


Faculty Profile

Personal Details

Name	Dr. Smita Khodke	 <p>Paste passport size photograph here</p>
Designation	Professor (CAS) & Head, Department of Agricultural Process Engineering College of Agricultural Engineering & Technology, VNMKV, Parbhani	
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Academic Qualifications

Degree	Specialization	University	Year of passing
UG	Agricultural Engineering	Dr. PDKV, Akola	1985
PG	Agricultural Process Engineering	Dr. PDKV, Akola	1987
Ph.D.	Agriculture & Food Engineering	IIT, Kharagpur	2001
Additional Qualification (if any): Additional Degree/Diploma/NET/SET			
Diploma in Yoga Teacher	Yoga Teacher (First Class)	Yashwantrao Chavan Maharashtra Open University Nashik	2009

Professional Experience

Stream	Years	Stream	Years
Teaching	36	Research	36
Extension	36	Administration	16

Research Guidance

Degree	No. of student guided
M.Tech.	24
Ph. D.	09

Research Accomplishments (Recent Ten Most Important Publications)

Sr. No.	Title with full reference	Journal	ISSN/ISB N No	NAAS rating
1.	Mass transfer phenomena during osmotic dehydration of orange slices.	Multilogic in Science, Vol.VIII, Special Issue , April, (2019)	ISSN2277-7601	NAAS-5.20
2.	Entrepreneurship Development Through Cottage Level Production of Soynuts.)	Multilogic in Science, (2019)Vol.VIII, Special Issue	ISSN 2277-7601	NAAS-5.20
3.	Techno-economic feasibility for cottage level production of Osmo convective dried orange slices.	International Journal of Chemical Studies, (2019), Vol. 7(4): pp. 2814-2818,	ISSN 2349-8528,	NAAS Rating: 5.31
4.	Optimization of Process Technology for Popping of Sorghum.	International Journal of Current Microbiology and Applied Sciences (2020) 9(1): 180-192.	ISSN: 2319-7706.	NAAS Rating: 5.38.
5.	Effect of varying pressing pressure and pressing time on textural qualities of soypaneer.	The Pharma Innovation Journal, (2020); Vol. 9(9): 547-551	ISSN : 2349-8242	NAAS Rating: 5.03
6.	Optimization of process technology for popping of sorghum of Parbhani Jyoti variety.	Scientist, (2):561-575, 08903670, (2022)	-	NAAS Rating:7.71
7	Identification of variety of soybean for the production of quality puffed soynuts.	The Pharma Innovation (2022)11(12): 1192-1197	ISSN: 2319-7706	NAAS Rating: 5.03
8	Effect of blanching time on quality parameter of blanched carrot slices.	The Pharma Innovation Journal, (2023); Vol. 12(1): 1699-1702	ISSN : 2349-8242	NAAS Rating: 5.23
9	Shelf-life evaluation of fortified soynut-chikki using different packaging materials.	International Journal of Current Microbiology and Applied Sciences, (2023)12(01): 180-192.	ISSN: 2319-7706.	NAAS Rating: 5.38.
10	Optimization of process parameters for the production of RTE puffed garlic slices using HTST technique.	Scientist 3(3) (2023);401-411	-	NAAS Rating:7.71

Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	41	Popular Articles	15
Books	-	Book chapters	03
Research Recommendations	19	Machineries Developed	05
Patents	01	Awards/Medals	09
Technical Publication	05	Abstracts	25

Significant Achievements

- ✓ Developed of need base value-added process technologies of Soyabean specially soymilk, soypaneer, soychunks, soynuts, soychikki, soy bakery products and soyatta.
- ✓ Developed of efficient machineries for production puffed and popped products (popcorn, soynuts, chickpeanuts, sorghum pops, puffed groundnuts etc.) suitable for cottage level industry.
- ✓ Established **Model demonstration unit for Processing of pulses and oilseeds**” under Experiential Learning Project sponsored by ICAR, New Delhi.
- ✓ Developed an entrepreneurship in the area of pulses specially soybean and processing for the livelihood opportunities, employment generation and production of puffed and popped products and value added nutritious products from fruits and vegetables.
- ✓ State level Recommendations on development of process technologies of value added products from pulses and fruits and vegetable **-19** and Received **one patent**.

Achievements (Externally Funded Projects (Supervised/Handled/Assisted))

1. **ICAR ad-hoc project** on Development of suitable technology for ripening process to produce spotless golden yellow colour Banana (1998-2002) ICAR, New Delhi.
2. **ICAR ad-hoc project** on Processing and Utilization of Soypaneer and its diffusion in the Marathwada region. (2005-2009) ICAR, New Delhi.
3. **Establishment of Soybean Processing Training Centre for Rural Women.** (2009-2010) Marathwada Statutory Board, Aurangabad.
4. Experiential Learning project on **“A model demonstration unit for Processing of pulses and oilseeds.”** (2011-2012) ICAR, New Delhi.
5. **Rajiv Gandhi science and Technology (RGST)** Mumbai sponsored project on **“Innovative Production Technology and machine for Popping Millets and Multigrain.”** is in operation (2024-25).

Awards/ Recognitions (Top Five)

Sr. No.	Name of the Honor/Award/ Recognition	Year	Work for which the said award was conferred	National/ International/State/ Institute
1	First Lady Agricultural Engineer in Maharashtra State	1986	Honored by Akola Engineers & Architects Association	State
2	Commendation certificate by National Academy of Agriculture Research Management, Hyderabad	2005	in recognition of highest rank received in the Effective Exercise/Team Learning and Team-teaching Exercise.	National
3	S. J. HIRAN MEMORIAL AWARD by Indian Society of Agricultural Engineers.	2010	Honored for Transfer of Technology in Soybean Processing.	National

4	Best Teacher Award VNMKV, Parbhani.	2012	For Best teaching in Agricultural Engineering.	University/Institute
5	Distinguish Service Certificate by Indian Society of Agricultural Engineering, (ISAE), New Delhi.	2013	For Services rendered to the profession.	National