BIO-DATA

Name: Dr. B.KAVITHA. M.Sc, Ph.D (FSN), NET.,

Designation: Assistant Professor

Department: Food Science and Nutrition **E-mail ID**: kavithab@mannarcollege.ac.in

,Address: D/o, S. Bose

2/694, Vasuke bavanam, Iyappan nagar,

Y.Othakkadai, Madurai- 625 107

Date of Birth: 09.04.1982



EDUCATIONAL QUALIFICATION

Degree obtained	Institution Studied	Year of passing	Class or Grade
B.Sc Home science	Home Science College and Research Institute, Tamil Nadu Agricultural University, Madurai	1999-2003	84.90%
M.Sc Food Science and Nutrition	Home Science College and Research Institute, Tamil Nadu Agricultural University, Madurai	2004-2006	82.00%
Ph.D Food Science	Home Science College and Research Institute, Tamil Nadu Agricultural University, Madurai	2010 - 2013	82.20%
HSC	Government Higher Secondary School, Y.Othakkadai	1998 -1999	75.50%
SSLC	Government Higher Secondary School Y.Othakkadai	1996 -1997	70.00%

TECHNIQUES KNOWN

- UV-VIS spectroscopy,
- Kel plus, Sacs plus
- Extruded machine.
- Food Product Nutrient analysis.

MEMBERSHIP

• Nutritional society of India (NSI) Life membership

UGC- NET exam Passed June 2013

COMPUTER SKILLS

Basic computer knowledge, Microsoft office tools, Statistical analysis using software,

WORK EXPERIENCE

September 2006 to April 2007 (Senior Research Fellow)

Popularizing Nutritive and Medicinal potential of value added products from bael. (NMPB Sheme). Guide – Dr S. Parvathi, Professor and Head, Department of Home Science Extension, Community Science College and Research Institute. Tamil Nadu Agricultural University. Madurai.

April 2007 to March 2009 (Senior Research Fellow)

Product Development and storage studies of coconut jelly (CDB Scheme)

Guide – Dr S. Amutha, Professor and Head, Department of Human Development, Community Science College and Research Institute. Tamil Nadu Agricultural University. Madurai.

May 2009 to May 2010 (Senior Research Fellow) (NAIP Project)

Guide – Dr. R. Jaganmohan, Professor and Head, Dept of pulse, Indian Institute of Crop Processing Technology. Thanjavur. Tamil Nadu, India.

Sep 2014 to November 2015 (Senior Research Fellow) Formulation of probiotic millet fruit bar (UGC Project)

Guide – Dr. R. Vijayalakshmi, Assistant Professor, Dept of Apparel designing and fashion technology, Community Science College and Research Institute. Tamil Nadu Agricultural University. Madurai.

Dec 2015 to 9.11. 2016 (Senior Research Fellow) (AICRP ICAR Partly scheme Project) AICRP ON HOME SCIENCE in Food Science and Nutrition

Guide – Dr. Dr. G. Hemalatha, Professor and Head, Department of Food Science and Nutrition. Community Science College and Research Institute. Tamil Nadu Agricultural University. Madurai.

Teaching work Experience (2.2.2017 to 20.2.2018)

- Nammazhvar college of Agriculture and Technology. Peraiyur, Kamuthi, Ramanathapuram District, Tamilnadu. Affliated by Tamil Nadu Agricultural University. CBE. Worked as a Assistant Professor in Food Science and Nutrition to handling course entitle on Principles of Food Science and Nutrition (1+1) B.Sc Agriculture Degree Programme.
- Academic co ordinator (4.6.2018 to 24.1.2019).
- Assistant professor (Guest lecturer) in the department of home science. The Gandhigram Rural Institute (Deemed to be university). Gandhigram. Dindigul. (29.1.2019 to 28.4.2019). Till date work continue in this department.
- M.Sc. student thesis guided (1 No) 2019 batch Gandhigram Rural Institute (Deemed to be university)
- B.Sc Students project Guided (5 Nos) 2019 batch in Gandhigram Rural Institute (Deemed to be university)

Research work

Development of extruded products using soya meal maker flour. M.Sc. Thesis topic.

Guide – Dr S. Kanchana, Professor and Head, Department of Human Development, Community Science College and Research Institute. Tamil Nadu Agricultural University. Madurai.

Screening of Black Gram (*Phaseolus mungo*) Varieties Suitable for Selected South Indian Traditional Foods. Ph.D. Thesis topic.

