

1. Details of the Teacher/ Academic :

Name & Date of Birth :	Dr. Mita Sinhamahapatra 1 st August , 1978
Date of Joining in IGNOU:	26.04.2006
Current Designation :	Assistant Professor (Stage 3)
Pay Scale as on date :	Rs. 79800-211500, Academic level 12
Qualifications :	B.V.Sc & AH, M.V. Sc. and Ph D.

2. Honour/Award/Fellowship/membership of Professional body/ Statutory body (internal/ external) received by the Teacher/ Academic:

Name of the recipient	Honour /Award/ Fellowship name/ membership of Professional body/ Statutory body	Agency name /Name of statutory body/ institution/ Apex body	Period
M. Sinhamahapatra	Membership of Indian Meat Science Association	IMSA	Life time (since 2005)

3. Books/Book Chapter: Nil

- Co-author/co-editor if any, title, place of publication, publisher, Year, page (no) s, ISBN No

4. Research Articles/Publications:

SNo.	Author/ Co-author (if any)	Title	Name of Journal	Volume	page no. (s)	Year	ISSN No
1	Bhattacharya, D. , Sinhamahapatra, M. , Biswas S. and Goswami, A.	Quality assessment of duck sausage prepared from non prime cuts of spent duck	Indian journal of animal health	42(2)	145-150	2003	0019-5057
2	Sinhamahapatra, M. , Biswas S., Das, A.K. and	Comparative study of different surface decontaminants on chicken quality	British Poultry Science	45(5)	624-630	2004	1466-1799

	Bhattacharya, D.						
3	Das, A.K., Biswas, S., Sinhamahapatra, M. and Jana, C.	An approach to scientific and conventional methods of poultry processing in view to establish critical control points.	Journal of Meat Science	2(1)	39-42	2004	0975-5209
4	Bhattacharya, D., Sinhamahapatra, M., Biswas S.	Qualitative assessment of chicken sausage prepared from prime and low value cuts of spent hen	Journal of Meat Science	2(1)	1-4	2004	0975-5209
5	Bhattacharya, D., Biswas S. and Sinhamahapatra, M.	A comparative study on duck sausages prepared from prime and non prime cuts of spent duck	Indian Journal of Poultry Sciences.	39 (1)	78-81	2004	0019-5529
6	Das, A.K., Biswas, S., Sinhamahapatra, M. and Bhattacharya, D.	Effect of Slaughtering methods on carcass traits, meat yield and quality of chicken	Indian Journal of Poultry Sciences.	39(1)	86-89	2004	0019-5529
7	Biswas, S., Vijaykumar, K.S., Jana, C., Bhattacharya, D., Sinhamahapatra, M.	Effect of Storage on duck meat sausages.	Indian Journal of Poultry Sciences.	41(1)	74-79.	2006	0019-5529
8	Bhattacharya, D., Sinhamahapatra, M., Biswas S.	Preparation of Sausage from spent duck-an acceptability study.	International Journal of Food Science and Technology.	42	24-29	2007	09505423
9	Biswas, S., Patra, G., Patra, D., Ghosh B., Bhattacharya, D., Sinhamahapatra, M.	Quality and Acceptability of duck patties stored at ambient and refrigeration temperature.	Indian Journal of Animal Health	48(1)	7-16	2009	0019-5057
10	Sinhamahapatra, M., Bhattacharya, D.,	Extension of shelf life of chicken meat ball by adopting	International Journal of Development Research.	6	061-064	2013	2230-9926

	Biswas, S.	combination of packaging technique and storage temperature					
11	Bhattacharya, D. , Sinhamahapatra, M. , Biswas S.	Effects of Packaging materials and methods on physical properties and food safety of duck sausage.	International Journal of Development Research.	9	032-039	2013	2230-9926
12	Uma, G. and Sinhamahapatra, M.	Analyzing needs for open and distance learning programme in gender, agriculture and sustainable development	Indian Journal of Open Learning.	13	199-212	2013	0971-2690
13	Sinhamahapatra, M.	Effectiveness of Blended Mode of Teaching Learning for Skilling of Food Processing Professionals	Indian Journal of Open Learning.	27(2)	81-93	2018	0971-2690

5. Policy Documents Reports/ Mimeos: Nil

SNo.	Title	Institution/ Agency	Year
1.			
2.			
3.			

