

Curriculum Vitae

Name : Dr. Uday Pratap Singh
Father's Name : Tribhuwan Singh
Mother's Name : Sheela Singh
Date of Birth : 10th July, 1992
Permanent Address : Vill.-Bojhi, Po.-Rahatkar, Block-Sangipur, Distt.-
 Pratapgarh, Uttar Pradesh, Pin Code-230139
Telegraphic Address (Mobile) : Mobile No.:8052574300, 8574508411
Email ID : upsinghahdbhu@gmail.com
State of Domicile : Uttar Pradesh
Nationality : Indian
Sex : Male
Marital Status : Married
Language Known : Hindi & English

Academic Qualification:

Sl.No.	Exam Passed	Board/University	Subject	Year of Passing	Marks Obtained	Total Marks	Marks (%)	Division
1.	Ph.D. (Ag.)	B.H.U, Varanasi, U.P, India	Food Science and Technology (Dairy Technology)	2022	7.73	10	77.3	I st
2.	M.Sc. (Ag.)	B.H.U, Varanasi, U.P, India	Food Science and Technology	2015	7.74	10	77.4	I st
3.	B.Sc. (Ag.)	V.B.S.P.U, Jaunpur, U.P, India	Agriculture	2013	1979	2800	70.67	I st
4.	Intermediate	U.P, Board Allahabad, U.P, India	Agriculture	2009	743	1000	74.3	I st
5.	High School	U.P, Board Allahabad, U.P, India	Science	2007	341	600	56.83	II nd

Attended National/International workshop /seminar/ conference:

Sl.No.	Topic	Date & Duration	Organizer/Institute
1.	National seminar and workshop on Analytical solutions from metrohm for various applications in food processing	30-09-2015	Centre of food science and technology, Institute of agricultural Sciences, BHU, Varanasi
2.	National workshop on packaging of fresh and processed foods	03-02-2017	Indian institute of packaging, Hotel madin, Varanasi
3.	International conference on recent advances in food processing and biotechnology	05-06.04.2016	Centre of food science and technology, Institute of agricultural Sciences, BHU, Varanasi, India
4.	National seminar on Trends and innovations in human health, agriculture and food processing technology	25-03-2017	DDU Kaushal kendra, Rajive Gandhi south campus, Mirzapur, BHU

Thesis work:

- **M.Sc. (Ag.) Thesis Title:** "Study of Modified Atmospheric Packaging and treatment effect to extended storage of fresh cut Embilica oficilalis" (Aonla.
- **Ph.D. (Ag.) Thesis Title:** "Development of functional Papaya milk powder fortified with micro-encapsulated Omega 3 fatty acid and its shelf life study".

Professional profile:

- High-performing operations-management executive with expertise in food safety, product evaluation, market development & project leadership.
- Skilled strategist who transforms strategic plans into workable solutions and benchmarks performance against key operational targets/goals.
- Proven success and track record of delivering optimal results in high-growth environments through initiatives that exceed performance targets and yield measurable outcomes.

Area of Expertise:

• Research trials in food	• Food packaging.
• Collection and compiling data	• Product Branding.
• Market Development	• Food analysis
• Product Positioning	• Microbiological analysis
• Data Analysis	• Project Planning and Execution
• Food safety and quality control	• Control over expenses
• Product Evaluation	• Budgeting etc.
• Supervised Evaluation Trials at Different Stage	
• Market Development Activities	

Work Experience:

Lecturer/Director	As competitive Agricultural Institute Varanasi, UP. India	January 2016 to March, 2020 (4 Year,3 Month)
Assistant Professor	Shelf Finance College M.G.K.V.P Varanasi	2 Years
Head of Center & Trainer	Food Processing (bakery product) of National Skill Development Corporation Training Programme, Assocom-India Pvt Ltd. Varanasi city station, Uttar Pradesh, India.	January, 2016 to December, 2016 (1 Year)

Other Activities and achievements:

- **Food Safety Management System Lead Auditor Training Course (ISO 22000:2005)** from Indian Register of Shipping, Mumbai-400 072.
- **Diploma in Computer Application** from Vikas Computer Education, Varanasi.
- **CCC**
- **Internship** (Parag Dairy Industry (Dugdh Utpadak Sahkari Sangh) Ramnagar Varanasi, Uttar Pradesh, India. June 2014 to July 2014 (2 month)
- **NSS T.D.P.G. College Jaupur**

Scientific Skill

- Handling of Retort Processing machine, Modified Atmospheric Packaging Machine, Milk processing unit, Bioreactor/Fermenter, Various packaging machines, Spray-drier Vacuum Drying, Tray Drying, Spectrophotometer, Viscometer, Eco milk analyzer, Calorimeter.
- Hands-on experience on various analytical techniques like rheometry, texture profile analysis, scanning and transmission electron microscopy, HPLC, liquid and gas chromatography, mass spectrometry, Soxhlet. Atomic Absorption Spectroscopy.
- Various statistical methods and tools like Normal regression; Response surface methodology; General factorial etc, using softwares like R, SPSS, Minitab, Matlab, Design expert etc.

