

Area of Teaching and Research

- Food Engineering Operations
- Food Engineering Transport Phenomena
- Food Rheology
- Food Packaging
- Refrigeration, Air conditioning and Cold Storage.
- Materials and Manufacture of Food Equipments
- Extrusion of Foods.
- Food Quality control

Other activities/responsibilities (academic/administrative):

1. Hostel Superintendent at ADIT
2. Departmental Time Table Incharge
3. Horticulture Incharge at NIFTEM

Current Position: Assistant Professor, Department of Food Processing Technology, A. D. Patel Institute of Technology, New Vallabh Vidyanagar, Anand.

Personal

Date of Birth: 5th September 1982 **Marital Status:** Married (Me, wife, and a daughter)

Languages known: English, and Hindi.

(Dr. Kshitiz Kumar)

List of publication

Published Work

1. **Kumar, K.**, Jindal, N., Sharma, S. and Nanda, V. 2013. Physico-chemical and antioxidant properties of extrudates developed from honey and barley. International Journal of Food Science & Technology.48(8).1750–1761
2. Kashudhan, H., Dixit,A. and **Kumar, K.** Development of Wheatgrass-pomegranate Blended Therapeutical Juice Using Response Surface Methodology. 2016. Journal of Food Processing and Preservation.Version of Record online: 4 JUL.
3. Karmakar, M., **Kumar, K.**, Sharanagat, V. S. and Dixit, A. 2015. Green synthesis and characterization of silver nanoparticle using momordica charantia and manilkara zapota seeds. Ecology Environment& Conservation. 21 (Suppl.).81-87
4. Sharnagat, V. S., Kansal, V. and **Kumar, K.** 2016. Modelling the effect of temperature on the hydration kinetics of whole moong grain. Journal of the Saudi Society of Agricultural Sciences. In Press.
5. **Kshitiz Kumar**, Anuradha Mishra, Alok Saxena (2017). Rheological Study of Tamarind Seed Xyloglucan with Xanthan and Psyllium Husk Powder. Eco. Env. & Cons. ISSN 0971–765X, 23 (4), 2111-2117.
6. Praveen Jogihalli, Lochan Singh, **Kshitiz Kumar**, Vijay Singh Sharanagat. Physico-Functional and Antioxidant Properties of Sand-Roasted Chickpea (*Cicer Arietinum*). Food Chemistry.ISSN: 0308-8146, 237, pp: 1124-1132.
7. Praveen Jogihalli Lochan Singh, **Kshitiz Kumar**, Vijay Singh Sharanagat (2017). Novel continuous roasting of chickpea (*Cicer arietinum*): Study on physico-functional, antioxidant and roasting characteristics.” LWT - Food Science and Technology, 86, Pages 456-464.
8. **Kshitiz Kumar**, Anuradha Mishra and Alok Saxena (2018). Rheology And Thermal Property Of Wheat Flour Dough Containing Xyloglucan And Maltodextrin. Carpathian Journal of Food Science and Technology,10 (1).
9. Vijay Singh Sharanagat, Praveen Jogihalli, Lochan Singh, **Kshitiz Kumar** (2018). Effect of Roasting method on Phyico-mechanical and roasting characteristic of Chickpea (*Cicer arietinim*). Journal of Agricultural Engineering, 55 (1), 36-46.

10. Shiva Holker, Kshitiz Kumar, Lochan Singh, Vijay Singh Sharanagat (2018). Design, development and statistical optimization of ginger peeling machine". Agriculture Engineering International: CIGR Journal, 20 (1), 177-183.
11. Harpreet Kaur Jambh and **Kshitiz Kumar** (2019). Design and development of mango stone decorticator. International Journal of Chemical Studies, 7(6): 2660-2666, **P-ISSN: 2349-8528**

Book Chapter

1. Kaur, J., **Kumar, K.**, and Navik, G. A. 2016. Nanotechnology in Food Processing. In: Novel Food Processing Technologies. Ed: Nanda, V. and Sharma, S. New India Publishing agency, New Delhi pp 243-270. ISBN NO. 978-93-85516-04-7
2. Singh, L., **Kumar, K.**, and Sharanagat, V.S. 2016. Waste Management in Processing of Marine Foods In Technological Processes for Marine Foods, From Water to Fork Bioactive Compounds, Industrial Applications, and Genomics. Apple Academic Press. Hard ISBN: 9781771887588 E-Book ISBN: 9780429425271
3. **Kshitiz Kumar**, Vijay Singh Sharanagat, Membrane Processing, In Fundamentals of food engineering and applications, Shivmurti Srivastav, Pravin M. Ganorkar (eds.), Brillion Publishing, New Delhi, 169-186, 2018. ISBN: 9789387296145, e-ISBN: 9789387296152

Paper Presented in Conferences

- *“Development and Characterization of Low Fat Set Carrot Fortified Yoghurt (CFPY) using RSM”* by **Kshitiz Kumar**, Rita Singh & Neha Singh in **International Workshop on Green Initiatives in Energy, Environment & Health** jointly organized by Green Chemistry Network Center, University of Delhi, Green Chemistry Center of Excellence, University of York, Gautam Buddha University, Delhi, 2-3 Dec, 2013.
- *“Green Synthesis and characterisation of silver nanoparticle using Momordica charantina and Manikara zapota seeds”* by **Kshitiz Kumar**, Munmum Karmakar in XXIII Indian Convention of Food Scientists & Techologist organized by AFSTI and NIFTEM, 13-14 Dec 2014

