

Curriculum Vitae

Notarization. I have read the following and certify that this *curriculum vitae* is a current and accurate statement of my professional record.

Signature _____ Date _____

- **Please organize your CV using the headings and sub-headings in this template.**
- **In general, do not list a work or activity more than once.**
- **Certain sections with numerous sub-categories include a special sub-category for historical data in which you can group, for convenience, all items from 10+ years ago.**

I. Personal Information

I.A. UID, Last Name, First Name, Middle Name, Contact Information

113965906

Tikekar, Rohan Vijay

112 Skinner Building, College Park, MD 20742

301-405-4509

rtikekar@umd.edu

I.B. Academic Appointments at UMD

Assistant Professor, Department of Nutrition and Food Science

January 2015-present

I.C. Administrative Appointments at UMD

Include specific dates

I.D. Other Employment

Include specific dates

I.E. Educational Background

Doctor of Philosophy (Food Science, Pennsylvania State University) (2010)

Master of Science (Food Science, Rutgers- the State University of New Jersey) (2006)

Bachelor of Technology (Institute of Chemical Technology, Mumbai, India)
(2004)

I.F. Professional Certifications and Licenses

II. Research, Scholarly and Creative Activities

For each of the categories listed below follow these guidelines:

- *List published works first, in either chronological order or its inverse, followed (or preceded) by works not yet published but accepted for publication.*
- *If pre-print electronic publication (epub) exists, indicate and include URL and anticipated date of print publication.*
- *Submitted works under review or in progress should be listed in section II.L.*
- *Include page numbers as part of a complete citation for publications.*

- Use the appropriate sub-headings for authored vs. edited works and between refereed vs. non-refereed outlets.
- All authors should be listed in the order they appear on the publication.
- When the work is a product of a large group (more than 10 authors), not all authors need be listed. As an example, the first three, the last three, and the individual him/herself (including his/her place in the total author list) may be listed.

Authorship roles on published works are considered for APT purposes. As such, if relevant, use the following diacritics for works published within the past 10 years:

- Use a ^ (caret) to designate the author with intellectual leadership on jointly authored papers (if it can be appropriately ascertained).
- Use a # (hash tag) to identify co-authors you mentored as undergraduate and graduate students, postdoctoral researchers, faculty research assistants, and junior faculty.
- Use an * (asterisk) to identify which author is the corresponding author.

II.A. Books (include full citation information and ISBN)

II.A.1. Books Authored (specify original or revised edition)

II.A.2. Books Edited

II.A.3. Books Translated (as translator)

II.A.4. Textbooks

II.A.5. Major Reference Works

II.A.6. Exhibition Catalogs

II.A.7. Other

II.B. Chapters

II.B.1. Books

1. Tikekar R.; Nitin N. Real Time Analysis of Oxidative Barrier Properties of Encapsulation Systems. In *The art and Science of Microencapsulation; an application handbook for Food Industry*. Edited by Gaonkar A., Vasisht N., Khare A., and Sobel R. Elsevier Publications. ISBN-13: 978-0824723170.
2. Tikekar R. Characterization of nanoscale delivery systems. In *Nano- and micro-scale vehicles for effective delivery of bioactive ingredients in functional foods*. Edited by Sabliov C.; Chen H.; Yada R. Wiley-Blackwell Publishing. (In press)
3. Tikekar R.; Karwe M. V. Extrusion and texturization of fruits. Edited by Rosenthal A.; Barbosa-Canovas, G. In *Fruit Preservation*. Springer Publications (In press)

II.B.2. Collections

II.B.3. Encyclopedia

Tikekar R.; LaBorde L.; Anantheswaran R. Fruit juice: Ultraviolet light processing. In *Encyclopedia of Agricultural, Food and Biological Engineering*. Edited by Heldman D. 2nd edition. Taylor and Francis Publications, New York, NY USA.

