


## Faculty Profile

### Basic Information

<b>Name</b>	G.KIRUTHIKA	
<b>Department</b>	Food Technology	
<b>Qualification</b>	Food Technology	
<b>Area of Specialization</b>	Food Processing, Beverage Technology	
<b>Date of Joining EEC</b>	15-07-2024	
<b>Experience (Years)</b>	4	

### Educational Qualifications

S.No.	Degree	Specialization	Name of the College	University	Year of Passing
1	PhD (Pursuing)	Food Technology	K.S.Rangasamy College of Technology	Anna	<b>Pursuing</b>
2	M.Tech	Food Technology	Kongu Engineering College	Anna	2019
3	B.Tech	Food Technology	Kongu Engineering College	Anna	2017

### Other Details

<b>Courses Handled</b>	Food Process Calculation, Emerging Technologies in Food Processing, Baking and Confectionery Technology, Beverage Processing Technology, Project Work
<b>Professional Membership</b>	AFSTI
<b>Research Interest</b>	Formulation of Probiotic based functional food
<b>Publications</b>	<ol style="list-style-type: none"> <li>G.Kiruthika, E.Nivetha "Development Of Gum Candy By Combination Of Different Varieties Of Mango Powder Into Tamarind Fruit Powder" AIP Vol.2387, Pp.020005, 2021</li> <li>G.Kiruthika, M.S.Sivaswamy "Incorporation Of Sesbania Grandiflora Flower Polyphenol Extract In Yoghurt And Its Effect" AIP Vol.2387, Pp.040002, 2021</li> <li>M.Ajeeth Pandian, G.Kiruthika "Food Waste Management-Survey on Current Trends around Erode" International Research of Multidisciplinary TechnovZation (IRJMT), Vol1(6).Pp.387-393, 2019</li> <li>Saraniya S, Kiruthika G. "Waste management in dairy industries" the book on Business and Environment as a book chapter</li> </ol>

<p><b>Paper and poster presented</b></p>	<ol style="list-style-type: none"> <li>1. Poster on “Isolation and Optimization of Protein Based Fat Replacers and its Applications” on IFCON 2018 at 8th International food convention on 12/12/2018- 15/12/2018 at CSIR-CFTRI Mysore, India</li> <li>2. Paper on “Optimization of Protein based Jack fruit bar ” and secured First prize on “ZEALICHE-2018” a NationalLevelTechnicalSymposiumon31/8/2018-1/9/2018 at Erode Senguntghar Engineering College, Department of Chemical Engineering, Erode</li> <li>3. Paper on “Development of Low Fat Mayonnaise using Protein based Fat Replacers” on ICNDM’2019 a International Conference on Current Approaches in Nutraceuticals and Food Technology for Diabetes Management on 24/1/2019-25/1/2019 at Periyar University, Salem</li> </ol>
<p><b>Projects</b></p>	<ol style="list-style-type: none"> <li>1. “Isolation and Optimization ofProtein Based Fat Replacers” 2018 at Kongu Engineering College, Perundurai, Erode and presented in “NationalConference on “Recent Trends in Chemical Engineering”(RACE 2018)on 28 &amp; 29 September 2018 at Annamalai University, Chidambaram</li> <li>2. “Drynaria Qyercifolia Rhizome Flour Incorporation in Extruded Product” 2018 at Kongu Engineering College, Perundurai, Erode and presented in “International Conference on Bioenergy and Bioproducts (ICBB-18) held 09 March 2018 at Bannari Amman Institute of Technology, Erode</li> <li>3. “Oats Bar” in Open House Exhibition held 21-23 August 2015 at Kongu Engineering College, Perundurai, Erode</li> <li>4. “Development of Low Fat Mayonnaise using Protein based Fat Replacers” at Kongu Engineering College, Perundurai, Erode and presented in “International Conference on Current Approaches in Nutraceuticals and Food Technology for Diabetes Management” on 24/1/2019-25/1/2019 at Periyar University, Salem</li> <li>5. “Comparative Study on Traditional Ground Nut Oil and Refined Ground Nut Oil” on its nutritional fact at Kongu Engineering College, Perundurai, Erode</li> <li>6. “OptimizationofJackFruitBar”withitsnutritionalanalysisatKonguEngineering College, Perundurai, Erode</li> <li>7. “Waste Utilization From Fruit Peel” in open house exhibition held during Augest 30,31 and September 01, 2017 at Kongu Engineering College, Perundurai, Erode</li> </ol>
<p><b>Awards/Achievements</b></p>	<ol style="list-style-type: none"> <li>1. An “Internal Auditor Training Program” on Food SafetyManagement Systemorganized by Kongu Engineering College</li> <li>2. Valueaddedcourse“HPLC”organizedbyDepartmentOfFoodTechnology, Kongu Engineering College, Perundurai, Erode</li> </ol>
<p><b>Teaching Aids</b></p>	<p>ICT Tools, Think-Pair-Share Learning, Brain storm session, Mind Map and etc.</p>