




INSTITUTE OF HOME ECONOMICS
UNIVERSITY OF DELHI



Name	Dr. Vidhu Yadav	
Designation	Assistant Professor	
E-mail	vidhu.yadav@ihe.du.ac.in	
Educational Qualifications: Ph. D (Dairy Technology), M. Sc. (Food Technology), B.A. Sc. (Food Technology)		
Teaching experience: 12 years		
Subjects/Papers Taught <ul style="list-style-type: none">➤ Principles of Food Processing➤ Advanced Food Science➤ Fundamentals Of Food Technology➤ Principles Of Food Science➤ Milk And Milk Products Technology➤ Technology Of Dairy And Sea Food➤ Technology Of Fruits Vegetable And Plantation Crop➤ Food Quality Management➤ Technology of Meat, Poultry and Eggs➤ Technology Of Food Preservation➤ Food Quality Sensory Evaluation➤ Food Safety➤ Bakery Technology		
Research Interest/Specialization <ol style="list-style-type: none">1. Utilization of food waste, underutilized plants,2. Nutraceuticals and Functional foods		
ORCID No.: 0000-0003-2976-6125		

Research papers

- Basheer Aaliya, Kappat Valiyapeediyekka Sunooj, Shaji Ashina, Kethavath Priyanka, Muhammed Navaf, Plachikkattu Parambil Akhila, Pajjuru Raviteja, Suraj Kumar Sinha, Vidhu Yadav, Shabir Ahmad Mir, Maximilian Lackner, Johnsy George, Monica R. Nemțanu - Synthesis, characterization, and in-vivo application of non-thermal plasma-modified talipot starch-Aloe vera gel biocomposite films for enhancing the shelf life of guava fruits. Food Packaging and Shelf Life. Journal of Food Packaging and Shelf Life
- Sahiba, Vidhu Yadav and Twinkle Kumar Sachchan (2023) Utilization of mango co-products as functional ingredient. International Journal Of Current Advanced Research. 12(6) 2120-2126.
- Vidhu Yadav, RRB Singh, Shaik Abdul Hussain and Suman Kapila (2017) Immunomodulatory effects of oral administration of *Aloe vera* supplemented probiotic ice cream. Indian Journal of Dairy Science 70(1) 89-95.
- Vidhu Yadav, RRB Singh and Shaik Abdul Hussain (2016) Estimation of cost for production of *Aloe vera* supplemented probiotic ice cream. Indian Journal of Dairy Science 69(5), 564-570.
- Shaik Abdul Hussain, Vidhu Yadav, Srinu Reddi, Girdhari Ramdas Patil, Ram Ran Bijoy Singh, Suman Kapila. Thermal processing conditions affect *in vitro* immunostimulatory activity of *Aloe vera* juice. Journal of Applied Research on Medicinal and Aromatic Plants. In Press
- Shaik Abdul Hussain, Girdhari Ramdas Patil, Srinu Reddi, Vidhu Yadav, Ramesh Pothuraju, Ram Ran Bijoy Singh, Suman Kapila (2017) *Aloe vera* (*Aloe barbadensis* Miller) supplemented probiotic lassi prevents *Shigella* infiltration from epithelial barrier into systemic blood flow in mice model. Microbial Pathogenesis 102, 143-147.
- Shaik Abdul Hussain, Girdhari Ramdas Patil, Vidhu Yadav, Ram Ran Bijoy Singh, Ashish Singh (2016) Ingredient formulation effects on physico-chemical, sensory, textural properties and probiotic count of *Aloe vera* probiotic dahi. LWT-Food Science 65, 371-380.
- Shaik Abdul Hussain, Girdhari Ramdas Patil, Vidhu Yadav and Ram Ran Bijoy Singh (2015) Effect of storage on sensory quality, pH, wheying-off and probiotic count of lassi supplemented with *Aloe barbadensis* Miller juice. Indian Journal of Dairy Science 68 (2), 105-110.
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Books published/edited

1. Rao ES, Dholakia P, Malik PD, Yadav V and Khurana S (2024). Handbook of Bakery Science and Technology. Indu Book Services Pvt. Ltd. ISBN- 978-81-19907-09-0.

