MAR ATHANASIOS COLLEGE FOR ADVANCED STUDIES TIRUVALLA (MACFAST)



3.2.2.

Details of workshops/seminars conducted on Research Methodology, Intellectual Property Rights (IPR) and entrepreneurship from

2016-17 to 2020-21

Criteria 3: Research, Innovations and Extension

MAR ATHANASIOS COLLEGE FOR ADVANCED STUDIES TIRUVALLA (MACFAST)

Tiruvalla, Pathanamthitta, Kerala 689 101

2016-2017



MAR ATHANASIOS COLLEGE FOR ADVANCED STUDIES TIRUVALLA (MACFAST)

Details of workshops/seminars conducted on Research Methodology, Intellectual Property Rights (IPR) and Entrepreneurship

SI. No.	Title of Workshop/Seminar	Number of participants	Start Date	End Date	
A.	2016 – 2017				
SI. No.	Title of Workshop/Seminar	Number of participants	Start Date	End Date	
1	Training programme in Chocolate Making for Prospective Entrepreneurs	44	7/19/2016	7/20/2016	
2	Training programme in Chocolate Making for Prospective Entrepreneurs	7	8/31/2016	9/1/2016	
3	Training programme in Chocolate Making for Prospective Entrepreneurs	. 7	11/8/2016	11/9/2016	
4	Training programme in Cake Making for Prospective Entrepreneurs	7	12/15/2016	12/16/2016	
5	Workshop on Patent Information and Drafting for R&D and Industry' on 22nd December, 2016	148	12/22/2016	12/22/2016	
6	Training Program in Chocolate Making for Prospective Entrepreneurs	6	2/10/2017	2/11/2017	
7	Workshop on SPSS (Research Methodology)	94	3/20/2017	3/24/2017	

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Fr. Dr. CHERIAN J KOTTAYIL

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Athanasios College For Advanced Studies

Tiruvalia- 689101, Kerala



MACFAST

SCHOOL OF BIOSCIENCES

Training Program in

CHOCOLATE MAKING

for prospective entrepreneurs

DATE 19 - 20 JULY 2016







Programme Coordinator

PINCHU ELIZABATH THOMAS
Phone: 9446401391

For registration details contact

BIJU DHARMAPALAN Phone: 9447121716



School of Biosciences, MACFAST Tiruvalla

Report on the workshop

"Chocolate making for prospective entrepreneurs"

21st of July, 2016

Chocolate is a typically sweet, usually brown food preparation in the form of a liquid paste, or in a block, or used as a flavouring ingredient in other foods. Chocolate has become one of the most popular food types and flavours in the world, and a vast number of foodstuffs involving chocolates have been created, particularly desserts including cakes, pudding, mousse, chocolate brownies, and chocolate chip cookies.

Chocolate is wildly popular for individual consumption, as gifts and for the purposes of baking and cooking. Due to the dominance of large-scale production dynasties, franchises and small businesses tend to focus on unique or specialty items and services. The industry in India is all set to take off to new heights. The chocolate industry offers a wide variety of opportunities for the small business owners too. The industry growth will be driven by population growth as well as expansion into new markets, product innovation and a greater purchasing of premium offerings.

MACFAST has conducted a training programme for prospective entrepreneurs in chocolate making on 19th and 20th of July, 2016. The coordinator and the main resource person of the program was Mrs. Pinchu Elizabeth Thomas. The registration was handed by Mr. Biju Dharmapalan, School of Biosciences. A total of 44 participants attended the training programme to start chocolate making as a business venture.

Fr. Dr. CHERIAN J KOTTAYIL
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PRINCIPAL
PRINCIPAL
Athanasios College For Advanced Studies

Solitor of Bio Sciences School of Bio Sciences S

Reena Cherran Dean, school of Bioscience

RESUME

PINCHU ELIZABATH THOMAS

Onattu Thenadil Perumpanachy P. O. Changanacherry- 686536 Kerala, India

Mobile: +91 9446401391

E-mail: pinchuthomas@gmail.com

CAREER OBJECTIVE

To work in an organization that simultaneously enriches my professional knowledge, living and contributes towards achieving the goals of the employer.

AREAS OF INTEREST

Teaching, Research and Product development, Bakery & confectionery, Quality Assurance and

PROFESSIONAL & ACADEMIC QUALIFICATIONS

- Diploma in Sugar Paste, ICCA (International Center for Culinary Arts), Dubai, UAE, City & Guilds Accredited Certified Programme, 2018
- Qualified National Eligibility Test (ICAR-NET) in Food Technology for lectureship, 2016
- Master of Science in Food Science & Technology, 2005-2007, Mahatma Gandhi University, Kottayam, Kerala, India- Graduated with Distinction, First Rank
- Bachelor of Science in Food Science & Quality Control, 2002-2005, Mahatma Gandhi University, Kottayam, Kerala, India- Graduated with Distinction, Second Rank

PROFESSIONAL SKILLS

- Laboratory: Physico- chemical, nutritional, microbial and sensory analysis of food
- Engineering skills: experience in handling food processing equipment
- Quality Assurance: Food safety, GMPs, SSOPs and HACCP prerequisites, auditing, documentation and ISO standards in food industries
- Computer: MS Word, MS Excel, MS Power Point
- Baking technology- new product development, baking, designing and decorating cakes, experienced in handling fondant and sugar paste.
- Chocolate making- experienced in manufacturing various homemade chocolates, tempering techniques, filling, enrobing and designing

PROFESSIONAL EXPERIENCE

Assistant Professor

Associated with the School of Biosciences, MACFAST (Mar Athanasios College for Advanced Studies Tiruvalla), Mahatma Gandhi University, Kottayam, Kerala, India, January 2008- Till

Duties and Responsibilities:

- Curriculum in-charge of Food Science & Technology Post Graduate Programme, till
- Faculty in-charge of Post Graduate Diploma in Food Technology, till 2015
- Additional, Chief and external examiner for various Food Science Courses under Mahatma Gandhi University, Kottayam, Calicut University and IGNOU, Delhi
- Visiting Faculty, Department of Food Science & Quality Control (Undergraduate Programme), BCM College, Kottayam, Mahatma Gandhi University, Kerala, India
- Guiding external student projects and small-scale entrepreneurs
- Member of the syllabus proposal and revision committee, Mahatma Gandhi University,
- Member of the Inspection commission, Mahatma Gandhi University, Kottayam, Kerala,
- Question paper setter for various university exams

Facilitator, Training programme in chocolate making and cake decoration for prospective

Chocolatier

- Experienced in chocolate making, tempering, enrobing, molding and framing techniques
- Modern chocolate decorations using texture sheets, transfer sheets and pralines
- Experienced in manufacture of various chocolate products like truffles, rochers, barks, toffees, French bonbons, truffle shells, chocolate salami, lollipops and chocolate dessert
- Experience of decorating confectionery products and baked foods with chocolate
- Use of food colours in designing chocolates
- Storage and packaging of products
- Quality evaluation of chocolates

Cake Baker, Designer & Decorator

- Bake cakes in accordance with customer's specifications
- Decorate cakes using different types of icings and mixing of colors
- Designing novelty cakes based on customer's requirements
- Experienced in fondant and sugar paste techniques
- Assembling special occasion cakes
- Experienced in covering, crimping, and embossing
- Skilled in doing fabric effects, textured drapes, frills, ribbons, roses, bows and sugar
- Modeling Fun Figures, textures, inlay & applique & overlay

- Design and handling, presentation of multi-tiered cake (dowelling & stacking)
- Designing Celebration Cakes & Color Balance

TRAINING EXPOSURE

- Training programme on "Role of HPLC in Food Analysis", CFTRI, Mysore, 26th -27th
- Training programme on Phytochemical techniques, FRI, Dehradun, April 2019
- Training programme in Safety of Food in Metal and Plastic Packaging, CFTRI (Central Food Technological Research Institute), Mysore, October 2018
- 10 days training experience in Food Technology R&D Division, Sami Labs Limited,
- Training Programme in "Chocolate for Entrepreneurs", De' Pastry School, Cochin, 2016
- Training Programme in "Cake designing", De' Pastry School, Cochin 2016
- Advanced Food Hygiene and Application of HACCP Based Food Safety Management System- Level 4 (ISO 22000), training curriculum developed by FAO, Food Safety Solutions International, Cochin, Kerala, November 2014
- Advanced Food Hygiene and Application of HACCP Based Food Safety Management System- Level 2 (training curriculum developed by FAO & CAC & RIPH UK, complies with the requirements of US FDA, EU COMMISSION and various other National and International Regulations) Food Safety Solutions International, Cochin, Kerala, May
- Codex General Principles of Food Hygiene and Application of HACCP Based Food Safety System (FAO & CAC, complies with the requirements of US FDA, EU COMMISSION), Food Safety Solutions International, Cochin, Kerala, January 2005.
- Entrepreneurship Development Program on "Food Science & Technology" conducted by Field Testing Station, Changanacherry (Small Industries Development Organization, Ministry of SSI, Govt. India), Jan to Feb2005
- Seafood Processing and Quality Control, The Integrated Fisheries Project, (Dept. of Animal Husbandry & Dairying, Govt. of India), Cochin, Oct to Nov 2003
- Milk and Milk Products Training, Dairy Training Centre, Kottayam (Kerala State Dairy Development Department), Dec 2002
- Processing of Pickles, Jams & Squashes, The Malabar Cost Products, Kerala, May-June
- Training in the processing of Bakery and Confectionary Products Breads, Hot Breads, Kunjoos Fine Products, Kerala, February 2003

