

DR. KRISHAN KUMAR

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PROFILE: Dr. Krishan Kumar is a well-qualified professional with a rich experience of more than 15 years in teaching, research and administration in educational Institutes. He is currently serving as Associate Professor at Department of Food Technology, Dr. Khem Singh Gill Akal College of Agriculture, Eternal University, Baru Sahib. He has served as Assistant Professor for more than 12 years in various institutes throughout India. He received his Ph.D. degree in Food Technology from Guru Jambheshwar University of Science and Technology, Hisar, M.Sc. in Food Processing and Technology from Guru Jambheshwar University of Science and Technology, Hisar and B.Sc. Degree in medical from Kurukshetra University, Kurukshetra. He has 26 publications in various national and international journals/ conferences, 05 book chapters and 09 popular articles to his credit. He has representations in more than 20 national as well as international conferences and attended 10 workshops/training/faculty development programs. He has guided 10 B.Tech (Food Tech.) and 05 M.Sc. (Food Tech.) students and is guiding 04 Ph. D (Food Technology) scholars.

ASSOCIATION WITH PRESENT ORGANIZATION: Dr. Krishan Kumar has been associated with Eternal University, Baru Sahib since June, 2015 and has played a major role in upbringing the standard of education. His efforts are commendable and Eternal University considers Dr. Krishan Kumar as the key person in the establishment of analytical laboratories and pilot plants of the Department of Food Technology as well as improvement and designing of the curriculum of undergraduate and post-graduate courses. He has taught various subjects in several disciplines such as B.Tech (Food Technology), B. Sc.(Food Technology), B. Sc. (Agriculture), M. Sc. and Ph.D. (Food Technology).

AREAS OF EXPERTISE:

- Value addition of ready-to-eat products by incorporation of functional ingredients as well as product development from underutilized but nutritious grains i.e. millets, pseudocereals, biofortified cereals, underutilized pulses etc.
- Development of processing technology for highly perishable edible mushrooms and other horticultural crops.

SIGNIFICANT CONTRIBUTIONS:

- Establishment of analytical laboratories and pilot plants of Department of Food Technology with a grant-in-aid of 75 Lakhs from Ministry of Food Processing Industries (MoFPI), Govt. of India.
- Got one project approved by MoFPI worth 338.95 lakh for setting up of “Akal Food Safety and Quality Control Laboratory” at Kalgidhar Trust, Baru Sahib.
- Working for exploration of underutilized but nutritious grains and their utilization for value addition of ready-to-eat functional food products through M. Sc. and Ph. D research projects.

SIGNIFICANT POSITIONS:

- Working as Head of Department (HOD) at the Department of Food Technology, Eternal University, Baru Sahib, Sirmour, HP since 1st June, 2015.
- In-charge of analytical labs and pilot plants funded by MoFPI, Govt. of India.
- Working as a member of Board of studies of Akal College of Agriculture, Eternal University, Baru Sahib, Sirmour-173101, HP
- Worked as MR (Management Representative) for ISO-9001:2008 at Doon Valley Institute of Engineering & Technology, Karnal for Five Years.

MEMBERSHIPS:

- Founder member of Society “Akal Food Safety and Quality Control Laboratory Society”, Baru Sahib, Sirmour, HP-173101.
- The Indian science congress association, 14, Dr. Biresh Guha Street, Kolkata-700017, India. (Lifetime membership).
- Life membership of Society for Advancement of Human and Nature (SADHNA) Dr YS Parmar University of Horticulture and Forestry PO Nauni, Solan 173 230 Himachal Pradesh, India.
- Association of Food Scientists & Technologists (India), CSIR - CFTRI Campus, Mysuru - 570020, Karnataka, INDIA (Annual Membership) (Reg. No. AFST5462).