

CURRICULUM VITAE

R.Renu

Current Address

E-mail: renu.pillai96@gmail.com

Phone: +91 8179110860

PI No 10

Shaili Gardens

Yapral

Hyderabad- 500084

Telangana

Career Objective:

I am highly interested in working under a learning atmosphere. It should also give me responsibility and opportunity to make a difference, as I believe challenges make me to deliver my best. My greatest asset is my sincerity and honesty, which helps in tackling the challenges to a meaningful conclusion.

Educational qualifications:

S.No	Qualification	Institution	Board/University	Percentage of marks
1	Post Graduation M.Tech in Food Process Engineering	Indian Institute of Crop Processing Technology (IICPT), Thanjavur	Annamalai University	91.1
2	Graduation B.Tech Food Technology.	College of Technology, Hyderabad.	Osmania University, Telangana (then A.P)	78.03
3	Intermediate (MPC) (10+2)	Sri Chaithanya Junior kalasala Hyderabad.	Board of Intermediate, Telangana (then A.P)	87.60
4.	Secondary School	Kendriya Vidyalaya No.1 Hyderabad.	CBSE	73.00

Personal profile

Name : R.Renu
Father's name : M.K.Ramchandran Pillai
Gender : Female
Date of Birth : 05 -07 -1987
Nationality : Indian
Ph no : 91-8179110860
Email ID : renu.pillai96@gmail.com and renu318@yahoo.co.in
Linguistics : English, Hindi, Telugu, Malayalam and Tamil
Assets : Willingness to learn.
Sincere towards work.
Self-confidence.

Work Experience

Teaching Experience: One year work experience as lecturer in Loyola Academy Degree and P.G College.

Duration of Work: June 2009-June 2010.

Worked as Assistant Professor at Mar Athanasios College for Advanced Studies, Tiruvalla, Kerala.

Duration of Work: Jan 2013-August 2013

Working as Assistant Professor at University College of Technology, Osmania University, Hyderabad, Andhra Pradesh.

Duration of Work: August 2013-Till Date

Total Teaching Experience: 2 Years 3 months.

Research Experience

Worked on “Development of value added Papads with Purslane Leaves –A traditional savoury”.

Duration of Work: Nov 2008-April 2009.

Worked on “Modified Atmosphere Storage System for Green Bell Peppers Amenable for Long Distance Transport”.

Graduate Research Assistant : Indian Institute of Crop Processing Technology

Duration of Work: November 2011- May 2012.

Research Publications

Internal Quality Classification of Agricultural produce using Non –destructive Image Processing Technologies (Soft X-ray). International Journal of Latest Trends in Engineering and Technology. ISSN 2278-621X, Vol 2, Number 4(2013), PP 535-543.

Effect of Modified Atmosphere Storage Conditions on Biochemical Parameters of Bell Pepper. International Journal of Agriculture and Food Science Technology. ISSN 2249-3050, Vol 4, Number 9(2013), PP 915-922.

Microencapsulation of Flavors. International Journal of Basic and Applied Biology.

Development of Papads-A Traditional Savoury with Purslane (*Portulaca oleracea*) Leaves. Health Scope : 2016 February; 5(1): e26735. doi: 10.17795/jhealthscope-26735.

Workshops and trainings:

Industrial Training

Undergone one month in-plant training at Cream-line dairy products ltd from 5th May to 5th June, 2008.

Workshops attended

Undergone Short term training course in “Scientific Methods of Food grains Storage and Inspection” at Indian Grain Storage Management and Research Institute.

Participated in the training programme on “Recent Developments in Milk Processing and Value Added Dairy Products” held at NIFTEM Campus, Kundli, Sonapat.

Seminars attended: Total -8

Oral and Poster Presentations

Paper presentation entitled “Micro encapsulation of food ingredients” in the National level Symposium “ZEALICHE” conducted by Department of Chemical Engineering, Erode Sengunthur Engineering College on 1-2nd February, 2008.

Presented a paper entitled “Designer milk-An imminent milestone in dairy industry” in the National level students seminar “FUSION” held on 12th September, 2008.

Poster presentation on “Papad-Value added Traditional Savory” at Food Xplore’10 organized by Tamil Nadu Agricultural University, Coimbatore on 13th October, 2010.

Presented a paper on “Modified Atmosphere storage of Green bell pepper “at Food xplore ’11, Coimbatore, India on 14-15th October, 2011.

Conference organized

Conducted “National Students conference Saanketanni ‘09’ at University College of Technology, Osmania University, India.

Conducted International conference on “Food Technology- Edition II”, at IICPT, Thanjavur, India on 30th and 31st October 2010.

Awards

Achieved first prize for oral presentation entitled “Designer milk-An imminent milestone in dairy industry”.

Achieved first prize for oral presentation entitled “Modified Atmosphere storage of Green bell pepper “at Food Xplore ’11, Coimbatore, India.

Graduate Research Assistant : Indian Institute of Crop Processing Technology .

Computer Skills

- Windows XP/2000/98.
- MS office.
- Knowledge of C language.
- Browsing and e-mail correspondence.

Madam/Sir,

I seek a challenging career, where I can capitalize on my creativity and innovativeness, and hence have attached my resume for your kind perusal. I shall feel obliged if you provide me an opportunity to serve your organization with personnel and professional skills.

Thanking you

Yours sincerely,
R.Renu

