



KAISER YOUNIS

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Food Technologist with 7+ years of experience in research and development, teaching, and mentoring. Proven ability to develop and implement new food products and processes. Expertise in food processing, preservation, analysis, and quality control. Highly skilled in research methodology, data analysis, and scientific writing.

R & D EXPERIENCE

1. Extraction of pectin and Protein from Agro-industrial food waste.
2. Utilization of by-products like Mosambi peel, Apple pomace, Pineapple pomace, and Kadam peel in food.
3. Development of instant Kashmiri Tea via freeze drying.
4. Development of fiber-rich Cookies, Jam, Sausages, Patties.
5. Development of Energy bar from chironji seeds
6. Under-utilized crop utilization for the development of new food products
7. Development of Edible spoon from citrus waste.
8. Development of Biodegradable films from citrus waste

PROFESSIONAL EXPERIENCE

Islamic University of Science and Technology, Assistant Professor APPENDIX I

20th February 2023 to present.

Teaching and research.

Integral University Lucknow, Assistant Professor APPENDIX I

26th August 2016 To 16th February 2023

Teaching and conducting laboratory experiments. As a team leader, guiding students in Research and Development projects.

Mentoring the students and writing scientific articles.

CCS Hisar Agricultural University, Junior Research Fellow

1st January 2013 To 31st March 2013

Research and Development on the production of vinegar from underutilized fruits. Publishing the scientific reports.

EDUCATION

Ph.D.: ALIGARH MUSLIM UNIVERSITY

Year completion 2016

Research and Development on waste utilization of fruits in meat products. Publishing research and review articles.

M TECH FOOD TECHNOLOGY: GURU JAMBHESHWAR UNIVERSITY OF SCIENCE AND TECHNOLOGY

Year completion 2012

Theory and Lab subjects. Research and Development on waste utilization of fruits in cookies and jam. Publishing research articles.

Food analysis training.

B TECH FOOD TECHNOLOGY: ISLAMIC UNIVERSITY OF SCIENCE AND TECHNOLOGY

Year completion 2010

Theory and Lab subjects of Food Technology. Industrial training.

SKILLS

- Research & Development
- Food Quality Control
- Scientific Writing
- Team Leadership
- Food Processing
- Research Methodology
- Product Development
- Data Analysis

PUBLICATIONS AND PATENTS

- Scientific publications in reputed journals: **Appendix II** <https://scholar.google.com/citations?user=orldzjoAAAAJ>
- Patent on "Lagenaria Siceraria Based Low-Fat Functional Mayonnaise"

ADVISORY & MEMBERSHIPS

- Advisory Board member (Food Science & Nutraceutical) for the next two financial years (Jan 2023 to Dec 2025) at Flavin Labs Private Limited, Lucknow.
- Life-time member of Association of Food Scientists & Technologists (India) from 31st of July 2021. Registration No. AFST9024
- Life-time member of Indian Society of Agricultural Engineers Membership no. LM-12443-29-06-2022
- Guest Editor of a Special Issue on "Plant Proteins for Sustainable Food Production - Serving present to secure the future". International Journal of Food Science & Technology - Wiley Online. <https://lnkd.in/g8iEsPwR>
- Editorial member of Environmental Nanotechnology (special issue) on Nanotechnology for Food, Agriculture, and Sustainability (Frontiers).

OTHER INFORMATION Appendix III

Appendix I

ACCOMPLISHMENTS AT MY PRESENT WORK

1. Teaching graduate and undergraduate students various food technology subjects including bakery, post-harvest technology, thermodynamics, supply chain management, and dairy technology.
2. Examination coordinator, Department of Food Technology, IUST
3. Alumni coordinator, Department of Food Technology, IUST.
4. National Board of Accreditation coordinator, Department of Food Technology, IUST.
5. Mentor of various B Tech Food Tech students, IUST.
6. Website coordinator, Department of Food Technology, IUST.
7. Deputy In charge Examination, Department of Food Technology, IUST.
8. Guiding master's students in their research endeavors.

