

CURRICULUM VITAE



Dr. Rajkumar Ramrao Andhale

Contact Information:

E-mail id: rajkumar.andhale@yahoo.in

Mob: +91-9764785800/ 07972094130

CAREER OBJECTIVE

A challenging work and position in an organization where I could enhance my teaching and administration skills and strength in conjunction with Institute goals and objective.

ACADEMIC QUALIFICATION

Sr. No.	Degree	Discipline/Subjects	Board / University	Pyear of Passing	% of Marks
1.	Ph. D	Food Technology	VNMKV Parbhani M.S (India)	2017	87.70
2.	ICAR-NET	Food Technology	ASRB, New Delhi	2014	50.00
3.	M. Tech.	Food Technology	MAU Parbhani M.S (India)	2012	90.70
4.	B. Tech.	Food Sciences and Technology	MAU Parbhani M.S (India)	2010	86.30
5.	H.S.C.	Science	MSBSHSE, Pune.	2005	84.83
6.	S.S.C.	Science, Maths, English, Marathi	MSBSHSE, Pune.	2003	85.06
7	PGDFSQM	FSQM	IGNOU Delhi		Pursuing

ACADEMIC AND INDUSTRIAL EXPERIENCE

Sr. No.	Designation /Position	Institute/ Organization	Duration	Experience
1.	Assistant Professor	MIT College of Food Technology, MIT ADT University, Pune, India	16/08/2016 to till date	3 Years 04 Months
2.	Asst. Officer-Production	Parle Biscuits Pvt. Ltd Kirkhindi, Khopoli, Mumbai (Maharashtra)	1 Aug 2012 to 30 Nov 2013.	1Year 04 Months
3.	Quality Assurance Trainee	Britannia Industries Pvt. Ltd, Hyderabad	1 Jan 2010 to 31 March 2010.	03 Months

JOB PROFILE at MIT COLLEGE OF FOOD TECHNOLOGY

1. Taught more than 06 different courses of various departments of B. Tech (Food Technology) and M. Tech (Food Technology) in past 3.5 years.
2. Counselling and mentoring of UG and PG students.
3. Admission committee member for UG and PG Admission process.
4. Member of Departmental Under Graduate Committee (DUGC) 2018-19.
5. Member of Class Committee B. Tech I, II and III Year 2018-19.
6. Core member of designing the Syllabus for B. Tech program and M Tech Programme (Courses- FSQN-237 and APO-123)
7. Member of designing the MITCFT Admission Brochure.
8. Question paper setting and evaluation for B. Tech and M. Tech degree program in MIT ADT University, Pune.
9. Research guide of M Tech (Food Technology) Students.
10. Member and Co-Guide of Research advisory or Student Advisory Committee of two M. Tech Student.
11. Member of Research Advisory committee of one PhD Scholar.
12. Internal and External Examiner as per university Exam cell allotment.
13. Co-ordinators in various University Events (PERSONA FEST, Vishwanath Sports, World Food Day etc.)
14. Other responsibilities and work allotted by the Head of the Institute and University Authority, as an when required.

RESEACH EXPERIANCE

Position	Institute	Topic
Ph.D. Scholar	VNMKV Parbhani M.S (India)	“Studies on Preparation and Characterization of Catla (<i>Catla catla</i>) Fish Protein Concentrate and Isolate and its Exploration in Extruded Food Products”
Student (M. Tech.)	VNMKV Parbhani M.S (India)	“Studies and Utilization of Roselle Calyces (<i>Hibiscus sabdarifa L.</i>) as a Natural Colorant in Value Added Food Products”
Student (B. Tech.)	VNMKV Parbhani M.S (India)	“Studies on Dehydration of <i>Portulaca oleracae</i> Leaves and its Utilization in Traditional Hot Pan Cake (Dhapata)”

AWARDS

1. **Gold Medal** in M. Tech (Food Technology), 2012.
2. Awarded the National **Fellowship for Ph. D (Food Tech)** from **University Grant Commission, Ministry of Human Resource Development**, Government of India.
3. Awarded the **BEST POSTER** award in 26th ICFoST-2017 (National Conference from 7th to 9th Dec- 2017) held at IICT, Hyderabad organized by AFSTI, CSIR - CFTRI Campus Mysore.

