

## Curriculum vitae

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### **Dr. Tariq Ahmad Ganaie**

Assistant Professor (Selection Grade)

Currently: Head, Department of Food Technology  
Islamic University of Science and Technology,  
Awantipora, India  
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### **EDUCATIONAL QUALIFICATION**

- **Ph.D.** (Food Technology) from Department of Food Science and Technology University of Kashmir Srinagar, India (2021).
- **M.Tech.** (Post-harvest engineering and Technology) from Aligarh Muslim University, Aligarh, U.P. India (2005).
- **M.Sc.** (Chemistry) from Aligarh Muslim University, Aligarh, U.P. India (2001).
- **B.Sc.** (Hons) with Physics and Mathematics from Aligarh Muslim University, Aligarh, U.P. India (1998).

### **PROFESSIONAL EXPERIENCE**

- **Head**, Department of Food Technology, IUST, Awantipora, Kashmir, India (Jan, 2022 to Till date).
- **Sr. Assistant Professor**, Department of Food Technology, IUST, Awantipora, Kashmir, India (Jan 2013 to Jan, 2022).
- **Assistant Professor**, Department of Food Technology, IUST, Awantipora, Kashmir, India (August 2007- Jan 2013).

## AWARD AND ACHIEVEMENTS

- **DST INSPIRE Awards- MANAK** for the year 2021-22 by Ministry of Science and Technology.
- Coordinator for setting up of NCC and NSS units in University (IUST), 2022.
- **DST INSPIRE Awards- MANAK** for the year 2020-21 by Ministry of Science and Technology.
- **Best Paper** at “International conference on food properties” at Dubai from 22-24, 2018.
- Nominated at National level as member of panel for formulation of Indian Standards on Millet Based Products of **Bureau of Indian Standard (BIS)** New Delhi.
- Appointment as **OBSERVER FOR IGNOU** Term-End Examination June, 2022.

## SUPERVISION

- Under graduate Students: **28**
- Post graduate Students: **11**
- Ph.D Students: **03**
- Post Doctorate: **01**

## PROJECTS HANDLED AND SUPERVISED

“Evaluation and Encapsulation of Bioactive compounds from Himalayan medicinal plants and their utilization in the development of novel functional foods” by Indian Council of Medical Research, 2022 (20 Lakh).

## MEMBERSHIP & MEMBER OF COMMITTEES

- Life Member of Association of Food Scientists & Technologists (India). **AFST/LM/3-2019/SRN/3026**.

- Member Indian Society of Technical Education (ISTE) New Delhi.
- Member University Placement Cell IUST, Awantipora, India.
- Vice Chancellor's Nominee for Departmental Purchase Cum Technical Committee (DPTC) (Department of Chemistry).
- Vice Chancellor's Nominee for the appointment of Lecturer statistics in the Department of Mathematics.
- Nominee as Internal Expert of DBT representative in the IBSC of Islamic University of Science and Technology (IUST-1134).

## PUBLICATIONS

1. Manzoor, S., Masoodi, F. A., Rashid, R., & **Ganaie, T. A.** (2022). Quality changes of edible oils during vacuum and atmospheric frying of potato chips. *Innovative Food Science & Emerging Technologies*, 82, 103185.
2. Zahoor, I., Anjum, N., **Ganaie, T. A.**, Allai, F. M., Al-Ghamdi, A. A., Abbasi, A. M., & Wani, S. A. (2022). Effect of hybrid drying technique on non-traditional Chicory (*Cichorium intybus* L.) herb: Phytochemical, antioxidant characteristics, and optimization of process conditions. *FRONTIERS IN SUSTAINABLE FOOD SYSTEMS*, 6.
3. **Ganie, T. A.**, Wani, S. A., Rather, S. A., Masoodi, F. A., Siddiqui, S. A., & Ibrahim, S. A. (2022). Development of novel functional foods using Himalayan honey having enhanced nutraceutical and nutritional potential. *Frontiers in Sustainable Food Systems*, 6.
4. **Ganaie, T. A.**, Masoodi, F. A., Rather, S. A., & Gani, A. (2021). Exploiting maltodextrin and whey protein isolate macromolecules as carriers for the development of freeze dried honey powder. *Carbohydrate Polymer Technologies and Applications*, 2, 100040.
5. **Ganaie, T. A.**, Masoodi, F. A., Rather, S. A., & Wani, S. M. (2021). Physicochemical, antioxidant and FTIR-ATR spectroscopy evaluation of Kashmiri honeys as food quality traceability and Himalayan brand. *Journal of Food Science and Technology*, 1-10.