Guide – Dr. G. Hemalatha, Professor and Head, Department of Food Science and Nutrition. Community Science College and Research Institute. Tamil Nadu Agricultural University. Madurai.

PAPERS PUBLISHED

International Publication

- S.Dhavamani , Kavitha Bose , P. Karuppaswamy , K. Thilagam , S. Kanchana and G.Hemalatha . Fatty acid profile and triglyceride molecular species of nutraceutical rich blended and interesterified oil of moringa oleifera seed oil (PKM 1 variety) with corn oil. Journal of Investigative Medicine, Official American Federal for Medical Reseach. Volume 65 Issue 4. April 2017. Impact factor 2.8, NAAS rating 7.0
- Sugasini D, Kavitha.B, Kasthuri Thilagam, Kanchana.S, Hemalatha.G (2017). Fatty acid profile and Triglyceride molecular species of nutraceutical and MUFA rich belnded and interesterified oil. American Federation Medical Research-Journal of Investigative Medicine, 65(4), 829, Impact factor 2.8, NAAS rating 7.0. (communicated)
- **Kavitha. B,**Hemalatha G, Kanchana S, SP Sundaram and K. Sivasubramaniam. 2016. "Evaluation of some selected black gram varieties prepared fermented idli". International Journal of Food and Fermentation Technology. Nass Rating. 4.03.
- **Kavitha. B,**Hemalatha G, Kanchana S, SP Sundaram and K. Sivasubramaniam. 2014. "Changes in nutritional evaluation of kali in selected Black Gram Variety. Trends in Biosciences.Nass Rating. 3.94.
- **Kavitha. B,**Hemalatha G, Kanchana S, SP Sundaram and K. Sivasubramaniam. 2014. Studies on Nutritional Evaluation of Selected Black Gram Based Vada and Vellai appam. International Journal of Family and Home Science.Nass Rating. 2.92.
- **Kavitha** B., Vijayalakshmi.,R.Poorna, CR., Yalagala, I.M. and Sugasini, 2018. Nutrition Evaluation and Cell Viability of Formulated Probiotic Millet Fruit Bar. J. Food Nutrition Disorder. 7, 2, p.2.NAAS Ratiing. 8.3.
- **Kavitha B,** Sugasini. D, CR., Yalagala, Hemalatha G, Kanchana S, 2018. Nutrtional and structural evaluation of selected Black gram varieties for preparation of fermented thick pancake (Dosa). Arch Food Nutr sci.2018. Nass Rating 8.3.

- Kavitha B, Sugasini D, CR Yalagala and Kumar P. 2018. Development of Nutraceuticalrich tender coconut water mixed fruit juices jelly and its physic chemical properties. J. Food Nutrition Disorder. 7, 3, p.2.NAAS Ratiing. 8.3.
- Sugasini. D, **Kavitha, B.** Kasthuri. T, CR., Yalagala, prasanth Kumar, P.K. vijayalakshmi. Y.Saravanakumar.R. (2018) Indian culinary ethnic spices uses in foods are palate of paradise. Acta scientific Nutritional Health. (ASNH18RW -104).

International Magazine:

• Kavitha. B, Kanchana S., Vennila. P and Kumar S. (2007). Development of extruded products using soy meal maker flour. Soya Update. Monthly News Magazine for soya food and feed Industry. American soya bean Association.

National publication

- **Kavitha.B** And Esakimuthu.M.2016. "Consumer acceptability trials for Selected TNAU black gram varieties" Research Journal of Agricultural Science. Nass Rating. 4.54.
- **Kavitha B.** Hemalatha. G. And Esakimuthu.M.2016. Changes in nutritional evaluation of jelaebi in selected Black Gram variety. TECHNOFAME- A Journal of Multidisciplinary Advance Research. Vol.5 No. 2, 112-114 (2016). P no: 112-114. Nass Rating: 3.38
- **Kavitha. B,**Hemalatha G and Kanchana S. Physico chemical and frying characteristics of papad from TNAU black gram varieties. Indian Journal of Research Communication. Vol. 10 (1):29-33 (2016). Naas Rating: 3.02
- Kavitha. B, Hemalatha G, Kanchana S, SP Sundaram and K. Sivasubramaniam. 2013. Physicochemical, Functional, Pasting properties and Nutritional Composition of Selected Black gram (*Phaseolus mungo*) Varieties. Indian Journal of Science and Technology. Nass Rating. 4.1.

