

CURRICULUM VITAE OF R. SAHUL HAMEED



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Educational Qualifications:

Degree	Institution / University	Year of Passing
B.Sc. Home Science	Home Science College and Research Institute, Tamil Nadu Agricultural University, Madurai.	2003
M.Sc. Food Science and Nutrition	Home Science College and Research Institute, Tamil Nadu Agricultural University, Madurai.	2005
Ph.D. Food Science and Nutrition	Home Science College and Research Institute, Tamil Nadu Agricultural University, Madurai.	2008
PDF (Post Doctoral Fellowship)	Food Research and Development Centre, Agriculture and Agri-Food Canada, Quebec, Canada	2011

Experiences (Research):

Designation	Institution	Employer and Designation	Period (From-to)	*Duration (years, months)
Post Doctoral Fellow (PDF)	Food Research and Development Centre, Agriculture and Agri-Food Canada, Saint-Hyacinthe	Dr. Joyce I. Boye, Research Scientist	September 2, 2008 to July 5, 2011	2 years and 10 months

Senior Research Fellow (SRF)	Institute of Commercial Horticulture, Rose garden, Ooty 643001	Dr. N. Selvaraj, Professor and Head	February 11, 2008 to June 31, 2008	4 months
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Field of Specialization: Food and Nutrition

Areas of expertise: Food analysis, Food processing and preservation, and Nutritional problems (food allergy)

Publications

Refereed (3)

International Journals (2)

1. Russin, T.A., Boye, J.I., Arcand, Y., and **Rajamohamed, S.H.** (2010). Alternative techniques for defatting soy: a practical review. *Food and Bioprocess Technology*. DOI: 10.1007/s11947-010-0367-8.
2. Boye, J.I., Aksay, S., Roufik, S., Ribéreau, S. Mondor, M., Farnworth, E. and **Rajamohamed, S.H.** (2010). Comparison of the functional properties of pea, chickpea and lentil protein concentrates processed using ultrafiltration and isoelectric precipitation techniques. *Food Research International*, 43(2): 537-546.

National Journals (1)

1. **Sahul Hameed, R.**, Kanchana, S., Vennila, P. and Hemalatha, G. (2007). Storage stability of dehydrated chicken chunks in different packaging materials. *The Indian Journal of Veterinary Science*, 84(12): 285-288.

Other Publications

a. Book Chapters (4)

1. **Rajamohamed, S.H.** and Boye, J.I. (2010). Processing foods without peanuts and tree nuts. *In Allergen Management in Food Industry*, Boye, J.I. and Godefroy, S. (Edts.), John Wiley & Sons, Inc. USA, p. 289-332.
2. Boye, J.I., **Rajamohamed, S.H.** and Britten, M. (2010). Processing foods free from dairy proteins. *In Allergen Management in Food Industry*, Boye, J.I. and Godefroy, S. (Edts.), John Wiley & Sons, Inc. USA, p. 207-258.
3. Boye, J.I., L'Hocine, L. and **Rajamohamed, S.H.** (2010). Processing foods without soybean ingredients. *In Allergen Management in the Food Industry*, Boye, J.I. and Godefroy, S. (Edts.), John Wiley & Sons, Inc. USA, p. 355-392.
4. Boye, J.I. and **Rajamohamed, S.H.** (2009). Novel Techniques for the processing of soybeans. *In Novel Food Processing: Effects on Rheological and Functional Properties*, Ahmed, J., Ramaswamy, H.S., Kasapis, S. and Boye, J.I. (Edts.), CRC Press LLC, USA, pp: 373-402.

b. Popular Articles (11)

1. **Sahul Hameed, R.** and Kanchana, S. (2008). Food irradiation a futuristic tool to conserve the food. *Processed Food Industry*, April: 28-33.
2. **Sahul Hameed, R.** Kanchana, S. and Narendrakumar, S. (2007). Amazing utilities of soya bean and its significance. *Soya update*, 5(2): 1-5
3. Gowrimeenal, A., Banumathi, P. and **Sahul Hameed, R.** (2007). Liver the miracle organ. *Health*, 85(6):35-37
4. **Sahul Hameed, R.** and Kanchana, S. (2007). Role of essential fatty acids in human health. *Health*, 85(7):37-39
5. **Sahul Hameed, R.** and Kanchana, S. (2006). Amla as a Nutraceutical food. *Kisan world*, 33(8):51
6. **Sahul Hameed, R.** and Kanchana, S. (2006). Ungal Unavagathil Arimugapadutha Aetra Unavugal. *Valurtholil*, 17(8):28-29 (in Tamil).

7. **Sahul Hameed, R.,** Kanchana, S. and Premalatha, M.R. (2006). Udal Nalathirku Kaikarikal Palangal. *Tholil Nutpa Thotakalai*, 7(3):15-16 (in Tamil).
8. **Sahul Hameed, R.,** Kanchana, S. and Premalatha, M.R. (2006). Mathulien Maruthuva Payankal. *Tholil Nutpa Thotakalai*, 7(11):21 (in Tamil).
9. **Sahul Hameed, R.** and Kanchana, S. (2006). Noikolli Thavara Unavugal. *Tholil Nutpa Thotakalai*, 8(2):25-26 (in Tamil).
10. **Sahul Hameed, R.,** Kanchana, S. and Premalatha, M.R. (2005). Vasanai porutkalin maruthuva payankal. *Tholil Nutpa Thotakalai*, 7(3):28-29 (in Tamil).
11. **Sahul Hameed, R.** and Kanchana, S. (2005). Adisaya unavu soya bean. *Tholil Nutpa Thotakalai*, 7(4):9-10 (in Tamil).

