

# Saklain Niam

3230, Sylhet, Bangladesh • +8801318664057 • saqlineniam@gmail.com

Github: <https://github.com/saqlineniam>

## Education

Shahjalal University of Science and Technology (SUST), Sylhet, Bangladesh

2019 - June 2024

B.Sc in Food Engineering and Tea Technology

CGPA 3.46/4

- Relevant Modules: Plant Pathology and Tea Disease Management, Food Plant Design Layout and Management, Irrigation & Drainage Engineering, Applied Nutrition and Public Health, Food Packaging, Technology of Fish and Meat Products, Refrigeration and Cold Storage Engineering, Supplychain Management.

## Objective

A self-motivated individual looking to pursue a Ph.D. in Food and Nutrition Science with a passion for advancing sustainable and eco-friendly agricultural practices. I believe in growing more with less, driven by the challenges of meeting the global food demands by 2050, committed to exploring innovative farming techniques, advanced preservation methods, tackling microbial and pathogenic contamination to ensure food safety for all.

## Research Experience

### Undergraduate Thesis

Supervisor: Dr. Iftekhar Ahmed, SUST

- **Impact of Alginate, Guar gum, Pectin based Edible Coating on the Shelf Life of Strawberry** - [Source](#)
  - Performing Physicochemical and bioactive compound analysis regularly to observe changes over preservation period.
  - Exploring effective barrier properties such as moisture and gas permeability of coating matrices.
  - Using STATA to perform Tuckey test and Anova analysis to find correlation among collected data.

### Training in Quality Control and Unit Operation in Food Industry, TICI, Bangladesh – [Source](#)

January - February 2023

- Engaging in in-depth study of agricultural pollution, focusing on the impact of pollutants such as pesticides, fertilizers, and runoff on ecosystems. Determination of trace and toxic elements by ICP-OES, Micronutrients, Packaging materials using UV spectrophotometer.
- Utilizing various analytical techniques to evaluate the physical, chemical, and microbiological properties of food and environmental samples. Estimating of Protein by Kjeldahl method, Antioxidant, Polyphenol, Ascorbic acid and pectin content in fruits. Determining the caffeine in cola drinks by HPLC.
- Performing microbial tests on wastewater and measuring pollution parameters such as DO, BOD & COD.

## Project & Seminars

Plant Layout Optimization for PinePlus Probiotic Pineapple Juice Manufacturing - [Source](#)

Participated in Seminar on the Development and Industrialization of International Tea Trade for Road and Belt Countries, Zhangzhou College of Science and Technology, Fujian, China - November 2022 - [Source](#)

## Relevant Experiences

Industrial visit at Coca-Cola, Nestle Bangladesh

April 2023

Industrial Visit at Bangladesh Rice Research Institute

April 2023

Industrial visit at Bangladesh Tea Research Institute

May 2022

## Skills

- Have experience in maintaining a vegetable garden with my mother from a young age.
- Self taught in programming language such as Python, Latex. Undertook a C++ course under the Department of CSE, SUST.
- Familiar with STATA and MATLAB for analysing data, and have understanding of predictive models.

## Activities

Publication Secretary, Shikorh Cultural Club, Shahjalal University of Science and Technology

- Published Aroni, Spring 2023 (Magazine), arranged multiple seminar and events.