

**DOSSIER**  
**TO BE FILLED BY TEACHER/ ACADEMIC**

**1. Details of the Teacher/ Academic:**

<b>Name:</b>	Dr. Dinkar B. Kamble
<b>Date of Birth</b>	08.09.1989
<b>Date of Joining in IGNOU:</b>	27.10.2023
<b>Current Designation :</b>	Assistant Professor- Food Science and Technology
<b>Pay Scale as on date :</b>	Level-10
<b>Highest Educational Qualifications &amp; Discipline:</b>	Doctor of Philosophy (PhD)- Food Science and Technology Master of Technology (M. Tech)- Food Technology PG Diploma- Food Safety and Quality Management

**2. Honour/Award/Fellowship/membership of Professional body/ Statutory body (internal/ external) received by the Teacher/ Academic:**

Name of the recipient	Honour /Award/ Fellowship name/ membership of Professional & Statutory body	Name of awarding body	Period
Dr. Dinkar B. Kamble	Best Volunteer Award -VISAKA	MHRD, Govt of India	2017
	Best Poster Award (IFCON-2013)	AFSTI, Mysore	2013
	Best Poster Award (TFSF-2016)	SLIET, Longowal	2016
	Best Achiever Award-2012-17	NIFTEM, Kundli	2018
	Consolation Winner Award (Pulsed Based Food Innovation Mapping-2017)	NIFTEM, K & McGill Canada	2017
	Member for selection committee (Teachers)	VFSTR, Guntur	2021
	Member Secretary (BoS), Dept. of Food Technology.	VFSTR, Guntur	2021-22
	Member, Board of Academics	VFSTR, Guntur	2021-22
	Member, Board of Studies (PG)	NIFTEM, Kundli	2017
	Member, School Board, School of Agriculture, IGNOU.	IGNOU, New Delhi	2024
	Member, Industrial Relation Committee	AFSTI, Mysore	2022-23
	Co-Convenor, Website Committee	AFSTI-Mysore	2021-22
	National Vice-President	AFSTI- Mysore	2021-22
	Member	AFSTI- Mysore	Life Member
	Member	Vijnana Bharati	Life Member
	Member	IIC IGNOU	2024
	President	AFST(I) Delhi	2024

**3. Books/Book Chapter:**

- Co-author/co-editor if any, title, place of publication, publisher, Year, page (no) s, ISBN No

Sl. No.	Name of Authors	Title of chapter/book	Place of publication	Publisher	Year	Total Pages	ISBN No.
1.	Dinkar B. Kamble, Savita Rani, Khalid Bashir, Tanya Swer	Plasma decontamination of animal related food products		Elsevier	2020		
2.	T.L.Swer, C.Mukkim, Khalid Bashir, Savita	Irradiation and Legal aspects		Elsevier	2020		

	Rani, <b>Dinkar B. Kamble</b>						
3.	Khalid Bashir, Kulsum Jan, <b>Dinkar B. Kamble</b> , Vaibhav Maurya, Shumaila Jan, Tanya Swer	History, Status and Regulatory Aspects of Gamma Irradiation for Food processing		Elsevier	2020		
4.	<b>Dinkar B. Kamble</b> , Tanya Swer, Savita Rani	Application of ohmic heating in the food industry		Elsevier	2022		
5.	<b>Dinkar B. Kamble and others</b>	Principles of Radiofrequency processing in food industry		Elsevier	2022		
6.	<b>Dinkar B. Kamble and Savita Rani</b>	Technology of Bread Processing		Elsevier	2022		