RESEARCH EXPERIENCE

- Worked as Senior Research Fellow, in the project "Integrated Technology for the Development of Reinforced Bioplastics with Celluloses of Plant Origin" funded by Department of Biotechnology (DBT), Govt. of India, and has successfully developed value added products such as degradable, non-toxic packing material there by reducing
- "Value added Products from Cassava," Mar Athanasios College for Advanced Studies

- "Studies on Naturally Fortified Pasta Products," Defence Food Research Laboratory,
- "A Study to Increase the Shelf-life of Raw Jack Fruit by Drying," Mar Athanasios College for Advanced Studies Tiruvalla, Kerala, 2007

PROJECT COMPLETED

• "Database on Food Toxins," Kerala State Council for Science, Technology & Environment (KSCSTE), Thiruvananthapuram, Kerala, 2014.

PROJECT ONGOING

Co-PI of the project "Human Milk based Human Milk Fortifier for Preterm Infants" Department of Biotechnology, Delhi, 2021

PROFESSIONAL AND PERSONAL ACHIEVEMENTS

- Awarded First Rank by the M.G. University Kottayam for M.Sc., 2007
- Awarded Second Rank by the M.G. University Kottayam for B.Sc., 2005
- Award for best poster presentation in the International Symposium on "Advances in Food
- Organizing Committee Member, Treasurer of International Symposium on "Second Green Revolution: Priorities, Programmes, Social and Ethical Issues," Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009
- Recipient of the President of India Guide Award, 2000

PROFESSIONAL MEMBERSHIP

- Member, Association of Food Scientists & Technologists, India (AFSTI)
- Kerala Food Technologists Association (KEFTA)

PUBLICATIONS/ SCIENTIFIC PRESENTATIONS

- Value Added Products from Jackfruit (Artocarpus heterophyllus) Fruit, Pinchu Elizabath Thomas and Biju Dharmapalan, Acta Scientific Nutritional Health, ISSN:2582-1423, 4.2 (2020): 105-110.
- Value added food products from Flacourtia jangomas (Lour.) Raeusch, Pinchu Elizabath Thomas and Biju Dharmapalan, Indian Food Industry Mag, Vol 38 No 1, Jan-Feb 2019
- Physico-chemical and sensory properties of biscuits fortified with carrot powder, Pinchu Elizabath Thomas, Litty Mary Abraham and Biju Dharmapalan, International Journal of Food and fermentation Technology. 8(2): 01-05, December 2018, ISSN No.2249-1570
- "Clovora- A New Herbal Mouth Wash for Oral Hygiene", Amal P. K., Abu Anna Joy, Athira Thomas, Jessiya Jacob, Biju Bharmapalan and Pinchu Elizabath Thomas, Journal of Science, Technology and Management, December 2018
- "Isolation of Oleoresin from Capsicum frutescens and its Value Addition," Pinchu Elizabath Thomas, and Betsy M. Baby, International Symposium on Advances in
- "Functional Properties of Cellulose-Reinforced Bioplastics and their Potential Usage as Food Packaging Material" Pinchu Elizabath Thomas, Rathish Rajan, Subin Damodaran and C. Balagopalan, Journal of Science, Technology and Management, January 2014

"Rapport between Bioinformatics and Food Technology" Betsy M. Baby, Pinchu Elizabath Thomas, International Symposium on Computational Biology and Drug

"Utilization of Cotton Textile Waste as Reinforcement in Low Density Polyethylene Based Bioplastics" Rathish Rajan, Pinchu Elizabath Thomas, Balagopalan C, APM-2011: International Conference on "Advancements in Polymeric Materials," CIPET,

"Strategic Solutions for Food Security" Pinchu Elizabath Thomas, Treesa Varghese and Betsy M. Baby, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009

"Biofortification: A Valuable Ingredient in High Quality Cereals Production" Treesa Varghese, Pinchu Elizabath Thomas, and Betsy M. Baby, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009

"Computational Analysis of Putative Calmodulin Binding Protein SUN" Betsy M. Baby, Treesa Varghese and Pinchu Elizabath Thomas, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009

"A Study to Increase the Shelf-life of Raw Jack Fruit by Drying" Pinchu Elizabath Thomas, Indubala, Maya Raman, National Seminar on Advances in Food Biotechnology, Biospectrum 2007, Mar Athanasios College for Advanced Studies Thiruvalla, India

PERSONAL PROFILE

Date of Birth

16th January 1985

Nationality

Indian

Gender

Female

DECLARATION

I hereby declare that the particulars furnished above are true and correct to the best of my

PINCHU ELIZABATH THOMAS

Fraining Programme In Chocolate Making 19 \$ 20 July 2016 student Participation signature. COUYSE Name of Student FTAR = Rajesh sham 3 Asioin omanakulan. 1) - Thejus Anil 5 Osheen Oliver Kerl & Rincy Mathew 7 Anjali Prodeop. Anjali' * Feber Das. a nogan sheyi to Nithya P.



SCHOOL OF BIOSCIENCES

Training program in Chocolate Making

for prospective entrepreneurs

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1 SEP

2016

Programme Coordinator

PINCHU ELIZABATH THOMAS
Phone: 9446401391

For registration details contact

BIJU DHARMAPALAN Phone: 9447121716



School of Biosciences, MACFAST Tiruvalla

Report on the workshop

"Chocolate making for prospective entrepreneurs"

02 September 2016

Crafting fine chocolate is a true art that takes mastery of candy making to another level. With skills in chocolate making, you can create treats that your customers will purchase at a small shop or seek out for online delivery. As a home run business, you will be involved in packaging and marketing your sweets, along with you main line activities. One can also make it a main line activity, if one desires so.

MACFAST has created a training programme to cater to the needs of the demands for chocolate making from 31st August to 01 September 2016. The objective of the training programme was to impart the training of making, packaging and marketing chocolates. This will lead to ways of income generation through starting small business by making and selling Homemade Chocolates.

Who Can Attend:- Students, Businessmen Housewives, Entrepreneurs, Retired Persons, For anyone with a passion in chocolate making.

Course Methodology:- Classroom Lectures, Practical Sessions, Individual and Group Practice, designing in cakes etc.

The coordinator and the main resource person of the program was Mrs. Pinchu Elizabeth Thomas. The registration was handed by Mr. Biju Dharmapalan, School of Biosciences. A total of 7 participants attended the training programme to start chocolate making as a business venture.

Fr. Dr. CHERIAN J KOTTAYL

Mar Athanasios College For Advanced Studies
Tiruvalla- 689101, Kerala

MACFAST Tiruvalla-689 10*

Reene Chexian Dean, School of Bioscarce

RESUME

PINCHU ELIZABATH THOMAS

Onattu Thenadil Perumpanachy P. O. Changanacherry- 686536 Kerala, India Mobile: +91 9446401391

E-mail: pinchuthomas@gmail.com

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To work in an organization that simultaneously enriches my professional knowledge, living and contributes towards achieving the goals of the employer.

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PROFESSIONAL & ACADEMIC QUALIFICATIONS

- Diploma in Sugar Paste, ICCA (International Center for Culinary Arts), Dubai, UAE, City & Guilds Accredited Certified Programme, 2018
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- Laboratory: Physico- chemical, nutritional, microbial and sensory analysis of food
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- Quality evaluation of chocolates

Cake Baker, Designer & Decorator

- Bake cakes in accordance with customer's specifications
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- Experienced in fondant and sugar paste techniques
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- Training in the processing of Bakery and Confectionary Products Breads, Hot Breads, Kunjoos Fine Products, Kerala, February 2003

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- Worked as Senior Research Fellow, in the project "Integrated Technology for the Development of Reinforced Bioplastics with Celluloses of Plant Origin" funded by Department of Biotechnology (DBT), Govt. of India, and has successfully developed value added products such as degradable, non-toxic packing material there by reducing the usage of LDPE, 2009-2012
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- "Studies on Naturally Fortified Pasta Products," Defence Food Research Laboratory,
- "A Study to Increase the Shelf-life of Raw Jack Fruit by Drying," Mar Athanasios College for Advanced Studies Tiruvalla, Kerala, 2007

PROJECT COMPLETED

• "Database on Food Toxins," Kerala State Council for Science, Technology & Environment (KSCSTE), Thiruvananthapuram, Kerala, 2014.