6. Rather, S. A., Masoodi, F. A., Rather, J. A., Akhter, R., Gani, A., & **Ganaie, T. A.** (2021). Effects of xanthan gum, canning and storage period on fatty acid profile and cholesterol oxidation of restructured low-fat meat product of India. *Food Chemistry*, 359, 128450.
7. Wani, S. M., Gull, A., Ahad, T., Malik, A. R., **Ganaie, T. A.**, Masoodi, F. A., & Gani, A. (2021). Effect of gum Arabic, xanthan and carrageenan coatings containing antimicrobial agent on postharvest quality of strawberry: Assessing the physicochemical, enzyme activity and bioactive properties. *International Journal of Biological Macromolecules*, 183, 2100-2108.
8. Wani, I. A., Sultan, N., Qadir, N., & **Ahmad, T.** (2021). Physico-chemical, functional and antioxidant properties of wild barnyard grass (*Echinochloa crusgalli* L.) seed flour as affected by gamma-irradiation. *Radiation Physics and Chemistry*, 183, 109409.
9. Jhan, F., Gani, A., Shah, A., Ashwar, B. A., Bhat, N. A., & **Ganaie, T. A.** (2021). Gluten-free minor cereals of Himalayan origin: Characterization, nutraceutical potential and utilization as possible anti-diabetic food for growing diabetic population of the world. *Food Hydrocolloids*, 113, 106402.
10. Manzoor, S., Gull, A., Wani, S. M., **Ganaie, T. A.**, Masoodi, F. A., Bashir, K., ... & Dar, B. N. (2021). Improving the shelf life of fresh cut kiwi using nanoemulsion coatings with antioxidant and antimicrobial agents. *Food Bioscience*, 41, 101015.
11. Rather, S. A., Masoodi, F. A., Rather, J. A., Gani, A., Wani, S. M., **Ganaie, T. A.**, & Akhter, R. (2021). Impact of thermal processing and storage on fatty acid composition and cholesterol oxidation of canned traditional low-fat meat product of India. *LWT*, 139, 110503.
12. 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.
13. Farooq, S., A. Rather, S., Gull, A., Ahmad Ganai, S., Masoodi, F. A., Mohd Wani, S., & **Ganaie, T. A.** (2020). Physicochemical and nutraceutical properties of tomato powder as affected by pretreatments, drying methods, and storage period. *International Journal of Food Properties*, 23(1), 797-808.
14. Mukhtar, H., Gull, A., **Ganaie, T. A.**, Rather, S. A., Masoodi, F. A., & Ganie, S. (2020). Effect of supplementation of amaranth flour on various quality attributes and antioxidant activities of bread. *Current Nutrition & Food Science*, 16(3), 391-396.
15. Irshad, U., Gull, A., Wani, S. M., Masoodi, F. A., **Ganaie, T. A.**, & Jan, N. (2020). Effect of hydrocolloids and storage on physicochemical, phenolic and antioxidant properties of sea buckthorn squash. *Applied biological research* 22 (1), 10-19.

