# **Curriculum Vitae**

Name : Vipul Kumar

Designation : Assistant Professor

Department : Department of Food Technology

School of Chemical Technology

H.B.T.U. Kanpur

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#### Area of Interest/Specialization:

1. Food Quality & Safety

2. Food Beverages

3. Food Preservation

# **Qualification:**

Course Name	Subject	University/Institute	Year
B. Tech.	Food Technology	H.B.T.I., Kanpur	2003
M. Tech.	Food Technology	H.B.T.I., Kanpur	2009
Diploma	Brewing	The Institute of Brewing &	2016
		Distilling, London	

### **Professional/Industry Experience:**

Organization	Designation	Total Experience
Taza Foods Pvt. Ltd.	Shift Manager	1 year and 6 Months
United Breweries Ltd.	Asst. Brewer	9 years
Export Inspection Council	Asst. Director	6 Years

#### **Academic project:**

M. Tech. project on "Colour improvement of fried potato chips using yeast treatment".

**Internships/Trainings/Short term Courses:** 

1. Undergone six weak training in quality and production aspect of market milk and

milk product from Worli Dairy, Kurla and Aarey Dairies, Mumbai from 15.05.2002 to

26.06.2002.

2. Completed certificate courses 5 S, Eight wastes, Changeover Reduction from UBL

University.

3. Completed one day training on ISO 9001:2015 from DNV.GL.

4. Completed two and half days training on Food Safety Preventive Control Alliance

(FSPCA) for human Food conducted by USFDA in association with IFSH from

02.10.2019 to 04.10.2019.

5. Completed two and half days lead Instructor training for FSPCA preventive Controls

for Human Food conducted by USFDA in association with IFSH from 02.12.2019 to

04.10.2019.

6. Completed two days training on Basic Course in seafood HACCP theory and practical

application conducted by Seafood HACCP Alliance in cooperation with the

association of Food and Drug Officials from 18-19 April'2022.

I hereby declare that the above details furnished by me are true to the best of my

knowledge.

**Place: Kanpur** 

Date:

(Vipul Kumar)