**JITENDRA UPADHAYA, Ph.D**

Phone No: +15873775485

E-mail: [jitu.upadhyaya@gmail.com](mailto:jitu.upadhyaya@gmail.com)

Profile**:** Experienced professional with background in Food Science, Microbiology and Biotechnology research based on antioxidant, nutritional and neutraceutical properties of natural products and a graduate fromMoscow State University of Biotechnology, Moscow Russia andChonbuk National University, South Korea with 8 years of International experience in National and international standards, regulations, sampling procedures and statistics with proven ability of consistently complete the project ahead of time.

I have research patent, which is internationally recognize and awarded for outstanding performance**.**

**EDUCATION & PROFESSIONAL DEVELOPMENT**

**PhD in Food Science and Technology** 2013- 2016

*(Equivalent to Doctorate as per World Education Service Canada)*

Chonbuk National University, School of Agricultural and Life Science Department of Food Science and Technology, Republic of South Korea

**Research title:** Biotransformation of major ginsenosides to rare ginsenosides, C-K, C-Mc, and C-Y by honey mushroom mycelia.

**Advisor**: Professor Myung-Kon Kim, Ph.D

**Master Food Technology (Food Science Dept.)** 2007-2010

Moscow State University of Applied Biotechnology, Moscow, Russian Federation

**Research title**: Sensitivity analysis of various factors into microflora of cultured milk products in Nepal.

***Advisor:*** Professor Ganina V. I., Ph.D

**Bachelor of Science (Microbiology)** 2003-2006

Tribhuvan University, Tri-Chandra Multiple Campus, Kathmandu, Nepal.

**Intermediate of Science** 2000-2003

Tribhuvan University, Siddhartha Vanasthali Campus, Kathmandu, Nepal

**School Leaving Certificate** 2000

Birendra Vidhya Mandir MA VI, Tikapur, Nepal

**TECHNICAL SKILLS**

**HPLC (**High Performance Liquid Chromatography)

* Identifying, quantifying and purifying the individual components of the mixture.
* Separate a mixture of compounds in analytical chemistry and biochemistry so as to identify, quantify or purify the individual components of the mixture.

**TLC (Thin Layer Chromatography)**

* Detection of a Particular Compound Present in a Mixture.

## Determining the Number of Compounds Present in a Mixture

**GC-MS (Gas Chromatography- Mass Spectrometry)**

* Analysis and detection even of tiny amounts of a substance.

**Protein extraction Methods**

Training in Workplace Hazardous Materials Information System (W.H.M.I.S.) in

Canada

**SUMMARY OF QUALIFICATIONS**

• Dynamic and performance driven supply chain professional with over 9 years of research and industrial experience in supply chain management, inventory control and lean management.

• Seeking to leverage supply chain knowledge and expertise to drive organizational growth.

• Led several projects involving critical analysis and problem solving in supply chain planning, inventory policies, lean management

• Effective communication skills with published articles in recognized journals and extensive conference presentations

• Planned and coordinated graduate projects with peers and industry professionals; organized events in professional bodies, and chaired conferences presentations

• Experienced with simulation and optimization softwares: Arena®, Crystal Ball®, OptQuest®); proficient with statistical software including MiniTab®, SPSS, and Microsoft Excel

**PROFESSIONAL EXPERIENCE**

**Part-time Lecture,** 2021- Now

Tribhuvan University,

Institute of Agriculture and Animal Science, Rampur Campus Chitwan.

**Visiting Scientist** 2019- 2020

McGill University, QC, Canada

* Extraction and purification of compounds from biomass, and in analytical chemistry methods
* Presentation of the research findings in different scientific meetings
* Publication of research outcomes in scientific journals

**Visiting Faculty** 2017– 2019

Kathmandu University, Nepal

* Prepared innovative proposal, business plan and project cost quotations for the general public, government offices and commercial complex
* Teaching food harvesting and processing technology to university graduates.
* Teaching nutraceutical and functional food to university graduate.
* Supervise university graduates for research work.
* Involve in the research related to food and food processing technology.
* Publication of research outcomes in the scientific journals.
* Organize seminars to encourage students for presentation.

**Research Fellow** 2016 – 2017

Nepal Academy of Science and Technology, Lalitpur, Nepal

* Extraction, isolation, and identification of micro nutrients in the different food products.
* Development of low-cost food processing technology.
* Development of project proposals for exploration of external fund.
* Presentation of the research findings in different scientific meetings.
* Publication of research outcomes in scientific journals.