ACCOMPLISHMENTS AT INTEGRAL UNIVERSITY, LUCKNOW

1. Taught Ph.D., graduate, and undergraduate students various food technology subjects including cereals, meat, dairy, preservation, and food engineering in theory and laboratory.
2. **Member of Criteria II of NAAC**
3. **Course coordinator of M Tech Food Technology.**
4. **Educational tour coordinator.**
5. **Mentor of various B Tech Biotech and Food Tech students**
6. **Number of Ph.D. students guided.**
 - a) Co-guide: Dr. Khwaja Osama "Physicochemical Characterization, Mass Modeling, and Utilization of Under-Utilized Fruit of *Neolamarckia cadamba*".
 - b) Guide: Ms. Poonam Sharma working on "Novel applications of pectin extracted from food waste"
7. **Postgraduate students guided.**
 - a) **Ms. Alweera Ashfaq worked on the preparation of oleogels from the protein isolate extracted from the mustard meal.**
 - b) **Ms. Marya Ali** working on the optimization of Kashmiri tea extraction parameters.
 - c) **Ms. Zainab Sultan** worked on the "Optimization of pH for *Brassica juncea* meal protein extraction using response surface methodology".
 - d) **Ms. Samra Fatima** worked on "Microwave-assisted protein extraction from the defatted mustard meal and determination of its functional properties."
 - e) **Ms. Nuzhat Bashir** worked on the "Study on high-pressure processing of food products."
 - f) **Ms. Priya Kumari** worked on the "Shelf-life study of tomatoes coated with an edible film made of carboxymethyl cellulose and eucalyptus oil."
8. **Undergraduate students guided.**
 - a) **Ms. Alweera Ashfaq** worked on "Microwave-assisted protein extraction from the defatted mustard meal and determination of its functional properties."
 - b) **Ms. Nazia Khursheed** worked on protein extraction from mosambi peel powder.
 - c) **Ms. Zayeema Anjum** worked on coating eggs with sodium alginate incorporated with Kadam extract.
 - d) **Ms. Anshara Mujtaba** worked on the Vacuum drying of *Neolamarckia cadamba* fruit.
 - e) **Mr. Zubair Khan** worked 'to compare the physicochemical, sensory, and shelf life of potato powder cookies and wheat flour cookies.
 - f) **Mr. Aatif** worked 'to study the physicochemical, sensory and shelf life of cookies incorporated with *Citrus limetta* peel powder'.
 - g) **Ms. Mehnaaz Parveen** worked on 'Investigating the effect of pectin on physicochemical and sensory properties of cookies.

Appendix II

RESEARCH ARTICLES (IF 50.2)