PROJECT ONGOING

Co-PI of the project "Human Milk based Human Milk Fortifier for Preterm Infants" Department of Biotechnology, Delhi, 2021

PROFESSIONAL AND PERSONAL ACHIEVEMENTS

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- Award for best poster presentation in the International Symposium on "Advances in Food
- Organizing Committee Member, Treasurer of International Symposium on "Second Green Revolution: Priorities, Programmes, Social and Ethical Issues," Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009
- Recipient of the President of India Guide Award, 2000

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- Kerala Food Technologists Association (KEFTA)

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- Value added food products from Flacourtia jangomas (Lour.) Raeusch, Pinchu Elizabath Thomas and Biju Dharmapalan, Indian Food Industry Mag, Vol 38 No 1, Jan-Feb 2019
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- "Clovora- A New Herbal Mouth Wash for Oral Hygiene", Amal P. K., Abu Anna Joy, Athira Thomas, Jessiya Jacob, Biju Bharmapalan and Pinchu Elizabath Thomas, Journal of Science, Technology and Management, December 2018
- "Isolation of Oleoresin from Capsicum frutescens and its Value Addition," Pinchu Elizabath Thomas, and Betsy M. Baby, International Symposium on Advances in
- "Functional Properties of Cellulose-Reinforced Bioplastics and their Potential Usage as Food Packaging Material" Pinchu Elizabath Thomas, Rathish Rajan, Subin Damodaran and C. Balagopalan, Journal of Science, Technology and Management, January 2014

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"Utilization of Cotton Textile Waste as Reinforcement in Low Density Polyethylene Based Bioplastics" Rathish Rajan, Pinchu Elizabath Thomas, Balagopalan C, APM-2011: International Conference on "Advancements in Polymeric Materials," CIPET,

"Strategic Solutions for Food Security" Pinchu Elizabath Thomas, Treesa Varghese and Betsy M. Baby, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology,

"Biofortification: A Valuable Ingredient in High Quality Cereals Production" Treesa Varghese, Pinchu Elizabath Thomas, and Betsy M. Baby, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009

"Computational Analysis of Putative Calmodulin Binding Protein SUN" Betsy M. Baby, Treesa Varghese and Pinchu Elizabath Thomas, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009

"A Study to Increase the Shelf-life of Raw Jack Fruit by Drying" Pinchu Elizabath Thomas, Indubala, Maya Raman, National Seminar on Advances in Food Biotechnology, Biospectrum 2007, Mar Athanasios College for Advanced Studies Thiruvalla, India

PERSONAL PROFILE

Date of Birth

16th January 1985

Nationality

Indian

Gender

Female

DECLARATION

I hereby declare that the particulars furnished above are true and correct to the best of my

PINCHU ELIZABATH THOMAS

Training Baghamme to chocable making. August 31 \$ 30 Hember - 2016

student posticipation List

Name of Student	Course	Signoriale
Dhanu S. Lakshmi	FTQA	8
Ansa Mary John	»)	An
Rener John	5)	Absent
Mercy Jose	72	gerale
MA	CFAST	
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Beena Cherian Dean School of Brosciences



MACFAST

SCHOOL OF BIOSCIENCES

Training program in

CHOCOLATE MAKING

for prospective entrepreneurs

B, C NOVEMBER 2016

Programme Coordinator

For registration details contact

PINCHU ELIZABATH THOMAS Phone: 9446401391 BIJU DHARMAPALAN Phone: 9447121716

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School of Biosciences, MACFAST Tiruvalla

Report on the workshop

"Chocolate making for prospective entrepreneurs"

10th of November 2016

MACFAST has conducted a training programme on Chocolate making on 8th and 9th of November 2016. The training program is aimed to teach the skills and knowledge needed to make delicious chocolates and confections, right in your own kitchen. This intensive part-time program in chocolate making is delivered 100% as hands on session. The expert faculty members experienced in chocolate making guided the every step of the way. This program has enabled participants to develop products of their desire with their choice of flavours.

The coordinator and the main resource person of the program was Mrs. Pinchu Elizabeth Thomas. The registration was handed by Mr. Biju Dharmapalan, School of Biosciences. A total of 9 participants attended the training programme to start chocolate making as a business venture. A total of 7 participants attended the training programme to start chocolate making as a business venture.

TO CHERIAN J KOTTAYIL

Mar Athanasios College For Advanced Studies Tiruvalla- 689101, Kerala MACFAST Tiruvalla-689 101 Sollege for Advances

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RESUME

PINCHU ELIZABATH THOMAS

Onattu Thenadil Perumpanachy P. O. Changanacherry- 686536 Kerala, India

Mobile: +91 9446401391

E-mail: pinchuthomas@gmail.com

CAREER OBJECTIVE

To work in an organization that simultaneously enriches my professional knowledge, living and contributes towards achieving the goals of the employer.

AREAS OF INTEREST

Teaching, Research and Product development, Bakery & confectionery, Quality Assurance and

PROFESSIONAL & ACADEMIC QUALIFICATIONS

- Diploma in Sugar Paste, ICCA (International Center for Culinary Arts), Dubai, UAE, City & Guilds Accredited Certified Programme, 2018
- Qualified National Eligibility Test (ICAR-NET) in Food Technology for lectureship, 2016
- Master of Science in Food Science & Technology, 2005-2007, Mahatma Gandhi University, Kottayam, Kerala, India- Graduated with Distinction, First Rank
- Bachelor of Science in Food Science & Quality Control, 2002-2005, Mahatma Gandhi University, Kottayam, Kerala, India- Graduated with Distinction, Second Rank

PROFESSIONAL SKILLS

- Laboratory: Physico- chemical, nutritional, microbial and sensory analysis of food
- Engineering skills: experience in handling food processing equipment
- Quality Assurance: Food safety, GMPs, SSOPs and HACCP prerequisites, auditing, documentation and ISO standards in food industries • Computer: MS Word, MS Excel, MS Power Point
- Baking technology- new product development, baking, designing and decorating cakes,
- Chocolate making- experienced in manufacturing various homemade chocolates, tempering

PROFESSIONAL EXPERIENCE

Assistant Professor

Associated with the School of Biosciences, MACFAST (Mar Athanasios College for Advanced Studies Tiruvalla), Mahatma Gandhi University, Kottayam, Kerala, India, January 2008- Till

Duties and Responsibilities:

- Curriculum in-charge of Food Science & Technology Post Graduate Programme, till
- Faculty in-charge of Post Graduate Diploma in Food Technology, till 2015
- Additional, Chief and external examiner for various Food Science Courses under Mahatma Gandhi University, Kottayam, Calicut University and IGNOU, Delhi
- Visiting Faculty, Department of Food Science & Quality Control (Undergraduate Programme), BCM College, Kottayam, Mahatma Gandhi University, Kerala, India
- Guiding external student projects and small-scale entrepreneurs
- Member of the syllabus proposal and revision committee, Mahatma Gandhi University,
- Member of the Inspection commission, Mahatma Gandhi University, Kottayam, Kerala,
- Question paper setter for various university exams

Facilitator, Training programme in chocolate making and cake decoration for prospective

Chocolatier

- Experienced in chocolate making, tempering, enrobing, molding and framing techniques
- Modern chocolate decorations using texture sheets, transfer sheets and pralines
- Experienced in manufacture of various chocolate products like truffles, rochers, barks, toffees, French bonbons, truffle shells, chocolate salami, lollipops and chocolate dessert
- Experience of decorating confectionery products and baked foods with chocolate
- Use of food colours in designing chocolates
- Storage and packaging of products
- Quality evaluation of chocolates

Cake Baker, Designer & Decorator

- Bake cakes in accordance with customer's specifications
- Decorate cakes using different types of icings and mixing of colors
- Designing novelty cakes based on customer's requirements
- Experienced in fondant and sugar paste techniques
- Assembling special occasion cakes
- Experienced in covering, crimping, and embossing
- Skilled in doing fabric effects, textured drapes, frills, ribbons, roses, bows and sugar
- Modeling Fun Figures, textures, inlay & applique & overlay

Design and handling, presentation of multi-tiered cake (dowelling & stacking)

Designing Celebration Cakes & Color Balance

TRAINING EXPOSURE

Training programme on "Role of HPLC in Food Analysis", CFTRI, Mysore, 26th -27th

Training programme on Phytochemical techniques, FRI, Dehradun, April 2019

Training programme in Safety of Food in Metal and Plastic Packaging, CFTRI (Central Food Technological Research Institute), Mysore, October 2018

10 days training experience in Food Technology R&D Division, Sami Labs Limited, Bangalore. December 2017

Training Programme in "Chocolate for Entrepreneurs", De' Pastry School, Cochin, 2016

Training Programme in "Cake designing", De' Pastry School, Cochin 2016

Advanced Food Hygiene and Application of HACCP Based Food Safety Management System- Level 4 (ISO 22000), training curriculum developed by FAO, Food Safety Solutions International, Cochin, Kerala, November 2014

Advanced Food Hygiene and Application of HACCP Based Food Safety Management System- Level 2 (training curriculum developed by FAO & CAC & RIPH UK, complies with the requirements of US FDA, EU COMMISSION and various other National and International Regulations) Food Safety Solutions International, Cochin, Kerala, May

Codex General Principles of Food Hygiene and Application of HACCP Based Food Safety System (FAO & CAC, complies with the requirements of US FDA, EU COMMISSION), Food Safety Solutions International, Cochin, Kerala, January 2005.