**PROFESSIONAL DEVELOPMENT INVOLVEMENT & AFFILIATIONS**

* Participate the “**ASM-AAAS-TWAS Reginal Course on “Science Diplomacy**” International organized by American Association for the Advancement of Science (AAAS), the Academy of Sciences of Malaysia (ASM) and The World Academy of Science (TWAS), **Malaysia, 16-19 March, 2021**.
* Invited as a **Speaker on** “**Experience Sharing and Career Guidance**” organized by Society of Nepalese Students in Korea (SONSIK), **South Korea**, 2021.
* Participate the “**Global Model United Nation**” organized by World Congress For Youth and Diplomacy-**USA,** **2021**
* Participate the “International Winter School on Public Policy - Alps Edition organized by International Public Policy Association, **France, 6 Jan-10 Jan 2020**.
* Participate “The Belt and Road Initiative (BRI)”, Gansu Province, **Lanzhou China**-**2018**.
* Sustainable Environment and Energy Development International Workshop **Taiwan**, December 6th -15th – **2018.**
* ICT Expert Training Program (K-LINK) hosted by Ministry of Science Korea, ICT and Future Planning (MSIP) and organized by National IT Industry Promotion Agency (NIPA), **South Korea** on august 19-21, **2015**.
* Participate the “**1st Asia Pacific Youth Parliament for Water**” organized by Korea Water Forum, July, **2012.**
* Attained Annual Meeting organized by The Korean Society of Food Science and Technology on August 25-27, Gwangju, **South** **Korea** -**2014.**
* Civic Concerns workshop organized by Youth Initiative, **Nepal**-**2004.**
* Participation on orientation workshop Effective communication & advocacy to promote motherhood and newborn health organized by The Safe Motherhood Network, Kathmandu, Nepal, **2004**

**RECORD OF EXCEPTIONAL AND OUTSTANDING ACHIEVEMENT**

* **Academic achievement medal** (Nepal Vidhyabhusan “Ka”) from President of Nepal- Government of Nepal- 2017
* **Awarded for excellent academic achievement** awarded National Institute for International Education, Ministry of Education, the Republic of Korea
* **Awarded Publicity envoy for Korean Government Scholarship** Program, Ministry of Education, Korea July 2017- June 2019.
* **Awarded Korean Government Scholarship** Program (KGSP) grantee provided by a government of South Korea from 02-2011 to 02-2016.
* **Awarded Russian Government Scholarship** for master’s degree from 2007-2010.
* **Poster award** in conference organized by “The 11thInternational Symposium on Ginseng at Konkuk University on October 27-30, 2014 Seoul, Korea.
* **Youth Inspiration Award 2018**” during Global Youth Peace Conference 2018 held in Kathmandu, Nepal.
* **Awarded Daayitwa Innovation Leader -2018**, Kathmandu, Nepal
* **Awarded Young Leader Challenge 2021**, Melbourne, Australia

**PATENT (Noble Invention)**

Title of the Invention: **Manufacturing method of rare ginseng saponins bymycelial *Fomitella fraxinea***

Inventor*:* Myung-Kon Kim, Young-Hoi Kim, **Jitendra Upadhyaya**

Korean Patent number: 10-1959848

Registration date; 3/ 31/ 2019

**PUBLICATIONS**

1. Bindu Modi, Niranjan Koirala, Surya Prasad Aryal,Jiban Shrestha, Shishir Koirala, **Jitendra Upadhyaya**, Ram Chandra Basnyat, Mohamed A. Nassan, Mohammed Alqarni, Gaber El-Saber Batiha. *Tinospora cordifolia* (Willd.) Miers: phytochemical composition, cytotoxicity, proximate analysis and their biological activities.Cellular and Molecular Biology, 2021, 67. DOI: <https://doi.org/10.14715/cmb/2021.67.1.8>.
2. Yadav KC, Raju Subba, Lila Devi Shiwakoti, Pramesh Kumar Dhungana, Rishikesh Bajagain, Dhiraj Kumar Chaudhary, Bhoj Raj Pant , Tirtha Raj Bajgai, Janardan Lamichhane, Sampada Timilsina, **Jitendra Upadhyaya\*** and Ram Hari Dahal. Utilizing Coffee Pulp and Mucilage for Producing Alcohol-Based Beverage.*Fermentation*, 2021, 7:1-13. DOI: <https://doi.org/10.3390/fermentation7020053>.
3. Dae-Woon Kim, Won-Jae Lee, Yoseph Asmelash Gebru, **Jitendra Upadhyaya**, Sung-Ryong Ko, Young-Hoi Kim and Myung-Kon Kim. Production of Minor Ginsenosides C-K and C-Y from Naturally Occurring Major Ginsenosides Using Crude β-Glucosidase Preparation from Submerged Culture of Fomitella fraxinea. *Molecules***,** 2021, 26:1-14. DOI: <https://doi.org/10.3390/molecules26164820>.
4. Aravind Sundararaman, Ram Hari Dahal, Dong-Uk Kim, Jaisoo Kim, **Jitendra Upadhyaya**, Yongseok Hong, Dhiraj Kumar Chaudhary. Genome Sequence of Hymenobacter polaris RP-2-7T , Isolated from Arctic Soil.*American Society for Microbiology*, 2021, 10: 1216-1220. [DOI: https://journals.asm.org/doi/10.1128/MRA.01216-20](DOI:%20https://journals.asm.org/doi/10.1128/MRA.01216-20).
5. Niru Burlakoti, **Jitendra Upadhyaya**, Nandani Ghimire, Tirtha Raj Bajgai, Anup Basnet Chhetri, Deepa Shree Rawal, Niranjan Koirala, Bhoj Raj Pant. Physical, chemical and microbiological characterization of processed drinking water in central Nepal: Current state study. *Journal of Water, Sanitation and Hygiene for Development***,** 2020, 10: 157-165. DOI: <https://doi.org/10.2166/washdev.2020.111>.
6. Sudeep KC, **Jitendra Upadhyaya**, Dev Raj Joshi, Binod Lekhak, Dhiraj Kumar Chaudhary, Bhoj Raj Pant, Tirtha Raj Bajgai, Rajiv Dhital, Santosh Khanal, Niranjan Koirala and Vijaya Raghavan. Production, Characterization, and Industrial Application of Pectinase Enzyme Isolated from Fungal Strains**.** *Fermentation,* 2020, 6:1-10. DOI: <https://doi.org/10.3390/fermentation6020059>.
7. Yadav KC, Ruby Rai, Nirat Katuwal, Lila Devi Shiwakoti, Bhoj Raj Pant, Tirtha Raj Bajgai, Srijana Dura, Dhiraj Kumar Chaudhary, Vijaya Raghavan, **Jitendra Upadhyaya**\***.** Phytochemicals, nutritional, antioxidant activity, and sensory analyses of Moringa oleifera Lam. collected from mid-hill region of Nepal.*Journal Natural Product Research*, 2020. DOI: <https://doi.org/10.1080/14786419.2020.1781113>.
8. Jay Kant Raut, **Jitendra Upadhyaya**, Vijaya Raghavan, Minu Adhikari, Santoshi Bhushal, Pragun Sunder Sainju,Chandra Mohan Gurmachhan, Anjana Giri and Lok Ranjan Bhatt. Trade and Conservation of Morel Mushrooms in Nepal. *International Journal of Natural Resource Ecology and Management,*2019, 4:183-187. DOI: 10.11648/j.ijnrem.20190406.14.

