# Ms. V.P Ellepola Lecturer (Probationary)

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### 1. PROFILE

A scientist and a researcher in Tea production and processing. Mastered in Food Science and Technology with research interests in Tea processing and Value Addition and New product development. The objective is to serve the organization by practicing team performance, achieving goals, being creative as well as thinking on out of the box strategies.

# 2. EDUCATIONAL QUALIFICATIONS

• 2016-2018 Master of Food Science and Technology

GPA - 3.71/4.00

Post Graduate Institute of Agriculture, University of Peradeniya, Sri

Lanka

Board of Study – Food Science

• 2011-2015 Bachelor of Tea Technology and Value Addition (BSc) Special

Second Class Upper Division - GPA of 3.63/4.00 (English Medium)

University - Uva Wellassa University of Sri Lanka

Department of Export Agiculture

## 3. ACADEMIC HONOURS (AWARDS, RECOGNITIONS AND SCHOLARSHIPS)

• The Vice Chancellors Award for the best performance in Tea Technology and Value Addition

### 4. PUBLICATIONS

## Abstracts/Extended Abstracts

- V.P Ellepola, K.G Premathilake, P.D.P.M.D Silva., 2016, Value addition to off grade tea by incorporatingtea aroma, proceedings of 6<sup>th</sup> research symposium, Uva Wellassa University, pg 64.
- W.D.M.M.R. Dissanayake, V.P Ellepola, H.R.P Fernando, W.A.J.P.Wijesinghe.,2019
   Effect Osmotic dehydration on quality of green chili powder, proceedings of international research conference 2019, Uva Wellassa University, pg 226

M.H.Y.K Chandrasiri, D.N Hettiarachchi, W.A.J.P. Wijesinghe., 2019, nutritional, physiochemical and sensory properties of *Embul* banana (*Musa accuminata* AAB) snack developed using vacuum dehydration, proceedings of international research conference 2019, Uva Wellassa University, pg245

### 5. RECENT RESEARCH PROJECTS INVOLVED

• Topic- Optimizing a method for tea aroma encapsulation

## 6. THESIS SUPERVISION

- Development of banana snacks from two varieties using an appropriate dehydration
- Effect of Osmotic dehydration on quality of green chilli

#### 7. TEACHING CONTRIBUTION

- Energy Management in Tea Processing
- Tea and Health
- Energy Plantations and Crop Diversification
- Tea Factory Automation

### 8. WORK EXPERIENCE

- Lecturer (Probationary)
   Department of Export Agriculture
   Uva Wellassa University of Sri Lanka
   October 2018 to present
- Lecturer (Grade II) at Sri Lanka German Training Institute (SLGTI)
   Department of Food Technology
   January 2017 to October 2018
- Temporary Demonstrator at Uva Wellassa University March 2016 December 2016
- Research Placement (trainee) at Eastern Brokers Ltd
   April 2015 August 2015
   Research topic- Value addition to off grade tea by incorporating tea aroma

## 9. OTHER POSITIONS HELD

• Assistant Track Coordinator- Sustainable Business Transition through Technology and Innovation

International Research Conference 2019 Uva Wellassa University of Sri Lanka  Head Department of Food Technology Sri Lanka German Training Institute Killinochchi February 2018 to October 2019

# 10. TRAININGS AND WORKSHOPS ATTENDED

- Teaching Methodologies
- Certificate Course on Teaching in Higher Education
- Workshops on new product commercialization and Intellectual property rights

## 11. PERSONAL INFORMATION

Surname : EllepolaName : Vidarshani PriyanvadaGender : Female

 Gender : Female • Date of Birth: 20.06.1990 • Marital Status: Single • Nationality : Sri Lankan