


CURRICULUM VITAE

				
Dr. Narendra Kumar (Ph.D.)				
1.	Assistant Professor Deptt. of Food Safety and Quality Assurance, College of Dairy and Food Technology (RAJUVAS), NH-21, Agra Road, Bassi-303301, Jaipur Website: Faculty - College Of Dairy and Food Technology Bassi, Jaipur (rajuvas.org) LinkedIn: Dr. Narendra Kumar LinkedIn			
2.	Email	prof.narensqa@gmail.com		
3.	Contact No	📞 +91-9468376537/ +91-9729160624		
4.	Qualification	Doctorate (Dairy Microbiology)		
A				
ACADEMIC				
	Degree	Subject	University/Board	%/CGPA
a)	Ph.D.	Dairy Microbiology	ICAR-National Dairy Research Institute, Karnal, Haryana, INDIA	7.60
b)	ICAR-NET-2013	Dairy Microbiology	ASRB-ICAR-NET	66% Qualified
c)	M.Sc.	Dairy Microbiology	ICAR-National Dairy Research Institute, Karnal, Haryana, INDIA	6.80
d)	B.Sc. (Ag.)	Agricultural Sciences	Institute of Agricultural Sciences, Banaras Hindu University, Varanasi, Uttar Pradesh, INDIA	7.14
e)	Higher Secondary	Physics, Chemistry, and Biology	Board of Secondary Education, Ajmer, Rajasthan, INDIA	62.62
f)	Matriculation	As per NCERT	Board of Secondary Education, Ajmer, Rajasthan, INDIA	64.00
B				
PROFESSION				
TECHNICAL PROFICIENCY				
g)	Flame-Atomic Absorption Spectroscopy, FT-IR, Toxic metals bioremediation, Environmental hazards, PCR, DNA isolation, Agarose Gel Electrophoresis, Spectrophotometers techniques, Culture Isolation, Maintenance and Preservation, Biochemical characterization of microorganisms.			
AWARDS				
h)	Recipient of Third prize in Hindi Abstract presentation on Hindi Divas Samahroh 2013			
i)	Recipient of Third prize in poster presentation at Dynamism in Dairy Industry and Consumer Demands at SMC college of Dairy Science, AAU, Gujarat			
PUBLICATIONS				
1)	Kumar, N, Tomar, SK, Thakur, K and Singh AK. (2017).The ameliorative effects of probiotic <i>Lactobacillus fermentum</i> strain RS-2 on alloxan-induced diabetic rats. <i>Journal of Functional Foods</i>. 28 (2017) 275–284. (Impact Factor: 3.8)			

2)	Kumar, N., Kumar, V., Panwar, R and Ram C. (2017). Efficacy of indigenous probiotic <i>Lactobacillus</i> strains to reduce cadmium bioaccessibility – An <i>in vitro</i> digestion model. <i>Environmental Science and Pollution Research</i> , 24(2): 1241 – 1250. doi.10.1007/s11356-016-7779-6 (Impact Factor: 5.19)
3)	Kumar, N., Kumari, V., Ram, C., and Verma, S. (2017). Impact of oral cadmium intoxication on level of different essential trace elements and oxidative stress measures in mice: A response to dose. <i>Environmental Science and Pollution Research</i> . 25(6):5401-5411. doi: 10.1007/s11356-017-0868-3 (Impact Factor: 5.19)
4)	Kumar, N., Kumari, V., Ram, C., Thakur, K., and Tomar, SK. (2018). Bio- prospectus of cadmium bioadsorption by lactic acid bacteria to mitigate health and environmental impacts. <i>Applied Microbiology and Biotechnology</i> . 102(4):1599-1615. doi.org/10.1007/s00253-018-8743-9. (Impact Factor: 3.9)
5)	Panwar, R., Kumar, N., Kashyap, V., Ram C., and Kapila, R., (2018). Aflatoxin M ₁ detoxification ability of probiotic Lactobacilli of Indian origin in <i>In vitro</i> digestion model. <i>Probiotics and Antimicrobial Proteins</i> . doi.10.1007/s12602-018-9414-y. (Impact Factor: 4.4)
6)	Vandna, Narendra Kumar, Surajit Mandal. (2021). Evaluation of technological attributes of <i>Lactococcus lactis</i> cultures for preparation of <i>Dahi</i> and <i>Misti dahi</i> (sweetened <i>dahi</i>). <i>Asian Journal of Dairy and Food Research</i> , 10.18805/ajdfr.DR-1632 (NAAS: 5.75)
7)	Makhwana, M., Grover, R.C., and Kumar N. (2018). Biocides Resistance Profiles of Biofilm Forming Bacteria of Dairy Niche and their Control. <i>International Journal Current Microbiology Applied Science</i> . 7(02) (NAAS 5.38)
8)	Thakur, K., Lule, V.K., Rajni C.S., Kumar, N., Mandal, S., Anand, S., Kumari, V and Tomar, SK. (2016). Riboflavin Producing Probiotic Lactobacilli as a Biotechnological Strategy to Obtain Riboflavin-enriched Fermented Foods. <i>Journal of Pure and Applied Microbiology</i> , 10(1), 161-166. (NAAS: 6.021)
9)	Thakur, K., Nanda, D. K., Kumar, N and Tomar, S. K. (2015). Phenotypic and genotypic characterization of Indigenous <i>Lactobacillus</i> Species from Diverse Niches of India. <i>Current Trends in Biotechnology and Pharmacy</i> .9 (3) 222-227. (NAAS: 4.42)
10)	Kumar, B., Pandita, S., Sharma A., Jadhav J., Soren, S., Mili, B., Ganaie, A.H., Mir, N.A., Kumar, N., Vandna and Kumar, A. (2015). Regulation of postnatal development of testes and its association with puberty and fertility – A review. <i>Agricultural Review</i> , 36 (4): 339-344. (NAAS: 4.37)
11)	Panwar, R., Kumar, N., Kashyap, V., Singh S., and Singh, H., (2017) Insights into involvement of S-layer proteins of probiotic Lactobacilli in relation to gut health. <i>Octa Journal of Environment Research</i> , 5(4): 228-245.
BOOK CHAPTER	
1)	Thakur, K., Zhang, J. G., Wei, Z., Kumar, N., Tomar, S. K., & Pophaly, S. D. (2018). Cross Talk Between Functional Foods and Gut Health. In A. Verma, K. Srivastava, S. Singh, & H. Singh (Eds.), <i>Nutraceuticals and Innovative Food Products for Healthy Living and Preventive Care</i> (pp. 195-216). Hershey, PA: IGI Global.

