



Assistant Professor
Food Technology
Manakula Vinayagar Institute of Technology
Madagadipet, Puducherry,
Pin code - 605 107.

Dr. S. Santhalakshmy

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Career Objective

To secure a position as a teacher and utilize my dedication to foster quality education required for a student's development. Develop and promote creativity and high-order thinking skills that increase the performance of the students. To build a long-term profession as a teacher that will offer endless opportunities for career growth and to keep up with cutting-edge educational technologies.

Area of Specialization

Food Science and Nutrition
Food Processing and New Food Product development

Academic Qualification

Ph.D.,

Title : Quantification, Characterisation and Evaluation of Antioxidant Activity of Spray Dried *Syzygium cumini* (Jamun) fruit pulp powder.
UGC funded Major Research Project
University : Pondicherry University

Post Graduate

M.Sc., : Food Science and Nutrition
University : Pondicherry University

Under graduation

B.Sc., : Nutrition and Dietetics
University : Pondicherry University

Work Experience

S.No.	Employer	Designation	Period		Nature of work
			From	To	
1	Department of Food Technology, Manakula Vinayagar Institute of Technology	Assistant Professor	16.09.2021	Till date	Teaching
2	Department of Food Science and Technology, Pondicherry University	Research Assistant	20.04.2011	30.06.2012	Research
3	Association of Food Scientists and Technologists, Puducherry Chapter, Puducherry	Secretariat staff	19.08.2010	31.01.2011	Admin

Teaching Activities: (Subjects Taught)

Theory handled

1. Food Process Calculations
2. Food Microbiology
3. Food Analysis
4. Food Additives

Laboratories handled

1. Food Microbiology Lab
2. Food Analysis Lab

Value added courses handled

1. Advanced Food Preservation Techniques
2. Food Quality Testing and Sensory Evaluation

Major tasks handled:

- Class advisor for II year Food Technology 2020-2024 batch.
- Food Microbiology Lab Incharge (2021 to till date)
- Department Research & Development Coordinator (2021 to till date)
- Department Project Coordinator (2021 to
- Department event coordinator (2021 to 2022)
- Department examination coordinator (2021 to till date)
- Department cultural coordinator (2021 to till date)

- ✚ Department Admission Counsellor
- ✚ Department Placement Coordinator
- ✚ Women's Empowerment Coordinator
- ✚ Students Project Guide
- ✚ Mentor for 13 students for their activities in general

Projects handled

- ✚ 5 projects at UG level for 2020-2024 batch students

Guest Lecture given

- ✚ Awarded for contribution in conducting Nutritional Advice and Counselling in elderly population of adopted village Morattandi by Rotary Club of Pondicherry Aurocity and Department of Prosthodontics, crown and bridge and Implantology, Indira Gandhi Institute of Dental Sciences, Sri Balaji Vidyapeeth University, Puducherry on 26th September, 2021.

Guest Lecture organized

- ✚ Guest lecture on 'Current Trends in Green Technologies in Food Production and Processing' by Dr. S. Haripriya, Professor & Head i/c, Department of Food Science and Technology, Pondicherry University on account of "World Food Day".

FDP Attended

1. This is certified that S Santhalakshmy, Assistant Professor of Manakula Vinayagar Institute of Technology participated & completed successfully AICTE Training And Learning (ATAL) Academy Online Elementary FDP on "Recent Development in Food Processing" from 25/10/2021 to 29/10/2021 at Rastreeya Vidyalyaya College of Engineering.
2. This is certified that S Santhalakshmy, Assistant Professor of Manakula Vinayagar Institute of Technology participated & completed successfully AICTE Training And Learning (ATAL) Academy Online Advanced FDP on "Non-Thermal Processing of Food Products" from 27/12/2021 to 31/12/2021 at College of Food Processing Technology and Bio Energy, Anand Agricultural University, Gujarat.
3. This is certified that S Santhalakshmy, Assistant Professor of Manakula Vinayagar Institute of Technology participated & completed successfully AICTE Training And Learning (ATAL) Academy Online Elementary FDP on "Material Science and Engineering Approaches for Food System Design" from 20/12/2021 to 24/12/2021 at Tezpur University.

NPTEL

1. Post Harvest Operations and Processing of Fruits, Vegetables, Spices and Plantation Crop Products in the field of Agricultural and Food Engineering by Prof. Hari Niwas Mishra, IIT Kharagpur, 25th July to 14th October, 2022. (AICTE Approved course)

Webinar/ Online Courses Attended

1. Participated in five days DST-SERB sponsored Karyashala, High-End International Workshop on “Technologies for Increasing the Shelf-Life of Perishable Foods”(Online Mode) organized by the Department of Food Process Engineering, National Institute of Technology, Rourkela, Odisha, from 13th to 17th December, 2021.
2. Participated in the Online Short Course on Entrepreneurship Development in Food Processing (EDFP) organized by the Department of Technology Dissemination, National Institute of Food Technology, Entrepreneurship and Management (NIFTEM) – Thanjavur held on 27th and 28th January 2022.
3. Underwent One Day Online Training Programme on “Processing of Various Bakery Products” organized by the Food Processing Business Incubation Centre (FPBIC), National Institute of Food Technology, Entrepreneurship and Management (NIFTEM) – Thanjavur held on 28th January 2022.