16. **Tariq Ahmad \***, F. A. Masoodi, Sajad A. Rather, S. M. Wani & Amir Gull (2019). Supercritical Fluid Extraction: A Review. *J. Biol. Chem. Chron.* 2019, 5(1), 114-122.
17. Naseem, Z., Gull, A., Wani, S. M., Masoodi, F. A., & **Ganaie, T. A.** (2017). Changes in anthocyanin, total phenolic, antioxidant activity, texture and color of canned strawberry during storage. *Journal of Postharvest Technology*, 5(2), 79-88.
18. Mir, S. A., Shah, M. A., Ganai, S. A., Ahmad, T., & **Gani, M.** (2019). Understanding the role of active components from plant sources in obesity management. *Journal of the Saudi Society of Agricultural Sciences*, 18(2), 168-176.
19. Gull, A., Kumar, P., **Safapuri, T. A.**, Khajuria, A. K., Gandotra, A., & Jan, R. (2018). The effect of adding non-conventional ingredients and hydrocolloids to desirable quality attributes of pasta. A Mini Review. *Croatian journal of food science and technology*, 10(1), 106-111.
20. S.M. Wani. Gull. A, Wani. T. A., Masoodi, F.A., **Ganaie, T.A.** (2017). Effect of edible coating on the shelf-life enhancement of apricot (*Prunus armeniaca* L.). *Journal of Postharvest Technology*, 5(3): 26-34.
21. Amir Gull\*, Khalid Muzaffar, Gulzar Ahmad Nayik, **Tariq Ahmad Ganaie**, Pradyuman Kumar. (2017). Compatibility studies on development of pearl millet flour-based pasta. *Journal of Postharvest Technology*, 2017, 05(3): 22-25.
22. **Ganaie, T. A.**, Mukhtar, H., Allaie, F. M., & Ganie, S. A. (2017). Fermentable Bioactive Peptides as a Functional Molecule. *Asian J. Adv. Basic Sci*, 5(2), 154-167.
23. Naseem, Z., Gull, A., Wani, S. M., Masoodi, F. A., & **Ganaie, T. A.** (2017). Changes in anthocyanin, total phenolic, antioxidant activity, texture and color of canned strawberry during storage. *Journal of Postharvest Technology*, 5(2), 79-88.
24. Jan, A., Gull, A., Haq, R. U., Parray, A., Tabasum, S., & Safapuri, T. A. (2016). Physico-chemical analysis of apple juice concentrates from Kashmir valley. *American Journal of Food Science and Nutrition Research*, 3(3), 42-45.
25. Safa Hamid Wani, S. Hamid Wani, Amir Gull, A. Gull, Farhana Allaie, F. Allaie, **Tariq Ahmad Safapuri**, T. Ahmad Safapuri, & Fatih Yildiz, F. Yildiz. (2015). Effects of incorporation of whey protein concentrate on physicochemical, texture, and microbial evaluation of developed cookies. *Cogent food & agriculture*, 1, 1092406.

26. Jehangeer Bhat, Amir Gull, Farhana Allai<sup>1</sup>, **Tariq Ahmad Safapuri**. (2015). Physical Characteristics and Microbial Analysis of Water Chest nut Supplemented Bread. *American Journal of Food Science and Nutrition Research* 2015; 2(4): 115-118.
27. Islam, R., Khan, M., Wani, G., & **Ganaie, T.** (2008). Reproductive Behaviour and Semen Characteristics of Exotic Rams under Temperate Conditions of Kashmir. *The Indian Journal of Animal Reproduction*, 29(2), 159-163.

## BOOK CHAPTERS

1. Pir Mohammad Junaid, Aamir Hussain Dar, Ishfaq Hamid Dar, Shafat Ahmad Khan, Arshied Manzoor, **Tariq Ahmad Ganaie**, Rafeeya Shams. Extraction of Natural Products from Agro- Industrial Wastes. Elsevier (2023). ISBN: 143-156.
2. Saqib Farooq, Salma Farooq, Sajad Ahmad Rather, **Tariq Ahmad Ganaie**. Supercritical CO<sub>2</sub> extraction of natural products. Extraction of Natural Products from Agro-Industrial Wastes. Elsevier (2023). ISBN: 79-90.
3. Gulzar Ahmad Nayik, Amir Gull, **Tariq Ahmad Ganaie**. Handbook of Oleoresins: Extraction, Characterization, and Applications. CRC Press (2022). ISBN: 978-1-032-01400-5.
4. Farhana Mehraj Allai, Khalid Gul, Insha Zahoor, **Tariq Ahmad Ganaie**, Gazia Nasir and Z.R. Azad Ahmad Azad. "Malnutrition Impact of Zinc on Child Development" Microbial Biofertilizers and Micronutrient Availability. Springer International Publishing (2022). ISBN: 83–100.
5. Saqib Farooq, Manzoor Ahmad Shah, **Tariq Ahmad Ganaie**, Shabir Ahmad Mir. Exogenous Enzymes. Food biopolymers: Structural, functional and nutraceutical properties. Springer International Publishing (2021). ISBN: 319-338.
6. Sajad A Rather, FA Masoodi, Jahangir A Rather, **Tariq A Ganaie**, Rehana Akhter, SM Wani. Protein as Enzymes. Food biopolymers: Structural, functional and nutraceutical properties. Springer International Publishing (2021). ISBN: 299-318.
7. Nairah Noor, Asima Shah, Asir Gani, Adil Gani, Faiza Jhan, Zanoor ul Ashraf, Bilal Ahmad Ashwar, **Tariq Ahmad Ganaie**. Pectin. Food biopolymers: Structural, functional and nutraceutical properties. Springer International Publishing (2021). ISBN: 127-171.
8. Gazalla Akhtar, Saqib Farooq, **Tariq Ahmad Ganaie**, Sajad Ahmad Mir, FA Masoodi. Neutraceutical Properties of Resistant Starch. Food biopolymers: Structural, functional and nutraceutical properties. Springer International Publishing (2021). ISBN: 41-58.
9. Sajad Ahmad Mir, Amir Gull, Gazalla Akhtar, Sajad Ahmad Rather, Farooq Ahmad Masoodi, **Tariq Ahmad Ganaie**, Sajad Mohd Wani. Fabrication and characterization of alginate-based green materials. *Advanced Green Materials*. Woodhead Publishing (2021). ISBN: 85-108.