1. Siddiqui, B., Ahmad, A., Yousuf, O., **Younis, K.** (2023). Exploring the Potential of Mosambi Peel and Sago Powder in Developing Edible Spoon: A Step Towards Sustainable Valorization. *Sustainable Food Technology (RSC)* 1, 921–929 <https://doi.org/10.1039/D3FB00111C> IF N/A. ISSN 2753-8095.
2. Jahan, K., Fatima, S., Osama, K., **Younis, K.**, Yousuf, O. (2022). Boosting Protein Yield from Mustard (*Brassica juncea*) meal via Microwave-Assisted Extraction and Advanced Optimization Methods. *Biomass Conversion and Biorefinery*. 13, 16241–16251. **IF4** <https://doi.org/10.1007/s13399-023-04662-3> ISSN: 2190-6815
3. Safvi, A.F., Ahmad, A., **Younis, K.**, Yousuf, O. (2023). Development of energy bar by adding underutilized Chironji (*Buchanania lanzan*) seeds. *Food and Humanity*. 1: 44–50. <https://doi.org/10.1016/j.foohum.2023.04.003> ISSN: 2949-8244, **IF 0**
4. Sharma, P., Osama, K., Varjani, V., Farooqi, A., **Younis, K.** (2022). Microwave-assisted valorization and characterization of Citrus limetta peel waste into pectin as a perspective food additive. *Journal of Food Science and Technology*. ISSN no. 0975-8402, <https://doi.org/10.1007/s13197-023-05672-9> **IF 3.1**
5. Osama, K., Siddiqui, M.H., Makroo, H.A., **Younis, K.** (2022). Development of cookies enriched with fiber and calcium-rich *Neolamarckia cadamba* fruit powder. *Journal of Food Measurement and Characterization* <https://doi.org/10.1007/s11694-022-01656-z> ISSN: 2193-4126 **IF 3.4**
6. Khurshed, N., Osama, K., Eldesoky, G.E., Wabaidur, S.M., Islam, M.A., **Younis, K.** (2022). Ultrasound-Assisted Protein Extraction from Mosambi Peel Support Vector Regression and Genetic Algorithm Based Modelling and Optimization. *Journal of Food Processing and Preservation*, 46(11) e16979 <https://doi.org/10.1111/jfpp.16979> ISSN:1745-4549 **IF 2.5**
7. Jahan, K., Ashfaq, A., Islam, R.U., **Younis, K.**, Yousuf, O. (2022). Optimization of ultrasound-assisted protein extraction from defatted mustard meal and determination of its physical, structural, and functional properties. *Journal of Food Process Preservation*. 00: e16764. <https://doi.org/10.1111/jfpp.16764> ISSN:1745-4549 **IF 2.5**
8. Osama, K., Mujtaba, A., Siddiqui, M.H., Qadri, O.S., **Younis, K.**, (2022). Optimization of vacuum drying and determination of functional properties of Kadam (*Neolamarckia cadamba*) fruit powder. *Journal of Food Process Preservation*. 00: e16751. <https://doi.org/10.1111/jfpp.16751> ISSN:1745-4549 **IF 2.5**
9. Sharma, P., Osama, K., Varjani, V., **Younis, K.** (2022). Sustainable utilization of Citrus limetta peel for obtaining pectin and its application in cookies as a fat replacer. *Journal of Food Science and Technology*. ISSN no. 0975-8402, DOI: 10.1007/s13197-022-05424-1 **IF 3.1**
10. Ahmad, A., Dubey, P., **Younis, K.**, Yousuf, O. (2022) Mosambi (*Citrus limetta*) peel and Sago based biodegradable film: Development and characterization of physical, water barrier and biodegradation properties. *Bioresource Technology Reports*. 18, ISSN:2589-014X **IF 0**
11. Osama, K., **Younis, K.**, Qadri, O.S., Parveen, S. Siddiqui, M.H., (2022). Development of under-utilized kadam (*Neolamarckia cadamba*) powder using foam mat drying. *LWT- Food science and technology*. 154, 1-8: . <https://doi.org/10.1016/j.lwt.2021.112782> ISSN: 0023-6438, **IF 6**
12. **Younis, K.**, Ahmad, S., Malik, M. (2021). Mosambi peel powder incorporation in meat products: Effect on physicochemical properties and shelf-life stability. *Applied Food Research*. 1:2 1-12 <https://doi.org/10.1016/j.afres.2021.100015> ISSN: 2772-5022. **IF 0**