Seminars/Symposiums/Conferences Presentations and Participations

a. Oral presentation (1)

1. **Sahul Hameed, R.** and Kanchana, S. (2005). Extending the shelf life of dehydrated chicken meat in MPP pouches. In *National Seminar on Better Packaging for Better Foods* Organized by the Ministry of Food Processing Industries, Government of India, New Delhi and Home Science College and Research Institute, Tamil Nadu Agricultural University, Madurai held on 28-30 December 2005.

b. Poster presentations

National (3)

1. **Sahul Hameed, R.** and Kanchana, S. (2006). Processing and storage stability of dehydrated chicken meat using natural preservative. In *National Seminar on New Horizon in Processing of Value Added Convenience Foods* held on 27 - 28 February 2006 at VVV College for Women, Virudhunagar.
2. **Sahul Hameed, R.** and Kanchana, S. (2006). Extending the shelf life of dehydrated chicken meat by vacuum packaging. In *National Symposium on Prospectus and Challenges in Indias' Meat Industry* held on 27-29 July 2006 at Madras Veterinary College, Chennai.

3. **Sahul Hameed, R.** and Kanchana, S. (2005). Processing and storage stability of dehydrated chicken meat stored at room temperature. *In National Seminar on Post Production Systems and Strategies to the Issues and Challenges of Food Safety and Security* held on 22–23 September 2005 at Tamil Nadu Agricultural University, Coimbatore.

International (4)

1. **Rajamohamed, S.H.**, Raymond, N., Patterson, C.A., and Boye, J.I. (2011). Allergenicity and in vitro digestibility of glabrous canaryseed (*Phalaris canariensis*) – A potential novel food. Canada-UK Gut and Health Workshop, 24-25 February 2011, Saint-Hyacinthe, Quebec.
2. **Rajamohamed, S.H.** and Boye, J.I. (2009). *In vitro* digestibility of soy protein isolate as affected by thermal treatment, NaCl and glucose. *Federal Food Safety and Research Meeting – 2009*, 4-5 November 2009, Ottawa, Ontario.
3. Boye, J.I., Arcand, Y., Benali, M., Moore Gagné, J., Dufresne, P., Montpetit, D., Marcotte, M., **Rajamohamed, S.H.** (2009). Functional Properties of Soy Protein Powders Dried on Inert Particles, *100th AOCS Annual Meeting & Expo*, 3-6 May 2009, Orlando, Florida.
4. Arcand, Y., Boye, J.I., Benali, M., Moore Gagné, J., Dufresne, P., Montpetit, D., Marcotte, M., **Rajamohamed, S.H.** (2009). Comparison of the Color and Microstructural Properties of Soy Proteins Dried by Spray Drying, Freeze Drying and INERJET. *100th AOCS Annual Meeting & Expo*, 3-6 May 2009, Orlando, Florida.

c. Participation (3)

1. Attended 36th Annual meet of the Nutrition Society of India organized by University of Mysore and CFTRI held on 5-6 November 2004 at Mysore, India.
2. Participated in Nutrition Week Celebration organized by the Department of Dietetics, KG Hospital at Coimbatore held on 2 September 2005
3. Participated in one day seminar on Hotel and catering management at Sri Meenakshi Government College for Women, Madurai held on 1 March.2002

d. Extra Curricular Activities

1. Invited to talk about “Value added products from rose” by the All India Radio (AIR), Ooty on 1 June 2008.
2. Underwent one month training in bakery production at Ark Bakery, Madurai.
3. Participated in the First Youth Agricultural Science Congress Exhibition organized by the National Academy of Agricultural Sciences, New Delhi and Tamil Nadu Agricultural University, Coimbatore held on February 15, 2007.
4. Received prize of excellence in Tamil essay writing from Madras Agricultural Students’ Union (MASU) and Tamil Nadu Agricultural University (TNAU), Coimbatore for the year 2000 to 2003.
5. Participated and won prized in “HOME FEST’ quiz competition organized by the Department of Home Science, Gandhigram Rural Institute – Deemed University, Dindigul from the year 2004 to 2005.
6. Participated and won first prize in Nutrition quiz competition conducted by the Department of Dietetics, KG Hospital at Coimbatore held on September 2, 2005.
7. Participated in cooking competition organized by the Directorate of Marketing and Inspection and the Department of Agriculture Marketing and Agri Business, Government of India, Tamil Nadu, Madurai held on December 27-30, 2005.
8. Passed English type writing exams of both lower and higher in the first class with distinction.

Countries visited:

Country visited	Purpose of the visit	Period
Canada	To do Post Doctoral Research work with Agriculture and Agri-Food Canada through NSERC Visiting Fellowship in Canadian Government Laboratories Programme	Three years

Awards and Recognitions:

1. Recipient of Home Science Staff and Dr. S. Kannaiyan Award Medal for the Best Ph.D. student in Food Science and Nutrition for the year 2009.
2. Awarded as Best outgoing student of the year 2009 by the Dean of Home Science College and Research Institute, Madurai.
3. Received Ph.D. Research Assistantship from the Tamil Nadu Agricultural University, Coimbatore.

Membership in Professional Bodies

1. Life Member in Nutrition Society of India (NSI)
2. Full member in Association of Food Scientists and Technologists
3. Annual member in Canadian Institute of Food Science and Technology