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MAYURI SHINDE

Full Stack Java Development

SUMMARY

Mayuri Shinde is a passionate Full Stack Java Development currently undergoing a 6-month intensive training program at IT Vedant. Skilled in HTML, CSS, JavaScript, and React, with practical experience in developing two responsive and dynamic frontend projects. Eager to build user-centric web applications and continuously enhance skills in the evolving web development landscape.

EDUCATION

Full Stack Java Development
IT VEDANT INSTITUE
2025

Dr.Babasaheb Ambedkar University
Bachelors of science Bioinformatics
2022-2025

MAHARASHTRA BOARD
12th 2021 – 2022
Percentage : 87%

SKILLS

- **Frontend Development :** HTM, CSS, JavaScript
- **Frameworks :** React.js,
- **Styling:** CSS, Bootstrap,
- **Tools & Platforms :** Git, GitHub, VS Code,
- **Soft Skill :** Problem-Solving, Logical Thinking, Critical Thinking

CERTIFICATIONS

- Successfully completed the "Web Development Essentials" course in 2025, covering HTML, CSS, JavaScript, and responsive web design.
- Successfully completed the "JavaScript Fundamentals" course in 2025, covering variables, functions, loops, and DOM manipulation.

PROJECTS

- **Terpenoid-Based Antiviral Evaluation on Ebola Virus (In Silico)**

| 2024 - Present

- Conducted a computational study on Ebola Virus Disease (EVD), focusing on the spike glycoprotein (GP), which plays a crucial role in viral attachment and host cell entry.
- Evaluated six terpenoids — caryophyllene, humulene, menthol, farnesol, geraniol, and thujone — against the Ebola virus glycoprotein (PDB ID: 8B10) using molecular docking.
- Farnesol and caryophyllene demonstrated the highest binding affinity, indicating strong antiviral potential.
- Performed in silico molecular docking analysis of six terpenoids (caryophyllene, humulene, menthol, farnesol, geraniol, and thujone) targeting the Ebola virus spike glycoprotein (PDB ID: 8B10) to evaluate antiviral potential.

Antimicrobial activity in spices

| 2024-2025 Present

- Conducted a study on the antimicrobial effects of natural spices including clove, black pepper, cinnamon, bay leaf, coriander, and cumin against food spoilage bacteria (Bacillus subtilis) and pathogens (Staphylococcus aureus).
- Demonstrated that these spices possess natural antimicrobial properties, supporting their application in food preservation and medical use as alternatives to synthetic antibiotics.
- Investigated the antimicrobial properties of culinary spices such as clove, black pepper, cinnamon, bay leaf, coriander, and cumin against food spoilage bacteria (e.g., Bacillus subtilis) and pathogenic microorganisms (e.g., Staphylococcus aureus)

ACTIVITIES & INTERESTS

- Playing Badminton
- Travelling
- Exploring New Places
- Mountain Climbing