

CURRICULUM VITAE

Dr. Khan Chand



**SASRD, MEDZIPHEMA, NAGALAND,
INDIA**

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PERSONAL DETAILS:

Name : Dr. Khan Chand
Designation : Associate Professor
Mailing address : Department of Agricultural Engineering, School of Agricultural Sciences and Rural Development, Nagaland University (Central), Medziphema Campus -797106 Distt: Dimapur, Nagaland, India
Date of Joining : 21 August, 2020

SUMMARY

Education

- Ph D (Agril Engg) major in Process and Food Engg
- M.Tech (Process & Food Engg.)
- B.Tech (Agril Engg.)

Domain Experience

- 15years & 11 Month of experience in Research + Teaching + Extension
- 1year & 6 months of experience in Industry

Skills

- Post Harvest Process & Food Engg
- Food Bio-Technology
- Research Management
- Administration
- Edible coating of fruits
- Active Packaing

ACADEMIC BACKGROUND

**G. B. Pant Univ. of Ag. & Tech., Pantnagar
(B.Tech & M.Tech)**

- Ph D (Process & Food Engg.)
- M.Tech (Process & Food Engg.)
- B.Tech (Agril Engg.)

- **Academic counselor** of PG diploma “Value Added Food Products from Cereals, pulses & oilseeds” Distance Learning Programme (IGNOU) (2011-12)
- Organized **10** training programmes
- Taught UG/PG courses
- worked as a **Departmental Placement counselor (2013 to 2018)**
- worked as **Co-staff Counselor of Agricultural Engg (From July 2013 to May 2015)**
- Got **Global Excellent Teacher Awards** in International Conference on “Innovative Theories and Practices for Sustainable Development in Changing World Scenario: An Interdisciplinary Perspective” was held at Kuala Lumpur, Malaysia during **July 10-13, 2018**
- Got **first poster award** in National Seminar held at Kerela Agricultural University Thrissur, Kerela during 29 and 30, Sept. 08
- **Reviewer of the journal** “Focusing on Modern Food Industry” (FMFI) since December, 2012.
- Worked as **Assistant Superintendent of Examination** (II Sem 2013-14)
- Worked as **Assistant Superintendent of Examination** (Ist Sem 2019-20)
- Worked as an **Associate Director** of the Institute of Food Science and Technology, Majrigrant, Dehradun since 25/05/2015 till 19/05/2016 under VCSG, Utrakhand Univ. of Horticulture & Forestry, Bharsar (Uttarakhand)
- Worked as **Officiating Director** (work and plant) of VCSG, Uttarakhand University of Horticulture and Forestry, Bharsar (Pauri Garhwal)
- **Reviewer** of Current Research in Nutrition and Food Science Journal since 5 Sept, 2017.
- **Reviewer** of International Agricultural Engineering Journal since 27 July, 2017.
- **Editor** of Souvenir and conference book on “Innovative Theories and Practices for Sustainable Development in Changing World Scenario: An Interdisciplinary Perspective” published Gochar Education and Welfare Society C-5 Paramount Tulip, Delhi Road Saharanpur-247001 (UP) India
- **Reviewer** of Asian Food Science Journal in October 2020.

- **Fellowship awarded** by APO, Tokyo Japan to participate in the international workshop on Multicountry Observational Study Mission on Sustainable Food Value Chains from 22-26 April, 2019.
- **Editorial Board Member** in SCIREA Journal of Agriculture from 29 March, 2019.

- **Scientist of the Year Awards** in IInd International Conference on “**Global Initiatives for Sustainable Development: Issues and Strategies**” was held at Hotel Haward Square Boutique Bangkok Thailand during **June 23-27, 2019**
- **Rapporteur in the session III New Crop Weather Pest dynamics and Innovative Agronomic and Breeding Practices** in IInd international conference on “**Global Initiatives for Sustainable Development: Issues and Strategies**” was held at Hotel Haward Square Boutique Bangkok Thailand during **June 23-27, 2019**
- **Co-organizing Secretary** in IInd international conference on “**Global Initiatives for Sustainable Development: Issues and Strategies**” was held at Hotel Haward Square Boutique Bangkok Thailand during **June 23-27, 2019**
- Awarded **Certificate of Excellence** in peer-reviewing from MB International Media and Publishing House of Utter Pradesh Journal of Zoology in **January, 2021**.
- Awarded **Certificate of Excellence** in peer-reviewing by Asian Food Science Journal, 2020.
- **Member** of the Board of Post Graduate Studies in Agriculture Economics, Nagaland University, SASRD, Medziphema Campus from **29 January 2021** for 3 years.
- **Member** of the Board of Post Graduate Studies in Agricultural Engineering, Nagaland University, SASRD, Medziphema Campus from **13 August 2021** for 3 years.
- **Outstanding Scientist Award** in the international Scientist Awards on Engineering, Science and Medicine, held on **28 & 29 August 2021**, Trivandrum, Kerala, India, organized by VDGGOOD Professional Association.
- **Incharge** Instructional Farm, SASRD, Medziphema Campus from **6 July 2021**
- Member of RRC for B.Voc Result Recommendation Committee, SASRD, from **6 September, 2021**.
- Member of **Screening Committee**, Department of Agricultural Engineering, SASRD, Medziphema campus.
- **Member** of School Board of SASRD, Medziphema Campus from 1 Oct 2021.
- **Member** of BUGS of the Deptt. of Agril Engg & Technology, SET, Dimapur from 10 Nov 2021.
- **Member** of Board of Studies, Deptt of Food Technology, School of Applied and Life Sciences (SALS), Uttaranchal University, Dehradun, 17th December, 2021 (Session 2021-22).
- **Member** of a committee to facilitate and coordinate the implementation of promoting organic farming as per mandate of ICAR, at SASRD, Medziphema Campus from 21/02/2022.
- **Member** of committee to examine the qualification with respect to the post of Skill Assistant Professor, Food & Technology on 24/03/2022.
- **Programme Coordinator** of B.Voc in Food Processing ,at SASRD, Medziphema Campus on 22/08/2022.
- **Member** of Technical Evaluation Committee for Tendering of Supply, Installation, Commissioning of Machinery and Equipment for Common Incubation Centre (CIC) on Turkey basis at SASRD, Nagaland University, Medziphema, Chumukedima District (Formerly under Dimapur District), Nagaland under PMFME scheme since 14 September, 2022.
- **Inspecting Officer**, Staff Selection Commission, NER, Guwahati for conducting Computer Based Examination of **Multi-Tasking (Non-Technical) Staff, and Havaladar** (CBIC & CBN)

- Exam, 2021 July, 2022 at Patkai Christian College, Chumukedima-797103, Dimapur, Nagaland.
- **Inspecting Officer**, Staff Selection Commission, NER, Guwahati for conducting Computer Based Examination of **Combined Graduate Level Examination-2022** December, 2022 at Patkai Christian College, Chumukedima-797103, Dimapur, Nagaland.
 - **Member** of Selection Committee Department of Vocational Studies & Skill Development, SASRD, Medziphema Campus, NU, Dec, 2022.
 - **Member** of Screening Committee for screening, Deptt of Agril Economics on 29 Nov 2022 at SASRD, Medziphema Campus, NU.
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WORK HISTORY

Current: School of Agricultural Sciences and Rural Development, Central University of Nagaland, -797106
Distt: Dimapur, Nagaland, India

- **Designation: Associate Professor, Agricultural Engg (21 August 2020 to continuing)**
- **Pay matrix level: 13A (131400-217100)**

➤ **Institute of Food Science and Technology, Majrigrant, Doiwala, Dehradun, (VCSG, Uttarakhand University of Horticulture and Forestry)**

- **Designation: Associate Professor, Food Processing Engg/Food Engg (23 May, 2015 to 22 May, 2016)**
- **(Pay Scale; 37400-67000/- with AGP Rs. 9000/-)**
- **Additional Charge: Associate Director, IFST Majrigrant, Dehradun**
- **Financing power upto 3 lakhs of IFST**
- **Chairmen: Civil work Committee of IFST**
- **Chairman: Screening committee recruitments**
- **Member of Academic Council of UUHF, Bharsar**

➤ **Department of Post Harvest Process & Food Engg. College of Technology, G.B. Pant University of Agriculture & Technology, Pantnagar, Uttrakhand**

- **Designation: JRO/Assistant Professor (13th Dec. 2006 to 18 August, 2020)**
- **(Pay Scale; 15600-39100/- with AGP Rs. 8000/-)**

➤ **ITL, Hoshiyarpur, Punjab**

- **Sr. Territory Executive (From July, 2005 to 11 Dec, 2006)**
- **Total package; 3.5Lakhs**
- **Work: to build leadership and to train manpower etc.**

Junior Research Officer/Assistant Professor **13th December' 2006 – 2020**
(Pay Scale; 15600-39100/- with AGP Rs. 8000/-)

Responsibilities included:

- Teaching (UG/PG courses) *
- Research (thesis guidance (UG/PG), member of advisory committee, 4 sub projects handled)
- Departmental placement counselor (From 2012 to May 2015)
- Co-staff counselor of Agricultural Engg. Society (From 2012 to May 2015)
- Coordination with other deptt. (Jaggery research, medicinal-herbal, College of Basic Science and Humanities and Farm Machinery and Power Engg)

- Lab incharge of 3 departmental labs such as Process, Development and PG computer lab (2009-Continuing)
- In charge of department seminar (2010-2012)
- Secretary PHT scheme (2013-14)
- Departmental representative in TEQIP cell of College of Technology (Aug. 2012-till May 2015)
- Advised of 18 UG (Agril Engg) students (Batch 2007-2011)
- Advised 50 UG (Agril Engg) students (Batch 2012- till 22 May 2015)
- Advising 8 UG (Agril Engg) students (Batch 2016 July 2020)
- Advising 10 UG (Ag) students Batch: 2020 August till date

*** Courses taught:**

1. Department of Post Harvest Process and Food Engineering, College of Tech, GBPUAT, Pantnagar

S.N	Name of course	Remark
1.	Unit Operations in Food Process Engg. (3 Cr: I-Sem. 2013-14, 2016-17, 2017-18 and 2018-19)	Post graduate
2.	Advanced Food Process Engg. (3 Cr: II-Sem. 2013-14)	Post graduate
3.	Flavour Technology (2 Cr: II-Sem. 2013-14)	Post graduate
4.	Food Biotechnology (2 Cr: I-Sem. 2014-15)	Post graduate
5.	Food Packaging (3 Cr: II-Sem. 2016-17, 2017-18)	Post graduate
6.	Engg Properties of Biological Material and Food Quality (3 Cr: II-2011-12 & 2012-13)	Under graduate
7.	Entrepreneurship Development (2 Cr: I-Sem 2011-12, 012-13 & 2013-14, 2016-17, 2017-18, 2018-19)	Under graduate
8.	Food Engineering-I (3 Cr: II-Sem 2011-12, 2012-13 & 2013-014, 2016-17, 2017-18)	Under graduate
9.	Food Engineering-II (3 Cr: II-Sem 2011-012)	Under graduate
10.	Post Harvest Engineering (2 Cr: II-Sem 2007-08,08-09, 09-010 & 010-011)	Under graduate
11.	Drying and storage Engg. (4 Cr: I-Sem 2013-14)	Under graduate
12.	Heat & Mass Transfer (3 Cr: I- Sem 2013-14)	Under graduate
13.	Intro. To Environment Engg (2 Cr; I-sem 2014-2015)	Under graduate
14.	Processing of Cereals, Pulses, Oilseeds and Bio-fuel Crops (2 Cr: II-Sem 2013-014)	Under graduate
2. In the Department of Agricultural Engineering, School of Agricultural Sciences and Rural Development, Central University of Nagaland, -797106 since August, 2020		
15.	System Simulation and Agro-Advisory (3Cr: I-Sem 2020-21)	Under graduate
16.	Elementary Mathematics (2Cr: I-Sem 2020-21)	Under graduate
17.	Renewable Energy and Green Technology (2Cr: II-Sem 2020-21)	Under graduate
18.	Protected Cultivation and Secondary Agriculture (2Cr: II-Sem 2020-21)	Under graduate
19.	Elementary Mathematics 2Cr Odd Sem	Under graduate

