CURRICULUM VITAE

Dr V K Modi. Ph. D. (Food Technology), PDF (U K), FAFST Former Chief Scientist, Professor AcSIR and Head CSIR-Central Food Technological Research Institute Director

Amity Institute of Food Technology

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Educational/ Professional Qualifications:



Exam. Passed	Year of Passing	Board/University	Subject(s)
M.Sc	1981	Punjab Agricultural University, Ludhiana	Food Science and Technology
Ph.D	1986	Punjab Agricultural University, Ludhiana	Food Science and Technology
Post Doctorate (PDF)	1993	University of Nottingham, UK, Uni. of Reading, UK & Queen's Uni. of Belfast, Northern Ireland	Food Science and Nutrition

Professional work experience:

- Currently working as Prof. and Head of Institution, Director, Amity Institute of Food Technology, Amity University (May 2017-contineuing)
- Retired as Chief Scientist from CSIR-Central Food Technological Research Institute, Mysore- A 30 year research experience in Food processing/technology (March 1987-Feb 2017)
- Academic, R&D and Industrial Experience in core area of Food Technology- 40 years

7. Membership of professional bodies, Editor, Awards and Honors etc:

(a) Professional Affiliations:

- Association of Food Scientists and Technologists (I)-life member
- Indian Meat Science Association
- Association of Microbiologists of India
- Society of Biological Chemists (India)- Life Member

Editor— (i) American Journal of Agricultural Science and Technology USA, Columbia International Publishing

- (ii) Journal of Food Science and Technology, Publisher Springer
- (iii) Research & Review Journal of Food Science & Technology

(iv) Eastern – European Journal of Enterprise Technologies.

(b) Awards:

- (i) **Fellow of AFST (I) 2013** Awarded by Association of Food Scientists and Technologists (India).
- (ii) Recipient of prestigious Laljee Godhoo Smarak Nidhi Award-2011. Instituted by Association of Food Scientists & Technologists (India), Mysore.
- (iii) **Best Technology Award:** Awarded Best Technology Award, CSIR-CFTRI, on "Shelf stable and ready-to-eat foods thermo processed in retort pouch and trays" for the year 2004-2005.
- (iv) **Best paper presentation awards:** Awarded 9 times Best Paper presentation award, (6 papers 1st prize, 1 paper 2nd prize and 2 papers 3rd prize) in National and International conferences.

(c) Honors:

- Expert committee member for recruitments
- Expert committee member for assessment
- Core Group project Evaluator (DBT, DST, MoFPI etc)
- Examiner: Appointed as an examiner for Graduates and PG courses Food Technology by several universities
- Editorial board member of international repute journals
- Appreciation letter from Director, CFTRI for processing and distribution the food packets to TSUNAMI-2005 affected areas, Chidambaram, Tamil Nadu

8. List of papers published patents and processes/technologies:

Total publications (including presentations)	+100	
Total citations (Google Scholar)	1486	
h-index of publications	19	
i10index	27	
Patents	13 (11 granted)	
Author of book	3	
Processes / Technologies developed (Principal Innovator)	33Technologies with 73 Products Processes	
Technologies developed as Principal Innovator and transferred to no of Entrepreneurs for Commercialization	>130 Entrepreneurs - commercialised	

Most of the products developed are Shelf stable and few are chilled or frozen products.

9. Academic achievements

(a) Technologies Developed and Transferred to Industries:

The new products (73 Food Products process), based on market need were developed under various R&D projects and the *technologies demonstrated and licensed to entrepreneurs* (>130 entrepreneurs) for commercialization.

(b) ISO: Successfully completed Lead Auditor ISO course

(c) Funds generation:

- > Through Process knows-how / technologies developed under various R&D projects was demonstrated to industries for commercialization of the products. A license fee has been collected for the same.
- Consultancies provided for setting up food processing industries by providing technical inputs to produce above products based on technologies developed and also for setting new units.
- External funding agencies for developing technologies (Grant in Aids- project: GAP) and personal training to entrepreneurs / management personals etc. GAP's were granted by various funding agencies (ICAR, MFPI, DBT, DST etc)

Additional R&D facilities and infrastructure were created through above secured funds.

Nearly completed as PI ~35 R&D projects granted by CSIR-CFTRI, ICAR, MoFPI, DBT, DST and DRDO

(d) R&D / Consultancy / Sponsored projects: Worked in ~35 R&D projects as Principal Investigator / Group leaders funded by various govt. agencies, Pvt. Entrepreneurs and in-house research projects.

(e) Human Resource Development:

Ph.D. Guidance: At present guiding **two International Ph.D students** one from Iran and other from Cameroon under TWAS Fellowship.

M.Sc/M.Tech Dissertation and Investigation: ~30 dissertation and investigation work of the post graduate students in Food Tech, Food Science and Nutrition, Biotech, Microbiology, etc was supervised.

Faculty Member / Co-ordinator for Short Term Courses (STC): More than 40 STC for food and allied industries -providing training in food processing sector.

(f) Appreciation from Entrepreneurs for Technologies developed

The R&D and technologies developed are appreciated in-house bulletin and by the Entrepreneurs as reported in the National Dailies.

I declare that the above information is correct to the best of my knowledge and belief.