13. Islam, R.U., Ali, K.M., **Younis, K.** (2020). Optimization of freeze-dried tomato powder and olive oil for oven and microwave cooked chicken patties by response surface methodology. *Indian Journal of Poultry Science*. 55 (3): 189-197. *Indian Journal of Poultry Science*. ISSN: 0974-8180. DOI: [10.5958/0974-8180.2020.00044.6](https://doi.org/10.5958/0974-8180.2020.00044.6) **IF 0**
14. Jan, A., Sood, M., **Younis, K.**, Islam, R.U. (2020). Brown rice based weaning food treated with gamma irradiation evaluated during storage. *Radiation Physics and Chemistry*. 177: 1-11. <https://doi.org/10.1016/j.radphyschem.2020.109158> **ISSN** 0969-806X. **IF 2.9**
15. Osama, K., Siddiqui, M.H., **Younis, K.** (2020). Underutilized kadam (*Neolamarckia cadamba*) fruit: Determination of some engineering properties and drying kinetics. *Journal of the Saudi Society of Agricultural Sciences*. 19(6): 401-408. ISSN 1658077X. **IF 0**
16. Ahmad, S.S., Khalid, M., **Younis, K.** (2020). Interaction study of dietary fibers (pectin and cellulose) with meat proteins using bioinformatics analysis: An *In-Silico* study. *LWT- Food science and technology*. 119: 1-8. ISSN: 0023-6438 <https://doi.org/10.1016/j.lwt.2019.108889> ISSN 10961127 **IF 6**
17. **Younis, K.**, Ahmad, S., Osama, K. & Malik, M. (2019). Optimization of the de-bittering process of mosambi (*Citrus limetta*) peel: Artificial neural network, Gaussian process regression, and Support vector machine modeling approach. *Journal of Food Process Engineering*. 42(6): 1-12. DOI:10.1111/jfpe.13185 1745-4530 ISSN: 1745-4530 **IF 3**
18. **Younis, K.**, Ahmad, S. (2018). Quality evaluation of buffalo meat patties incorporated with apple pomace powder. *Buffalo Bulletin*. 37(3): 389-401 ISSN: 0125-6726 <https://158.108.80.26/kuojs/index.php/BufBu/article/view/592> **IF 0.200**
19. Chaurasiya, P., **Younis, K.**, Qadri, O.S., Shrivastava, G. and Osama, K (2018). Comparison of Gaussian Process Regression, Artificial Neural Network, and Response Surface Methodology modeling approaches for predicting the drying time of mosambi (*Citrus limetta*) peel. *Journal of Food Process Engineering*, 42(2): 1-8. DOI:10.1111/jfpe.12966 ISSN: 1745-4530 **IF 3**
20. **Younis, K.**, Islam, R., Jahan, K., Kandu, M. & Ray, A. (2015). Investigating the Effect of Mosambi (*Citrus limetta*) Peel Powder on Physicochemical and Sensory Properties of Cookies. *Quality Assurance and Safety of Crops & Foods*. 8(3): 393-398 ISSN 1757X <https://doi.org/10.3920/QAS2015.0706> **IF 4**
21. Aman, M.I., **Younis, K.**, & Ahmad, S. 2015. Development, quality evaluation and shelf-life studies of buffalo meat emulsion sausage incorporated with different types of extenders. *Journal of Industrial Research & Technology*. 5(1): 8-16 ISSN 2229-9467 **IF 0**
22. **Younis, K.**, & Ahmad, S. 2015. Waste utilization of apple pomace as a source of functional ingredient in buffalo meat sausage, *Cogent Food & Agriculture*, 1: 1119397. ISSN: 2331-1932 **IF 2**
23. **Younis, K.**, Islam, R., Jahan, K., Yousuf, B. & Ray, A. (2015). Effect of addition of mosambi (*Citrus limetta*) peel powder on textural and sensory properties of papaya jam. *Cogent Food & Agriculture*, 1: 1023675. ISSN: 2331-1932 **IF 2**
24. **Younis, K.**, Siddiqui, S., Jahan, K. & Dar, M.S. (2014). Production of wine from overripe guava (*Psidium guajava* L Cv. Safada) and ber (*Ziziphus mauritiana* L Cv. Umran) fruits using *Saccharomyces crevice*s Var. HAU 1. *Journal of Environmental Science, Toxicology and Food Technology*. 8(1): 2319-2402. ISSN 2319-2402 **IF 0**

