

# Curriculum vitae

Name: **BASHARAT YOUSUF**

[**Young Scientist (TYSP, Shanghai, PR China-2019-2020)**]\*

[**Shanghai Jiao Tong University\*\***| <http://en.sjtu.edu.cn>],

Currently: Assistant Professor,  
Department of Food Technology,  
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\*Completed my Post-Doctoral research under **Talented Young Scientist program (TYSP)** @CSTEC Govt. of China at Shanghai Jiao Tong University.

Received high level talent certificate, for successfully completing TYSP, from Department of International Cooperation, **Ministry of Science and Technology of China.**

\*\***Shanghai Jiao Tong University** features among the **Top 100 universities of the world** in both *Academic Ranking of World Universities (57)* and *QS World University Ranking (46)*

## Research Highlights

- Cumulative Impact Factor = **109.4**
- Highest impact factor publication = **15.3**
- Citations = **2083**
- H index = **17**
- i10 index = **20**
- Total Publications = **32**
- Journal articles = **21**

- Book chapters = **11**
- My paper figured among the **Most Cited** articles on LWT-FST website, consistently for three years (2018-2021).
- Published my **entire Ph.D. thesis** (in the form of 7 papers and 4 book chapters).
- Received **best papers award** in international conferences abroad.
- Received **CSIR-SRF** to work for my Ph.D. research.
- Received **Talented Young Scientist** fellowship to work for my Post-Doctoral research.
- Serving as **Associate Editor** for **Journal of Postharvest Technology**.

### **Contributions/achievements during Ph.D. at AMU, Aligarh. (2014-2018)**

- 1.** Published **7 research/review papers from my Ph.D. work** with 2 having impact factor of >8 (8.749, 8.025), another 2 having >6 (6.056, 6.056), 1 with 3.117 and 1 with 2.161 and these are reputed journals in the concerned research area.
- 2.** Published **04 book chapters on my Ph.D. topic** in books from reputed publishers like CRC Press and Elsevier.
- 3.** Selected for prestigious **CSIR fellowship** for carrying out Ph.D. work.
- 4.** Presented Ph.D. work as **oral presentations** in two international conferences held abroad (one in **Switzerland** and one in **United Arab Emirates**).
- 5.** Awarded “**Young Research Scholarship**” to attend an international conference in UAE.
- 6.** Selected and granted **financial assistance by AMU** to present my research work in an international conference in Switzerland.
- 7.** Selected for the “**Best Paper Award**” for oral presentation of my Ph.D. work.

### **Contributions/achievements during TYSP Post-Doc at SJTU, Shanghai China. (2019-2020)**

- **Three** first author papers.

## IMPORTANT FELLOWSHIPS

1. **Talented Young Scientist Fellowship** by CSTEC, Govt. of China to perform my Post-Doctoral Research.
2. **CSIR-Senior Research Fellowship (CSIR SRF)** by Council of Scientific and Industrial Research (CSIR), New Delhi to perform my Ph.D. work.

## ACADEMIC QUALIFICATIONS

<b>Post-Doctorate</b> ( <b>Talented Young Scientist Fellow</b> at Shanghai Jiao Tong University, China)	<b>(2019-2020)</b>
<b>Doctor of Philosophy (Ph.D.)</b> Aligarh Muslim University, Aligarh, India (Central University)	<b>(2014 –2018)</b>
<b>Master of Technology (M. Tech.) in Food Engineering and Technology</b> Sant Longowal Institute of Engineering and Technology, Longowal, Punjab, India (Govt. of India funded Institute)	<b>(2010 –2012)</b>
<b>Bachelor of Technology (B. Tech.) in Food Technology</b> Islamic University of Science and Technology, Awantipora, J&K	<b>(2006 –2010)</b>
<b>National Eligibility Test (NET) in Food Technology</b> Agricultural Scientists Recruitment Board	<b>2016</b>

## PROFESSIONAL EXPERIENCE

<b>1. Assistant Professor</b> , Department of Food Technology, Islamic University of Science & Technology.	<b>(Feb, 2023- till date)</b>
<b>2. Lecturer</b> , Department of Food Science & Technology, University of Kashmir.  Besides my routine teaching work,	<b>(2021-2023)</b>

