RESUME

NAME: Dr Manoj Kumar Chourasia

DESIGNATION: Professor

CONTACTS:

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6.RESEARCHGATE PROFILE:

7.**DATE OF BIRTH:** 06/07/1971

8.DATE OF JOINING TO THE UNIVERSITY: 20/01/1998

9. ACADEMIC PROFILE:

LEVEL	NAME OF THE DEGREE WITH DISCIPLINE/ DEPARTMENT	INSTITUTE	YEAR OF PASSING
DOCTORAL	Ph. D. in Agricultural & Food Engineering	2007	
MASTER'S	M. Tech. in Dairy & Food Engineering	I. I. T. Kharagpur	1997
BACHELOR'S	B. Tech. in Agricultural Engineering	J. N. K. V. V., Jabalpur	1995

10. EMPLOYMENT HISTORY: (Starting from present position)

POSITION	ORGANIZATION	PERIOD		
		From (Date)	To (Date)	
Professor	BCKVV Mohanpur	16.07.2013	Continuing	
Associate Professor (stage-	BCKVV Mohanpur	16.07.2010	15.07.2013	
4)				
Reader (Assoc. Professor)	BCKVV Mohanpur	16.07.2007	15.07.2010	
Lecturer (Senior Scale)	BCKVV Mohanpur	20.01.2004	15.07.2007	
Lecturer	BCKVV Mohanpur	20.01.1998	19.01.2004	

11. ADMINISTRATIVE POST(S)/ RESPONSIBILIY(IES) (IF ANY)

SL. NO.	NAME OF THE POST(S)/ RESPONSIBILITY(IES)	PERIOD	
		From (Date)	To (Date)
1	Head of the Department	01.07.2021	Continuing
2	Head of the Department	11.09.2009	03.12.2013
3	Head of the Department	09.11.1998	14.08.2002



12. AREA OF RESEARCH : (Bulleted list)

- Refrigeration, Air Conditioning and Cold Storage
- Heat and Mass Transfer in Food Process Engineering
- Computational Fluid dynamics (CFD) applications in Food Process Engineering

13. COURSES ASSOCIATED WITH:

LEVEL	COURSE NO.	COURSE TITLE	CREDIT
UNDERGRADUATE	FE-231	Thermodynamics & Heat Engines	3(3+0)
	FE-362	Refrigeration & Air Conditioning	3(2+1)
POST GRADUATE	PFE-502	Unit Operations in Food Process	3(2+1)
		Engineering	
Ph.D.	PFE-601	Advances in Food Process	3(2+1)
		Engineering	

14. NUMBER OF STUDENTS SUPERVISED: Master's: 08 Doctoral: 01

15. PROJECT ACTIVITIES

SL.	TITLE OF THE PROJECT	FUNDING	ONGOING/	PI/ Co-PI
NO.		AGENCY	COMPLETED	
1	Improving the air circulation in cold	PCRA, New	Completed	PI
	storage to reduce the energy	Delhi		
	consumption and storage losses			
2	Minimization of energy consumption	PCRA, New	Completed	PI
	in cold storage using finned tube	Delhi		
	evaporator			
3	Improvement of manually operated	Govt. of West	Completed	Co-PI
	agricultural produces transportation	Bengal under		
	and distribution of these to the	RKVY		
	prospective users			
4	Development of business model of	Govt. of West	Completed	Co-PI
	refrigerated van in different	Bengal under		
	production situations of West Bengal	RKVY		
5	Infrastructural support for	Govt. of West	Completed	Co-PI
	establishment of solar assisted vapor	Bengal under		
	absorption refrigeration system for	RKVY		
	on-farm cooling of fruits and			
	vegetables			

16. CAPACITY BUILDING/FACULTY DEVELOPMENT PROGRAMME ORGANIZED

SL. NO.	NAME OF THE PROGRAMME	DURATION	PLACE	ROLE
1	A self-financed short-term course	0 2 - 0 4	BCKV,	Organizer
	entitled "Minimization of electrical	January 2007	Mohanpur	-
	power consumption and storage losses			
	in cold storage" for cold storage			
	industry people			
2	A training on "Better refrigeration" to	22 – 24 April	Cold storage	Instructor
	the cold storage owners and operators.	2007	Association,	
			UP, Lucknow	

17. SEMINAR/ SYMPOSIUM/ WORKSHOP etc. ORGANIZED

SL. NO.	NAME OF THE PROGRAMME	DURATION	PLACE	ROLE

18. PATENTS/ HONOURS/ AWARDS/ RECOGNITION (Bulleted list):

19. INTERNATIONAL COLLABORATIONS/ INVOLVEMENT, IF ANY (Bulleted list):

20. PUBLICATIONS

A. BOOKS: 01

B. RESEARCH PAPERS (Best 10)

(i) **Chourasia, M. K.**, Goswami, T. K. (2008). Product cooling load and moisture loss under different loading patterns and cooling rates of potato in a cold storage. *Journal of Food Process Engineering* 31, 339 - 353.

(ii) **Chourasia, M. K.** and Goswami, T. K. (2007). Steady state CFD modeling of airflow, heat transfer and moisture loss in a commercial potato cold store. *International Journal of Refrigeration*, 30, 672-689.

(iii) **Chourasia, M. K.** and Goswami, T. K. (2007). Simulation of effect of stack dimensions and stacking arrangement on cool-down characteristics of potato in a cold store by computational fluid dynamics. *Biosystems Engineering*, 96(4), 503-515.

(iv) **Chourasia, M. K.** and Goswami, T. K. (2007). CFD simulation of effects of operating parameters and product on heat transfer and moisture loss in the stack of bagged potatoes. *Journal of Food Engineering*, 80, 947-960.

(v) **Chourasia, M. K.** and Goswami, T. K. (2007). Three-dimensional modeling on airflow, heat transfer and moisture loss in a partially impermeable enclosure containing agricultural produce during the natural convective cooling. *Energy Conversion and Management*, 48, 2136-2149.

(vi) **Chourasia, M. K.** and Goswami, T. K. (2006). Simulation of transport phenomena during natural convection cooling of bagged potatoes in cold store. Part-I: Fluid flow and heat transfer. *Biosystems Engineering*, 94 (1), 33-45.

(vii) **Chourasia, M. K.** and Goswami, T. K. (2006). Simulation of transport phenomena during natural convection cooling of bagged potatoes in cold store. Part-II: Mass transfer. *Biosystems Engineering*, 94(2), 207-219.

(viii) **Chourasia, M. K.** and Goswami, T. K. (2006). Model to predict the cool-down characteristics of variable air temperature potato cold storage using computer fluid dynamics. *Journal of Food Process Engineering*, 29, 633-650.

(ix) **Chourasia, M. K.**, Goswami, T. K. (2001). Losses of potatoes in cold storage vis-àvis types, mechanism and influential factors. *Journal of Food Science and Technology*, 38(4), 301-313. (x) **Chourasia, M. K.**, Goswami, T. K., Chowdhury, K. (1998). Temperature profiles during cold storage of bagged potatoes: Effects of geometric and operating parameters. *Transactions of ASAE*, 42(5), 1345-1351.

03.04.2025

Signature with Date