

Curriculum Vitae

Name	Dr. Farhana Mehraj Allai
Personal details	Official Address: Department of Food Technology IUST, Awantipora, Pulwama, J & K-192122 Email: faruallai@gmail.com
Area of Interest	Food Engineering, whole grains, extrusion, functional foods.
Educational Qualifications	<ul style="list-style-type: none"> ✓ Ph.D. (Post Harvest Engineering and Technology) from Department of Post Harvest Engineering and Technology, Aligarh Muslim University, Aligarh, India (2023). ✓ M.Tech. (Food Technology) from Jamia Hamdard, New-Delhi (2011) ✓ B.Tech. (Industrial BioTechnology) from Dr. M.G.R University, Chennai (2008)
Professional Experience	Assistant Professor: Feb , 2012- Present IUST, Awantipora, J & K, India
Awards & achievements	Awarded Gold Medal at M.Tech level for academic excellence
Membership & Member of Committees	Life Member of Association of Food Scientists & Technologists (India) AFST/LM/4-2020/SRN/3474
Publications	<ol style="list-style-type: none"> 1. Allai, F. M., Junaid, P. M., Azad, Z. R. A. A., Gul, K., Dar, B. N., Siddiqui, S. A., & Loenzo, J. M. (2023). Impact of moisture content on microstructural, thermal, and techno-functional characteristics of extruded whole-grain-based breakfast cereal enriched with Indian horse chestnut flour. <i>Food Chemistry: X</i>, 100959. 2. Muzaffar, K., Rafiq, S., Sofi, S. A., Rather, J. A., Allai, F., Makroo, H. A., ... & Dar, B. N. (2023). Indian gooseberry (<i>Emblica officinalis</i>) pomace: exploring its sustainable application as a functional ingredient with nutritional, technofunctional, rheological and in-vitro antioxidant properties. <i>International Journal of Food Science & Technology</i>, 58(10), 5357-5365. 3. Wani, T. A., Majid, D., Dar, B. N., Makroo, H. A., & Allai, F. M. (2023). Utilization of novel techniques in extraction of polyphenols from grape pomace and their therapeutic potential: a review. <i>Journal of Food</i>

Measurement and Characterization, 17(5), 5412-5425.

4. Subrahmanyam, K., Gul, K., Sehrawat, R., & **Allai**, F. M. (2023). Impact of in-package cold plasma treatment on the physicochemical properties and shelf life of button mushrooms (*Agaricus bisporus*). *Food Bioscience*, 52, 102425.
5. **Allai**, F. M., Azad, Z. A. A., Mir, N. A., & Gul, K. (2023). Recent Advances in Non-Thermal Processing Technologies for Enhancing Shelf Life and Improving Food Safety. *Applied Food Research*, 100258.
6. **Allai**, F. M., Azad, Z. R. A. A. Dar, B. N., Gul, K., (2022). Effect of extrusion processing conditions on the techno-functional, antioxidant, textural properties and storage stability of wholegrain-based breakfast cereal incorporated with Indian horse chestnut flour. *Italian Journal of Food Science*, 34 (3):105-123.
7. Zahoor, I., Anjum, N., Ganaie, T. A., **Allai**, F. M., Al-Ghamdi, A. A., Abbasi, A. M., & Wani, S. A. (2022). Effect of microwave assisted fluidized bed drying on non-traditional Chicory (*Cichorium intybus* L.) herb: Phytochemical, antioxidant characteristics and optimization of process conditions. *Frontiers in Sustainable Food Systems*, 407.
8. **Allai**, F. M., Azad, Z. R. A. A. Dar, B. N., Gul, K., Jabeen. A (2022). Breakfast cereals from whole grain and Indian horse chestnut flours obtained through extrusion: Physical, mechanical and functional characteristics. *Applied Food Research*
9. **Allai**, F. M., Dar, B. N., Gul, K., Adnan, M., Ashraf, S. A., Hassan, I., ... & Azad, Z. R. A. A. (2022). Development of protein rich pregelatinized whole-grain cereal bar enriched with non-traditional ingredient: Nutritional, phytochemical, textural and sensory characterization. *Frontiers in Nutrition*,

512.