****Research:**

- Handled **3 sub projects** as Principal Investigator and 4 sub projects as Co- Principal Investigator under All India Coordinated Research Project

U.G/ P.G dissertation / thesis guided/under guidance at the Department of Post Harvest Process and Food Engg, College of Tech, Pantnagar

Sl No	Title of the Thesis (PG/UG)	Name of student	Id No.	Year of completion

(A) Guided as an advisor (M.Tech) AWARDED				
1.	Shelf-Life Enhancement of Fresh Cut Papaya with Edible Coatings and Packaging Materials under Different Storage Conditions	Mr. Rahul Singh, (Process & Food Engg), Batch: 2012	44311	July, 2014
2.	Optimization of coating materials using R.S.M. for enhanced shelf life of jaggery	Mr. Anand Kumar, (Process & Food Eng g), Batch: 2012	44271	July, 2014
3.	Design, Development and Performance Evaluation of Pedal Operated Dehuller for Black Soybean (Glycine Max L.)	Mr. Gurupreet Singh, (Process & Food Engg), Batch: 2012	44187	July, 2014
4.	Optimization of Fermentation Parameters and Blend Ratio for the Development of Under-Utilized Crops Based Idli Batter	Ms. Anjali Sharma, (Food Biotechnology Engg), Batch: 2012	44127	July, 2014
5.	Selection of Fermentation Parameters for Cereal Legume Based Fermented Product and Development of Household Level Fermenter	Ms. Deepti, (Food Biotechnology Engg), Batch: 2012	44255	July, 2014
6.	Modification and Performance Evaluation of Integrated Malting Unit for Finger Millet Grains	Mr. Navin Kumar Navnit, (Process & Food Engg), Batch: 2012	36208	July, 2014
7.	Optimization of Parameters for Enzymatic Saccharification of Rice Straw for Quality Improvement of Bio-Oil	Mr. Manish Pant (Food Biotechnology Engg), Batch: 2013	39106	July,2015
8.	Study of Enzymatic Pre-Treatment Parameters and Its Optimization for Quality Improvement of Bio-Oil from Post Harvest Sugarcane Residue	Mr. Abhishek Chandra (Food Biotechnology Engg), Batch: 2013	45614	July, 2015
9.	Studies on Microwave Assisted Fluidized Bed Drying of Capsicum (Capsicum annum L.)	Ms. Sneha Sinha (Process & Food Engg); Batch: 2013	45701	June, 2016
10.	Optimization of Process Parameters for Soymilk on the basis of its Quality Attributes	Mr. Prateek Singh (Process & Food Engg); Batch: 2013	45538	August, 2016
11.	Optimization of Packaging Parameters to Enhance the Shelf Life of Edible Coated Jaggery Cubes	Mr. Asfaq , (Process and Food Engg), Batch: 2015	49696	July, 2017
12.	Design, Development and Performance Evaluation of Hand Operated Coating Machine for Horticultural Produce	Mr. Sumit Kumar, (Process and Food Engg), Batch: 2016	51226	September, 2018
13.	Application of Microwave Treatment To Enhance The Shelf Life of Flaxseed Oil Using Rosemary Oleoresin	Mr. Mahipal Singh Tomar, (Process and Food Engg), Batch: 2016	51207	August,2018
14.	Development of Potato Peel Based Biopolymer Film and Its Performance on Food Packaging	Mr. Sachin Surwade, (Process and Food Engg), Batch: 2016	51036	August, 2018
15.	Process Development for preparation of red wine from burans (<i>Rhododendron arboreum</i>) using yeast	Ms. Utpreksha Thapaliyal (Process and Food Engg), Batch: 2017	52826	July, 2019
16.	Process optimization of ultrasound assisted extraction of pectin from sweet lime (citrus limetta) peel	Ms. Arshi Siddiqui (Process and Food Engg), Batch: 2018	54092	June, 2020
17.	Optimization of process parameters for production of red wine from burans (<i>rhododendron arboreum</i>) and its quality evaluation during storage	Mr. Dheeraj Kumar Yadav, (Process and Food Engg), Batch: 2018	54178	June, 2020
(B) As a committee member (M. Tech)				
1.	Nutritional Enhancement of Fermented Underutilized Crops based Weaning Mix by Using Probiotic Fermentation	Ms. Anupama Semwal, (Food Biotechnology Engg), Batch: 2012	44040	July, 2014
2.	Studies on Efficiency Enhancement of Lesser-Known Crops Based Beer using α -	Ms. Ishrat Bano, (Food Biotechnology Engg),	44276	July, 2014

	Amylase Enzyme	Batch:2012		
3.	Development of Ohmic Heating Unit for optimization of drying parameters of Ohmically Heated Vacuum Dried malta Powder.	Ms. Neha Garg, (Process & Food Engg) Batch:2012	38568	July, 2014
4.	Optimization of process parameter for clarification of sugarcane juice by using activated charcoal	Mr. Umesh Kumar, (Process & Food Engg), Batch: 2011	33515	June, 2013
5.	Study on probability analysis and future forecast for monthly arrivals and prices of selected fruits and vegetables in Dehradun Mandi	Ms. Kirti Negi, (Process & Food Engg) Batch: 2011		June, 2013
6.	Mathematical modeling for prediction of EMC and engineering properties of horse gram (macrotyloma uniflorum l.)	Mr. Sandeep Pant, (Process & Food Engg), Batch: 2011	34818	January, 2014
7.	Optimization of microwave assisted fluidized bed dehydration parameters: button mushroom (agaricus bisporous)"	Mr. Azad Gaur, (Process & Food Engg), Batch: 2012	44185	July, 2014
8.	Vacuum Foam Mat Drying of Papaya: Product Quality and Optimization	Mr. Sachin Kumar, (Process and Food Engg), Batch: 2010	29319	October, 2014
9.	Optimization of Ingredients for the Production of Banana Powder Using Foam Mat Drying	Ms. Palmei Gaibimei, (Process and Food Engg), Batch: 2013	45679	June, 2015
10.	Process Optimization of Extrusion Variables for Development of Fermented/Extruded Underutilized Crop Based Weaning Mix	Ms. Yannu Rawat, (Process and Food Engg) Batch:2013	45588	July, 2015
11.	Process Development and shelf-life enhancement of Ginger-Garlic-Onion Paste Using Microwave heating	Mr Kailash Chand Doutaniya, (Process and Food Engg), Batch: 2014	36202	November, 2017
12.	Process Optimization for Ultrasound Assisted Extraction of Oil from Fish (Labeo Rohita) Viscera	Ms Shushree Titikshya, (Process and Food Engg), Batch:2015	49664	July, 2017
13.	Performance Evaluation of Animal Drawn Bay Leaf Grinder	Mr. Raja Joshi, (Process and Food Engg), Batch: 2015	42949	August, 2017
14.	Interaction of Milling Parameters with the Quality of Wheat Flour using Stone Grinder	Ms. Suman Pandey, (Process and Food Engg), Batch: 2015	49661	October, 2017
15.	Extended	Ms. Mitali Tewari, (Process and Food Engg), Batch: 2015	49681	June, 2018
16.	Effect of Foam Mat Drying Conditions on Quality of Tomato Powder	Ms. Nitika Rathi (Process and Food Engg) Batch: 2015	41881	July, 2017
17.	Process optimization for retarding enzymatic browning in apple slices using ohmic heating	Mr. Prateek Gururani (Food and Bioprocess Engg) Batch: 2016	51213	July, 2018
18.	Development an organic coating powder and process standardization for button mushroom to enhance the shelf life	Mr. Rajeev Ranjan Thakur (Process and Food Engg) Batch: 2016	51152	August, 2018
19.	Process Optimization for Extraction of Natural Colorant from Beetroot Waste Stalks (<i>Beta Vulgaris L</i>) by Ultrasonication Technique	Ms. Shikhangi Singh (Process and Food Engg) Batch: 2017	52790	July, 2019
20.	Process Standardization for the Development of Kinnow Peels Based Edible Fillers	Ms. Bhawna Bisht (Food and Bioprocess Engg) Batch: 2017	52807	July, 2019
21.	Optimization of plant-based ingredients for development of organic coating powder and its application on litchi fruit	Mr. Subham Patidar (Process and Food Engg) Batch: 2017	52536	July, 2019
As a Co-Supervisor (Ph.D)				
1.	Process Optimization for Extraction of Natural Colourant from Black Soyabean (<i>Glycine max (L) merr.</i>)	Ms. Palmei Gaibimei, (Process and Food Engg), Batch: 2016	45679	Awarded July, 2019

2.	Development and Characterization of Packaging Material using Pine Needles	Ms. Leela Chauhan (Process and Food Engg) Batch: 2014	33487	Awarded November, 2019
3.	An Innovative Approach for Microbial Production of Pyruvate using Agro-Industrial Waste	Mr. Manish Pant (Process and Food Engg), Batch: 2017	39106	Awarded, 12 June, 2021

An advisor, Department of Food Technology, Jamia Hamdard University, New Delhi

1.	Development of finger millet and carrot pomace-based fiber enriched biscuits	Ms. Gazia Nazir (Food Technology)	2016-538-007	June, 2018
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Member of M.Sc, Department of Microbiology, College of Basic Sciences and Humanities, GBPUAT, Pantnagar

1.	Development of Microbial Consortia of yeast and acetic acid bacteria for production of acetic acid (vinegar) from fruit juices	Ms. Nisha Joshi, M.Sc. Microbiology, Batch: 2017	52528	July, 2019
2.	Design and Development of Animal Drawn Subsurface Manure Applicator	Mr. Ankit Negi (FMP Engg) Batch: 2017 M.Tech	52791	July, 2019

Member, M.Sc. (Ag) Department of Agriculture Economics, at SASRD, Medziphema

1.	Production and Marketing of Oranges in Kohima District of Nagaland	Mr. Tiakumzuk Longkumar Batch:2019, M.Sc. (Ag)	M-1255/19	July, 2021
2.	Study of Marketing Pattern and Post Harvest Management of Organic Turmeric in Kakching District	Ms. Cenmichon Khodang Batch: 2020, M.Sc. (Ag)	M-1343/20	July, 2022
3.	Marketing Pattern Analysis of Kiwi Fruit in Phek District	Mr. MEDONEILHOU MERU Batch: 2021, M.Sc. (Ag)	M-1474 /21	July, 2023
4.	To be decided later	Ms. Silginchi Rema Kharpran Batch:2022, M.Sc (Ag)	M-1625/22	July, 2024
5.	To be decided later	Mr. Wapanglemba Y. Lemtor Batch:2022, M.Sc (Ag)	M-1622/22	July, 2024

Co-supervisor, Ph.D. (Agril Engg) in Department of Agricultural Engineering and Technology, SET, Nagaland University, Dimapur Campus

SI No	Title of the Thesis	Name of student	Adm No.	Year of completion
1.	Indexing Water Availability and Farm Mechanization for Sustainable Agricultural Production under Climate Change Scenario in Nagaland	Ms. Visakhonuo Kuotsu Batch: 2021 Ph.D (Agricultural Engg) major in Soil and Water Conservation Engg	Roll No.: PH210103	July, 2024

Supervisor of UG Dissertation (B.Tech Agricultural Engg)