II.B.4. Series

II.B.5. Research Paper

II.B.6. Other

II.C. Articles in Refereed Journals

1. Davis S.#; Haldipur J.#; Zhao Y.#; Dan N.; Pan Y.; Nitin N.; Tikekar R.^* (2015). Effect of distribution of solid and liquid lipid domains on transport of free radicals in nanostructured lipid carriers. *LWT-Food Science and Technology*. 64(1), 14-17.
2. Zhao Y.#; Guan Y.#; Pan Y.; Nitin N.; Tikekar R.^* (2015). Improved oxidative barrier properties of emulsions stabilized by silica-polymer microparticles for enhanced stability of encapsulants. *Food Research International*. 74, 269-274.
3. Haddouche L.#; Phalak, A.#; Tikekar R.^* (2015). Inactivation of polyphenol oxidase using 254 nm ultraviolet light in a model system. *LWT-Food Science and Technology*. 62(1), 97-103.
4. Pan Y. #; Tikekar R. ^; Wang M. S.; Avena-Bustillos R. J.; Nitin N.* (2015). Effect of barrier properties of zein nanoparticles and oil-in-water emulsions on oxidative stability of encapsulated bioactive compounds. *Food Hydrocolloids*. 43, 82-90.
5. Zhao Y. #; Pan Y.; Nitin N. ^; Tikekar R. ^* (2014). Enhanced stability of curcumin in colloidosomes stabilized by silica aggregates. *LWT-Food Science and Technology*. 58(2), 667-671.
6. Elsinghorst A. #; Tikekar R. ^* (2014). Generation of oxidative species from ultraviolet light induced photolysis of fructose. *Food Chemistry*. 154, 276-281.
7. Luo Z.; Tikekar R. ^; Nitin N. ^* (2014). Click Chemistry approach for imaging intracellular and intratissue distribution of Curcumin and its nanoscale carrier. *Bioconjugate Chemistry*. 25(1), 32-42.
8. Tikekar R. ^; Hernandez M.; Land D.; Nitin N.^*. (2013). "Click chemistry" based conjugation of lipophilic curcumin to hydrophilic ϵ -polylysine for enhanced functionality. *Food Research International*. 54(1), 44-47.
9. Zhao Y. #; Dan N. ^; Tikekar R. ^* (2013). Engineering the Permeability of Colloidosomes using Silica Nanoparticle Aggregates. *Journal of Food Engineering*. 118(4), 421-425.
10. Pan Y. #; Tikekar R. ^; Nitin N. ^* (2012). Effect of antioxidant properties of emulsifiers on oxidative stability of encapsulated materials within emulsion. *International Journal of Pharmaceutics*. 450(1-2), 129-137.
11. Tikekar R. ^; Pan Y. #.; Nitin N. ^* (2012) Fate of curcumin encapsulated in silica nanoparticles stabilized Pickering emulsion during storage and simulated digestion. *Food Research International*. 51(1), 370-377.
12. Tikekar R.; Anantheswaran R.; LaBorde L.* (2012) Patulin degradation in a model apple juice system during ultraviolet light processing. *Journal of Food Processing and Preservation*. 38(3), 924-934.
13. Luo Z.; Tikekar R. ^; Nitin N.^* (2012). Optical molecular imaging approach for rapid assessment of response of individual cancer cells to chemotherapy. *Journal of Biomedical Optics*. 17(10), 106006-1.
14. Tikekar R. ^; Nitin N. ^* (2012) Distribution of encapsulated materials in colloidal particles and its impact on oxidative stability of encapsulated materials. *Langmuir*. 28(25), 9233-9243.

