

## PROFESSIONAL PORTFOLIO

**Name: Dr. Dhanya P.R**

**Designation:** Assistant Professor

**Department:** Aquaculture

**Official Address:** M.E.S Asmabi College, P.Vemballur

**Personal address:** Abhilash cottage,

Karaduparamba P.O

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### Educational qualifications (PG onwards)

Qualification	Year	University	Class obtained
<b>MSc. INDUSTRIAL FISHERIES</b>	<b>2005</b>	<b>CUSAT</b>	<b>First (7.98 CGPA)</b>
<b>NET</b>	<b>2013</b>	<b>ICAR</b>	
<b>Ph.D</b>	<b>2013</b>	<b>CUSAT</b>	

**Date of joining:** 10.12.2018

**Experience in years:** 9 years

Subjects handling: Biology of Fishes, Fresh water Aquaculture, Research methodology, Natural resource management, Fish processing technology and quality control, Aquaculture engineering and biostatistics, Value added fishery products, Fisheries economics and extension.

### Achievements

Nature/name of achievement	Year	Significance
Young scientist award	<b>2019</b>	National Seminar on Nature, environment and sustainability M.E.S Asmabi College
Gold medal winner for best paper presentation	<b>2020</b>	Conference: Environment, Human Health and Sustainable Development Goals, 5-6 June 2020 conducted by Environment and Social Development Association (ESDA), Delhi.
Approved by EIA as a technologist	<b>2006</b>	Approval for handling fish and fishery products meant for export

## Area of interest/specialisation: Marine microbiology and Fish Processing

### Publication details (in API format of referencing):

1. Dhanya Pulikkottil Rajan, and Saleena Mathew, Biopreservation to Stabilize *Euthynnus affinis* Quality, *Turkish Journal of Fisheries and Aquatic Sciences* 17:1189-1198(2017)
2. Apreshgi.K.P, Tresa Radhakrishnan and Dhanya.P.R, Effect of sensory enhancement on yellowfin tuna (*Thunnus albacares*) myofibrils, *Journal of Aquatic Biology & Fisheries*, 2016, 4, 15-22, ISSN 2321-340X
3. Dhanya.P.R, Protein loss during spice treatment of fish, *International Journal of Advance Research in Science and Engineering*, 2017, 6:4,614-620.
4. Dhanya Pulikkottil Rajan and Saleena Mathew, Microbial spoilage in fish, *Imperial journal of multidisciplinary research*, Vol-3, Issue-4, 2017 ISSN: 2454-1362, <http://www.onlinejournal.in>
5. Dhanya.P.R and Anu Mathai, 2017,Occupational hazards in seafood industry: A case study in Ernakulam district, Kerala, *International Journal of Advance Research in Science and Engineering*, 6:1, 36-45.
6. Dhanya Pulikkottil Rajan, (2017). Utilization of trash fish in value added food product, *Advances in applied research*, 9 : 2., 87- 90. Print ISSN : 0974-3839. Online ISSN : 2349-2104. Article DOI : 10.5958/2349-2104.2017.00017.1.
7. DP Rajan, S Mathew (2018) Comparison of antimicrobial effects of chlorine and spice oleoresins on frozen *Euthynnus affinis*, *Advances in Applied Research* 10 (1), 47-52.
8. DP Rajan, AB Surya (2019) Clove as an antidote for metal intoxication of tilapia, *Advances in Applied Research*, 11(1), 50-52.
9. DP Rajan and S Mathew (2019) Effect of marination on thaw-drip of fish, *Advances in Applied Research*, Adv. Appl. Res., Vol.11, No.2, (2019) pp 79 – 83.
10. H Sajeevan and D P Rajan (2019) Economic Feasibility of Tilapia Cage Culture in Pizhala, Cochin, *Meridian*, 8 (1). 3-11. ISSN: 2278-750x
11. Anfal.P.A and Dhanya.P.R (2020) Value Added Products from Crab, *Meridian*, 9 (1). 3-11. ISSN: 2278-750x

### Paper presentation details:

1. Dhanya.P.R and Saleena Mathew, Microbial decontamination of tuna using spices , Dhanya Pulikkottil Rajan and Saleena Mathew, *International conference on Agricultural Sciences and Food Technologies for Sustainable Productivity and Nutritional Security*, University of Agricultural Sciences, Bangalore, 2016.
2. Dhanya.P.R and Saleena Mathew, Enhancement of safety and sensory qualities of tuna chunks with spice oleoresins, Dhanya.P.R and Saleena Mathew, *National Seminar on Seafood Safety, Trade & Management* School of Industrial Fisheries, CUSAT, India, 2016
3. Dhanya Pulikkottil Rajan, Veena Vijayan and Parvathy.R, Psychrotrophic Bacterial Isolates from Yellowfin tuna and its inhibition by antimicrobial agents, 11<sup>th</sup> IFAF, Cochi 2017.