SN	Name of Students	Id No	Batch/year of completion	Dissertation topics
1.	Mr. Anant Maheshwari	31224	2004/2008	Performance evaluation of modified jaggery storage bin
2.	Mr. Deepanshu Thapaliyal	31234		
3.	Mr. Manoj Kumar Verma	33529	2005/2009	Effect of Storage on physical and mechanical properties of potato
4.	Mr. Malay Bisht	32301		
5.	Mr. Neeraj Singh Mehta	33490	2006/2010	Development of Continuous type Sugarcane Juice Clarifier
6.	Mr. Nitesh Kumar Pujari	33493		
7.	Ms. Daminee Arora	34798	2007/2011	Performance evaluation of sugarcane clarifier
10.	Mr. Deepankur Maini	34800		
11.	Ms. Ankur Ravi	36218	2008/2012	
12.	Ms. Jeetu Rana	36210		Effect of edible coating on quality characteristics of jaggery
13.	Ms. Kirtika Kothari	36174		
14.	Mr. Ganesh Upadhyay	38000	2009/2013	Measurement of thermal conductivity of food grains by co-axial dual cylinder apparatus
15.	Mr. Rakesh Kumar	38574		
16.	Mr. Kamlesh Kumar	38572		
17.	Mr. Shahbaz	40261	2010-2014	Drying characteristics of orange peel using fluidized bed dryer
18.	Mr. Ravi Kumar	40273		
19.	Mr. Javed Ali	41860	2011-2015	Studies on tray drying of ginger (zingiberofficinale rose) paste
20.	Ms. Vandana Chamoli	41868		
21.	Mr. Sunil Kumar Arya	42428		
22.	Ms. Divya Goswami	44859	2013-2017	Studies of drying characteristics of Nettle Leaves using tray dryer
23.	Mr. Palash Tiwari	44870		
24.	Mr. Rajendra Singh	46370		
25.	Mr. Lalit Mohan	46493	2014-2018	Study the shelf life of tomato in zero energy cool chamber
26.	Ms. Rani Saini	46507		
27.	Mr. Rohit Kumar	48670	2015-2019	Performance evaluation of multigrain grader
28.	Mr. Chiranjeet Pant	48723		
29.	Mr. Tarun Pant	48724		
30.	Mr. Gaurav Joshi	50290	2016-2020	Performance evaluation of multipurpose milling machine
31.	Mr. Munabber Ali	50291		

Developed Equipments

- Development of pedal operated integrated potato peeler cum slicer unit
- Adaptive trials modification of IISR bin at different locations of hilly region of Uttarakhand
- Development of sugarcane juice filtrations device
- Integrated Malting Unit for Finger Millet Grains
- Pedal Operated Dehuller for Black Soybean
- Development of hand operated fruits coating machine for horticultural produce

COMPUTER SKILLS

- Operating Systems: - Windows XP and window 7
- Knowledge of Design- Expert 8.1.1.7 software to design experiments
- Knowledge of surfer software
- Knowledge of Adobe Photoshop 7.0.0
- Packages: MS OFFICE, power point, excel and Internet applications etc.

RESEARCH WORK

Current sanctioned project (RKVY) on “26/03/2019” (Over on 31 March 2020)

AS Principal Investigator

- Project title: Sub-Mission on Agricultural Mechanization of component No: 02 Demonstration, Training and Distribution of Post Harvest Technology and Management (PHTM)
- Sanctioned amount :35,00,000.00
- Duration: 1 year
- Funding agency: Director of Agriculture, Uttarakhand, the Ministry of Agriculture and Farmers Welfare, Department of Agriculture, Cooperation and Farmers Welfares, Government of India, New Delhi (RKVY)

Sanctioned project on “24/4/2014”

(1) As Principal Investigator [completed in 2017]

- ❖ Project title: “Development of earthen zero energy cool chamber for house hold”
- ❖ Sanctioned amount: Rs 2,00,000.00
- ❖ Duration: 2 years
- ❖ Funding agency: TEQIP-II (Technical Education Quality Improvement Programme)

(2) As Co-Principal Investigator [completed in 2016]

- ❖ Project title: “Standardization of conventional drying techniques for medicinal crops”
- ❖ Sanctioned amount: Rs 2,00,000.00
- ❖ Duration: 2 years
- ❖ Funding agency: TEQIP-II (Technical Education Quality Improvement Programme)

(3) As Co-Principal Investigator (sanctioned on September 2016) [completed in 2017]

- ❖ Project title: “Commercialization and Demonstration of Food Processing Equipments Developed by the department”
- ❖ Sanctioned amount: Rs 3,50,000.00
- ❖ Duration: 1 year
- ❖ Funding agency: TEQIP-II (Technical Education Quality Improvement Programme)
- ❖

Details of total Research Projects Under AICRP on PHT

(A) Principal investigator: in the sub project ‘

- 1) Adaptive trials and modification of IISR bin at different locations of hilly region of Uttarakhand (May, 2007-09)
:Target Achieved
- 2) Use of membrane technology for micro filtration decolourization of Sugarcane Juice and development of pilot plant (June, 2011-March 2014).
- 3) Development of combined striking point device for khandasari and different types of jaggery (2009-010): **Target Achieved**
- 4) Enhancing shelf life of malta (*Citrus cinensis*) using active packaging (Jan, 2013 –March 2014)
- 5) Establishment and Performance evaluation of Animal Drawn Flour Mill (since 2014- contd)
- 6) Techno-economics of animal operated rotary system with gadgets for post harvest operations in long duration trials (Since 2018 contd)

(B) Co- investigator in the sub project ‘

- 1) Improvement of jaggery quality during storage by application of edible coating such as composite films of glycerol, stearates and whey protein concentrate (June, 2011- March 2014).
- 2) Development of Jaggery Pilot Plant, (June, 2012- March 2014).
- 3) Central Sector Scheme on Post Harvest Technology and Management (2009-2012) & (2012-2013): **Target Achieved**
- 4) Compilation of Status and Potential of Agro Processing Industries in Uttarakhand (June, 2009-Dec, 2010): **Target Achieved**
- 5) Establishment of Agro–Processing Complex (2006-2007- March 2014).
- 6) Construction and evaluation of triple pan furnace developed at Lucknow centre with four pan furnace using near by areas of Pantnagar (May, 2007-09) : **Target Achieved**
- 7) Assessment of Post Harvest Losses for crops/commodities in target domain (Jan, 2007-Dec, 2008): **Target Achieved**
- 8)

(C) Research Project submitted to funding Agencies

Ministry of Food Processing Industries

❖ **Principal investigator of the Project:**

“Drying of jamun pulp and jamun seeds”

❖ **Co- Principal investigator of Project:**

“Extrusion processing for development of value-added products from millets and pulses of uttarakhand”

The Chairman of Tata Industry

❖ **Principal investigator of the Project:**

“Development and popularization of integrated potato peeling cum chips making machine”

National Horticulture Board, New Delhi to organize **National Seminar** on “Self Employment Opportunities for Processing for Fruits and Vegetables” for the farmers.

Nodal officer, Horticulture Mission for North East and Himalayan States, Mini Mission-I and Director Vivekanand Parvatiya Krishi Anusandhan Sansthan (ICAR), Almora, Uttarakhand

❖ **Principal investigator of the Project:**

“Establishment of processing cum demonstration centre for value addition of fruits and vegetables”

❖ **Co- Principal investigator of Project:**

(i) “Demonstration of technology for enhancement the shelf life of fresh fruits and vegetables”

(ii) “Dissemination of conventional drying technology for fruits, vegetables and medicinal plants”

New Project:

1. **Submitted on 18 Feb, 2021 as Principal Investigator (PI):** Vide NU letter No: NUL/RDC/Gen-39/2018-3347, date Feb 2021

Title of the project: Demonstration, Training and Distribution of Post Harvest Technology and Management (PHTM) under the Sub-Mission on Agricultural Mechanization.

Name of funding agency: The Joint Secretary (M & T), Ministry of Agriculture and Farmers Welfare, Department of Agriculture, Cooperation and Farmers Welfares, Government of India, New Delhi

2. **Submitted on 28 Oct, 2022 through online as Principal Investigator (PI):** Proposal No: BT/TEMP17062/BIG-SP/02/22

Title of the project: Development of Controlled Smart Solar Dryer for Efficient Drying of Medicinal and Aromatic Plants for North East Region”

Name of funding agency: KIIT-TBI, University Bhubaneswar-751024, Odisha supported by BIRAC, DBT, Gov of India, New Delhi under Biotechnology Ignition grant scheme.

University representative in Uttarakhand Tarai Development Corporation

- To monitor the quality of seeds in different seed processing plant, Uttarakhand Seeds & Tarai Development Corporation Ltd” Haldi Pantnagar U.S.Nagar (2010-2011)

Others...

- Member of professional societies:

1. **International Journal of Basic and Applied Agricultural Research** (Formerly Pantnagar Journal of Research, ISSN No: 2349-8765 from 2016), Membership No.: LM-178, since May 5, 2016,
2. **The Institution of Engineers (India)**, Membership No.: M-157803-5 since April, 2017.
3. **The Reader Shelf**, Jodhpur, Membership No.: 1779/17 since April, 2017
4. **Scholars Academic and Scientific Society, Hojai, Assam**, (Life Member) Membership No: SAS/LMSASS/090 since 28/08/2019

Extension Activities...

- **Invited lectures/guest lectures/ radio talk/trainings (50)**

- 1) Delivered lecture on “Post Harvest Process and Value Addition” to N.G.O. on 26 Feb, 2009 organized by the deptt of Irrigation Drainage Engg, College of Technology, Pantnagar.
- 2) Delivered lecture on “Qy ,oa lfCt;ksa ls fufeZr izLladfjr mRikn” to N.G.O. at Bheemtal, Nainital.
- 3) Delivered lecture on “Gur ki Aushadhiya mahatta ” in the training programme “Jaggery Processing and Handling” during 19-24th April 2010 organized by AICRP on PHT, Deptt of PHP&FE, College of Technology
- 4) Delivered lecture on “xzkeh.k Lrj ij Qy&lfCt;kas dk y?kq izLladj.k” in the training programme “ Quality Contol in Food Processing” during 26-31st March 2010 organized by AICRP on PHT, Deptt of PHP&FE, College of Technology
- 5) Delivered lecture on “mRrjk[k.M ds vkS" k/kh; rFkk lqxfU/kr iks/kksa ds ckjs esa tkudkfj;kW” in the training programme “ Primary processing of Medicinal and Aromatic” during 5-11 June, 2010 organized by CEPHET, Ludhiyana, Punjab.
- 6) Demonstration of equipments developed at pantnagar carried out Under AICRP on PHT during 14-27, March, 2009 in different villages (Like: Hawalbagh, Daular, Ranman, Kanakpur, Raghavwala, Imlikhera, Haridwar, Dhanauti and Dehradun neer by villages) of whole Uttarakhand.
- 7) Delivered lecture on “Employment Opportunities in agro processing” in the training programme “Enterprenurship development in Agro Processing – Phase I” during 12-17 July 2010 organized by AICRP on PHT, Deptt of PHP&FE, College of Technology
- 8) Lecture and visits were made to Farmers on “Enterprenurship development in Agro Processing – Phase I” during 12-17 July 2010 (12/07/2010), In M/S Parle Ltd Sidcul, organized by AICRP on PHT, Deptt of PHP&FE, College of Technology, Pantnagar.