<ul style="list-style-type: none"> <li>▪ I Played a key role in including the programs of Department of Food Science and Technology in IFT directory (<b>the first and only university in India to have this achievement</b>)</li> <li>▪ Prepared preliminary <b>draft of syllabus for B. Voc. Food Technology</b></li> <li>▪ Maintaining the departmental website.</li> <li>▪ In-charge-industrial linkages.</li> </ul>	
<p><b>3. Assistant Professor</b>, Department of Food Science and Technology, Maulana Abul Kalam Azad University of Technology, India</p> <p>Besides my routine teaching work,</p> <ul style="list-style-type: none"> <li>▪ I have key role in in formulating the <b>syllabus</b> for the undergraduate course in Food Science and Technology.</li> <li>▪ I have also helped the department in setting up labs for this newly established department.</li> </ul>	<b>(2020-2021)</b>
<p><b>4. Talented Young Scientist</b>, Department of Food Science and Technology, School of Agriculture and Biology, Shanghai Jiao Tong University, China.</p> <p>Besides my routine research activities,</p> <ul style="list-style-type: none"> <li>▪ I was also involved in assisting the Chair professor of our research team in guiding graduate students of our Lab.</li> <li>▪ I was actively involved in writing manuscripts and research grant proposals for our Lab.</li> </ul>	<b>(2019-2020)</b>
<p><b>5. Assistant Professor</b> (Food Technology), Department of Food Technology and Nutrition, School of Agricultural Sciences, Lovely Professional University, India.</p> <p>Besides regular teaching, I played important role as</p> <ul style="list-style-type: none"> <li>▪ Course Coordinator for various courses of B.Sc. and M.Sc. Programs.</li> <li>▪ Supervisor of M.Sc. Food Technology students for their Dissertations and B.Sc. Students for their Experiential Learning Program.</li> </ul>	<b>(2018)</b>

<p><b>6. CSIR-Senior Research Fellow</b>, Department of Post-Harvest Engineering and Technology, Faculty of Agricultural Sciences, Aligarh Muslim University, Aligarh, India</p>	<p><b>(2017–2018)</b></p>
<p><b>7. Assistant Professor</b> (Food Technology), Department of Bioengineering, Integral University, Lucknow, India.</p> <p>Besides regular teaching, I had a key role in</p> <ul style="list-style-type: none"> <li>▪ Establishing the first Food Technology Lab in the Department</li> <li>▪ Designing and formulation of course curriculum and syllabus for B. Tech. Food Technology Program</li> </ul>	<p><b>(2016)</b></p>

## **AREAS OF EXPERTISE**

I have expertise in fruit and vegetable processing technology. I have worked on use of edible coatings for quality retention and shelf-life improvement of fresh-cut fruits. Mainly, I have used coatings of natural origin. These involved gums obtained from natural sources like flaxseeds and psyllium husk. I have expertise and interest to work on incorporation of bioactive components into edible coatings.

Investigating other emerging technologies for their potential role in quality maintenance and shelf-life extension of fresh and fresh-cut produce is included in my future research plans. I am also interested in studying physiology of fruits. While working on minimally processed fruits during my Ph.D., I have developed a strong interest to explore fruit physiology to better understand its effect on the shelf life and final fruit quality. My vision for future research will include correlating the physiology and handling of fruits with postharvest fruit quality and consumer acceptance.

I have worked as part of a close-knit team of researchers from different disciplines, and have good intercultural and interpersonal skills. I effectively communicate my research to those outside my field.

## **PROJECTS UNDERTAKEN**

### **TYSP Post-Doctoral research**

Food processing Lab, and Edible Oils Lab, Shanghai Jiao Tong University, Shanghai China

- Edible films and coatings
  - ✓ Development of karaya gum films.
  - ✓ Lipid containing edible films and coatings
  - ✓ Incorporating essential oils or compounds derived thereof into edible coatings

**Outcome:** 3 research/review papers

### **Doctoral research**

Food processing and preservation Lab, and high-tech instrumentation Lab, Aligarh Muslim University, Aligarh India

- Coating of fresh-cut fruits
  - ✓ Development of novel edible coatings
  - ✓ Quality and shelf-life analysis of coated fresh-cut fruits
  - ✓ Incorporation of active ingredients into coatings

**Outcome:** 7 research/review papers, 4 book chapters

### **Graduate (masters) research**

Food Biotechnology Lab, Sant Longowal Institute of Engineering & Technology, Longowal India

- Characterization of secondary metabolites from saffron floral waste
  - ✓ Sonication assisted extraction of secondary metabolites from the plant material
  - ✓ Characterization and structure elucidation of major secondary metabolites using chromatographic techniques

**Outcome:** 1 research paper

## **STUDENT SUPERVISION**

- Finalized topics of four master's students (M.Sc. dissertations) who were working under my supervision during my short stay at Lovely Professional University.