ACHIEVEMENTS

1. Qualified **2nd Junior Food Analyst Exam 2018** conducted by the **Food Safety and Standards Authority of India (FSSAI), New Delhi India.**
2. Selected as **Technical Officer in FSSAI**, Head Office, Delhi, India in 2014.
3. Qualified **NET (National Eligibility Test)** in 2014.
4. **2nd Rank holder** in the **MCAER Entrance** test 2010 for M. Tech in Food Technology.
5. Qualified All India **SLIET PG Entrance** test in 2010.

RESEARCH GUIDANCE FOR PROJECTS/THESIS

1. M. Tech (Food Tech) – Guiding 03 students.
2. B. Tech (Food Tech) – Guided More than 25 students.

PUBLICATIONS

1. **R. R. Andhale**, Syed Imran Hashmi, P. N. Satwdhar and H. W. Deshpande (2015). Suitability of Drying Methods for Roselle (*Hibiscus sabdariffa L.*) Calyces. *International Journal of Applied Agriculture and Horticulture Sciences*. Green Farming. 630-633. **NAAS-4.38.**
2. G. J. Bhavsar, P. N. Satwadhar, **R. R. Andhale**, H. M Syed and I. H. Syed (2015). Studies on Standardization of Herbal Aonla Spread by using Licorice and Ginger Extract. *Food Science Research Journal*, 54-58. **NAAS- 4.11.**
3. **R. R. Andhale**, A. C. Dagadkhair and H. M. Syed (2016). Utilization of Sweet water fish *Catla catla* for preparation of plain and spiced fish sauce. *Food Science Research Journal*, Pp 57-62. **NAAS- 4.11.**
4. Syed H. M., Dongre S. A., **Andhale R. R.** and Jadhav B. A. (2016). Effect of different coagulants on physico-chemical and sensory properties of paneer made from buffalo milk. *Multilogic in Science*, volume v issue xv Jan 2016 pp.221-225. **NAAS- 5.2.**
5. Ghatge P. U., Solankar P.Y., **Andhale R. R.** and Syed H. M. (2016). Physico-chemical and organoleptic evaluation of nutri bar supplemented with millet and legume flours. *Multilogic in Science*, volume v issue xv Jan 2016 pp.92-98. **NAAS- 5.2.**
6. Jadhav A. A., **Andhale R. R.**, Bhavsar G. J. and Syed H. M. (2016). Development and quality evaluation of noodles supplemented with pearl millet flour. *Multilogic in Science*, volume vi issue xvi April 2016 pp.85-87. **NAAS- 5.2.**
7. A.C. Dagadkhair, K.N. Pakhare, **R.R. Andhale** and H.M. Syed (2016) Study of Physicochemical and Microbial Quality of Spiced Fish Sauce made from *Catla Catla* Fish During Storage. *Intl. J. Food. Ferment. Technol.* 6(2): 233-239, **NAAS- 4.03.**
8. Pakhare K N, Dagadkhair A C, Udachan I S and **Andhale R R.** (2016) Studies on Preparation and Quality of Nutritious Noodles by Incorporation of Defatted Rice Bran and Soy Flour. *J Food Process Technology*, 7:10. **Impact Factor- 2.3.**
9. **R.R. Andhale.**, H.M. Syed and G.J. Bhavsar (2017) Physicochemical and Quality Characteristics of the Fresh Water *Catla catla* Fish Trends in Biosciences 10(1), Print : ISSN 0974-8431, 97-101. **NAAS- 3.94.**