• Entrepreneurship Development Program on "Food Science & Technology" conducted by Field Testing Station, Changanacherry (Small Industries Development Organization, Ministry of SSI, Govt. India), Jan to Feb2005

· Seafood Processing and Quality Control, The Integrated Fisheries Project, (Dept. of Animal Husbandry & Dairying, Govt. of India), Cochin, Oct to Nov 2003

Milk and Milk Products Training, Dairy Training Centre, Kottayam (Kerala State Dairy Development Department), Dec 2002

Processing of Pickles, Jams & Squashes, The Malabar Cost Products, Kerala, May-June

Training in the processing of Bakery and Confectionary Products Breads, Hot Breads, Kunjoos Fine Products, Kerala, February 2003

RESEARCH EXPERIENCE

Worked as Senior Research Fellow, in the project "Integrated Technology for the Development of Reinforced Bioplastics with Celluloses of Plant Origin" funded by Department of Biotechnology (DBT), Govt. of India, and has successfully developed value added products such as degradable, non-toxic packing material there by reducing the usage of LDPE, 2009-2012

"Value added Products from Cassava," Mar Athanasios College for Advanced Studies Tiruvalla, Kerala, 2008

- "Studies on Naturally Fortified Pasta Products," Defence Food Research Laboratory, Govt. of India, Mysore, 2007
- · "A Study to Increase the Shelf-life of Raw Jack Fruit by Drying," Mar Athanasios College for Advanced Studies Tiruvalla, Kerala, 2007

PROJECT COMPLETED

• "Database on Food Toxins," Kerala State Council for Science, Technology & Environment (KSCSTE), Thiruvananthapuram, Kerala, 2014.

PROJECT ONGOING

• Co-PI of the project "Human Milk based Human Milk Fortifier for Preterm Infants" Department of Biotechnology, Delhi, 2021

PROFESSIONAL AND PERSONAL ACHIEVEMENTS

- Awarded First Rank by the M.G. University Kottayam for M.Sc., 2007
- Awarded Second Rank by the M.G. University Kottayam for B.Sc., 2005
- Award for best poster presentation in the International Symposium on "Advances in Food Biotechnology," 2007
- Organizing Committee Member, Treasurer of International Symposium on "Second Green Revolution: Priorities, Programmes, Social and Ethical Issues," Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009
- Recipient of the President of India Guide Award, 2000

PROFESSIONAL MEMBERSHIP

- Member, Association of Food Scientists & Technologists, India (AFSTI)
- Kerala Food Technologists Association (KEFTA)

PUBLICATIONS/ SCIENTIFIC PRESENTATIONS

- Value Added Products from Jackfruit (Artocarpus heterophyllus) Fruit, Pinchu Elizabath Thomas and Biju Dharmapalan, Acta Scientific Nutritional Health, ISSN:2582-1423, 4.2 (2020): 105-110.
- Value added food products from Flacourtia jangomas (Lour.) Raeusch, Pinchu Elizabath Thomas and Biju Dharmapalan, Indian Food Industry Mag, Vol 38 No 1, Jan-Feb 2019
- Physico-chemical and sensory properties of biscuits fortified with carrot powder, Pinchu Elizabath Thomas, Litty Mary Abraham and Biju Dharmapalan, International Journal of Food and fermentation Technology. 8(2): 01-05, December 2018, ISSN No.2249-1570
- "Clovora- A New Herbal Mouth Wash for Oral Hygiene", Amal P. K., Abu Anna Joy, Athira Thomas, Jessiya Jacob, Biju Bharmapalan and Pinchu Elizabath Thomas, Journal of Science, Technology and Management, December 2018
- "Isolation of Oleoresin from Capsicum frutescens and its Value Addition," Pinchu Elizabath Thomas, and Betsy M. Baby, International Symposium on Advances in Bioprocess Technology, 2015
- "Functional Properties of Cellulose-Reinforced Bioplastics and their Potential Usage as Food Packaging Material" Pinchu Elizabath Thomas, Rathish Rajan, Subin Damodaran and C. Balagopalan, Journal of Science, Technology and Management, January 2014

"Rapport between Bioinformatics and Food Technology" Betsy M. Baby, Pinchu Elizabath Thomas, International Symposium on Computational Biology and Drug Design, MACFAST, Thiruvalla, India, 2013

"Utilization of Cotton Textile Waste as Reinforcement in Low Density Polyethylene Based Bioplastics" Rathish Rajan, Pinchu Elizabath Thomas, Balagopalan C, APM-2011: International Conference on "Advancements in Polymeric Materials," CIPET,

"Strategic Solutions for Food Security" Pinchu Elizabath Thomas, Treesa Varghese and Betsy M. Baby, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology,

Thiruvananthapuram, India, 2009

"Biofortification: A Valuable Ingredient in High Quality Cereals Production" Treesa Varghese, Pinchu Elizabath Thomas, and Betsy M. Baby, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009

"Computational Analysis of Putative Calmodulin Binding Protein SUN" Betsy M. Baby, Treesa Varghese and Pinchu Elizabath Thomas, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009

"A Study to Increase the Shelf-life of Raw Jack Fruit by Drying" Pinchu Elizabath Thomas, Indubala, Maya Raman, National Seminar on Advances in Food Biotechnology, Biospectrum 2007, Mar Athanasios College for Advanced Studies Thiruvalla, India

PERSONAL PROFILE

Date of Birth

16th January 1985

Nationality

Indian

Gender

Female

DECLARATION

I hereby declare that the particulars furnished above are true and correct to the best of my

PINCHU ELIZABATH THOMAS

Training Rogamere in chocolde moting
8 \$ 9 NOV 2016

Name of student course signorum

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MACFAST

Tiruvalla-689 101



MACFAST

SCHOOL OF BIOSCIENCES

Training Program in CARE MAKING

Lor Prospective Entrepreneurs

15,16
DECEMBER 2016

<u>Programme Coordinator</u> Pinchu Elizabath Thomas , Ph: 9446401391

For registration details contact

Biju Dharmapalan , Ph: 9447121716



School of Biosciences, MACFAST Tiruvalla

Report on the workshop

"Cake making for prospective entrepreneurs"

18th of December, 2016

The cake business in India has witnessed massive growth over the last few years due to the increased demand from consumers, the burgeoning cafe-culture and of course, social media. Home-based baking, in particular, has been taken up by a huge number of women entrepreneurs thanks to these reasons. There are many initiatives which are also being taken by the Government of India, which has further encouraged them to pursue their baking dreams. Not just women, quite a few men are also taking up home baking as a profession.

MACFAST has successfully conducted training programmes on Cake making in this regard. A 2 Day training program on cake making, for prospective entrepreneurs was conducted on 15 and 16th of December, 2016. The coordinator of the program was Mrs. Pinchu Elizabeth Thomas and the main sessions were handled by her. The registration was handed by Mr. Biju Dharmapalan, School of Biosciences. A total of 7 participants attended the training programme.

Fr. Dr. CHERIAN J KOTTAYIL
PRINCIPAL
PRINCIPAL
Office For Advanced Studies
Tiruvalla- 689101, Kerala

MACFAST Tiruvalla-689 101 05 College for November 1

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RESUME

PINCHU ELIZABATH THOMAS

Onattu Thenadil Perumpanachy P. O. Changanacherry- 686536 Kerala, India

Mobile: +91 9446401391

E-mail: pinchuthomas@gmail.com

CAREER OBJECTIVE

To work in an organization that simultaneously enriches my professional knowledge, living and contributes towards achieving the goals of the employer.

