

BIO DATA

- 1. Name** : **Dr. H. ARUN KUMAR**
- 2. Designation and Address** : Professor and Head
Department of Dairy Technology
Dairy Science College, Karnataka veterinary,
Animal and Fisheries Sciences University.
KVAFSU. Bangalore-560024
Bangalore-560024. M-9449179928
- 3. Name of the Department/** : Dairy Technology
Section/Unit/Scheme
- 4. Date of Birth** : 14.05.1968
- 5. Academic Qualification** :

Examination/Degree	Year	Subject	University	Class/Division/Grade/CGPA
B.Sc(Dairy Tech)	991	Dairy Technology	University of Agricultural Sciences (UAS) Bangalore	2.43/4.00
M.Sc(Dairy Tech)	997	Dairy Technology	University of Agricultural Sciences (UAS) Bangalore	3.47/4.00
Ph.D(Dairy Tech)	006	Dairy Technology	Karnataka Veterinary, Animal and Fisheries Sciences University, Bidar	9.54/10.00

- 6. Date of joining duty** : 15.02.1995

7. Teaching Experience: 27 years (courses taught: Market Milk, Condensed and Dried milks, Fat rich dairy products, Traditional Indian dairy products, Ice cream technology, Cheese technology, By products technology, Food technology -1 and Food technology-II, LPT etc..)

8. Students Research Guidance:

Sl no	Degree	Number of students guided/ Major Advisor.	Advisory committee member
1	M.Tech(Dairy Tech)	20	
2	Ph.D(Dairy Tech)	2	
3	M.Tech(Dairy Tech)	-	27
	Ph.D(Dairy Tech)	-	04

PG research as a Major Advisor/Guide on the following topics

1. Enriched shrikhand
2. Kokkum juice blended whey beverage
3. Fermented and Carbonated whey beverage
4. khoa and khoa based sweets
5. Cottage cheese
- 6 Cheese whey
7. Utilization of whey proteins and other functional ingredients
8. Extruded products
9. Fermented milk products

9. Details of work performance on completed projects :

Title	Funding agency	Budget	Year of Start	Year of completed	As PI /Co-PI
Development of technology for production of enriched thermised paneer spread	KVAFSU, Bidar	0.35 lakhs	2008-09	2009-10	As PI
Development of paneer whey blended kokum squash	KVAFSU, Bidar	0.2 lakhs	2011-12	2012-13	As PI

10. Publication:

Arun Kumar, H. 2023. Effect of storage studies on rheological characteristics of paneer (An Indian soft cheese) spread during storage. The Pharma Innovation Journal 2023; 12(2): 2712-2716

Arun kumar,H., Ramachandra Rao,H.G., Venkateshaiah,B.V and Venkatesh,M . 2010. Effect of processing parameters on the quality of paneer spread. *Indian J. Dairy Sci.* **63**(5):1-8

Arun kumar,H., Ramachandra Rao. H.G. and Harini Venugopal. 2020. Effect of partial replacement of milk fat with soy oil on the quality characerstics of filled paneer. *International Journal of creative Research Thoughts.* Vol 8,(6)4243-4247.

Arun kumar,H ., Ramachandra Rao.H.G., Venkateshaiah,B.V and Venkatesh,M., 2012. Effect of incorporation of WPC and sodium caseinate on the physicochemical and sensory characteristics of chhana spread. *Forntier J. Vet.Anim.Sci.*1(2):160-163.

Arun kumar.H., Ramachandra Rao.H.G and Harini Venugopla. 2020. Effect of partial replacement of milk fat with soy oil on the sensory characerstics of paneer spread. *International Journal of creative Research Thoughts.* 8(6). 4243-4247

Naresh, L., Venkateshaiah,B.V., **Arun kumar,H.**, and Venkatesh,M. 2009. Effect of microwave heat processing on physico-chemical, sensory and shelf life of peda.*Indian J. Dairy Sci.* **62**(4):1-8

B.Sharanagouda,. Ramanjuneyulu and **H.Arun kumar.** 2007. Influence of packaging materials on chemical and microbial quality of Kalakand during storage *Mysore J. Agric.Sci.* **41**(1):97-103

Rajashekara Murthy., B.Sharanagouda,. M.Venkatesh and **H.Arun kumar.** 2007. Utilization of sweet cream buttermilk in the preparation of kulfi. *Mysore J. Agric.Sci.* **41**(2): 241-246

B.Sharanagouda,. Ramanjuneyulu and **H.Arun kumar.**2007. Preparation and storage characteristics of kalakand prepared from lactose hydrolyzed cow milk. *Mysore J. Agric.Sci.* **41**(3):367-374

Venkatesh,M., Venkateshaiah,B.V., B.Sharanagouda ., and **Arun kumar,H.**, 2006. Effect of sweet cream buttermilk on the sensory quality of kalakand. *Mysore J. Agric.Sci.* **41**(1):534-538

Himabindu, **Arunkumar,H** and Harini venugopal. 2017. Studies on Effect of whey protein concentrate (WPC) on the physicochemical and sensory properties of cottage cheese. *International Journal of Applied Science Engineering and Management*, Vol, 3(10),6-10.

