CURRICULUM VITAE

Mrs. Snehal Pranav Khandekar.
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M.Sc. Food Science & Technology, Ph.D. (Pursuing)
UGC NET & ASRB CSIR NET
Accomplished Assistant Professor- 13 Years
Junior Research Scientist - 1 Year

- **About**

With a robust background in higher education, I am an accomplished Assistant Professor from last 13 yrs and Research Fellow specializing in Food Technology, Food Science, and Nutrition. I have a proven track record of advancing knowledge through cutting-edge research and development, and I am adept at translating scientific concepts into practical applications. My expertise extends across various aspects of food technology and nutrition, underscoring my commitment to innovation and excellence in the field.

- **Career Objectives**

To give the maximum benefits of my knowledge and to work for organization's growth using my skills with positive attitude towards target the achievements.

- **Competencies**

Teamwork, Responsible and Commitment to career, Self-confident and Ambitious with good communication skills.

- **Areas of Interest**

Food Science, Technology & Nutrition – Processing & Technological aspects of different food products, Quality & Safety of food products, Preservation & Shelf-life evaluation of food products, Nutritional Values of foods and Research and Development in Food Science and Nutrition.

- **Work Experience (Total 14 years- 13 years Assistant Professor + 1 year Industrial)**

Assistant Professor
Worked as Full Time Assistant Professor in Department of (M.Sc.) Food Science and Technology and Contributory lecturer at B. Tech Food Technology, Shivaji University, Kolhapur from January 2021-June 2024.

Head of Department
Skillfully performed the duties of Head in Department of Food Technology and Management, College of Non-Conventional Vocational Courses for Women, CSIBER trust, Kolhapur.

Assistant Professor
Worked as Full Time Assistant Professor in Department of Food Technology and Management, College of Non-Conventional Vocational Courses for Women, CSIBER trust, Kolhapur, for the academic year 2009-2011, 2013-2015, 2016- Dec. 2020.

R & D Scientist
Worked as Junior Scientist in Research & Development Department (PSC) at Rich Graviss Products Pvt. Ltd., J-177, MIDC, Bhosari, Pune- 411026 (April 2012-March 2013).

Quality control and HACCP
Performed responsibilities of Quality Control and Food safety (HACCP) in Jani Candies & Toffees Pvt. Ltd., Keshavnagar, Mundhwa, Pune- 411036.

- **Eligibility Test for Lectureship**-

ASRB (CSIR) NET
Qualified NET (Food Technology) – August 2021 Examination Conducted by Agricultural Scientists Recruitment Board, New Delhi.

UGC NET
Qualified NET (Home Science) – December 2014 Examination. Conducted by University Grant Commission, New Delhi.

- **Educational Qualifications**

Exam/ Degree	Board/ University	Marks (%)/ Grade Point	Class / Grade obtained	Year of passing
Ph.D. (Pursuing)	Shivaji University, Kolhapur	-	-	-
M.Sc. Food Science and Technology	Shivaji University, Kolhapur	72.83	First class with distinction	April 2009
B.Sc. Food Technology and Management	Shivaji University, Kolhapur	83.00	First class with distinction	April 2007
H.S.C	Maharashtra State Board, Pune	60.00	First class	February 2004
S.S.C	Maharashtra State Board, Pune	71.73	First class with distinction	March 2001

- **Research Publications in International and National Journals (Scopus / Web of Science/ UGC Care), in Proceeding Books and Presentation in International & National Conferences / Seminars**

1. **S. P. Khandekar[1],** I.S. Udachan, S.M. Lokhande, P.D. Patil, A.B. Madavi, D.M. Nangare, S. A. Patil (2024). A taguchi approach to assess the effects of LED illumination on quality characteristics of guava RTS. Food Bioscience 60: 104367. Published by Elsevier Ltd. Scopus Indexed. https://doi.org/10.1016/j.fbio.2024.104367 (IF 4.8).

2. D. D. Patange, S. A. Patil & **S. P. Khandekar*** (2024). Applications of Foam-Mat Drying for Milk and Milk Products: An Innovative Preservation Technique. Manuscript Number: JFUTFO-D-24-00048R1. Accepted for publication in Journal of Future Foods. Published by Elsevier Ltd. Scopus Indexed (IF 5.2).

3. **S. P. Khandekar[1]*** & I. S. Udachan (2024). A Review on Novel Cassia Tora Gum- Composition, Structure, Production, Modification and its Applications in the Food Industry. Accepted for publication in Journal of Environmental Biotechnology. Scopus Indexed (IF 2.1).