REVIEW ARTICLES (IF 58.1)

1. Bashir, N., Yousuf, O., **Younis, K.** (2023) An Overview Encompassing the Present Status of Jaggery Processing. *Sugar Tech.* **IF: 1.9** <https://doi.org/10.1007/s12355-023-01297-6> ISSN 0974-0740
2. Ashfaq, A., Osama, K., Yousuf, O., **Younis, K.** (2023) Sustainable Nonfarm Approaches to Achieve Zero Hunger and Its Unveiled Reality. *Journal of Agricultural and Food Chemistry.* <https://doi.org/10.1021/acs.jafc.2c09095> **IF: 6.1**
3. Siddiqui, H., Sultan, Z., Yousuf, O., Malik, M., **Younis, K.** (2023). Health benefits and functional properties of dietary fiber extracted by using ultrasound technique: a review. *Bioactive Carbohydrates and Dietary Fibre.* 30: 1-11. <https://doi.org/10.1016/j.bcdf.2023.100356> ISSN: 2212-6198 **IF 0**
4. Singh, P., A., Dubey, P., **Younis, K.**, Yousuf, O. (2022). A Review on the Valorization of Coconut Shell Waste. *Biomass Conversion and Biorefinery.* Just accepted. ISSN: 2190-6815, **IF 4**
5. **Younis, K.**, Ashfaq, A., Ahmad, A., Anjum, Z., Yousuf, O. (2022). A Critical review focusing the effect of ingredients on the textural properties of plant-based meat products. *Journal of Texture Studies.* Just accepted <https://doi.org/10.1111/jtxs.12704> ISSN:1745-4603 **IF 3.2**
6. Jahan, K., Ashfaq, A., Yousuf, O., **Younis, K.**, Islam, R.U. (2022). A review of the effects of ultrasound-assisted extraction variables on total protein yield and functional characteristics. *Journal of Food Measurement and Characterization.* Just accepted. <https://doi.org/10.1007/s11694-022-01390-6> ISSN: 2193-4126 **IF 3.4**
7. Sharma, P., Vishvakarma, R., Gautam, K., Vimala, A., Gaurb, V.K., Farooqui, A., Varjani, V., **Younis, K.** (2022). Valorization of citrus peel waste for the sustainable production of value-added products. *Bioresource Technology.* 351. ISSN: 0960-8524, DOI: 10.1016/j.biortech.2022.127064 **IF 11.4**
8. Ashfaq, A., Khurshheed, N., Fatima, S., Anjum, Z., **Younis, K.** (2022). Application of nanotechnology in food packaging: Pros and Cons. *Journal of Agriculture and Food Research.* 7: 1-14, <https://doi.org/10.1016/j.jafr.2022.100270> ISSN : **2666-1543, IF 3.8**
9. **Younis, K.**, Yousuf, O., Qadri, O. S., Jahan, K., Islam, R.U., Osama, K. (2021). Incorporation of Soluble Dietary Fiber in Comminuted Meat Products: Special Emphasis on Changes in Textural Properties. *Bioactive Carbohydrates and Dietary Fibre.* 27 <https://doi.org/10.1016/j.bcdf.2021.100288>. ISSN: 2212-6198, **IF 0**
10. Ashfaq, A., Jahan, K., Islam, R.U., **Younis, K.** (2021). Protein-based functional colloids and their potential applications in food: A review. *LWT- Food science and technology.* 154. <https://doi.org/10.1016/j.lwt.2021.112667> ISSN: 0023-6438, **IF 6**
11. Ahmad, S.S., **Younis, K.**, Philippe, J., Aschner, M., Khan, H. (2021). Strategic Approaches to Target the Enzymes using Natural Compounds for the Management of Alzheimer's Disease: A Review. *CNS Neurol Disord Drug Targets.* 21: 7, 610-620 doi: 10.2174/1871527320666210811160007. ISSN: 1996-3181. **IF 3**
12. Ahmad, S.S., Yousuf, O., Islam, R.U., **Younis, K.** (2021). Silver nanoparticles as an active packaging ingredient and its toxicity. *Packaging Technology and Science.* 34(11-12): 653-663 <https://doi.org/10.1002/pts.2603> ISSN:1099-1522. **IF 2.6**
13. Ashfaq, A., **Younis, K.** (2021). Ultrasound-assisted Extraction of Plant-Based Proteins: A Novel Technique. *Indian Journal of Pure and Applied Bioscience.* 9(3). DOI: <http://dx.doi.org/10.18782/2582-2845.8676> ISSN: 2582 – 2845 **IF 0**
14. Ahmad, S.S., Khalid, M., Kamal, M.A., **Younis, K.** (2021). Study of nutraceuticals and phytochemicals for the management of Alzheimer's disease: A review. *Current Neuropharmacology.* 19(11):1884-1895. DOI: 10.2174/1570159X19666210215122333 **ISSN: 1875-6190 IF 5.3**
15. Shukla, P., Chaurasia, P., **Younis, K.**, Qadri, O. S., Faridi, S. A., & Srivastava, G. (2019). Nanotechnology in sustainable agriculture: studies from seed priming to post-harvest management. *Nanotechnology for Environmental Engineering,* 4(1): 1-15. DOI:10.1007/s41204-019-0058-2 ISSN: 2365-6379 **IF 0**
16. Naseer, B., Srivastava, G., Qadri, O.S., Faridi, S.A., Islam, R.U. and **Younis, K.** (2018). Importance and Health Hazards of Nanoparticles Used in the Food Industry. *Nanotechnology Reviews.* 7(6): 623–641. ISSN 2191-9089 **IF 7.4**
17. Qadri, O.S., **Younis, K.**, and Faridi, S.A. (2017). Different Approaches to Manage Type-2 Diabetes: Special Emphasis on Dietary Fibre. *Nutrition and Food Science International Journal.* 4(3): 555637. DOI: 10.19080/NFSIJ.2017.04.555637. ISSN 2474-767X **IF 0**
18. **Younis, K.**, Ahmad, S., Jahan, K. (2015). Health Benefits and Application of Prebiotics in Foods. *Journal of Food Processing & Technology.* 6: 433. DOI:10.4172/2157-7110.1000433ISSN: 2157-7110 **IF 0**
19. **Younis, K.**, Ahmad, S., Badpa, A. (2015). Malnutrition: Causes and Strategies. *Journal of Food Processing & Technology.* 6: 434. DOI:10.4172/2157-7110.1000434 ISSN: 2157-7110 **IF 0**
20. Badpa, A., Ahmad, S., **Younis, K.** (2014). Safety and risk management in meat and meat product manufacture base for applying HACCP. *International Journal of Science Invention Today.* 3(3): 224-238. ISSN 2319-5436 **IF 0**