10. **Andhale R. R.**, Syed H. M., Bhavsar G. J. and Dagadkhair A. C (2017) Fatty Acid Profile and Differential Scanning Colorimetric (DSC) Characterization of Fish Oil Extracted From the Fresh Water *Catla catla* Fish (2017) *Int. J. Pure App. Biosci.* 5 (5): 249-257. **NAAS-4.74.**
11. **R.R. Andhale**, H.M. Syed, and G.J. Bhavsar (2017) Studies on preparation and characterization of cooked and uncooked fish flour from the fresh water *catla catla* fish *Multilogic in Science* vol. vi, issue xix, April 2017. **NAAS- 5.2.**
12. Amol Changdeo Dagadkhair, Komal Nivrutti Pakhare, Ashok Dattatray Todmal and **Rajkumar Ramrao Andhale** (2017). Jamun (*Syzygium cumini*) Skeels: A Traditional Therapeutic Tree and its Processed Food Products *Int. J. Pure App. Biosci.* 5 (5): 1202-1209. **NAAS- 4.74.**
13. G. J Bhavsar, H. M Syed and **R. R Andhale** (2017) Characterization and quality assessment of mechanically and solvent extracted Niger (*Guizotia abyssinica*) Seed oil. *Journal of Pharmacognosy and Phytochemistry*; 6(2): 17-21. **NAAS- 5.21.**
14. G. J. Bhavsar, H. M. Syed, **R. R. Andhale** and P. U. Ghatge (2017) Physico - chemical properties of selected oilseeds. *J Env. Bio-Sci.*, 2017: Vol. 31 (1):41-44. **NAAS- 4.43.**
15. M B Katkade, H M Syed, **R R Andhale** and M D Sontakke (2018) Fatty acid profile and quality assessment of safflower (*Carthamus tinctorius*) oil. *Journal of Pharmacognosy and Phytochemistry* ; 7(2): 3581-3585. **NAAS- 5.21.**
16. Amol Changdeo Dagadkhair, **Rajkumar Ramrao Andhale**, Ganesh Janardhan Bhavsar and Komal Nivrutti Pakhare. (2018) Standardization for development of Musa chocolate balls by the utilization of banana pulp powder. *Journal of Pharmacognosy and Phytochemistry* ; 7(3): 2728-2732. **NAAS- 5.21.**
17. Katkade M. B., Syed H. M., **Andhale R. R.** and Farooqui A. S. (2018) Comparative study of physicochemical properties of different edible vegetable oils *Multilogic in Science* vol. Viii, issue xxv. **NAAS- 5.2.**
18. **Dr. R. R Andhale**, M. B Katkade, A. C Dagadkhair, R. A Dagadkhair and A. A Jadhav. (2019) Impact of Different Levels of Guar Gum on Quality and Texture Profile (TAXT-2 Texture Analyser) of Noodles Fortified with Pearl Millet Flour. *Journal of Emerging Technologies and Innovative Research.* **Impact Factor- 5.81.**
19. G.J. Bhavsar, **R. R. Andhale**, A.C. Dagadkhair and H. M. Syed. (2019) Physicochemical and Nutritional Characterization of Linseed (*Linum usitatissimum* L.) Oil by Different Methods. *International Journal of Advanced Biological Research* **NAAS- 3.60.**
20. Rekha N P, **Rajkumar R A** and Ganesh J B. (2019) Formulation and quality evaluation of multigrain bhakari premix. *The Pharma Innovation Journal* 2019; 8(9): 249-254.
21. Kartika V Patil , Amol C Dagadkhair, Anjali A Bhoite , **Rajkumar R Andhale.** (2019) Physico-functional characteristics of Opuntia Ficus-indica *International Journal of Food Science and Nutrition* 4 (6): 124-127
22. **RR Andhale**, RN Patil, MB Katkade, AC Dagadkhair, GJ Bhavsar. (2020) Formulation and Quality Evaluation of Multigrain Bhakari Premix Fortified with Defatted Soya Flour. *Our Heritage* 68 (30): 8105-8117.