4. **Snehal P. Khandekar[1]** and Shital A. Patil (2024). Development and Storage Stability of Limonia acidissima (Wood Apple) and fragaria ananassa (Strawberry) infused Whey-based RTS Beverage. Accepted for publication in Journal Bulletin of Environment, Pharmacology and Life Sciences Vol 13[6] 2024. Web of Science Indexed (IF 2.59).

5. D. M. Bongarde, Y. P. Desai, R. S. Shinde, A. A. Karvekar, P. D. Patil, **S. P. Khandekar***(2024). Optimizing Starfruit Quality: Techniques for Reduction of Oxalate & Caramboxin Content. Bulletin of Environment, Pharmacology and Life Sciences Vol 13[11] 2024. Web of Science Indexed (IF 2.59).

6. **Snehal P. Khandekar[1]** and Shital A. Patil (2024). Development and Quality Evaluation of an Instant Soup Premix Enriched with King Mackerel (Scomberomorus cavalla) Powder (JPHT-FT-2024-0067). Accepted for Publication in Journal of Postharvest Technology. Indexed in UGC-CARE and NAAS (4.25).

7. S. A. Patil, I. S. Udachan, S.M. Lokhande, R. C. Ranveer & **S. P. Khandekar*** (2024). Effect of Inhibitors on Flour Fortification: A Nutritional Approach. Under revision & review process in Journal of Food Composition & Analysis. Published by Elsevier Ltd. Scopus Indexed (IF 4.0)

8. S. A. Patil & **S. P. Khandekar*** (2024). LED Induced Non- thermal Preservation of Muscle Foods: A Systematic Review. Under revision & review process in International Journal of Food Microbiology. Published by Elsevier Ltd. Scopus Indexed (IF 5.0)

9. **S. P. Khandekar[1]*** & I. S. Udachan (2024). Oral paper presentation on A Review on Novel Cassia Tora Gum- Composition, Structure, Production, Modification and its Applications in the Food Industry in 7th International Conference GABELS, Kathmandu, Nepal held on 8th – 10th June 2024.

10. **Snehal P. Khandekar[1]***, Samruddhi N. Chavan, Shital A. Patil and Akshaya K. Sahoo (2022). Oleogel as potential replacement for solid fats in food processing: A systematic Review. Journal of Food, Agriculture and Environment, 20(3): 41-46. e-ISSN: 1459-0263.

11. **Snehal P. Khandekar[1]***, Tanaya S. Joshi, Shital A. Patil, Irrana S. Udachan and Siddharth M. Lokhande (2022). Applications of electrochemical sensors in the food industry: an overview. Positif Journal, 22 (10): 75-90. ISSN: 0048-4911.

12. **S. P. Khandekar[1]***, S. G. Kholgade, R. P. Parthe, S. R. Sutar, S. A. Patil and A. K. Sahoo (2018). Study on efficiency of Green tea polyphenols as natural preservatives for chicken. Journal of Shivaji University: Science and Technology. Vol 44 (2): 15-21. ISSN: 0250-5347.

13. **S. P. Khandekar** (2022). Development of Trans Free Cookies Interesterification Process. Oral paper presentation at International Conference on Innovative Food System Transformations for Sustainable Development in Agro-Food and Nutrition Sector (16^{th}-17^{th} November, 2022) organized by Department of Food technology, VFSTR (deemed to be University), Vadlamudi, Guntur, Andhra Pradesh. PP:54. ISBN: 978-93-93259-97-4.

14. **S. P. Khandekar[1]*,** R. C. Ranveer and A. K. Sahoo (2020). Development of Ready to Cook Vegetable Khichadi Mix by Microwave Drying Technology. International Journal of Post- Harvest Technology, 8(4):1-8. e-ISSN: 2231-6426.

15. Ashwini Raibagkar, **Snehal Khandekar*,** Shrushti Vankudre and Maitri Veera (2020). Formulation and Evaluation of dragon Fruit Ice Cream. International Journal of ScientificResearch in Engineering and Management. 4(6): 1-10. E-ISSN: 2581-7175.

16. S. A. Patil and **S. P. Khandekar** (2020). Studies on Malt Instant Dhokala with Tulasi as A Functional Ingredient- A Gujarati Cusine. Aayushi International Interdisciplinary ResearchJournal. 71: 119-121. ISSN: 2349-638x.