1. **Jitendra Upadhyaya**, Jay Kant Raut, Niranjan Koirala. Analysis of Nutritional and Nutraceutical properties of wild-grown mushrooms of Nepal. *EC* *Microbiology*, 2017, 12: 136-145.
2. Min-Ji Kim**, Jitendra Upadhyaya**, Young -Hoi Kim, Won-Jae Lee, HanSeok Choi, Myung-Kon Kim. Highly regioselective biotransformation of ginsenoside Rb2 into compound Y and compound K by ginsenoside hydrolyzing β-glucosidase purified from *Armillaria mellea* mycelium. *Journal of Ginseng Research*, 2017, 42: 504-511. DOI: <http://dx.doi.org/10.1016/j.jgr.2017.07.001>.
3. **Jitendra Upadhyaya,** Min-Ji Kim, Young-Hoi Kim, Sung-Ryong Ko, Hee-Won Park, Myung-Kon Kim. Enzymatic formation of compound-K from ginsenoside Rb1 by enzyme preparation from cultured mycelia of *Armillaria mellea*. *Journal of Ginseng Research***,** 2016; 40:105-112. DOI:10.1016/J.JGR.2015.05.007.
4. **Jitendra Upadhyaya**, Min -Sun Yoon, Min- Ji Kim, Nam- Soo Ryu, Young- Eun Song, Young -Hoi Kim and Myung- Kon Kim. Purification and characterization of a novel ginsenoside Rchydrolyzing β-glucosidase from *Armillaria mellea* mycelia. *AMB Expr*, 2016, 6:1-13. DOI: 10.1186/s13568-016-0277-x.
5. Min-Ji Kim, Won-Jae Lee, **Jitendra Upadhyaya**, Young-Hoi Kim, Myung-Kon Kim. Biological activity of salt pickled Schizandrachinensis fruits extract, *KFN International Symposium and Annual Meeting*, 2012, 10: 452-452. Available at: <http://www.dbpia.co.kr/Journal/articleDetail?nodeId=NODE06779623>.
6. Min-Ji Kim, Won-Jae Lee**, Jitendra Upadhyaya**, Young-Hoi Kim, Myung-Kon Kim, Biological activity of salt pickled Cudraniatricuspidata fruits extract. *KFN International Symposium and Annual Meeting*, 2012,10: 467-467. Available on: Abailable at: <http://www.dbpia.co.kr/Journal/articleDetail?nodeId=NODE06779689>.

**Article and interview on National Daily**

1. <https://www.youtube.com/watch?v=Sx9eM9hnHi0> (Young Achiever on Nepal Television)
2. <https://www.youtube.com/watch?v=drpKZ5B2Y5I&feature=youtu.be> (Related Science and technology and research in Nepal on Mountain TV)
3. <https://www.youtube.com/watch?v=wTroa1As_mU> (Related to Research on TV Today HD)
4. <https://www.nayapatrikadaily.com/news-details/66331/2021-06-29> (महामारीमा सरकारको भूमिका)
5. <https://www.nayapatrikadaily.com/news-details/63796/2021-05-07> (नेपालमा युवा उद्यमशीलता र रोजगारी)
6. <https://www.nayapatrikadaily.com/news-details/59541/2021-02-03> (शैक्षिक अवसरको खोज)