BOOK CHAPTERS

1. H Siddiqui, P Singh, **K Younis.** (2024). Innovative Techniques in Food Processing. In book: *Food Processing and Supply Chain.* Publisher: Elite Publishing House.
2. Z Sultan, P Singh, S Pandey, **K Younis.** (2024). Novel Functional Food Products. In book: *Food Processing and Supply Chain.* Publisher: Elite Publishing House.
3. Khurshheed, N., Ashfaq, A., Yousuf, O., Anjum, Z., **Younis, K.** (2023) An overview of extraction of animal-based protein via various extraction techniques and its functional properties. Chapter 3 in *Green Chemistry in Food Analysis.* 978-0-443-18957-9 B978-0-443-18957-9.00005-5
4. Ashfaq, A., Anjum, Z., **Younis, K.** (2023) chapter 5. Natural pigments-based biodegradable food packaging films. *Renewable Dyes and Pigments.* Elsevier <https://doi.org/10.1016/B978-0-443-15213-9.00005-3>
5. Sharma P, Gautam K, Pandey AK, Gaur VK, Farooqui A, **Younis K.** (2021). Pectin. *Biomass, Biofuels, Biochemicals: Biodegradable Polymers and Composites - Process Engineering to Commercialization.* (pp 126-153). Elsevier, Cambridge, United States. ISBN: 9780128219041
6. Jahan, K., Qadri, O.S., **Younis, K.** (2020). Dietary Fiber as a Functional Food in Functional Food Products and Sustainable Health. Springer Singapore 161-173. ISBN 978-981-15-4716-4
7. Qadri, O.S., **Younis, K.**, Yasin, T. (2020). Fruits as a Functional Food in Functional Food Products and Sustainable Health. Springer Singapore. 191-198. ISBN 978-981-15-4716-4
8. Qadri, O S., **Younis, K.**, Srivastava, G., Srivastava, A K. 2018. Nanotechnology in the packaging of fresh fruits and vegetables. Emerging postharvest treatment of fruits and vegetables. Apple Academic Press Inc. Chapter 6 pp. ISBN: 9781771887007
9. **Younis, K.**, Qadri, O S., Bashir, K., Islam, S. 2017 Plant Food By-products and their Application in the Food Industry. *Plant-based natural products: Derivates and applications.* Willey-Scrivener. Chapter 6 pp. 103-128 ISBN: 9781119423898
10. Maghu, TK., Sharma, A., **Younis, K.** 2017. Effect of drumstick leaves (*Moringa oleifera*) incorporation on quality of khakhra. *Plant-based natural products: Derivates and applications.* Willey-Scrivener. Chapter 7 pp. 129-142 ISBN: 9781119423898
11. **Younis, K.**, Ahmad, S. 2017. Investigating the Functional Properties of Pineapple Pomace Powder and Its Incorporation in Buffalo Meat Products. *Plant-based natural products: Derivates and applications.* Willey-Scrivener. Chapter 9 pp. 175-192. ISBN: 9781119423898

Appendix III

EDITED BOOKS

1. Meat composition and nutrition to be published in Apple Academic Press, Canada.
2. Organic-Based Nanomaterials in Food Packaging to be published by Springer Nature, Switzerland.
3. Food Processing and Supply Chain, published by Elite Publishing House, India, First Edition 2024. ISBN 9789358999372. Editors: O Yousuf, K Osama, K Younis. <https://lnkd.in/dBcHjFYC>
4. Advances in food and bioengineering published by Argon Press, New Delhi, India ISBN 978-93-94070-77-6.

