

SAEEMA KHAN

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Date of Birth: 13th March 1990

EDUCATION:

EXAM	SCHOOL	BOARD/ UNIVERSITY	YEAR
S.S.C	Air India Modern School, Kalina.	Maharashtra State Board	March 2005
H.S.C	Ramniranjan Ruia College of Arts and Science	Maharashtra State Board	March 2007
B.Sc Biochemistry	Ramnarin Ruia College of Arts and Science	Mumbai university	April 2010
M.Sc (Biochemistry)	K. J. Somaiya College of Science and Commerce	Mumbai university	April 2012

DIPLOMA COURSE:-

Completed an add on Diploma course in **Food Science and Quality control** from Ramnarain Ruia College of arts and science with **72.33%** in June 2010

ENTRANCE EXAM:-

GATE 2013:- 35.33/100

WORK EXPERIENCE:-

6 months experience (February 2013-July 2013) as a Research Trainee Officer at Navi Mumbai Institute of Research in Mental and Neurological Handicap (NIRMAN).

CURRENT STATUS:-

Working as a **Junior lecturer** of Biochemistry (CHB) in K. J. Somaiya College of Science and Commerce from 2013-14 till date

PAPER PRESENTATION:-

Presented a paper in UGC sponsored second National Symposium on “Production of Nutritive and Antioxidant rich Yoghurt” organized by Elphinstone College (9th February, 2013)

MINOR RESEARCH PROJECT:-

Worked as Co-Investigator for minor project titled “Development of nutritive and antioxidant rich chocolates and yoghurts”, funded by Mumbai University in 2013-14

EXTRA CURRICULAR ACTIVITIES :

1. Have been an NSS volunteer in Ruia College.
2. Participated as volunteer in Appetizer (2009), Appetizer (2010), Health Fair competition (2010).
3. Participated as a co-organizer in Health Fair Event (2011).
4. Achieved First prize in healthy sandwich making in health Fair (2010) at K.J.Somaiya College.

SUMMER TRAINING AND EXPERIENCE:

- 3 weeks training at Quality control laboratory of Mother Dairy.
- 1 week training at Quality control laboratory of Shanghrila food products (Britannia)
- 1 month training in Food production department of Ratan Tata Institute.

MASTERS THESIS:

Three months project entitled “**Production of Nutritive and Antioxidant rich Yoghurt**” at K. J. Somaiya College of Science and Commerce, Dept. Of Biochemistry, Vidhyavihar, Mumbai. (Advisor: Prof. S. Pawaskar)

TECHNICAL SKILLS:

Microbial and Plant Tissue culture Techniques: Preparation of culture media, culture techniques, Isolation of micro-organism, Staining, Use of Light Microscope, growth kinetics, Food and Water Microbiological techniques, plant tissue culture, Lab scale production of Biofertilizer, biopesticide.

Molecular Biology and Biochemical techniques: Isolation, Qualitative test and quantitative Estimation of Biomolecules, Use of pH meter, preparation of buffers, Use of colorimeter, Enzyme assays and kinetics, Quantitative estimation of minerals, Chromatographic techniques, Immobilization techniques.

Immunology and Serology: Widal, VDRL, Determination of Antibody titre, Pregnancy test, Determination of blood groups, use of Hemoglobinometer, hemacytometer.