17. **Snehal Khandekar** and Prajwala Lad (2020). Utilization of Underutilized Vegetables in Ready-To-Eat Vegetable Curry mix with Vegan Meat Balls. National Conference on Discovering Healthy foods through Food Processing and Nutrition. CNCVCW, CSIBER, Kolhapur held on 6^{th} March 2020. PP: 8-22. ISBN: 978-93-5406-329-9.

18. Pranjali Shinde and **Snehal Khandekar** (2020). Bioengineered Fruits: Genetics, Safety and health-An Overview. National Conference on Discovering Healthy foods through Food Processing and Nutrition. CNCVCW, CSIBER, Kolhapur held on 6^{th} March 2020. PP: 205-215. ISBN: 978-93-5406-329-9.

19. Dhanashree Magdum and **Snehal Khandekar** (2020). Formulation of Instant Soup Mix with Utilization of Raw banana and Waste from Cauliflower. National Conference on Discovering Healthy foods through Food Processing and Nutrition. CNCVCW, CSIBER, Kolhapur held on 6th March 2020. PP: 94-101. ISBN: 978-93-5406-329-9.

20. **S. P. Khandekar** and S.A. Patil (2020). Development and Sensory Evaluation of Cake Supplemented with Watermelon Seed (*Citrullus Lanatus*) Flour. International Multidisciplinary Conference on Global Challenges for Sustainable Development. D.R.K. College of Commerce, Kolhapur held on 10^{th} & 11^{th} January, 2020. PP. 209-212. ISBN: 978-93-81249-29-1.

21. **Khandekar S. P.** and Sahoo A. K. (2019). Development of Ready to Cook Vegetable Khichadi Mix by Microwave Drying. National Seminar on Quality Enhancement and Skill Development in Higher Education, CNCVCW, CSIBER, Kolhapur held on 16^{th} March, 2019.

- **Books- Authored & Edited**

Authored a book on "The Miracles of Millets: Local Grains, Modern Wonders" (in process of publication).

Edited a book entitled "Discovering Healthy Foods through Food Processing and Nutrition" ISBN: 978-93- 5406-329-9 (2020).

- **Poster Presentation in International & National Conference / Seminar**

1. **S. P. Khandekar** (2024). Applications of Foam-Mat Drying for Milk and Milk Products: An Innovative Preservation Technique. International Conference on Advanced Agricultural Technologies held on 20 – 21 December 2023 at Pune.

2. Asmita Acharya and **Snehal Khandekar** (2020). Development of Cream of Vegetable Sprout Soup Mix. National Conference on Discovering Healthy foods through Food Processing and Nutrition. CNCVCW, CSIBER, Kolhapur held on 6th March 2020.

3. Janavi Ganwani and **Snehal Khandekar** (2020). Development of Sugar Free Ice Cream with Oat Milk and Tulasi as a Functional Ingredient. National Conference on Discovering Healthy foods through Food Processing and Nutrition. CNCVCW, CSIBER, Kolhapur held on 6th March 2020.

4. **Khandekar S.P**., Paritekar A., Kadam A., Desai R. (2017). Formulation and Development of Sorghum Green gram based Instant porridge mix. National Poster Competition on Food & Nutrition, CNCVCW, CSIBER, Kolhapur held on 20th January, 2017.

5. **Khandekar S.P**., Walawalkar H. R., Kasalkar S. M., Ohol C. U. (2014). Utilization of Banana Peel in Multigrain Cookies. National Conference on Recent Trends in Food Technology and Management, CNCVCW, CSIBER, Kolhapur held on 28th & 29th March 2014.

6. **S. P. Khandekar**, D. S. Navale, S. P. Pardeshi, A.K. Sahoo and R. C. Ranveer (2009). Preparation of quick cooking white rice from (IR-64) and parboiled rice (Sonamasuri). 20th ICFOST- 2009, Bangalore held on 21st – 23rd December 2009.

7. Kadam S. S., Kulkarni S. S., Gavali T. A., Kumar M., **Khandekar S. P**., and Ghatge N.S. (2009). Fortevia- A low calorie natural drink. 20th ICFOST- 2009, Bangalore held on 21st – 23rd December 2009.

8. S. P. Pardeshi, **Khandekar S. P**., D. S. Navale, N. S. Korde and Iranna U.D. (2007). Preparation of quality protein rich Instant Dhokla Mix. 18th ICFOST- 2006, Hyderabad.

- **Research Project Work**

Ph. D.

Title of Project: Extraction, Modification and Characterization of Cassia Tora Gum and its applications in food products.