10. Amir Gull, Maeena Naman Shafiee, Tehmeena Ahad, Sajad Mohd Wani, Farooq Ahmad Masoodi, Pradyuman Kumar and **Tariq Ahmad Ganaie**. Effect of Processing Methods on Carotenoid, Anthocyanin, Antioxidant and Vitamin Content of Fruits and Vegetables. A Comprehensive Guide to Processed Foods. Novo Publishers, Malaysia (2020). ISBN: 978-1-53617-308-6.
11. Manzoor Ahmad Shah, Sajad Mohd Wani, Shaiq Ahmad Ganai, Shabir Ahmad Mir, **Tariq Ahmad Ganaie**, BN Dar. Modified Atmosphere Packaging as a Tool to Improve Shelf Life of Fruits. Emerging Technologies for Shelf-Life Enhancement of Fruits. Apple Academic Publishing, New York, USA (2020). ISBN: 109-128.
12. Maeena Naman Shafiee, Tehmeena Ahad, Amir Gull, Rubiya Rashid, Sajad Ahmad Mir, **Tariq Ahmad Ganaie**, Sajad Mohd Wani, FA Masoodi. Litchi 29. Antioxidants in Fruits: Properties and Health Benefits. Springer (2020). ISBN: 563.
13. Aiman Zehra, HR Naik, Gulzar Ahmad Nayik, Jasmeet Kour, Otilia Bobis Sangeeta, Sajad Ahmad Wani, Amir Gull, Deepu Pandita, **Tariq Ahmad Ganaie**, Vikas Nanda. Kiwi 28. Antioxidants in Fruits: Properties and Health Benefits. Springer (2020). ISBN: 547.
14. Darakshan Majid, BN Dar, Shahnaz Parveen, Abida Jabeen, Farhana Mehraj Allai, Sajad Ahmad Sofi, **Tariq Ahmad Ganaie**. Avacado. Antioxidants in Fruits: Properties and Health Benefits. Springer Singapore (2020). ISBN: 103-123.
15. Sajad a. Rather, f. A. Masoodi, jahangir a. Rather, Rehana, akhter, and **Tariq Ahmad Ganaie**. Protein-Based Delivery Systems. Food Hydrocolloids as Encapsulating agent in delivery system. Routledge Taylor and Francis publisher (2019). ISBN: 9781138600148.
16. Amir Gull, Sajad Ahmad Wani, Pradyuman Kumar<sup>1</sup> and **Tariq Ahmad Ganaie**. Effect of Addition of non-conventional Ingredients and Hydrocolloids on Desirable Quality Attributes of Pasta. A Mini Review. Publishing by Krishi Sanskriti Publications (2017). ISBN: 978-93-85822-60-5.
17. Huma Mukhtar, **Tariq Ahmad Ganaie**, F. A. Masoodi and Sajad Ahmad Rather. Role of women in achieving sustainable development and Food security. Science: Women Empowerment: New Dimensions, Serial Publications Pvt Ltd, New Delhi. ISBN: 9789386611857.
18. Farhana Allaie, **Tariq Ahmad Ganaie** and Muzammil Jan. contribution of women in science: Developing Agriculture and Food Security. Women Empowerment: New Dimensions, Serial Publications Pvt Ltd, New Delhi. ISBN: 9789386611857.
19. Amir Gull, **Tariq Ahmad Ganaie**, Sajad Ahmad Rather, F. A .Masoodi, SA Mir. General Trends in Meat Packaging. Publishing by Krishi Sanskriti Publications New Delhi.. ISBN: 978-93-85822-60-5.