6. Book Review published : Nil

SNo.	Author/ Co-author (if any)	Title	Name of Journal	Volume	page no. (s)	Year	ISSN No

7. Presentation/Invited talk/Chair in National or International Seminar/Conference/ Workshops (Please do not mention if it is only participation without presentation)

SNo.	Author/ Co author (if any)	Title of presentation, /Talk/Lecture	Name Organizing institute	Conference	City	Date and Year
1	Sinhamahapatra, M.	Veterinary inspection of meat and poultry	Bhaskaracharya college of applied sciences	Seminar on Food safety	Delhi	4.10.2018
2	Sinhamahapatra, M. and Salooja, M.K.	Skilling the Human Resources for Food Processing Sector using blended mode of teaching and learning	IGNOU	International seminar on skill development through ODeL: Innovations Enterpreneureship, Employment for inclusive and sustainable livelihoods	Delhi	9-11 March, 2017
3	Sinhamahapatra, M.	Shelf life extension of chicken Ham by combination of packaging and storage condition	Saheed Rajguru College of Applied Sc , Delhi University	National conference on “Advances in Food Science and Technology (NCAFST 2016)”	Delhi	16-17 th March, 2016
4	Sinhamahapatra, M.	Primary Processing of poultry products	IGNOU , Delhi	International training on Advanced Poultry Farm Management and Marketing	Delhi	9-22 nd May, 2013
5	Sinhamahapatra, M.	Value addition and Quality assurance	IGNOU, Delhi	International training on Advanced Poultry Farm Management and Marketing	Delhi	9-22 nd May, 2013
6	Sinhamahapatra, M.	Meat Qualities	RAJUVAS, Rajasthan and NMPPB, Delhi	National level Training programme on “Quality issues in meat processing sector”	NIFTEM, Haryana	22-24 th Feb, 2012
7	Sinhamahapatra, M.	Capacity building for maintaining the qualities of meat	RAJUVAS, Rajasthan and NMPPB, Delhi	National level Training programme on “Quality issues in meat processing sector”	NIFTEM, Haryana	22-24 th Feb, 2012
8	Sinhamahapatra, M.	Quality attributes of	NMPPB, Delhi	National level Training	NIFTEM, Haryana	2-4 th April,

		meat		programme on Quality issues in meat and poultry processing		2012
9	Sinhamahapatra, M.	Human resource development for meat sector	NMPPB, Delhi	National level Training programme on Quality issues in meat and poultry processing	NIFTEM, Haryana	2-4 th April, 2012

8. Study Tour Organised/ Participated/ Attachment Organized/Internship:

SNo.	Details of the tour	Name of coordinating body	Duration
1.	Visit to abattoir in Gazipur, Delhi in 2012 for Students of DMT programm	Delhi Municipal Corporation and Frigorifico Allana	1 day
2.	Visit to abattoir in Gazipur, Delhi in 2012 for Students of DMT programm	Meat industry, Sahibabad, UP	1 day
3.	Visit to IIP, Delhi in 2014 for Students of PGDFT programm	IIP, Delhi	1 day
4.	Visit to IARI, Pusa, Delhi in 2014 for Students of PGDFT programm	IARI, Delhi	1 day
5.	Visit to DMS, Delhi in 2014 for Students of PGDFT programm	DMS, Delhi	2 days
6.	Visit to Mother Dairy Safal unit, Delhi in 2014 for Students of PGDFT programm	Mother Dairy, Delhi	1 day
7.	Visit to IIP, Delhi in 2015 for Students of PGDFT programm	IIP, Delhi	1 day
8.	Visit to IARI, Pusa, Delhi in 2015 for Students of PGDFT programm	IARI, Delhi	1 day
9.	Visit to DMS, Delhi in 2015 for Students of PGDFT programm	DMS, Delhi	2 days
10.	Visit to Mother Dairy Safal unit, Delhi in 2015 for Students of PGDFT programm	Mother Dairy, Delhi	1 day

