

S. D. N. Kaushalya

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1. PROFILE

A graduate of Bachelor of Science Honors in Export Agriculture specialized in Food Processing Technology at Uva Wellassa University who has a passion for Food Science and Technology.

2. EDUCATIONAL QUALIFICATIONS

BSc (Hons) Export Agriculture (Major in Food Processing Technology)

3. ACADEMIC HONORS (AWARDS, RECOGNITIONS, AND SCHOLARSHIPS)

- Awarded the Mahinda Katugaha Gold Medal for being the highest achiever from the student population from the Uva province in Convocation 2021
- Awarded the Peoples' Choice Award in 3MT competition – 2022 – Faculty of Animal Science and Export Agriculture
- Awarded the Dean's Award for the exceptional academic performance during first semester of academic year 2021/2022 (400 level)
- Awarded the Dean's Award for the exceptional academic performance during second semester of academic year 2020/2021 (300 level)
- Recipient of Chinese Ambassador Scholarship (cash award) by Chinese Embassy of Sri Lanka (2021)
- Awarded the Dean's Award for the exceptional academic performance during first semester of academic year 2020/2021 (300 level)
- Awarded the Dean's Award for the exceptional academic performance during first semester of academic year 2019/2020 (200 level)
- Awarded the Dean's Award for the exceptional academic performance during first semester of academic year 2018/2019 (100 level)

4. PUBLICATION

4.1 Abstracts

- **Kaushalya, S.D.N.**, Withanage, M.D., Wijesinghe, W.A.J.P. (2023). Assessment of functional properties of jackfruit (*Artocarpus heterophyllus* L.) seed flour: A comparison of hot-air drying and freeze-drying methods. 7th International Research Conference of Uva Wellassa University, pp 162.
- **Kaushalya, S.D.N.**, Wijesinghe, W.A.J.P. (2022). Formulation of gluten-free biscuit using jackfruit seed flour (*Artocarpus heterophyllus* L.) and evaluation of its physicochemical,

microbial and sensory properties. International Conference on Innovation and Emerging Technologies, University of Sri Jayaardenapura, pp140.

4.2 Articles in Newspapers and Magazines

- Foods or Pills. Published on: “Agri-food quarterly magazine” Volume 01, Issue 04 – Department of Agribusiness Management, Faculty of Agricultural Sciences, Sabaragamuwa University of Sri Lanka (May 20, 2023: Page: 32-33). Ref: <https://anyflip.com/ansmr/ityo/>
- Gluten-free biscuit from jackfruit seed flour – A useful approach to explore the underutilized local food source. Published on: “Sunday Observer” (October 16, 2022)
- Possessing nature gifted resources around us as food ingredients, why don’t we use them? Published on: “Agri-food quarterly magazine” Volume 01, Issue 02 – Department of Agribusiness Management, Faculty of Agricultural Sciences, Sabaragamuwa University of Sri Lanka (September 30, 2022: Page: 122-123). Ref: <https://anyflip.com/ajktq/nida/>
- “ආහාර භීෂයක එළිපත්තේ සිටින අප උන භාවිත අමුද්‍රව්‍ය ප්‍රවර්ධන කළ යුතු ම කාලයයි මේ...” (It is the time to promote the use of underutilized raw materials at the doorstep of a food shortage...). Published on: “Vidusara” - science newspaper (June 1, 2022: Page: 15). Ref: vidusara.com/2022/06/01/feature8.html

4.3 Dissertations

- Formulation of gluten-free biscuit using Jackfruit seed flour (*Artocarpus heterophyllus* L.) and evaluation of its physicochemical, nutritional, microbial, and sensory properties

4.4 Scientific Presentations

- Kaushalya, S.D.N., Withanage, M.D., Wijesinghe, W.A.J.P. (2023). Assessment of functional properties of jackfruit (*Artocarpus heterophyllus* L.) seed flour: A comparison of hot-air drying and freeze-drying methods. 7th International Research Conference of Uva Wellassa University, pp 162.
- Kaushalya, S.D.N., Wijesinghe, W.A.J.P. (2022). Formulation of gluten-free biscuit using jackfruit seed flour (*Artocarpus heterophyllus* L.) and evaluation of its physicochemical, microbial and sensory properties. International Conference on Innovation and Emerging Technologies, University of Sri Jayaardenapura, pp140.

5. WORK EXPERIENCE

Position	Institute	Duration
Temporary Lecturer	Department of Food Science and Technology, Uva Wellassa University, Badulla, Sri Lanka	Nov 01, 2023 – Present
Temporary Demonstrator	Department of Export Agriculture, Uva Wellassa University, Badulla, Sri Lanka	Oct 10, 2022 – Oct 09, 2023

6. PERSONAL INFORMATION

- Surname : Kaushalya
- Name : Nivanthi
- Gender : Female
- Date of Birth : Jul 23, 1996
- Marital status : Single
- Nationality : Sri Lankan