AREAS OF INTEREST

Teaching, Research and Product development, Bakery & confectionery, Quality Assurance and Process & Technology

PROFESSIONAL & ACADEMIC QUALIFICATIONS

- Diploma in Sugar Paste, ICCA (International Center for Culinary Arts), Dubai, UAE, City & Guilds Accredited Certified Programme, 2018
- Qualified National Eligibility Test (ICAR-NET) in Food Technology for lectureship, 2016
- Master of Science in Food Science & Technology, 2005-2007, Mahatma Gandhi University, Kottayam, Kerala, India- Graduated with Distinction, First Rank
- Bachelor of Science in Food Science & Quality Control, 2002-2005, Mahatma Gandhi University, Kottayam, Kerala, India- Graduated with Distinction, Second Rank

PROFESSIONAL SKILLS

- Laboratory: Physico- chemical, nutritional, microbial and sensory analysis of food
- Engineering skills: experience in handling food processing equipment
- Quality Assurance: Food safety, GMPs, SSOPs and HACCP prerequisites, auditing, documentation and ISO standards in food industries
- Computer: MS Word, MS Excel, MS Power Point
- Baking technology- new product development, baking, designing and decorating cakes, experienced in handling fondant and sugar paste.
- Chocolate making- experienced in manufacturing various homemade chocolates, tempering techniques, filling, enrobing and designing

PROFESSIONAL EXPERIENCE

Assistant Professor

Associated with the School of Biosciences, MACFAST (Mar Athanasios College for Advanced Studies Tiruvalla), Mahatma Gandhi University, Kottayam, Kerala, India, January 2008- Till

Duties and Responsibilities:

- Curriculum in-charge of Food Science & Technology Post Graduate Programme, till
- Faculty in-charge of Post Graduate Diploma in Food Technology, till 2015
- Additional, Chief and external examiner for various Food Science Courses under Mahatma Gandhi University, Kottayam, Calicut University and IGNOU, Delhi
- Visiting Faculty, Department of Food Science & Quality Control (Undergraduate Programme), BCM College, Kottayam, Mahatma Gandhi University, Kerala, India
- Guiding external student projects and small-scale entrepreneurs
- Member of the syllabus proposal and revision committee, Mahatma Gandhi University,
- Member of the Inspection commission, Mahatma Gandhi University, Kottayam, Kerala,
- Question paper setter for various university exams

Facilitator, Training programme in chocolate making and cake decoration for prospective

Chocolatier

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- "Functional Properties of Cellulose-Reinforced Bioplastics and their Potential Usage as Food Packaging Material" Pinchu Elizabath Thomas, Rathish Rajan, Subin Damodaran and C. Balagopalan, Journal of Science, Technology and Management, January 2014

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"Biofortification: A Valuable Ingredient in High Quality Cereals Production" Treesa Varghese, Pinchu Elizabath Thomas, and Betsy M. Baby, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009

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"A Study to Increase the Shelf-life of Raw Jack Fruit by Drying" Pinchu Elizabath Thomas, Indubala, Maya Raman, National Seminar on Advances in Food Biotechnology, Biospectrum 2007, Mar Athanasios College for Advanced Studies Thiruvalla, India

PERSONAL PROFILE

Date of Birth

16th January 1985

Nationality

Indian

Gender

Female

DECLARATION

I hereby declare that the particulars furnished above are true and correct to the best of my knowledge and belief.

PINCHU ELIZABATH THOMAS

Training Programme in Cake Making

Name of Student Course Signature
Linta Jose FTQA highNicosa Ann Vargher FTQA Box

Beene Chevan Dean, School of Brossiences

A IOAM Delivin





Topic : Patent Information and Drafting For R&D and Industry

Resource Persons



Shri. V. P. Balagngadharan Former Brahmaprakash Scientis VSSC, Trivandrum



Shri. R.S. Praveen Raj Senior Scientist NIST, Trivandrum



Adv. Febin James Trademark Altroney & Patner Legalites IP Services, Thrissur



Shri. Arun Alfred Project Scientist PIC-Kerala, KSCSTE

DATE: 22nd DECEMBER 2016

For registration please contact:

Mr. Biju Dharmapalan Programme Co-ordinator E-mail: biju@macfast.org

Phone: 9447121718



MAR ATHANASIOS COLLEGE FOR ADVANCED STUDIES TIRUVALA (MACFAST)

Thiruvalla - 689101

Workshop on "Patent Information and Drafting for R&D and Industry"

Thiruvalla:

22-12-2016

A workshop on "Patent Information and Drafting for R&D and Industry" was conducted by MACFAST and School of Biosciences in association with Kerala State Council for Science, Technology and Environment (KSCSTE). The workshop was initially scheduled to be conducted on 6th December but was postponed to 22nd December 2016 due to inconvenience by the speakers. The meeting was inaugurated by Er. Renjith D, Scientist at Sree Chitra Tirunal Institute for Medical Sciences and Technology and chaired by Fr.Pradeep Vazhatharamalayil, Principal, MACFAST. Prof. Biju Dharmapalan welcomed the gathering and Prof. Blesson Santhosh George recorded the vote of thanks. Prominent project scientists such as Er.Renjith D, Adv Febin James, Alfred Arnold were the resource persons for the seminar. India tops in many categories worldwide, but ranks very low for the number of accepted patents. The workshop has become a platform to clear doubts on patents and product filing. The workshop was attended by 148 students and has become a venue for explaining the different branches of IPR, viz: Patent filing, Copyright, Trademark, Intellectual design, Procedure, Patent system in India etc. Along with these the legal issues arriving out of IPR was also discussed in this workshop.

Pathanamihitto Kerela

Fr. Dr. CHERIAN J KOTTAYIL
PRINCIPAL
Mar Athanasios College For Advanced Studies
Tiruvalla- 689101, Kerala

Led Man Jowell

Arun Alfred

Arun Alfred is presently working as Project Scientist in Patent Information Centre – Kerala, KSCSTE, Trivandrum. He holds Bachelor's Degree (B.Tech) in Electronics and communication from PRIST University, Thanjavur and pursuing MBA in MG University also holds Certification Course on "Intellectual Property Rights (DL 101)" conducted by World Intellectual Property Organization (WIPO), Geneva, Switzerland.

Within his 1 year of work in PIC – Kerala, he has conducted patent database search on more than 85 applications to determine the patentability status of the inventions. He has been coordinating the activities of Patent Information Centre – Kerala (PIC-Kerala) of KSCSTE, since 2015. He has organized more than 25 IPR awareness Seminars/Workshops/Lectures/Exhibitions throughout the State. He is facilitating the filing of patents, trademarks, designs, copyrights, etc.

PROFILE

Febin James Advocate febin.james@gmail.com

PROFILE

Partner of Legalites IP Services, Thrissur

-Former Associate Legal Editor of Malaysian Legal Magazine "Malaysian Legal Alert (MLA) TM" -and also Special Correspondent (Asia-Pacific) MLA "Friday Mail" TM (published by M. Knowledge Management Services Malaysia Bhd.)

- Currently, Practicing lawyer at Thrissur Bar and High Court of Kerala.

AREAS OF SPECIALIZATION

Areas of specialization spans to Intellectual Property rights, Mergers and Acquisitions, Arbitration, Mercantile Law et.al.

EDUCATION

- Master in Business Law (MBL) National Law School of India University, Bangalore. 2008
- Master of Law, LLM in Intellectual Property and Cyber Law- School of Indian Legal Thought, Department of Law Mahatma Gandhi University, Kerala.
- Bachelor of Law, (LLB) (Five Year Course) -University of Calicut.
- Diploma Course on Intellectual Property rights Indian Law Institute,
 Deemed University, New Delhi- September 2005
- Bachelor of Arts (Law) (BAL) University of Calicut- May 2005

BOOKS COAUTHORED

- "Jurisprudence and Comparative Law", Published by Central Law Publications, Allahabad in 2007.
- "Manual of Police Laws in Kerala", Published by Law Books Centre, in 2006.

D. Ranjit - Biodata

NAME Prof./ Dr./ Mr./ Ms.		RANJIT DIVAKARAN					
DESIGNATION	ENGINE	ER-F	ORGANIS	SATION:	Sree C	dical Techno Chitra Tirunal al Sciences &	Institute for
DATE OF BIRTH	11-02-1	1956	DEPARTMENT		Techn	Technical Co-Ordination Cell	
SEX	Male		DATE OF ENTRY IN GOVT. SERVICE		17 August 1981.		
COMPLETE ADDRESS (OFFICE & RESIDENCE)		SCTIMST., Poojap		cal Technology Wing, Satelmond Palace oura P.O., Trivandrum – 695012. -78, Kanaka Nagar, Kaudiar P.O., 003.		95012.	
CONTACT DE	TAILS:	PHC	NE (0)	PHON	E (R)	MOBILE No:	E-MAIL
		0471	-2520208	0471-2	317589	9846066751	ranjitd@ hotmail.com

(A) ED	UCATIONAL / PROFE	SSIONAL QUALIFICATION	ONS (GRADU	ATION ONWARDS.)
SI. No:	EXAMINATION / DEGREE	UNIVERSITY / INSTITUTE	YEAR	SUBJECT
1)	ISC	Senior Cambridge / LOYOLA English School, Trivandrum	1972	11 th Std – Indian School Certificate Examinations
2)	B.E.	Bhopal University	1979	Electrical
3)	Diploma in Management	IGNOU	1991	Management
4)	P.G. Diploma in Patent laws.	NALSAR	2004	IPR - Patent

SI.	NAME OF THE ORGANISATION	DESIGNATION	FROM	ТО	DUTY PERFORMED
1)	SCTIMST., Hospital Wing	Perfusionist	17 Aug 1981	30 Jun 1986	Managing extra corporeal circula- tion during open heart surgery
2)	SCTIMST., BMT Wing; Technology Transfer Cell	Biomedical Engineer - C,	01 July 1986	onwards	Managing QC/ GMP of trial production
3)	SCTIMST., BMT Wing; Technology Transfer Cell	Biomedical Engineer - D	18 March 1987	onwards	co-ordinating QC & GMP of Medical devices production