- 9) Lecture and visits were made to Farmers on “Enterprenurship development in Agro Processing – Phase I” during 12-17 July 2010 (15/07/2010), In Agro Processing centre, Fattabangar, Haldwani, NTL, organized by AICRP on PHT, Deptt of PHP&FE, College of Technology, Pantnagar.
- 10) Lecture and visits were made to Farmers on “Enterprenurship development in Agro Processing – Phase I” during 12-17 July 2010 (17/07/2010), In M.R.D.C., Pantnagar Haldi, organized by AICRP on PHT, Deptt of PHP&FE, College of Technology, Pantnagar.
- 11) Delivered lecture on “Development of small scale unit for hand making paper” in the training programme “Enterprenurship development in Agro Processing – Phase II” during 16-21 August 2010 (16/8/2010) organized by AICRP on PHT, Deptt of PHP&FE, College of Technology, Pantnagar.
- 12) Lecture and visits were made to Farmers on “Enterprenurship development in Agro Processing – Phase II” during 12-17 August 2010 (17/08/2010), In M/s Ridhi Sidhi Pvt. Ltd Pantnagar SIDCUL, organized by AICRP on PHT, Deptt of PHP&FE, College of Technology, Pantnagar.
- 13) Lecture and visits were made to Farmers on “Enterprenurship development in Agro Processing – Phase II” during 12-17 August 2010 (19/08/2010), In Agro Processing centre, Fattabangar, Haldwani Nainital, organized by AICRP on PHT, Deptt of PHP&FE, College of Technology, Pantnagar.
- 14) Lecture and visits were made to Farmers on “Enterprenurship development in Agro Processing – Phase II” during 12-17 August 2010 (16/08/2010), In M.R.D.C., Pantnagar Haldi, organized by AICRP on PHT, Deptt of PHP&FE, College of Technology, Pantnagar
- 15) Delivered lecture to Farmers on “xqM+ ds vks" k/kh; xq.k” during 29-31, August, in the training programme on “Aatma” 2011(31/08/2011), organized by Directorate of Extension, Pantnagar.
- 16) Delivered lecture to Farmers on “xqM+ ds fofHkUu mRikn ,oa mudh xq.koRrk” during 29-31, August, in the training programme on “Aatma” 2011(31/08/2011), organized by Directorate of Extension, Pantnagar.
- 17) Delivered lecture to Farmers and B.T.C. members of Uttarakhand on the topic of “**lfCt;ksa dk dVkbZ mijkUr izcU/ku ,oa ewY; lao)Zu**” on 9/9/2011, organized by Directorate of Extension Education, Pantnagar.
- 18) Delivered lecture to Farmers Advisory Committee (FAC) and B.T.C. Members of Utrrakhand on the topic of “ Qy ,oa lCth izlaLdj.k O;olk;% dc] dSlS vkSj dgk “kq# djsa” during 9-12 Oct, 2012 (9/10/2012) organized by Directorate of Extension Education, at Krishak Bhawan and Training Centre(SAMETI) Pantnagar.
- 19) Delivered lecture to B.Sc (Ag), B.Sc (Horticulture) and B.Sc (Forestry) on “Entrepreneurship Development for small scale Food Processing Industry” Under Rural Agricultural Work Experience (RAWEX) during 7-14 August, 2012 (13/08/2012) organized by the Department of Agronomy, College of Agriculture, Pantnagar.
- 20) Delivered lecture to NGO and SHG (Bheemtal) on “^d`f”k vk/kkfjr [kk] mRiknksa ds cktkjhdj.k gsrq lq>kko* under **National Fellow Scheme (ICAR)** during November 12-13, 2013 organized by the Department of Post Harvest Process and Food Engg, College of Tech, GBPUAT, Pantnagar.
- 21) Delivered lecture to the farmers of Ajmer (Rajasthan) on izlaLdj.k rFkk foi.ku dh vk/kqfud rduhdh ([kk] mRiknks ds izlaLdj.k gsrq cktkjhdj.k uhfr;ka) under project ^vkRek ifj;kstuk vtesaj** during 18-22 November, 2013 (22/11/13, 9.30-10.30AM) organised by Directorate of Extension Education, GBPUAT, Pantnagar.
- 22) Delivered lecture to the farmers of Ajmer (Rajasthan) on izlaLdj.k rFkk foi.ku dh vk/kqfud rduhdh ([kk] izlaLdj.k esa y?kq m|ferk ,oa vko';d tkudkfj;kaa) under project ^vkRek ifj;kstuk vtesaj** during **18-22 November, 2013** (22/11/13, 10.30-11.30AM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.

- 23) Delivered lecture in the winter school for the trainees of rank Assistant Professor in ICAR sponsored training on "Post Harvest Diseases and pest management for ensuring food security" on Demonstration of Post Harvest Processing operation and equipments organized by the deptt of Plant Pathology College of Agriculture, Pantnagar on 19/03/2014 during **05 to 25 March, 2014**
- 24) Delivered lecture to the farmers of **Distt. U. S. Nagar** Uttarakhand on [kk] izlaLdj.k mRiknks esa foi.ku dk egRo under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **05-10 January, 2015** (05/01/2015; 2.30-4 PM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 25) Delivered lecture to the farmers of **Distt. U. S. Nagar** Uttarakhand on Qy rFkk lFct;ksa esa laj{k.k under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **05-10 January, 2015** (06/01/2015; 11-1 PM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 26) Delivered lecture to the farmers of **Distt. U. S. Nagar** Uttarakhand on [kk] izlaLdj.k inkFkksZ ds HkaMkj.k ds nkSjku lqj{kk gsrq tkudkj;ka under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **05-10 January, 2015** (7/01/2015; 2.30-4 PM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 27) Delivered lecture to the farmers of **Distt. U. S. Nagar** Uttarakhand on xqM HkaMkj.k lacf/kr leL;k,s ,oa lek/kku under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **05-10 January, 2015** (7/01/2015; 4- 5 PM) organized by Directorate of Extension Education, GBPUAT, Pantnagar
- 28) Delivered lecture to the farmers of **Distt. U. S. Nagar** Uttarakhand on izladfjr mRikn gsrq foi.ku lEcf/kr tkudkfj;ka ,ao rduhfd;ka under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **05-10 January, 2015** (10/01/2015; 2.30- 4PM) organized by Directorate of Extension Education, GBPUAT, Pantnagar
- 29) Delivered lecture to the farmers of **Distt. Nainital & U.S. Nagar** Uttarakhand on [kk] izlaLdj.k mRiknks esa foi.ku dk egRo under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **12-17 January, 2015** (12/01/2015; 2.30-4 PM) organized by Directorate of Extension Education, GBPUAT, Pantnagar
- 30) Delivered lecture to the farmers of **Distt. Nainital & U.S. Nagar** Uttarakhand on Qy rFkk lFct;ksa esa laj{k.k under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **12-17 January, 2015** (13/01/2015;11-1 PM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 31) Delivered lecture to the farmers of **Distt. Pithoragarh** Uttarakhand on [kk] izlaLdj.k mRiknks esa foi.ku dk egRo under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **19-24 January, 2015** (19/01/2015; 2.30-4 PM) organized by Directorate of Extension Education, GBPUAT, Pantnagar
- 32) Delivered lecture to the farmers of **Distt. Pithoragarh** Uttarakhand on Qy rFkk lFct;ksa esa laj{k.k under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **19-24 January, 2015** (20/01/2015;11-1 PM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 33) Delivered lecture to the farmers of **Distt. Bageshwer** Uttarakhand on [kk] izlaLdj.k mRiknks esa foi.ku dk egRo under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **26-31 January, 2015** (27/01/2015; 9.30-11 AM) organized by Directorate of Extension Education, GBPUAT, Pantnagar
- 34) Delivered lecture to the farmers of **Distt. Bageshwer** Uttarakhand on Qy rFkk lFct;ksa esa laj{k.k under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **26-31 January, 2015** (28/01/2015;10-11 AM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.

- 35) Delivered lecture to the farmers of **Distt. Champawat and Dehradun** Uttarakhand on [kk] izlaLdj.k mRiknks esa foi.ku dk egRo under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **February 9-14, 2015** (10/02/2015;9.30-11 AM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 36) Delivered lecture to the farmers of **Distt. Champawat and Dehradun** Uttarakhand on **xqM+ dh vks" k/kh; egRrk** under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **February 9-14, 2015** (10/02/2015;11AM-1PM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 37) Delivered lecture to the farmers of **Distt. Champawat and Dehradun** Uttarakhand on Qy rFkk lfCt;ksa esa laj{k.k under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **February 9-14, 2015** (11/02/2015;10-11 AM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 38) Delivered lecture to the farmers of **Distt. Haridwar** Uttarakhand on [kk] izlaLdj.k mRiknks esa foi.ku dk egRo under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **February 16-21, 2015** (17/02/2015;10-11.30 AM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 39) Delivered lecture to the farmers of **Distt. Haridwar** Uttarakhand on **xqM+ dh vks" k/kh; egRrk** under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **February 16-21, 2015** (17/02/2015;11.30AM-1PM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 40) Delivered lecture to the farmers of **Distt. Haridwar** Uttarakhand on Qy rFkk lfCt;ksa esa laj{k.k under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **February 16-21, 2015** (18/02/2015;11-12 AM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 41) Delivered lecture to the farmers of **Distt. Dehradun** Uttarakhand on [kk] izlaLdj.k mRiknks esa foi.ku dk egRo under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **February 23-28, 2015** (24/02/2015;9.30-11.00 AM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 42) Delivered lecture to the farmers of **Distt. Dehradun** Uttarakhand on Qy rFkk lfCt;ksa esa laj{k.k under project ^iksLV gkosZLV VSDuSykWth „M eSusteSUV** during **February 23-28, 2015** (25/02/2015;10-11 AM) organized by Directorate of Extension Education, GBPUAT, Pantnagar.
- 43) Delivered lecture to the farmers on 26/06/2015 (10.30Am to 12.30PM) in one day training programme on **vke ds mRikn** organized at Institute of Food Science and Technology, Majrigrant, Dehradun, VCSG,UUHF, Bharsar.
- 44) Delivered a lecture to Academician and Industrialist on **“Marketing Opportunities for small scale entrepreneurs”** under **ACADEMIA INDUSTRY INTERFACE** (Foundation –Day Week) during 12-17 November, 2016 (2.05 -3.05PM) at GBPUAT, Pantnagar, Uttarakhand.
- 45) Delivered a lecture to faculty/scientists in winter school ICAR sponsored on “Technological advances to minimize pre and Post Harvest Losses in agricultural and Horticultural Crops to Enhance Farmer’s Income” on **Entrepreneurship development for small scale food processing industries**, on 6/11/2017 2.30 to 3.30 from November 22 to Dec 12, **2017** under the CAFT in Plant Pathology, Pantnagar.
- 46) Delivered lecture to Farmers of Garhwal region, Utrkhand on the topic of “Qy ,oa lCth izlaLdj.k O;olk;% dc] dSlk vksj dgk 'kq# djsa” during 8-11 August, 2018 on 8/08/2018 at 2.30 to 4.00PM organized by Directorate of Extension Education, at Krishak Bhawan and Training Centre(SAMETI), Pantnagar.
- 47) Delivered lecture to French students on “Entrepreneurship development for agricultural graduates” under internship programme by the GBPUAT, University in the Department of Post Harvest Process and Food Engg, College of Technology, Pantnagar, Uttarakhand, on 07/08/2018 at 9.30AM to 12.30PM during 6 to 21 August, 2018.