Yashaswini.N.N and **Arunkumar,H.** 2017. Study of effect of whey protein concentrate (WPC) on the sensory and chemical composition of date syrup blended yoghurt. *Frotier Journal of Veterinary and Animal sciences*. Vol 6, No3. 71-74

Tejaswini M.L., H.G.Ramachandra Rao., D.B.Puranik and **Arun kumar H.** 2018. Effect of different packaging materials and modified atmospheric conditions on physical parameters of Ragi and Flour blended extruded paroduct stored at room temperature(28°C) with the incorporation of WPC. *Intl J trends in Res and Dev*, 5(3), 307-310.

Tejaswini M.L., B.V.Venkateshaiah and **Arun kumar H.** 2018. PANTUA-The famous Bengali sweet, enriched and sweetened for Daibetic people. *International of trend in Research and Development*. 5(3). May-june.

Harini Venugopal., Jayaprakasha,H.M and **Arun kumar,H.**2018. Technological intervention in developing finger millet based ready -to -eat (RTE) food. Vol 5(3) .697-699

Harini Venugopal., Jayaprakasha,H.M and **Arun kumar,H.**2018. Nutririch millet (finger millet) and legume (*macrotyloma uniflorum*) in developing ready-to-eat (RTE) food. *International Journal of Advance Research, Ideas and Innovations in Technology*. 4(4).136-139

Harini Venugopal., Jayaprakasha,H.M and **Arun kumar,H.**2018. Whey protein concentrate (WPC)-A nutraceutical ingredient in the formulation of finger millet based ready-to-eat (RTE) food. *International Journal of Recent Scientific Research*. Vol 9,(7H) 28235-28238

Praveen, A.R., **Arun kumar, H.** jayaprakasha H.M and Venkatesh,M . 2019. Effect of whey protein concentrate (WPC) on the physicochemical and sensory charatctestics of khoa. *Frotier Journal of Veterinary and Animal sciences*. Vol 8(1)42-44.

Harini Venugopal., Jayaprakasha,H.M and **Arun kumar,H.**2020. Effct of extrusion technique on microbiological quality assessment of composite flour ready to eat (RTE) Foods. *International Journal of Engineering and Science*. Vol 9(7) 31-35.

Harini Venugopal., Jayaprakasha,H.M and **Arun kumar,H.** 2020. Influence of whey protein concentrate (WPC)-A functional ingredient on rheological attributes of foxtail millet based RTE Food. *International Journal of creative Research Thoughts*. Vol 8,(6) 4186-4190.

Kushal Solanki, **Arun kumar.**, Venkatesh and A. Sachindra Babu., 2022. Effect of refined wheat flour on functional, nutritional and sensory characteristics of extruded reconstituted skim milk paneer. International research journal of Modernization in Engineering Technology and Science. Vol 4.(02).p-871-876.

Rajashekar.P., **Arunkumar,H.**, Prasanna,S.B and Prabha,R. 2022. Screening of oleaginous yeast isolates of dairy environment samples for lipid accumulation. The Pharma innovation. 11(5):2170-2173.

ArunKumar. H., Ramachandra Rao. Hg., Praveen. A.R., Harinivenugopal., Thejaswini, M.L., Soumyashree. T.C. 2023. Effect of vegetable oils on the physico-chemical and sensory characteristics of filled paneer spread. The Pharma Innovation Journal .12(2): 3802-3805

11. EXTENSION: Conducted more than 50 farm level training on the preparation of value added dairy and food products both at village and urban level.

- 1) Developed e-course on LPT 311 MILK AND MILK PRODUCTS. Tamilnadu veterinary and Animal Sciences University, Chennai has identified me to act as a teacher for development of above e-course.
- 2) Writing Textbooks and extension leaflets
- 3) Attended more than 15 national and international conferences
- 4) Worked as NSS programme officer and External Examiner
- 5) Worked as external Examiner for many universities in the outside the state
- 6) Received few national and international awards
- 7) Worked as coordinator (External Examinations)
- 8) Delivered lectures as a resource person in about more than 50 occasions.
- 9) Participated in National webinar on the topic NATIONAL EDUCATION POLICY 2020 AN SIGHT organized by Swadeshi Vignana Andolana-Karnataka On 2nd Oct

12. Other prestigious works

- 1) Served as Academic council member for the KVAFS University
- 2) Served as Board of studies member
- 3) NSS Programme officer
- 4) Member for various committees constituted at college/university level
- 5) Served as Staff Advisor
- 6) Served as Warden and chief warden
- 7) Arranged state and All India Educational tours(more than 9 times) University. Bidar

- 8) Selection committee member for the selection of Assistant professor post at KVAFSU. Bidar
- 9) Trained Bangladesh personal for establishment of dairy plant
- 10) Member for the establishment of goat milk farm. Sheep board. Govt of Karnataks.

Sd.Signature