POPULAR ARTICLES PUBLICATION

1. **R. R. Andhale**, P. N. Satwadhar and G. M. Machewad (Nov 2014). Lal Ambadichya Vividh Bhagancha Upyog. Setibhati VNMKV Parbhani.
2. **R. R. Andhale**, P. N. Satwadhar and G. M. Machewad (April 2016). Lal Ambadi Calcyes Pasun Wine Utpadan. Krishi Nirnay.
3. Ganesh Shinde, Dr. Vaibhav Patil and **Dr. R. R. Andhale** (December 2019) Annadhyanyancha Sathavnukisathi Gramin Godam Yojna, Issue 11) 15-16.

INTERNATIONAL / NATIONAL CONFERENCES

Sr. No.	Themes of Conferences	Title of Poster Presented	Organized by	Date
International Conferences				
1	11 th International Food Data Conference	Food Composition and Public health Nutrition	NIN Hyderabad, Telangana State, India.	3 to 5 Nov, 2015
2	8 th International Food Convention (IFCON-2018)	Formulation and Quality Assessment of Fish Protein Isolate from Fresh Water <i>Catla catla</i> caught in Marathwada region	CSIR-CFTRI, Mysore, India.	12 to 15 Dec. 2018
National Conferences				
3	Processed Foods-A Trend beyond Boundaries	Formulation of gluten free cookies from soya-popped amaranth flour with nutritional qualities	MOP Vaishnav College for Women, Chennai.	11 th & 12 th Feb, 2011
4	Processed Foods-A Trend beyond Boundaries	Standardization of recipe for the preparation of "TOMATO TOFFEE"	MOP Vaishnav College for Women, Chennai.	11 th & 12 th Feb, 2011
5	Farmer Empowerment through Agro-processing & Sustainable Technologies (FEAST)- ICFOST	Studies on Preparation of fish plain sauce from <i>catla catla</i> fresh water fish	CFT, VNMKV, Parbhani	18 to 19 Dec 1015
6	FEAST- ICFOST	Development of technology for production of value added products from Sapota fruit	CFT, VNMKV, Parbhani	18 to 19 Dec 1015
7	FEAST- ICFOST	Preparation and sensory quality evaluation of cookies supplemented with flaxseed flour	CFT, VNMV, Parbhani	18 to 19 Dec 1015
8	1 st National Teachers Congress	-----	MIT School of Government, Pune India	23 rd to 25 th Sept. 2016
9	Advanced Trends in Agriculture and Food Engineering	Quality Characteristics of Spiced Fish Sauce made from <i>Catla Catla</i> Fish While Storage.	MIT, Aurangabad	07 to 08 April 2017
10	Food and Nutrition Challenges: Role of Food Science and	Physicochemical and Microbial Properties of the Fish flours Prepared from Fresh Water <i>Catla catla</i> fish	CSIR, ICT Hyderabad	7 to 9 Dec 2017

	Technology			
11	Innovative Trends in Agri and Food Business Management	----	MIT COM, MIT ADT University, Pune	11 th and 12 th October, 2018
12	3 rd National Conference on Sustainable Agricultural Development for Food Security and Nutrition	Formulation and Quality Evaluation of Multigrain Bhakari Premix Fortified with Defatted Soya Flour	MIT COM, MIT ADT University, Pune	10 and 11 th January 2020

PROFESSIONAL TRAINING/WORKSHOPS

Sr. No.	Name of Training	Organization/ Conducted by	Year	Duration
1	ISO:22000: 2005	RSM Astute Consulting Pvt Ltd Mumbai	2010	2 Days
2	Bakery Ingredients Technology (Cookies and Crackers)	ASSCOM Institute of Bakery Technology, Noida, Delhi	2013	3 Days
3	Sensory Evaluation of Foods	National Agriculture and Food Analysis and Research Institute, Pune.	2017	2 Days
4	National workshop on Intellectual Property Rights	Research and Consultancy Cell, MIT-ADT University, Pune	2019	3 Days
5	Workshop on” Engagement with Higher Education Institutes Food Safety and Applied Nutrition	MIT College of Food Technology in Collaboration with FSSAI India.	2019	1 Day