4. Namitha Pullimuttill Steele and Dhanya Pulikkottil Rajan, Commercial essential oils as antibacterial agents against histamine forming bacteria isolated from *Thunnus albacores*, 11<sup>th</sup> IFAF, Cochi 2017.
5. Rasweefali. M.K and Dhanya Pulikkottil Rajan, The effect of anthropogenic pressure and water quality on black clam (*Villorita cyprinoides*) present in River Chaliyar, Kerala Science congress, January 2018.
6. Dhanya. P.R (2018). Reduction in histamine formation by biopreservatives. CTric 2018, Department of Applied Chemistry, CUSAT, India.
7. Ashmy Roy and Dhanya Pulikkottil Rajan, Susceptibility of bacterial isolates from Indian mackerel towards antimicrobial bioplastics, 28<sup>th</sup> Swadeshi science congress, Organized by CSIR- National Institute of Interdisciplinary science and technology, Thiruvananthapuram 7-9 November, 2018.
8. Bincy Baby and Dhanya PulikkottilRajan, Quality enhacement of fish oil using biopreservatives, 28<sup>th</sup> Swadeshi science congress, Organized by CSIR- National Institute of Interdisciplinary science and technology, Thiruvananthapuram 7-9 November, 2018.
9. Dhanya.P.R and Saleena Mathew, Control of biogenic amines in fish, National Seminar on Nature, environment and sustainability M.E.S Asmabi College, P.Vemballur, Thrissur, India, 2019.
10. Dhanya.P.R, War against Covid-19; an alarm to man-kind, 20-21 May 2020, K.L.E Society
11. Dhanya.P.R, Environment, Human health and Sustainable Development goals, 5-6 June 2020, Environmental and Social Development Association (ESDA).
12. Dhanya.P.R, Plant metabolites as Antimicrobial Plastic Additive, International Virtual Conference on Natural Products and Synthetic Biology organized by Vellore Institute of echnology & Society of Chemical and Synthetic Biology, 4-5<sup>th</sup> July 2020.

### **Books/ Chapter in book:**

1. Dhanya.P.R and Saleena Mathew, Spices and their active components as natural antimicrobial agents in food preservation, In: A. Ramachandran, M. Harikrihnan, N.MiniShekharan, Sabu. S and Shibu A.V (eds.), Seafood Safety and Trade, 2017, pp126-132.
2. Saleena Mathew, Maya Raman, Manjusha KP, Dhanya Pulikkottil Rajan, Fish and Fishery Products, Springer, Singapore, ISSN 978-981-32-9574-2.

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### **FDP/PDP attended:**

1. Orientation, Ramanujam College, Delhi University (21 days)
2. Research Methodology (14 days), Ramanujam College, Delhi University
3. FDP- Innovation Food Processing Technologies, value addition, food Safety and Security under IDP- NAHEP, 29<sup>th</sup> June -1<sup>st</sup> July.
4. FDP- Moocs, e-learning and e-content development, Govt. First grade college for women, Banglore. 13<sup>th</sup> May, 2020.