- 48) Delivered lecture to Farmers on the topic of “Qy ,oa ICth izlaLdj.k O;olk;% dc] dSls vkSj dgka 'kq: djsa” under Qy ,oa ICth izlaLdj.k&d ykHkdkjh O;olk; during 19-22 August, 2019 (20/08/2019, 2:30 – 4:00 PM) organized by Directorate of Extension Education, at Krishak Bhawan and Training Centre(SAMETI) Pantnagar.
- 49) Delivered lecture to the farmers of different states on topic xq.koRrk ekud iSdsftax ifjogu ,oa izlaLdj.k e’k:e dk Hk.Mkj.k%y?kq ,oa nh?kZ vof/k ds vUrZxr “Lojkstxkj ;kstukRxZr e’k:e mRiknu izf’k{k.k a” organized by Directorate of Extension Education, at Krishak Bhawan and Training Centre(SAMETI) Pantnagar from 13 May to 17 May 2019 (16 May 2019, 11-13 PM.).
- 50) Delivered lecture to the self help group about 40 to 50 members of uttarakhand on topic xq.koRrk ekud iSdsftax ifjogu ,oa izlaLdj.k e’k:e dk Hk.Mkj.k%y?kq ,oa nh?kZ vof/k ds vUrZxr ¼7&9] 2019] 12%00&1%30½ “e’k:e mRiknu rduhfd ,oa vkthfodk lao/kZu a” organized by mRrjk[kaM xzke fodkl ,oa iapk;rhjkt laLFkku :nziqj] m|e flag uxj fnukad 5&7 flrEcj 2019

Training Programme Organised

1. Organized six days training programme on “Jaggery Processing and Handling” for 20 farmers, entrepreneurs of Uttaranchal during April 2010
2. Organized six days training programme on “Entrepreneurship development in Agro Processing – Phase I” for 10 farmers, entrepreneurs of Uttaranchal during July 2010
3. Worked as a key member to organize six days training programme on “Entrepreneurship development in Agro Processing – Phase II” for 10 farmers, entrepreneurs of Uttaranchal during 16-21 August 2010
4. Worked as a key member to organize six days training programme on “Quality Control in Food Processing” for 20 farmers, ladies of Uttaranchal during March 2010.
5. Organized one day training programme on **vke ds mRikn** for 25 farmers at IFST, Majrigrant during 26 June, 2015.
6. Organized **one day** training programme on Post Harvest Technologies Dissemination for Entrepreneurship Development under the Project Sub-Mission on Agricultural Mechanization of “Demonstration, Training and Distribution of Post Harvest Technology and Management (PHTM) for 35 farmers at Dhungshil Talla, Bheemtal Nainital on **15 May, 2019**.
7. Organized **one day** training programme on Post Harvest Technologies Dissemination for Entrepreneurship Development under the Project Sub-Mission on Agricultural Mechanization of “Demonstration, Training and Distribution of Post Harvest Technology and Management (PHTM) for 35 farmers in the Department of Post Harvest Process and Food Engg, College of Technology, Pantnagar, Uttarakhand on **04 June, 2019**
8. Organized **one day** training programme on Post Harvest Technologies Dissemination for Entrepreneurship Development under the Project Sub-Mission on Agricultural Mechanization of “Demonstration, Training and Distribution of Post Harvest Technology and Management (PHTM) for 35 farmers at Village: Baikunthpur, Shaktifarm, Sitarganj, U.S.Nagar, Uttarakhand on **05 July, 2019**.
9. Organized **two days** training programme on Post Harvest Technologies Dissemination for Entrepreneurship Development under the Project Sub-Mission on Agricultural Mechanization of “Demonstration, Training and Distribution of Post Harvest Technology and Management (PHTM) for 35 farmers in the Department of Post Harvest Process and Food Engg, College of Technology, Pantnagar, Uttarakhand from **12 to 13 July, 2019**.
10. Organized **two days** training programme on Post Harvest Technologies Dissemination for Entrepreneurship Development under the Project Sub-Mission on Agricultural Mechanization of “Demonstration, Training and Distribution of Post Harvest Technology and Management (PHTM) for 35 farmers in the Department of Post Harvest Process and Food Engg, College of Technology, Pantnagar, Uttarakhand from **30 to 31 July, 2019**.
- 11.

National

- 1) Attended **two days** workshop on “Effective Teaching Pedagogy to Maximize Learning” conducted on January 2-3, 2008 at College of Technology, G.B Pant University of Agriculture and Technology, Pantnagar in collaboration with University of Illinois at Urbana-Champaign, USA under Technical Education Quality Improvement Program.
- 2) Attended **10 days** short course on “Retailing and Merchandising of Fast-Moving Consumer Goods” at Deptt of Clothing and Textiles, College of Home Science during 26.11.08 to 5.12.08
- 3) Participated in Brain Storming Session on” Post Harvest Technology Research in Sugarcane including Gur and Khandsari” at IISR Lucknow on 24th October 2009.
- 4) Attended **two days** sensitization workshop on “Bio-Safety Issues Related to Practicing Agricultural Biotechnology” at College of Basic Science and Humanities, G.B.P.U.A. &T. Pantnagar, from 3-4, November, 2008.
- 5) Successful completed **six days** training on “Facilitation Skills in Teaching” from 7 – 12 July 08 in the deptt. of Agricultural Communication College of Agriculture, G.B.P.U.A. &T. Pantnagar Uttarakhand.
- 6) Successful completed **21 days** winter school on “Processing, Handling and Storage of Jaggery from Sugarcane” from December 10 to December 30, 2007 at Indian Institute of Sugarcane Research, lucknow
- 7) Successful completed **21 days** summer school on “Adoptive Production Technologies of Sugarbeet under Indian conditions” from 1-21 June, 2011 at Indian Institute of Sugarcane Research, Lucknow.
- 8) Successful completed **three days** training programme on “Understanding Self for Managerial Excellence” at Indian Institute of Management lucknow during November 22-24, 2008.
- 9) Successful completed **six days** training programme on “Infrastructural development and its impact on environment” at college of Technology, Deptt of Civil Engg, G. B. Pant Univ. of Agri. & Technology Pantnagar during February 02-07, 2009.
- 10) Successful completed **six days** training programme on “Researchers’ Training IV: “Data Analysis Using SAS” during November. 22-27, 2010 under the NAIP Project at Consortium Partner Indian Veterinary Research Institute, Izatnagar, Bareilly, U.P.
- 11) Successful completed **15 days** training programme on “Computer Applications in Science and Technology” organized by Deptt of Mechanical Engg, College of Technology, Pantnagar, **during Oct 9-23, 2012.**
- 12) Successful completed **3 days** training programme on “Training on First Aid and Disaster Management” organized by College of Basic Sciences & Humanities, Pantnagar **during 17-19 August, 2012.**
- 13) Successful completed AICTE sponsored **15 days** Faculty Development Programme on “Information and Cyber Security Management” organized by the department of Computer Engg, College of Technology, Pantnagar from **December 22, 2013 to January 5, 2014.**
- 14) Successful completed TEQIP-II sponsored **3 days** training programme on “Quality initiatives in Technical and Higher Educational Institutions in compliance with NBA accreditation” organized by Engineering Staff College of India, Hyderabad (AP) at College of Technology, GBPUAT, Pantnagar from **2//02/2014 to 4/02/2014.**
- 15) Participated in **3 days** National Seminar on “National Resource Management and Environment Concerns” organized by College of Technology, GBPUAT, Pantnagar, Uttarakhand under Technical Education Quality Improvement Programme (TEQIP-II) from **May 16-18, 2014.**

- 16) Successful completed (TEQIP-II, CoE) sponsored **5 days** training programme on “Advanced Soft Computing Techniques and its Applications” organized by College of Technology, GBPUAT, Pantnagar from **19/09/2016 to 23/09/2016**
- 17) Successful completed **Two days** workshop on “Food Material Rheology” at Anton Paar India Pvt Ltd Gurgaon, Haryana during September 25-26, **2017**.
- 18) Successful completed **Two days** workshop on “Industry Oriented Engineering Education” organized by College of Technology, GBPUAT, Pantnagar under Industry-Institute Interaction (TEQIP-III) during **4-5 May, 2018**.
- 19) Successful completed **Five days** summer workshop on Active Learning, Autonomy, Academic Governance and R & D at IIT Roorkee under TEQIP-III operating in College of Technology, Pantnagar during **11-15 June 2018**.
- 20) Successful completed **Four days** international training/workshop on “Multicountry Observational Study Mission on Sustainable Food Value Chains” organized by Asian Productivity Organization and implemented by the secretariat from **22 to 25 April, 2019** Tokyo, Japan.
- 21) Successful completed **two-week E-course** on “**Digital Transformation in Teaching Learning Process**” organized by IIT Bombay (TEQIP-III) from **April 6 to April 22, 2020**.
- 22) Attended **one day** webinar on “**Farm Fresh Produce Processing: Challenges and Interventions**” organized by ICAR-CIAE Regional Centre Coimbatore on **04/09/2020**.
- 23) Attended **one day** National Webinar on “**Edible Oil Fortification: From Commitment to Action**” organized by GAIN: Global Alliance for Improved Nutrition, Qutab Institutional Area, Shaheed Jeet Singh Marg, New Delhi on **25/09/2020**.
- 24) Attended **one day** National Webinar on “**Value Addition of Underutilized Food Crops**” organized by the Department of Processing and Food Engineering, College of Technology, Maharana Pratap University of Agriculture and Technology, Udaipur, Rajasthan on **08/10/2020**.
- 25) Attended **two days** National Webinar on “Recent Trends in Food Processing and Preservation (TEQIP-III)” organized by the Department of Food Process Engg, National Institute of Technology, Rourkela, Odisha, India from **26 to 27 September, 2020**.
- 26) Attended **one day** webinar on “**Turmeric Processing: A spice to boost immunity**” organized by ICAR-(CIAE) Central Institute of Agricultural Institute, Regional Centre, Coimbatore on **16/10/2020**.
- 27) Attended **Two days** National **E-Workshop** on “**Current Scenario of Post Graduation Research in Agriculture Sector**” organized under the aegis of world Bank –ICAR Funded National Agricultural Higher Education Project (NAHEP) Swami Keshawanand Rajasthan Agricultural University, Bikaner, Rajasthan, during **9-11 September 2020**.
- 28) Attended **Three days** National Webinar series on “**New Dimensional Approaches in Food Processing**” organized by University of Horticultural Sciences, Bagalkote, College of Horticultural Engineering and Food Technology and Horticulture Research & Extension, Devihosur, Karnataka from **14 to 16th October, 2020**.
- 29) Successful completed **one-week** online Faculty Development Programme on “**Exploring Academic and Investigative Dimensions in Food Research**” organized by Department of Food Technology, Mizoram University (Central) NEAST from **2 to 7 November, 2020**.
- 30) Participated in **one day** National Webinar on “**Agricultural Processing, Supply Chain and Warehousing- Profitable Agriculture**”, a sub-theme of “Transforming Agricultural Education Institutions for Better Future through Industry-Academia Collaborations”, organized by Acharya N.G Ranga Agricultural University, Guntur A.P. on **6th October 2020** under World Bank Funded Institutional Development Plan (IDP) of National Agricultural Higher Education Project, ICAR.

- 31) Successful completed **Five Days** workshop on “**Cyber Security and Cyber Forensics**” organized by the School of Computer Science and Engineering, VIT-AP University, Amaravati, Andhra Pradesh, India during **9 - 13 June, 2021**.
- 32) Attended **one day** webinar on “**Nanotechnology Applications for Food Processing Industries**” organizes by the Department of Food Engineering, NIFTEM, Kundli, Haryana, India **on 29 June, 2021**.
- 33) Successful completed **Five Days** AICTE Training and Learning (ATAL) Academy Online Advanced FDP on on “**Non-Thermal Processing of Food Products**” **organized by** College of Food Processing Technology and Bio Energy, Anand Agriculture University, Anand, Gujrat **from 27/12/2021 to 31/12/2021**.
- 34) Attended **Two days** National **Workshop** on “Plant Genetic Resources of Nagaland: Dynamic Conservation & Enhancing Rural Income” organized by Department of Horticulture, SASRD, Nagaland University, Medziphema and ICAR- NBPGR New Delhi **on 4-5 March, 2022**.