MEMBERSHIP OF PROFESSIONAL BODIES/BOARDS

Sr. No.	Name of the Professional Body	Membership Status (Life/Annual)
1	Association of Food Scientist and Technologists (AFSTI).	LIFE Member: AFST/LM/7-2018PUN/2096
2	International Association of Engineers (IAENG)	Life Member: 217248
3	International Society for Research and Development	Senior Life Member: SR4150900631
4	Scientific and Technical Research Association (STRA)	STRA-M19305 (Life Time)
5	Indian Academicians and Researchers Association	M / M – 909

EDITORIAL BOARD MEMBER/REVIEWER

1. Reviewer for Springer, Journal of Food Science and Technology (JFST)
2. Peer Review Board member of Multilogic in Science Journal.

COMPUTER PROFICIENCY

1. Completed **DOEACC–CCC** Certificate Level Course
2. Basic knowledge about Internet, MS- Word, MS-PowerPoint, MS-Excel

PROGRAMS ORGANIZED

1. Member, Organization committee for Intercollegiate State level Techno-Cultural PERSONA FEST program in 2017, 2018, 2019 and 2020.
2. Member, Organization committee for Intercollegiate State level Vishwanath Sports Meet in 2017, 2018, 2019 and 2020.
3. Member, Organizing committee, World Food Day 2017, 2018 and 2020 at MIT College of Food Technology, Pune.
4. Member, Organizing committee, Intercollegiate Football Tournament in 2016 and 2017 at MIT College of Food Technology, Pune.

CONSULTANCY, TRAINING AND INDUSTRIAL VISITS

1. Food Hygiene and Sanitation Training and Consultancy to the MIT messes (MANET Mess, Sangeet Mess, Raj Restaurant and Raj Cafe) during the academic year 2018-19 and 2019-20.
2. Organized Industrial visit of IV Semester students to Sonai Dairy Pvt Ltd (Dairy processing industry) at Indapur.
3. Academic Visit of M Tech (Food Technology) Students to Vasantdada Sugar Institute Pune to tailor the students with actual working of analytical Instruments in food industries.

EXTRA CURRICULAR ACTIVITIES

1. Appointed as member of Food and Hospitality committee by Central Executive committee AFSTI, Mysore to conduct ICFOST- 2015 which was scheduled on 18th and 19th December 2015 at VNMKV, Parbhani.
2. Participated in Maharashtra **State Inter University** sport competition Ashwamedha (Krida Mahotsav) as a basket ball player in 2007, 2008, 2011 and 2014 at YCMOU, Nashik, MPKV, Rahuri, MKV, Parbhani and Dr. BAMU, Aurangabad respectively.
3. Participated in **All India Inter University** Handball Tournaments' (**IUT**) as a Hand ball player, in 2010 and 2011 at SRTMU, Ahemadpur (M.S.) and Rajasthan University, Rajasthan respectively.
4. Participated in **All India Inter University** Basket ball Tournaments' (**IUT**) as a Basket ball player in 2011 at Rajasthan University, Rajasthan.
5. Actively participated and completed NSS programme.

PERSONAL DETAILS

Name : Dr. Andhale Rajkumar Ramrao
Fathers Name : Mr. Andhale Ramrao Manohar
Mobile No. : +91-9764785800/9960381019
Gender : Male
Date of birth : 05th Jan 1988
Permanent Address : At Ambil Wadgaon Tq. Beed Dist Beed -431125.
Language known : English, Marathi, Hindi
Hobbies & Interests : Collection of Postal stamps and Playing games.

REFERENCES

Dr. H. M Syed
Head,
Dept. of Food Chemistry and Nutrition,
College of Food Technology,
VNMKV, Parbhani-431402,
Mob. : 8149057700.
Email id: hamedhashmi@yahoo.co.in

Dr. V.N Pawar
Principal and Dean F/T,
MIT College of Food Technology,
MIT Art Design and Technology
University, Pune-412201,
Mob.: 9422176550
Email id: vasantnpawar@gmail.com

DECLARATION

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

Place: MIT CFT, MITADTU, Pune

(Dr. R.R Andhale)

Date: / / 2020