15. Tikekar R.; Anantheswaran R.; Elias R.; LaBorde L.* (2011). UV-induced oxidation of ascorbic acid in a model juice system: Identification of degradation products. *Journal of Agricultural and Food Chemistry*. 59(15), 8244-8248.
16. Tikekar R. ^; Nitin N. ^* (2011). Effect of physical state (solid vs. liquid) of lipid core on the rate of transport of oxygen and free radicals in solid lipid nanoparticles and emulsion. *Soft Matter*. 7, 8149-8157.
17. Tikekar R.; Anantheswaran R.; LaBorde F.* (2011). Ultraviolet light induced degradation of ascorbic acid in a model juice system. *Journal of Food Science*. 76(2), H62-H71.
18. Tikekar R. ^; Johnson A. #; Nitin N. ^* (2011). Fluorescence imaging and spectroscopy for real-time in-situ characterization of radical interaction with oil-in-water emulsion. *Food Research International* 44(1), 139-145.
19. Altan A.; McCarthy L; Tikekar R; McCarthy J; Nitin N.* (2011). Image analysis of microstructural changes in almond cotyledon as a result of processing. *Journal of Food Science*. 76(2), E1-E10.
20. Tikekar R. ^; Johnson A. #; Nitin N. ^* (2011). Real time measurement of oxygen transport across an oil-water emulsion interface. *Journal of Food Engineering*. 103(1), 14-20.
21. Tikekar R.; Karwe M.* (2009). Development of a continuous method for puffing amaranth seeds. *Journal of Food Process Engineering*. 32(2), 265-277.
22. Tikekar R.; Ludescher R.; Karwe M.* (2008). Processing stability of squalene in amaranth and antioxidant potential of amaranth extract. *Journal of Agricultural and Food Chemistry*. 56(22), 10675-10678.

II.D. Published Conference Proceedings

II.D.1. Refereed Conference Proceedings

II.D.2. Non-Refereed Conference Proceedings

II.D.3. Historical Conference Proceedings (10+ years ago)

II.D.4. Other

II.E. Conferences, Workshops, and Talks

II.E.1. Keynotes

II.E.2. Invited Talks

1. Tikekar R. (2015). Synergistic interaction between ultraviolet light and a novel photosensitizer for enhanced microbial food safety of fresh produce. Improving Food Quality Project Directors' meeting at IFT 2015, Chicago, IL.
2. Pan Y.; Tikekar R.; Nitin N. (2014). Effect of antioxidant properties of emulsifiers on oxidative stability of encapsulated materials within emulsion. Invited presentation at the Phospholipids section of AOAC Conference, San Antonio, TX.
3. Tikekar R.; Nitin N. (2012). Comparative evaluation of zein nanoparticles and casein stabilized emulsion for controlling oxidation and release kinetics of encapsulants. Invited talk at 11th annual hydrocolloids conference, West Lafayette, IN.

II.E.3. Refereed Presentations

4. Tikekar R. (2015). Generation of reactive oxidative species during thermal and UV processing of sugars. Oral presentation at 250th ACS national meeting and exposition, Boston, MA.
5. Zhao Y.; Guan Y.; Pan Y.; Nitin N.; Tikekar R. (2014). Enhanced oxidative barrier properties of colloidosomes stabilized by silica aggregates and silica-polymer hybrid microparticles. Oral presentation at 248th ACS national meeting and exposition, San Francisco, CA.
6. Zhao Y., Nitin N., Tikekar R. (2013). Engineering of interfacial permeability in silica nanoparticles stabilized oil-in-water Pickering emulsion to control transport across emulsion interface. Oral presentation at 245th ACS national meeting and exposition, Louisiana, LA.
7. Shah N., Zhao Y., Pan Y., Nickolov Z., Nitin N., Tikekar R. (2013). Distribution of Curcumin within colloidal nanoparticles and its impact on stability and release kinetics of curcumin. Oral presentation at 245th ACS national meeting and exposition, Louisiana, LA.
8. Nitin N.; Tikekar R. (2012). Intra-particle distribution of encapsulated material in colloidal particles and its impact on oxidative stability. Oral presentation at 243rd ACS national meeting and exposition, San Diego, CA.

_ represents the actual presenter of the talk.