. 4)	SCTIMST., BMT Wing, Technology Transfer Cell	Biomedical Engineer - E	25 July 1987	onwards	Managing Techno- lgy transfer activity
5)	SCTIMST., BMT Wing. Documentation Cell	Biomedical Engineer - E	06 May 1992	12 July 1994	Managing SDI & Tech Transfr Docs
6)	Biomedical Technology Wing, Technical Co- Ordination Cell.	Biomedical Engineer - F	12 July 1994	Onwards & contin- uing	Managing IPR + Tech: Transfer activity & SCTIMST Sc Expositions

(C)Special honours & achievements:

- (1) Founder VICE PRESIDENT "Indian Society for Extra Corporeal Technology", 1983 to 1986; Life Member of the Society (ISECT).
- (2) Life member "Society for Biomaterials & Artificial Organs India"; Member of the Local Organising Committee of this Society's Inaugural Conference held on Jan, 23-24, 1987.
- Held Associate Editor's post for "Trends in Biomaterials" Journal of the SBMAO-I, from 1990-92 and edited four of its issues.
- (4) Life Member: "RESEARCH SOCIETY of ANAESTHESIOLOGY CLINICAL PHARMACOLOGY."
- (5) Life Member: "INDIAN SCIENCE CONGRESS ASSOCIATION."
- (6) Nominated as the SCTIMST-Institute member for "VISION 2020"- TIFAC (DST-Govt. of India) Committee in 1995, for BIOMATERIALS group related to TECHNOLOGY FORECAST for India.
- (7) Elected as Secretary for "Society for Biomaterials & Artificial Internal Organs-India", in 1990.
- (8) Member sub-committee of the Bureau of Indian Standards, on Medical vices 1993.
- (9) Papers published 4 Nos. He have published 4 papers & got have pater
- (10) Attended 3 International conferences & various National Conferences on behalf of SCTIMST for presenting Institute's R&D Expositions.

11) Patents	held	= 1	wo No	S.	0/8/8	N C IOC
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(a) Rigid Shell Oxygenator.(03/MAS/90);01-01-90.

(b) Rigid Shell Cardiotomy Reservoir. (915/MAS/88);22-12-88

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Workshop on 'Patent Information and Drafting for R&D and Industry 22nd December 2016

Programme Schedule

10 am : Inaugural Session

Praver

Welcome

: Biju Dharmapalan, Co-ordinator

Presidential Address: Rev.Fr.Pradeep Vazhatharamalayil, Principal, MACFAST

Inauguration

: Er. Renjith. D, Engineer F, Sree Chitra Tirunal Institute for

Medical Sciences and Technology (SCTIMST),

Thiruvananthapuram.

Felicitation

:Prof.Saneesh Varghese,Deputy Director,MACFAST

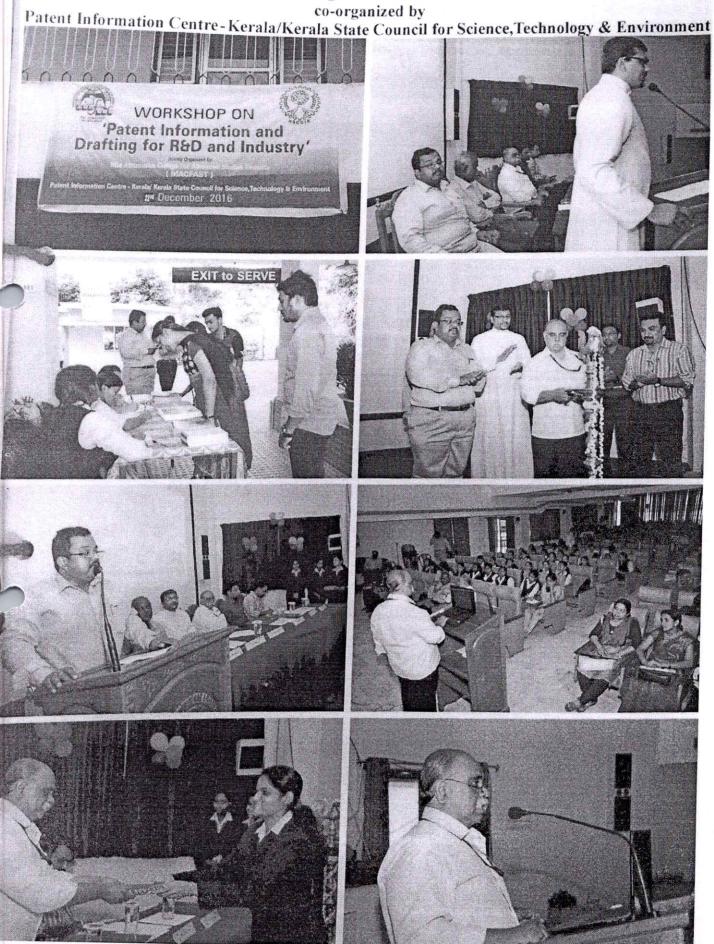
Vote of Thanks

: Mr, Blessan Santhosh George, Assistant Professor,

School of Biosciences, MACFAST

Workshop on 'Patent Information and Drafting for R&D and Industry' 22nd December 2016

Mar Athanasios College for Advanced Studies Tiruvalla



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KERALA STATE COUNCIL FOR SCIENCE, TECHNOLOGY AND ENVIRONMENT An Autonomous body of the Government of Kerala

KSCSTE – Patent Information Centre (PIC) – One day 'Workshop on Patent Information and Drafting for R&D and Industry' by Mar Athanasius College for Advanced Studies (MACFAST), Tiruvalla - reg.

Council (P) Order No.711/2016/KSCSTE

Dated: Thiruvananthapuram 05.11.2016

Read: - (1) Application from the Principal, Mar Athanasius College for Advanced Studies (MACFAST), Tiruvalla (2) File No. FA-13/PIC/2016/KSCSTF

ORDER

The Principal, Mar Athanasius College for Advanced Studies(MACFAST), Tiruvalla had forwarded a proposal as read (1) above, seeking financial assistance for the conduct of one day Workshop on 'Intellectual Property Rights' scheduled to be held on 29th November, 2016 Kerala State Council for Science, Technology & Environment (KSCSTE) examined the proposal and sanction is accorded to organize the Workshop and to provide financial support of Rs. 38,000/- under the following heads for the Workshop.

SI No	Head ;	Amount (Rs)
1	Honorarium & Travel Expense of Resource Persons	14,000/-
. 2	Stationery & Publicity materials	6,000/-
3	Refreshment	15,000/-
4	Contingencies (other organizing expenses)	3,000/-
	Total	Rs.38,000/-

Any expenses other than the above may be met by the Institution or from other sources.

- The financial assistance may be utilized exclusively to cover the expenditure on the approved heads. Utilization of grant for any other purpose other than the approved heads shall not be entertained. Request for change of date and re-appropriation/change of sanctioned heads will not be entertained.
- 3. The Programme Co-ordinator and the Head of the Institution executed an agreement of the Terms & Conditions stipulated under this programme. The Organizers should ensure that the Terms and Conditions are strictly followed in the conduct of the Workshop. The Workshop shall be organized within one month from the date of issue of this order.
- 4. KSCSTE should be properly acknowledged as 'jointly organized by PIC-Kerala/ KSCSTE' in all publicity materials, brochures, banners and other proceedings of the Workshop. The brochure, programme notices, invitation card or programme details including the date, schedule and list of resource persons, etc., should be submitted to KSCSTE in sufficient numbers, well in advance.

- 5. The faculty/resource persons for the technical sessions of the Workshop will be arranged by Patent Information Centre (PIC), KSCSTE so as to ensure the quality of the Workshop. The organizers should provide a 30 minutes time slot for KSCSTE for a presentation on the activities of PIC Kerala.
- 6. As per the Terms and Conditions, 50% of the sanctioned amount may be released as an advance amount. Hence, sanction is accorded to release Rs.19,000/- (Rupees nineteen thousand only) being 50% of the sanctioned amount for the conduct of the above mentioned Workshop. The balance amount will be released only after the successful conduct of the Workshop and subject to the submission of satisfactory report along with Audited Utilization Certificate and Statement of Expenditure (in the standard format), Photographs (in CD also), List of Participants and Press Clippings (if any). These documents should be submitted within two months after the conduct of the Workshop, so as to settle the accounts in this regard. The Organizers may have to forward the certified copy of the bills and vouchers in connection with the expenses made while organizing the above mentioned Workshop, when requested by the Patent Information Centre Kerala, KSCSTE.
- 7. An amount of Rs.19,000/- (Rupees Nineteen thousand only) will be disbursed to the Principal, Mar Athanasios College for Advanced Studies Tiruvalla (MACFAST) by account payee cheque for the above said purpose.
- 8. The expenditure in this regard will be met from the Council budget under the Head of Accounts III Schemes and Programmes of KSCSTE (26) Patent Information Centre.

