**Curriculum vitae**

**Name**  : Ramesh G BE (Mech.)

**Current Position** : Technical Officer

**Contact address** : Design and Fabrication unit

 CSIR-CFTRI, Mysore-570020, Karnataka, India

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 Ph. No. : 0821-2513910, +91-9008334248

**Date of Birth** : 20.12.1986

**Field of specialization:**

1. Design and Development of Food machinery and Food processing Techniques.
2. Design and development of conceptual Machine and domestic gadgets.
3. Working as a teaching faculty for MSc Food Technology course, conducting practical session of Engineering Drawing: CAD LAB at CSIR-CFTRI Mysore.
4. Certified CAD Using Unigraphics software at Central Institute of Plastic Engineering and Technology (CIPET), Mysore.
5. Hands on experience in design software’s such as Auto CAD, solid works Soft wares.
6. Material science and Metallurgy.
7. Exposure to CNC machining of critical Engine parts like Crank cases, Crank shafts, Cylinder Heads, Cylinder Blocks and Camshafts. Familiar with operations of Fanuc Robo , Mac V1e, TV 400 , Paragon OD / ID grinding and NTC lobe grinding machines and other Horizontal & Vertical machining centers.
8. Well versed with various special processes of Heat Treatment like gas carburizing ( Super carb & endogas ), nitriding, nitro carburizing, annealing, , tempering & induction hardening and Manganese Phosphating.

**Academic and professional carrier:**

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| **Qualification** | **Institution** | **Year of Passing** | **Rank/ Division** |
| BE in Mech. | SRI JAYACHAMRAJENDRA COLLEGE OF ENGGMYSORE | 2010 | First Class |
| D.M.E | SRI JAYACHAMRAJENDRA (GOVT) POLYTECHNIC , B’LORE | 2006 | Distinction  |

**Experience:**

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| **Sl. No** | **Position held** | **No. of Years’ Experience** | **Organization/ Institute** |
| 1 | Production Engineer(Industrial Experience) | 4 years 7 months | TVS Motor company Limited, Mysore. |
| 2 | Technical Officer(Research Experience) | 6 years 10 months (31st Jan 2011 to till date) | CSIR-CFTRI, Mysore |

**Research papers Published**:

## Papers published in scientific / technical journals:

* Design and development of annatto (Bixa orellana L.) seed separator machine- R. G. Math1 & **G. Ramesh1** & A. Nagender1 & A. Satyanarayana1. J Food Sci. Technology DOI 10.1007/s13197-015-2019-5.
* Studies on Microbial Destruction and Quality Characteristics in Beetroot -Jamun Juice by Continuous Microwave Heating System. RG Math1\*, S Sarangam2, A Nagender3, **G Ramesh4**, S Nayani5 and A Satyanarayana6. Pyrex Journal of Food Science and Technology Vol 1 (1) pp. 001-006 May, 2015.

Research Article:

* Studies on Microbial Destruction and Quality Characteristics in Beetroot -Jamun Juice by Continous Microwave Heating System. Math RG 1\*, Sarangam S2, Nagender A3, Ramesh G 4, Nayani S 5 and Satyanarayana A 6. Advances in Scientific Research and Impact Volume 1(1), pp.001-009, July 2015. http:/amdpublishing.org

Under Review:

* “Effect of Particle Size of Ragi Flour on Physico-Chemical and Sensory Profiles of Ragi Mudde”.Sunil CG, Amudha Senthil, Ramesh G and Nagaraju V D. International Journal of food properties. Got PMC approval and submitted.

**Poster’s presented:**

1. Design and Development of Annatto Seed separator by MathRG, **Ramesh G**, Nagender A and Satyanarayana A. Poster presented in XXII ICFoST held at Mysore during 6-7th December, 2012.
2. Evaluation of a continuous flow microwave heating (MW) system through different applicators for pomegranate and carrot blended juice by MathRG, Nagender A**,** **Ramesh G**, Sasikanth sarangam and Satyanarayana. Poster presented at International Conference on Food Technology- 3rd Incoftech-2013 held during 4-5th January, 2013 at Thanjavur.
3. Studies on effect of microwave heating of acidic and non-acidic fruit and vegetable juices” by Math RG, Nagender A, **Ramesh G**, Sasikanth sarangam and Satyanarayana A. Poster presented at Indo-European Food for Health Conference 2013, IEFHC-2013 held during 10-12th February, 2013 at IIT, Chennai.
4. Poster presented titled of “Studies on the preservation of blend fruit juices & evaluvation of enzymatic activity and microbial destruction in continuous-flow of microwave heating." by R G Math\*, Nagender A, **Ramesh G**, Sameera Nayani and Satyanarayana A, at International Conference of Biotechnology, Bioinformatics and Bioengineering , Tirupathi on 28- 06-2013 and 29-06-2013.
5. Sunil C.G, Amudha Senthil, **Ramesh G** and Nagaraju VD (2016).“Effect of particle size of ragi flour on physical and sensory quality of ragi mudde (ragi ball).”Indian Convention of Food Scientists and Technologists-XXV. Association of food scientist and technologist.
6. **Ramesh G,** Sunil C.G, Jagannath M.K, Amudha Senthil and Nagaraju V.D (2017). “Studies on grinding characteristics of hand operated domestic grinder and its sensory analysis for selected spices.”National conference on SPICES- Challenges and Opportunities.46.

**List of project worked as a Co-PI:**

* Design and Development of domestic gadgets for spice /masala grinder. (MLP-0185).

**List of project worked as a member:**

1. Design and fabrication of prototype model of annatto seed separator. Sponsored by MFPI, New Delhi (GAP-0372)
2. Studies on the preservation of vegetable juices and non-acidic fruit juices by microwave heating and development of prototype model of continuous microwave pasteurization/ sterilization system” Sponsored By MFPI, New Delhi (GAP- 0391)
3. Nutrient improvement and shelf life extension of selected traditional foods and value addition to under-utilized/minor produce of fruits and vegetables of Andhra Pradesh. Project No. MLP – 0118
4. Design and Development of Panipoory sheeting & cutting machine under MLP-104.
5. Design and development of a Machine for continuous cooking and discharging of Ragi Mudde ,Funded by Ministry of Science and technology , DST, New Delhi.(Gap 478).

**Awards:**

* Received "Best Poster award" in 26th Icfost 2017, at CSIR-IICT Hyderabad.
* Received “Excellence award “in NCQC (National Conventional Quality circle) National level QCFI competition as a facilitator held in Baroda 2008.
* Received “Excellence award” in state level CCQC competition held in Bangalore 2007.

**Declaration**

I hereby declare that the above said information is true to the best of my knowledge and belief. Proofs will be produced on demand.

With thanks & Regards

 Yours Faithfully

**Ramesh G**