

CURRICULUM VITAE

Dr. Kadam Shahaji Munjaji

At. Dharmapuri post Takali

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CAREER OBJECTIVE

To work in pragmatic way in a progressive and professional organization where I can show my talent, ideas and enhance my skills and knowledge in the field of Food Technology to company goals and academics work objective with full integrity and zest.

BASIC ACADEMIC CREDENTIALS

Qualification	Board/University	Passing year	Percentage
Ph.D. (Food Technology)	Sam Higginbottom university of Agriculture, Technology and Sciences, Allahabad	Pursuing	6.98
M. Tech (Food Technology)	Sam Higginbottom university of Agriculture, Technology and Sciences, Allahabad	2018	6.1
B. Tech. (Food Technology)	Vasantrao Naik Marathwada Agricultural University, Parbhani	2016	6.8
HSC	Aurangabad	2012	57.3
SSC	Aurangabad	2010	64.0

E.L.P. PROJECT WORK

- Project on “**Development & Marketing of Instant Puran Mix**” under ELP Programme of 7th semester of B. Tech Food Technology.

IN PLANT TRAINING:

- The 4 month In-Plant training under B. Tech Programmer done at “Nilons Enterprises” Utran Manufacturing plant Dist. Jalgaon Maharashtra during 15 December 2015 to 7 April 2016

M. TECH. RESEARCH TOPIC:

- Development and Quality Evaluation of Foxtail Millet (*Setaria Italica*) Based Extruded Product Using Twin Screw Extruder”.

PHD RESEARCH TOPIC:

Study on Drying Characteristics of Pineapple Pomace and Its Utilization in Development of Value Added Pasta

TEACHING / PROFESSIONAL EXPERIENCE:

Sr. No.	Institute Name	Position	From Date	To Date
1	Loknete Gopinathraoji Munde College of Food Technology Lodga, Latur.	Assistant Professor	01/04/2018	10/02/2019
2	Sau. K.S.K. 'KAKU' College of Food Technology, Beed.	Assistant Professor	08/03/2023	Till Date

COMPUTER LITERACY:

- MS-CIT
- MS-Office.
- Windows 8.1, 10

COURSE TEACHING / PAPER EVALUTING:

- Following course are Teaching and Evaluating in Academic Profession in B. Tech. Food Technology.

Sr. No.	Course No	Course Title	Semester	Credits
1	FPT-112	Postharvest Management of Fruits and Vegetables	I	3 (2+1)
2	FPT-237	Processing Technology of Beverages	III	2 (1+1)
3	FST-3617	Extrusion Technology	VI	1+1=2
4	FBM-356	Food Laws and Regulations	V	3 (2+1)

STRENGTH:

- Good communication and interpersonal skill.
- Confident and hardworking.
- Good team work.
- Sincere towards given assignment and ability to achieve best.

SEMINAR:

- Given L.C.D .Presentation on the topic of “Enzyme kinetics and its application in food industries”.

- Participate in the event “Mind_Boggling” at “PRAGYAA 2015”, A National level technical event organized by Shri Guru Gobind Singhji Institute of Engineering and Technology, Nanded on 13rd to 15th March 2015.
- Participate in the event “Dossiers_Manifest” at “PRAGYAA 2015”, A National level technical event organized by Shri Guru Gobind Singhji Institute of Engineering and Technology, Nanded on 13rd to 15th March 2015.

CONFERENCE:

- Poster Presentation on Development and quality evaluation of foxtail millet based extruded products at International Conference on Advances in Agriculture and Biodiversity Conservation for Sustainable Development – 2017 organized during 27-28 October 2017 at Meerut, Uttar Pradesh
- Poster Presentation on Development and quality evaluation of foxtail millet incorporated extruded products. 8th International Food Convention – 2018 organized during 12 –15 Dec 2018 at CFTRI, Mysore, India.

