

# Vikas Rattihalli K.

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## PERSONAL PROFILE

I am a passion-driven food science graduate with a unique background in food R & D and management. I am interested to work in the areas of food development and manufacture where I can apply my acquired knowledge and skills into a commercial setting.

## ACADEMIC QUALIFICATIONS

### 2009 – 10 Master of Research in Food Science.

The University of Nottingham, United Kingdom.

- Project: **Water binding properties of cellulosic materials.**  
(Sponsored by: **Unilever R & D, Netherlands**)
- Taught Modules: New product development, Perception and sensory quality of food, Preservation and manufacture of food, Food commodities, Quality management and quality techniques, Supply chain management.

### 2005 - 09 Bachelor of Engineering (B.E) in Biotechnology (Result – First class)

NMAMIT, Visveswararajah Technological University, India

- Main taught modules: Food and agricultural biotechnology, separation techniques, biochemistry, Industrial microbiology, biostatistics and informatics.

## PROJECTS UNDERTAKEN

### ➤ 'Water binding properties of cellulosic materials'. Unilever, Mar. – Dec. 2010

- Characterized polysaccharides for their physico-chemical, thermal and structural properties using techniques like Light microscopy, Scanning electron microscopy (SEM), GC, HPLC, FTIR, Dynamic vapor sorption (DVS), Dynamic mechanical thermal analysis (DMTA), X-ray diffraction, and Particle sizer.
- Developed a suitable procedure for isolation of polysaccharides from natural sources by conducting a comparative study on different physical and chemical methods.
- The data produced was used for process development, design and formulation of low calorie food products.
- Using polysaccharides as thickeners, stable oil/water food emulsion systems were formulated. The rheology of these emulsions was studied using Rapid Visco Analyser (RVA) and Rheometer.

### ➤ 'Gelled Sauces' The University of Nottingham, Jan. – Mar. 2010

- NPD Project for the development of gelled sauces (like a stock pot) with 3 different flavors i.e., Vanilla, Cheese and plain white.
- A team project which involved the development of a new product in 8 weeks, considering the entire aspects starting from market research, development, manufacturing and the final launch of the product. It required extensive knowledge of raw material, processing, manufacturing, health and safety issues, packaging, sensory attributes, microbial safety, factory layout and marketing.

### ➤ 'An investigation into bioethanol production from biomass'. NMAMIT, Jan. – Jun. 2009

- The project aimed at the efficient utilization of different waste biomass sources like coffee pulp, corn cob, coconut fibre, arecanut fibre for the production of bioethanol.
- Standardized the pre-treatment method and also the conditions suitable for the fermentation process for maximum yield of the product.

## PUBLICATION

- A study on bioethanol production from Cashew apple pulp and Coffee pulp waste. *Biomass and Bioenergy*.

## INDUSTRIAL EXPERIENCE

- Assisted in various aspect of food production in **Balaji Rice Mill**, India, a family run business which produce rice. I was responsible for checking the quality of the rice produced, measuring the moisture content, breakage percentage, color sorting. I have also worked on design and packaging of the product.
- Visited '**Unilever R & D**, Vlaardingen, The Netherlands' and presented a progress review of the project.
- Industrial visit to '**King Asia**' factory located at Doncaster, UK, specialized in Asian food products.

## CONTINUING PROFESSIONAL DEVELOPMENT

- Successfully achieved pass grade in '**Sensory Evaluation**' examination at intermediate level, conducted by **Institute of Food Science and Technology (IFST)**, London. Contents: different sensory tests, panel recruitment training and maintenance, analysis and presentation of sensory data and experimental design.
- Successfully completed a programme of training in '**Level 2 Award in Food Safety in Catering**' awarded by Chartered Institute of Environmental Health, UK.
- Short term training programme for three days on '**Sensory analysis of aroma and flavor of foods ingredients and packaged foods**' in Central Food Technological Research Institute (CFTRI), India. I learnt about various sensory analysis techniques, the chemicals that accounts for the aroma in food, consumer tests, sensory room setup.
- Short term training programme for five days on '**Services for management of food processing industry**' in Central Food Technological Research Institute (CFTRI). I learnt about value addition of food, quality control, supply chain management, entrepreneurship development, designing, packaging and increasing shelf life, ISO, cereal and pulses, marketing management, regulatory acts for food industries and processing of spices.
- Undergone On job Training in '**Industrial Microbiology**' at Sangene Institute of Bioscience, India. Learnt about isolation and identification of microorganisms, enzyme production, citric acid production, wine production and alcoholometry, quantitative analysis of milk by standard plate count method and quantification by thin layer chromatography.

## SKILLS AND ACHIEVEMENTS

- Awarded with '**Developing solution scholarship**' for my postgraduate study from The University of Nottingham.
- Secured First Place in '**MANTHAN 2009**', a state level competition of scientific paper presentation organized by Federation of Karnataka Chamber of Commerce and Industry (FKCCI), for the project 'An investigation into efficacy of bioethanol production from different sources of biomass'. Award received from **Dr. A. P. J. Abdul Kalam, former President of India**.
- Presented a project seminar in 'CLICKTRONIKA 2009', an international conference on 'Renewable Energy', organized by Consortium of Electronic Industries of Karnataka at Bangalore, in 2009.

**Project Management** – During my research projects in my undergraduate and in postgraduate, I worked under tight constraints of time and resources. Effective planning has been my forte.

**Team work** – I am able to work independently as well as in a team with equal ease. I have worked in a team for an NPD project which was responsible for development and production of a new food product.

### Leadership -

- I was the student event organizer of Parichay'08, state level biotechnology technical symposium, 2008. This involved managing and taking care of 150 guest participants for three days.
- Attended three day workshop 'Feel Employable', to develop leadership qualities.

**Communication Skills** – Secured a band score of **7.5 out of 9.0** in **IELTS** (International English Language Testing System) in 2008.

Other native languages - Hindi, Kannada and Telugu.

**Computational Skills** – Basic programming in C language, bio-informatics and a highly competent user of Microsoft Office applications like Word, PowerPoint and Excel.

#### ACTIVITIES

- Organized an 'Awareness on hazards of smoking' campaign, involving 120 volunteers.
- Volunteered for several 'Blood Donation' camps in the university through student union.
- I play badminton and table tennis. I also enjoy trekking and other outdoor adventure activities.

#### REFEREES

1. Dr. Tim J. Foster  
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