II.E.4. Refereed Abstracts

II.E.5. Refereed Posters

9. Wang Q; Tikekar R. (2015). Generation of Reactive Oxidative Species (ROS) from Thermal Treatment of Sugar Solutions. Research poster at IFT-AMFE, Chicago, IL.
10. Ercan D.; Nitin N.; Tikekar R. (2015). Synergistic Interaction of Ultraviolet Light and Zinc Oxide Photosensitizer for Enhanced Microbial Inactivation in Model Wash-water. Research poster at IFT-AMFE, Chicago, IL.
11. Haddouche L.; Tikekar R. (2014). Ultraviolet light induced inactivation of Polyphenol Oxidase activity. Research poster at IFT-AMFE, New Orleans, LA.
12. Guan Y.; Zhao Y.; Pan Y.; Tikekar R.; Nitin N. (2014). Effect of the barrier properties of silica-polyethylenimine aggregates stabilized pickering emulsion. Research poster at IFT-AMFE, New Orleans, LA.
13. Pan Y.; Tikekar R.; Avena-Bustillos R.J.; Wang M.S.; Nitin N. (2014). Effect of barrier properties of zein nanoparticles and Oil-In-Water emulsions on oxidative stability of encapsulated bioactive compounds. Research poster at IFT-AMFE, New Orleans, LA.
14. Elsinghorst A.; Tikekar R. (2013). Interaction of fructose with other Molecules under UV light. Research poster at IFT-AMFE, Chicago, IL.

15. Zhao Y, Pan Y, Nitin N, Tikekar R. (2013). Engineering of barrier properties of interface to reduce oxidation in emulsions and control the release of encapsulants. Research poster at IFT-AMFE, Chicago, IL.
16. Tikekar R.; Nitin N. (2012). Encapsulation systems with tunable permeability for improved stability and release profile of encapsulated materials of biomedical importance. Research poster at IFT-AMFE, Las Vegas, NV.
17. Tikekar R.; Pan Y.; Nitin N. (2012). Evaluation of silica nanoparticle stabilized oil-in-water Pickering emulsion for encapsulation of curcumin. Research poster at IFT-AMFE, Las Vegas, NV.
18. Tikekar R.; Nitin N. (2012). Distribution of encapsulated materials in colloidal particles and its impact on oxidative stability of encapsulated materials. Research poster at IFT-AMFE, Las Vegas, NV.
19. Pan Y.; Tikekar R.; Nitin N. (2012). Impact of antioxidant property of interfacial barriers on oxidation of encapsulated bioactive compounds in oil-in-water emulsions. Research poster at IFT-AMFE, Las Vegas, NV.
20. Tikekar R.; Nitin N. (2011). Effect of physical state of core material on oxygen and free radical transport rate across solid lipid nanoparticles interface. Research poster at IFT AMFE, New Orleans, LA.
21. Tikekar R.; Johnson A.; Nitin N. (2010). Real time measurement of oxygen transport across an oil-water emulsion interface. Research poster at IFT AMFE, Chicago, IL.
22. Tikekar R.; Anantheswaran R.; LaBorde F. (2009). Ultraviolet light induced degradation of ascorbic acid in a model juice system. Research poster at IFT AMFE, Anaheim, CA.
23. Tikekar R.; Anantheswaran R.; LaBorde F. (2008). Modeling inactivation of patulin by UV irradiation in model apple juice system. Research poster at FIESTA 2008, Brisbane, Australia.
24. Tikekar R.; Anantheswaran R.; LaBorde F. (2007). Modeling inactivation of patulin by UV irradiation in model apple juice system. Research poster at IFT-AMFE, New Orleans, LA.
25. Kokkinidou S.; Tikekar R.; Floros J.; LaBorde L. (2007). Modeling ascorbic acid induced degradation of patulin in model juice system. Research poster at IFT-AMFE, Chicago, IL.
26. Tikekar R.; Ludescher R.; Karwe M. (2006). Effect of processing on the squalene content and antioxidant potential in amaranth extract. Research poster at CFFN, Istanbul, Turkey.
27. Tikekar R.; Karwe M. (2006). Development of a novel technique to puff amaranth seeds. Research poster at IFT-AMFE, Orlando, FL.
28. Tikekar R.; Ludescher R.; Karwe M. (2006). Effect of processing on the squalene content and antioxidant potential in amaranth extract. Research poster at IFT AMFE, Orlando, FL.

