

Dr. Jinku Bora

Assistant Professor

Department of Food Technology, Jamia Hamdard, India

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SUMMARY

As a food technologist, I am committed to serving both academia and industry. In academia, my focus lies in educating and training students to excel in food technology by applying scientific principles effectively. Concurrently, I conduct research in novel food preservation and processing technologies, contributing to the advancement of knowledge in fields such as food engineering, chemistry, microbiology, and nanotechnology. My expertise extends to food quality assessment, shelf-life evaluation, and the development of optimization and modeling solutions, ensuring practical applications and innovation in both academic and industrial settings.

EMPLOYMENT HISTORY

16 May 2018 - present

Assistant Professor

Department of Food Technology, Jamia Hamdard

Duties and Key responsibilities:

- Teaching, research & executed laboratory classes.
- Supervising students for their Bachelor's and Master's Dissertation.

11 Aug 2015 – 16 May 2018

Lecturer

Department of Food Technology, Jamia Hamdard

Duties and Key responsibilities:

- Teaching, research & executed laboratory classes.
- Supervising students for their Bachelor's and Master's Dissertation.
- Played a key role in structuring syllabus and drafting course regulations.
- Establishing a B.Tech. in Food Technology program.

10 Jul 2014 – 03 Feb 2015

Quality Control Officer

Food Corporation of India, Assam Region, India

31 Oct 2015 - present

Academic Counsellor (Part-time)

IGNOU Study centre: Jamia Hamdard (07173)

03 Jun 2013 – 30 Jul 2013

Summer Intern

State Bank of India, Morigaon Branch

EDUCATION

2015-2023	<p>Ph.D. (Food Engineering and Technology) Tezpur University, Assam, India 8.12 CGPA (Coursework) <u>Thesis title:</u> Studies on the isolation, modification and food applications of starch from selected <i>Dioscorea</i> cultivars grown in Assam Supervisor: Prof. Charu Lata Mahanta Department of Food Engineering and Technology, Tezpur University</p>
2012-2014 (Gold Medallist)	<p>M.Tech. (Food Engineering and Technology) Tezpur University, Assam, India 9.56 CGPA <u>Thesis title:</u> Studies on the anthocyanins extracted from pigmented rice (<i>Oryza Sativa</i> cv. <i>Chakhao Poireiton</i>) bran, their encapsulation and incorporation in lemon juice Supervisor: Prof. Charu Lata Mahanta Department of Food Engineering and Technology, Tezpur University</p>
2007-2011	<p>B.Tech. (Biotechnology) Rajasthan Technical University, Kota, Rajasthan, India 79.92 % <u>Project title:</u> Isolation and identification of human pathogenic bacteria from soil sample and checking the anti-microbial activity of medicinal plants against them Supervisor: Dr. Vandana Tiwari Senior Research Scientist, CloneGen Biotechnology Pvt. Ltd., 34, Sector-2, Noida-201301, India.</p>

TRAININGS

11 Jun 2019 - 10 Jul 2019	<p>"Induction Training of Faculty" conducted by Teaching Learning Centre, Tezpur University and sponsored by MHRD under PMMMNMTT Scheme Tezpur University, Assam, India</p>
25 Feb 2016	<p>Faculty Development Programme entitled "Managing Stress and Personality Deficits through Skill Development" organized by IQAC, Jamia Hamdard, New Delhi</p>
8 Dec 2014 – 20 Dec 2014	<p>Orientation Training Programme (For Newly Recruited CAT-III Officials) Food Corporation of India, Zonal Office (NE), Guwahati-7</p>
3 Jun 2013 – 30 Jul 2013	<p>Summer internship on the project "Scientific Fish Farming: Opportunities and Challenges in Morigaon district of Assam" under the guidance of Mr. S. Romesh Singh (Asst. Manager Agri). State Bank of India, Morigaon Branch, Assam</p>
10 May 2010 – 12 Jun 2010	<p>Training in Advanced Biotechnology and Molecular Biology Clonogen Biotechnology Pvt. Ltd., Noida, India</p>

AWARDS AND HONORS

2019	Certificate of Appreciation for high Leadership Quality in a Practical Session on Leadership engaged by Department of Statistics, Assam University, Silchar at Tezpur University
2015	Cleared National Eligibility Test for lectureship conducted by UGC
2014	Awarded Gold Medal for securing First position in the Master's Degree Examination in Food Engineering and Technology, Tezpur University.
2013	Cleared GATE exam (Percentile: 92.81)
2012 - 2014	AICTE GATE Fellowship during M.Tech Programme
2011	Cleared GATE exam
2009	Best Poster presentation: National Symposium on Biodiversity Conservation and Environment Biotechnology organized by Sobhasaria Engineering College and sponsored by Department of Science and Technology, Jaipur, India