9. Consultancy assignment (if any): Nil

SNo.	Organization/ agency	Cost, title of consultancy	Duration

10. Details of Institution/ Government/ Industry / own Institution Sponsored Research Projects (including Programme Evaluation) and Amount (Both completed and ongoing):

SNo.	Agency	Amount	Duration with dates	Status i.e.

				ongoing/ completed
1	Ministry of Food Processing Industries (MoFPI), GoI. (Title “Creation of Infrastructural Facilities for running PG Diploma in Food Science & Technology” Project under Scheme for Human Resource Development of MoFPI.)	Rs. 75 lacs	2011 - till date	Ongoing

11. Details of PhD and MPhil Scholars (including those awarded degree): Nil

SNo.	Name and enrolment no:	Year of registration	Year of completion/ award
1.			

12. Details of Programmes/ Courses coordinated/ written/ edited/ translated:

S No.	Programme	Course	Unit (print)/ Audio/ Video/ eSLM	Coordinated/Written/ Edited (content/ language/ format)/ Translated	Period
1	Diploma in Meat Technology	BPVI-021: Fundamentals of food and meat science BPVI-022: Meat Animals and abattoir practices BPVI-023: Fresh Meat Technology BPVI-024: Processed Meat Technology BPVI-025: Meat Packaging and quality assurance BPVI-026: Poultry products Technology BPVI-027: Utilization of Animal by-products BPVI-028: Marketing and Entrepreneurship	75 Units (print), 8 practical manual (print), 2 Audio programmes, 6 Video programmes and eSLM of 8 courses	<ul style="list-style-type: none"> Coordinated programme, Coordinated 8 courses Written 9 units Edited 8 courses (content/ language/ format) 	2006-2019
2	PG Diploma in Food Science and Technology	MFT-001: Food Chemistry and Nutrition MFT-002: Food Microbiology MFT-003: Food Processing and Engineering	eSLM and audio-video for 8 courses	<ul style="list-style-type: none"> Coordinated programme, Coordinated 11 courses Edited 10 courses (content/ language/ format) 	2011-2019

		<p>MFT-004: Food Packaging, Safety and Quality Management</p> <p>MFTL-005: Practical-1</p> <p>MFTL-006: Practical 2</p> <p>MFT-007: Dairy Technology</p> <p>MFT-008: Meat, Fish and Poultry Technology</p> <p>MFT-009: Fruits and Vegetable Technology</p> <p>MFT-010: Technology of Cereals, Pulses and Oilseeds</p> <p>MFTP -011: Industrial Training</p>			
3	Diploma in Animal Husbandry	<p>BLP-005: Basics of Veterinary and Animal Sciences</p> <p>BLP-006: Livestock Production and Management</p> <p>BLP-007: Basics of Animal Reproduction</p> <p>BLP-008: Common Diseases and Prevention-</p> <p>BLP-009: Animal Husbandry Extension and Farm Economics</p> <p>BLPL-001: Animal Production Management</p> <p>BLPL-002: Animal Reproduction</p> <p>BLPL-003: Animal Health</p> <p>BLPL-004: Hands-on training</p>	11 Units (print)	<ul style="list-style-type: none"> • Coordinated programme, • Coordinated 8 courses • Written 3 units • Edited 4 courses 	2011-2019
4	PG Certificate in Gender, Agriculture and Sustainable Development (PGCAS)	<p>Introduction to Gender, Agriculture and Sustainable Development</p> <p>Gender Dynamics in Agriculture</p> <p>Gender and Sustainable</p>	Under development	<ul style="list-style-type: none"> • Coordinated programme • Coordinated 1 course 	2016-2019

	Development		
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13. Training programmes designed and conducted, duration and dates

