MR. HADI UD ZAMAN

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### **Objectives:**

To be a part of an organization where I want to get a chance to use my knowledge and skills to continue in the progress of the organization as well as myself.

# **Educational Qualification:**

Exam.	Board/Council/University	% / Division	Year of passing
Class X	SEBA	62.77/first div.	2006
Higher Secondary	AHSEC	58.45/second div.	2009
B.Sc. Sub: Chemistry, math , ITC.	Gauhati University	58.88/second div.	2012
M.Sc. (Agril) Food Science and Technology	Assam Agricultural University	84.20/first class	2016
National Eligibility Test (NET) Food Technology  Indian Council of Agricultural Research		Qualified	2017

#### **Personal Details:**

DoB: 16-11-1989 C/O- Mofazzal Hussain Sarkar

Address:

Village: Azad Nagar, Post office: Chapar, PIN: 783371, District: Dhubri, State: Assam

**Thesis Title:** Effect of storage on physicochemical, antioxidant and organoleptic properties ofdeveloped products from roselle calyces.

# **Publications:** 4 publications

1. Analysis of Physicochemical, Nutritional and Antioxidant Properties of Fresh and DriedRoselle (*Hibiscus sabdariffa* Linn.) Calyces. (NAAS=4.74)

# Journal Name: Indian journal of pure & applied biosciences

2. Pineapple: A rich source of nutritional and pharmacological value for health benefits(NAAS=5.1).

Journal Name: Medicinal plants - international journal of phytomedicines and

# relatedindustries

3. Booklet: Self Employment through Hygienic Dry Fish Production (DRV/PUB-801/2019-20/98)

4. Book chapter: Gene Alteration to commercialize Fish Production via

Transgenesisand GMO: A Review.

**Book name: Conservation of Aquatic Biodiversity** 

# <u>Total Professional Experience: 3 years 18 months 34 days</u>

Organization	Position	Duration of work	Job profile
1. FEEDS group of institution (FGI) College of Agricultural Sciences, Hengbung Manipur (Affiliated to Manipur University)	Assistant Professor (Food Technology and Agriculture)	27.11.2016 to 8.06.2019 (2 years 6 months 12days)	1. Teaching in food technology (Practical, theory and HOS in food technology and preservation) 2. Teaching in agricultural biochemistry and food chemistry. 3. Food engineering and technology 4. Expertise in food analysis
Organization	Position	Duration of work	Job profile
2. College of Fisheries, Assam Agricultural University, Raha, Nagaon (DBT funded project)	JRF (JUNIOR RESEARCH FELLOW)	11.06.2019 to 2.02.2021 (1 years 7 months 22days)	Expertise in LAB analysis of food and food products, which are given below  1. Analysis of fat, protein, ash, minerals, fiber, carbohydrate, p <sup>H</sup> , moisture  2. Instrumental analysis of color, texture, viscosity, spectroscopic analysis, p <sup>H</sup> meter, conductivity meter  3. Analysis of Vitamin C, anthocyanin,

3. Serfanguri High School,Kokrajhar (BTAD) (Govt. High School)	Vocational teacher (Agricultureand horticulture under Samagra Shiksha)	Current occupation 26.05.2022 to till date (11 months)	carotenoids, phenols, flavonoids, total anti –oxidant.  4. Analysis of Salt soluble nitrogen, (% of total N), Non protein nitrogen, Total volatile base N, Peroxide value, Free fatty acids (% as oleic acid).  5. Soil and water testing  Vocational Teacher
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Key skills: A. Statistical, physicochemical and microbial analysis of food

- B. knowledge in food and nutrition
- C. Knowledge in FSSAI rules and regulation, GMP, GHP, HACCP
- D. Knowledge in basic computer, MS excels, MS word, MS power point
- E. Agriculture marketing, finance, agribusiness, food business and management

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

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