**Teacher Profile**

**1. Personal Details**

* **Name :** Mr. Abhijeet A. Gatade
* **Designation :** Assistant Professor
* **Date of Birth :** 07 June 1986
* **Contact Numbers :** Mobile:+919028785807
* **E-mail :** [jeetgatade@gmail.com](mailto:jeetgatade@gmail.com)

**2. Academic Details**

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| --- | --- | --- | --- | --- |
| Examination | Discipline/  Specialization | Board/  University | Year of Passing | % |
| SET | Home Science | UGC, New Delhi | 2013 | - |
| NET | Home Science | UGC, New Delhi | 2012 | - |
| NET | Food Science and Technology | ASRB, New Delhi | 2012 | - |
| M.Sc. | Food Science and Technology | Shivaji University, Kolhapur | 2009 | 64.58 |
| B.Sc. | Chemistry | Shivaji University, Kolhapur | 2007 | 67.16 |

**3. Research Specialization**

Development Healthy Food by Supplementation

**4. Teaching Experience**

• **P.G.**

* Working as Assistant Professor in Department of Food Science and Technology, Shivaji University, Kolhapur. From 28th July, 2014 to till date.
* Worked as Assistant Professor in Department of Food Science and Technology, Shivaji University, Kolhapur. From 9th July, 2013 to 9th May, 2014.
* Worked as Junior Research Fellow (JRF) on major research project, sanctioned by Ministry of Food Processing Industries, New Delhi, in department of Food Science and Technology, Shivaji University, Kolhapur. From 9th March, 2011 to 9th March, 2013.
* Worked as lecturer (CHB) in Tararani Vidhyapeeth’s, Kamala College, Kolhapur.

For subject Food Preservation and Quality Control. From 1st Aug. 2010 to 28th Feb, 2011.

**5. Research Guidance**

• M.Sc. Projects: 06 projects guided

**6. Research Publication (Total 03)**

• **International: (03)**

1. **Abhijeet A. Gatade**, Rahul C. Ranveer and Akshaya K. Sahoo (2014). Effect of treatments, cmc and storage conditions on sensorial quality of mango flavoured soymilk. Journal of Microbiology, Biotechnology and Food Science. 4(1): 6-9.

1. Abhijeet A. Gatade, Rahul C. Ranveer and Akshaya K. Sahoo (2013) Nutritional analysis, total phenolic content, free radical scavenging activity and phytochemical analysis of leaves powder of *Moringa Oleifera* (Drumstick*) a*nd *Cicer Arietinum* (Chick Pea). International Journal of Pharma and Bio Sciences. 4(3): (B) 922 – 933.
2. Gatade, A. A., Ranveer, R. C. and Sahoo, A. K. (2009). Physico-chemical and Sensorial Characteristics of Chocolate prepared from Soymilk. Advance Journal of Food Sciences and Technology 1(1): 1-5.

**7. Conferences Attended**

* **National level**

1. **Abhijeet A. Gatade** and Akshaya K. Sahoo (2012). Effect of Ingredients and Steaming on Noodle Quality. NCET 2012, Kolhapur. Abstr. No. OFT 13:128. (Oral Presentation)
2. Rashmi Parulekar, Rohini Dhenge, Prachi Chavan, Nalini Ghatage and **Abhijeet Gatade** (2012). Development of Nutritious Soykrunch by Incorporation of Drumstick leaves powder. NCET 2012, Kolhapur. Abstr. No. PFT 9: 131. (Poster Presentation)
3. **Abhijeet A. Gatade**, A. K. Sahoo and R. C. Ranveer (2012). Nutritional and Nutraceutical aspects of underutilized leafy vegetables (Drumstick leaves and Chick pea leaves). XXI- ICFOST- 2012, Pune. Abstr. No. FVS – 18. (Poster Presentation)
4. **A. A. Gatade**, A. K. Sahoo and R. C. Ranveer (2010). Production and quality characteristics of Mango flavored soymilk. Research paper orally presented in seminar on World Food Day 2010, United against hunger, AFSTi (Pune) and S. N. D. T., Pune. Abstr. No. MS-7: P- 41. (Poster Presentation)
5. D. Y. Jadhav, **A. A. Gatade**, A. K. Sahoo, J. S. Ghosh and R. C. Ranveer (2009). Antimicrobial activities of tamarind (*Tamarindus indica)* pulp extracts. A paper presented in XX- ICFOST – 2009, Bangalore. Abstr. No. PP-03: P-178-179. (Poster Presentation)

**8. Research Project Work: Nil**

**9. Membership / Other Charge: Nil**