

## Curriculum Vitae

**Name** : **DR. TASNIM FARZANA**  
**Present Status** : Principal Scientific Officer  
Institute of Food Science and Technology (IFST)  
Bangladesh Council of Scientific and Industrial Research (BCSIR), Dhaka-1205, Bangladesh  
**Mailing Address** : Quality Control Research Section, IFST,  
BCSIR, Dhanmondi, Dhaka-1205  
**Email** : **triptiot@yahoo.com**  
**Date of Birth** : 17/08/1970  
**Sex** : Female  
**Marital status** : Married  
**Nationality** : Bangladeshi  
**Full name of spouse** : Dr. Md. Omar Faruque

### Academic Background

Degree	Year	University	Location	Major Field
B.Sc.	1990 (held in 1992)	University of Dhaka, Bangladesh	Dhaka, Bangladesh	Biochemistry and Molecular Biology
M.Sc.	1991 (held in 1994)	University of Dhaka, Bangladesh	Dhaka, Bangladesh	Biochemistry and Molecular Biology
PhD	2011	University of Dhaka, Bangladesh	Dhaka, Bangladesh	Biochemistry and Molecular Biology

### Job Profile

Scientific Officer : 22.11.1998 – 06.09.2006  
Institute of Food Science and Technology (IFST), BCSIR  
Senior Scientific Officer : 07.09.2006 – 09.08.2015  
Institute of Food Science and Technology (IFST), BCSIR  
Principle Scientific Officer : 10.08.2015 to onward  
Institute of Food Science and Technology (IFST), BCSIR

### Field of Specialization

- Analysis of food, food products and its raw materials
- Analysis of vitamins
- Sensory analysis
- Formulation of novel food products

## List of publications:

1. Parvin, R., **Farzana, T.**, Mohajan, S., Rahman, H., & Rahman, S. S. (2020). Quality improvement of noodles with mushroom fortified and its comparison with local branded noodles. *NFS Journal*, 20, 37-42.
2. Asadulghani, M., Angra, P., Giasuddin, M., Bari, M. L., Islam, M. S., Roy, C. K., .....**Farzana, T** ... & Nabi, A. N. (2020). Strengthening Biosafety and Biosecurity Status in Bangladesh: A Sustainable Approach. *Journal of ABSA International*, 25(4), 240-252.
3. Mohajan, S., Munna, M. M., Orchy, T. N., Hoque, M. M., & **Farzana, T.** (2019). Buckwheat flour fortified bread. *Bangladesh Journal of Scientific and Industrial Research*, 54(4), 347-356.
4. **Farzana, T.**, Orchy, T. N., Mohajan, S., Sarkar, N. C., & Kakon, A. J. (2019). Effect of incorporation of mushroom on the quality characteristics of blended wheat and oats flour. *Archive of Nutrition and Public Health*, 1(1), 1-10.
5. Mohajan, S., Orchy, T.N. & **Farzana, T.** (2018). Effect of incorporation of soy flour on functional, nutritional and sensory properties of mushroom-moringa supplemented healthy soup. *Food Sci Nutr*, 6(3), 549–556
6. **Farzana, T.**, Mohajan, S., Saha, T., Hossain, M.N. & Haque, M.Z. (2017) Formulation and nutritional evaluation of a healthy vegetable soup powder supplemented with soy flour, mushroom, and moringa leaf. *Food Science & Nutrition*. 5(4), 911-920
7. **Farzana T.**, Mohajan, S., Hossain, M.N. & Ahmed, M.M. (2017) Formulation of a protein and fibre enriched soy-mushroom health drink powder compared to locally available health drink powders. *Mal J Nutr*. 23(1), 129-138.
8. Farzana, T., **Mohajan, S.**, Saha, T., Hossain, M.N. (2016). Development of a healthy soup powder using phytonutrient enriched mushroom-moringa leaf. *Daffodil Int University J Allied Health Sci*, 3 (1&2), 33-40.
9. **Farzana, T.** & Mohajan, S. (2015) Effect of incorporation of soy flour to wheat flour on nutritional and sensory quality of biscuits fortified with mushroom. *Food Science & Nutrition*. 3(5), 363–369.
10. Sheen, M., Mojib, T.B., Amin, R., **Farzana, T.** & Ahmed, M.F. (2014) Comparative study of Nutritional Composition of Mushroom Ketch-up and Local Market Ketch-up. *Bangladesh J. Mushroom*. 8(2), 11-18.
11. Kakon, A.J., Amin, R., Choudhury, M.B.K., **Farzana, T.**, Hossain, M.N & Sarker, N.C. (2013) Effect of Gamma Radiation on Microbial Load of Mushroom Powder. *Bangladesh J. Mushroom*. 7(2), 1-6.
12. **Farzana, T.**, Mohajan S., Hoque, M.M. & Sarker, N.C. (2013) Comparison of Proximate Nutrients Composition in Local Market and Soya Mushroom Biscuits. *Bangladesh J. Mushroom*. 7(2), 45-51.
13. **Farzana, T.**, Afroz, S., Hasan, L. & Billah, M.M. (2012) Nutritional comparison of newly developed Soya-Mushroom Cake and Locally Available Cake. *Bangladesh J. of Mushroom*. 6(1), 45-51.
14. **Farzana, T.** (2011). “N-Acetyl Transferase-2 (NAT-2) Genetic Polymorphism in Different Ethnic Population of Bangladesh”. PhD Thesis Paper, Department of Biochemistry and Molecular Biology, Dhaka University, Bangladesh.
15. Kamal, A.S.M., khair, A., Begum, F., **Farzana, T.** & Rashid, H. (2011) Effect of –irradiation on Physicochemical and Microbiological Quantities in Relation to Shelf-life Extension of Fresh-cut Oyster Mushrooms in different Polymorphic Packages. *Bangladesh Journal of Environment Research*. 9, 27-38.
16. **Farzana, T.**, Kabir, M.A. & Das, L. (2010). Development of a Soya-Mushroom Curry Cake (Bori) and Its Comparison with Traditional Bori. *Bangladesh J Mushroom*. 4(1), 33-38.

