

NAME : MS. MONY SINGH

QUALIFICATION: M.Sc. Food Science & Technology

Email ID : singhmony54@gmail.com

DEPARTMENT: B. Voc Food Technology

DESIGNATION: Assistant Professor

YEARSOFEXPERIENCE: 1.5

SPECIALIZATION: Biotechnology, Food science and technology.

COURSES/TRAINING PROGRAMMES COMPLETED:

Hands on practice courses on	Tissue cultur	e, Agarose G	Gel Electrophoresis,	Statistical
Analysis.				

- ☐ Calibration of U.V spectroscopy.
- ☐ Basic skills of ELISA.

RESEARCH PROJECTS:

COMPARATIVE ANALYSIS OF EXTRACTION AND ESTIMATION OF TE	A
ANTIOXIDANT AND TOTAL POLYPHENOLS IN TEA POWDER.	

□ REDUCTION OF FOOD ALLERGENS IN ARACHIS HYPOGAEA NUTS (PEANUT) BY RAW PAPAYA EXTRACT.

CERTIFICATIONS:

	FOSTAC	training man	ufacturing proces	ss held h	w FSSAL
\square	1 001/10	manning man	uracturing proces	os neiu c	<i>y</i> 1 00211.

- ☐ Six Sigma Green Belt completed by SGS India Private Limited.
- ☐ HACCP- Practical approach for industry.
- ☐ Overview of updated FSSAI regulations.
- ☐ ISO: Aspects of risk assessment.