## Major Seminar/Workshop participation:

1. Good fishing vessel practices and seafood HACCP-Train-the-trainer program, The joint institute for Food safety and applied nutrition and MPEDA, Kochi, India. September 4-7, 2018.
2. Marine Ecology and Climate Change – MECC 2020, 6-9 May 2020, Stayabhama Institute of Science and Technology.
3. Opportunities in the Study of Mahseer Fish, and Applications of Biodiversity Study for Wider Development and Climate Change Adaptation, International, 23 April 2020, Albertian Centre for Human Resource Development and Research, St. Albert's College.
4. MOODLE LMS Faculty Development Programme, 26-31<sup>st</sup> May 2020, The Department of English, Justice Basheer Ahmed Sayeed College for Women (Autonomous) in Association with Spoken-Tutorial, IIT Bombay.
5. FDP From teacher to teacher plus: where am I today, 30/1/2020, M.E.S Asmabi college.
6. Indigenous freshwater fishes of Kerala organized by Association of Fisheries Graduates, 8<sup>th</sup> August 2020.
7. Materials in Medicine, Departments of Chemistry and Biochemistry, M.E.S Asmabi College, 3-5<sup>th</sup> October, 2020.
8. 'X-ray spectroscopy as a tool in understanding biological catalysis' by Prof. Serena DeBeer, Director, Department of Inorganic Spectroscopy, Max Planck Institute for Chemical energy conversion, Germany, 29<sup>th</sup> July 2020.
9. Management development Programme on Gamification, School of Management studies, CUSAT, 2 day, May 2018.
10. Bioinformatics & PCR training, 6 day training, Unibiosys, June, 2017.
11. Microbiological analysis of seafood, 7 day training, ICAR- Central Institute of Fisheries Technology, Matsyapuri P.O Willingdon island, Cochin. August 01 to 7, 2017.
12. International conference on Agricultural Sciences and Food Technologies for Sustainable Productivity and Nutritional Security, University of Agricultural Sciences, Bangalore. 2016
13. Modern aspects of molecular biology, 2 day National seminar, Regional Science centre, Calicut. 2003.
14. Short term course on 'Fishing Vessel Engineering' – 60 days, 2004.
15. Short term course on 'Seamanship and Navigation – 10 days, 2005.
16. Workshop on Total quality management in seafood industry, 14-15 March, 2005.
17. On job training at Bhatsons Aquatic Products – 60 days, 2005.
18. Sustain Fish 2005, 16 -18 March: Attended the International Symposium on "Improved Sustainability of Fish Production Systems and Appropriate Technologies for Utilization" organized jointly by CUSAT and UGC, New Delhi.
19. Ensuring quality in research publications, Kerala Library Association Ernakulam Region, 7 March 2009.
20. WAMA FISH 2010: Two day Indo – European workshop on waste management in Aquaculture and Fisheries on 10<sup>th</sup> and 11<sup>th</sup> February 2010.
21. Participated in a three day workshop on "NMR Techniques" organized by the Sophisticated Test and Instrumentation Centre (STIC), CUSAT Campus, Kochi, Kerala [13-15 Jan 2011].
22. National Seminar on Seafood Safety, Trade & Management, 9-12 March, 2016
23. International conference on Agricultural Sciences and Food Technologies for Sustainable Productivity and Nutritional Security, University of Agricultural Sciences, Bangalore. 2016,
24. Marine ecosystem Health, Organized by Dept. of Marine Biology, Microbiology and Biochemistry, CUSAT. UGC sponsored National seminar, 16-17 March, 2 days. 2017.
25. Lab safety practices, 17 January, 2018, Department of Polymer science and Rubber technology, CUSAT.
26. Good fishing vessel practices and seafood HACCP Train-the -trainer program, JIFSAN and MPEDA, 4-7 September 2018.
27. Gamification in learning and development, School of Management Studies, CUSAT. 21-22 May 2018.
28. National Seminar on Nature, environment and sustainability M.E.S Asmabi College, P.Vemballur, Thrissur, India, 2019.

**Acted as resource person/ Invited lectures delivered: 2**

**Additional duty other than teaching in the Department:**

- Question paper setter, KUFOS
- Ex-Chairperson, BVoc FPT, University of Calicut
- Liaison officer – Academic Bank of Credit
- Joint Co-ordinator – IEDC
- Head of Criteria III for NAAC
- Member - Social Entrepreneurship, Swatchhta & Rural Engagement cell (SES REC)
- Coordinator - Journal Meridian, Research cell, Plagiarism
- Reviewer - Turkish journal of Fisheries and Aquatic Sciences
- Additional Examiner in the Board of examiners
- External examiner for conduct of practical exam

**Programme organised:**

1. Entrepreneurship opportunities in fisheries sector, Webinar by Dr. N. Mini Sekharan, Assistant Professor CUSAT, 9<sup>th</sup> September 2020, Department of Aquaculture M.E.S Asmabi College.
2. Webinar by Sri. Viswakumar, Assistant Director, MPEDA Regional division, Kochi, 28<sup>th</sup> October 2020, Department of Aquaculture M.E.S Asmabi College.
3. Interactive co-learning workshop on Philosophy, methods and ethics in Science, 25-27 July 2018, School of Industrial Fisheries, Lakeside campus, Fine Arts Avenue, Cochin University of science and Technology, Kochi, India.
4. Haritha Keralam Mission, Co-ordinator, School of Industrial Fisheries , CUSAT, 2016-2017.
5. National Seminar on Seafood Safety, Trade & Management, 2016, School of Industrial Fisheries, CUSAT, India. Rappouteur.
6. Emerging techniques for safe seafood, 2016, School of Industrial Fisheries, CUSAT, India. Organizing committee.
7. Sustain fish 2005, School of Industrial Fisheries, CUSAT, India. Press committee

**Professional membership:** Life membership, SOFTI (Society for fishery technologists)