- “*Studies on the dynamic rheological properties of xyloglucan with other polysachharides*” by Kshitiz Kumar and Alok Saxena at **International Conference on impacting Food value chain & Leveraging Innovation** organized by NIFTEM, Sonipat 26-28 Feb,2015
- “*Piperine: Their Medical and health Benefits*” by Alok Kr Soni & **Kshitiz Kumar** in **National Conference on Bioactive Compound & Functional Food in Health & Disease Management** organized by NIFTEM, Sonipat, 15-16 Nov, 2013
- “*Bioactive Compounds from Fruit Waste*” by Sahendra Yadav, Kshitiz Kumar, Ashish Dixit, Ashish M. Mohite in **National Conference on Bioactive Compound & Functional Food in Health & Disease Management** organized by NIFTEM, Sonipat 15-16 Nov, 2013
- “*Optimization of Ingredients for development of low fat set carrot fortified probiotic yoghurt using RSM*” at **International Conference on New Approaches in Food Security & Value Addition: Technological & Genetic Options** at RBS Engineering Technical Campus, Agra, UP, India from 17-19 Feb 2014.

Conference/Workshop/FDP/Training Attended

- **National level Faculty Development Programme** on Entrepreneurship Development organized by A D Patel Institute of Technology, New Vallabh Vidyanagar on 5-17 March 2018
- **Training Programme** on Application of Solar Energy in Food Sector at Society for Energy, Environment & Development (SEED), Hyderabad on 21-24 June,2016.
- **Indian Convention of Food Scientists & Techologis** Organized by AFSTI and NIFTEM on 13-14 Dec 2014.
- **International Conference** on New Approaches in Food Security & Value Addition: Technological & Genetic Options organized by RBS Engineering Technical Campus, Agra, UP, India on 17-19 Feb 2014
- **International Workshop** on Green Initiatives in Energy, Enviornment& Health organized by Green Chemistry Network Center, University of Delhi, Green Chemistry Center of Excellence, University of York, Gautam Buddha University, on 2-3 Dec 2013.

- **International Workshop** on Innovations in Food Processing, Value Chain Management & Food Safety at NIFTEM on 10-12 Jan 2013. Sponsored by MOFPI.
- **International workshop** on Water Quality Research to Evaluate the effects of Agricultural Conservation Practices utilized in United States and India at Allahabad Agricultural University on 7-8 September, 2009. AAU and USDA
- **National Seminar** on Advanced Technologies in Food Processing for Entrepreneurship Development at AAI, Allahabad on 26-27 Feb, 2009.
- **Management Training Course** in Quality Management at AAI, Allahabad on 18-29 Feb 2008. Sponsored by Ministry of MSME, GoI.

M.Tech Thesis Guided:

1. Malvika Sahai thesis titled “**Optimization of ingredients and process parameters for mechanization of khandvi making machine**” for the award of degree of **M.Tech.** (Department of Food Engineering), National Institute of Food Technology Entrepreneurship and Management, July 2016
2. Harpreet Kaur Jambh, thesis titled “**Design and development of machine for removal of kernel from mango stone**” for the award of degree of **M.Tech.** (Department of Food Engineering), National Institute of Food Technology Entrepreneurship and Management, July 2016
3. Indu Thakur, thesis titled “**Design and development of milled millet cleaner**” for the award of degree of **M.Tech.** (Department of Food Engineering), National Institute of Food Technology Entrepreneurship and Management, July 2015.
4. Sukhbir Singh “ Development of Tomato based Cold Drink and Characterisation of its Physiochemical Properties” for the award of degree of **M.Tech.** (Department of Food Engineering), National Institute of Food Technology Entrepreneurship and Management, July 2015
5. Ankit Shrivastav, thesis titled “**Green Synthesis and Characterization of Silver Nanoparticle (using *Artocarpus heterophyllus*, *Cucumis sativus* and *Carica papaya* peels)** for the award of degree of **M.Tech** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014

6. Munmun Karmakar, thesis titled “**Green Synthesis and Characterization of Silver Nanoparticle (using *Momordica charantia* and *Manilkara zapota* seeds)**” for the award of degree of **M.Tech** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014
7. Pushkar, thesis titled “ **Development and Quality evaluation of Pineapple Pomace fortified Biscuits**” for the award of degree of **M.Tech** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014
8. Mohd. Muheeb Ahmad thesis titled “ **Isolation of Starch from Sweet Potato & Modification by Chemical Methods**” for the award of degree of **M.Sc** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014
9. Rajeev Kumar thesis titled “ **Development of Whey Beverage: Production and Quality Evaluation**” for the award of degree of **M.Tech** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014
10. Atin Kumar Chhokar thesis titled “ **Studies on the Effect of Salt and pH on the Rheological Properties of Psyllium Husk Powder**” for the award of degree of **M.Tech** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014