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• Market Development	• Food analysis
• Product Positioning	• Microbiological analysis
• Project Planning and Execution	• Market Development Activities
• Control over expenses	• Budgeting etc

List of Publications

Book Chapter

- Sukhveer Singh, **Uday Pratap Singh**, Vishakha Singh and Arvind (2017) Formulation and process optimization of phalahari muffin produced from sugar, butter and sweet potato flour. Bioved journal.
- Ankit Kannaujiya, DS Bunkar, DC Rai, Uday Pratap Singh* and Vikas Patel(2018) Process optimization for the development of papaya candy and its shelf-life evaluation. The Pharma Innovation Journal .

Research Paper

- Rathaur, Aman, Dinesh Chandra Rai, Ashok Kumar Yadav, Pankaj Kumar Upadhyay, Vikas Patel, and **Uday Pratap Singh** (2024). "Growth performance, meat quality and hematological parameters of broiler chickens fed safflower seed." Tropical Animal Health and Production.
- **Uday Pratap Singh**, Dinesh Chandra Rai, Aman Rathaur and Vikas Patel (2022). Development of functional shrikhand incorporated with flaxseed (*Linum usitatissimum* L.) oil microcapsules. Annals of Phytomedicine.
- Vikas Patel, Dinesh Chandra Rai, **Uday Pratap Singh** and Aman Rathaur (2022). Development of functional ice cream using niger (*Guizotia abyssinica* (L.f.) Cass.) seed oil microcapsules. Ann. Phytomedicine.
- Aman Rathaur, Dinesh Chandra Rai, Ashok Kumar Yadav, Vinod Bhateshwar and **Uday Pratap Singh** (2022). Effect of dietary supplementation of linseed (*Linum usitatissimum* L.) on fatty acid profile and meat quality of broiler chickens. Ann. Phytomedicine.
- Bhateshwar, Vinod, Dinesh Chandra Rai, Raj Kumar Duary, Aman Rathaur, and **Uday Pratap Singh**. "Effect of Supplementation of β -carotene on Milk Yield and Compositions, Somatic cell count, Dry Matter Intake, Nutrients Digestibility and Nutrient Excretion in Lactating Crossbred Sahiwal Cows." Indian Journal of Dairy Science.
- **Uday Pratap Singh**, DS Bunkar, DC Rai, Sukhveer Singh and Prabal Pratap Singh (2018) Cumulative effect of modified atmospheric packaging on the textural and chemical properties of aonla cut-fruits during storage. Journal of Pharmacognosy and Phytochemistry..
- Nitesh Kumar, DC Rai, BC Andhare and **Uday Pratap Singh*** (2017) Optimization of technical process for manufacture of sapota pulp enriched rabri. Journal of Pharmacognosy and Phytochemistry.
- Akhilesh Kumar Singh, DC Rai, **Uday Pratap Singh*** and Nitesh kumar(2018) Technology for development of aswagandha and strawberry (*Fragaria ananassa*) pulp fortified herbal ice-cream by organoleptic evaluations method Journal of Pharmacognosy and Phytochemistry.

- Prabal Pratap Singh, Dr. Abhishek Dutt Tripathi, DC Rai, Nitesh Kumar and **Uday Pratap Singh*** (2018) To study the shelf life of Aloe vera fortified mango RTS with different time and temperature combinations on its organoleptic and functional properties. The Pharma Innovation Journal.
- Akhilesh Kumar Singh, DC Rai, **Uday Pratap Singh*** and Sudhir Kumar (2018) Effect of different variables on physico-chemical properties of Ashwagandha enriched strawberry pulp ice cream. The Pharma Innovation Journal.
- Preeti Yadav, DC Rai, **Uday Pratap Singh*** and Vikas Patel (2019) Effect of peanut powder on sensory and chemical properties of optimized burfi. International Journal of Chemical Studies.
- Preeti Yadav, DC Rai, **Uday Pratap Singh*** and Sudhir Kumar (2018) Effect of different variables on sensory and textural properties of developed peanut enriched burfi. International Journal of Chemical Studies.
- Preeti Yadav, D.C. Rai, **Uday Pratap Singh*** and Vikas Patel (2018) Optimization of Technical Process for Manufacture of Peanut Powder Enriched Burfi. International Journal of Current Microbiology and Applied Sciences.
- Smriti Sharma, D. C. Rai, **Uday Pratap Singh*** and Dhruvendra Vikram Singh (2018) Development of Soy Milk in Litchi Pulp Based Shrikhand for Development of a Novel Fermented Milk Product. International Journal of Current Microbiology and Applied Sciences.

ARTICLES (HINDI):

- Dinesh Chandra Rai and **Uday Pratap Singh** (2018). **गोवंश में होने वाले रोग एवं रोकथाम** (Diseases of Cattle and its Treatment and Prevention). FAARD SAMVAD, Vol 1, Issue 1, p 7-8.
- दिग्विजय सिंह, अखिलेश कुमार सिंह, मनोज कुमार एवं **उदय प्रताप सिंह** (2019). **पशुओं में पीलिया (पीत) रोग पशुधन प्रकाश 10 अंक ICAR राष्ट्रीय पशुअनुवांशिक संसाधन ब्यूरो करनाल (132001) हरियाणा.**

I hereby declare that above information is correct to the best of my knowledge and belief.

Your faithfully

Date: -

Uday Pratap Singh