

Curriculum Vitae

PERSONAL INFORMATION **Sanjana Malledevarahalli Chandrappa**



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🌐 [https://www.researchgate.net/profile/Sanjana M C](https://www.researchgate.net/profile/Sanjana_M_C)

Sex Female | Date of birth 26/06/1993 | Nationality Indian

POSITION **Research Scholar**

WORK EXPERIENCE

Oct 2017 –Feb 2019 **Researcher**

Department of Veterinary and Animal Science, Università degli studi di Milano (Italy)

Main activity: health monitoring in dairy cows by diagnosis of mastitis

Infectious diseases using milk samples.

Sept 2016- Aug 2017 **Researcher**

Department of Dairy microbiology, Karnataka Veterinary Animal & Fisheries Sciences University (KVAFSU), Bidar, Karnataka (India)

Main activity: production and characterization of biosurfactants using cheese whey and sugarcane bagasse.

May 2015- Oct 2015 **Technical officer**

Mandya Milk Union, Karnataka state, India

Main activity: microbiological activity, in particular I checked the quality of the milk and health monitoring in dairy cows

Aug 2011- May 2015 **Traineeship of degree**

Karnataka Veterinary Animal & Fisheries Sciences University (KVAFSU), Bidar, Karnataka (India)

Qualified as a Professional food and dairy technologist.

Main activity: production and monitoring of food and dairy products.

Nov 2014- April 2015 **Traineeship of degree**

Training in Mother, Hassan and Mega dairies, Karnataka (India) - 2 months training in each dairy

Main activity: the detection of the infectious diseases occur in the cow and the analysis of the A1 and A2 milk.

May 2014 - Oct 2014 **Traineeship of degree**

Experimental Learning in Students Experimental Dairy Plant (SEDP), Karnataka (India)

Main activity: the identification of milk pathogens and the quality management system of the milk

- Aug 2017 **Master degree in Dairy Microbiology with honor**
 Faculty of Dairy Science, Karnataka Veterinary Animal & Fisheries Sciences University (KVAFSU), Bidar, Karnataka (India)
 Thesis title: Characterization of Biosurfactants produced by milk origin *Bacillus* species.
- May 2016 **Diploma course in Food Technology and Industrial safety**
 Faculty of Annamalai University, Tamil nadu (India)
 Thesis title: Food safety by avoiding infectious diseases
- May 2015 **Degree in Dairy Technology**
 Faculty of Dairy Science, Karnataka Veterinary Animal & Fisheries Sciences University (KVAFSU), Bidar, Karnataka (India)
 Thesis title: Quality control, production and marketing of the milk and milk products

Area of expertise

- Technology management of food and dairy products
- Quality management systems
- Operations and production management
- Large scale statistical data analysis
- Pathways and Metabolism
- Project planning, budgeting and Problem solving

PERSONAL SKILLS

- New product development in dairy industry.
- Undergone courses in Food Technology, Food Engineering and Diploma in Industrial Safety.
- Knowledge of Quality assurance in Foods.
- Leadership and discipline.
- Key traits are Quick learner, Punctual, Positive attitude to work, Honesty, Responsible and Energetic.
- Interesting in learning new skills, participating in co-curricular activities, adventures, reading books.

Mother tongue(s) Kannada and English

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
Hindi	B2	B2	B2	B2	B2
Italian	A2	A2	A2	A2	A2

Levels: A2: Basic user - B2: Independent user Common European Framework of Reference for Languages

Communication skills

- Excellent communication skills gained through my experience as marketing manager of my new product biosurfactants and also sales manager of food and dairy products in my training period.

Organizational / managerial skills

- Leadership (Responsible for a dairy farm team of 20 people)

Job-related skills

- Strong learner and innovative of new product development, Self-confidence and determination in developing products and good command of quality control processes (Responsible for quality audit in food and dairy products during my training period).