Cassia Tora gum has thickening, emulsifying, stabilizing and moisture retaining properties. The existing hydrocolloid, locust bean gum, has similar functional properties to cassia tora gum, but there is a scarcity of sources. So, suppliers are unable to meet demand which results in the expensive final product. In comparison to locust bean gum, Cassia Tora gum requires a smaller amount in a food product to achieve the same effect (2/3 less). Hence utilization of Cassia Tora gum will be economical to the food manufacturers. So instead of forest waste, the utilization cassia tora seeds as source of gum will help in environmental as well as economical sustainability. This will have a lot of future scope, market potential and wide applications in many industries like food, pharmaceutical and cosmetic processing industries.

M. Sc.
Title of Project: **Instant Pulav Mix**
Instant Pulav Mix was prepared by using microwave dehydration technology. It is formulated by use of raw materials like Rice, Bengal Gram Dhal, Green Gram Dhal and Vegetables. Sensory and proximate analysis reveals, it can be a best alternative to Anganwadi feeding Programme.

B. Sc.
Title of Project: Quality Protein Rich **Instant Dhokla Mix**
Formulation, Quality and Sensory Evaluation of Instant Dhokla Mix made from different combinations of Soybean, Bengal gram and black gram flour which is rich in quality proteins and fulfill objective to save fermentation & preparation time.

- **Research Project Guided**

Guided to M. Sc., B. Sc., & B. Tech., students of Food Science & Technology.

- **Honors / Rewards**

1. Received **Best Poster Presentation Award** for Applications of Foam-Mat Drying for Milk and Milk Products: An Innovative Preservation Technique at International Conference on Advanced Agricultural Technologies held on 20th – 21st December 2023 at Pune.

2. **Topper** in the NPTEL Swayam Examination on Modern Food Packaging Technologies; Regulatory aspects & Global Trends; 12 Week Course.

3. Awarded with "**Youth Icon 2021**" by Waachanvishwa (Waachankatta) Production Pvt. Ltd. Kolhapur on 29th December 2020.

4. **Third Prize** in Avishkar 2019-2020, University level Research Project Competition, in Pure Sciences Discipline, Shivaji University, Kolhapur.

5. **Third Prize** in National Conference, RTFTM, CNCVCW, CSIBER, held on 28th & 29th March 2014 for Poster Presentation on "Utilization of Banana Peel in Multigrain Cookies".

6. **Second Prize** in National Science Day Celebrations from 24th – 28th February 2009 at Shivaji University, Kolhapur for scientific project on "Instant Pulav Mix".

7. Awarded as Shivaji University **Merit Scholarship** for meritorious performance in the Faculty of Science at M.Sc. examination held in April 2008.

8. Appreciated and **Honored by** Speed 24 News Live, Kolhapur for precious work and contributions in Food Technology field.

- **Faculty Development Programme (FDP's)**

1. Twelve Weeks National Level FDP on Modern Food Packaging Technologies; Regulatory aspects & Global Trends by NPTEL- AICTE, IIT Khargpur, January-April 2024.

2. One week FDP on Optimization techniques in engineering organized by D. Y. Patil Institute, Pune on 24-28th June 2024.

3. One Week FDP on Emerging Technological Trends in Industry organized by Department of Electronics & Telecommunication Engineering, Vishwakarma Institute of Technology, Pune from 11 – 15th March 2024.

4. One week FDP on The Art of Keeping Students engaged: Gaining mastery by MIT School of Education & Research, Pune from 22nd -27th April 2024.

5. One Week Faculty Development Programme on Recent Trends in Food Processing and Preservation Techniques by AICTE Training and learning (ATAL) Academy held from 1st-5th February 2022.

6. One Week Faculty Development Programme on ICT based tools and its applications in teaching learning process organized by BSVS Educational Learning Centre, Nagpur held from 27th -2nd June 2020.

7. One Week Faculty Development Programme on Research Methodology organized by IQAC, CNCVCW, CSIBER, Kolhapur held from 31st December – 7th January 2019.

8. One Week Faculty Development Programme on Cyber Security organized by FacultyDevelopment Centre in Cyber Security and data Sciences, Shivaji University, Kolhapur held from 2nd December – 7th December 2019.

- **Article Published**

1. As a part of social awareness, a booklet entitled "Survival of the Fittest" is published on 5th May 2020.

2. An article on "Egg Quality & Nutritive Value" is published in Arogya, Sakal dated 6th February 2020.

3. An article on "Chorangi Aahar" published in Pudhari.

- **Professional & Industrial Training**

1. One Day Training Programme on Oyster Mushroom Cultivation & Processing at Shivaji University, Kolhapur organized by all India coordinated research project on Mushroom, Pune on 29th Feb. 2024.

