



CURRICULUM VITAE

Name Dr. Anjum Khanam

Present position Guest faculty

Department of food science and nutrition

University of Mysore, manasagangothri, Mysore.

Residential address #290, 5th A cross, I stage, Gayathripuram,

Mysore-570019.

ACADEMIC QUALIFICATIONS

Degree	Year	Subject	Class
Ph.D	2017	Food science and nutrition	-
M.Sc.	2008	Food science and nutrition	I
B.Sc.	2005	Chemistry, Microbiology, Clinical Nutrition and Dietitics	II

PROFESSIONAL EXPERIENCE

INSTITUTION	POST HELD	YEAR
Department of Food Science and Nutrition, manasagangothri, Mysore-06	Guest faculty	2019
CSIR-Central Food Technological Research Institute, Mysore	Project Assistant	October 2008- March 2012

RESEARCH EXPERIENCE

Ph.D thesis:

“Selenium content and bioavailability from Indian Foods” from CSIR-Central Food Technological Research Institute. University of Mysore under the guidance of Dr. Kalpana Platel, Dept. of Biochemistry, Mysore.2017

M.Sc. dissertation:

Bioavailability of iron, calcium and zinc in supplementary food formulations”. Under the guidance of Dr.Bhagya Swamylingappa, Department of Protein Chemistry and Technology, Central Food Technological Institute, Mysore 570020, India

Participation in Seminars/Workshops/Conferences

- International – 1
- National – 2

RESEARCH PUBLICATIONS

	National	International	Total
Research papers published	-	05	05
Poster Papers presented at conferences	01	01	2
Oral papers presented	1	-	1

AWARDS

- Awarded: Senior Research Fellowship by Indian Council of Medical Research (ICMR) Govt. of India, during 2012–2015.
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LIFE MEMBERSHIP OF ORGANIZATIONS

- Nutrition Society of India. National Institute of Nutrition, Hyderabad.

LIST OF PUBLICATIONS

2013

Anjum Khanam and Kalpana Platel (2019). Bioavailability and bioactivity of selenium from Wheat (*Triticum aestivum*), Maize (*Zea mays*), and Pearl Millet (*Pennisetum glaucum*), in Selenium Deficient Rats. *Journal of Agriculture and Food Chemistry*, 67, 22, 6366-6376. (Impact Factor- 3.5).

2016

Anjum Khanam and Kalpana Platel (2016). Bioaccessibility of selenium, selenomethionine and selenocysteine from foods and influence of heat processing on the same. *Food Chemistry*, 194, 1293-1299 (Impact Factor- 5.39).

Anjum Khanam and Kalpana Platel, (2016). Influence of domestic processing on the bioaccessibility of selenium from selected food grains. *Journal of Food Science and Technology*, 53(3), 1634–1639 (Impact Factor-1.85).

2013

Anjum Khanam, Rashmi K.C, and Bhagya Swamylingappa (2013). Functional and nutritional evaluation of supplementary food formulations, Journal of Food Science and Technology, 50 (2), 309–316 (Impact Factor-1.85).

2010

Rashmi.K.C, Anjum Khanam and Bhagya Swamylingappa (2010). Chemical, Functional and Nutritional Characteristics of Weaning Food Formulations”. Journal of Food Science and Technology Nepal, 6, 36-42. ISSN: 1816-0727.

ORAL PAPERS PRESENTED AT CONFERENCES

Presented a paper in oral session in the 42st National conference of Nutrition Society of India on Wholesome Nutrition: Challenges, Scope and Management. “Nutritional status of protein formulations developed by extrusion cooking: An evaluation by in vitro and in vivo studies” Mumbai in Nov’2010.

POSTER PAPERS PRESENTED AT CONFERENCES

Presented a poster at the 41st National conference of Nutrition Society of India on chronic diseases – The new Pandemic. Nutritional evaluation of supplementary food formulations” NIN, Hyderabad in Nov’2009.

Presented a poster at the 7th International Food Convention (IFCON) on NSURE-Healthy Foods, CSIR- central Food Technological Research Institute, Mysore in Dec ’2013