SKILLS

Food Chemistry	Physio-chemical, Chemical, Bio-chemical and Enzymatic assays
Food Microbiology	Basic handling, culturing and antimicrobial assays
Food Engineering	Drying equipments, engineering properties
Instrumental analysis	Rheometer, Zetasizer, Hunter color lab, Texture analysis, SEM, TEM, HPLC, FTIR & XRD
Modeling	Fuzzy logic and Accelerated Shelf-life testing
Software	Microsoft Office, MATLAB, SPSS, Design Expert, and Origin
Language	English, Assamese, Hindi, Bengali

PROFESSIONAL MEMBERSHIP

- Full membership of AFSTI (Association of Food Scientists and Technologists, India).
 - Member of the Society for Ethnopharmacology, Kolkata, India (SFE-INDIA). Membership No. SFE/17/I-1190
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JOURNAL SERVICES

- Editorial Board Member of the journal "European Food Science and Engineering" since 2020
 - Reviewer for Infectious Disease Modelling (Elsevier)
 - Reviewer for Bioresource Technology (Elsevier)
 - Reviewer for LWT- Food Science & Technology (Elsevier)
 - Reviewer for Food Chemistry (Elsevier)
 - Reviewer for Journal of Food Measurement and Characterization (Springer)
 - Reviewer for Journal of Food Process Engineering (Wiley)
 - Reviewer for Food Science and Technology International (SAGE)
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RESEARCH INTEREST

- Food Chemistry, identification, extraction, and modification of food constituents, interaction study.
 - Food Packaging; sustainable packaging, bio-packaging, antimicrobial packaging.
 - Machine Learning and Robotics in Food Processing.
 - Food Safety; Allergens, proteins, toxins, pathogens, etc.
 - Food Processing; processing techniques and their positive or negative influence in food properties.
 - Food Microbiology; safety aspects, food borne pathogens, fermentation, probiotics and prebiotics.
 - Functional Food; Improvement in food functionality, nutritional, and preventive measures for chronic diseases.
 - Dairy products processing, Post-harvest operations in fruit and vegetables.
 - Food Emulsion and food structure, nanotech, food texture and rheology, food hydrocolloids.
 - Nutrition and medicinal properties of food; identification and isolation, activity.
 - Food Analytical; analytical developments for compound of interest, rapid and sensor based, machine learning approach
 - Food Engineering, fluid flow, energy parameters, heat flow.
 - Interdisciplinary research.
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RESEARCH SUPERVISION

2023	Garima
	M.Tech. Food Technology
	<u>Thesis title:</u> Shelf life stability study of mango juice
	Faiqua Firdous
	M.Tech. Food Technology
	<u>Thesis title:</u> A study on export potential of herbal and medicinal plants of India under APEDA
	Sahil Altaf
	M.Tech. Food Technology
	<u>Thesis title:</u> Quality analysis of edible fats & oils
	Mahaa Ejaz
	M.Tech. Food Technology
	<u>Thesis title:</u> Evaluating quality parameters and developing a pineapple cake recipe for the baking industry
	Mohd Sharique
	M.Tech. Food Technology
	<u>Thesis title:</u> Characterization and functionalization of protein isolates and concentrates from almond press cake

