

# NITHISHKUMAR.S

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Edappadi(TK), Salem(DT)-636306.

## AREA OF INTEREST

- New product development
- Bakery and Confectionary
- Fruit and Vegetable processing.

## STRENGTH

- Self confidence
- Positive thinking
- Time keeping
- Good personality

## INTERNSHIP

- Completed 3 month Internship in “SKM EGG PRODUCTS EXPORTS (INDIA) LIMITED” at Erode.
- Completed 1 month Internship in “KR BAKES” at Coimbatore.
- Completed 15 days Internship in “TAMILNADU COOPERATIVE MILK PRODUCERS’ FEDERATION LIMITED (TCMPF)” at Salem.

## HOBBIES

- Photography
- Drawing
- Cycling

## PROFESSIONAL OBJECTIVES

- To achieve a challenging position in my career, this offers professional growth and a great scope to apply my skills and abilities and to prove myself as dedicated sincere.

## Educational qualification

Course	Name of the Institution	Board/ University	CGPA/ Percentage	Year of Passing
M.Tech (Food Technology)	Kongu Engineering College (Autonomous), Perundurai.	Anna University, Chennai.	8.4	2022
B.Tech (Food Technology)	K.S.Rangasamy College of Technology (Autonomous), Tiruchengode.	Anna University, Chennai.	7.2	2020
HSC	Matric Higher Jayam Secondary School, Elampillai.	State Board	67.58	2016
SSLC	Government Higher Secondary School, V.Mettupalayam	State Board	81.4	2014

## ACHIEVEMENT

### CO-CURRICULAR ACHIEVEMENT

- Presented a Poster and Won 1<sup>st</sup> prize, in National Seminar at KARE.
- Presented a Poster and Won 2<sup>nd</sup> prize in technical symposium at Hidustan College of Engineering and Technology.

### EXTRA CURRICULAR ACHIEVEMENT

- Participated Photography and Won 1<sup>st</sup> prize, at Paavai Engineering College.

## **WORK EXPERANCE**

- Working as Assistant professor at K S Rangasamy College of Technology from 06/06/2022 to still now.

## **PROJECTS**

- ***DEVELOPMENT OF TRADITIONAL SNACKS USING WOOD APPLE POWDER (LIMONIA ACIDISSIMA).***

DR. S.Anita & Nithishkumar S Department of Food Technology at K.S.Rangasamy College of Technology

- ***“OPTIMIZATION OF DRYNARIA QUERCIFOLIA RHIZOME AND DEVELOPMENT OF FUNCTIONAL SOUP”***

Mr. V.ArunJoshy & Nithishkumar.S Department of Food Technology at Kongu Engineering College.

- ***“EVALUATE THE SHELF LIFE OF SHELL EGGS IN VARIABLE CONDITION”.***

Mr. V.ArunJoshy , Asif & Nithishkumar.S Department of Food Technology at SKM Egg Product Export Limited.

- ***STUDIES ON DEVELOPMENT AND APPLICATIONS OF BLENDED SEASONING POWDER.***

- Mr. V.ArunJoshy & Nithishkumar.S Department of Food Technology at Kongu Engineering College.

- ***FORMULATION OF FUNCTIONAL POPCORN SEASONING MIX AND ITS SENSORY ANALYSIS.***

Mr. V.ArunJoshy, Nithishkumar S , Rajsree Naveen & Kalai Rajan P Department of Food Technology at Kongu Engineering College.

- ***ALTERNATIVE APPROACH FOR CLARIFICATION AND PURIFICATION OF SUGARCANE JUICE AND PRODUCTION OF SULPHUR FREE SUGAR.***

Mr. Gopimath S, Sarankumar S, Santhosh R ,Suryaprakash & Nithishkumar S Department of Food Technology at K.S.Rangasamy College of Technology.