## PAPERS PRESENTED IN CONFERENCES

1. Farhana Mehraj Allai, Z R Azad A Azaz, Kalid Gul, Basharat Nabi Dar, **Tariq Ahmad Ganaie**. Impact of moisture content on microstructural, thermal, bioactive and techno-functional characteristics of extruded whole grain based breakfast cereal enriched with indian horse chestnut flour. **International conference on Innovative Food system transformations for sustainable development in Agro Food and Nutrition sector**, 16-17 Nov, 2022.
2. Saqib Farooq, Amir Gull, **Tariq Ahmad\***, F.A. Masoodi, Sajad A. Rather, Amir Hussain Dar. Emerging role of nanotechnology in the food industry. **5<sup>th</sup>International conference on Nanotechnology for better living (NBL-2019)**. Jointly organized by NIT Sgr and IIT Kharagpur from 7-11April, 2019.
3. Tawseef Ahmad Wani, F.A. Masoodi, Gazalla Iqbal Khan, **Tariq Ahmad Ganaie**. Physicochemical, Functional, Structural and Thermal Characteristics of Chitosan nanoparticles prepared through planetary ball milling. **5<sup>th</sup> International conference on Nanotechnology for better living (NBL-2019)**. Jointly organized by NIT srinagar and IIT Kharagpur, from 7-11 April, 2019.
4. Saqib Farooq, **Tariq Ahmad\***, F.A. Masoodi, Sajad A. Rather, S. M. Wani, Rehana Akhter Recent advances in Biopolymers: A review. *National conference and workshop on Advances in Biopolymers*, 30- 31 October 2018.
5. Sajad A. Rather, F.A. Masoodi, Jahangir. A. Rather, Rehana Akhter, **Tariq Ahmad Ganaie**.Jehangir. A. Rather. Utilization of Apple pomace powder as an antioxidant Fat Replacer in Meat Emulsions. **Recent advances in understanding the role of phytochemicals in human health; A Review**. *Recent advances in understanding the role of phytochemicals in human health* from 25<sup>th</sup> July to 26<sup>th</sup> July 2018.
6. **Tariq Ahmad Ganaie**, F.A. Masoodi, Sajad A. Rather, S. M. Wani, Rehana Akhter. Recent advances in the development of various rapid analytical techniques for authentication of honey in **13<sup>th</sup> J&K Science congress at university of Kashmir** from 2-4april, 2018.
7. Amir Gull, Pradyuman Kumar, **Tariq Ahmad Ganaie**. Functional, nutritional, pasting and micro-structural properties of developed functional cold extruded product. **Ist international conference on recent development in science, humanities & management-2018**.