Digital skills

SELF-ASSESSMENT

Information processing	Communication	Content creation	Safety	Problem solving
C2	C2	C2	C2	C2

Levels: Basic user - Independent user - Proficient user

Digital competences - Self-assessment grid

MS. Office and R software

- Excellent command of office suite (word processor, spread sheet, presentation software)
- Excellent command of photo editing software gained as an amateur photographer
- Good knowledge about ANOVA analysis, SAS and R software.
- During my Masters experienced with data processing software such as Matlab and Python.
- Completed the course of C and C++ programs.

Other skills

- Painting
- Good in preparation of new dairy products

Driving licence

International Driving Licence

ADDITIONAL INFORMATION

Honours and awards

- Gold medalist in Masters of Science (Dairy Microbiology) by securing 9.24 grade out of 10 grade.
- Best poster award in Indian Dairy Association in the Milk Product session at the 45th Dairy Industry Conference held on February 2017 at Bombay Convetion & Exhibition Centre.
- Awarded with Rupees. 25000 prize for the highest exam scores obtained during the bachelor and master degrees.

Memberships

Editor board member in college magazine during my Masters.

Publications

- **Sanjana, M.C.**, K. Shivalkar Yadav, L. Malashree and Prabha, R. 2017. Bacterial Biosurfactants - A Boon to Dairy Industry. *Int.J.Curr.Microbiol.App.Sci.* 6(5): 685-689. doi: <http://dx.doi.org/10.20546/ijemas.2017.605.0>.
- Hemegowda R., **Sanjana M.C.**, and Sushma R.E.2019. Carbohydrate Metabolism - A Constant Supply of Energy. *EPRA International Journal of Research & Development (IJRD).*4(2): 1-9.
- **Sanjana, M.C.**, K. Shivalkar Yadav, L. and Prabha, R. 2019. Characterization of Biosurfactants produced by milk origin *Bacillus* sp. KrishiKosh - An Institutional Repository of Indian National Agricultural Research System. Research project thesis is under process to publish.

- **Sanjana, M.C.,** B. Ramachandra, and R. Prabha,(2019). Isolation of Biosurfactant producing *Bacillus* species from spoiled milk. *The Pharma Innovation Journal*,8(4): 690-692. doi: <http://dx.doi.org/10.22271/tpi>.
- **Sanjana M. C.,** Hemegowda R., and Sushma R. E. (2019). Aseptic Packaging – A Novel Technology to the Food Industry. *International Journal of Trend in Scientific Research and Development* ,ISSN: 2456-6470, 3(3), pp.307-310,URL:<http://www.ijtsrd.com/papers/ijtsrd22779.pdf>
- **Sanjana, M.C.,** and R. Prabha, (2019). Characterization of Biosurfactant producing *Bacillus* species from spoiled milk. Manuscript is under process to publish.

Poster presentation

- **Sanjana, M. C.,** Yadav, S.K., Akshay, K. and Prabha, R. 2017."Production of surfactant from milk origin *Bacillus licheniformis* - A Green Biosurfactant", Poster communication, the Science & Technology of School of Engineering and Technology, Jain University. page 35.
- **Sanjana, M. C.,** Akshay, K., Prabha, R., Malashree, L. and Ramachandra, B. 2017. "Screening of pulses as substrate for solid state fermentation". Poster communication, the 45th Dairy Industry Conference, page 56

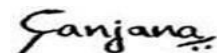
Congress and seminars

- Participated in 2017 National Conference on Recent Advances in Science and Technology held at Jain University in Bengaluru and bagged consolation prize in poster presentation.
- Participated in National level Agri Business Management held in Coimbtore (Tamil nadu) and got 4th place in Advertising act.
- Participated in Rajiv Gandhi National Institute of Youth Development (RGNIYD) programme held at Dairy Science College, Bengaluru.
- Attended for Mastitis Council Italia in Reggio Emilia during 09/10 march 2018
- Presented seminar about Bacterial biosurfactants – A boon to dairy industry. Karnataka Veterinary Animal & Fisheries Sciences University (KVAFSU), Bidar, Karnataka (India). December, 2016

Place: Milano

Date: 06/07/2019

Signature



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