

CHIRAYU KADURKAR

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ASSISTANT PROFESSOR | RESEARCH AND DEVELOPMENT | FOOD TECHNOLOGIST

Assistant Professor and Researcher with Modern College of Arts, Science and Commerce, Ganeshkhind, Pune. for BVOC - Department of Food Processing and Technology with teaching experience of 1 year. As a seasoned food technologist with a strong academic background, I leverage my expertise in research, new product development, and quality control to drive innovation in the food industry. My passion lies in harnessing science to create safer, healthier, and more sustainable food solutions.

ACADEMIC QUALIFICATION

Qualification	University / Institution	Completion
PhD in Food Technology (Pursuing)	Amity University Rajasthan	May 2027
Masters in Food Technology	Amity University Rajasthan	May 2024
Bachelor of Vocation in Food Processing Technology	Pune University (Savitribai Phule Pune University)	May 2022

CERTIFICATIONS

Qualification	University / Institution	Completion
DBT Builder – Hands on Training on Molecular Biology	Modern College of Arts, Commerce, Science ,Ganeshkhind ,Pune.	March 2025
Research Intern-Millet extrusion	Modern College of Arts, Commerce, Science ,Ganeshkhind ,Pune.	June 2024
Cutting edge techniques in Food Processing and Packaging	Department of Food Technology ,MIT, Loni Kalhor	February 2024
Research Trainee-Study of Bio-accessibility of beta- carotene Fortified Rice.	Department of Grain Science Technology, Central Food Technological Research Institute, Mysuru.	August 2023
Research Trainee- Standardization and Formulation of Acid-Heat Coagulated Cheese	Modern College of Arts, Commerce, Science , Ganeshkhind ,Pune.	June 2022
Internship-Dairy Processing Industry	Katraj Dairy	July 2022
Food Testing internship	Kulkarni Food Testing Laboratory	Nov 2021
New Product Development Internship Tech for serve	Tech for serve	July 2021

Space Food Research Internship	Astro Research Institute	June 2021
Internship-Advances and Applications in Food Processing	NIFTEM-Thanjavur	July 2020
Internship	Just Cakes Bakery and Confectionery	Nov 2019

Professional Experience

Central Food Technological Research Institute.

Mysuru, India.

To Study the Bio-accessibility of beta-carotene Fortified Rice. Sona Masuri variety of rice was fortified by beta-carotene and study was carried out by using “In-Vitro Digestability method” and quantified by using High Performance Liquid Chromatography and Uv-Spectrophotometer”.

Katraj Dairy.

Pune, India.

Dairy- Production, Processing, Manufacturing, Documentation, Safety, HACCP, Product Testing, Quality-control, ETP, Storage, Equipment Design, Reception Dock, Marketing.

Kulkarni Food Testing and Analytical Laboratory.

Pune, India.

Food Analysis, Water Analysis and Microbiological testing. Hands on practice on Atomic Absorption Spectroscopy, Flame Photometer, Proximate Analysis ,Water testing, Total Plate Count, Enumeration of Air micro-flora, MPN, Shelf Life Analysis.

Astro Research Institute Space Food Research and Development.

India.

New Product Development-Recipe, Ingredients, Processing, Sensory Evaluation, Nutrition Facts, Research and Development, Introduction to Space Food Processing.

Just Cakes Bakery and Confectionery

Pune, India.

Manufacturing of innovative cakes and bakery products Operations -Bakery products manufacturing, Production of large and innovative cakes, Understanding sales and marketing of company.

INDIAN INSTITUTE OF FOOD PROCESSING TECHNOLOGY: -

India.

TWO WEEKS ONLINE INTERNSHIP PROGRAMME – Storage and handling advancement, Non -destructive food quality evaluation, Novel value added products, Functional food and nutraceuticals , Nutrition and biochemical analysis, Food research methodology, Food quality and safety systems, Non thermal processing, Food packaging advances, Emerging trend Advanced unit operations.

Research Projects.

Standardization, Formulation of Cold Extruded Millet Kurdai Pune, India.

Raw Material Analysis of Millets, Standardization and Formulation of Wheat and Millet Kurdai, Nutritional and Proximate Analysis of Kurdai, Microbial and Shelf Life analysis of Kurdai.

To Study the Bio-accessibility of beta-carotene Fortified Rice. Mysuru, India.

To Study the Bio-accessibility of beta-carotene Fortified Rice. Sona Masuri variety of rice was fortified by beta-carotene and study was carried out by using “In-Vitro Digestibility method” and quantified by using High Performance Liquid Chromatography and Uv-Spectrophotometer”.

Encapsulation of Lactobacillus in Food Matrix and Starter Culture. Jaipur, India.

Identification, Isolation and Pure culture of Lactobacillus from Curd Sample, Then the Culture was Encapsulated in Food Matrix using mango, starch, Sago Flour and culture was Lyophilized and Efficiency of Inoculum culture was Studied for Curd formation.

Formulation and Development of Fasting Amaranth Crackers with Resistant Starch using banana powder. Jaipur, India.

Amaranth Flour was used for formulation of Protein rich crackers with presence of resistant starch of Banana and coated with different Spice mix. Developed Product was completely Sugar free, Gluten free and Protein rich with Presence of Dietary fibre

Standardization, formulation and quality assessment of acid heat coagulated cheese.

Raw material Analysis of Milk, Test for Adulteration, New Product Development of Acid-Heat Coagulated cheese and its Standardization and Formulation, Proximate and Nutritive Analysis. Project main focused on replacement of renin and cost reduction in Production of Cheese manufacturing Technology, Sensory analysis and Storage study and Fruit as well as Spice Flavoured Cheese Products were developed and Studied.

Social Entrepreneurship(Owner)

Maherwat senior citizen home (social impact enterprise in elderly care)

PUNE.

Sales & Marketing: Led content strategy for online communications – photos, copy-editing, campaign management; supported the design team in creating brochures, flyers, banners, pamphlets, website; conducted photoshoot for various events

- Managed the execution of social media campaigns on Google, Facebook and Instagram; monitored engagement and reach .
 - Handled new sales leads on phone and in-person sales meetings to present facilities
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Subjects Taught:

Sr. No	Subject
1.	Food Engineering
2.	Food Processing Operations
3.	Culinary Arts
4.	New Product Development
5.	Human Nutrition
6.	Spice Technology
7.	Packaging Technology
8.	Indian Traditional Foods
9.	Meat, Fish, Poultry
10.	Entrepreneurship Development
11.	Practical on Food Processing Operations
12.	Practical on Bakery and Confectionery
13.	Practical on Food Preservation
14.	Practical on Bakery and Confectionery
15.	Practical on Food Engineering