INTERNATIONAL CONFERENCES

1. **Oral presentation on** Dough rheology, textural, physicochemical properties, and sensory evaluation of the underutilized Kadam (Neolamarkiacadamba) fruit powder enriched cookies Online International Conference on Emerging Techniques in Food Processing (ETFP) *organized by* Department of Food Processing Technology, Ghani Khan Choudhury Institute of Engineering and Technology Malda *during March 25-26, 2021.*
2. **Oral presentation on** Incorporation of Dietary Fibre in High Glycemic Index Foods: A Novel Approach to Feeding Diabetic Patients. *First Indo-Russian Meet and Second International Conference on Biotechnological Advancements in Free Radical Biology and Medicine* ICBAFM – 23-25 January 2017 Department of Biosciences, Integral University, Lucknow.
3. **Poster Presentation on** A solution to red meat **carcinogenicity**. International Congress on *Post Harvest Technologies of Agriculture Produce for Sustainable Food and Nutritional Security 2016*. P10.1, 288, 10th to 12th November 2016. Department of Bioengineering, Integral University, Lucknow.
4. **Oral presentations on the Incorporation of mosambi (citrus limetta) peel** powder in cookies and jam as a source of dietary fiber. *New Approaches in Food Security and Value Addition: Technology & Genetic Options*. VA-o-07, 53-54. 17th to 19th Feb 2014
5. **Poster presentation on** the Utilization of pineapple pomace as a source of dietary fiber in buffalo meat sausage and its quality evaluation. *New approaches in biotechnology and bioscience*. 18th to 20th Feb 2016

NATIONAL CONFERENCES

1. **Oral presentation on the** Engineering Properties of *Neolamarckiacadamba*. A National Conference on Current Scenario and Future Trends in Biotechnology, Biofuturity 2018. Organized by the Department of Biotechnology Engineering, Institute of Engineering and Technology Bundelkhand University, Jhansi from March 27th to 28th 2018.
2. **Oral presentation on the** Incorporation of Apple Pomace Powder in Buffalo Meat Patties and its Effect on its Quality parameter *Food Processing and Technology: Current Status and Future Prospects (Ncftp-2016)*. Organized by School of Bioengineering and Food Shoolini University, Solan (HP) India Technology, 26th to 26th Feb 2016

SEMINARS

1. International Seminar on Advancements in Biotechnology: Current and Future Perspectives ISABCFP-2017 on 25th November 2017 held by Department of Bioengineering and Biosciences Integral University Lucknow.

ONLINE COURSES

1. Twelve-week online certificate course in Integrated Child Development conducted by the Government of India, Ministry of Women and Child Development, National Institute of Public Cooperation and Child Development.
2. agMOOCs a four-week online course on Functional Foods: Concept, technology, and health benefits. Conducted by the Indian Institute of Technology Kanpur. (Completed with Distinction) Start date 19/11/2018.
3. agMOOCs on Teaching Management held from 1-30 November 2017 by ICAR-National Academy of Agricultural Research management. (Certificate of Completion)
4. agMOOCs an eight-week online course on Nutrition, Therapeutics, and Health, conducted by the Indian Institute of Technology Kanpur. (Completed with Distinction) Start date 19/09/2017.
5. agMOOCs a six-week online course on Basics of Entrepreneurship Development in Agriculture, conducted by the Indian Institute of Technology Kanpur. (Completed with Distinction) Start date 19/09/2017.

TRAINING

1. Six weeks of Academic communication and classroom effectiveness program conducted by Maxel Learning Pvt. Ltd. From 18 March 2019 to 30th April 2019. Also awarded with an A+ grade and Gold Medal.
2. Master Trainer for Safe and Nutritious Food at School. Organized by EU-CITD & FSSAI held in Lucknow on 26th and 27 April 2017.
3. Short-term course for Training Programme on Academic Leadership conducted by MHRD, Govt. of India, UGC Human Resource Development Centre Aligarh Muslim University, Aligarh 17-03-2017 to 23-03-2017 at Integral University, Lucknow
4. Short-term course on tools for engineering research through ICT conducted by National Institute of Technical Teachers Training and Research Chandigarh from 30-01-2017 to 03-02-2017 at Integral University, Lucknow
5. Eight weeks of training on instruments & chemical analysis of food products (raw & finished) from 01-03-2012 to 30-04-2012 at Ozone Pharmaceutical Bahadurgarh, Delhi
6. Four weeks of training on chemical, microbiological & instrumental analysis of food and food products from 20-06-2011 to 20-07-2011 at AVON Food Lab New Delhi
7. Two months of Industrial in-plant Training from 18-01-2010 to 18-03-2010 at Kanwal Food Spices Industries Ltd., J&K, India and

REVIEWER OF:

I review manuscripts by Elsevier, Springer Nature, and Wiley for top academic journals.