International (0)

➤ NIL

PUBLICATIONS ~International/National journals

National Peer reviewed journals

1. **Khan Chand**, Anupama Singh, Manoj Kulshrestha (2012). Jaggery quality affected by Hilly climatic conditions. *Indian Journal of Traditional Knowledge*. 11 (1): 172-176. **(Impact factor:0.492) NAAS Rating : 7.06**
2. A. Singh, S. Santosh, M. Kulshrestha, **Khan Chand**, U C Lohani and N C Shahi. (2013). Quality Characteristics of Ohmic Heated Aonla Pulp. *Indian Journal of Traditional Knowledge*, 12(4 October Issue): 670-676.
(Impact factor: 0.492) NAAS Rating: 7.06
3. **Khan Chand**, Anupama Singh and N.C.Shahi (2012). Engineering Properties of Extruded Jaggery Based Snack From Soya Wheat Flour. *Journal of Environment and Ecology*.30 (2): 299-302. **NAAS Rating : 4.09**
4. **Khan Chand**, Anupama Singh and N.C.Shahi (2011). Impact of mechanical damage on viability of soyabean. *Journal of Environment and Ecology*. 29(3A):1423-25. **NAAS Rating : 4.09**
5. **Khan Chand**, S. S. Mehta and R. K. Pandey (2011). Determination of Physical Characteristics of Jatropa. *Journal of Environment and Ecology*. 29(1A):333-336. **NAAS Rating : 4.09/10**
6. Sachin Kumar, **Khan Chand** and Iftikhar Alam (2012). Minimize the cooking time of horse gram. *Journal of Environment and Ecology*, 30(3):486-490. **NAAS Rating : 4.09/10**
7. M. Mahawar, A. Singh, B.K Kumbhar, M. Sahgal and **Khan Chand** (2012). Solid state fermentation of Apple pomace as affected by combinations of enzymatic treatment and yeast strains. *Journal of Progressive Agriculture*, Vol.3(1):59-62,
8. Richa R, Pandey J P, **Khan Chand**, Shahi N C and Anupama Singh (2014). Optimization of storage parameters to enhance the shelf life of malta using response surface method. *Indian Journal of Engineering*, 8(18, February):11-19. **Impact factor: 1.27**
9. Bhandari V, Singh A, Gupta K and **Khan Chand** (2014). Enriching Nutritional Value of Underexploited Crops Using Solid-State Fermentation Technology: An Overview. *Journal of Environment and Ecology*, 32 (3A):1131-1136. **NAAS Rating: 4.09.**
10. Anand Kumar, **Khan Chand**, N.C. Shahi and Anil Kumar (2017). Effect of coating materials on keeping quality of jaggery cubes during storage. *Indian Journal of Agriculture Sciences*, 87(10 Oct):1391-1397. **NAAS :6.23**

11. Arshi Siddiqui, **Khan Chand** and N.C.Shahi (2021). Effect of process parameters on extraction of pectin from sweet lime peels. *Journal of The Institution of Engineers (India): Series A*, 102(2 June):469-478.
NAAS Rating: 5.0 ISSN : 2250-2157 DOI: 10.1007/s40030-021-00514-3
12. Shikhangi Singh, P.K. Omre, **Khan Chand**, Anil Kumar and Pratima Awasthi (2021). Process optimization of ultrasonic assisted extraction of betalains from red beet, *Beta vulgaris L.* waste stalks. *Indian Journal of Experimental Biology*, 59(Dec,12): 858-866. Impact Factor: 0.818 and **NAAS:6.78** ISSN: 0019-5189

International: Peer reviewed journals

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2. **Khan Chand**, Anupama Singh, A K Verma and U C Lohani (2011). Quality evaluation of jaggery chocolate under various storage conditions. *Sugar Tech.* 13(2):150-155. **NAAS Rating : 6.81**
3. A. Singh, I. Rana, N. C. Sahi, U.C. Lohani and **Khan Chand** (2012). Optimization of Process Variables for Preparation of Apple Pomace - Black Soyflour Based Biscuits. *International Journal of Food, Agriculture and Veterinary Sciences.* 2(1): 46-49.
4. **Khan Chand** and R.K. Pandey. (2012). Optimization of Foam Mat Drying Process Variables for Malta Powder. *International Journal of Food, Agriculture and Veterinary Sciences*, 2(2):67-73.
5. **Khan Chand**, R.K.Pandey, N.C.Shahi and U.C.Lohani. (2013). Pedal Operated Integrated Potato Peeler and Slicer. *International Journal of Agricultural Mechanization in Asia, Africa and Latin America*, 44(1):65-68.
NAAS Rating: 6.3
6. Khamgaonkar S.G. Singh A., **Khan Chand**, Shahi N.C. and Lohani U.C. (2013). Processing technologies of Uttarakhand for lesser known crops: An overview, *International Journal of Academia and Industrial Research*, 1(18): 447-452.
7. Shahi N.C, Lohani U.C. **Khan Chand** and Singh A. (2013). Effect of Pre-Cooling Treatments on Shelf Life of Tomato in Ambient Condition. *International Journal of Food, Agriculture and Veterinary Sciences*, 2(3): 50-56.
8. S.K.Singh, Chhedi Lal, N.C.Shahi and **Khan Chand**. (2013). Estimation of canal seepage under shallow water table conditions. *International Journal of Academia and Industrial Research*, 1(9):571-576.
9. S.K.Singh, Chhedi Lal, D.K. Sharma, Sanjay Mathur, N.C. Shahi and **Khan Chand**. (2013). Comparison of measured and predicted evapotranspiration using Artificial Neural Network model. *International Journal of Academia and Industrial Research*, Vol.1 (12):816-819.
10. **Khan Chand**, A.K.Verma, Anil Kumar and N.C. Shahi. (2014). Effect of edible coating on quality parameters of jaggery during storage. *Sugar Tech* (Jan-Mar 2014), 16(1):80–85. **NAAS Rating : 6.81**
11. A.E. Kate, U.C.Lohani, N.C.Shahi, J.P.Pandey, A. Sarkar and **Khan Chand** (2014). Effect of moisture content and feed rate on milling characteristics of wild apricot pits (*Pronus armeniaca L.*). *Int. J. Agric & Biol. Engg*, 7(1 Feb issue):103-110. **NAAS Rating : 4.9**
12. U C Lohani, J P Pande y, Anupama Singh, N C Shahi and **Khan Chand** (2014). Effect of moisture content on shelling characteristics of barnyard millet (*Echinochloa frumentacea*). *International Journal of Basic and Applied Agricultural Research*, Vol. 12(1:Jan-April):99-103. **NAAS Rating: 3.0**
13. Rupali S. Lokhande, B.K. Kumbhar, N.C. Shahi, **Khan Chand** and Anupama Singh (2014). Drying Characteristics of Spinach (*Spinacia oleracea L.*) in Solar Tunnel Dryer. *International Agricultural Engineering Journal*, Vol.23 (2):57-63. **NAAS Rating: 4.5**
14. A. Singh, I. Rana and **Khan Chand** (2014). Utilization of apple pomace as a source of dietary fibre in biscuits. *International Agricultural Engineering Journal*, Vol 23(4): 28-35. **NAAS Rating: 4.5**

15. Anjali Sharma and **Khan Chand (2015)**. Optimization of Fermentation Parameters to Reduce Fermentation Time of Idli Batter Using RSM. *Int. Journal of Science and Research*, 4(1, Jan):2254-2258. **Impact Factor:4.438**
16. Sanjay Kumar, A. Singh N.C. Shahi, **Khan Chand** and Kopal Gupta **(2015)**. Optimization of substrate ratio for beer production from finger millet and barley. *International Journal of Agricultural and Biological Engineering*, vol 8 (2 April):110-120. **NAAS Rating: 4.9**
17. Umesh Kumar, P.K.Omre and **Khan Chand (2015)**. Application of response surface method to optimize clarification process parameters for sugarcane juice. *International Journal of Food Processing & Technology*, vol 6(2, Feb):1-6. <http://dx.doi.org/10.4172/2157-7110.1000422> **Impact factor: 2.53**
18. A. Semwal, A. Singh, **Khan Chand**, and N.C. Shahi **(2015)**. Quality assessment of probiotic weaning mix from fermented cereal-legume blends. *International Journal of Agriculture, Environment and Biotechnology*. Vol 8(1, March):207-217. **NAAS Rating: 4.10**
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22. **Khan Chand**, Sachin Kumar, Asfaq and Divya Saxena **(2016)**. Fermented foods and their health benefits. *European Journal of Biotechnology and Bioscience*, Vol 4 (9 September): 27-28. **Impact Factor: 5.42**
23. Ritesh Mishra, P.K. Omre, **Khan Chand**, Sanjay Kumar **(2016)**. Efficacy of a coating composed of carboxymethyl cellulose and whey protein concentrate to control the quality of jaggery. *International Journal of Engineering Science and Research Technology*, 5(4April): 385-398; ISSN2277-9655.
24. **Khan Chand**, Manish Pant, A. K. Verma and N.C. Shahi **(2017)**. Optimization of Enzymatic Saccharification for Quality Bio-oil from Rice Straw. *International Journal of Chemical Studies*, 5(1):233-239. **NAAS rating 5.31**
25. Rahul Singh, **Khan Chand** and N.C. Shahi **(2017)**. Enhancement of shelf life of fresh cut papaya under different storage conditions using edible coating. *International Journal of Basic and Applied Agricultural Research*, 15(1, 2 Jan-Aug):60-67. **NAAS rating 4.60**
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27. **Khan Chand** and Anupama Singh **(2017)**. Effect of Process Parameters on Quality of Dried Nettle Leaves. *International Journal of Chemical Studies*, 5(5 Sept):255-259. **NAAS rating 5.31**
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30. **Khan Chand**, Shusheel Kumar and N. C. Shahi **(2018)**. Effect of active packaging and coating materials on quality parameters of jaggery cubes. *International Journal of Engineering Research and Technology*, (ISSN: 2278-0181), 7(1January):4-9.
31. Rahul Singh and **Khan Chand (2018)**. Effect of edible coating materials on shelf life of fresh cut papaya fruit under different storage conditions. *International Journal of Chemical Studies*, 6(1Feb):1231-1235. **NAAS rating 5.31**
32. Sanjay Kumar, Anupama Singh, **Khan Chand** and Ritesh Mishra **(2018)**. Methodology to optimize blend ratio of barley and finger millets for production of beer. *Int. J. Nutrition and Food Toxicology*, 2(5 Feb):439-450.