The above sanction has been issued under the delegated powers of the Council, with the approval of the Director, KSCSTE, vide Sanction No. 671/DIR/2016-17/KSCSTE, dated 05.11.2016

Dr. Aft Prabhu V. Joint Director & Scientist F

To

The Principal, Mar Athanasius College for Advanced Studies (MACFAST), Thiruvalla - 689 101

Copy to:

Shri. Biju Dharmapalan, Asst. Professor & HOD, School of Biosciences, Mar Athanasius College for Advanced Studies (MACFAST), Thiruvalla – 689 101

Cash Section-They may arrange the payment by account payee cheque. PS to Executive Vice President/ PA to Member Secretary/PA to Director. PA to Controller of Administration/ Administrative Officer/ Finance Officer/ Scientific Officer (BT)/ Stock File/Office Copy.

SESSION MORNING SECTION

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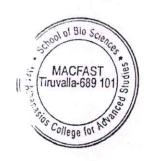
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MACFAST

School of Biosciences

Training program in



For Prospective Entrepreneurs



PROGRAMME COORDINATOR

Pinchu Elizabath Thomas Phone: 9446401391

FOR REGISTRATION DETAILS CONTACT

Biju Dharmapalan Phone:9447121716



School of Biosciences, MACFAST Tiruvalla

Report on the workshop

"Chocolate making for prospective entrepreneurs"

12th of February 2017

MACFAST has conducted a training programme on Chocolate making on 10th and 11th of February 2017. In this program, the knowledge and skills to make amazing chocolates were delivered by a training session. The program was useful for those who are interested in chocolate as a hobby or starting a new business, our expert instructors can help you achieve your goals. The participants could learn the chemistry and recipe of chocolate development plus fundamental chocolate skills such as tempering, moulding, dipping and decorating.

This program has enabled participants to develop products of their desire with their choice of flavours. The coordinator and the main resource person of the program was Mrs. Pinchu Elizabeth Thomas. The registration was handled by Mr. Biju Dharmapalan, School of Biosciences. A total of 6 participants attended the training programme to start chocolate making as a business venture.

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Bioscience

Fr. Dr. CHERIAN J KOTTAYIL
PRINCIPAL
PRINCIPAL
Mar Athanasios College For Advanced Studies
Tiruvalla- 689101, Kerala



RESUME

PINCHU ELIZABATH THOMAS

Onattu Thenadil Perumpanachy P. O. Changanacherry- 686536 Kerala, India

Mobile: +91 9446401391

E-mail: pinchuthomas@gmail.com

CAREER OBJECTIVE

To work in an organization that simultaneously enriches my professional knowledge, living and contributes towards achieving the goals of the employer.

AREAS OF INTEREST

Teaching, Research and Product development, Bakery & confectionery, Quality Assurance and

PROFESSIONAL & ACADEMIC QUALIFICATIONS

- Diploma in Sugar Paste, ICCA (International Center for Culinary Arts), Dubai, UAE, City & Guilds Accredited Certified Programme, 2018
- Qualified National Eligibility Test (ICAR-NET) in Food Technology for lectureship, 2016
- Master of Science in Food Science & Technology, 2005-2007, Mahatma Gandhi University, Kottayam, Kerala, India- Graduated with Distinction, First Rank
- Bachelor of Science in Food Science & Quality Control, 2002-2005, Mahatma Gandhi University, Kottayam, Kerala, India- Graduated with Distinction, Second Rank

PROFESSIONAL SKILLS

- Laboratory: Physico- chemical, nutritional, microbial and sensory analysis of food
- Engineering skills: experience in handling food processing equipment
- Quality Assurance: Food safety, GMPs, SSOPs and HACCP prerequisites, auditing, documentation and ISO standards in food industries • Computer: MS Word, MS Excel, MS Power Point
- Baking technology- new product development, baking, designing and decorating cakes, experienced in handling fondant and sugar paste.
- Chocolate making- experienced in manufacturing various homemade chocolates, tempering

PROFESSIONAL EXPERIENCE

Assistant Professor

Associated with the School of Biosciences, MACFAST (Mar Athanasios College for Advanced Studies Tiruvalla), Mahatma Gandhi University, Kottayam, Kerala, India, January 2008- Till

Duties and Responsibilities:

- Curriculum in-charge of Food Science & Technology Post Graduate Programme, till
- Faculty in-charge of Post Graduate Diploma in Food Technology, till 2015
- Additional, Chief and external examiner for various Food Science Courses under Mahatma Gandhi University, Kottayam, Calicut University and IGNOU, Delhi
- Visiting Faculty, Department of Food Science & Quality Control (Undergraduate Programme), BCM College, Kottayam, Mahatma Gandhi University, Kerala, India
- Guiding external student projects and small-scale entrepreneurs
- Member of the syllabus proposal and revision committee, Mahatma Gandhi University,
- Member of the Inspection commission, Mahatma Gandhi University, Kottayam, Kerala,
- Question paper setter for various university exams

Facilitator, Training programme in chocolate making and cake decoration for prospective

Chocolatier

- Experienced in chocolate making, tempering, enrobing, molding and framing techniques
- Modern chocolate decorations using texture sheets, transfer sheets and pralines
- Experienced in manufacture of various chocolate products like truffles, rochers, barks, toffees, French bonbons, truffle shells, chocolate salami, lollipops and chocolate dessert
- Experience of decorating confectionery products and baked foods with chocolate
- Use of food colours in designing chocolates
- Storage and packaging of products
- Quality evaluation of chocolates

Cake Baker, Designer & Decorator

- Bake cakes in accordance with customer's specifications
- Decorate cakes using different types of icings and mixing of colors
- Designing novelty cakes based on customer's requirements
- Experienced in fondant and sugar paste techniques
- Assembling special occasion cakes
- Experienced in covering, crimping, and embossing
- Skilled in doing fabric effects, textured drapes, frills, ribbons, roses, bows and sugar
- Modeling Fun Figures, textures, inlay & applique & overlay

- Design and handling, presentation of multi-tiered cake (dowelling & stacking)
- Designing Celebration Cakes & Color Balance

TRAINING EXPOSURE

- Training programme on "Role of HPLC in Food Analysis", CFTRI, Mysore, 26th -27th
- Training programme on Phytochemical techniques, FRI, Dehradun, April 2019
- Training programme in Safety of Food in Metal and Plastic Packaging, CFTRI (Central Food Technological Research Institute), Mysore, October 2018
- 10 days training experience in Food Technology R&D Division, Sami Labs Limited,
- Training Programme in "Chocolate for Entrepreneurs", De' Pastry School, Cochin, 2016
- Training Programme in "Cake designing", De' Pastry School, Cochin 2016
- Advanced Food Hygiene and Application of HACCP Based Food Safety Management System- Level 4 (ISO 22000), training curriculum developed by FAO, Food Safety Solutions International, Cochin, Kerala, November 2014
- Advanced Food Hygiene and Application of HACCP Based Food Safety Management System- Level 2 (training curriculum developed by FAO & CAC & RIPH UK, complies with the requirements of US FDA, EU COMMISSION and various other National and International Regulations) Food Safety Solutions International, Cochin, Kerala, May
- Codex General Principles of Food Hygiene and Application of HACCP Based Food Safety System (FAO & CAC, complies with the requirements of US FDA, EU COMMISSION), Food Safety Solutions International, Cochin, Kerala, January 2005.
- Entrepreneurship Development Program on "Food Science & Technology" conducted by Field Testing Station, Changanacherry (Small Industries Development Organization, Ministry of SSI, Govt. India), Jan to Feb2005
- · Seafood Processing and Quality Control, The Integrated Fisheries Project, (Dept. of Animal Husbandry & Dairying, Govt. of India), Cochin, Oct to Nov 2003
- Milk and Milk Products Training, Dairy Training Centre, Kottayam (Kerala State Dairy Development Department), Dec 2002
- Processing of Pickles, Jams & Squashes, The Malabar Cost Products, Kerala, May-June
- Training in the processing of Bakery and Confectionary Products Breads, Hot Breads, Kunjoos Fine Products, Kerala, February 2003

RESEARCH EXPERIENCE

- Worked as Senior Research Fellow, in the project "Integrated Technology for the Development of Reinforced Bioplastics with Celluloses of Plant Origin" funded by Department of Biotechnology (DBT), Govt. of India, and has successfully developed value added products such as degradable, non-toxic packing material there by reducing
- "Value added Products from Cassava," Mar Athanasios College for Advanced Studies

- "Studies on Naturally Fortified Pasta Products," Defence Food Research Laboratory,
- "A Study to Increase the Shelf-life of Raw Jack Fruit by Drying," Mar Athanasios College for Advanced Studies Tiruvalla, Kerala, 2007

PROJECT COMPLETED

• "Database on Food Toxins," Kerala State Council for Science, Technology & Environment (KSCSTE), Thiruvananthapuram, Kerala, 2014.

