



# Kalai Rajan P

Location: 148, Shree kumaran nagar, Perundurur RS road, Chennimalai, Erode - 638051

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## Objectives

Highly adaptive and creative person with positive attitude, seeking for a good opportunity in an esteemed firm to improve my skills and work for the company's welfare.

## Educational Background

- M. Tech (Food Technology) from Kongu Engineering College with CGPA of 8.89 in 2022.
- B. Tech (Food Technology) from K S Rangasamy College of Technology with CGPA of 8.68 in 2020.
- XII from Young India Matric.Hr.Sec.School, Chennimalai, with 78.1% in 2016.
- X from Young India Matric.Hr.Sec.School, Chennimalai, with 91.4% in 2014.

## Additional Education

- Done a certificate course on "Application of Human Sensorium to Analyse and Evaluate Food samples" on held at K.S.Rangasamy College of Technology.
- Done an NPTEL online certificate course on "Organic Farming for Sustainable Agricultural Production".

## Internship

Company Name	Sector	Department	Duration
<b>SKM Egg Products Export (India) Limited, Erode</b>	Egg processing	R & D	90 days
<b>A.K.R. Food Products PVT. LTD. Coimbatore.</b>	Bakery Unit	Production	30 days
<b>SarathiFoods, Erode.</b>	Spices and Pickle Processing	Production	15 days

## Projects

- Completed a project work on "**Development of *Sesbania Grandiflora*'s incorporated edible coating for shelf life extension of refrigerated chicken**", a new technique developed to preserve meat products.
- Completed a project work on "**Development and Optimization of Herbal Paper plate from domestic waste**", a study to utilize the domestic agriculture waste
- Completed a mini project on "**Studies on development of gluten free cracker using composite flour**", an alternate for use of Maida.
- Completed a mini project on "**Formulation and Characterization of Ice-cream from Goober (*Arachushypogaca*) Milk**", a value added new product development.
- Completed a project work on "**Formulation of Wafer sticks using Gluten free Flour from Different types of Millets**", a healthy new Product for diet.
- Completed a mini project on "**Flavoured Tender Coconut water Jelly**", an alternative method for preservation of tender coconut water.

## Work Experience

Working as Assistant Professor at K. S. Rangasamy College of Technology, Tiruchengode from June 2022 to still now.

## Technical Skills

- New product development
- Research & development
- Food Analysis
- Quality Control

## Area of Interest

- Bakery and Confectionery
- Dairy Technology
- Snacks and Extruded Product technology

## Software Knowledge

- Design Expert – RSM
- Microsoft

## Publications

- Paper Published on the journal of “American International Journal of Research in Science, Technology, Engineering & Mathematics” on the title “Formulation of Ice-cream from peanut milk”.

## Conference/Seminars/Workshop

- Participated in the International Conference on “Recent Advance in Food Processing Technology” held at Indian Institute of Food Processing Technology.
- Participated in the Conference cum Scientific Meet on “Industry-Institute Interaction in Biotechnology” held at K.S.Rangasamy College of Technology.
- Participated on workshop “Baking and Confectionary” held at K.S.Rangasamy College of Technology.
- Participated on workshop “Application of AutoCAD on food industries” held at C CUBE Academy, Erode.
- Participated in the National Conference on “Innovations in Bio Chemical and Food Technology” held at Kumaraguru College of Technology.
- Participated in the National Seminar on “Transforming Rivals into Opportunities to Foster the future” held at Kalasalingam Academy of Research And Education.
- Participated on workshop on “Training and Demonstration of Novel Dehulling Machine of Minor Millets and Paddy for the Production of Unpolished Healthy Rice” held at K.S.Rangasamy College of Technology.
- Participated in the International Conference on “Emerging trends, growth, opportunities and future in food processing sector” held at Bishop heber College.

## Extra-Curricular Activity

- Executing craft and art work
- Helping to plan and running of events
- Member at food Horizon Association

## Achievements

- Won First Place in Poster Presentation on “Flavoured Tender Coconut Water Jelly” in seminar held at Kalasalingam Academy of Research And Education.
- Won First Place in Poster Presentation on “Development of *Sesbania Grandiflora*’s Flower Incorporated Edible Coating for Shelf Life Extension of Refrigerated Chicken” in symposium held at Hindusthan College of Engineering And Technology.
- Participated and presented a poster presentation on “Flavoured Tender Coconut Water Jelly” held at Indian Institute of Food Processing Technology.
- Participated and presented a Oral presentation on “Formulation of Ice-cream from Peanut Milk” held at Kumaraguru College of Technology.
- Participated and presented a poster presentation on “Formulation and Characterization of Ice-cream from Goober (*Arachushypogaca*) milk” held at Kongu Engineering College.

## Personal Profile

Date of Birth	: 06-10-1998
Father’s Name	: PoomalaiSundar K
Hobbies	: Gardening, crafting
Languages Known	: English, Tamil

## Strengths

Adaptability, Creative Worker, Good Motivator & Team Worker

## Reference

Mr. J. Jony Blessing Manoj., M.Tech  
Assistant Professor,  
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## Declaration

I hereby declare that all the above given details are true to the best of my knowledge.

Date:

Place:

Kalai Rajan P