SNo.	Programme	Dates	Place	Number of Participants
1	Training programme on Hygienic meat production and meat processing	18 th to 20 th Mar, 20 08	NRC on Mithun, Jharnapani, Nagaland	40
2	Orientation Programme for PSC In-Charge and Academic Counsellors	2 nd May, 2008	CIRG, Makhdoom, Mathura	8
3	Induction –cum-Orientation Programme for Academic Counsellors and Students	9 th March, 2009	West Bengal University of Animal and Fishery Sciences, Kolkata	20
4	Workshop for unit writers of ‘PG Diploma in food Science and Technology’ programme	24 th February, 2010	CSRTI, Mysore, Karnataka	15
5	Workshop for unit writers of ‘PG Diploma in food Science and Technology’ programme	11 th May, 2010	IGNOU, Delhi	7
6	Recent Developments in Milk Processing and Value Added Dairy Products	16-18 Nov, 2011	NIFTEM, Kundli, Haryana	25
7	Induction –cum-Orientation Programme for Academic Counsellors and Students	10 Oct, 2014	Jamia Hamdard, Delhi	12
8	Induction –cum-Orientation Programme for Academic Counsellors and Students	25 Oct, 2015	Jamia Hamdard, Delhi	8
9	Induction –cum-Orientation Programme for Academic Counsellors and Students	30 th Oct, 2016	Jamia Hamdard, Delhi	10
10	Induction –cum-Orientation Programme for Academic Counsellors and Students	26 th Oct, 2017	Jamia Hamdard, Delhi	10
11	FoSTaC Training for FSS of Poultry meat processing	9.10.2018	Licious (Delighful Gourmet Pvt. Ltd.), Sector- 35, Gurugram, Haryana	35
12	FoSTaC Training for Street food vendors	02.03.2019	MS Certification office, Kolkata, WB	40
13	FoSTaC Training for FSS of Advance catering	18.05.2019	Neelambar Caterer, Kolkata, WB	15

14	FoSTaC Training for FSS of Advance Manufacturing	13.07.2019	MS Certification office, Kolkata, WB	41
15	FoSTaC Training for FSS of Advance Manufacturing	14.07.2019	Bharat Chai Parishad , Dibrugarh, Assam	11
16	FoSTaC Training for FSS of Advance Manufacturing	15.07.2019	Bharat Chai Parishad , Dibrugarh, Assam	40
17	FoSTaC Training for FSS of Advance Manufacturing	16.07.2019	Elmac food, Howrah, West Bengal	40

14. Details of Counselling sessions conducted:

S. No.	Programme	Course	Place	Dates	Duration	Mode (Specify- Face to Face Radio counselling Teleconferencing Web conferencing Any Other)
1	Diploma in Meat Technology (DMT)	BPVI-021 BPVI-022 BPVI-023 BPVI-024 BPVI-025 BPVI-026 BPVI-027 BPVI-028	IGNOU, Delhi	July, 2007- June, 2008	4 sessions (45 minutes each)	Teleconferencing
2	Diploma in Meat Technology (DMT)	BPVI-021 BPVI-022	IGNOU, Delhi	July, 2008- June, 2009	2 sessions (45 minutes each)	Teleconferencing
3	Diploma in Meat Technology (DMT)	BPVI-021 BPVI-022 BPVI-023	IGNOU, Delhi	July, 2009- June, 2010	3 sessions (45 minutes each)	Teleconferencing
4	Diploma in Meat Technology (DMT)	BPVI-021 BPVI-022 BPVI-023 BPVI-024 BPVI-025 BPVI-026 BPVI-027 BPVI-028	Jamia Hamdard, Delhi	Sep, 2013- May, 2014	15 theory sessions (2hrs each) and 40 practical sessions (4 hrs each)	Face to Face
			IGNOU, Delhi	July, 2013- June, 2014	2 sessions (1 hr each)	Radio counselling

