

Resume

Pooja Yadav

Mail id: poojay0222@gmail.com

Mobil no. +91 9729922216, 7982074672

LinkedIn :

https://www.linkedin.com/in/pooja-yadav-4a6ab1155?utm_source=share&utm_campaign=share_via&utm_content=profile&utm_medium=android_app

Objective

Aiming to achieve a challenging and successful career, where I can make a significant contribution using my knowledge and ideas.

Academic qualification

Course	Percentage/CGPA	Board/University	Year
12th	67.8 %	CBSE	2012
B.Sc. (Biotechnology)	68.00%	Kurukshetra university	2015
M. Sc (Food technology)	67%	Guru jambeshwar university of science and technology	2017

NOTE: UGC NET qualified with 56% and percentile score of 92.53 in December 2019

Current Profile

Pursuing PhD (food science and technology) from Pondicherry University admission taken on 27 july, 2018 (thesis submitted)

Guide: Dr. S.J.D Bosco (Department head and professor)

Research topic: Isolation, characterization, modifications and application of starch from Amaranthus paniculatus (rajgeera).

Have been a co- guide to over 10 students of M.Sc on various research topics.

Seminars and trainings

1. Attended “International webinar on recent trends in processing technologies for food quality and safety” held on 20 June, 2020 by Bihar agricultural university.
2. Attended National webinar on “Immuno nutrition, Wellness management and Livelihood change” held on 3-5 July, 2020 by Assam Agricultural University.
3. Attended “International webinar on Food Safety policies and regulations” on 27- 28 July, 2020 by National Agricultural higher education project (NAHEP)
4. Attended “Food allergy online training” held on 23 April, 2020 by Food standards agency.
5. Attended webinar on “Food enzymes and their regulatory framework” held on 26 May, 2020 by Lady Irwin college.
6. Attended webinar on “Food risk analysis” held on 10 Sept, 2020 by Pondicherry university.
7. Have completed all the E- modules of Poshan Abhiyan by ministry of women and child development.
8. Attended webinar on “Scope of food technologist in emerging industries” held on 4 Aug, 2020 by Lady Irwin college, Delhi
9. Attended one day online training on Process optimization techniques and texture profile analysis held on 05 Aug, 2020 by College of food technology, Gujarat.
10. One month Training Experience at MOTHER DAIRY, NEW DELHI, Worked in Quality department, have done Analysis related to milk like Fat Estimation through Gerber Method, Platform tests (Organoleptic test, Alcohol test, Clot on boiling test), Acidity of Milk, Lactometer Test and MBRT Test. Also learned microbiological testing.
11. Two month Training Experience at GOLDEN WHEAT AND ALLIED MILL PVT. LTD. , FARIDABAD, Worked in the Quality Assurance Department and also looked over the production process in the plant. Gained knowledge about various bakery products testing such as Gluten content, Moisture content, Ash content and Water absorption property. And also learned about various Food Safety and Hygiene technologies such as HACCP, GMP, GHP, FIFO, 5’s principle.

Skills

- Good experimental knowledge.
- Good in handling all the major instruments.
- Good writing skills, specifically research writing.

- Have a good knowledge of computers, specifically excel, word and presentation.
- Good knowledge of softwares like SAP, design expert, SPSS.

Research papers, publications and conference

1. Research paper published in International journal of advanced engineering research and science in 2021 with the title "Optimization of isolation parameters of starch from Amaranthus paniculatus using response surface methodology"
2. Research paper on ultrasonication modification of starch is published in the journal of biomass conversion and biorefinery. (2023)
3. Research paper on Amaranthus paniculatus (Rajgeera) a non conventional source of starch :effect of oxidation and heat moisture treatment and it's application in edible film is published in journal of biomass conversion and biorefinery. (2023)
4. Research paper in "Starch" journal with the title "Modification of starch using citric acid " is in revision. And other paper with the title "The Physio-chemical, morphological, functional, thermal properties and digestibility of Amaranthus paniculatus (Rajgeera) starch and flour" is under review
5. Oral presentation in the national conference on "underutilized food resource" (2023)
6. Oral presentation in the international conference on" Emerging techniques in food processing" (2021)
7. Poster presentation in the international conference on "recent advances in applied sciences, technology and health" (2021)
8. Poster presentation in the " national women food science and technology conference" (2021)

Personal details

Date of birth – 01 Jan, 1995

Address – 66, Shant Vihar colony, behind Suncity mall
Hisar, Haryana 125001

Language: Hindi, English, Punjabi