RESUME

CHORAGE CHINMAY ANIL

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E-mail: - chorage.chinmay@gmail.com

DOB-27/07/1994



CAREER OBJECTIVE

To work in pragmatic way in a progressive and professional organization where I can show my talent, ideas and enhance my skills and knowledge in the field of Food Technology to company goals and academics work objective with full integrity and zest.

BASIC ACADEMIC CREDENTIALS

Qualification	Board/University	Year of Passing	
Ph.D	Sam Higginbottom university of	1 1 - 1 2 2	
(Food Technology)	Agriculture, Technology, Allahabad	2023	
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M. Tech	Sam Higginbottom university of	2018	
(Food Technology)	Agriculture, Technology, Allahabad		
B. Tech.	Dr. Balasaheb Sawant Konkan Krishi	2016	
(Food Technology)	Vidyapeeth Dapoli	2010	
HSC	Maharashtra State Board	2012	
Angel (1997) in the second of			
SSC	Maharashtra State Board	2010	

JOB EXPERIENCE (4 YEARS)

Designation: ASSISTANT PROFESSOR Duration: 01 January 2020 to 31 August 2022

SHARADCHANDRAJI PAWAR COLLEGE OF FOOD TECHNOLOGY KHARWATE – DAHIWALI

- Additional charges in academic as Fruit and Vegetable processing in charge, ELP guide.
- Courses Taught in Academic Profession

Sr.No.	Course No	Course Title	Semester	Credits
1.	FPT 112	Post-Harvest Management of Fruits and Vegetables	I	3(2+1)
2.	FPT 237	Processing of Beverage Technology	III	2(1+1)
3.	FPT 2410	Fruit and Vegetable Processing	IV	3(2+1)
4.	FE 249	Post-Harvest and Storage Engineering	ΙÝ	3(2+1)
5.	FPT 3512	Confectionery and Snack Technology	V	3(2+1)
6.	FST 351	Food Safety and Standards	V	3(2+1)
7.	FST 362	Principles of Food Science & Nutrition	VI	2(2+0)
8.	FE 3614	Instrumentation and Process Control	VI	3(2+1)
9.	FPO 473	ELP I	VII	7(0+7)
12 . A	FPO 474	ELP II		7(0+7)
v 4484	FPO 475	Research Project		3(0+3)

Designation: Visiting Faculty CHB Duration: 12 September 2022 till date

GOVERNMENT COLLEGE OF ENGINEERING RATNAGIRI (FOOD TECHNOLOGY AND MANAGEMENT)

Sr.No.	Course No	Course Title	Semester	Credits
1.	BTFT 302	Fluid Flow	III	4(3-1-0)
2.	BTFT 105	Food Processing Lab 1	III	2
3.	BTFT 402	Chemical Engineering Thermodynamics	IV	4(3-1-0)
4.	BTFT 504	Processing of Cereal and Pulses	V V	3(3-0-0)
5.	BTFT603	Meat,Fish & Poultry Technology	VI	4(3-1-0)
6.	BTFT608	Food Processing Lab 9	VI	2

RESEARCH WORK

Project Title: Study on Development and Marketing of Pumpkin Cookies.

• Duration : Five Months

• Project Title: Development of herbal tea fortified with Moringa Olefiera and Ginger Powder.

• Duration: Six Months

• **Project Title**: Studies on the effets of dryting Methods on Quality Characteristics of different varieties of Oyster Mushroom.

• Duration: 3 Years

SEMINARS, CONFERENCES, WORKSHOPS ATTENDED

- Seminar on "Emerging Technologies for food Processing" at SP College of Food Technology, Kharawte-Dahiwali.
- Seminar on "On Development and Marketing of Pumpkin Cookies" at SP College of Food Technology, Kharawte-Dahiwali.
- Poster Presentation on Development of herbal tea from Moringa Oleifera fortified with ginger and tea leaf powder in International Conference on Advances and Innovations in Biotechnology for Sustainable Development.
- 5th National Conference on River Basins Sustainability organized by River Water User Association (India).
- International Conference on Emerging Issues in Agricultural, Environmental & Applied Sciences for Sustainable Development.
- National Seminar on Dairy Development in Uttar Pradesh: Prospects and Challenges at ICAR-Indian Institute of Sugarcane Research, Lucknow, India.
- Guest speaker in conference arranged by Maharashtra Government for farmers on cultivation of Ragi Crop and its importance in earning.
- Workshop on Effective Communication Skills for Teachers by Super Teacher Academy.
- Participated in National E-Conference on "Emerging Trends in Agriculture and Biological Sciences" organized by Society for Bioinformatics and Biological Sciences & Applied Research and Development Organization, India.

IN PLANT TRAINING AND EXPERIENCE

- Experience of Four months In Plant Training at Gokul Dairy Ltd, Kolhapur, Maharashtra.
- One month In Plant Training in Hindustan Coca-Cola Beverages Pvt. Ltd. Bhiwandi Wada, Dist. Palghar, Maharashtra.

AWARDS

- Young Research Scholar Award of the Society for Bioinformatics and Biological Sciences for year 2018 in recognition of meritious and significantly outstanding scientific contributions in the field of Food Technology.
- Late Govindrao Nikam Award of Sahyadri Shikshan Sanstha for Outstanding work in Academic Field 2023.
- KRUSHIBHUSHAN EXCELLENCE AWARD 2024 by MAHAFPO STARTUP FEDERATION for Excellent Work in the Field of Agricultural Research Education & Extension 2024.

