



## CURRICULUM VITAE

**Dr. Devendra Kumar Bhatt**

*C/o Dr Raj*

*49, New Road, Jhansi*

UP 284001 INDIA

+919453039873, 8009829969 (M)

*Fax No. +91-510-2320761*

E mail : dkbhatt\_2003@rediffmail.com

**Area of Interest** : Product development, Nutraceutical foods, Academic excellence, writing books, articles etc.

### ***Educational Qualification***

- **Master of Business Administration** from UPRTOU, Allahabad (2009)
- **Doctor of Philosophy in Food Technology** with minor in **Food Process and Engineering** from G. B. Pant University of Agriculture & Technology, Pantnagar (2001).
- **Post Graduate in Food Technology (M.Sc.)** from G. B. Pant University of Agriculture & Technology, Pantnagar in 1998 with First Division {81 %}.
- **Graduated (B.Sc.)** from Kumaon University, Nainital in 1995 with First Division {67 %}.
- **Intermediate in Science (U.P. Board)** from BSSV Nainital in 1992 with First Division {70 %}.
- **High School in Science (U.P. Board)** from BSSV Nainital in 1990 with First Division {73 %}.

### ***Work Experience***

Research Experience                      17 years (1998 – till date)  
Teaching experience                      14 years

### **Ph.D.'s Scholars Enrolled Awarded**

1. Abhilasha Jha                      Oleoresin Extraction and Product Development from Wood Apple (*Ferrousia limonia* Swingle)
2. Priyanka Nayak                      Development of Process Technology for Anola segments in syrup and their storage study
3. Deepti Tiwari                      Value addition of cakes and extruded products by the incorporation of soy products
4. Sachin Karolia                      Development of value added foods with Nutraceutical Properties
5. Garima Dixit                      Impact of Nutrition and Health Education on Adolescent Girls to be Future mothers

### ***Academic Achievements***

- Recipient of *Senior Research Fellowship* under the projects 'Scented Rice' and 'Effect Of The Interaction Of Germplasm And Environmental Conditions On The Quality Of Scented Rice' funded by *International Rice Research Institute (IRRI)*, Manila, Philippines.
- Recipient of ICAR - NET - 2001.
- Recipient of ICAR - NET - 1999.
- Recipient of ICAR - NET - 1998.
- Recipient of University Fellowship during M.Sc. and Ph.D. programs.
- Recipient of National fellowship during Higher Secondary.

### ***Visits abroad***

Visited Spain, Italy, Thailand, Kuwait, United States of America, Singapore, Indonesia

### ***Projects Pursuing / Handled :***

- Completed a University Grants Commission project on “Establishment of laboratory and **Utilization of low value cereal grains of Bundelkhand region into high value products**” (Rs.60,000/-) **PI**
- Project, sponsored by Ministry of Food Processing Industries, New Delhi, on “**Establishment of bakery and extrusion Unit**” (Rs 50 lakh)”. **Co-PI**
- UGC sponsored project on "**Development of value added products from wood apple (Limolima Ferrolina) grown in Uttar Pradesh**". (Rs. 1,00,000/-) **PI**
- Ministry of Food processing Industries, New Delhi sponsored project on **Development of Technology for the Processing and Preparation of Value Added Wood Apple (Feronia Limonia swingle) Products (Rs 39.40 lakh). PI**
- **Development of Extruded and Pasta products from low cost materials** under Center of Excellence project of Uttar Pradesh Government (Rs 65.50 lakh)
- Center of excellence project on development of Value added and herbal food products etc from Govt of Uttar Pradesh (Rs 35 lakh) 2015

### ***Editorial Experience***

- Editorial Board member of **Current Science and Nutrition**, published from Spain (2007)
- Reviewer for Journal of Food Science and Technology published from CFTRI Mysore

### **MSc Guidance**

Guided forty five students and presently guiding 8 MSc (FST) students, for their research work in the following areas :

<b>S.No</b>	<b>Year</b>	<b>Title of research work</b>	<b>Student Name</b>
1.	2002	Assessment of acceptability and shelf life study of soymilk fortified curd	Bharati Khatri
2.	2002	Studies on comparison of different brands of Ghee	Chandra Sekhar Saran
3.	2002	Development of the process for the preparation of soypaneer pickle	Garima Saxens
4.	2002	Studies on milk processing industry of Mohali (Punjab)	Jaipal Singh Yadav
5.	2002	Development of Process for preparation of soy nugget puckle	Manisha Shukla
6.	2002	A study on the milk processing industry and microbiological quality of sweets procured from different parts of Jhansi	Meenakshi Shukla
7.	2002	Utilization of cheddar cheese whey for the manufacture of lassi	Parul Sharma
8.	2002	A comparative evaluation of microbial contamination in six most commonly used agmark and non-agmark spice powders	Preeti Paramshivam
9.	2002	Study of Quality Assurance of Food Products of Dabur India Ltd.	Priyanka Perl Singh
10.	2002	Study on alpha amylase profile during germination in wheat and barley	Rakhee Gupta
11.	2002	Evaluation of barley malt varieties for malted milk	Shalu
12.	2002	HACCP in Food Industry	Swati Srivastava
13.	2002	Effect of different type of milk on the quality and composition of chakka and shrikhand	Taruna Tuteja
14.	2002	Study on ice cream : production, microbiology and acceptability	Neeraj Gupta
15.	2003	Studies on Mechanical Pressing of Sesame Seeds and its food application	Abdul Basith
16.	2003	Development and Evaluation of malted barley flour supplemented doda burfi	Abhilasha Jha
17.	2003	Sensory quality assessment of selected snack foods	Himanshu Raj
18.	2003	Colour stability in grape products during processing and storage ( <i>Banglore blue variety</i> )	Manoj Kumar Verma
19.	2003	Development of hydrolysed whey based sports beverage	Priyanka Diwedi
20.	2003	Effect of Lactic acid and Emulsifiers on dough and quality of biscuits	Shailendra Kumar Sen
21.	2003	Production Technology and quality of soymilk based rasigolla	Smriti Pandey

