Personal Profile

Name: DR. SURESH CHANDRA

Professor

Scale & Rs. 39400-67000 + 10000/- (AGP)

Department of Agricultural Engineering **Department**

> College of Post Harvest Technology and Food Processing (CoPHT&FP) Sardar Vallabhbhai Patel University of Agriculture and Technology,

MEERUT-250110 (UP) India

Qualification: Ph.D. (Agric. Process and Food Engg.)-SVPUAT Meerut, 2013

M.Tech. (Post Harvest Engg. & Tech.)- AMU Aligarh, 2002

B.Tech. (Agric. Engg.)- GBPUAT Pantnagar, 1998

ICAR-NET-2011 Qualified,

March 24th, 2005 at SVPUAT Meerut Date of joining

More than 19 years **Experience**

Specialization Agric. Engg. (Process and Food Engineering)

R & D: • Drying technology of mushroom;

• Physical properties of tomato, green pea, kidney bean;

• Development of protein rich biscuits,

• Development of Guava carrot based fruit Jelly

• Development of potato french fries,

• Development of Carrot-Honey beverages,

• Development of Multi-flour Noodles;

• Functional properties of various flours,

• Herbal clarification of sugarcane juice etc.

Email	chandra21778@gmail.com / sureshchandra@svpuat.edu.in
Contact	9457130397, 9536970071
Guided Students	M.Tech. (11 students) and PhD (04 scholars)
Course taught	B.Sc. (Ag.) Post Harvest Engineering, Elements of Food Technology, Protected Cultivation

and Post Harvest Technology, Protected Cultivation and Secondary Agriculture, Experiential Learning and RAWE program. Principles of Food Processing, Basics of Instrumentation, Solid Mechanics, Heat B.Tech.

Transfer operations, Thermodynamics, Food science and processing (Biotech.) B.Tech. Post Harvest Engg., Food Storage Engineering, Unit operation in Food Processing,

Food Tech. Heat and Mass Transfer in Food Processing, Unit Operations in Food Processing-II, Food Storage Engineering.

M. Tech. Storage of Food Products, Fruit and Vegetable Processing, Sugarcane Processing (APFE) Technology, Food Engineering, Food Microbiology; Biotechnology Biochemical Engineering, Advanced Food Process Engineering, Unit Operations in Food Process Engineering, Fruit and Vegetable Process Engineering, Processing of Cereals, Pulses and Oilseeds, Basic concepts in laboratory techniques

In charge: PG/Processing and Food Engg. Lab, **Additional duties**

> In charge: Time table of Department and CoPHT & FP OIC, Dept. of Food Process Engg., College of PHT & FP

Chief Editor, South Asian Journal of Food Technology and Environment (India),

Officer in Charge, Examination Cell, CoPHT&FP Principal Investigator, Agro Processing Centre

External funded As Co-PI in

projects

ICAR funded 'Establishment of Model Agro Processing Centre for horticultural produces'

• UPCAR funded 'Development and Adoption of onion storage structures for western UP.

UP Govt. funded Training and demonstration to farmer's in Nutri-Farm scheme.

As PI in

• Establishment of Agro Processing Centre" funded by RKVY, U.P.

Publication(s):

Books (12), Book chapters (15), Research Papers (85), Review Papers (12), Technical Papers (20), Popular Articles (10), Abstracts (80), Lecture delivered (20), Conference Attended (20), No. of training attended (05), Training organized (03).

Award(s)

- **Bharat Vikas Award** on dated 10.12.2016 at ISR, Bhubhneswar.
- Best Scientist Award-2016 by Diaspora Foundation, New Delhi on dated 25.03.2017 at SVSU, Meerut,
- I2OR-Outstanding Researcher Award-2017 by International Institute of Organized Research (www.i2or.com).
- Fellow Award -2017 by ATDS during 27-28 October, 2017 at CCS University Meerut, UP India.
- Green ThinkerZ Outstanding Educator Award-2017 by GreenThinkerZ.org
- Young Scientist Award 2020 by SVPSS, Prayagraj, UP in 4th Intl. Conf. on GNRSA at Shobhit Univ. Meerut
- Outstanding Faculty Award -2023 by IITT, Akashwani & Prasar Bharti, Dehradun.