10. **Allai, F. M.**, Azad, Z. R. A. A., Gul, K., & Dar, B. N. (2021). Wholegrains: A review on the amino acid profile, mineral content, physicochemical, bioactive composition and health benefits. *International Journal of Food Science & Technology*, 57(4), 1849-1865.
11. Asad, S., Jabeen, A., Aga, M. B., Majid, D., Jan, N., Amin, T., & **Mehraj, F.** (2021). Microwave stabilization and process optimization of rice bran cultivar Jhelum. *Journal of Food Processing and Preservation*, 45(7), e15659.
12. Aga, M. B., Dar, A. H., Nayik, G. A., Panesar, P. S., **Allai, F.**, Khan, S. A., ... & Altaf, A. (2021). Recent insights into carrageenan-based bio-nanocomposite polymers in food applications: A review. *International Journal of Biological Macromolecules*, 192, 197-209.
13. Nasir, S., **Allai, F. M.**, Gani, M., Ganaie, S., Gul, K., Jabeen, A., & Majeed, D. (2020). Physical, textural, rheological, and sensory characteristics of amaranth-based wheat flour bread. *International Journal of Food Science*, 9.
14. Nasir, H., **Allai, F.**, Gull, A., Ganaie, T. A., & Azad, Z. R. (2020). Effect of pre-treatments on desirable qualities attributes of watermelon rind based candy. *Journal of Postharvest Technology*, 8(1), 38-52.
15. Ruhi, J., **Farhana, M.**, Ganaie, S., Gul, K., ZA, A., Jabeen, A., & Majeed, D. (2019). Development, characterization and microbiological evaluation of defatted groundnut cookies. *Annals Food Science and Technology*, 20(3), 534-542.
16. Ganai, S. A., Kounsar, R., Gani, M., Dar, A. H., & **Allai, F.** (2019). Development and quality evaluation of deep fried carrot chips during storage. *Journal of Postharvest Technology*, 7(1), 63-71.
17. Dur, S., **Allai, F. M.**, Ganai, S., Gul, K., Majeed, D., &

	<p>Jabeen, A. (2019). Effect Of Fortification On Textural, Microbiological And Physico-Chemical Properties Of Bread. <i>Carpathian Journal of Food Science & Technology</i>, 11(1).</p> <p>18. Ganai, S. A., Ahsan, H., Dar, A. H., Allali, F., & Wani, S. M. (2018). Antioxidant properties of red delicious apples as influenced by harvest dates, pre-treatments and storage conditions. <i>Journal of Postharvest Technology</i>, 7(1), 1-8.</p> <p>19. Ganaie, T. A., Mukhtar, H., Allaie, F. M., & Ganie, S. A. (2017). Fermentable Bioactive Peptides as a Functional Molecule. <i>Asian J. Adv. Basic Sci</i>, 5(2), 154-167.</p> <p>20. Tawseef Ahmad, Farhana Allai (2016). Nutritional, Physico-Chemical and Microbiological Evaluation of Sauce, Ketchup and Puree Available in Kashmir Valley, India. <i>International Journal of Advances in Agricultural Science and Technology</i>, 3 (1), 52-48.</p> <p>21. Farhana Allai, Ridwana, Tariq Ahmad (2015). Study on Physico-Chemical Microbiological and Organoleptic Evaluation of Different Curd. <i>American Journal of Food Science and Nutrition Research</i>. Vol. 2, No. 4, pp. 128-132.</p> <p>22. Bhat, J., Gull, A., Allaie, F, Tariq Ahmad. (2015). Physico-chemical and microbial analysis of Bread Made from Wheat Flour Supplemented with Water Chestnut. <i>American Journal of Food Science and Nutrition Research</i>. 2(3), 94-97.</p> <p>23. Wani, S.A., Gull, A., Allaie, F, & Tariq Ahmad. (2015). Effects of incorporation of whey protein concentrate on physico-chemical, texture and microbial evaluation of developed cookies. <i>Congent Food and Agriculture</i>.</p> <p>24. F.M. Allai, Z.A.R. Azad , B.N. Dar, and T. Ahmad (2014). Shelf life study of sugar cane juice: Effect of different treatments. <i>Advances in food science</i>, 36 (4), 146-150.</p>
Book Chapters	<p>1. Nazir, S., Ashraf, S. A., Zahoor, I., Azad, Z. A. A., & Allai, F. M. (2024). Potential of Enzyme-Linked Immunosorbent</p>

Assay (ELISA) for Food Authentication. In *Advanced Research Methods in Food Processing Technologies* (pp. 387-400). Apple Academic Press.