33. **Khan Chand** and Shusheel Kumar (2018). Effect of moisture absorber and packaging materials on quality parameters of jaggery cubes. *International Journal of Chemical Studies*, 6(2 April): 1398-1404. **NAAS rating 5.31**
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35. Pandey Raj, **Khan Chand** and Tewari, Lakshmi (2018). Solid state fermentation and crude cellulase based bioconversion of potential bamboo biomass to reducing sugar for bioenergy production. *Journal of The Science of Food and Agriculture*, 98(12 March): 4411-4419, <https://doi.org/10.1002/jsfa.8963>. **NAAS rating 8.46**
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37. Iftikhar Alam and **Khan Chand** (2018). Effect of drying parameters on quality attributes of green chilli. *Journal of Pharmacognosy and Phytochemistry*, 7(6, Dec): 1739-1741. (ISSN: 2278-4136) **NAAS rating 5.21**
38. Manish Pant and **Khan Chand** (2019). Optimization of process parameters for production of bio-oil from rice straw. *International Journal of Basic and Applied Agricultural Research*, 17(1Jan-April):56-63. **NAAS rating 4.60**
39. Raja Joshi, **Khan Chand**, P.K.Omre and Jayant Singh (2019). Performance Evaluation of Animal Drawn Bay Leaf Grinder. *International Journal of Basic and Applied Agricultural Research*, 17(1Jan-April): 64-70. **NAAS rating 4.60**
40. Rajeev Ranjan Thakur, Navin Chandra Shahi, Shukadev Mangaraj, Umesh Chandra Lohani and **Khan Chand** (2020). Effect of apple peel based edible coating material on physicochemical properties of button mushrooms (*Agaricus bisporus*) under ambient condition. *International Journal of Chemical Studies*, 8(1, Jan): 2362-2370. <https://doi.org/10.22271/chemi.2020.v8.i1aj.8622> ISSN: 2321-4902 **NAAS rating 5.21**
41. Asfaq and **Khan Chand** (2020). Effect of moisture absorber and high-density polyethylene bags on shelf life of edible coated jaggery cubes during storage. *Sugar Tech* (Nov-Dec 2020), 22(6):1130-1137. **NAAS Rating : 6.81**
42. Gazia Nasir, **Khan Chand**, Z. R. Azaz Ahmad Azad, Sadaf Nazir and Miffah Yaseen (2020). Optimization of Finger Millet and Carrot Pomace based Fiber Enriched Biscuits using Response Surface Methodology. *Journal of Food Science and Technology*, 57(12 Aug):4613-4626. ISBN0022-1155 Im F.: 1.80 **NAAS Rating: 7.80**
43. Manish Pant, P.K. Omre, T.P. Singh, Pratima Awasthi, **Khan Chand** and Anil Kumar (2020). Screening and formulation of culture conditions for pyruvate production by *Candida glabrata* MCC 1800 from corn steep liquor. *International Journal of Chemical Studies*, 8(5Sept): 1290-1294. ISSN: 2349-8528 **NAAS rating 5.21**
44. A.K. Verma, Shobhit Lakhera, **Khan Chand**, Ashutosh Dubey, T.K. Bhattacharya (2020). Optimization of two steps pretreatment techniques on lignin elimination in wheat straw to improve the bio-oil quality. *International Journal of Agricultural Engineering*, 13(2 Oct):195-211. **NAAS rating 4.43** ISSN 0974-2662 (print), 0976-7223 (online), DOI:10.15740/HAS/IJAE.
45. Gurureet Singh and **Khan Chand** (2020). Development and Performance Evaluation of Pedal Operated Dehuller for Black Soybean. *International Journal of Agricultural Engineering*, 13 (2 Oct): 245-251. ISSN: 0974-2662 **NAAS Rating: 4.43.**
46. Rajeev Ranjan, N.C.Shahi and **Khan Chand** (2021). Development of an organic coating powder and optimization of Process parameters for shelf-life enhancement of button mushrooms (*Agaricus bisporus*). *Journal of Food Processing and Preservation*, 45:(3, March):1-18. DOI: 10.1111/jfpp.15306, ID JFPP-08-20-2063.R1. [Article ID: JFPP15306 and Internal Article ID: 16993771] ISSN: 1745-4549 IF:2.190 **NAAS rating: 7.3**
47. Utpreksha Thapaliyal and **Khan Chand** (2020). Process optimization for the characterization of wine from Burans flowers. *International Journal of Processing and Post Harvest Technology*, 11(2, Dec):18-26. DOI: 10.15740/HAS/IJPPHT/11.2/18-26 ISSN: 0976-5638 **NAAS rating: 3.48**
48. Gurureet Singh and **Khan Chand** (2021). Development and Evaluation of Pedal Operated Dehuller, *International Journal of Agricultural Mechanization in Asia, Africa and Latin America*, 52(3 summer): **NAAS Rating: 6.3**

49. Dhiraj Yadav, **Khan Chand** and N.C. Shahi (2021). Influence of fermentation conditions on the polyphenols, total flavonoids and antioxidant properties of wine produced from Burans petals. **Journal of Food Processing and Preservation**, 45(12 Dec):..... Article DOI: 10.1111/jfpp.16009 **NAAS rating: 7.3**
50. Sachin Kumar, Anil Kumar, Dr. PK Omre, **Khan Chand** and Iftikhar Alam (2021). Enhancement on vacuum foam mat quality parameters of papaya powder by using chemical preservatives. **Journal of Pharmacognosy and Phytochemistry**, 10(5 Sept):215-235. DOI: 10.22271/phyto.2021.v10.i5c.14214, (ISSN: 2278-4136) **NAAS rating 5.21**
51. Sumit Kumar, **Khan Chand**, Umesh Kumar Lohani, Anupama Singh and Navin Chandra Shahi (2021). Process Optimization of Hand Operated Machine for Coating of Apples using Carboxymethyl Cellulose. **International Journal of Agriculture Innovations and Research**, 10 (2 Oct):71-82. **NAAS:3.99 ISSN:2319-1473**
52. Dhiraj Kumar Yadav, **Khan Chand** and Purnima Kumari (2022). Effect of fermentation parameters on physicochemical and sensory properties of Burans wine. **Journal of System Microbiology and Biomanufacturing**, 2 (1, Jan): 1-13. **doi.org/10.1007/s43393-021-00074-4** ISSN: 2662-766
53. Pragati Srivastawa, Manvika Sahgal and **Khan Chand** (2022). Optimization and identification of Siderophores produced by Pseudomonas monteilli strain MN759447 and its antagonism towards fungus associated with mortality in Dalbergia sissoo Plantation forests. **Journal of Frontiers in Plant Science**, section Plant Symbiotic Interactions, Manuscript ID: 984522 (**Accepted Aug 2022**). **NAAS rating: 11.75& IF:6.627 and ISSN:1664-462X, Scopus/UGC care/ web of science**
54. Asfaq, **Khan Chand**, Gazia and (2022) An empirical assessment of active packaging with moisture absorber and edible coating for retaining the quality of jaggery cubes during storage. **Journal of Heliyon (accepted Oct 2022) IF:3.776 (Scopus & web of Science)**

➤ **Papers presented & published in proceedings:**

National

- 1) U.C. Lohani, JP Pandey, NC Shahi, Anupama Singh and **Khan Chand**. Microwave drying of orange (Citrus sinensis) slices, at the XXI ICFOST on Innovations in Food Science and Technology to Fuel the growth of the Indian Food Industry organized during 20-21 January, 2012 at Pune, Maharashtra, India.
- 2) **Khan Chand**, JP Pandey, A Singh, NC Shahi and UC Lohani. Performance evaluation of continuous type sugarcane juice clarifier, at the XXI ICFOST on Innovations in Food Science and Technology to Fuel the growth of the Indian Food Industry organized during 20-21 January, 2012 at Pune, Maharashtra, India.
- 3) **Khan Chand**, N.S.Mehta, N.K.Pujari and Sachin Kumar. "Development of Continuous Type Sugarcane Juice Clarifier" Presented in National Conference on Newer Advances in Food Science & Technology held at Deptt of Food Technology, Faculty of Engg & Technology R.B.S. College, Bichpuri, Agra (UP) during 5-6, March 2011.
- 4) Sachin Kumar, Bhumika Arya, Neha Saini and **Khan Chand**. "Pretreatment to Reduce Cooking Time of Horse Gram" Presented in National Conference on Newer Advances in Food Science and Technology held at Deptt of Food Technology, Faculty of Engg. & Technology R.B.S. College, Bichpuri, Agra (UP) during 5-6, March 2011.

- 5) Mohan G., Singh A. and **Khan Chand**. 2008. Storage Behaviour of Jaggery Chocolate. Presented at National Seminar held at Kerela Agricultural University Thrissur, Kerela during 29 & 30, September, 2008.
- 6) Maheshwari A., Thapaliyal D., **Khan Chand**, Singh A, and Shahi N.C. 2008. *Performance evaluation of modified jaggery storage bin*. Presented at National Seminar held at Kerela Agricultural University Thrissur, Kerela during 29 & 30, September,2008.
- 7) Shahi N.C., Rana D.N. and **Khan Chand**. *Design and Development of Low-Cost Solar Poly Tunnel Vegetable Dryer*, 1-3 Feb 2008. 42nd Annual Convention & Symposium of ISAE at CIAE Bhopal.
- 8) Iftikhar Alam, **Khan Chand** and Sachin Kumar. "*Post harvest handling of mushroom*". Presented in National Conference on Newer Advances in Food Science &Technology held at Deptt of Food Technology, Faculty of Engg & Technology R.B.S. College, Bichpuri, Agra (UP) during 5-6, March 2011.
- 9) Malay Bisht, M. K. Verma and **Khan Chand**. "*Potato: Storage Management, Storage Structures and Ventilation*". Presented in National Seminar held at G.B.P.U.A. &T. Pantnagar during 27-1, March 09.
- 10) **Khan Chand**, Malay Bisht, M.K.Verma and U.C.Lohani. "*Effect of Storage on Physical and Mechanical Properties of Potatos*" Presented in national Symposium held at IIT Kharagpur during 24-25 February, 2011.
- 11) A. Singh, **Khan Chand** and Mohan G. 2008. *Storage behaviour of jaggery chocolate*, In: Proceedings of National seminar on Food security through innovations in food processing and entrepreneurship development, Kerala Agricultural University, Vellanikkara, Thrissur 29-30 September, pp154.
- 12) Manjeeta Saini, VC Joshi and **Khan Chand**, 2009. *Emerging problems with food allergens*, In: Proceedings of National seminar on Nutritional strategies for improving quality of life, Deptt of foods and Nutrition, College of Home Science, GBPUAT, Pantnagar from 11-12 September, pp163.
- 13) Deepti, Anjali Sharma, Khan Chand, J.P.Pandey and N.C.Shahi.2013. Production of bio-diesel from waste cooking oil using enzyme. In: Proceedings of National seminar on Technological Interventions for Sustainable Hill Development, College of Technology, GBPUAT, Pantnagar from 17-19 June, pp36.
- 14) Azad Gaur, N.C.Shahi, Khan Chand and A.E.Kante.2013. Zero Energy evaporative cooling for on farm storage of perishable vegetables and fruits. In: Proceedings of National seminar on Technological Interventions for Sustainable Hill Development, College of Technology, GBPUAT, Pantnagar from 17-19 June, pp70.
- 15) R.C. Joshi, Sachin Kumar, Khan Chand and Iftikhar Alam 2013. Study of dehydration characteristics of goat weeds. In: Proceedings of National seminar on "Technological Interventions for Sustainable Hill Development", College of Technology, GBPUAT, Pantnagar from 17-19 June, pp77.
- 16) Anjali Sharma, Deepti, Khan Chand and A.K. Verma, 2013. Probiotic fermented food for health: An overview. In: Proceedings of National seminar on "Technological Interventions for Sustainable Hill Development", College of Technology, GBPUAT, Pantnagar from 17-19 June, pp79.
- 17) Rishi Richa, J.P.Pandey, N.C.Shahi and Khan Chand and Sheshrao S. Kautkar, 2013. Food fortification: A need of the present. In: Proceedings of National seminar on "Technological Interventions for Sustainable Hill Development", College of Technology, GBPUAT, Pantnagar from 17-19 June, pp81.
- 18) Navin Kumar Navnit and Khan Chand, 2013. Advanced refrigeration system in grain storage bin. In: Proceedings of National seminar on "Technological Interventions for Sustainable Hill Development", College of Technology, GBPUAT, Pantnagar from 17-19 June, pp86.
- 19) A.E. Kate, Anvesha Sarkar, N.C.Shahi, U.C.Lohani and Khan Chad,2013.Scope for technological improvement in fermentation process. In: Proceedings of National seminar on "Technological Interventions for Sustainable Hill Development", College of Technology, GBPUAT, Pantnagar from 17-19 June, pp92.
- 20) Deepti, Anjali Sharma, Anupama Semwal and Khan Chand (2014). Production of Ethanol from ligno-cellulose biomass. In: Proceedings of International conference on "New Approaches in Food Security & Value Addition: Technological & Genetic Options" held at Post graduate Deptt of Food Technology, R.B.S. Engg Technical Campus, Bichpuri, Agra (UP) during 17-19, February 2014.