Paper Communicated

1. Kasthuri Thilagam, Kanchana S, Chidambaranathan N, Prabhakaran N, Murugan M, **Kavitha B,** Hemalatha G, Sugasini.D (2017). Balanced amounts of omega-6/omega-3 fatty acids by blending and interesterification of sunflower oil with flaxseed oil exhibit hypocholesterolemic effect and modulate serum and tissue lipids in rats. Nutrition and Food Science Journal. Impact factor 1.6, NAAS rating 7.0

Popular article English.

- Adiyaman.P. **B.Kavitha,** Hemalatha, G. Kanchana, S and Parvathi, S. Commercial value added products from drumstick (*Moringa Oleifer*) Leaves. e Journal of Agriculture Science. Volume 1, September 2016, Pagees 30-35.
- **Kavitha. B,**Hemalatha G, Kanchana S, SP Sundaram and K. Sivasubramaniam. 2014. "Changes in nutritional evaluation of jelaebi in selected Black Gram variety. Beverage and Food world.

Popular article Tamil.

- Adiyaman.P. **B.Kavitha,** Hemalatha, G. Kanchana, S and Parvathi, S. Value added products from moringa leaves. Naveena Velanmai. October 2016. P No 46-52.
- Adiyaman.P. **B.Kavitha**, Hemalatha, G. Kanchana, S and Parvathi, S. Value added products from moringa leaves. Tamil tholil ulagam. September 2016. P No 46-48.
- **Kavitha. B,**Hemalatha G and Kanchana S. Black gram value addition and health benefits. Velan vanika ulagam. Vol. 8. February 2016. P.No. 40-42.
- **Kavitha.B.** Umamaheswari.T and Meenakshi.V. "Health benefits of probiotic Foods" Velan vanika ulagam. Vol. 8. February 2016. P.No. 66 67.
- **Kavitha. B,**Adiyaman.P, Hemalatha G and Kanchana S.Value added products from papaya. Velan vanika ulagam. Vol. 5. November 2016. P.No. 51 -54.

Seminars/Conferences/Trainings attended and paper presented

National and International	Organized by	Period
Seminar/ Conference/		
Training		
Participated on national	at HSC &RI, Madurai,	(28 th -30 th Dec, 2005)
seminar on better packaging	Tamilnadu	
for better foods		

Participated on national seminar on recent trends in biotechnology of fermented foods	at HSC & RI	(13 th to 15 th July)
Participated on national seminar on Empowering grain processing sector through recent technological interventions	at Chennai trade center. Chennai.	(25 th -26 th January, 2008)
Participated and poster presented international conference on food technology	at IICPT, Thanjavur	(28 th -29 th August, 2009)
Poster presented international symposium and novel food processing technology	At DFRL, Mysore	(19 th -20 th Dec, 2007)
Poster presented national seminar on Emerging Technology in Processing and Value addition of millets for better utilization	At HSC and RI, MDU	(13 th -14 th May, 2014)
Participated international conference on food technology Edition II Greening food processing sector for sustainable safe food supply	at IICPT, Thanjavur	(30 th -31 th October, 2010
Participated on national seminar on arivial thamilil vellanmai karutharangam	At TNAU, Madurai	(7 th -8 th September, 2010
Participated on national seminar on ergonomics for enhanced productivity	At HSC and RI, Madurai	(18 th -19 th February, 2013)
Participated on one day seminar on violence against women and legal remedies	At jointly organized by society for community organization trust, Madurai and HSC and RI, Madurai	(18 th -19 th February, 2013)

Poster presented National	At HSC and RI. Madurai	19 th September 2016
seminar on Functional foods		
to achieve nutrition and		
health security		
Poster presented The Indian	At University of Mysore	3 to 6 th January 2016
Science Congress Association		
14, Kolkata		
Other participated		
programme		
Attended Nutrtion society of	At Manasagangotri, Mysore	(5 th - 6 th November, 2004)
India XXXVI annual meet,		
Mysore		
Participated awareness	At jointly organized by	10.10.2012
programme on	ministry of micro, small and	
entrepreneurship	medium enterprises HSC	
	and RI, Madurai	
Participated in organizing	At HSC and RI, Madurai	16.10.2012
competitions in nutrition		
week and world food day		
Participated in industrial	At jointly organized by	6.2.2013
motivational campaign	ministry of micro, small and	
	medium enterprises and	
	HSC and RI, MDU	
Agri tech expo duty	United trade fair.	25 th to 28 th August 2016
exhibition.	Thamukkam ground,	
	Madurai	