2. **Farhana Mehraj Allai**, Khalid Gul, Z. R. Azaz Ahmad Azad, Insha Zahoor, Sadaf Nazir, and Arshied Manzoor, (2022). Safety Aspects of Nanomaterials in Natural Foods. In *Plant – Based Bioactive Compounds and Food Ingredients: Encapsulation, Functional, & Safety Aspects* (Chapter 16). CRC Press

3. Gazia Nasir, Sadaf Zaidi, and **Farhana M. Allai** (2023). Microwave heating of food products. In *Novel and Alternative Methods in Food Processing, Biotechnological, Physicochemical, and Mathematical Approaches* (Chapter 2). CRC Press

4. **Farhana Mehraj Allai**, Khalid Gul, Insha Zahoor, Tariq Ahmad Ganaie, Gazia Nasir, and Z. R. Azaz Ahmad Azad (2022). Malnutrition: Impact of Zinc on Child Development. In *Microbial Biofertilizers and Micronutrient Availability* (pp. 83-100). Springer, Cham.

5. Insha Zahoor, Nadira Anjum, Meenakshi Trilokia, Arshied Manzoor, Haroon Rashid, Anjum Ayoub Naik, **Farhana Mehraj Allai** (2022). Analysis, Methods, and Techniques. In Dar, B. N., Shah, M. A., & Mir, S. A. (Eds.). *Shelf Life and Food Safety*. CRC Press.

6. Darakshan Majid, Sajad Ahmad Sofi, Abida Jabeen, **Farhana Mehraj Allai**, HA Makroo, Shahnaz Parveen Wani (2022). Dried Foods: Science, Shelf Life, and Quality. In Dar, B. N., Shah, M. A., & Mir, S. A. (Eds.). *Shelf Life and Food Safety*. CRC Press.

7. Arshied Manzoor, Bisma Jan, Insha Zahoor, Nadira Anjum, Aarifa Nabi, **Farhana Mehraj Allai**, Qurat Ul Eain Hyder Rizvi, Rayees Ahmad Shiekh, Mohd Aaqib Sheikh, Saghir Ahmad (2022). Thermal Treatment of Foods: Science, Shelf Life, and Quality. In Dar, B. N., Shah, M. A., & Mir, S. A.

(Eds.). *Shelf Life and Food Safety*. CRC Press.

8. Gul, K., Mir, N. A., Yousuf, B., Allai, **F. M.**, & Sharma, S. (2021). Starch: An Overview. In *Food biopolymers: Structural, functional and nutraceutical properties* (pp. 3-17). Springer, Cham.

9. Allai, **F. M.**, Majeed, D., Gul, K., Parveen, S., & Jabeen, A. (2020). Factors Affecting the Postharvest Quality of Fruits. In *Emerging Technologies for Shelf-Life Enhancement of Fruits* (pp. 21-48). CRC Press.

10. Darakshan, S., Allai, **F. M.**, Jabeen, A., Parveen, S., & Gul, K. (2020). Microbial Spoilage of Fruits. In *Emerging Technologies for Shelf-Life Enhancement of Fruits* (pp. 49-76). CRC Press.

11. Bashir, S., Jabeen, A., Makroo, H. A., & Mehraj, **F.** (2020). Application of Computer Vision System in Fruit Quality Monitoring. In *Sensor-Based Quality Assessment Systems for Fruits and Vegetables* (pp. 267-290). Apple Academic Press.

12. Zahoor, I., & Allai, **F. M.** (2020). Food Antioxidants: Functional Aspects and Preservation During Food Processing. In *Functional Food Products and Sustainable Health* (pp. 131-153). Springer, Singapore.

13. Mohsin, A., Jabeen, A., Majid, D., Allai, **F. M.**, Dar, A. H., Gulzar, B., & Makroo, H. A. (2020). Pineapple. In *Antioxidants in Fruits: Properties and Health Benefits* (pp. 379-396). Springer, Singapore.

14. Allai, **F. M.**, Azad, Z. R., Gul, K., Dar, B. N., Jabeen, A., & Majid, D. (2020). Black Currant. In *Antioxidants in Fruits: Properties and Health Benefits* (pp. 271-293). Springer, Singapore.