Books

- Suresh Chandra, SK Goyal and Durvesh Kumari (2009). Agricultural Processing and Food Technology (Objective type). The Jain Brothers (New Delhi), 16-873, East Park Road, Karol Bagh, New Delhi-110005. (ISBN: 978-81-8360-121-4)
- <u>Suresh Chandra</u>, Durvesh Kumari, SK Goyal and Samsher (2010). *Food Processing and Technology (Question Bank)*. The Jain Brothers (New Delhi), 16-873, East Park Road, Karol Bagh, New Delhi-110005. (ISBN: 978-81-8360-148-1)
- <u>Suresh Chandra</u>, Durvesh Kumari and SK Goyal (2014). *A Competition Book for Food Safety Officer (main subject- An Objective approach*). The Jain Brothers (New Delhi), 16-873, East Park Road, Karol Bagh, New Delhi-110005. (ISBN: 978-81-8360-213-6)
- <u>Suresh Chandra</u> and Durvesh Kumari (2014). *Short notes on Food Safety Officer Examination A Subjective approach.* The Jain Brothers (New Delhi), 16-873, East Park Road, Karol Bagh, New Delhi-110005. (ISBN: 978-81-8360-214-3). P: xiv+314
- <u>Suresh Chandra</u>, Durvesh Kumari, Samsher and Vishal Kumar (2018). *Crop Process Engineering*. The Jain Brothers (New Delhi), 16-873, East Park Road, Karol Bagh, New Delhi-110005. (ISBN: 978-81-8360-264-8).
- <u>Suresh Chandra</u>, Samsher, Suneel Kumar Goyal, Durvesh Kumari (2020). *Engineering Properties of Agricultural Produce*. New India Publishing Agency, New Delhi-110034 (India). (ISBN: 9789389130447). P. 242.
- <u>Suresh Chandra</u> (2021). Value Addition and Quality Management during Preservation and Processing. New India Publishing Agency (NIPA), New Delhi-110034 (India). (**ISBN: 978-93-90175-53-6**). P. 286.
- सुरेश चन्द्रा, दुर्वेश कुमारी, सुनील कुमार गोयल, रतनेश कुमार और शमसेर (2022). कृषि प्रसंस्करण में उद्यमिता विकास. न्यू इंडिया पब्लिशिंग एजेन्सी नई दिल्ली—110034 (ISBN: 978-93-90591-22-0). Pp.xii+330

Best Paper Publications

- <u>Suresh Chandra</u>, Samsher Singh and Durvesh Kumari (2014). Evaluation of functional properties of composite flours and sensorial attributes of composite flour biscuits. Journal of Food Science and Technology (ISSN 0022-1155). 52(6):3681-3688, DOI.10.1007/s13197-014-1427-2. (Google Citation: 448, NAAS: 9.12/2023)
- <u>Suresh Chandra</u> and Samsher (2013). Assessment of functional properties of different flours. African Journal of Agricultural Research (ISSN 1991-637X). 8(38):4849-4852. (**Google Citation: 325**)
- <u>Suresh Chandra</u> and Durvesh Kumari (2015). Recent development in osmotic dehydration of fruit and vegetables: A Review. Critical Reviews in Food Science and Nutrition (ISSN 1040-8398). 55: 552–561/ DOI: 10.1080/10408398.2012.664830. (Google Citation: 131, NAAS: 17.21/2023)
- Jaydeep Singh and <u>Suresh Chandra</u> (2012). Quality evaluation of guava-carrot jelly. Intern. Journal of Food and Fermentation Technology (ISSN 2249-1570). 2(2): 197-200. (**Google Citation: 29, NAAS: #/2023**)
- <u>Suresh Chandra</u> and Samsher (2006). Dehydration and sensory quality evaluation of edible mushroom-A critical review. J. Food Sci. Technol. (ISSN 0022-1155). 43(3): 221-227. (Google Citation: 10, NAAS: 9.12/2023)
- <u>Suresh Chandra</u> and Samsher (2002). Studies on quality evaluation of dehydrated oyster mushroom (*Pleurotus flabellatus*) as influenced by the various pretreatments and drying methods. Mushroom Research-An International Journal (ISSN: 0972-4885). 11(2): 107-112. (**Google Citation: 6, NAAS: 4.34/2020**)