

**Dr. ROOPA B. S.**  
*Senior Scientist*  
*Traditional Food & Sensory Science Department*  
*Assistant Professor, AcSIR*  
*CSIR-CFTRI, Mysore, India*  
E-mail: roopa@cftri.res.in

---

### **Academic details**

***Doctor of Philosophy in Food Science*** at Central Food Technological Research Institute (CSIR-CFTRI) Affiliated under University of Mysore, Karnataka, India (2007-11).

***Master of Science in Food Science and Nutrition*** at Dept. of Studies in Food Science & Nutrition, University of Mysore, Karnataka, India (2004).

***Bachelor of Science in Food science & Quality Control, Chemistry, Microbiology***, University of Mysore, Karnataka, India (2000).

### **Professional experience**

**Scientist** (Assistant Professor-AcSIR): Sensory Science Department, CSIR-Central Food Technological Research Institute, 2009 to 2015

**Senior Scientist** (Assistant Professor-AcSIR): Traditional Foods & Sensory Science Department, CSIR-Central Food Technological Research Institute, 2015- Continuing.

### **Project details**

Grant-in-Aid projects: 2 (as Principal Investigator), 2 (as Member)

Major Laboratory projects (In-house): 1 (as Principal Investigator), 8 (as Member)

Sponsored/Consultancy Projects: 1 (as Principal Investigator), 14 (as Member)

### **Publications**

Research Articles Published in SCI Journals: 16

Abstract/Posters Presented in National/International Conferences: 21

**Patent: 1**

**Process know-how (Member): 5**

### **Guidance to students:**

- Ph. D. (University of Mysore): 1 (Ongoing)
- M.Sc.: 16 (Completed), Ongoing: 1
- B. Tech: 1 (Completed)

### **Teaching Experience (2009 - Till date)**

<b>Course</b>	<b>Area of teaching</b>
1. M.Sc. - Food Technology, CSIR-CFTRI	
2. Integrated M.Sc- Ph.D. in Nutrition Biology, CSIR-CFTRI	Sensory Science, Physical senses, Flavor, Color, Texture, Physiology & analysis techniques, Taint and Off Flavor etc.
3. AcSIR Ph.D. Course, CSIR-FTRI	
4. University of Mysore (Food Science & Technology)	
1. Short-Term Training	Sensory Science, Physical setup of sensory laboratory, Panel screening, Selection, Training & performance monitoring, Basic tastes, Taints & Off flavor detection, Methods of sensory analysis, Hedonic test & data analysis, Flavor & Odour profile analysis, Demonstration of instruments like color measurement, texture analyzer, E-tongue, E-nose, Sensory quality of fruit and other beverages, snack foods, Consumer studies etc
2. Consultancy assistance Programme	

### **Award & Recognition:**

- Research article entitled “Alginate gels: I. Characterization of textural attributes” selected as Top 25 Hottest Articles and Cited by SciVerse Scopus (10) in the subject area of Agricultural and Biological Sciences published in Journal of Food Engineering (October to December 2007-Early view).
- The published article entitled “Mango gels: Characterization by small-deformation stress relaxation method” has been downloaded or viewed 314 times since early view publication in 2014.
- Best Abstract/poster award International/National conference, IFCON-2013, IuFOST World Congress of Food Science & Technology-2018, IFCON-2018, IcFOST-2020.

### **Other information**

1. As Program Director's Organized, FTF ITT International training programs organized in association with National Institute of Agricultural Extension Management (MANAGE), Hyderabad (An Organization of Ministry of Agriculture & Farmers Welfare), Government of India on "Food Processing and Value Addition Technologies for Agripreneurship" from 4<sup>th</sup> to 18<sup>th</sup> March, 2020 at CSIR - Central Food Technological Research Institute, Mysore, Karnataka, India.
2. Invited Speaker to deliver a lecture on "Sensory evaluation requirements for functional foods" during Targeted Training Programme on Functional Foods & Nutraceuticals at DRDO-DFRL, Mysuru.
3. Mentor for two Incubate companies at CSIR-CFTRI under NPIC-CIF, KBITS, Govt. of Karnataka, 2018-ongoing.

### **Reviewer for International Journals**

- Journal of Food Process Engineering
- Journal of Food Science and Technology

**Membership:** Life time member of AFST (I), Mysore

I declare that the information's furnished above are true and correct to the best of my knowledge and belief.

Place: Mysuru

Date: 5.3.2021

Roopa B.S.