WORKSHOPS ATTENDED

1. Workshop on the Wellbeing of Children in Society organized by the National Institute of Public Cooperation and Child Development Regional Centre, Lucknow from 15 – 16th October 2019.
2. Workshop on certificate course on integrated child development organized by National Institute of Public Cooperation and Child Development Regional Centre, Lucknow in collaboration with the Department of Bioengineering Integral University Lucknow from 14 – 16th March 2019.
3. MATLAB and its Applications in Machine Design & Thermodynamics held by the Department of Mechanical Engineering Integral University Lucknow in association with IQRA Software Technologies Pvt. Ltd. Lucknow on 16th November 2017.
4. Entrepreneurship Awareness Drive (EAD) IIT Kharagpur was conducted by the Department of Business Management Integral University Lucknow on 19th October 2016.

CONFERENCES ORGANIZED

1. Organizing Secretary of INDO-UZBEK MEET & International Conference on Trends & Innovations in Food Technology from Farm to Fork TIFT-2022, 24-25 November 2022. Organized by the Department of Bioengineering Integral University and Co-Organized by TCTI, Tashkent, Uzbekistan
2. Member of organizing committee of International Conference on Recent Trends in Engineering, Management and Science (ICRTEMS-2019), organized by Delhi Institute of Technology Management & Research (DITMR), Faridabad, Haryana on 26 – 27th September 2019.
3. Member of organizing a committee of the First Indo-Russian Meet and Second International Conference on Biotechnological Advancements in Free Radical Biology and Medicine ICBAFM – 23-25th January 2017 Department of Biosciences Integral University Lucknow, India.
4. Member of organizing a Post-Harvest Technologies of Agriculture Produce for Sustainable Food and Nutritional Security 2016 committee. UPCAR and Department of Bioengineering Integral University Lucknow, India.

IMPORTANT LINKS

1. <https://orcid.org/0000-0002-1950-4183>
2. <https://www.webofscience.com/wos/author/record/F-8911-2017>
3. <https://scholar.google.co.in/citations?user=orldzjoAAAAJ&hl=en>
4. https://www.youtube.com/channel/UCHR1UKRXWUBcBgCDX-hbzRQ?view_as=subscriber
5. <https://www.scopus.com/authid/detail.uri?authorId=57189520185>
6. <https://www.linkedin.com/in/kaiser-younis-10a96418/>
7. http://iul.ac.in/DWC/Faculty/fileupload/Bioengineering/_Bioengineering-DrKaiseryounis.pdf

OTHER

1. I have a Google Scholar **h-index of 17**.
2. Cumulative impact factor: **108.3**
3. I have more than 90 lectures on **YouTube**.
4. Mentor for the 2021-2022 **CFANS Mentor Program**. Certificate provided by the University of Minnesota Alumni Association, College of Food, Agriculture and Natural Resource Sciences. Mantee's name is Ms. Phanatchakorn Sutham, Master's Candidate, Food Science.
5. **Technical advisor** of Uttaradri Naturals Nainital, Uttarakhand.
6. **External examiner**: **1.** Department of Food Technology, Jamia Hamdard University, New Delhi, **2.** Food Craft Institute Aligarh, Aligarh Muslim University, **3.** Department of Food Technology, Islamic University of Science and Technology, Awantipora, **4.** Food Science, Nutrition and Technology, Kumar Himachal Pradesh Krishi Vishvavidyalaya, *Palampur*. **5.** Department of Biotechnology, Bundelkhand University Jhansi. **6.** Department of Food Technology, Shri Ramswaroop Memorial College of Engineering and Management.
7. Got **Gold Medal** in Academic Communication and Classroom Effectiveness Program conducted by Maxel Learning Pvt. Ltd. From 18 March 2019 to 30 April 2019, it was held at Integral University Lucknow.
8. Got **outstanding reviewer** award by Food Research International – Elsevier.
9. I got the **first prize** in the poster presentation at the International Conference on Post-Harvest Technologies of Agriculture Produce for Sustainable Food and Nutritional Security 2016 held at Integral University, Lucknow, India.
10. Agricultural Scientists Recruitment Board (ASRB) **NET qualified** (2015)

REFERENCES