Curriculum Vitae

# Personal Particulars

|  |  |
| --- | --- |
| **Name** | Amarbir Kaur |
| **Date of Birth**  **(dd/mm/yyyy)** | 21/01/1991 |
| **Languages known** | English, Punjabi and Hindi |
| **Email Address** | [k.amarbir.ak@gmail.com](mailto:k.amarbir.ak@gmail.com) |
| **Father’s Name** | Mr. Tarlok Singh |
| **Permanent Address** | H.No. 20, NIT CAMPUS, NIT Hazratbal, Srinagar, J&K - 190006 |
| **Mobile No.** | 8872312945 |
| **Category** | General |
| **Educational**  **Qualification** | B.Sc (Hons.) Food Science and Technology,  M.Sc Food Technology,  ASRB NET Qualified,  Ph.D. (thesis submitted) |

**Educational Qualification:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Examinatio n** | **Board/Unive rsity** | **Institute/ Department** | **Year of Passing** | **Marks (%)** |
| Class 10th | C.B.S.E. | KV RCF. | 2006 | 76 |
| Class 12th | C.B.S.E. | KV RCF | 2009 | 84.6 |
| B.Sc (4 yr)  (Food Science & Technology) | Guru Nanak Dev University,  Amritsar. | DAV College, Jalandhar | 2012 | 78 |
| M.Sc  (Food  Technology) | Guru Nanak Dev University,  Amritsar. | Dept. of Food Science and Technology | 2014 | 78 |
| Ph.D.  (Food Technology) | Guru Nanak Dev University,  Amritsar | Dept. of Food Science and Technology | 2022 |  |

# Research Work

* **Ph.D. Thesis Title:** Effect of processing and storage on physico chemical and stability characteristics of different vegetable oils and their blends.

# Presentations

* Presented poster entitled “Comparative study of antioxidant activity and shelf life stability of ricebran and mustard oil” at the 25th Indian Convention of Food Scientists and Technologists (2016), GNDU, Amritsar.
* Presented poster entitled “Effect of different oils on quality and shelf life of muffins” at the 26th Indian Convention of Food Scientists and Technologists (2017), CSIR-IICT, Hyderabad.

# Awards/Honours/Fellowships

* Granted **BSR Fellowship** by University Grant Comission, Govt. of India. 2016-2021.
* Awarded Best Poster Presentation Award along with a cash prize for poster entitled “Effect of different oils on quality and shelf life of muffins” at the 26th Indian Convention of Food Scientists and Technologists (2017), CSIR-IICT, Hyderabad.

# Other academic achievements and participations

* 45 days Industrial training at “The Ludhiana Beverages” (Coca-Cola), Ludhiana in 2010.
* 45 days Industrial training at “Markfed” Jalandhar in 2011.
* Qualified **NET** examination conducted by **ASRB-ICAR** (Agricultural Scientists Recruitment Board-Council of Scientific & Industrial Research) in 2015.
* Participated in Gian programme (Global Initiative for Academic Network), organised by Ministry of Human Resources Development, Govt. of India, on ‘Predictive Microbiology for Food Safety’.
* Participated in Gian programme (Global Initiative for Academic Network), organised by Ministry of Human Resources Development, Govt. of India, on ‘Bio-Imaging for Food Quality Monitoring and Process Automation’.

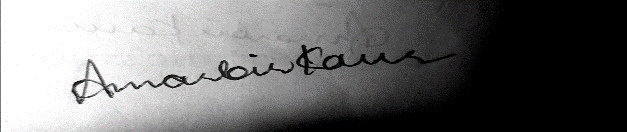
# Proficiency

* HPLC, GC, FTIR, RHEOMETER, RANCIMAT, UV Spectroscopy, Analytical Tests, MINITAB and ORIGIN 8

**Research papers published**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **S.**  **No.** | **Journal name** | **Type of Journal** | **Title of the paper** | **Authors** | **Year** | **Impact Factor** | **Citations** |
| 1. | Journal of Food Processing and Preservation | Peer- reviewed internation al journal | Impact of intermittent frying on chemical properties, fatty acid  composition, and oxidative stability of 10 different vegetable  oil blends | **Amarbir Kaur,** Balwinder Singh, Amritpal Kaur Madhav P. Yadav, and Narpinder Singh | 2021 | 2.19 | 4 |
| 2. | Journal of Food Processing and Preservation | Peer- reviewed internation al journal | Changes in chemical properties and oxidative stability of refined vegetable oils during short-term deep-frying cycles | **Amarbir Kaur,** Balwinder Singh, Amritpal Kaur and Narpinder Singh | 2020 | 2.19 | 11 |
| 3. | Journal of Food Processing and Preservation | Peer- reviewed internation al journal | Chemical, thermal, rheological and FTIR studies of vegetable  oils and their effect on eggless muffin characteristics | **Amarbir Kaur,** Balwinder Singh, Amritpal Kaur and Narpinder Singh | 2019 | 2.19 | 15 |
| 4. | Enzymes in Food Technology (Springer) | Book Chapter | Enzymatic browning of fruit and vegetables | Balwinder Singh, Kanchan Suri, Khetan Shevkani, Amritpal Kaur, **Amarbir Kaur**, and Narpinder Singh | 2018 | - | 38 |
| 5. | Sustainable Agriculture Reviews | Book Chapter | Antioxidant Profile of Legume Seeds | Balwinder Singh,, Jatinder Pal Singh, **Amarbir Kaur**, Amritpal Kaur, and Narpinder Singh | 2020 | - | - |

It is certified that the information provided above is correct to the best of my knowledge and belief.



Amarbir Kaur