- 21) Anjali Sharma, Anupama Semwal, Deepti, Khan Chand and A.K.Verma (2014). Application of Probiotic bacteria in dairy food: An overview. In: Proceedings of International conference on “New Approaches in Food Security & Value Addition: Technological & Genetic Options” held at Post graduate Deptt of Food Technology, R.B.S. Engg Technical Campus, Bichpuri, Agra (UP) during 17-19, February 2014.
- 22) Khan Chand, Anand Kumar, N.C.Shahi and Anupama Singh (2014). Enhancement of Jaggery Shelf Life using Coating Materials. In: Proceedings of National Seminar on Jaggery: Evaluation to Revolution “National Meet on Modernization of Jaggery Industry in India” held at ICAR Indian Institute of Sugarcane Research Lucknow (UP) during **November 01-02, 2014**.
- 23) Anupama Singh, N.C.Shahi and Khan Chand (2014). Effect of Pasteurization on shelf life of Sugarcane Juice. In: Proceedings of National Seminar on Jaggery: Evaluation to Revolution “National Meet on Modernization of Jaggery Industry in India” held at ICAR Indian Institute of Sugarcane Research Lucknow (UP) during **November 01-02, 2014**.
- 24) Gurupreet Singh, Khan Chand, Anupama Singh and N.C.Shahi. (2014). Performance Evaluation of Pedal Operated Dehuller for Black Soybean. In: Proceedings of National Workshop on “Retrospective and Prospective Analysis of Indian Agriculture: The Roadmap Ahead” organized by Directorate of Experiment Station, GB. Pant of Agri. & Tech, Pantnagar, Uttarakhand during **17-18, November, 2014**.
- 25) A. Semwal, A. Singh, Khan Chand, N.C.Shahi, Kopal Gupta and V. Gangwar. (2014). Probiotic Fermentation for Formulation of Underutilization Crops based weaning Mix. In: Proceedings of National Workshop on “Retrospective and Prospective Analysis of Indian Agriculture: The Roadmap Ahead” organized by Directorate of Experiment Station, GB. Pant of Agri. & Tech, Pantnagar, Uttarakhand during **17-18, November, 2014**.
- 26) Neha Garg, Anupama Singh, N.C.Shahi, Khan Chand, V. Gangwar and Kopal Gupta (2014). Emerging Processing Technologies for Enhancement of Shelf life of Malta Powder. In: Proceedings of National Workshop on “Retrospective and Prospective Analysis of Indian Agriculture: The Roadmap Ahead” organized by Directorate of Experiment Station, GB. Pant of Agri. & Tech, Pantnagar, Uttarakhand during **17-18, November, 2014**.
- 27) Shiv Shanker, Anupama Singh, N.C.Shahi and Khan Chand (2014). Optimization of Machine Parameters for Development of Finger millet Dehuller cum Pearler. In: Proceedings of National Workshop on “Retrospective and Prospective Analysis of Indian Agriculture: The Roadmap Ahead” organized by Directorate of Experiment Station, GB. Pant of Agri. & Tech, Pantnagar, Uttarakhand during **17-18, November, 2014**.
- 28) Asfaq and **Khand Chand (2016)**. Active Packaging in Fruits and Vegetables: Maintaining their quality, security and storability In: Proceeding in International congress on Post Harvest technologies of agricultural Produce for Sustainable Food and Nutritional Security, held at Integral Univ. Lucknow, from 10 to 12 November, 2016
- 29) Sachin A Surwade and **Khan Chand (2017)**. Bio Ethanol Production from Potato Peel Waste. In: Proceedings of International Conference on “Advances in Agricultural and Biodiversity Conservation Sustainable Development” held at CCS Univ. Meerut organized by Agricultural Technology Development Society Ghaziabad, UP during 27-28 October, 2017.
- 30) Anand Kumar, **Khan Chand** and Mahipal Singh Tomar (**2017**). Enhancement of Shelf Life of Jaggery Cubes using Different Coating Materials. In Proceeding of All India National Seminar on Advances in Engineering and Technology for Sustainable Development, organized by Pantnagar Local Center, The Institution of Engineers (India) Pantnagar from 25-26 November, 2017.
- 31) Mahipal Singh Tomar and **Khan Chand (2017)**. Modified atmosphere packaging of fruits and vegetables: Review. In: Proceedings of National Symposium on Innovations in Horticulture: Production to Consumption September 14-15, 2017 at Deptt of Vegetable Science and Horticulture, GBPUAT, Pantnagar.
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- 1) M. K. Verma*, M. Bhist, **Khan Chand**, Sachin Kumar and Pankaj Kumar. *Storage of Tomato Seedling Plant Plugs Under Faint Irradiation and Low Temperature*. Presented in National Seminar held at G.B.P.U.A. &T. Pantnagar during 27-1, March 2009.
- 2) Thapaliyal D., Maheshwari A., **Khan Chand**, and Singh A. *Quality Characteristics of Jaggery kept in storage bin under ambient condition*, Presented at National Seminar held at G.B.P.U.A. &T. Pantnagar during 27-1, March 09.
- 3) V.C.Joshi, Varun Kumar, Manjeeta Saini and **Khan Chand**. *Preservation and Packaging of Food Products*. Presented in National Seminar held at G.B.P.U.A. &T. Pantnagar during 27-1, March 09.
- 4) Sanjay Kumar, Anupama Singh, N.C.Shahi and **Khan Chand** (2014). Beer production from finger millet and barley using optimized substrate ratio. In: Proceedings of all India Seminar on “Emerging Technology for sustainable resource management” organized by The Institution of Engineers (India) College of Technology, GBPUAT, Pantnagar during March 13-14, 2014.

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- 1) S. S. Mehata, **Khan Chand**, R. K. Pandey and N. C. Shahi. *Determination of physical characteristics of jatropha curcas l. (Ratanjot)*, International conference at IFCOM Mysore, Karnataka from 15 to 19 December, 2008.
- 2) AK Verma, Shubhra Singh, Shalini Singh and **Khan Chand**, 2012. *Bacterial diversity in stored jaggery of Indian jaggery manufacturing unit*. In: Proceedings of International seminar on “Grain Storage” International Symposium (ISAE), GBPUAT, Pantnagar from 27-29, Feb pp27.
- 3) Worked as a committee member in International Symposium on “Grain Storage” during 27-29 Feb, 2012, organized by ISAE and G. B. Pant Univ. of Agriculture and Technology, Pantnagar.
- 4) **Khan Chand** and Manish Pant. Optimization of Enzymatic Saccharification for Improvement of Bio-oil from Rice Straw. In: Proceedings of VIIth International Scientific Agriculture Symposium “AGROSYM 2016” at Jahorina Mountain, Bosnia Herzegovina during 6 to 9 October 2016.
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- 6) **Khan Chand** and Navin Kumar Navnit. Performance evaluation of integrated malting unit for finger millet grains. In: Proceedings of International Conference on **Global Initiatives for Sustainable Development: Issues and Strategies** under the theme; **New Crop Weather Pest Dynamics And Innovative Agronomic And Breeding Practices** organized by Gochar Educational and Welfare Society, Saharanpur (U.P.) at Hotel, The Season Bangkok Huamark, Bangkok, Thailand from 23 to 27 June, 2019.

- 7) **Khan Chand**, Asfaq, and N.C.Shahi. Optimization of packaging and coating parameters for retaining the quality of jaggery during storage. In: Proceedings of International Conference on **Global Initiatives for Sustainable Development: Issues and Strategies**" under the theme; **Innovations in agriculture and allied sciences i.e. fishery, forestry, and veterinary sciences** organized by Gochar Educational and Welfare Society, Saharanpur (U.P.) at Hotel Haward Square Boutique, Bangkok, Thailand from 23 to 27 June, **2019**

➤ Folder, Lab Manuals, Popular Articles, Pamphlet, Status Papers, Project Reports

✓ Folders

- 1) Folder developed on "ioZrh; {ks=ksa esa xqM+ dk IQy Hk.Mkj.k** PHT/2/2008 Compiled and edited by **Er Khan Chand** and Dr A. Singh.
- 2) Folder developed "HkksT; inkFkksZa esa vifeJ.k% lacaf/kr tkudkj ,oa ijh{k.k ds rjhds " PHT/3/2008 Compiled and edited by Dr A. Singh, Er H.P Pandey, Er UC Lohani and **Er Khan Chand**.
- 3) Folder developed "**vke ds mRikn**" IFST/01/2015 Compiled and edited by Dr Surabhi Sharma, **Er. Khan Chand** and S. B. Bhardwaj.
- 4) Folder developed "**vke ds mRikn**" IFST/01/2015 Compiled and edited by Dr Surabhi Sharma, **Er. Khan Chand** and S.B. Bhardwaj.
- 5) Folder Developed "Integrated Potato Peeler Cum Slicer" PHTM/01/2019 compiled and edited by **Dr Khan Chand, Dr. N.C.Shahi, U.C.Lohani and Arshi Siddiqui**

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3. **Khan Chand** and A K Verma (2022). Protected Cultivation and Secondary Agriculture. 1st Edition, published by SASRD, NU, Medziphema and printed by Graphic India, Near Dhobinala Police Point, Dimapur, Nagaland, p1-49. [AGE302, 2(1+1)]
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- 2). Singh A., Pandey H., Lohani U.C and **Khan Chand**. (2010). Agro Processing Complexes: Creating Opportunities for Income Generation. *Indian Farmer Digest*, Vol 43 (6):33-35.
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- 5). Richa Rishi, Pandey J. P. and **Khan Chand** (2015). Rice and its Waste can become a Boon to the Indian Farmers. *Indian Farmers Digest*, 48(3, March):13-14.
- 6). **Khan Chand** and Singh Anupama (2016). Role of different reagents used in bakery products. *Food Beverage News*. A Saffron Media Publication, Navi Mumbai, Vol. 9, (December, Issue 1): 25.
- 7). **Khan Chand** and Richa Rishi (2017). Food additives and its application in various foods. *Food Beverage News*. J.V. Publishing House, Pal Road, Jodhpur, India, *Readers Shelf*, ISSN No. 2321-7405, 14(01 Oct.): 40-41.
- 8). Richa Rishi, Yousuf Owais and **Khan Chand** (2018). Hurdle Technology: An Approach for Food Preservation. J.V. Publishing House, Pal Road, Jodhpur, India, *Readers Shelf*, ISSN No. 2321-7405, 14(06, March): 56-58.
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- 14). Arshi Siddiqui and **Khan Chand** (2020) Recent Advances in Dehydration of Fruits and Vegetables. *Food Marketing and Technology, Food and Beverage Technology*, Vol 11(1Jan 2020): 30-31.
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- 18).** Dhiraj Kumar Yadav and **Khan Chand (2021)**. Challenges in Street Foods: Food Safety and Consumer Protection. **Agriculture & Food: e-Newsletter**, 3(11 Nov):127-128. **ISSN: 2581 – 8317**.
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- 1) Anil Kumar, B K Kumbhar, A Singh, U C Lohani, H Pandey and **Khan Chand**. 2008. Status Report of Existing Practices of Dairying in Uttarakhand

➤ **Project Reports:**

- 1) Annual Report on AICRP on PHT, 2008 presented at Annual workshop, Bangalore
- 2) Annual Report on AICRP on PHT, 2010 presented at Annual workshop, CIAE, Bhopal

➤ **Book : E-Book**

- (1) **Khan Chand**, R. K. Pandey and N.C.Shahi. (2013). Development of Malta powder using vacuum foam mat drying. LAP LAMBERT Academic Publishing, Saarbrücken, Germany, pp-128.
- (2) Sanjay Kumar, **Khan Chand**, Deepika Kohli and Ritesh Mishra (2017). Practical Approaches in Food Science and Technology. (1st ed.) Renu Publishers New Delhi, ISBN 978-93-85502-31-6. 1-114p.

➤ **Patent applied (03):**

1. Shiv Shanker Verma, Anupama Singh, N. C. Shahi, T. P. Singh and **Khan Chand (Jan, 2015)** Finger Millet Dehuller-cum Pearler, IPMC/GPB/365, dated 29/1/2015, M.D. NRDC, 20-22 Zamroodpur Community Centre, Kailash Colony Extn, New Delhi-48.
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