- Shaikh Areeb ul Haque**
M.Tech. Food Technology
Thesis title: Preparation of jute nanobrils nanocomposite
- Athar Ahmad**
M.Tech. Food Technology
Thesis title: Development of ohmic heating system and its application for processing of beetroot juice
- Aquib Beg**
M.Tech. Food Technology
Thesis title: Vinegar production from different apple juices
- Humera Fatima**
M.Tech. Food Technology
Thesis title: Preservation of white dragon fruit puree by ohmic heating
- 2021 **Insha Fayaz**
M.Tech. Food Technology
Thesis title: Development and characterization of passion fruit pulp powders
- Barjees Ashaq Imam**
M.Tech. Food Technology
Thesis title: Valorization of passion fruit peel: Food fortification and product development
- 2020 **Tooba Khan**
M.Tech. Food Technology
Thesis title: Isolation, characterization and physicochemical properties of starch extracted from three *Dioscorea* (yam) spp.
- Pooja Singh**
M.Tech. Food Technology
Thesis title: Preparation, characterization and *in vitro* application evaluation of clove oil nanoemulsion based edible coating on fresh cut mangoes
- MO Mohazzar, Mohd. Aadil, Mohd. Arafat**
B.Tech. Food Technology
Project title: Fresh and refrigerated foods: Science, Shelf life & Quality
- 2019 **Pavas Bhat**
M.Pharm. (Quality Assurance)
Thesis title: *Dioscorea* starch-based Terbinafine Nanocapsules for topical drug delivery: A Quality by Design (QbD) Approach
- Prabhat Ranjan**
PGDFSQM (IGNOU)
Project title: Training Modules for Hygiene Awareness among Food Handlers of Restaurants
- 2018 **Utkarsha Shukla**
M.Tech. Food Technology
Thesis title: Evaluation of physicochemical, nutritional and sensory characteristics of gluten free cookies from rice and amaranth flour
- Mir Sehar**
M.Tech. Food Technology
Thesis title: Nutritional assessment of gluten free cookies primed from waste of

2017	cauliflower and rice flour blend Thoithoi Tongbram M.Tech. Food Technology <u>Thesis title:</u> Development of high fibre and high protein traditional product (chapatti) from common industrial by-products Shafaq Javaid M.Tech. Food Technology <u>Thesis title:</u> Isolation and characterization of starch from <i>Amaranthus cruentus</i> seeds (cholai) and its application in development of edible films
2016	Nazim Ahmed M.Tech. Food Technology <u>Thesis title:</u> Development of cholecalciferol microparticles and its application as a functional food ingredients Bazila Naseer M.Tech. Food Technology <u>Thesis title:</u> By-product utilization of almond press cake in food fortification by development of extruded product Muneeb Mallik M.Tech. Food Technology <u>Thesis title:</u> Growth studies of potentially probiotic lactic acid bacteria (<i>Lactobacillus plantarum</i> , <i>Lactobacillus acidophilus</i> and <i>Lactobacillus casei</i>) in carrot and beet root juice substrates Yasmeen Jan M.Tech. Food Technology <u>Thesis title:</u> Study on formulation of whey based jamun ice candies and its therapeutic effect

PUBLICATIONS

2023	<ul style="list-style-type: none"> • Bora, J., Mahnot, N. K., Makroo, H. A., & Mahanta, C. L. (2023). Impact of hydrothermal treatments on the functional, thermal, pasting, morphological and rheological properties of underutilized yam starches. <i>Journal of Food Measurement and Characterization</i>, 17(3), 2285-2300. (ISSN: 2193-4134) • Rohilla, S., Bora, J., & Mahanta, C. L. (2023). Effect of thermal treatment and addition of olive oil on the antioxidant properties of tamarillo puree. <i>Journal of Food Science and Technology</i>, 60(3), 1202-1208. (ISSN: 0975-8402) • Makroo, H. A., Manzoor, N., Rather, J. A., Ashraf, Q. S., Gupta, A. K., Bora, J., ... & Dar, B. N. Morphological, Functional, and Physico-chemical Properties of Non-Conventional Starch Derived from Discarded Immature Apples. <i>Starch-Stärke</i>, 2200284. (ISSN: 1521-379X) • Mohammad, Khan, U. A., Saifi, Z., Bora, J., Warsi, M. H., Abourehab, M. A., ... & Ali, A. (2023). Intranasal inorganic cerium oxide nanoparticles ameliorate oxidative stress induced motor manifestations in haloperidol-induced parkinsonism. <i>Inflammopharmacology</i>, 31(5), 2571-2585. (ISSN: 1568-5608)
2022	<ul style="list-style-type: none"> • Bora, J., Khan, T., & Mahnot, N. K. (2022). Cold plasma treatment concerning quality and safety of food: A review. <i>Current Research in Nutrition and Food</i>

