

AMRUTA MANE

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CAREER OBJECTIVE -

To pursue a career in the techno-functional domain, enrich knowledge levels in advanced technologies and be a part of a team where I will have an opportunity to adapt and utilize my technical and vertical expertise.

CAREER PROFILE -

- Around 2 years of teaching and research experience in Biotechnology and Food Technology domain.
- Passion for learning and discovering new concepts and ideas
- Excellent teaching techniques and strategies
- Organizational skills needed to run a classroom
- Available to work a variety of hours or administer online classes

EDUCATIONAL QUALIFICATION -

Degree	Year of Passing	Board/ University	CGPA/Percentage
M. Tech Food Technology	2016	Shivaji University, Kolhapur	8.09/10
B.E. Biotechnology	2012	Shivaji University, Kolhapur	68.50%
HSC	2008	Maharashtra Board	65.33%
SSC	2006	Maharashtra Board	82.53%

EXPERIENCE -

TC College, Baramati, Pune, MH, India

- Assistant Professor in Department of Food Processing and Post-Harvest Technology
- Duration – 8th Aug 2016 to 30th Apr 2017

Responsibilities

- Prepare a course study using approved curriculum that incorporates lectures, labs and group projects
- Grade and evaluate students work in a timely manner
- Collaborate with other Professors in developing the best program for the college
- Perform research regarding new studies and findings and implement these new concepts into the classroom
- Assist students in making decisions regarding career choices and courses they should take

Shivaji University, Kolhapur, MH, India

- Teaching Assistant in Department of Food Technology
- Duration – 1st Aug 2013 to 30th Apr 2014

Responsibilities

- Delivering lectures as per the schedule and with possible interactive way
- Evaluation of students by conducting Internal Assessments and Internal Practical Exams
- Development of Procedures and Protocols for Academic Experiments
- Mentoring the Students towards academic growth

INTERNSHIPS AND PROJECT WORK -

Internships -

No.	Organization / Institute	Duration	Objectives
1	MITCON Training Institute, Biotechnology and Pharmaceutical Centre, Pune	1 Month	To study production of red wine and its comparative study with sample
2	Ganesh Bakery Nandani, Kolhapur	1 Month	To study processing and quality control of bakery products

Project Work –

No.	Project Title	Duration	Objectives
1	M. Tech. Project: Utilization of tamarind juice as a natural preservative	1 Year	<ul style="list-style-type: none">To study the effect of different process parameters on enzymatic clarification on tamarind juiceTo study the effect of clarified and un-clarified tamarind juice on the antimicrobial activityTo study the presence of phytochemicals in tamarind juice by using GCMS methodTo study possible application of tamarind juice as a natural preservative
2	B. E. Project: Sensitivity of <i>Rhizobium</i> and <i>Phosphate Solubilizing Bacteria</i> to herbicides and effect on plant growth	1 Year	<ul style="list-style-type: none">To check sensitivity of <i>R. japonicum</i> and <i>P. putida</i> to herbicides by pour plate and broth culture methodTo study the effect of herbicide (pendimethalin and glyphosate) on plant growthTo Model of Leonard jar assembly for determining the effect of herbicide on nodulation

ACHIEVEMENTS -

- Qualified Graduate Aptitude Test in Engineering (GATE-2013) in Biotechnology paper
- Published review paper in 'International journal of Advanced Biotechnology & Research' on "Genetically Modified Crops: Food" Vol 1, Issue 1, 2010, pp 21-30

PERSONAL DETAILS -

- Date of Birth : 14 July, 1991
- Gender : Female
- Marital Status : Married
- Languages : English, Hindi, Marathi
- Passport No. : R4461093
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