	doi:10.4018/978-1-5225-2970-5.ch009
2)	Kumar, N., Vandna, & Hati, S. (2018). Functional Fermented Dairy – Based Beverages. In S. Hati, S. Mandal, & V. Sreeja (Eds.), Recent Advancement of Dairy Science and Technology: Innovations in Agricultural and Biological Engineering, pp. 113-134 , CRC Press.
3)	Vandna, Kumar, N., & Hati, S. (2018). Probiotics: From Science to Technology. In S. Hati, S. Mandal, & V. Sreeja (Eds.), Recent Advancement of Dairy Science and Technology: Innovations in Agricultural and Biological Engineering. pp. 311-349 , CRC Press.
4)	Vandna K, & Kumar, N., (2024). Nanoremediation: An Approach of Nanotechnology for Remediation of Heavy Metals. In Singh N.A., Khangarot R.K. & Nagda G. (Eds.) Nanotechnology: Journey from Laboratory to Society, pp. 213-238, New India Publishing Agency.
9PARTIAL 16s rRNA gene sequences submitted in NCBI Gen Banks	
1)	Thakur,K., Tomar,S.K., De,S., Panmei,A., Nanda,D.K. and Kumar, N. <i>Lactobacillus plantarum</i> strain KT F1 16S ribosomal RNA gene, partial sequence GenBank: KC507540.1 (2013)
2)	Thakur,K., Tomar,S.K., De,S., Panmei,A., Nanda, D.K. and Kumar, N. <i>Lactobacillus plantarum</i> strain KT BS2 16S ribosomal RNA gene, partial sequence GenBank: KC507541.1 (2013)
3)	Thakur,K., Tomar,S.K., De,S., Panmei,A., Nanda, D.K. and Kumar, N. <i>Lactobacillus delbrueckii</i> strain KT F3 16S ribosomal RNA gene, partial sequence GenBank: KC507542.1 (2013)
4)	Thakur,K., Tomar,S.K., De,S., Panmei,A., Nanda,D.K. and Kumar, N. <i>Lactobacillus plantarum</i> strain KT F4 16S ribosomal RNA gene, partial sequence GenBank: KC507543.1 (2013)
5)	Thakur,K., Tomar,S.K., De,S., Panmei,A., Nanda,D.K. and Kumar, N. <i>Lactobacillus plantarum</i> strain KT SD1 16S ribosomal RNA gene, partial sequence GenBank: KC507544.1 (2013)
6)	Thakur,K., Tomar,S.K., De,S., Panmei,A., Nanda,D.K. and Kumar, N. <i>Lactobacillus plantarum</i> strain KT F4 16S ribosomal RNA gene, partial sequence GenBank: KC507545 (2013)
7)	Thakur,K., Tomar,S.K., De,S., Panmei,A., Nanda,D.K. and Kumar, N. <i>Lactobacillus plantarum</i> strain KT SD1 16S ribosomal RNA gene, partial sequence GenBank: KC507546 (2013)
8)	Thakur,K., Tomar,S.K., De,S., Panmei,A., Nanda,D.K. and Kumar, N. <i>Lactobacillus plantarum</i> strain KT F1 16S ribosomal RNA gene, partial sequence GenBank: KC507540.1 (2013)
9)	Thakur,K., Tomar,S.K., De,S., Panmei,A., Nanda,D.K. and Kumar, N. <i>Lactobacillus plantarum</i> strain KT BS2 16S ribosomal RNA gene, partial sequence GenBank: KC507541.1 (2013)
CAFT BOOK CHAPTER	
1)	Ram C, Kumar N, and Manju G. (2013). Enhancement of Shelf Life of Indigenous Dairy Products Using Phytochemicals. 28 th National Training, CAFT, 200-209.
POPULAR ARTICLES	
1)	Kumar N, Kumari V, Hati S. (2015). Fermented and Non Fermented Whey Beverages. <i>Beverages and food world</i> . Vol. 42 (4): 28-31.
2)	Kumar N, Kumari V, Hati S. (2016). The Four F's for Whey Utilization. <i>Beverages and food world</i> . Vol. 43 (1): 28-31.
3)	Kumari V, Kumar N, Hati S. (2016). <i>Enterobactor sakazakii</i> poisoning in infant food and its management. Vol. 43 (2): 28-30.