15. Majid, D., Dar, B. N., Parveen, S., Jabeen, A., Allai, **F. M.**, Sofi, S. A., & Ganaie, T. A. (2020). Avocado. In *Antioxidants in Fruits: Properties and Health Benefits* (pp. 103-123). Springer, Singapore.

	<p>16. Mir, S. A., Ganai, S. A., Shah, M. A., Gani, M., Wani, S. M., Allai, F., & Dar, B. N. Hydrogels as Delivery System for Bioactive Compounds. <i>www. groupexcelindia. com</i>, (2018), 97.</p> <p>17. Farhana Allaie, Tariq Ahmad Ganaie and Muzamil Jan . contribution of women in science: Developing Agriculture and Food Security. Women Empowerment: New Dimensions, Serial Publications pvt Ltd, New Delhi. ISBN:9789386611857</p>
Abstracts Published	<ol style="list-style-type: none"> 1. Farhana Allai and Tariq Ahmad Ganaie (2012). Women and food security. 2. Tariq Ahmad and Farhana Allai (2013). MAP (Modified Atmosphere Packaging) as a viable and sustainable method for meat packaging. 3. Tariq Ahmad and Farhana Allai (2014). Food security scenario in Himalayas. 4. Tariq Ahmad and Farhana Allai (2014). Potentials in the development of meat based functional food 5. Farhana Allai and Tariq Ahmad (2015). Contribution of women in science: developing agriculture and food security 6. Farhana Mehraj Allai, Razia and Shaiq Ganaie (2015). Non thermal technology in food processing: high pressure as model 7. Huma Mukhtar, Shaiq Ganai, Tariq Ahmad and Farhana Allai (2017). Food bioactives peptides as a way forward. 8. Iram qazi, Farhana Mehraj Allai, and Shaiq Ganaie (2017). Utilization of watermelon rind for the prophylactic food products. 9. Meat Analogue-Health promoting Plant based substituents to meat products (2018). Mohsin Aga, Abida Jabeen, Farhana Mehraj Allai, Darakshan Majeed. 10. Aasima Shafi, Farhana Mehraj Allai and Z R A A Azad (2020). Meat Analogue. 11. Farhana Mehraj Allai, and Z R A A Azad (2020). Bioactive compounds in whole grains: Health benefits and

	Nutraceutical properties.
Conferences : Presented Papers/posters	<ol style="list-style-type: none"> 1. 12 Agriculture Science Congress on sustainable livelihood security for smallholder farmers held at ICAR-National Dairy Research Institute, Karnal on 3-6 February, 2015. 2. Two day national interdisciplinary science conference 2015 organized by S.P college , Srinagar 3. National Seminar on Natural Resources of the North Western Himalaya: Threats, Evaluation and Conservation organized by SP College Srinagar, India from 26-27, March 2014. 4. 9th JK Science Congress and Regional Science Congress at University of Kashmir w.e.f 1st -3rd October 2013. 5. 1st J&K Women’s Science Conference organized by S.P college Srinagar, India from 11th -13th, 2012. 6. 2 day National Inter-disciplinary Conference, SSD-2016 on “Science for sustainable development” orgained on 25th -26th feb, 2017 by S.P college. 7. 1st International conference of Metabolic syndrome-Prediabetes-Polycystic ovary syndrome (M P PCOS) Society on 11-13 May-2017. 8. Third National conference on “Contemporary Food Processing and Preservation Technologies” held at Shoolini University, Solan (HP) during 12-13rd April, 2018. 9. Two Day National conference on Recent Advances in Understanding the Role of Phytochemicals in Human Health (RAURPHH) organized by the University of Kashmir, on 25th and 26th of July 2018. 10. 2 Day National Interdisciplinary Science Conference on “Science in Development” organized on 3rd- 4th December, 2018 by Sri Pratap College. 11. 54th annual convention of ISAE and international