PROJECT ONGOING

Co-PI of the project "Human Milk based Human Milk Fortifier for Preterm Infants" Department of Biotechnology, Delhi, 2021

PROFESSIONAL AND PERSONAL ACHIEVEMENTS

- Awarded First Rank by the M.G. University Kottayam for M.Sc., 2007
- Awarded Second Rank by the M.G. University Kottayam for B.Sc., 2005
- Award for best poster presentation in the International Symposium on "Advances in Food
- Organizing Committee Member, Treasurer of International Symposium on "Second Green Revolution: Priorities, Programmes, Social and Ethical Issues," Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009
- Recipient of the President of India Guide Award, 2000

PROFESSIONAL MEMBERSHIP

- Member, Association of Food Scientists & Technologists, India (AFSTI)
- Kerala Food Technologists Association (KEFTA)

PUBLICATIONS/ SCIENTIFIC PRESENTATIONS

- Value Added Products from Jackfruit (Artocarpus heterophyllus) Fruit, Pinchu Elizabath Thomas and Biju Dharmapalan, Acta Scientific Nutritional Health, ISSN:2582-1423, 4.2 (2020): 105-110.
- Value added food products from Flacourtia jangomas (Lour.) Raeusch, Pinchu Elizabath Thomas and Biju Dharmapalan, Indian Food Industry Mag, Vol 38 No 1, Jan-Feb 2019
- Physico-chemical and sensory properties of biscuits fortified with carrot powder, Pinchu Elizabath Thomas, Litty Mary Abraham and Biju Dharmapalan, International Journal of Food and fermentation Technology. 8(2): 01-05, December 2018, ISSN No.2249-1570
- "Clovora- A New Herbal Mouth Wash for Oral Hygiene", Amal P. K., Abu Anna Joy, Athira Thomas, Jessiya Jacob, Biju Bharmapalan and Pinchu Elizabath Thomas, Journal of Science, Technology and Management, December 2018
- "Isolation of Oleoresin from Capsicum frutescens and its Value Addition," Pinchu Elizabath Thomas, and Betsy M. Baby, International Symposium on Advances in Bioprocess Technology, 2015
- "Functional Properties of Cellulose-Reinforced Bioplastics and their Potential Usage as Food Packaging Material" Pinchu Elizabath Thomas, Rathish Rajan, Subin Damodaran and C. Balagopalan, Journal of Science, Technology and Management, January 2014

"Rapport between Bioinformatics and Food Technology" Betsy M. Baby, Pinchu Elizabath Thomas, International Symposium on Computational Biology and Drug Design, MACFAST, Thiruvalla, India, 2013

"Utilization of Cotton Textile Waste as Reinforcement in Low Density Polyethylene Based Bioplastics" Rathish Rajan, Pinchu Elizabath Thomas, Balagopalan C, APM-2011: International Conference on "Advancements in Polymeric Materials," CIPET,

"Strategic Solutions for Food Security" Pinchu Elizabath Thomas, Treesa Varghese and Betsy M. Baby, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology,

"Biofortification: A Valuable Ingredient in High Quality Cereals Production" Treesa Varghese, Pinchu Elizabath Thomas, and Betsy M. Baby, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv

Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009

"Computational Analysis of Putative Calmodulin Binding Protein SUN" Betsy M. Baby, Treesa Varghese and Pinchu Elizabath Thomas, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009

"A Study to Increase the Shelf-life of Raw Jack Fruit by Drying" Pinchu Elizabath Thomas, Indubala, Maya Raman, National Seminar on Advances in Food Biotechnology, Biospectrum 2007, Mar Athanasios College for Advanced Studies Thiruvalla, India

PERSONAL PROFILE

Date of Birth

16th January 1985

Nationality

Indian

Gender

Female

DECLARATION

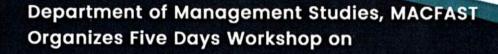
I hereby declare that the particulars furnished above are true and correct to the best of my

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MACFAST Dean School of Tiruvalla-689 101 Bio sciences





Hands-on Workshop on SPSS



Resource Person

Dr. Venkata Subrahmanyam C. V

Data Scientist & Analytics Consultant

DATE
20 March 2017 to 24 March 2017
TIME
9.00 AM to 4.45 PM

TOPICS

- Identification & Formulation of a proper Research Problem.
- Research Design.
- Scaling & Instrument preparation techniques.
- Sampling Methods and Techniques.
- Statistical Tests and Analysis.
- Data Analysis using SPSS.
- Report writing.



MAR ATHANASIOS COLLEGE FOR ADVANCED STUDIES TIRUVALA (MACFAST)

Thiruvalla - 689101

Department of Management Studies, MACFAST

Report on SPSS Workshop (Research Methodology)

Students Skill Enhancement Program

Resource Person: Dr. Venkata Subrahmanyam C. V., Data Scientist (Sr.) / Analytics Consultant (Sr.) / Research Consultant / Business Data Modeler / Corporate Trainer

20th March 2017 to 24th March 2017 (9 am to 4:45 pm)

Five days' workshop on SPSS was conducted for MBA 2015-17 batch. A total of 128 students have participated in the workshop. The topics covered are

- Identification & Formulation of a Proper Research Problem (HR/Marketing/Finance/Operations streams)
- Research Design
- · Scaling & Instrument preparation techniques
- Sampling Methods and Techniques
- Statistical Tests and Analysis
- Data Analysis using SPSS
- · Report writing

The students were implored as to the importance of correct statistical analysis in research methodology and its importance. The student feedback was found to be extremely positive for the speaker and the topic discussed.

Fr. Dr. CHERIAN J KOTTAYIL PRINCIPAL

Mar Athanasios College For Advanced Studies Tiruvalla- 689101, Kerala



VENKATA SUBRAHMANYAM C. V.

DATA Scientist (Sr.) / Analytics Consultant (Sr.) / Research Consultant / Business DATA Modeler / Corporate Trainer/Etc.

A DATA SCIENTIST who, got 15+ years of after Graduation Experience in Business Analysis, Data Science, Management & related Fields.

Over all 20+ years of Experience in Sales, Marketing, Branding, Market Research, Advertising, Media House Management, KPO & BPO management, Data Projects Management, Crisis Management, Contingency Planning, Staffing, Human Resources Training & Development, & Providing Customized Business Solutions.

Center For Advanced Research In Social Sciences (CARISS)

21 years 2 months

DATA SCIENTIST (Sr.)

Aug 2012 – (9 years)

MADURAI, Tamilnadu, India

Corporate Trainer / Research & Technologies Trainer

Jun 2000 - Present21 years 2 months

Madurai Area, India

Mentor & Founder Chairman

SAILVEN Group of Companies

Jul 2011 – (10 years 1 month)

Chief Executive Officer & Proprietor
SAILVEN Technologies
Apr 2004 - Jul 2007 years
Pondicherry, Bangalore, Hyderabad

Operations Manager

Cherry Multimedia

Apr 2003 - Mar 2005 2 years

Manager (Business Development)
HasenTech Solutions
Apr 2002 - Mar 2003 1 year



Fwd: Research Methodology Workshop(20-24 March 2017)

Arun Prem <arun@macfast.org>

To: Jenny Jacob <jenny@macfast.org>, Treesa Varghese <treesa@macfast.org>

Wed, Jul 28, 2021 at 11:43 AM

------ Forwarded message -----

From: HOD-MBA(MACFAST) < hodmba@macfast.org>

Date: Fri, Mar 17, 2017 at 11:43 AM

Subject: Research Methodology Workshop(20-24 March 2017)

To: mba15-17 <mba15-17@macfast.ac.in>

Cc: <mba@macfast.org>, Jinu Mary Varghese <jinu.mary@macfast.org>, <faculty@macfast.org>

Dear All,

We are conducting a workshop on Research Methodology from 20th - to 24th March 2017. We are so fortune to have Dr. Venkata subramanyam CV (DATA Scientist (Sr.) / Analytics Consultant (Sr.) / Research Consultant / Business DATA Modeler / Corporate Trainer/) as the resource person for this workshop.

Topics coved in the workshop

- Identification & Formulation of a Proper Research Problem (HR/Marketing/Finance/Operations streams)
- Research Design
- Scaling & Instrument preparation techniques
- Sampling Methods and Techniques
- Statistical Tests and Analysis
- **Data Analysis using SPSS**
- Report writing

Participants should bring their laptop during the workshop. The Sessions are scheduled as per the college timings (9:00AM-4:45 PM).

Certificates will be issued to the participants who attend all the sessions of the workshop

Click here to view the profile of the resource person

Regards & Thanks

Ligo Koshy

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20/3/2017

MAR ATHANASIOS COLLEGE FOR ADVANCED STUDIES (MACFAST),
TIRUVALLA

MBA 2015-17 BATCH

No:	Name of the Student			4	M.C.	hulo
	A.U.Ashok	- 100	四21	84 22	6423 C	34 24831
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7	Akhil George Thomas		1		1/1	
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9	Akshara P			16-	14	1
10	Alana Mariam Abraham		-		سا	14
11	Allen S. Aruvickel		-	1	11	
12	Amal T. Jacob		4	1	1	
13	Amrutha U		15		1-	
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15	Anandhu Anil		1	15	#	
16	Anish Abraham	المستا	扩	1	1-	
17	Anish Varghese	-	-10	1	1	1
18	Anju Raj	0		1/	1	7
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Dr. Agli Anand