4)	Panwar R, Grover CR, Kumar N. (2015). Microbial decontamination by novel technologies – Potential for food preservation. <i>Indian Food Industry Magazine</i> , Vol. 34 (6): 24-32.
5)	Panwar R, Grover CR, Kumar V, Ranga S, Kumar N. (2016). Camel milk: Natural medicine – Boon to dairy industry. http://www.dairyfoods.com/ext/resources/White_Papers/Camel-milk-Natural-medicine-Boon-to-dairy-industry.pdf
6)	चाँद राम, सुमन, विजय कुमार, नरेन्द्र कु मार (2015-16). प्रोबायोटिक बकववित दुग्ध पदार्थों से हृदय रोगों की रोकथाम. <i>दुग्ध गंगा</i> . 17- 20.
OTHER PUBLICATIONS	
RESEARCH ABSTRACTS	
1)	Narendra Kumar and Sudhir Kumar Tomar. Evaluation of <i>In-vitro</i> And <i>In-vivo</i> Probiotic Attributes of <i>Lactobacillus Fermentum</i> RS-2 Isolated From A Traditional Cereal-based Fermented Milk Product (Raabadi) at 7 th Asian Conference at Lactic Acid Bacteria held on 6-8 September, 2013 at Indian habitat center, New Delhi (Poster Presentation)
2)	Narendra Kumar , Chand Ram and Vijay Kumar. Cadmium Bio-adsorption Potential of <i>Lactobacillus</i> Strain and Tolerance based on their Inducible Mechanism at 44 th Dairy Industry Conference Make in India: Dairying 2030 held on Feb 18-20, 2016 at ICAR-NDRI, Karnal. (Poster Presentation)
4)	Vandna, Shilpa Vij, and Narendra Kumar . Immunomodulatory effect of probiotic fermented whey drinks against <i>Shigella dysenteriae</i> infection in mice at International Conference SASNET-FF 2013 held on Dec 6-7, 2013 at New Delhi, India. (Poster Presentation)
SYMPOSIUM/WORKSHOP/CONFERENCES ATTENDED	
1)	7 th Asian Conference at Lactic Acid Bacteria held on 6-8 September, 2013 at Indian habitat center, New Delhi
2)	International Conference of XII th Agricultural Science Congress held on Feb 3-6, 2015 at NDRI, Karnal, India.
3)	International Conference on Functional Dairy Foods: Foods beyond nutrition, on Nov 16-19, 2011 at NDRI, Karnal, India.
TRAINING ATTENDED	
1)	In-plant training at Experimental Dairy Plant, ICAR-NDRI, Karnal, Haryana, INDIA, for 42 Days in 2011
2)	7 Days training at INDIAN LAC RESEARCH INSTITUTE, Ranchi, Jharkhand, INDIA
3)	7 Days training at CENTRAL TASAR RESEARCH & TRAINING INSTITUTE, Ranchi, Jharkhand, 2009
SPORTS	
	<ul style="list-style-type: none"> • Received 1st prize in MIME DANCE Competition in 16TH ALL INDIA INTER-UNIVERSITY YOUTH FESTIVAL “REVERIE 2010-11”, held at ICAR-NDRI • Received certificate of appreciation for working as a Cultural Co-Coordinator in Reverie 2010-11 • Received 1st prize in FOOTBALL Competition held at ICAR-NDRI, SPORTS MEET-2013.

	<ul style="list-style-type: none"> • Received certificate of appreciation for working as in Inter Class Competition at Institute of Agricultural Sciences, in SMRITI-2008, BHU, Varanasi, INDIA. • Received second prize Winner for Badminton doubles in SMRITI-2008, BHU, Varanasi, INDIA. • Received certificate on Experimental Learning in Biological Control held at Institute of Agricultural Sciences, BHU, Varanasi, INDIA.
EXTRACURRICULAR	
	Educational Tour of Dairy Microbiology Division, ICAR-NDRI, Master's and Doctoral Scholars to visit Yakult Production Facility at Rai, Sonapat, Haryana, India on 27th November, 2013

Declaration:

I hereby solemnly declare that all the information/statements stated in my *Curriculum Vitae* are infallibly true and correct to the best of my knowledge and belief.

Place: Jaipur



(Narendra Kumar)