#### 4. Research Articles/Publications:

SNo.	Author/ Co-author (if any)	Title	Name of Journal	Vol	page no. (s)	Year	ISSN No
1	Savita Rani & <b>Dinkar B. Kamble</b>	Extrusion Technology for Encapsulation: Principle, Method, and Application	<i>Journal of Food &amp; Bioprocess Engg.</i>	7 (1)	28-40	2024	
2	VB Korde, S Khot, <b>D B Kamble</b> , S Amalraj	Perovskite nanostructures materials versatile platform for advance biosensor applications	<i>Sensors and Actuators Reports</i>	-	1002001	2024	
3	JS Mahesh, S Saranya, R Balakrishnaraja, <b>DB Kamble</b>	Influence of extraction techniques on biologically enriched raw soursop fruit and comparative evaluation by response surface methodology and artificial neural network	<i>Food and Humanity</i>	2	100216	2024	
4	M Khatri, A Singh, R Singh, <b>DB Kamble</b> , AH Dar, A Sharma	Optimization and evaluation of quinoa and chia-based gluten free pasta formulation	<i>Food and Humanity</i>	1	174-179	2023	
5	<b>DB Kamble</b> , K Bashir, R Singh, S Rani	Effect of Moringa oleifera pod addition on the digestibility, cooking quality, and structural attributes of functional pasta	<i>Journal of Food Processing and Preservation.</i>	46 (1)	e16163	2022	
6	<b>Dinkar B. Kamble</b> , Rakhi Singh, Savita Rani, Ashutosh Upadhyay, Barjinder Pal Kaur, Nitin Kumar, S Thangalakshmi	Evaluation of structural, chemical and digestibility properties of multigrain pasta.	<i>Journal of Food Science and Technology</i>	58	1014-1026	2021	
7	<b>Dinkar B. Kamble</b> , Rakhi Singh, Barjinder Pal Kaur, Savita Rani	Storage stability and shelf-life prediction of multigrain pasta under different packaging material and storage conditions	<i>Journal of Food Processing and Preservation.</i>	44 (8)	e14585	2020	
8	<b>Dinkar B. Kamble</b> , Rakhi Singh, Barjinder Pal Kaur, Savita Rani & Ashutosh Upadhyay	Effect of Microwave Processing on Physico-thermal properties, antioxidant potential, in vitro protein digestibility and microstructure of durum wheat semolina	<i>Journal of Food Measurement and Characterization</i>	14 (2)	761-769	2020	
9	Savita Rani, Rakhi Singh, <b>Dinkar B. Kamble</b> , Ashutosh Upadhyay, Sarika Yadav & Barjinder Pal Kaur	Multigrain noodles: nutritional fitness and cost effectiveness for Indian Mid-Day Meal	<i>Food Security</i>	12 (2)	479-488	2020	
10	<b>Dinkar B. Kamble</b> and	Bioactive components, in vitro	<i>Legume Science</i>	2 (1)	E32	2020	

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	Savita Rani,	digestibility, microstructure & application of soybean residue (okara): a review.					
11	<b>Dinkar B. Kamble</b> , Rakhi Singh, Savita Rani, Barjinder Pal Kaur, Ashutosh Upadhyay & Nitin Kumar	Optimization and characterization of antioxidant potential, In vitro protein digestion and structural attributes of microwave processed multigrain pasta	<i>Journal of Food Processing and Preservation.</i>	43 (10)	e14125	2019	
12	<b>Dinkar B. Kamble</b> , Rakhi Singh, Savita Rani & Devendra Pratap	Physiochemical properties, in vitro protein digestibility and structural attributes of okara enriched functional pasta	<i>Journal of Food Processing and Preservation.</i>	43 (12)	e14232	2019	
13	Savita Rani, Rakhi Singh, <b>Dinkar B. Kamble</b> , Ashutosh Upadhyay & Barjinder Pal Kaur	Structural and quality evaluation of soy enriched functional noodle	<i>Food Bioscience</i>	32	100465	2019	
14	Savita Rani, Rakhi Singh, Barjinder Pal Kaur, Ashutosh Upadhyay & <b>Dinkar B. Kamble</b>	Optimization and evaluation of multigrain gluten enriched instant noodle	<i>Journal of the Korean Society for Applied Biological Chemistry</i>	61 (5)	531-541	2019	

**5. Policy Documents Reports/ Mimeos:**

SNo.	Title	Institution/ Agency	Year
1.			
2.			
3.			

**6. MOOCs/ eSLMs/ eModules developed:**

SNo.	Author/ Co-author (if any)	Title	Credits	Level	Host Portal: (SWAYAM/ NPTEL/ NMEICT/ ePG Pathshala/ Any Other)	Year	Weblink

**7. Presentation/Invited talk/Chair in National or International Seminar/Conference/ Workshops**  
 (Please do not mention if it is only participation without presentation)