RESEARCH PAPER PUBLISHED:

- **S.M. Kadam**, K. C. Yadav and Raviraj Saini (2018). Development and quality evaluation of foxtail millet (*Setaria italica*) based extruded product using twin screw extruder. Journal of Pharmacognosy and Phytochemistry, 7(4), 658-663.
- P. P. Thorat, A. R. Sawate, **S.M. Kadam**, B. M. Patil (2018) Effect of drying phytochemical of lemongrass (*Cymbopon citrates* (DC.) Stapf) powder Journal of Annals of Phytomedicine 7(2), 183-188.
- Shivam Salunke, Kailash Chandra Yadav, **Kadam Shahaji** (2019) Effect of Microwave Drying on Drying Quality Characteristics of Banana Chips Journal of Pharmacognosy and Phytochemistry, 8(2): 2031-2036.
- DB Shinde, SR Popale, Shivam G Salunke and **Shahaji Kadam** (2019) Quality characteristics of breads fortified with date (*Phoenix dactylifera* L.) paste. Journal of Pharmacognosy and Phytochemistry, 8(3) 4489-4492.
- Maske Sachin, **Kadam Shahaji**, Salunke Shivam & Dr. PP Thorat (2019) Extraction and shelf life of garden cress seed oil Journal of International Journal of Chemical Studies 7(4): 750-753.
- SA Shelke, Chitra Sonkar, **Kadam Shahaji** & Dorcus Masih (2019) Study on implementation of HACCP in fruit and vegetable processing unit (onion dehydration unit) Journal of International Journal of Chemical Studies 7(4): 885-888.

Solanke Gopal Madan, Ajay Kumar Singh, **Kadam Shahaji Munjaji** (2022). Studies on Physical Properties of Different Corn (*Zea mays* L.) Varieties Asian Journal of Dairy and Food Research 10.18805/ajdfr.DR-1991

Kadam Shahaji Munjaji, Ajay Kumar Singh, R. N. Shukla, Anisha Francis (2022) Study the Drying Characteristics of Pineapple Pomace under Different Drying Condition IJFANS International Journal of Food and Nutritional Sciences Volume 11 Page 1268 – 1273

RESEARCH AND ARTICLES:

- Article published in **Sakal Agrowon** on **Nutrients full Garden Cress Seed Chikki** on dated **05TH March 2019**.
- Article published in **Sakal Agrowon** on **Fundamentals of fruits & vegetables processing** on dated **01ST FEB. 2020**.
- Article published in **Sakal Agrowon** on **use of high temperature storage for fruits and vegetables** on dated **08TH FEB. 2020**.

REVIEW PAPER PUBLICATION:

- **Kadam S. M.** & Chinmay Chorage & Kaustubh Singh. (2019) A review on turmeric For the treatment of skin disease (Vitiligo) International Journal of Food Science and Nutrition Volume 5 Issue 1; Page No. 82-85.

BOOK CHAPTER PUBLISHED:

- 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 on dated 08/02/2020.
- 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.
- 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.

CERTIFICATE OF MEMBERSHIP:

- Food Science, Technology and Nutrition (FSTN) Exploration Foundation Certificate No: FSTNLM18 Issue: 26/04/2023.

OTHER ACTIVITIES:

- Participation certificate in 22nd Junior Maharashtra State ‘‘Atya Patya Championship’’ organized at Gadchiroli in 2009-10.
- Food Safety Supervisor – Manufacturing (Level 1) Certificate [FoSTaC] completed in 2018.

CO-/EXTRA CURRICULAR ACTIVITIES:

- Actively Participate in Blood Donation Camp in LGM College of Food Technology, Lodhga, Latur.
- Actively Participate on Tree Plantation in LGM College of Food Technology, Lodhga, Latur

PERSONAL INFORMATION:

- Name : **Kadam Shahaji Munjaji.**
- Permanent address : at Dharmapuri Post. Takali Tq. Dist. Parbhani
- E-mail : kadamshahaji91@gmail.com
- Mobile No. : 9822730010/ 8788236161
- Sex : Male
- Cast : Hindu (Maratha)
- Date of Birth : 23th February 199

DECLARATION:

I hereby declare that the information furnished above is correct to the best of my knowledge and belief.

Place:

Date :

(Kadam Shahaji Munjaji)