Book chapters published/edited

1. A chapter on “Bioactive components in Saffron” in book titled Spice Bioactive Compounds: Properties, Applications and Health Benefits, CRC Press/Taylor & Francis Group (ISBN: 978-1-032-06291-4).
2. A chapter on “Non Thermal Processing Methods For Functional And Nutraceutical Foods”, CRC Press/Taylor & Francis Group
3. A chapter on “Food Fermentation : An overview” in book titled Food Frontiers, New Delhi Publishers (ISBN: 978-93-86453-84-6).

E-Content

1. Module(#31) entitled Preservation of foods by pulsed light technology for the principles of the Food Processing and Preservation paper (#2) of UGC’s ePGpathshala M.Sc. (Food Technology).

Other Publications

1. Vidhu Yadav, Yogesh Khetra, RRB Singh (2014). Preparation of symbiotic ice cream. In Lecture compendium for Centre of Advanced Faculty Training, 66-70.
2. Vidhu Yadav and RRB Singh (2014). Aloe vera supplemented probiotic ice cream. In N.D.R.I Newsletter.
3. Ajay Kumar, Shaik Abdul Hussain, Vidhu Yadav (2017). Dairy-based nutraceuticals- Proven health benefits. Food & Beverage News 9(6), 28-29.
4. Pravin Sawale, Richa Badola, Vidhu Yadav, S.A. Hussain (2014) Herbs- Bioactive ingredients in traditional dairy products. Food & Beverage News, 23-24.

Dissertation Projects

- Utilization of under-utilized garden cress seeds
- A study on consumer's knowledge, attitude and practices about nutraceuticals.
- Utilization of under-utilized garden cress seeds
- Knowledge, attitude and practices about hygiene and food safety amongst families living in Delhi Cantonment area
- Dietary diversity among government school girls (10-12 years old) in urban and rural areas
- Maternal influence on the consumption of processed foods by adolescents
- Utilization of mango co-products as functional ingredient
- Utilization of Chicken eggshell for developing value added product
- Production and Evaluation of Hydrolysed Vegetable Protein as Flavour Potentiator.
- Phytochemical and free radical scavenging activity of underutilized plant, Cordia dichotoma
- Evaluation of antioxidant capacity of peanut skin: An application in oil.
- Properties of glycerol-plasticised potato starch film incorporated with bentonite and zinc oxide nano particles.
- Evaluation of antioxidant capacity of jamun seed.
- Evaluation of sensory quality of encapsulated hydrolysed vegetable protein (HVP).
- Evaluation of antioxidant activity of ripe papaya peel: Application in oil.
- Antioxidant properties and storage stability of fruit juices/beverages.
- Thermal degradation of oils at smoke point.

Live Sessions

1. A live session for National Institute of Open Schooling on 26 August'2020 on the topic "Methods of Cooking Food" (secondary) at 10.30-11.30 AM
2. A live session for National Institute of Open Schooling on 31 August'2020 on "Preservation of Food" (secondary) at 10.30-11.30 AM

Achievements

1. Received MERIT certificate in PhD.
2. Secured 1st position in PhD coursework.
3. Secured 1st position in M.Sc. first year.
4. Received Institutional fellowship for PhD programme at National Dairy Research Institute, Karnal.
5. Received "Merit Scholarship" for the year 2007-2008 for securing first rank in M.Sc. first year.

Association with Professional Societies

- Life Member of Nutrition Society of India
- Life Member of Dairy Technology Society of India

Any Other:

- Member, Institutional Ethics Committee, IHE (2023 - 2025)
- Nodal Officer , Viksit Bharat Ambassador Club
- Worked as Star scheme co-ordinator at Institute of Home Economics
- Worked as a Member, Organizing Committee of the Conference on “ Promoting Food & Nutrition for Health and Wellbeing” Organized by Institute of Home Economics and Nutrition Society of India, Delhi Chapter (15th March’ 2019).
- Involved in CBCS B.Sc (H) Food Technology, B.Sc.(H) Home Science and B.Sc.(Pass) Home Science course restructuring.
- Involved in CBCS M.Sc Food & Nutrition course restructuring.
- Involved in FYUP and CBCS Food Technology course restructuring..
- Involved as Paper-setter-cum-examiner in GJUS&T for Food Technology course
- Guided M.Sc. project students and B.Tech project students
- Guided B.Tech students for a project under Gyanodaya V
- Empanelled as Academic Counsellor for Msc DFSM Programme of IGNOU
- Worked as a member of : Admission Committee, Internal assessment committee, Cultural committee, Automation committee, Placement committee, Purchase committee, Academic committee, Student amenities , etc.