	<p>symposium on AI based future technologies in agriculture, Jan 2020.</p> <p>12.9th International conference on Food processing, Nutrition and Fortification with emphasis on Vitamin D, March 2020.</p> <p>13.International conference on science, technology and innovation (STI) for sustainable food system-2020, Dec 2020.</p> <p>14.3rd International Conference on “Interface between Agriculture, Food, Chemical and Biological Sciences” held on 27th - 29th July, 2022 at University of Kashmir, Srinagar, India.</p> <p>15.International Conference on Innovative Food System Transformations for Sustainable Development in Agro-Food and Nutrition Sector held on 16-18th November 2022, at Vignan University, Jointly Organised by Department of Food Technology, VFSTR, Faculty of Agro-based industry, University of Malaysia Kelantan (UMK) in Association of Food Scientists and Technology, CSIR – CFTRI, Mysuru.</p>
<p>Conferences/seminars and trainings attended/participated and organised</p>	<ol style="list-style-type: none"> 1. Four week UGC sponsored General Orientation Course at Academic staff college Jawaharlal Nehru University New Delhi from 10th Feb 2014 to 07th March 2014. 2. One day Saffron Festival Symposium (organized by Directorate of Tourism and Sher-e-Kashmir University of Agricultural Science and Technology of Kashmir) at saffron Research station Dussu Pampore on 30th October 2013. 3. 5-day Short Term Training Programme on “Post Harvest Technologies of Fresh Fruits and vegetables for Commercial Trade” at CSIR-CFTRI, Mysore w.e.f 07th-11th October 2013. 4. 3-day Short Term Training Programme on “Extrusion Processing –Technology, Application and Business Development for the Indian Food and Feed Market” at NIFTEM, Kundli New Delhi w.e.f 8th -10th April 2013. 5. Refresher course organized by HRDC –Bangalore University from 18-01-2016 to 08-02-2016. 6. 2-Day workshop on “Outcome Based Education” held on

26th -27th March, 2018 organised by School of Technology, Islamic University of Science and technology, Awantipora, J&K, under TEQIP-III.

7. Two day National Workshop on “Nanoscience- Opportunities and Challenges”, jointly organized by the Department of Physics and Department of Chemistry, Islamic University of Science and Technology, Awantipora, J&K on 4th and 5th of September, 2018.

8. One week National Faculty Development Programme on “Research trends in information technology (RTIT-2018)” on 25th -29th, September, 2018 organised by Islamic University of Science and Technology, J&K.

9. One day “NPTEL Awareness workshop” on 30-11-2018 conducted by Indian Institute of Technology Kanpur

10. One week faculty development program on “Emerging trends in Physics, Chemical and Mathematical Sciences” held from 14th to 20th Feb, 2019, organized by Islamic University of Science and Technology, Awantipora, J&K

11. One week faculty development programme on “Machine Learning using Python” conducted by IIT Roorkee at Islamic University of Science and Technology J&K from 01 -05 July 2019

12. Food Allergy online training on 13-05-2020.

13. One week webinar series on “Beyond the Boundaries: Reinventing Horizons” from 16-20th May 2020 at Swami Keshvanand Institute of Technology, Management and Gramothan, Jaipur.

14. One day online workshop on “Quality research and scholarly publications using Scopus and Mendeley” on 19th of May 2020, organized by faculty of social sciences at Aligarh Muslim University in collaboration with Elsevier.

15. National webinar series on ‘Holistic Approach towards COVID 19’ organized by Department of Food Science and Nutrition, Sheth P.T. Mahila, College of Arts and Home

Science, Vanita Vishram in collaboration with Internal Quality Assurance Cell (IQAC), Surat, Gujarat from 1st to 6th June, 2020.

16. International webinar on “Efficient Tools for Effective Research Communication and Publications” organized by the World Food Preservation Center, USA from June 12 to 14, 2020.

17. One day “world milk day” organized by college of Dairy and Food Technology, Udaipur (Raj.) 2020.

18. International online workshop on “Application of Statistics in Science and Technology using SPSS” organized by the World Food Preservation Center, USA from August 08 to 10, 2020.

19. One week faculty development programme on “Pedagogy of Scientific Writing, Reporting and Scholarly Networks” organized by Feroze Gandhi Institute of Engineering and Technology, Raebareli from 19-23 June, 2020.

20. One day workshop on “Plagiarism - An Opportunity to Learn, Teach & Excel” on 24th June 2020 at Kashmir University.

21. Online national workshop on “An Insight to Research Proposals, Statistical Techniques and Intellectual Property Rights” organised by College of Veterinary Science and Animal Husbandry, Mhow from 26 to 28 June 2020.

22. 21 days training course on “Preparing and management of result oriented research projects in Agriculture, Horticulture, Animal husbandry and Allied sectors” organized by National Agriculture Development Cooperation Ltd. (NADCL) Baramulla, Jammu and Kashmir, co-organized by Agro-environmental developmental society (AEDS) Rampur, (UP) from 26th -15 June 2020.