8. Amir Gull, **Tariq Ahmad Ganaie**. Effect of drying on microstructure, color, water absorption properties of millet-based pasta. **International conference on “Recent trends in agriculture, food science, forestry, horticulture, aquaculture, animal sciences, biodiversity, ecological sciences and climate change at JNU New Delhi** conducted by “Krishi Sanaskriti” in Association with “Social Welfare Foundation from on 16-Sep, 2017.
9. **Tariq Ahmad**, Sagher Ahmad, Farhana Allaie. Studies on the effect of Dehydration techniques, treatments, packaging materials and methods on the quality of buffalo meat during ambient temperature storage at the **International conferences on Food and Bioprocess Technology (ICFBT) by the world academy of Science and Technology, at Dubai 21-22-13, September 2016.**
10. **Tariq Ahmad** and Farhana Allai. Effect of climate change on the food security scenario in Himalayas. **International conference on Natural Resource management for food security and rural livelihood**, new Delhi organized by Soil Conservation Society of India and ICAR New Delhi from 10-13<sup>th</sup> feb 2015.
11. **Tariq Ahmad**, Gull. A, F, M. Allai. Potentials in the development of meat based functional foods. **National conference on “Innovative Techniques in the Development of Functional Foods and Nutraceuticals.** Held at SLIET, Longowal, from 14<sup>th</sup> to 15<sup>th</sup> Feb. 2014.”
12. Amir Gull, S.A. Rather, S.A. Wani, F.A. Masoodi, **Tariq Ahmad Ganaie**. General Trends in Meat Packaging. **International conference on “Energy Technology, Power Engineering & Environment, Sustainability (ETPEES-2014) at JNU New Delhi** conducted by “Krishi Sanaskriti from on 21<sup>st</sup> and 22<sup>nd</sup> June 2014.
13. Present paper in national seminar on **national resources of the north western himalaya: threats, evaluation and conservation at Sri Pratap College Srinagar J&K** On March 26<sup>th</sup>-27<sup>th</sup>, 2014.
14. Participated during 2-day national seminar on the theme ‘**Muslim contribution to modern education approaches and prospects**’ at the department of Islamic studies, IUST Awantipora on 2-3 July 2013.
15. Participated in **Science, tech & Regional Development, opportunities & challenges**. Held at university of Kashmir, Srinagar from 17<sup>th</sup> to 19<sup>th</sup> Sept 2012.
16. Participated in **9<sup>th</sup> JK Science Congress and Regional Science Congress at University of Kashmir w.e.f 1<sup>st</sup> -3<sup>rd</sup> October 2013.**

17. Participated the second **international conference /workshop on emerging food safety risks: challenges for developing countries & workshop on food safety & quality** on 09<sup>th</sup>-11<sup>th</sup> Jan, 2014.

## ABSTRACTS PUBLISHED

1. **Tariq Ahmad Ganaie**, Aamir Hussain Dar, Tahmeed Aijaz, Shafat Ahmad Khan. Food irradiation as a model preservation technique for the food industry. **Proceedings of the DAE-BRNS two-day theme meeting on strategic planning for enhancing research reactor utilization: book of abstracts**. DAE-BRNS two-day theme meeting on strategic planning for enhancing research reactor utilization; Mumbai (India); 6-7 May 2022.
2. Sajad A. Rather, F.A. Masoodi, Jahangir. A. Rather, Rehana Akhter, **Tariq Ahmad**. Effect of Xanthum gum on the formation of cholesterol oxidation products and trans-fatty acids in meat products during thermal processing and storage during **National conference and workshop on Advances in Biopolymers** jointly organized by, Department of Food Science and Technology, University of Kashmir and AFST(I). Mysore from 30<sup>th</sup>-31<sup>st</sup> October, 2018.
3. Huma Mukhtar, Sehreen Naseer, **Tariq Ahmad Ganaie\***, S.M. Wani, Farhana Allaie and Shaiq Ganie, “Effect of Amaranth Flour on Quality and Antioxidant Activities of Bread. storage during **National conference and workshop on Advances in Biopolymers, jointly organized by, Department of Food Science and Technology**, University of Kashmir and AFST(I). Mysore from 30<sup>th</sup>-31<sup>st</sup> October, 2018.
4. Afshan iqbal, Sanya Khan, Jehangir. A. Rather, Rehana Akhter, **Tariq Ahmad Ganaie**, Enrichment of local maize in **13<sup>th</sup> J&K Science congress at university of Kashmir** from 2-4april,2018.
5. Sajad A. Rather, F.A. Masoodi, Jahangir. A. Rather, Rehana Akhter, **Tariq Ahmad**. Effect of Guar and Xanthan Gum on the formation of cholesterol oxidation product in traditional meat product of j&k during thermal processing and storage in **13<sup>th</sup> J&K Science congress at university of Kashmir** from 2-4april,2018.
6. **Tariq Ahmad\***, F.A. Masoodi, Sajad A. Rather, S. M. Wani, Rehana Akhter. Recent advances in the development of various rapid analytical techniques for authentication of honey in **13<sup>th</sup> j&K Science congress at university of Kashmir** from 2-4 April, 2018.
7. Rehana Akhtar, Sajad A. Rather, F. A. Masoodi, **Tariq Ahmad Ganaie**. Best Paper-Food Technology on student paper award in the **3<sup>rd</sup> international conferences on food properties (International conference on food properties 2018) at Dubai** from 22-24, 2018.