- Science Journal*, 10(2), 427-446. (ISSN: 2322-0007)
- 2021
- Singh, P., Khan, T., Ahmad, F. J., Jain, G. K., & **Bora, J.** (2021). Development of chitosan edible coatings incorporated with clove essential oil nanoemulsions and its effect on shelf life of fresh-cut mangoes. *Songklanakarin Journal of Science & Technology*, 43(5). (ISSN: 0125-3395)
 - Jan, Y., Malik, M., Sharma, V., Yaseen, M., **Bora, J.** & Haq, A. (2021) Utilization of Whey for Formulation of Whey Jamun Juice Ice pops with Anti diabetic Potential. *Food Fronteirs*, 1-8. (ISSN:2643-8429)
 - Naseer, B., Sharma, V., Hussain, S. Z., & **Bora, J.** (2021). Development of Functional Snack Food from Almond Press Cake and Pearl Millet Flour. *Letters in Applied NanoBioScience*, 11(1), 3191-3207. (ISSN: 2284-6808)
- 2020
- Tongbram, T., **Bora, J.**, Senthil, A., & Kumar, S. (2020). Formulation, development and evaluation of high fibre-high protein chapati (Indian flat bread) from composite flour using common industrial by-products. *Journal of Food Science and Technology*, 1-11. (ISSN: 0975-8402)
 - Shukla, U., Sehar, M., Tongbram, T., Yaseen, M., & **Bora, J.** (2020). Physical and sensory characteristics of cookies from rice and amaranth flour blends. *European Food Science and Engineering*, 1(1), 24-29. (ISSN: 2717-9869)
- 2019
- Malik, M., **Bora, J.**, & Sharma, V. (2019). Growth studies of potentially probiotic lactic acid bacteria (*Lactobacillus plantarum*, *Lactobacillus acidophilus*, and *Lactobacillus casei*) in carrot and beetroot juice substrates. *Journal of Food Processing and Preservation*, 43(11), e14214. (ISSN: 1745-4549)
- 2017
- Chakraborty, S., Hazarika, M. K., Khobragade, C. B., Paul, S. K., & **Bora, J.** (2017). Study on in-bed drying system for the drying of paddy in Assam. *International Food Research Journal*, 24(3). (ISSN: 2231-7546)
- 2016
- Chakraborty, S., Sarma, M., **Bora, J.**, Faisal, S., & Hazarika, M. K. (2016). Comparative study between ANN and master curve technique for the thin layer drying kinetic study of paddy and modeling of its critical drying temperature by using ANN-PSO approach. *Agricultural Engineering International: CIGR Journal*, 18(4), 177-189. (ISSN: 1682-1130)
 - **Bora, J.**, Chakraborty, S., & Mahanta, C. L. (2016). Antimicrobial activity of selected medicinal plants against the pathogenic bacteria isolated from soil. *Journal of Pharmacognosy and Phytochemistry*, 5(2), 63. (ISSN: 2278-4136)
 - Naseer, B., **Bora, J.** & Sharma, V. (2016). Utilization of Almond Press Cake in Food Fortification. In *Food Process Engineering and Technology, International Conference on Emerging Technologies in Agricultural and Food Engineering, Agricultural and Food Engineering Department, IIT Kharagpur, India*, 27-30 December 2016. New Delhi: Excel India Publishers, 331-350. [ISBN: 978-93-86256-28-7]
 - Chakraborty, S., **Bora, J.**, & Khobragade, C. B. (2015). Application of artificial neural network for the modeling of thin- layer drying process of raw banana in refractance window dryer. *Green Farming* Vol. 6 (5) : 1143-1146. (ISSN: 2582-4198)
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BOOK CHAPTERS

- 2022
- **Bora, J.**, Tongbram, T., Mahnot, N., Mahanta, C. L. & Badwaik, L. S. (2022). Chapter 14. Tocopherol. In: Nutraceuticals and Health Care, edited by Jasmeet Kour and Gulzar Naik. Academic Press (Elsevier). ISBN: 608335. Publication date: 28-Feb-2022.
 - Tongbram, T., & **Bora, J.** (2022). Fresh and Refrigerated Foods: Science, Shelf life & Quality. In: Shelf life and Food Safety. CRC Press. (Hard ISBN: 9781000586121)
- 2021
- **Bora, J.**, Tongbram, T., Yaseen, M., Malik, M. & Hanan, E. Chapter 9: Characterization of Modern Cold Storage for Horticulture Crops. In: Packaging and Storage of Fruits and Vegetables Emerging Trends. AAP-CRC Press, Taylor & Francis Group, USA. (Hard ISBN: 9781771889872)
 - Yaseen, M., Bhat, B. A., **Bora, J.**, Jan, Y., Malik, M. & Azad, Z. R. A. A. Chapter 11: Insect Pest Infestation During Storage of Fruits and Vegetables. In: Packaging and Storage of Fruits and Vegetables Emerging Trends. AAP-CRC Press, Taylor & Francis Group, USA. (Hard ISBN: 9781771889872)
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INVITED TALKS

