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

B.Sc Home science. Home Science College and ResearchInstitute, Tamil Nadu AgriculturalUniversity, Madurai. 1999-2003. 84.90%

M.Sc Food Scienceand Nutrition. Home Science College and ResearchInstitute, Tamil Nadu Agricultural University, Madurai. 2004-2006. 82.00%

Ph.D Food Science. Home Science College and ResearchInstitute, 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.

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)
- B.Sc students project Guided (6 Nos) 2024 batch in Mannar thirumalai Naicker college.
 Madurai.

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 IndianTraditional 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

- 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).
- 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.

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.

CONFERENCE And Webinar - (other than MTNC): 2 Nos

S. No	DD / MM / YY	Name of the Conference attended by the faculty	Name of the Institution / University	National / International / State
1.	30.01.2024 and 31.01.2024	International conference on Emerging strategies in Nutrition, Food and lifestyle for health management	Department of Nutritionand Dietetics, Seethalakshmi Ramaswamy College, Tiruchirappalli	International
2.	11.3.2024	National webinar on IP Awareness/Training program under National Intellectual Property Awareness Mission	Mahenderan collegeof engineering. salem	National

[●] World Food Safety Day – 2024 webinar on "Food Safety: Prepare for the Unexpected" on 7 June, 2024.

Seminars/Conferences/Trainings attended and paper presented

National and International Seminar/ Conference/	Organized by	Period
Training		
Poster presented by The Indian Science Congress Association 14, Kolkata	At University of Mysore	3 to 6 th January 2016
Poster presented by National seminar on Functional foods to achieve nutrition and health security	At HSC and RI. Madurai	19 th September 2016
Agri tech expo duty exhibition.	United trade fair. Thamukkam ground, Madurai	25 th to 28 th August 2016
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 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	(18th-19th February, 2013)
Participated in industrial motivational campaign	At jointly organized by ministry of micro, small and medium enterprises and HSC and RI, MDU	6.2.2013
Participated awareness programme on entrepreneurship	At jointly organized by ministry of micro, small and medium enterprises HSC and RI, Madurai	10.10.2012
Participated in organizing competitions in nutrition week and world food day	At HSC and RI, Madurai	16.10.2012
Participated international conference on food technology Edition II Greening food processing	at IICPT, Thanjavur	(30 th -31 th October, 2010

sector for sustainable safe food supply		
Participated on national seminar on arivial thamilil vellanmai karutharangam	At TNAU, Madurai	(7 th -8 th September, 2010
Participated and poster presented international conference on food technology	at IICPT, Thanjavur	(28 th -29 th August, 2009)
Participated on national seminar on Empowering grain processing sector through recent technological interventions	at Chennai trade center. Chennai.	(25 th -26 th January, 2008)
Poster presented international symposium and novel food processing technology	At DFRL, Mysore	(19 th -20 th Dec, 2007)
Participated on national seminar on better packaging for better foods	at HSC &RI, Madurai, Tamilnadu	(28 th -30 th Dec, 2005)
Participated on national seminar on recent trends in biotechnology of fermented foods	at HSC & RI	(13 th to 15 th July) 2004
Attended Nutrtion society of India XXXVI annual meet, Mysore	At Manasagangotri, Mysore	(5 th - 6 th November, 2004)

S. No	DD / MM / YY	Name of the FDP attended by the faculty	Name of the Institution / University	National / International / State
1	26.02.2024	Three days Faculty	Department of	
	to	Development	MCA, Fatima	
	28.02.2024	Programme on	College,	
		"Research	Madurai	National
		innovations,		
		patenting & quality		
		publications"		

FDP – in (MTNC)

S. No	DD / MM / YY	Name of the FDP attended by the faculty	Name of the Institution / University	National / International / State
1.	14.2.2024 to 16.2.2024	Three days Faculty Development Programme on AI toolsfor Research and Publishing	Department of of Artificial Intelligence Madurai	Inter National

Signature of the Staff

B. Kerih