8. Food bioactives peptides as a way forward. Huma Mukhtar, Shaiq Ganai, **Tariq Ahmad** and Farhana Allai. **2-day national inter-disciplinary conference SSD**, Department of Env and Water Management Dept. of Env Sc and Dept. of Geology, S.P. College 25-26<sup>th</sup> feb 2017.

## LECTURES/INVITED TALK

1. Delivered lecture on “Processing, storing and selling of milk and milk products” to the participants of PFFME training Programme at SKAUST Kashmir, 2023.
2. Resource person for online faculty induction programme organised by UGC Human Resource Development centre, Aligarh Muslim University on topic “Food Safety and sustainable development goals” 2023.
3. Delivered lecture on “HACCP with special emphasis on certification, FASSAI, food quality and food safety” to the participants of PFFME training Programme at SKAUST Kashmir, 2023.
4. Delivered lecture on “Plant layout and maintenance- comprehensive account” to the participants of PFFME training Programme at SKAUST Kashmir, 2023.
5. Delivered lecture “Food Safety and sustainable development” to the participants on 87<sup>th</sup> Guru Dakshta Faculty Induction Programme organised by University of Kashmir, 2022.
6. Delivered a talk on “Research Prospectus in the present Era” in research orientation workshop organised by Sri Pratab College and Cluster University, Srinagar, 2022.

## CONFERENCES/SEMINARS AND TRAININGS ATTENDED/PARTICIPATED

1. Attended an training Programme of 40 hours duration on Meat & Poultry Product Processing Organized by MOFPI Govt. of India for 20/8/21-20/8/23.
2. Attended one day webinar on “Accelerate research planning using, Scopus, Science Direct and Mendeley,” organized by, IUST Awantipora on 4<sup>th</sup> May 2020.

3. 2-Day National workshop on Food Safety: Current Scenario and Future Challenges organized by Department of Food Technology, IUST Awantipora, under TEQUIP-III, from 18-19 Sep, 2018.
4. Attended one day international workshop on Cyber communication; security and law, organized by Department of Electronics and Communication Engineering, IUST Awantipora on 8<sup>th</sup> May, 2017.
5. Participated in the international conference on sustainable development and technological innovation, at School of Business studies, IUST Awantipora from 23-24<sup>th</sup> December 2015.
6. 12<sup>th</sup> Agriculture Science Congress at NDRI Karnal from Feb 3-6 Feb 2015.
7. Present paper in national seminar on national resources of the north western Himalayan: threats, evaluation and conservation at Sri Pratap College Srinagar J&K on March 26<sup>th</sup>-27<sup>th</sup>, 2014.
8. National Seminar on Natural resources of the North western Himalayas: Threats, evaluation and Conservation at S.P College w.e.f 26<sup>th</sup> -27<sup>th</sup> March 2014.
9. 9<sup>th</sup> JK Science Congress and Regional Science Congress at University of Kashmir w.e.f 1<sup>st</sup> -3<sup>rd</sup> October 2013.
10. Science, tech & Regional Development, opportunities & challenges. Held at university of Kashmir, Srinagar from 17<sup>th</sup> to 19<sup>th</sup> Sept 2012.
11. Three days 1<sup>st</sup> J&K Women Science Congress from 11<sup>th</sup> -13<sup>th</sup> December 2012
12. Attended Virasat- e- Riyasat (A students festival of Music, Dance, Drama.) at the university of Jammu from 24- 26, Feb 2011.
13. 3 days 1<sup>st</sup> J&K Women Science Congress from 11<sup>th</sup> -13<sup>th</sup> December 2012.
14. 9<sup>th</sup> JK Science Congress and Regional Science Congress at University of Kashmir w.e.f 1<sup>st</sup> -3<sup>rd</sup> October 2013.
15. National Seminar on Natural resources of the North western Himalayas: Threats, evaluation and Conservation at S.P College w.e.f 26<sup>th</sup> -27<sup>th</sup> March 2014.