23. 6 days training on “Basic Elementary Food Safety Training (EFST) and combat COVID 19 (CC19)” from 6-7-2020 to 10-7-2020 at Guru Nanak Institute of Technology, Kolkata, West

Bengal, India.

24. One day webinar on “Artificial Intelligence and Machine Learning: Its career prospectus after Pandemic” on 17th July 2020 at Bangalore Technical Institute.

25. International Webinar on “Leveraging Artificial Intelligence in Healthcare- Special Reference to COVID-19 Pandemic” held on 28th July, 2020 at Amar Singh College, Jammu and Kashmir.

26. Online webinar on “Coping with COVID: Youth and Mental Health” held on 29th of July 2020.

27. One week faculty development program on “Exemplary practices in Teaching- Learning and evaluation of courses in Computer science and Information technology” jointly organized by Visvesvaraya Technological university, Belagavi and Indian Institute of Information technology, Allahabad from August 3-7, 2020.

28. Webinar on Food Safety, Nutrition & Entrepreneurship opportunities (FSNE-2020) on 5th-7th August, 2020, organised by the Department of Food Processing Technology, Sheikhpara A.R.M Polytechnic, West Bengal.

29. One week faculty development programme on “Fermented foods and beverages” from 18-08-2020 to 24-08-2020, organized by Central Institute of Technology, Kokrajhar.

30. Webinar on “World Entrepreneurs day” conducted on 21st August 2020 by Entrepreneurship development cell (EDC) of Islamic University of Science and Technology & CII, Jammu and Kashmir.

31. 10 days webinar on “Role of Nanotechnology in Food and Agriculture” Organized by Centre for Nanotechnology, College of Agricultural Engineering, UAS, Raichur, Karnataka, India from 20th to 29th August, 2020.

32. National webinar series on “Recent advances in dairy process engineering” from 24th August 2020 to 28th August 2020 organized by Department of Food Process Engineering,

	<p>College of Food and Dairy Technology, Koduvalli in association with Association of Food Scientists & Technologists (India), Chennai Chapter.</p> <p>33. One week faculty development program on “Aqua-food technology (Emerging Food Processing Technologies: Prospects and Challenges for Food and N” from 2021-1-4 to 2021-1-8 at Tezpur University.</p> <p>34. Five days DST-SERB sponsored Karyashala, High-End International Workshop on “Technologies for Increasing the Shelf-Life of Perishable Foods” organized by the Department of Food Process Engineering, National Institute of Technology, Rourkela, Odisha, from 13th to 17th December, 2021.</p> <p>35. Short-term Gian course on “Advances in Sustainable Disruptive Technology in Food Processing” organized by the Department of Food Process Engineering, National Institute of Technology, Rourkela, Odisha, from 27th to 31st December 2021.</p> <p>36. Six Days Short Term Course for Teachers on Indian Knowledge System (IKS) to be organized from 1h to 16th September, 2023 by UGC - Human Resource Development Centre, University of Kashmir, Srinagar in collaboration with University Grants Commission & Indian Knowledge System (IKS), Division of AICTE, Ministry of Education, Govt. of India.</p>
<p>Conferences/seminars and trainings organized</p>	<ul style="list-style-type: none"> • Two day National workshop on “ Food Safety: Current Scenario & Future Challenges” from 18th and 19th September, 2018 , orgained by Department of Food Technology, Islamic University of Science and Technology, Awantipora, J&K • One day interactive session on “Food Industry Factory Operations Overreach”, organized by Department of Food Technology, Islamic University of Science and Technology, Awantipora, J&K under Alumni connect on 4th August 2022. • World Food Day –November 2023

Courses taught and designs	<ul style="list-style-type: none"> ✓ Designed M.Tech course in Department of Food Technology at IUST, Awantipora ✓ Designed B.Tech course in Department of Food Technology at IUST, Awantipora <p>Courses taught:</p> <ul style="list-style-type: none"> ✓ Unit operation (B.Tech) ✓ Food Additives (M.Sc) ✓ Food Engineering (M.Sc) ✓ Process Control and Instrumentation (B.Tech) ✓ Manufacturing Process (B.Tech) ✓ Beverage Technology (M.Tech)
Advisory	<p>Ten Students guided for master's dissertation at IUST</p> <p>Fifty Students in B.Tech at IUST</p>

Farhana Mehraj Allai