- Supervised five B.Sc. students for their Experiential Learning Program at Lovely Professional University.
- Supervised one MSc Thesis at University of Kashmir.
- Currently supervising one M. Tech. Thesis at IUST.

## Research Grants

1. Harnessing the nutraceutical and nutritional potential of organic honey and wild edible fruits of Kashmiri Himalayan region through their combined utilization for the development of second-generation functional foods. (43.42 L, submitted to SERB, as Co-PI).
2. Development and characterization of composite iron rich personalized diet for adolescents and pregnant women by application of 3D-Food Printing technology. (47 L, submitted to ICMR, as Co-PI).

## PUBLICATIONS

### Journal Articles

1. **Basharat Yousuf**, Shimin Wu, Mohammed Wasim Siddiqui (2021). Incorporating essential oils or compounds derived thereof into edible coatings: Effect on quality and shelf life of fresh/fresh-cut produce. *Trends in Food Science and Technology*, 108, 245-257. (IF= 15.3)
2. **Basharat Yousuf**, Khalid Gul, Ali Abas Wani, Preeti Singh, (2016). Health benefits of anthocyanins and their encapsulation for potential use in food systems. *Critical Reviews in Food Science and Nutrition*, 56, 2223-2230. (IF= 10.2)
3. Ovais Shafiq Qadri, Abhaya Kumar Srivastava and **Basharat Yousuf\*** (2019). Trends in foam mat drying of foods: Special emphasis on hybrid foam mat drying technology. *Critical Reviews in Food Science and Nutrition*, 60, 1667-1676. (IF= 10.2)
4. **Basharat Yousuf**, Shimin Wu, Yuan Gao (2020). Characteristics of Karaya gum-based films: Amelioration by inclusion of *Schisandra Chinensis* oil and its oleogel in the film formulation. *Food Chemistry*, 345, 128859. (IF= 8.8)
5. **Basharat Yousuf\*** and Abhaya K. Srivastava, (2019). Impact of honey treatments and soy protein isolate-based coating on fresh-cut pineapple during storage at 4 °C. *Food Packaging and Shelf life*, 21, 100361. (IF= 8)

6. **Basharat Yousuf\***, Abhaya K. Srivastava, (2017). Flaxseed gum in combination with lemongrass essential oil as an effective edible coating for ready-to-eat pomegranate arils. *International Journal of Biological Macromolecules*, 104, 1030-1038. (IF= 8.2)
7. Arshied Manzoor, Saghir Ahmad, & **Basharat Yousuf\*** (2023). Development and characterization of edible films based on flaxseed gum incorporated with *Piper betle* extract. *International Journal of Biological Macromolecules*, 245, 125562 (IF= 8.2)
8. **Basharat Yousuf\***, Ovais Shafiq Qadri, and Abhaya Kumar Srivastava (2018). Recent developments in shelf-life extension of fresh-cut fruits and vegetables by application of different edible coatings: A review. *LWT - Food Science and Technology*, 89, 198–209. (IF= 6)
9. **Basharat Yousuf\***, Abhaya K. Srivastava, (2017). A novel approach for quality maintenance and shelf-life extension of fresh-cut Kajari melon: Effect of treatments with honey and soy protein isolate. *LWT - Food Science and Technology*, 79, 568-578. (IF= 6)
10. **Basharat Yousuf**, Yaqing Sun, Shimin Wu (2021). Lipid and lipid-containing composite edible coatings and films. *Food Reviews International*, 37, 1876084. (IF= 5.8)
11. Arshied Manzoor, **Basharat Yousuf\***, Junaid Ahmad Pandith & Saghir Ahmad (2023). Plant-derived materials incorporated as antioxidant, antimicrobial or antifungal components in coatings/films for food applications. *Food Bioscience*, 53, 102717 (IF= 5.2)
12. **Basharat Yousuf\***, Abhaya K. Srivastava and Saghir Ahmad (2020). Application of natural fruit extract and hydrocolloid-based coating to retain quality of fresh-cut melon. *Journal of Food Science and Technology*, 57, 3647–3658. (IF= 3.1)
13. Mohammed Wasim Siddiqui, Fozia Homa, M. Abu Nayer, A. Ghatak, **Basharat Yousuf**, M. A. Aftab, and Asgar Ali. (2020). Browning metabolism and quality of fresh-cut drumstick (*Moringa oleifera*) as influenced by acidulant treatments. *Journal of Food Science and Technology*. 57, 2010–2016. (IF= 3.1)
14. Khalid Gul, Afshan, A. K. Singh, Preeti Singh, **Basharat Yousuf**, Ali Abas Wani (2015). Chemistry, Encapsulation & Health Benefits of  $\beta$ -carotene. *Cogent Food & Agriculture*. 1,1-11 (IF= 2)