2. Two Days training Programme on Learning Management System for Faculty Members organized by IQAC, CNCVCW, CSIBER trust, Kolhapur (July 2020).

3. FoSTac Online training on COVID-19 Guideline for Food handlers conducted by NAFARI, Pune. (May 2020).

4. One-month implant training (June 2008) in Quality Control, Research and Development Section at Pravin Masalewale, 44 Hadpsar, Pune. (June 2008).

5. One Month nutrition & dietitian training at Jahangir Hospital, 32 Sassoon Road, Pune. (May 2007).

6. One month implant training in Production section at Cadbury India Ltd. Induri, Pune. (July 2006).

7. Fifteen Days implant training in Production & Quality Control at Kolhapur Zillah Sahakari Dudh Utpadak Sahakari Sangh Ltd. Gokul Shirgaon, Kolhapur. (November 2005).

- **International and National Conference and Workshop Attended**

1. One Day Disaster Management Training Workshop on 2nd March 2024 at Shivaji university, Kolhapur.

2. One Day Workshop on Energy & Environment Issues on 16th September 2023 at Shivaji University, Kolhapur.

3. Two Days Training Programme on Statistical Methods in Food Processing organized by AFSTI on 10 – 11th October 2022.

4. National Workshop on Google Apps for Education & Moodle organized by IQAC and Dept. of Commerce, Rajaram College, Kolhapur on 2nd - 3rd July 2020.

5. International E- Conference on Novel Nutrition Approach and Emerging Opportunities to Sustain in Pandemic Scenario organized by the Department of Nutrition and Dietetics, Mount CarmelCollege, Bengaluru in association with IITB Remote Centre, Puducherry from 15th – 18th June 2020.

6. International E- Conference on Strategies and Challenges in Higher education during COVID-19 organized by Government Vidarbha Institute of Science & Humanities, Amravati, India on 15th – 17th May 2020.

7. Food StartUp Summit 2018 (Western Maharashtra First Food StartUp Summit) held on 25th August 2018, Kolhapur in association with AFSTI Mumbai Chapter.

8. UGC-CPE sponsored One Day Workshop on" Intellectual Property Rights and Patent Drafting: Global scenario" at CSIBER, Kolhapur on 11th March 2017.

- **Extension Activities**

1. Delivered guest lecture on Low Calorie- Low fat Foods at Vanita Sanskritic Sanstha, Kolhapur on 25th February 2020.

2. Delivered guest lecture on General Health and Nutrition of preschool children for parents at Little Petals Pre-Primary School, Kasaba Bawada, Kolhapur on 20th September 2019.

3. Resource person for orientation programme on Revised Seven Criteria's of NAAC assessment and Accreditation from 22nd – 30th August 2019.

4. Subject Expert at Rajaram College for interview of Home Science faculty members, Kolhapur on 12th July 2019.

5. Delivered guest lecture on Food Safety Hygiene and Sanitation for women workers at Riddhi Siddhi Food products, Kogil-Budruk, Near Kaneri Wadi, Karveer, Kolhapur on 29th November 2018.

6. Guest of Honor at Gold Gym, Kolhapur for Cooking Competition 2018 on 19th September 2018.

7. Resource Person at ICDS, Halasawade, Kolhapur for Nutrition Week Celebration from 1st to 7th September 2018.

8. Guest faculty for Food Processing Industry based Entrepreneurship Development Programme at Sangali from 7th – 21st September 2013 sponsored by Ministry of Food Processing Industries, Govt. of India, New Delhi.

- **Co-curricular and extra-curricular Activities**

1. Invitee member of Board of Studies, Shivaji University, Kolhapur for designing syllabus of B.Sc. Food Technology and Management.

2. Internal Examiner for B.Sc. & M.Sc. Food Science & technology, SUK.

3. External Examiner for practical of B. Tech. and M. Tech. Food Tech., in DOT, SUK.

4. Worked as organizing secretary and organizing committee member for organizing national conferences and workshops at CNCVCW and FST, SUK.

5. Worked as a research supervisor for under graduate program in Food Technology & Management.

- **Technical Skill**

Computer Knowledge- MS CIT

- **Personal Profile**

Date of Birth	: 1st June 1986
Cast	: Hindu-Maratha
Nationality	: Indian
Languages known	: English, Marathi, Hindi

I hereby declare that above information is true to best of my knowledge and belief.

Yours Truly,



Mrs. Snehal P. Khandekar