II.E.6. Refereed Panels

II.E.7. Non-Refereed Presentations

II.E.8. Non-Refereed Abstracts

II.E.9. Non-Refereed Posters

II.E.10. Non-Refereed Panels

II.E.11. Symposia

II.E.12. Workshops

II.E.13. Colloquia

II.E.14. Historical Conferences, Workshops, Talks (10+ years ago)

II.E.15. Other

II.F. Professional Publications

II.F.1. Reports and Non-Refereed Monographs

II.F.2. Pre-Print/Working Paper (Not Work in Progress)

II.F.3. Legal Briefs

II.F.4. Policy Briefs

II.F.5. Other

II.G. Book Reviews, Notes, and Other Contributions

II.G. 1. Book Reviews

II.G. 2. Essays

II.G. 3. Notes

II.G. 4. Manuals

II.G. 5. Other

II.H. Completed Creative Works

II.H.1. Digital Media (e.g., CDs, DVDs)

II.H.2. Datasets

II.H.3. Constructed Projects

II.H.4. Demonstrations

II.H.5. Inventions

II.H.6. Original Plans and Designs

II.H.7. Photography

II.H.8. Software and Applications

II.H.9. Websites

II.H.10. Exhibitions and Installations

II.H.11. Curatorial Practice

II.H.12. Performance or Interpretation – Performing Arts

II.H.13. Direction - Performing Arts

II.H.14. Production - Performing Arts

II.H.15. Costume, Stage, Multimedia, and Theatrical Design

II.H.16. Artistic and Graphic Design

II.H.17. Dramaturgy

II.H.18. Artwork

II.H.19. Choreography

II.H.20. Playwriting, Screenwriting, and Musical Composition

II.H.21. Works of Creative Writing

II.H.22. Performance or Interpretation - Film, Video, and Multimedia

II.H.23. Direction - Film, Video, and Multimedia

II.H.24. Production - Film, Video, and Multimedia

II.H.25. Citations and Reviews

II.H.26. Historical Completed Creative Works (10+ years ago)

II.H.27. Other

II.I Significant Works in Public Media

Specify the following – Title, Publication/Media Name, Contributors, Types (Print, online, broadcast, video, documentary)

II.I.1. Explanatory, Investigative, or Long-Form Journalism

II.I.2. Other Significant Journalism

II.I.3. Commentary/Analysis

II.I.4. Interactive Online Database

II.I.5. Other

II.J. Sponsored Research

List source, title, amount awarded, time period and role (i.e. principal investigator or co-investigator) in reverse chronological order or its inverse. If there are co-investigators, please list these.

II.J.1. Grants

1. NIFA-Food Safety Challenge, June 2015- May 2020, An integrated approach to Eliminate Cross-Contamination during Washing, Conveying, Handling and Packaging of Fresh Produce. USD 4.75 M (Role: Co-PI; PI: Dr. Nitin Nitin, Y1: \$30,998)
2. NIFA-Foundational program, Jan 2014-December 2017, Synergistic interaction between ultraviolet light and a novel photosensitizer for enhanced microbial food safety of fresh produce. USD 382,000 (Role: PI, Co-PI: Dr. Nitin Nitin).
3. Drexel Institute for Energy and Environment, July 2015-December 2014, Novel Photochemical and Biological Processes for Decontamination of flow-back water from hydraulic fracturing of the marcellus shale. USD 50,000 (Co-PI: Dr. Christopher Sales, grant eventually transferred to Co-PI upon departure from Drexel)
4. American Chemical Society-PRF, September 2013-Aug 2015, Engineering of physical properties of interface to reduce oxidation in emulsions. USD 50,000 (Role: PI).
5. Center for Produce Safety, March 2012, Rapid assessment of oxidative stress induced in microbes to evaluate efficacy of sanitizers in wash water. USD 130,000 (Role: Co-PI, \$29,000, PI: Dr. Nitin Nitin).
6. Pennsylvania Department of Health, Aug 2011-July 2012, Encapsulation systems with tunable permeability for improved stability and release profile of encapsulated materials of biomedical importance. USD 92,000 (Role: PI, Co-PI: Dr. Nily Dan).

II.J.2. Contracts

1. USDA-ARS (Specific cooperative agreement), September 2012- December 2014, Prevalence, levels and types of *Listeria monocytogenes* in higher risk foods. USD 439,545 (Role: PI).