SNo.	Author/ Co author (if any)	Title of presentation, /Talk/Lecture	Name Organizing institute	Conference	City	Date and Year
1	<b>Dinkar B. Kamble</b>	Co-chair for Session on Nutraceuticals, Functional Food and Ayurhar	AFSTI	29 <sup>th</sup> ICFoST	Thiruvananthapuram	2023
2	<b>Dinkar B. Kamble</b> , Savita Rani, Rakhi Singh, Devendra Pratap	The effect of semolina replacement with okara flour from by-product of soymilk production on physicochemical characteristics of pasta	AFSTI/CFTRI	IFCON-2018	Mysore	2018

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3	<b>Dinkar B.Kamble</b> , Savita Rani, Rakhi Singh	Antioxidant Activity and In vitro protein digestibility of microwave treated durum wheat semolina	Shoolini University	CFPPT-2018	Solan	2018
4	<b>Dinkar B. Kamble</b> , M.G. Bhotmange, Kushal Magar, V.B.Kanke,	Effect of carboxy methyl cellulose on physical stability of whey drink emulsion during storage	AFSTI/MAU	FEAST-ICFoST-2015	Parbhani	2015
5	Madhukar Bhotmange, Devrao Alane, <b>Dinkar B.Kamble</b> , Nitin Raut	Studies on Preparation of Whey based Mango Herbal Beverage	AFSTI/CFTRI	IFCON-2013	Mysore	2013

**8. Consultancy assignment (if any):**

SNo.	Organization/ agency	Cost, title of consultancy	Duration

**9. Details of Institution/ Government/ Industry / own Institution Sponsored Research Projects (including Programme Evaluation) and Amount (Both completed and ongoing):**

SNo.	Agency	Amount	Duration with dates	Status i.e. ongoing/ completed

**10. Details of PhD and MPhil Scholars (including those awarded degree):**

SNo.	Name and enrolment no:	Year of registration	Year of completion/ award
1.			

**11. Details of Programmes/ Courses coordinated/ written/ edited/ translated if applicable):**

SN o.	Programme	Course	Unit (print)/ Audio/Video/ eSLM	Coordinated/Written/ Edited (content/ language/ format)/ Translated	Period
1	MBAABM	-	-	Coordinator	From June 2024

**12. Training programmes designed and conducted, duration and dates**

SNo.	Programme	Dates	Place	Number of Participants

**13. Details of Counselling sessions conducted:**

SNo.	Programme	Course	Place	Dates	Duration	Mode (Specify- F2F, IRC, TC, WC, Any Other
1.	MSCFSQM/PGSFSQM	MVP-002	EMPC	8.12.2023	1 hr	TC
2.	Udhyamita Ki or	-	EMPC	27.12.2023	1 hr	TC
3.	Udhyamita Ki or	-	EMPC	10.01.2024	1 hr	TC
4.	MSCFSQM/PGSFSQM	-	EMPC	12.01.2024	1 hr	TC
5.	MSCFSQM/PGSFSQM	-	EMPC	09.02.2024	1 hr	TC
6.	MSCFSQM/PGSFSQM	-	EMPC	09.08.2024	1 hr	TC

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7.	MBA /BSCFFSQM	-	EMPC	12.08.2024	1 hr	TC
8.	MSCFSQM/PGSFSQM	-	EMPC	03.10.2024	1 hr	TC
9.	MSCFSQM/PGSFSQM	-	EMPC	08.11.2024	1 hr	TC
10.	MSCFSQM/PGSFSQM	-	EMPC	09.03.2024	1 hr	IRC
11.	MSCFSQM/PGSFSQM	-	EMPC	13.04.2024	1hr	IRC
12.	DVAPFV	-	EMPC	03.05.2024	1 hr	IRC
13.	MSCFSQM/PGSFSQM	-	EMPC	08.06.2024	1 hr	IRC
14.	BSCFFSQM	-	EMPC	13.07.2024	1 hr	IRC
15.	MSCFSQM/PGSFSQM	-	EMPC	10.08.2024	1 hr	IRC
16.	MSCFSQM/PGSFSQM	-	EMPC	05.10.2024	1 hr	IRC
17.	MBAABM & DACM	-	EMPC	29.11.2024	1 hr	IRC

**14. Details of Patents granted (if any):**

**15. Contribution to IGNOU's corporate life:**

SNo.	Chairperson/ Committee	Member of	Name of the Committee	Date/ period
1.				

**16. Administrative position/s held in the University (even as in charge)**

SNo.	Designation	Period

**17. Any other contribution/information**

**Signature of Teacher /Academic**  
**Dr. Dinkar B. Kamble**