17. **Farzana, T.**, Hossain, M.A., Sharmin, N., Hossain, M.K., Das, L. & Haque, K.M.F (2010) Quality Assessment of Industrially Processed Fruit Juices Available in Dhaka City, Bangladesh. *Mal J Nutr* 16(3), 431-438.
18. **Farzana T.**, Bhuiyan, M.Z.H., Hossain, A. & Kabir, Y. (2008) Determination of germination period for the maximum production of amylase using whitish wheat of Bangladesh. *Dhaka Univ. J. Biol. Sci.* **17(2)**, 165-168.
19. Faruque, M.O., **Farzana, T.**, Seraj, Z.I, Sarkar, R.H.& Khatun, A.A.(1998). Variations in green plant regeneration response from anthers of indica rice and their hybrids with japonica cv. Taipei 309. *Plant Cell, Tissue and Organ Culture*, **54**, 191-195.
20. Ali, M.M., Islam, Z., Ali, M., Rasul, N.M, **Farzana, T.**, Faruque, M.O, Seraj, Z.I. & Mahmood, I. (1997). Relationship of Glyoxalase-I activity with regeneration potential of embryo-derived rice callus. *Bangladesh J Biochem.* **3(2)**, 87-93.
21. **Farzana, T.** (1995). 'Characterization of the *in vitro* culture response of Bangladeshi Indica Rice cultivars (*Oryza Sativa* L.)'. MSc. Thesis. University of Dhaka, Bangladesh.

### List of Developed Processes:

Sixteen (16) processes have accepted by the editorial committee of BCSIR authority.

1. A process for the production of Ideal Atta for diabetic patients.
2. A process for the production of vitamin & protein enriched low cost cereal food.
3. A process for the production of vitamin, mineral & protein enriched wheat flour.
4. A process for the production of Hi-protein natural style bread spread.
5. A process for the production of high potency Nutraceutical (food supplement) capsule.
6. A process for the production of processed ready to eat traditional root-chapati.
7. A process for the production of Mushroom juice.
8. A process for the production of Amlaki and Senna mixed tea.
9. A process for the production of Haritaki-Methi Blended tea.
10. A process for the production of Pipul-Haritaki Blended tea.
11. A process for the production of Bael-Kurchi Blended tea.
12. A process for the production of Blended tea from Neem, Haritaki and Ginseng.
13. A process for the production of Bashak-Ginger Blended tea.
14. A process for the production of low cost nutritious easily digestible Baby Food.
15. A process for the production of mushroom mixed soup powder.
16. A process for the production of instant powder drink enriched with micronutrient.

## Training Information

Type (Local/ Foreign)	Title	Institution	Country	Duration
Local	Atomic Absorption Spectroscopy (AAS)	BCSIR	Bangladesh	23 – 25 June 2019
Foreign	“Principles and Operation of AA7000 Graphite Furnace Atomic Absorption Spectroscopy”	Shimadzu Asia Pacific Pte. Ltd	Singapore	12 – 14 June 2019
Local	Sensory Analysis of Food	IFST, BCSIR	Bangladesh	24 – 25 June 2018
Local	Public Procurement Management	National Academy for Planning and Development (NAPD), Nilkhet, Dhaka	Bangladesh	04 – 22 March 2018
Local	Biosafety and Biosecurity- challenges for Sustainable Development in Health and Agriculture	Bangladesh Biosafety and Biosecurity Association	Bangladesh	07 December 2017
Local	Application of Chemometrics and the Unscrambler in Industrial Research	BCSIR	Bangladesh	24 – 26 October 2017
Local	Leadership Strategic Planning	NAPD, Nilkhet, Dhaka	Bangladesh	24 – 28 Sept. 2017
Local	Public Private Partnership	NAPD, Nilkhet, Dhaka	Bangladesh	05 – 09 Feb. 2017
Local	Office Management Course	NAPD, Nilkhet, Dhaka	Bangladesh	21Aug. – 01Sep. 2016
Local	3 <sup>rd</sup> Research Methodology Course	Bangladesh Public Administration Training Centre, Savar, Dhaka	Bangladesh	05 – 19 January 2015
Foreign	Science and Technology Management Training Course for researchers in OIC Countries	The Academy of Science	Malaysia	01 – 05 Oct. 2012
Local	11 <sup>th</sup> Project Management Course	Bangladesh Public Administration Training Centre, Savar, Dhaka	Bangladesh	14 – 28 Feb. 2011
Local	Gas Chromatography and Gas Chromatography-Mass Spectrometer (GC & GC-MS)	BCSIR	Bangladesh	03 – 06 Oct. 2010
Local	Modern Office Management Course 2010	Regional Public Administration Training Centre, New Eskaton, Dhaka	Bangladesh	04 – 08 April 2010
Local	e – Governance : Understanding e – Governance and related ICT issues for implementation of e – Government	Bangladesh Computer Council	Bangladesh	04 – 29 Oct. 2009
Local	Training Course on Preparation & Evaluation of tender/proposal and procurement following public procurement Act & Rules	Engineering Staff College	Bangladesh	13 – 17 July 2008