CERTIFICATIONS, LIFE MEMBERSHIPS

- Successfully completed Internal Auditing Training course of Food Safety Management System including HACCP and ISO-22000
- Successfully completed MS-CIT certification course.
- Center for Industrial Management Consultants (CIMCO)
- LIFE MEMBER of SOCIETY FOR BIOINFORMATICS AND BIOLOGICAL SCIENCE.

PUBLICATIONS

- 1) BOOKS EDITED (01)
 - FUNCTIONAL FOODS & DRINKS Ocean Publications.
- 2) BOOK CHAPTERS (04)
 - HOT AIR OVEN, on the book titled "Basic Principle of Instrumentation in Food Science"
 - SULFUR, on the book titled "BASIC IMPORTANCE OF MINERALS ON HUMAN HEALTH", ISBN No: 978-93-86330-34-5
 - CARBOHYDRATE, on the book titled "Basic Food Chemistry", ISBN No: 978-93-86330-40-6.
 - The Potential of Nano- Biotechnology for the Production of Ingredients in the Food Industry.
 - Book Name Food Applications of Nanotechnology ISBN 10: 0815383819 (Research Gate)

3) RESEARCH/ REVIEW PAPERS - (09)

- Utilization of Pumpkin Powder as Valuable Food Ingredient in Wheat Based Cookies in Journal of Science & Technology, Volume 5, Issue 5, Sep- October 2020 ISSN:2456-5660, Impact Factor: 3.015
- Sensory evaluation of Jam produced from Guava (*Psidium guajava*). in International Journal of Food Science and Nutrition, Volume 5, Issue 4, 2020 ISSN:2455-4898, Impact Factor: RJIF 5.14
- Effect of Storage conditions on quality and shelf life of Guava Jam International Journal of Chemical Studies, Volume 8, Issue 3, 2020 P-ISSN:2349-8528, E-ISSN: 2321-4902 Impact Factor: GIF 0.565
- Processing of Moringa Oleifera Leaves to Develop Powder for Consumption: A
 Review in International Journal of Science and Research, Volume 9, Issue 5, May
 2020 ISSN:2319-7064
- A Review on turmeric: For the treatment of skin disease (Vitiligo) in International Journal of Food Science and Nutrition, Volume 5, Issue 1, 2020 ISSN:2455-4898, Impact Factor: RJIF 5.14
- Effect of Storage Conditions on Quality and Shelf Life of Pumpkin Cookies in Journal of Science & Technology, Volume 5, Issue 6, Nov- December 2020 ISSN:2456-5660, Impact Factor: 3.015
- Development of Herbal Tea from Moringa Oleifera fortified with Ginger and Tea Leaf Powder in International Journal of Scientific Research, Volume 10, Issue 02, February 2021, ISSN:2277-8179, Impact Factor: 5.711
- Dehydration and Rehydration ratio for Varieties of Oyster Mushroom with Different Drying Methods in IJFANS International Journal of Food and Nutritional Sciences UGC CARE Listed journal Volume 12 Jan 2023, ISSN 23191775.
- Effect of Pre-treatment on physical Characteristics of Varieties of Oyster Mushroom using Different Drying Methods by Comparative Evaluation in Eur. Chem. Bull. 2023, 12(3), 1239-1253

4) ARTICLES PUBLISHED - (06)

- Moringa Oleifera Leaves is Powerful Nutrient AgriCos e-Newsletter Volume:
 01, Issue: 03 July 2020 Article No:05 ISSN: 2582-7049
- Fast Facts on Blueberries AgriCos e-Newsletter Volume: 01, Issue: 04 August 2020 Article No:29 ISSN: 2582-7049

- Benefits on Consuming Lentils in our Daily Diet AgriCos e-Newsletter Volume:
 01, Issue: 05 September 2020 Article No:14 ISSN: 2582-7049
- Processed Products from Papaya AgriCos e-Newsletter Volume: 01, Issue: 07 November 2020 Article No:05 ISSN: 2582-7049
- Opportunities in Lemon Processing Sakal Agrowan, 15 april 2021
- Chia Seeds Benefits for Good Health Sakal Agrowan, 8 March 2024

INTERPERSONAL SKILL

- Adaptability to work in demanding and tough situation
- Hard working and I am a keen learner
- Ability to rapidly build relationship and set up trust

AREA OF INTERESTS

- Academic/Research
- Quality Control/ Quality Assurance
- Research and Development
- Marketing
- Production

CO-/EXTRA -CURRICULAR ACTIVITIES

- Actively participate in Blood Donation Camp in SP College of Food Technology, Chiplun.
- Actively participate in Tree Plantation in SP College of Food Technology, Chiplun.
- Attended Webinars on different areas i.e Food Technology, Research Methodology, Data Base Management System.
- Participate in NSS (National Service Scheme) camp
- Participated in several rescue operations.

PERSONAL DETAILS

Name

Dr. Chinmay Anil Chorage

Father Name

Chorage Anil Tukaram

Date of Birth

27th July. 1994

Sex

Male

Nationality

Indian

Domicile State

Maharashtra

Marital status

Single

Language Known

Marathi, Hindi & English

DECLARATION

I hereby declare that all information given above is true correct and complete to the best of my knowledge and belief.

Date : 07/08/24

Place: Chiplun

Ochorage

Dr. Chinmay Anil Chorage Ph.D (Food Technology)