II.J.3. Other

II.K. Fellowships, Gifts and Other Funded Research

II.K.1. Fellowships

II.K.2. Gifts

II.K.3. Other

II.L. Submissions and Works in Progress

List press, journal, or granting agency.

II.L.1. Current Grant Applications

II.L.2. Manuscripts in Preparation

II.L.3. Manuscripts under Review (*indicate status: submitted or revising to resubmit*)

II.L.4. Working Papers in Preparation

II.L.5. Designs in Preparation

II.L.6. Other

II.M. Centers for Research, Scholarship, and Creative Activities

Specify Name of the Center, Description of Center, Collaborators, Start and End Dates.

II.M.1. Centers Established

II.M.2. Centers Directed

II.M.3. Symposia Organized (*through center*)

II.M.4. Other

II.N. Patents

II.N.1. Device

II.N.2. Other

1. Elsinghorst A.; Nitin N. Tikekar R. Ultraviolet disinfection of produce, liquids and surfaces. Provisional US Patent No. 61813160.

II.O. Other Research/Scholarship/Creative Activities

III. Teaching, Mentoring and Advising.

III.A. Courses Taught

University of Maryland-College Park

NFSC 412/679 Food Processing Technology, spring 2015, enrolment 31

Drexel University

FDSC 506 Food Comp. and Behavior (F11, 12, 13 W12 Average enrolment 15)

FDSC 480/680 Food Engineering (F11, 12, 13, 14 Average enrolment 12)

FDSC 456/556 Food Preservation Processes (F12, 13, 14 average enrolment 20)

FDSC 461/561 Food Analysis (W12, 13 average enrolment 14)

FDSC 460/560 Food Chemistry (W13, 14 average enrolment 20)

FDSC 669 Reading in Food Science (S13, 14 average enrolment 15)

FDSC 480/680 Food Manufacturing Technology (S12, enrolment 12)

FDSC 480/680 Seminar in Food Science (F12, enrolment 7)

III.B. Teaching Innovations

III.B.1. Major Programs Established

III.B.2. Education Abroad Established

III.B.3. Software, Applications, Online Education, etc.

III.B.4. Instructional Workshops and Seminars Established

III.B.5. Course or Curriculum Development

III.B.6. Historical Innovations (10+ years ago)

III.B.7. Other

III.C. Advising: Research or Clinical

This refers to students whose projects the faculty has supervised as adviser, committee chair, or committee member (indicate role). The name of student, academic year(s) involved, and the name of institution if other than UMD should be indicated, as well as placement of the student(s), if the project is completed. List completed work first.

III.C.1. Undergraduate

Sharifa Davis, 2013, Drexel University

III.C.2. Master's

Thesis adviser

Heather Dolan, 2015-

Qiao Ding, 2015-

Qingyang Wang, 2013-2014, Drexel University, currently pursuing Ph.D. at the University of Maryland-College Park

Aachen Elsinghorst, 2012-2013, Drexel University, currently working in Barry Callebaut Chocolate Inc.®

Yuan Zhao, 2011-2012, Drexel University, currently working in Promotion in Motion®

Graduate Project Adviser

Lila Haddouche, 2014, Drexel University, currently working in Bimbo Bakery Inc.®

Aditi Phalak, 2014, Drexel University.

Committee member

Shaila Nayak, 2015, Drexel University, currently working at Kargher Corporation

III.C.3. Doctoral

Dissertation Adviser

Qingyang Wang, Expected 2018
Committee member
Abhinav Mishra, Expected 2016

III.C.4. Post-doctoral
Dr. Duygu Ercan, 2014-Current
Dr. Andrea Cossu, 2014-Current, University of California-Davis

III.C.5. Other Research Directions (*K-12 Interactions*)

III.D. Mentorship

III.D.1. Junior Faculty

III.D.2. Other

III.E. Advising: Other than Research Direction

III.E.1. Undergraduate

III.E.2. Master's

III.E.3. Doctoral

III.E.4. Post-doctoral

III.E.5. Other Advising Activities

(Include advising student groups, special assignments, recruiting, etc.)