5	Diploma in Meat Technology (DMT)	BPVI-021 BPVI-022 BPVI-023 BPVI-024 BPVI-025 BPVI-026 BPVI-027 BPVI-028	Jamia Hamdard, Delhi	September, 2014- May, 2015	16 theory sessions (2hrs each) and 20 practical sessions (4 hrs each)	Face to Face
			IGNOU, Delhi	July, 2014- June, 2015	2 sessions (1 hr each)	Radio counselling
6	Diploma in Meat Technology (DMT)	BPVI-021 BPVI-022 BPVI-023 BPVI-024 BPVI-025 BPVI-026 BPVI-027 BPVI-028	Jamia Hamdard, Delhi	September, 2015- May, 2016	20 theory sessions (2hrs each) and 8 practical sessions (4 hrs each)	Face to Face
			IGNOU, Delhi	July, 2015- June, 2016	2 sessions (1 hr each)	Radio counselling
7	Diploma in Meat Technology (DMT)	BPVI-021 BPVI-022 BPVI-023 BPVI-024 BPVI-025 BPVI-026 BPVI-027 BPVI-028	IGNOU, Delhi	September, 2016- May, 2017	20 theory sessions (2hrs each) and 8 practical sessions (4 hrs each)	Face to Face
			IGNOU, Delhi	July, 2016- June, 2017	2 sessions (1 hr each)	Radio counselling
8	Diploma in Meat Technology (DMT)	BPVI-021 BPVI-022 BPVI-023 BPVI-024 BPVI-025 BPVI-026 BPVI-027 BPVI-028	IGNOU, Delhi	September, 2017- May, 2018	20 theory sessions (2hrs each) and 8 practical sessions (4 hrs each)	Face to Face
			IGNOU, Delhi	July, 2017- June, 2018	5 sessions (1 hr each)	Radio counselling
9	Diploma in Meat Technology (DMT)	BPVI-021 BPVI-022 BPVI-023 BPVI-024 BPVI-025 BPVI-026 BPVI-027 BPVI-028	IGNOU, Delhi	September, 2018- May, 2019	20 theory sessions (2hrs each) and 8 practical sessions (4 hrs each)	Face to Face
			IGNOU, Delhi	July, 2018- June, 2019	8 sessions (1 hr each)	Radio counselling
			IGNOU, Delhi	July, 2018- June, 2019	6 sessions (30min each)	Teleconferencing
10	Programmes on Food Safety		IGNOU, Delhi	July, 2018- June, 2019	8 sessions (1 hr each)	Radio counselling

11	PG Diploma in Food Science and Technology	MFT-001	IGNOU Delhi	Jul, 2012- June, 2013	10 Web conferencing sessions (1 hr each session),	Web conferencing (theory),
		MFT-002				
		MFT-003				
		MFT-004				
		MFTL-005	Jamia Hamdard, Delhi	Jul, 2012- June, 2013	4 practical sessions (4 hrs each)	Face to face (practical)
		MFTL-006				
		MFT-007	IGNOU Delhi	Jul, 2012- June, 2013	2 sessions Radio counselling (1 hr each)	Radio counselling
		MFT-008				
		MFT-009				
		MFT-010				
12	PG Diploma in Food Science and Technology	MFT-001	IGNOU Delhi	Jul, 2013- June, 2014	14 Web conferencing sessions (1 hr each session),	Web conferencing (theory),
		MFT-002				
		MFT-003				
		MFT-004				
		MFTL-005	Jamia Hamdard, Delhi	Jul, 2013- June, 2014	4 practical sessions (4 hrs each),	Face to face (practical)
		MFTL-006				
		MFT-007	IGNOU Delhi	Jul, 2013- June, 2014	2 Radio counselling (1 hr each)	Radio counselling
		MFT-008				
		MFT-009				
		MFT-010				
13	PG Diploma in Food Science and Technology	MFTL-005	Jamia Hamdard, Delhi	Nov, 2014- May 2015	4 Practical counselling sessions (4 hrs each)	Face to Face (practical)
		MFTL-006				

15. Details of Patents granted (if any): Nil

16. Contribution to IGNOU's corporate life:

SNo.	Chairperson/ Member of Committee	Name of the Committee	Date/ period
1.	Member	School Board of SOA	2006-2019
2.	Member	School Board of SGDS	2016-2018
3.	Member	School Board of SOPVA	2016-2018
4.	Member	School Board of SOEDS	March 2019 -till date
5.	Member	School Board of SOCIS	March 2019 -till date
6.	Member	Tender Opening and	2012-2018

(Duly authenticated by the Director/ Head of School/ Division/ Unit/Centre / Cell)

		evaluation Committee	
7.	Member	Convocation Reception Committee	2015-2018
8.	Member	Screening committee for teaching posts-SOA	2014
9.	Member	Academic committee for community colleges	2011-2012

17. Administrative position/s held in the University (even as in charge) : NA

SNo.	Designation	Period

18. Any other contribution/information**Signature of Teacher /Academic****Signature of Director/ Head**