Research Publications

1. **Swaminathan Santhalakshmy**, Sowriappan John Don Bosco, Sneha Francis and Mallela Sabeena. Effect of inlet temperature on physicochemical properties of spray-dried jamun fruit juice powder. Powder Technology, 2015, 274, 37-43. **Impact Factor: 5.1**
2. Shabir Ahmad Mir, Sowriappan John Don Bosco, Manzoor Ahmad Shah, **Swaminathan Santhalakshmy** and Mohammed Maqbool Mir. Effect of apple pomace on quality characteristics of brown rice based cracker. Journal of the Saudi Society of Agricultural Sciences. 2017, 16(1), 25-32. **Impact Factor: 6.46**
3. Rakesh Kumar Raman, **Swaminathan Santhalakshmy**, Sowriappan John Don Bosco and Gaurav Kr Deshwal. Effect of encapsulating agents on antioxidative properties of spray dried jamun juice powder. International Journal of Chemical Studies. 2020, 8(3), 1807-1810. **Impact Factor: 4.86**
4. Rakesh Kumar Raman, **Swaminathan Santhalakshmy**, Sowriappan John Don Bosco and Sangita Ganguly. Phytochemical properties of spray dried jamun juice powder as affected by encapsulating agents. Journal of Pharmacognosy and Phytochemistry. 2020, 9(3), 599-602. **Impact Factor: 5.52**

Additional qualification

1. One year Certificate Course on **Advanced Analytical Techniques** (2012-2013), Central Instrumentation Facility, Pondicherry University, Puducherry.

Internship attended

1. Completed the Student Internship programme held from 12th May to 25th May '08 at the Food and Nutrition Department of AMC India, part of the AMC Branch in Puducherry.

Professional Membership

1. American Oil Chemists' Society (AOCS) membership
2. Association of Food Scientists and Technologists, India (AFSTI) membership

Book Chapters

1. **Santhalakshmy, S & S. John Don Bosco** (2012). Osmotic Dehydration of Jackfruit (*Artocarpus heterophyllus*) In Recent Trends in Agro Food Processing Technologies, ISBN: 81-87299-57-6, pp: 90-105.

Projects done during Academics

1. PhD - **“Quantification, Characterisation and Evaluation of Antioxidant Activity of Spray Dried *Syzygium cumini* (Jamun) fruit pulp powder”** (UGC – MRP granted) - Guided by Dr. S. John Don Bosco, Ph.D. Department of Food Science and Technology, Pondicherry University, Puducherry.
2. M.Sc - **“Process Development for the production of Dry Fruit from Jack Fruit (*Artocarpus heterophyllus*) by Osmotic Dehydration”**- Guided by Dr. S. John Don Bosco, Ph.D. Department of Food Science and Technology, Pondicherry University, Puducherry.
3. B.Sc - **“Prevalence of Anaemia in Young Adolescents”** – Guided by Mrs. K. Kayathri, M.Sc, M.Phil, Department of Nutrition and Dietetics, Achariya Arts and Science College, Puducherry.

Seminars/ Conferences attended

1. Presented a poster on **“Effect of inlet temperature on the physicochemical properties of spray-dried jamun fruit juice powder”** in the XXIII Indian Convention of Food Scientists & Technologists - Fostering Innovative Research and Entrepreneurship (FIRE) for Indian Foods held on 13th and 14th December, 2014, NIFTEM campus, Haryana, India.
2. Presented a poster on **“Development of jamun (*S. Cumini*) juice powder using spray dryer technology”** in the 7th International Food Convention (IFCON) – NsuRE-Healthy: Nutritional security through Sustainable Development, Research and Education for Healthy Foods held from 18th to 21st December, 2013 CSIR-CFTRI campus, Mysore, Karnataka, India.
3. Presented a poster on **“Process Development for the Production of Dry Fruit from Jackfruit (*Artocarpus Heterophyllus*) by Osmotic Dehydration”** in the 43rd Annual National Conference of the Nutrition Society of India held during 11th and 12th November 2011, in the National Institute of Nutrition, Hyderabad.
4. Presented a poster on **“Osmotic Dehydration of Jackfruit (*Artocarpus heterophyllus*)”** in the National Conference on Agro Food Processing Technologies

(NCAFPT – 2011) held during 03 and 04 December, 2011 in the Department of Food Science and Technology, Pondicherry University.

5. Presented a paper on **“Process Development for the production of Dry Fruit from Jack Fruit by Osmotic Dehydration”** in the International Conference on Natural Products and Biomedical Technology (ICNPBT – 2011) held during 10-12 January 2011, in the Department of Biochemistry and Biotechnology, Annamalai University.
6. Presented a paper on **“Process Development for the production of Dry Jack Fruit by Osmotic Dehydration”** in the National Seminar on “Industry- Academia Synergy to Enhance Food Security through Processing and Value Addition **“FOODOFT 1st Edition”** organized by the Indian Institute of Crop Processing Technology, Ministry of Food Processing Industries, Government of India, Thanjavur during 6th and 7th March-2010.

Awards/ Prizes received

1. Recipient of best oral paper presentation award on “Process Development for the production of Dry Jack Fruit by Osmotic Dehydration”, presented in “FOODOFT 1st Edition” held during 6th and 7th March, 2010, at IICPT, Thanjavur.
2. Received first prize for the Debate competition on the topic “The World Vegetarian Day 2007” conducted by The Vegetarian Congress of Puducherry, Non-Political Organisation, Puducherry.
3. Recipient of Class Topper Award during the academic year 2007-2008 in the final examination conducted by Pondicherry University.