15. Ovais Shafiq Qadri, **Basharat Yousuf\***, and Abhaya Kumar Srivastava (2015). Fresh-cut fruits and vegetables: Critical factors influencing microbiology and novel approaches to prevent microbial risks-A review. *Cogent Food & Agriculture*. 1, 1-12 (IF= 2)
16. Darshanjot Kaur, **Basharat Yousuf**, Ovais Shafiq Qadri (2023). *Syzygium cumini* anthocyanins: Recent advances in biological activities, extraction, stability, characterization and utilization in food systems. *Food Production, Processing and Nutrition* (IF= 1.5)
17. **Basharat Yousuf\*** and Abhaya K. Srivastava (2015). Psyllium (Plantago) gum as an effective edible coating to improve quality and shelf life of fresh-cut papaya (*Carica papaya*). *International Journal of Biological, Biomolecular, Agricultural, Food and Biotechnological Engineering*, 9, 7, 702-707.
18. **Basharat Yousuf**, P. S. Panesar, H. K Chopra, Khalid Gul, (2017). Characterization of secondary metabolites from various solvent extracts of saffron floral waste. *Proceedings of the National Academy of Sciences, Biological Sciences*, 87, 89-100.
19. Khalid Gul, **Basharat Yousuf**, A. K. Singh, Preeti Singh, Ali Abas Wani (2015). Rice bran: Nutritional benefits and its emerging potential in development of functional foods. *Bioactive Carbohydrates and Dietary Fibre*, 6, 24-30.
20. Arshied Manzoor, Saghir Ahmad, & **Basharat Yousuf\*** (2022). Effect of bioactive-rich mango peel extract on physicochemical, antioxidant and functional characteristics of chicken sausage. *Applied Food Research*, 2(2), 100183.
21. Nisar A. Mir, **Basharat Yousuf**, and Adil Gani (2023). Recent Advances in the Modification of Underutilized Pseudocereal Proteins for Improving Their Functionality: A Practical, Comprehensive and Up-To-Date Review. *Food Reviews International*. 1-29. (IF= 5.8)

### In communication

22. Bijay Kumar, Mohammed Wasim Siddiqui, Fozia Homal, Abhijeet Ghatak, Manoj Kundu, D. R. Singh & **Basharat Yousuf** (2023). Ultraviolet radiation processed pineapple juice: Effect on antioxidant potential, microbial spoilage and physical stability. *Foods* (revision submitted). (IF= 5.2)

### Book Chapters

1. **Basharat Yousuf**, and Mohammed Wasim Siddiqui (2019). Fresh-cut fruits and vegetables: Product quality issues and safety concerns. In: Mohammed Wasim Siddiqui

(Ed.), Fresh-cut Fruits and Vegetables: Technologies and Mechanisms for Safety Control. Elsevier Publishers.

