published a chapter on book (Book Titled: Microorganism in fruit on the book titled: ‘‘Basic Food & Dairy Microbiology)’’ Delhi Publication as Editor cum Author Paper ISBN No. 978-93-86330-33-8 dated 08/02/2020.
2. Published a chapter on book (Book Titled: Health Benefits of Beetroot on the book titled Vegetable & its Health Benefits)’’ Delhi Publication as Editor cum Author Paper ISBN No.978-81-94488-880.
3. Published a chapter on book (Book Titled: Adulteration of Sugar on the book titled Food Adulteration’’Delhi Publication as Editor cum Author Paper ISBN No. 978-93-89856-34-7.

Seminar Attending

1. 7th International Food Convention (IFCON-2013) on **NSURE-Healthy Foods.**
2. Attained Seminar on **Traditional Food: Challenges and Innovation at ICT Mumbai.**
3. **8th International Food Convention (HASHTAG-2018)**
4. **Global research initiative for sustainable agriculture and allied science.’’ (GRISAAS-2020)**
5. 6th AMIFOST ‘‘International Conference on Multidisciplinary Approach for Healthy and Sustainable Foods’’

Training Attending

Sr. No.	Organization	Duration	Nature of Work
1.	In Plant Training in Thakur Agro Industries, Alandi, Pune.	Three Months	Quality Control, Production And Packaging.
2.	HACCP & ISO Internal Auditory Programme. In College of Food Technology, Parbhani.	Three day’s	Attending Quality and Management Awareness

Co-Curricular Activities

1. Voluntary & Active participation in N.S.S. program.
2. Delivered a seminar on ‘‘**Guava Processing**’’ in **M.Tech.**
3. Delivered seminar on ‘‘**HACCP**’’ in **M.Tech.**
4. Delivered seminar on ‘‘**PRP’s**’’ in **M.Tech.**
5. Delivered seminar on ‘‘**Food Borne Pathogens**’’ in **M.Tech.**

Personal Profile

Name : Salunke Shivam Govindrao
Father Name :Salunke Govind Vasant
Sex : Male
Date of Birth : 23/02/1993
Nationality : Indian
Marital Status :Married
Languages Known : English, Hindi, Sanskrit, Marathi
Permanent Address :Samarth Niwas,Shivaji Nagar,
Beed - 431 122 (Maharashtra)

The information provided above stands true to my knowledge and belief

Date:

Place:

Salunke Shivam Govindrao