22.	2004	Quality and Shelf-life of smoked chevon sausages packed under vaccum and stored at 4±1°C	Dharma Veer
23.	2004	Incorporation of vegetables in chicken meat balls	Anjani Kumar Tiwari
24.	2004	Physico-chemical and textural changes in selected fruits during storage	Alpana Rawat
25.	2004	Study of osmo-tolerent microbes isolated from spoiled aonla fragments	Preeti Yadav
26.	2004	Studies on processing and Quality characteristics of soy-finger miller biscuits	Shailja Pandey
27.	2004	Antioxident property of fresh and processed products of sapota ( <i>Achrus sapota</i> L)	Sangeets Singh
28.	2004	Enhancing dal recovery by soy-oil – water and microbial consortium as pre-milling treatment	Shabina Khan
29.	2004	Development of chicken meat balls by incorporating chicken byproducts and cooked meat	Mushin Khan
30.	2004	Incorporation of vegetables in chicken meat balls	Anjani Tiwari
31.	2005	Stability studies of leman barley water	Deepti Verma
32.	2005	Studies on the modified atmosphere packaging (MAP) of paneer tikka	Veena Verma
33.	2004	A study on production, processing and quality control of bakery product in cake	Priyanka Srivastava
34.	2005	Development of milk cereal based fermented food (Cereal – Dahi)	Upendra Singh
35.	2005	Studies on Technology of beverages	Bikram Singh
36.	2005	Studies on the formulation of low fat dairy whitener based on ultrafiltered buffalo skim milk retentate	Prashant Tripathi
37.	2005	Biochemical studies of some plants, their antioxidant activity and role in nutraceuticals	Madhu Singh
38.	2005	Studies on the formulation of non fat dairy whitener based on ultra filtered cow skim milk retentate	Suwarna Tiwari
39.	2006	Development of Value added products of ginger grown in Bundelkhand region.	Suruchi Nirranjan
40.	2006	Meat Speciation in Different Livestock species using mitochondrial genes	Anjana Sharma
41.	2006	Effect of different preservatives on storability of Anola ( <i>Emblica officinalis</i> Gaerten) juice	Shweta Sachan
42.	2006	Bacteriology and Quality Control of Milk and Milk Products	Naresh Kumar
43.	2007	Study of Biochemical Changes of Litchi Nector	Anuj Kumar Jha
44.	2007	Studies on Quality Control Parameters of Walnut Kernel in Jammu Region	Gul Sayed
45.	2007	Quality Characteristics of Specialty Honey	Rajeev Ranjan
46.	2012	Development of Biscuits with Fortification of Plum Powder	Meghana Joshi

47.	2012	Development Of Pasta With The Fortification Of Carrot Pomace	Gaurav Kumr
48.	2012	Standarization Of The Process Of Making Barley Flour Fortified Pasta	Shraddha Verma
49.	2012	A Study on Fortification of Barley flour in Cookies	ZakirKhan
50.	2015	A Study On Development Of Oat Flour Fortified Pasta	Pooja Gupta
51.	2015	Development Of Soyisolate Fortified Pasta	Chayya Gupta
52.	2015	Development of mixed fruit jelly	Versha Verma

*Special Lectures & Training Delivered*

- Delivered a lecture on “Role of proteins, fats and vitamins in the food processing” in the Induction program of Uttar Pradesh Food Safety Officers on February 19, 2016 organized by FDA Lucknow
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- Delivered six lectures on **Entrepreneurship development in Food Processing Industry** in the training program organized by SGGMS Varanasi in Jhansi (Oct to Dec 2010)
- Delivered a lecture on "Functionality of various Ingredients in extruded foods" in a workshop on "Extrusion" held at Taj Deccan, Hyderabad on March 21-24, 2007 organized by Kansas State University, USA and American Soybean Association, New Delhi
- Lectures on Training of Computer applications at Department of Adult Continuing Education, Bundelkhand Unviersity, Jhansi
- Lectures on Food processing at the workshops organized by the VJB Center for Women Studies & Development, Bundelkhand University, Jhansi
- Lectures on Food Safety and Food Quality Management Systems organized by HOFED Lucknow and Ministry of Food Processing Industries, New Delhi at Kanpur, Lucknow, Jhansi, Varanasi, Allahabad, Agra.