Brief Resume

Dr. Bhupinder Singh

Present Post: Assistant Professor of Food Technology Contact: 7009361127

CDLSIET, Panniwala Mota, Sirsa, Haryana e-mail: bhupimander1@gmail.com

Teaching Experience (More than 17 years): 30.01.2006- till date

Online Links:

https://scholar.google.com/citations?user=N-QHZJkAAAAJ&hl=enhttps://www.researchgate.net/profile/Bhupinder-Singh-36

Technical Qualifications:

- **Ph.D**. in Food Engineering and Technology from SLIET, Longowal (2018)
- **M.Tech**. in Food Engineering and Technology from Punjab Technical University, Jalandhar (2004)
- **B.Tech**. in Food Engineering and Technology from Punjab Technical University, Jalandhar (2004)
- **Diploma** in instrumentation and Process Control from SLIET, Longowal. (1997).
- **Certificate** in Servicing and maintenance of medical instruments (1994)
- **Matriculation** from PSEB, Mohali (1992)

Work Experience

- Assistant Professor of Food Technology, Ch. Devi Lal State Institute of Engineering and Technology, Panniwala Mota, Sirsa (30.01.2006- till date)

 Job Responsibilities: Teaching, research and administrative duties.
- Member of Board Of studies in Food Technology at PTU, Jalandhar,
- Member of Board Of studies in Food Technology at SLIET, Longowal

Honors and Awards

- Got 2nd position in M.Tech in year 2004 and awarded silver medal of university for academic excellence.
- Certificate of appreciation by CDLU, Sirsa at university youth festival in 2017

Publications

• International/ National Journals:	16	
• International/National Conferences:	10	
 Patents filed 	04	
 Books 	02	
 Book chapter 	02	
Research Details		

International/National journals

- 1. Singh B., Sarkar BC,Shrama Hk and Singh C(2006) "Comparative Studies On Ripened And Unripened Honey Of Unifloral Brassica Juncea," *Journal Of Food Science and Technology*, **43**(5):535-537. NASS RATING 7.24
- 2. Singh, B. and Hathan, B.S. (2013) Optimization of osmotically dehydrated beetroot candy using response surface methodology. *International Journal of Food and Nutritional Sciences*, **2(1):**15-21.
- 3. Bhupinder singh and Bahadur singh Hathan (2013) "Optimization Of Osmotic Dehydration Process Of Beetroot (*Beta Vulgaris*) In Sugar Solution Using Rsm," *International Journal of Food, Agriculture and Veterinary Sciences*, **3**:1-10.
- 4. B Singh, RS Sandhu, R Kamboj (2014) Effect of Different Pretreatment on Convective Drying Kinetics of Soft Pear, Research & Reviews: Journal of Food Science & Technology 3 (3):23-27
- 5. Singh B, Hathan BS (2014) Chemical composition, functional properties and processing of Beetroot—a review. *International Journal of Scientific & Engineering Research*, **5** (1):679-84.
- 6. B Singh, P Handa, P Kamboj (2015) Role of Biosensors and Image Processing for Improving Quality Inspection of Food Products: A Review, *Current Trends in Signal Processing*, **5** (1): 21-25
- 7. Singh, B. and Hathan, B.S. (2016) Effect of different packaging materials on the storage study of beetroot powder. *Asian Journal of Dairy and Food Research*, **36(1):**58-62. **NASS RATING 4.20**
- 8. Singh, B. and Hathan, B.S. (2016) Convective dehydration kinetics and quality evaluation of osmo-convective dried beetroot candy. *Italian Journal of Food Science*, **28(4)**:669-682. **NASS RATING 6.29**
- 9. H Priyanka, S Bhupinder (2016) Electronic nose and their application in food industries. *Food Science Research Journal*, **7 (2):**314-31 **NASS RATING 2.86**
- 10. Bhupinder singh and Bahadur Singh Hathan (2016) Mass transfer kinetics of osmotic dehydration of beetroot cubes in sucrose solution. *International Journal Of Computer Applications*, 11:1-8.

- 11. Singh, B. and Hathan, B.S. (2017) Process optimization of beetroot juice using spray drying technique. *Journal of Food Science and Technology*, 54(8):2241-2250. NASS RATING 7.24
- 12. Bhupinder singh, H Priyanka (2017) Electronic tongue and their applications in food industry, *Engineering and Technology in India*, **8(1&2)**:98-102.
- 13. Rubrinder Singh sandhu, Rajni Kamboj and Bhupinder Singh (2017) "Textural, Color and Sensory Attributes of High Fiber Cookies Supplemented With Oatmeal Flour" *International Journal Of Computer Applications*, 4:21-24.
- 14. Priyanka Handa, Bhupinder Singh (2018) Importance of electronics in food industry. *IOSR Journal Of Electronics and Communication Engineering*, **2(13):**15-22.
- 15. Bhupinder Singh, HK Sharma, Ravinder Kaur (2020) Storage stability of osmoconvective dried beetroot candy. J Pharmacogn Phytochem 2020; 9(5):2704-2708.
- **16.** Priyanka Handa, Bhupinder Singh (2020) Electronic sensors and biosensor used for automation in the food industry . *International Journal of Agricultural Engineering*, 2 (13) 271-277

Full research Paper published in proceedings:

