

CURRICULUM VITAE

Personal details:

Name: Dr. Shagun Sharma

Address: L44, Maharaja Ranjit Singh Punjab Technical University, Lal singh nagar, Dabwali road, Bathinda, Punjab

Mobile: +91-9888344214

Date of Birth: 18th February 1986

Place of Birth: New Delhi, India

E mail: shagun_ft@yahoo.in

Education:

2018-2019: University College Dublin, Dublin, Ireland

MSc (Food Safety and Risk Analysis), Grade-3.75 (A+)

2010-2015: Guru Nanak Dev University, Amritsar, India

PhD (Food Technology), Grade-9.81/10

2006-2008: Guru Nanak Dev University, Amritsar, India

MSc (Food Tech.), University Topper, GOLD Medallist, Grade- 81.2%

2003-2006: University of Delhi, India

Bachelor of Applied Sciences (Hons.) (Food Tech.), Grade-76%, First division with distinction

Professional experience:

30/2019-Present: *Assistant Professor* at *Maharaja Ranjit Singh Punjab Technical University*, Bathinda, Punjab, India

02/2010-07/2010: *Technical officer* at *Food Safety and Standards Authority of India*
Technical Officer, New Delhi, India

02/2009-09/2009: *Senior research fellow* at *Bhaskaracharya College of Applied Sciences*,
University of Delhi, New Delhi

Title of PhD Thesis: *Production and Utilization of Resistant Starch from Selected Kidney Bean and Field Pea Germplasm*

Area of expertise: *Cereal and legume chemistry, Starch characterization, Dietary Fibre in foods, and New product development*

Research Publications:

- **Sharma, S., Singh, N., Viridi, A. S. & Rana, J. C. (2015).** Himalayan kidney bean germplasm: Grain-flour characteristics, structural-functional properties and in- vitro digestibility of starches, *Food Research International*, 77, 498-505.
- **Sharma, S., Singh, N., & Singh, B. (2015).** Effect of extrusion on morphology, structural, functional properties and in vitro digestibility of corn, field pea and kidney bean starches. *Starch/Starke*, 67, 1-8.

- **Sharma, S.**, Singh, N., Virdi, A. S. & Rana, J. C. (2015). Quality traits analysis and protein profiling of Field pea (*Pisum sativum*) germplasm from Himalayan region. *Food Chemistry*, 172, 528-536.
- **Sharma, S.**, Singh, N., & Katyal, M. (2016). Effect of gelatinized-retrograded and extruded starches on characteristics of cookies, muffins and noodles. *Journal of Food Science and Technology*, 53, 2482-2491.
- Ezekiel, R., Singh, N., **Sharma, S.** & Kaur, A. (2013). Beneficial phytochemicals in potato-a review. *Food Research International*, 50, 487-496.
- Sogi D. S., **Sharma S.**, Oberoi D. P. S., Wani I. A. (2010). Effect of extraction parameters on Curcumin yield from turmeric. *Journal of Food Science and Technology*, 47, 300-304.

Technical Skills and Methodology:

Techniques: Hunter colorimeter, UV-Vis Spectrophotometer, Texture analyzer, Rapid Visco analyzer, Freeze dryer, Particle size analyzer, Differential Scanning calorimetry, Scanning Electron Microscopy, X-ray Diffraction, and enzyme assays to analyze *in vitro* digestibility of food products

Methodologies for determination of swelling-solubility, transmittance, syneresis, microscopic structure, crystallinity, pasting-, thermal properties, *in vitro* digestibility of starches

Accolades:

2018: **Scholarship from UCD** to pursue MSc Food Safety & Risk Analysis

2010-2015: **INSPIRE Fellowship** from the Federal Department of Science and Technology, Government of India

2008: **University Gold Medal** during Master's for scoring highest grade point

2012: **Qualified National Eligibility Test** conducted by the Agricultural Scientists Recruitment Board, Pusa, New Delhi

2001: Recognition from the Ministry of Parliamentary Affairs, Government of India in Youth Parliament

Key skills:

Content Editing: Microsoft Office Suite (*Word, Excel, & PowerPoint*)

Statistical software: MINITAB

Currently, working on *Quantitative Risk Assessment*

Personal Attributes: Good Listener, Goal oriented, Adaptive, Team Player, Interpersonal- and leadership Skills

Language Skills: English (Fluent), Hindi (Native), Sanskrit

Dr. Shagun Sharma

Bathinda, Punjab