

MONALISHA PATTNAIK

| Date of birth Nationality Current Affiliation & Address | 21st June 1994 Indian PhD Scholar (Food Process Engineering) B-202, Imperial Mansion Apartment, Behind Baramunda Busstand, Bhubaneswar, Odisha, India- 751003 |
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EDUCATION

| | | | CGPA/Mar |
|------|------------------------|----------------------|-----------|
| Year | Degree/Exam | Institute | ks |
| 2018 | M.TECH | IIT KHARAGPUR | 9.29 / 10 |
| | | ODISHA UNIVERSITY OF | |
| | | AGRICULTURE AND | |
| 2016 | BACHELOR OF TECHNOLOGY | TECHNOLOGY | 8.44 / 10 |
| | SENIOR SECONDARY | | |
| 2012 | EXAMINATION | CBSE | 90% |
| 2010 | SECONDARY EXAMINATION | ICSE | 89.28% |
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SKILLS AND EXPERTISE

- Programming Language- C, C++, Java, HTML, Matlab
- Design Software- AUTO- CAD, Design Expert
- Working Knowledge- MS- Office

TRAINING

- Two Months of Training on Rooftop Rainwater Harvesting Ground Water Recharge and Water Quality Testing of Groundwater at Directorate of Groundwater Survey and Investigation, Bhubaneswar, Odisha.
- Two Months Practical Training on Manufacturing/Operation of Agro-Processing Equipment/Technologies and Agricultural Energy and Power at Central Institute of Agricultural Engineering, Bhopal, Madhya Pradesh.
- Two months Practical Training on Development of Processed Products and their Preservation at Dept. of APFE, OUAT, Bhubaneswar, Odisha.



PROJECTS

- Project on "Microencapsulation of Oil Blends and Preparation of Shelf- Stable Oil Powder" at Indian Institute of Technology Kharagpur. GUIDE: Prof. H.N Mishra Duration- 1 year
- Project on "Physical Properties of Pumpkin Seed" at College of Agricultural Engineering and Technology, Odisha University of Agriculture and Technology.

GUIDE: Dr. C Bakhara Duration- 6 months

AWARDS AND ACHIEVEMENTS

- Received 1st prize in poster presentation at National Conference Advances in Food Processing for Sustainable Food Security (AFP-2019) held in NIT Rourkela.
- Received Young inventor award at IIT Kharagpur.
- AFST (I) Kharagpur Chapter Anurag Kanti Award for best project work in Food Process Engineering in M Tech.
- MHRD fellowship for M Tech Study 2016 2018.
- Scored All India Rank(AIR)- 43 in Gate 2016.
- Completed B-Tech "First Class with Honors".
- Recipient of CAFAS Scholarship throughout my bachelor's degree sponsored by State Govt. (2012-2016)
- Received Two 2nd Prize in Running Race (100,200m) at College of Agricultural Engineering and Technology.
- Received 2nd Prize in Long Jump at College of Agricultural Engineering and Technology.
- Awarded for Excellent Academic Achievement in Class 12th Board.
- Received Frist Prize in Class 11th Science Exhibition.

CERTIFICATIONS

- Certification of appreciation in Dupont Nutrischolar Awards 2018 for Gluten Free cookies category.
- AFST (I) Kharagpur Chapter Anurag Kanti Award for best project work in Food Process Engineering in M.tech.
- Certification for Working on Project Title "HARMFUL EFFECTS OF SOFT DRINKS".
- Certification of Excellence in National Talent Search Examination.

CONFERENCES

- Presented poster at 3rd International Conference on Food Properties on "Effect of Microwave Treatment on Drying Characteristics and Physico-chemical Properties of Microencapsulated Oil Powder" at Sharjah, UAE.
- Presented poster at "Indo-Japan Bilateral Symposium on Future Perspective of Bio Resource Utilization in North-East India" on "Novel Method for Microencapsulation of Vegetable Oil" at IIT Guwahati, India.
- Presented poster at IUFoST-World Congress of Food Science and Technology on "Effect of Microwave-Vacuum Treatment on Physico-chemical Properties of Microencapsulated Vegetable Oil Powder at Mumbai, India.
- Presented poster at National Conference on Advances in Food Processing for Sustainable Food Security (AFP-2019) on Preparation of PUFA rich vegetable oil powder: microwave-vacuum drying technique, its drying behaviour and quality parameters at NIT Rourkela.

PATENT

Title: Microencapsulated oil blends and preparation of shelf stable oil powder

Application No: 201831037151

Inventors: Hari Niwas Mishra, Mousumi Ghosh, Monalisha Pattnaik