- 2019
- Resource Person for “**Two Week Summer School Training**” from 10-22 July, 2019 at Jamia Hamdard organized by Placement Cell, School of Pharmaceutical Education & Research, Jamia Hamdard, New Delhi.
- “**Functional Foods and Nutraceuticals: Current & Future Prospectives**” at International Conference: 6th World Congress on Nanomedical Sciences in “Chemistry Biology Interface: Synergistic New Frontiers & Science & Technology for the Future of Mankind” organized by Jamia Hamdard & University of Delhi held on 7-9 January 2019 at Vigyan Bhawan, New Delhi, India.
- 2017
- “**Raising money for food and farm based businesses in India- for Entrepreneurs**” at One Day Seminar cum Workshop on “Igniting Spark for Entrepreneurship Development in Food Processing Sector in India” held on 22nd February 2017 at Department of Food Technology, Jamia Hamdard (Hamdard University), New Delhi, India.
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CONFERENCES CONDUCTED

- 2020
- Organizing Committee Member:** 9th International Conference on “Food Processing, Nutrition and Fortification with Emphasis on Vitamin D” held on 5-6 March 2020 at Hamdard Convention Centre, Jamia Hamdard, New Delhi, India.
- Organizing Committee Member:** 7th International Congress of Society for Ethnopharmacology held on February 15-17, 2020 at Convention Center, Jamia Hamdard, New Delhi.
- 2019
- Organizing Committee Member:** International Conference: 6th World Congress on Nanomedical Sciences in “Chemistry Biology Interface: Synergistic New Frontiers & Science & Technology for the Future of Mankind” organized by Jamia Hamdard & University of Delhi held on 7-9 January 2019 at Vigyan Bhawan, New Delhi, India

- 2018 **Organizing Committee Member:** International Conference on “Recent Advances in Food Fortification with Emphasis on Vitamin D Deficiency in Human Health” held on 15-16 September 2018 at Hamdard Convention Centre, Jamia Hamdard, New Delhi, India.
- 2017 **Joint Secretary:** National Seminar on Biomedical Engineering, Food & Fermentation Technology, 28th March 2017, Jamia Hamdard & Asian Polymer Association
- Organizing Committee Member:** Workshop on Igniting Spark for Entrepreneurship Development in Food Processing Sector in India, February 22, 2017, organised by Jamia Hamdard and MSME, Govt. of India
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TRAINING CONDUCTED

- 2019 **Co-Convener:** Two week Summer School Training from 10th – 22nd July, 2019 at Jamia Hamdard organized by Placement Cell, School of Pharmaceutical Education and Research, Jamia Hamdard, New Delhi.
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CONFERENCES ATTENDED

- 2019 Intercollegiate Food & Nutrition Competition & Seminar on “Good Food for Healthy Life” organized in Delhi on March 15, 2019 by Protein Foods and Nutrition Development Association of India in collaboration with Association of Food Scientists & Technologists (India)- Delhi Chapter & Department of Food Technology, Bhaskaracharya College of Applied Sciences
- 2018 18th International Congress of International Society for Ethnopharmacology & 5th International Congress Society for Ethnopharmacology, India held at Nabab NawabAli Chowdhury Senate Bhaban organized by Department of Pharmacy, Faculty of Pharmacy, University of Dhaka, Bangladesh during 13-15 January, 2018. National Seminar cum Awareness Program on “Food Safety and Hygiene” on 19th April 2018 organized by Department of Food Technology, Jamia Hamdard, New Delhi.
- Workshop cum Interactive seminar on “Entrepreneurship Education and Development” on 7th February 2018 organized by Jamia Hamdard, New Delhi, India.
- 2017 3rd One Day National Seminar on “Current Regulations on Herbal Drugs & Food Supplements” held at School of Pharmaceutical Education and Research, Jamia Hamdard, New Delhi on 16th May, 2017.
- One Day Seminar cum Workshop on “Igniting Spark for Entrepreneurship Development in Food Processing Sector in India” held on 22nd February 2017 at Department of Food Technology, Jamia Hamdard (Hamdard University), New Delhi, India.
- 2014 ISTE Sponsored National Paper Presentation Contest on Emerging Trends in Technology and Management held on 29th March 2014 at Sobhasaria Group of Institutions, Sikar, Rajasthan, India.
- Workshop on Laboratory Safety on 8th February 2014 held at Department of Physics, Tezpur University and supported by UGC-SAP.
- 2013 International Conference: IFCON-2013 on NSURE – Healthy Foods held at CSIR-

