

SAJAD REHMAN

ASSISTANT PROFESSOR

sajadrahmanp@gmail.com | +91 9567527657 | [Linkedin](#) | Kerala, India

Summary

Dedicated academic and researcher in Food Science and Technology with proven experience in delivering lectures, practical sessions, and contributing to curriculum development at postgraduate and undergraduate levels. Successfully guided two postgraduate research projects and supervised student dissertations, fostering analytical thinking and independent research skills. Research contributions include peer-reviewed publications and book chapters with expertise in food safety, quality assurance and value added product development. Demonstrates strong collaboration, with a commitment to advancing academic excellence and inspiring the next generation of learners.

Professional Skills

Academic teaching & curriculum development, research supervision, scientific writing & publication, analytical & critical thinking, project management, laboratory & technical expertise, public speaking & presentation, collaboration & interdisciplinary research, mentorship & student development, programme coordination, multilingual communication, English, Malayalam, Hindi.

Work History

MAHATMA GANDHI UNIVERSITY **Assistant professor on contract**

July 2023 - Current

- Delivered lectures and practical sessions for postgraduate students in Food Science & Technology across diverse subjects, ensuring alignment with current industry and academic trends.
- Facilitated curriculum development through syllabus planning, restructuring and implementation to align with current academic and industry needs
- Guided and supervised postgraduate student research projects, offering academic and technical support through all stages of thesis development and project execution.
- Served as Nodal Officer for the Four-Year Undergraduate Programme (FYUGP) within the department coordinating curriculum implementation and acting as a liaison between faculty and administrative units.
- Planned, coordinated and successfully executed academic and co-curricular events including national- level seminars, workshops, training programmes, and guest lectures, enhancing departmental visibility and student engagement.
- Actively contributed to the academic growth and administration of the department through involvement in programme planning, syllabus structuring, and interdisciplinary collaborations.
- Authored peer-reviewed research article and multiple book chapters, contributing to academic knowledge in food science & technology.

NEDSPICE PROCESSING INDIA PVT. LTD.**October 2022 –****July 2023****QA/QC Lab Technologist**

- Physical and Chemical analysis of all RM, SFG, and FG samples (Whole Spices & Ground Spices).
- Involved in preparation of safe turmeric blends to meet the country regulations and customers' requirements on time.
- Conducted hygiene audits in both laboratory and industrial settings, ensuring compliance with food safety standards and maintaining quality assurance protocols.
- SAP - User for system implementation and execution for the QA team.

RF EXPORTS**October 2021 – October 2021****Intern**

- Gained deep knowledge on the manufacturing and processing of export quality seafoods

RAIDCO FOODS LTD**January 2020 – May 2020****Intern**

- Monitored day to day production processes.
- Explored and learned scientific processing, packaging and quality assurance of spices
- Performed microbiological and chemical analysis of raw materials and manufactured products.

Education

LOVELY PROFESSIONAL UNIVERSITY, PUNJAB**2020**

Bsc (Hons) Food Technology
OGPA - 8.9/10

KERALA UNIVERSITY OF FISHERIES & OCEAN STUDIES, KOCHI**2022****Kerala**

Msc Food Science & Technology
OGPA - 8.09/10

Publications

Formulation and evaluation of buttermilk enriched with encapsulated banana pseudostem extract**Research article** - *Croatian Journal of Food Science & Technology*<https://doi.org/10.17508/CJFST.2025.17.1.01>**Growing Wellness: The Pumpkin Seed guide****Handbook** – ISBN: 978-93-804 19-83-1

Projects Guided

- **OPTIMIZATION AND COMPARATIVE ANALYSIS OF GUAVA LEAF EXTRACTION TECHNIQUES WITH APPLICATION AS A LYOPHILIZED FUNCTIONAL BEVERAGE**
- **EFFECT OF DRYING TECHNIQUES ON THE FUNCTIONAL PROPERTIES OF *Moringa Oleifera* LEAVES FOR THE APPLICATION IN BIODEGRADABLE PACKAGING FIM**
- **COMPARATIVE PHYTOCHEMICAL ANALYSIS OF BANANA (*Musa spp.*) PLANT PARTS AND SUBSEQUENT APPLICATION IN VALUE-ADDED BEVERAGE FORMULATION**

Certifications

- UGC NET- HOME SCIENCE
- FOOD SAFETY Level 4
- HACCP Level 3
- ISO 22000 Awareness Training

Language

English: Read, Write, Speak

Malayalam: Read, Write, Speak

Hindi: Read, Speak

Arabic: Read, Write