



Akshay Kumar Singh

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Ph.D research work (in progress)

Ph. D research topic "Studies on oxidative and thermal stability of Ghee (Butter oil) in presence of antioxidants obtained from selected Herbs and Medicinal Plants".

Academic Experience

- ❖ Worked as Lecturer Chemistry in MPEC, Kanpur from Feb 2000-Aug 2006 Involve in regular testing and analytical work of BEFT Department
- ❖ Actively involved in Summer training of UG & PG students of other institutions Assisted B Tech, M Tech and Ph D students in their respective research work

Presentations

1. Presented paper on the research topic "Antioxidant properties of pomegranate peel" in International conference on New approaches in food Security And Value addition: Technological and Genetic option (NAFSVA-2014) held at RBS Engg. Technical Campus, Agra during Feb 17-19, 2014
2. Presented poster on the topic "Exploring the realm of natural antioxidant" in a Golden Jubilee National Seminar on "Trend and Prospects of Bioprocesses for Development of Health-Care Products" (GENESIS14) held at HBTI, Kanpur during March 08-09,2014

Seminars/ Conferences/ Workshops attended

1. National Symposium on " Recent Technological Developments in Bioprocess & Food Processing Industries" in GENESIS-2009 at HBTI, Kanpur from Feb 14-15, 2009
2. National level Golden Jubilee National Seminar on "Trend and Prospects of Bioprocesses for Development of Health-Care Products" (GENESIS-14) held at HBTI, Kanpur during March 08-09,2014
3. International conference on New approaches in food Security And Value addition: Technological and Genetic option (NAFSVA-2014) held at RBS Engg. Technical Campus, Agra during Feb 17-19, 2014
4. A Golden Jubilee National Seminar on Trend and Prospects of Bioprocesses for Development of HealthCare Products GENESIS-2014 at HBTI, Kanpur, during March 08-09,2014
5. Attended one week Staff Development Programme held under TEQIP-II at HBTI, Kanpur from 18-23,2016
6. Attended workshop on "Managerial effectiveness enhancement program for Non-teaching, Administrative staff and Technicians" organized by ESCI and SPFU under TEQIP-II from 22-24 August, 2016
7. Technical Training: Two-day training on "Basic Liquid Chromatography" by Waters Global

Services on March 28, 2017.

8. Technical Workshop: Participation in “Analytical Solutions for Today’s Science” at the Center of Excellence, HBTU Kanpur, from March 22–23, 2017.
9. Organizing Secretary: One-week FDP on “Recent Advancement in Food Processing and Preservation” from August 26–31, 2019.
10. Short Term Training Programme (STTP): One-week program on “Data Analysis and SPSS Software” from October 21–25, 2019.
11. Organizing Secretary: Two-day National Workshop on “Rapid Detection of Food Adulteration” from September 30 to October 1, 2019.
12. Organizing Secretary: World Food Day 2019 Symposium on “Healthy Diets for Zero Hunger World” on October 16, 2019.
13. Organizing Secretary: One-week FDP on “Expanding Horizon of Bioprocesses” from February 10–15, 2020. Organizing Committee Member: One-week online FDP on “Microbes’ Potential to Bail Out the Energy Crisis” from December 15–20, 2022.
14. Supporting Staff: One-week FDP on “Advance Pedagogical Learning and University Administration” held from May 27 to June 1, 2024.
15. Professional Seminar: Attendance at “The Analytical Solution for Today’s Science” by Agilent Technologies.
16. Certificate of Appreciation: For valuable contribution in organizing the World Food Day 2024 event on October 16, 2024.

Research papers

1. Singh, A. K., Kumar, V., Singh, K., & Fatima, S. (2023). RSM and fuzzy modeling approach for optimization of extraction of antioxidant compounds from *Asparagus racemosus* roots. *Food Bioengineering*, 2(1), 75-86.
2. Singh, A. K. (2017). Evaluation of the antioxidant potential of oregano leaves (*Origanum vulgare* L.) and their effect on the oxidative stability of ghee. *International Journal on Nutraceuticals, Functional Foods and Novel Foods*.
3. Singh, A. K., Srivastava, A., Kumar, V., & Singh, K. (2018). Phytochemicals, medicinal and food applications of Shatavari (*Asparagus racemosus*): An updated review. *The Natural Products Journal*, 8(1), 32-44.

Associated experience

Working as a team member of GPIS-CPCB NMCG project from 2018 till date.