2009	CFTRI from 18th to 21st December 2013. National Symposium on Biodiversity Conservation and Environment Biotechnology (Nov, 2009) held at Sobhasaria Engineering College and sponsored by Department of Science and Technology, Jaipur, India.
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ACADEMIC ACTIVITIES

- Course curriculum and syllabus design for “Diploma in Bakery and Confectionery Technology” for Hamdard Vocational Knowledge Centre, Moradabad, Jamia Hamdard
 - Course curriculum and syllabus design for “Diploma in Apiculture and Honey Processing Technology” for Hamdard Vocational Knowledge Centre, Moradabad, Jamia Hamdard
 - Course curriculum and syllabus design for “Diploma in Dairy Technology” for Hamdard Vocational Knowledge Centre, Moradabad, Jamia Hamdard
 - Course curriculum and syllabus design for “Diploma in Meat, Poultry & Fish Technology” for Hamdard Vocational Knowledge Centre, Moradabad, Jamia Hamdard
 - Admission Committee member of Department of Food Technology, Jamia Hamdard
 - Purchase Committee member of Department of Food Technology, Jamia Hamdard
 - Department Research Committee member of Department of Food Technology
 - Examination Committee member of Department of Food Technology, Jamia Hamdard
 - Documentation Committee member of Department of Food Technology, Jamia Hamdard
 - Seminar, Workshop, Industrial Visit Committee member of Department of Food Technology, Jamia Hamdard
 - Contribution in the AICTE approval of B.Tech Food Technology Course, Jamia Hamdard.
 - Training and Placement activities of SIST, Jamia Hamdard since 13.11.2017 to 15.05.2019.
 - University Level Committee member for conducting Job Fair annually for all students of various schools since 25.05.2017.
 - Flying Squad member for Annual/Odd Semester Examination 2018.
 - Tabulator and Coding & Decoding duties for Even semester examination 2018.
 - Paper setter for PR371: Food Technology of B.Pharm, Integral University, Lucknow for even semester examination 2019.
 - Paper setter for MFTG-307: Food Packaging of M.Tech Food Technology III sem, Jamia Hamdard for odd semester examination 2018.
 - Paper setter for MFTC-104: Food Engineering I of M.Tech Food Technology I sem, Jamia Hamdard for odd semester examination 2018.
 - External Examiner for BFTC-307: Food Chemistry Lab of B.Tech Food Technology III sem, Jamia Hamdard for odd semester examination 2018.
 - External Examiner for BFTC-309: Unit Operations Lab of B.Tech Food Technology III sem, Jamia Hamdard for odd semester examination 2018.
 - Paper Setter for BFTC-403: Transfer Processes of B.Tech Food Technology IV sem, Jamia Hamdard for even semester examination 2019.
 - External Examiner for BFTC-407: Food Engineering Lab of B.Tech Food Technology IV sem, Jamia Hamdard for even semester examination 2019.
 - Internal Examiner for BFTC-610: Food Process Modelling Lab of B.Tech Food
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Technology VI sem, Jamia Hamdard for even semester examination 2019.

- Internal Examiner for MFTP-401: Project / Dissertation of M.Tech Food Technology IV sem, Jamia Hamdard for even semester examination 2019.
- Invigilation Duty in Even Semester Examination 2018.
- Invigilation Duty in Odd Semester Examination 2018.
- Invigilation Duty in Even Semester Examination 2019.

OTHER DETAILS

Google Scholar: <https://scholar.google.com/citations?user=IPqwYRQAAAAJ&hl=en&oi=ao>

Linkedin: <https://www.linkedin.com/in/jinku-bora-23a494b6/>

Jamia Hamdard website:

http://jamiahamdard.edu/Department/Department_FacultyProfile.aspx?nID=isa&nDeptID=mc

PERSONAL DETAILS

Date of Birth: 03 March 1987

Gender: Male

Marital Status: Married

Nationality: Indian

Languages: English (Proficient), Hindi (Proficient), Assamese (Proficient), Bengali (Basics)

Hobbies: Table tennis, cricket, photography and travelling

Residence Address: Flat No. 204, G24, Vishwakarma Colony, New Delhi 110044

DECLARATION

I hereby declare that the information furnished above is true to the best of my knowledge.

Date: 15/04/2024

Place: New Delhi, India



(Jinku Bora)