III.F. Professional and Extension Education

III.F.1. Professional Programs Established

III.F.2. Major Extension Programs

III.F.3. Workshops

III.F.4. Other

III.G. Other Teaching Activities

IV. Service and Outreach

IV.A. Editorships, Editorial Boards, and Reviewing Activities

Include participation for journals and other learned publications (print and electronic).

IV.A.1. Editorships

IV.A.2. Editorial Boards

Food Research International, 2011-Current

IV.A.3. Reviewing Activities for Journals and Presses

Food Research International (42 as of 2015)

Journal of Agricultural and Food Chemistry (18 as of 2015)

LWT-Food Science and Technology (5 as of 2015)

Journal of Food Science (3 as of 2015)

Journal of Food Engineering (2 as of 2015)

Transactions of ASABE (2 as of 2015)

Langmuir (1 as of 2015)

JAOCS (1 as of 2015)

Innovative Food Science and Emerging Technologies (1 as of 2015)

Journal of Biomedical Materials Research (1 as of 2015)

IV.A.4. Reviewing Activities for Agencies and Foundations

1. Panel member for research grant program NASA/NSBRI 2013-2014 Crew Health Step-2 Review
2. National Institute of Food and Agriculture: Reviewer panel member for the program 'Nanotechnology for Agriculture and Food Systems program' 2013
3. Invited reviewer for 'Maryland Industrial partnerships (MIPS)' research grant, 2013

IV.A.5. Reviewing Activities for Conferences

1. Reviewer for Food Engineering track graduate poster award competition at IFT-AMFE in 2015, Chicago, IL.

Annual Meeting scientific program track team reviewer for Institute of Food technologists- Annual Meeting and Food Expo in 2014, New Orleans, LA

IV.A.6. Historical Editorships, etc. (10+ years ago)

IV.A.7. Other

IV.B. Committees, Professional & Campus Service

IV.B.1. Campus Service - Department

IV.B.2. Campus Service - College

IV.B.3. Campus Service - University

IV.B.4. Campus Service - Special Administrative Assignment

IV.B.5. Campus Service - Other

IV.B.6. Offices and Committee Memberships

IV.B.7. Leadership Roles in Meetings and Conferences

IV.B.8. Other Non-University Committees, Memberships, Panels, etc.

IV.B.9. Historical Committees, etc. (10+ years ago)

IV.B.10. Other

IV.C. External Service and Consulting

IV.C.1. Community Engagements, Local, State, National, International

IV.C.2. International Activities

IV.C.3. Corporate and Other Board Memberships

IV.C.4. Entrepreneurial Activities

IV.C.5. Consultancies (*to local, state and federal agencies; companies; organizations*)

IV.C.6. Historical External Service and Consulting (10+ years ago)

IV.C.7. Other

IV.D. Non-Research Presentations

IV.D.1. Outreach Presentations

IV.D.2 Other

IV.E. Media Contributions

IV.E.1. Internet

IV.E.2. TV

IV.E.3. Radio

IV.E.4. Digital Media

IV.E.5. Print Media

IV.E.6. Blogs

IV.E.7. Feeds

IV.E.8. Other

IV.F Community & Other Service

V. Awards, Honors and Recognition

V.1. Research Fellowships, Prizes and Awards

1. Best research paper award, phospholipids division-American Oil Chemists Society, 2014
2. Dean's award for outstanding scholarship, Drexel University, 2012
3. Frank Dudek graduate scholarship for academic excellence, Pennsylvania State University, 2008-2009
4. Albert Kleinman scholarship for academic excellence, Rutgers University, 2006-2007
5. Second prize for the poster presentation at Conference on Functional Foods and Nutraceuticals, Istanbul, Turkey, 2006
6. The best undergraduate project, Institute of Chemical Technology, India, 2004
7. The best student award by the Association of Food Scientists and Technologists, India, 2004

V.2 Teaching Awards

1. Outstanding Teaching Assistant scholarship, Pennsylvania State University, 2009

V.3 Service Awards and Honors

V.4 Recognition in Media

V.5 Other Special Recognition

VI. Other Information