## POPULAR ARTICLES

1. Feeding the Family; how to contribute to food safety at grassroots level. The Daily Greater Kashmir Nov 2, 2012.
2. From SIR to SACHAR; How far have Indian Muslims fared right from the inception of Aligarh Movement to the submission of SACHER Report. The Daily Greater Kashmir Oct 17, 2012.
3. The Killer Hunger; Climate change and the changing Food Security System. The Daily Greater Kashmir Oct 03, 2012.
4. A Landmark Bill or Election Plank? The Daily Greater Kashmir 20, 09, 2013.
5. Ensuring Food Safety & Standard; Describing the framework put in place in the form of FSSAI & FSS act 2006 for taking Indian food processing industry to newer heights & making it more competitive FSSAI has been created with the aim to emerge as a single reference point for all matter relating to Food safety and standards. The Daily Greater Kashmir July, 15, 2014.
6. Rationalization of Academic Infrastructure; There is an urgent need to set a road map for the judicious use of Infrastructure in higher education. The Daily Greater Kashmir Sept 11, 2011.
7. A Landmark bill or vote bank politics, wed 05, feb 2014 (Rising Kashmir).

## CONFERENCES/SEMINARS AND TRAININGS ORGANIZED

1. **Convener** of Workshop on Effective Research Planning and execution using Scopus and ScienceDirect Organised by Department of Food Technology, Islamic University of Science and Technology in collaboration with Elsevier, 2022.
2. **Convener of** Guest lecture on Food processing: opportunities and challenges- innovative ideas and novel concepts for startups and quality enhancement of functional foods using extrusion technology organised by Department of Food Technology, Islamic University of Science and Technology, 2022.

3. **Organizer of (STUTI)-** Synergistic Training Program Utilizing the Scientific and Technological Infrastructure To Celebrate Azadi Ka Amrit Mahotsav during Science Week Awareness Program organized by Islamic University of Science & Technology (IUST), Awantipora, Jammu & Kashmir in association with Punjab University, Chandigarh and supported by the Department of Science and Technology, Government of India, held at Islamic University of Science & Technology (IUST), Awantipora Jammu & Kashmir on February 28<sup>th</sup> 2022.
4. **Chief Coordinator of Two Days Workshop on** “Entrepreneurial Challenges of Newly Established Food Business Operators” Hosted by Skill and Capacity Building Cell (CIED) in collaboration with Department of Food Technology (IUST) held on 11-12 May 2022.
5. **Convenor of Guest Lecture on** “Food Processing: Opportunities & Challenges- Innovative Ideas & Novel Concepts for Startups” & “Quality Enhancement of Functional Foods using Extrusion Technology” at Islamic University of Science and Technology Awantipora Jammu & Kashmir held on 21-09-2022.
6. **Convenor of Workshop** on Effective Research Planning and Execution using Scopus and Science Direct at IUST in collaboration with Elsevier held on 22<sup>nd</sup> September 2022.
7. **Convenor** in One Day Seminar on “Cancer Awareness” at Islamic University of Science and Technology held on 31 October 2022.
8. **Recent advances in understanding the role of phytochemicals in human health** from 25<sup>th</sup> July to 26<sup>th</sup> July 2018. a) Publication Committee.
9. **Advisory and Organising Committee member** of National conference and workshop on Advances in Biopolymers, 2018.
10. **Organising Secretary** of the ASPIRE industry-Academia interaction, Organized by the department of Food Technology, IUST Awantipora. 2013.

### Courses Taught and Designed

- Designed M. Tech course in Department of Food Technology at IUST, Awantipora.
- Designed B. Tech course in Department of Food Technology at IUST, Awantipora.

#### Courses taught:

- Emerging techniques in Food processing
- Food Chemistry (B. Tech)
- Industrial Food Biotechnology (M. Tech)
- Food Engineering (M.Sc.)

- Spice Technology (B. Tech)

**I hereby declare that above information is true from best of my knowledge.**

Date: - 15, Feb, 2023

Place: Srinagar