- 1. Singh B. ,Sarkar BC, Shrama H k and Singh C(2006) "Changes In The Various Parameters Of Ripened Honey By Addition Of Unripened Honey," International conference on molecules to material organized by Department of chemistry, SLIET, Longowal, *Proceedings ICMM 2006*, pp-245-249.
- 2. Bhupinder singh and Bahadur Singh Hathan (2016) Mass transfer kinetics of osmotic dehydration of beetroot cubes in sucrose solution. *IJCA Proceedings on International Conference On Advancements in Engineering & Technology* (ICEAT-2016), 11:1-8.
- 3. Rubrinder Singh sandhu, Rajni Kamboj and Bhupinder Singh (2017) "Textural, Color and Sensory Attributes of High Fiber Cookies Supplemented With Oatmeal Flour" *IJCA Proceedings on International Conference On Advancements in Engineering& Technology* (ICEAT-2017), 4:21-24.

Participation in Conferences

1. Singh B., Sarkar BC, Shrama H k and Singh C(2006) "Changes In The Various Parameters Of Ripened Honey By Addition Of Unripened Honey," International conference on molecules to

- material organized by Department of chemistry, SLIET, Longowal, *Proceedings ICMM 2006*,pp-245-249.
- R. Kamboj, R.S Sandhu and B. Singh (2011) "Role of biosensors: Food safety assessment,"
 National conference on new horizons in bioprocessing of food organized by Department of Food
 engineering and Technology, SLIET, longowal on on February 25-26, 2011, NHBF-2011
 abstracts, pp-56.
- 3. Priyanka, Malika, R. kamboj and B. Singh (2011) "Gentically modified foods: useful or harmful," National conference on new horizons in bioprocessing of food organized by Department of Food engineering and Technology, SLIET,longowal on on February 25-26, 2011, *NHBF-2011* abstracts, pp-56.
- 4. Sandhu Rubrinder singh, Singh Bhupinder and Kamboj Rajni (2011) "Comparative study of probiotic dairy food-yoghurt," International conference on functional dairy foods held at National Dairy Research Institute, Karnal, November 16-19, 2011.
- 5. Bhupinder Singh and Bahadur Singh Hathan (2012) "Optimization of beetroot candy osmotic dehydration process using response surface methodology," International conference on Food technology for health promotion organized by International institute of food and nutritional sciences on dated December 27-28, 2012, *ICFTHP2012*, pp.15.
- 6. Rubrinder Singh Sandhu, Rajni Kamoj and Bhupinder Singh (2012) "Comparative study of quality characteristics of cookies fortified with oatmeal flour," International conference on Food technology for health promotion organized by International institute of food and nutritional sciences on dated December 27-28, 2012, *ICFTHP2012*, pp.22.
- 7. Participated in the national conference on linking growth drivers of food processing industries "Market, retail, quality with food safety and skills," on dated June 24, 2013 at hotel shivalik view, Chandigarh organized by The Associated Chamber of Commerce and industry of India.
- 8. Bhupinder Singh (2013) "Optimization of osmotic dehyadrtion process of beetroot (Beta vulgaris) in sugar solution using RSM" National conference on bioactive compounds and functional foods on health and disease management on dated November15-16, 2013 at NIFTEM Campus, *BFHDM-2013*, pp-116.
- 9. Bhupinder singh and Bahadur Singh Hathan (2016) "Mass transfer kinetics of osmotic dehydration of beetroot cubes in sucrose solution" published in Proceedings of 4th International Conference On Advancements in Engineering& Technology (ICEAT-2016) organized by Bhai Gurdas Institute Of Engineering & Technology on March 18-19,2016
- 10. Rubrinder Singh sandhu, Rajni Kamboj and Bhupinder Singh (2017) "Textural, Color and Sensory Attributes of High Fiber Cookies Supplemented With Oatmeal Flour"

published in Proceedings of 5th International Conference On Advancements in Engineering& Technology (ICEAT-2017) organized by Bhai Gurdas Institute Of Engineering & Technology on March 18-19,2017

Patents

- Filed patent on dated 05/05/2022, Milk Analyzer, application number 363763-001
- Filed patent on dated 19/05/2022, adulteration monitoring device, application number 364429-001
- Filed patent on dated 05/06/2022, Seed Quality Analyzer, application number 365447-001
- Filed patent on dated 15/07/22, vegetable Quality analyzer, application number 367710-001

Books published

- Dr BarinderJit Singh, Dr Bhupinder Singh, Dr Rubrinder Singh Sandhu and Dr Yashi Srivastava (2022) **Fundamentals of Total Quality Management** Published By Book Rivers, ISBN: 978-93-5515-379-1
- Dr BarinderJit Singh, Dr Bhupinder Singh, Ms.Reetu Palthania and Dr Yashi Srivastava (2022) Fundamentals of Food, Dairy and Environmental Microbiology Published by Scientific International Publishing House,ISBN:978-93-5625-605-7

Membership of Professional Bodies

- Life member of ISTE.
- Life member of Indian Red cross society.

Major administrative duties/ charges handled

- O/I court cases
- Account Officer
- Officer Incharge Examination
- Officer Incharge Store
- Officer Incharge Security
- Warden Boys Hostel.
- Conducted and supervised University theory and practical examinations as Centre Supdt, Deputy Centre Supdt., Asstt. Supdt.
- Member Admission cell.

(Dr. Bhupinder Singh)