2. **Basharat Yousuf**, and Ovais Shafiq Qadri (2019). Preservation of fresh-cut fruits and vegetables by edible coatings. In: Mohammed Wasim Siddiqui (Ed.), Fresh-cut Fruits and Vegetables: Technologies and Mechanisms for Safety Control. Elsevier Publishers.
3. **Basharat Yousuf**, Nisar Ahmad Mir, Mamta Bhardwaj, Khalid Gul, and ali Abas Wani (2019). Introduction to food hydrocolloids. In: A. Gani (Ed.), Food Hydrocolloids as Encapsulating Agents in Delivery Systems. CRC press.
4. Khalid Gul, Nisar Ahmad Mir, **Basharat Yousuf**, and Preeti singh (2019). Approaches of gama irradiation for extending the shelf life of fruits. In: B. N. Dar and S. A. Mir (Eds.), Emerging Technologies for Shelf-Life Enhancement of Fruits. CRC Press.
5. Nisar Ahmad Mir, **Basharat Yousuf**, Khalid Gul, Charanjit Singh Riar, and Sukhcharan Singh (2019). Cereals and pseudocereals: General introduction, classification and nutritional properties. In: S. C. Deka, D. Seth, N. R. S. Hulle (Eds.), Food Bioactives, Functionality and Applications in Human Health. CRC press.
6. Nisar Ahmad Mir, **Basharat Yousuf**, Mamta Bhardwaj, Khalid Gul, Charanjit Singh Riar, and Sukhcharan Singh (2019). Food Proteins: An overview. In: A. Gani (Ed.), Food Biopolymers: Structural, Functional and Nutraceutical Properties. Springer publishers.
7. Khalid Gul, Nisar Ahmad Mir, **Basharat Yousuf**, Farhana Mehraj Allie, and Savita Sharma (2019). Starch: An overview. In: A. Gani (Ed.), Food Biopolymers: Structural, Functional and Nutraceutical Properties. Springer publishers.
8. **Basharat Yousuf**, Ovais Shafiq Qadri, and Abhaya Kumar Srivastava (2018). Antimicrobial packaging: Basic concepts and applications in fresh and fresh-cut fruits and vegetables. In: Mohammed Wasim Siddiqui, Mohammad Shafiur Rahman, and Ali Abas Wani (Eds.), Innovative Packaging of Fruits and Vegetables: Strategies for Safety and Quality Maintenance. Taylor and Francis.
9. Ovais Shafiq Qadri, **Basharat Yousuf**, and Abhaya Kumar Srivastava (2016). Fresh-Cut produce: Advances in preserving quality and ensuring safety. In: Mohammed Wasim Siddiqui (Eds.) Postharvest Management of Horticultural Crops: Practices for Quality Preservation. Taylor and Francis.
10. Khalid Bashir, Kulsum Jan, **Basharat Yousuf** and Manjeet Aggarwal (2015). Studies on utilization of gums for encapsulation of various ingredients used in food industries. In: C.S.

Riar, D.C. Saxena, Sukhcham Singh, Vikas Nanda and Navdeep Jindal (Eds.), Functional Foods and Nutraceuticals: Sources and their Developmental Techniques. New India Publishing Agency, New Delhi, India.

## **CONFERENCES/SEMINARS/SYMPOSIUM/TRAINING PROGRAM**

Attended and participated in the following national and international events in India and abroad.

### **Foreign countries**

1. Participated (oral presentation) in international conference “ICNFS 2015: International Conference on Nutrition and Food Sciences” held during July, 29-30, 2015 in Zurich, Switzerland.
2. Participated (oral presentation) in 23rd International Conference on Researches in Science & Technology (ICRST)” held on Oct 12 & 13, 2017 in Dubai, United Arab Emirates.

### **Within India**

3. Participated (oral presentation) in international conference “Innovations in food processing, value chain management and food safety” at National Institute of Food Technology Entrepreneurship and Management, Haryana, India.
4. Participated (oral presentation) in UGC sponsored national seminar “Green technologies, energy security and sustainable development” - 2012 at UICET, Panjab University, Chandigarh, India.
5. Attended international workshop on “Food safety” at National Institute of Food Technology Entrepreneurship and Management, Haryana, India.
6. Attended “National level training program on “Food Safety”. 6-7 March 2016 at Regional Food Research and Analysis Centre, Lucknow, India.
7. Attended training program on “Startups and innovation for Agri-Entrepreneurship” at National Bureau of Fish Genetic Resources, Lucknow, India.
8. Attended conference on “Intellectual property rights- a significant tool for sustainable agriculture” 2-3 April 2016 at Integral University, Lucknow, India.

## **CONFERENCES ORGANISED**

- Organizing Secretary for “2<sup>nd</sup> International Conference on Advances in Biopolymers-2021” and Workshop on “Fermented Foods and Gut Health” organized at Department of Food Science and Technology, University of Kashmir on 8-9 November, 2021.

- Organizing Secretary for “International Conference on interface between Agriculture, Food, Chemical and Biological Sciences-2022” organized at Department of Food Science and Technology, University of Kashmir on 27-29 July, 2022.

## **AWARDS, APPRECIATIONS, AND HONORS**

1. Selected for Talented Young Scientist Program (TYSP) by China Science and Technology Exchange center (CSTEC), Govt. of China.
2. Selected and funded by Aligarh Muslim University to attend “ICNFS 2015: International Conference on Nutrition and Food Sciences” held in Zurich, Switzerland during July, 29-30, 2015.
3. Qualified ASRB/ICAR- National Eligibility Test-2016 (Food Technology).
4. Best Paper Award for the oral presentation of paper entitled “A novel approach for quality maintenance and shelf-life extension of fresh-cut Kajari melon: Effect of treatments with honey and soy protein isolate” during “23rd International Conference on Researches in Science & Technology (ICRST)” held on 12-13 Oct, 2017 in Dubai, United Arab Emirates.
5. Selected for prestigious CSIR-Senior Research Fellowship-2016 for Ph.D. work by Council of Scientific & Industrial Research (CSIR), India.
6. Selected and awarded with “Young Researcher Scholarship” by Global Research and Development Services for attending 23rd International Conference on Researches in Science & Technology (ICRST) held on 12-13 Oct, 2017 at Deira, Dubai, UAE.
7. Outstanding Reviewer Certificate (2018) by LWT-Food Science and Technology (Elsevier publishers).

## **REVIEWER OF HIGH IMPACT FACTOR AND REPUTED JOURNALS IN THE AREA OF FOOD SCIENCE AND TECHNOLOGY**

- Critical Reviews in Food Science and Nutrition (Tylor and Francis)
- Food Packaging and Shelf life (Elsevier).
- Food Reviews International (Tylor and Francis)
- LWT-Food science and Technology (Elsevier).
- Food Chemistry (Elsevier).
- Trends in Food Science and Technology (Elsevier).
- Journal of Consumer Protection and Food Safety (Springer).

- Journal of Food Process Engineering (Wiley).
- Journal of Food Processing and Preservation (Wiley).

### **EDITORIAL BOARD MEMBER**

- Associate Editor Journal of Postharvest Technology.
- Associate Editor Frontiers in Food Science and Technology
- Editorial board member for NASS Journal of Agriculture (2019-2022).
- Editorial board member for American Journal of Food Science and Nutrition.

### **PROFESSIONAL MEMBERSHIPS**

- Life member of Scientific and Technical Research Association (STRA)
- Life member Teaching and Education Research Association (TERA)

### **SUBJECTS TAUGHT IN DIFFERENT UNIVERSITIES**

- Principles of Food Engineering (UoK)
- Food Plant Design (UoK)
- Fruit and Vegetable Processing (IU)
- Food Packaging (UoK)
- Food Fermentation (LPU)
- Principles of Food Processing (LPU)
- Technology of Meat and Poultry Processing (MAKAUT)
- Specialty Foods and Beverages (MAKAUT)
- Emerging Technologies in Food Processing (AMU)
- Food Quality and Safety (MAKAUT)
- Industrial Microbiology (UoK)
- Meat Science-Elective (UoK)
- Food Safety-Elective (UoK)
- Technology of Spices, Flavors and Plantation Crops (IUST)
- Product Design and Development (IUST)
- Food Safety and Standards (IUST)

## **COUNTRIES VISITED** (In context with research and academics)

- Switzerland (2015)
- United Arab Emirates (2017)
- Peoples Republic of China (2019-2020)

## **INVITED LECTURES**

- Lecture on “Food Security and Future Foods” in webinar on “New Insights on Drought Proofing and Futuristic Food Security” organized by National Institute of Disaster Management, New Delhi Ministry of Home Affairs, GOI on 25 September, 2021.
- Lecture on “Recent Trends in Milk Fraud at Global Level and its Detection” in high-end workshop on Emerging Techniques for evaluation of milk products organized at Department of Food Science & Technology, University of Kashmir, Srinagar on 07 March, 2022.
- Lecture on “Manufacture of Plant Based Meat Analogues Through Extrusion Processing” in high end workshop organized by Department of Food Science, Sher-Kashmir University of Science and Technology, Kashmir on 30-09-2022.
- Lecture on “Polymerase Chain Reaction (PCR) and its Applications in Food Technology” in high end Karyashala workshop entitled “Microbiological Evaluation Techniques in Food Products” organized by Department of Food Science & Technology University of Kashmir, Srinagar on 16 February, 2023.

## **WEB PAGES:**

**ResearchGate:** <https://www.researchgate.net/profile/Basharat-Yousuf>

**Google Scholar:** [https://scholar.google.com/citations?user=zDn\\_EhQAAAAJ&hl=en](https://scholar.google.com/citations?user=zDn_EhQAAAAJ&hl=en)

**LinkedIn:** <https://www.linkedin.com/in/basharat-yousuf-7b753078/>

**IUST web page:** <https://www.iust.ac.in/faculty-details.aspx?deptcode=DOFT&empId=2318>

**Basharat Yousuf**