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Academic qualification: MSc., M. Phil, PhD.

Subject specialization: Microbiology

Areas of Research Interest: My research interest is focused on microbial safety of food products and control of biofilms in food processing environments which includes various aspects of Food Microbiology, Food safety, Dairy technology and Foodborne Diseases etc.

No. of Ph.D. students: (a) Supervised: Nil (b) Ongoing: Nil.

No. of M.Phil. students: (a) Supervised: Nil (b) Ongoing: Nil.

No. of Publications: 11

Achievement & Awards: Best outgoing student award (2007) at P.G. level (Bangalore University).

Merit-cum-means Scholarship by Steel Authority of India Limited, from 2001-2005 (For standing among 1st ten in 12th Board examination in Bokaro Steel city).

Professional experiences: Teaching experience: 15 years

Lecturer in Dept of Microbiology, at Oxford Institutions of Science, Bangalore (2007- May, 2009).

Assistant Professor in Dept of Microbiology, University of North Bengal (Sept 2009- till date).

Research experience:10 years

Selective List of Publications:

Lepcha, P. L. and Kumari, S. (2020). Prevalence and characterization of *Bacillus cereus* group isolates from fish and fishery-based products and their role in food safety. *Journal of Agricultural Engineering and Food Technology*. 7:6-1

Sharma, A. Kumari, S., Nout, M.J.R. and Sarkar, P.K. (2017) Preparation of antinutrients-reduced dhokla using response surface process optimisation. *J. Food Sci. Technol.*, doi:10.1007/s13197-018-3119-9

Sharma, A. Kumari, S., Nout, M.J.R. and Sarkar, P.K. (2017) Minimization of antinutrients in idli by using response surface process optimization. *J. Food Process. Preserv.* 41: e13099

Kumari, S. and Sarkar, P.K. (2017) Optimisation of *Bacillus cereus* biofilm removal in the dairy industry using an *in vitro* model of cleaning-in-place incorporating serine protease. *Int. J. Dairy Technol.* 70: 1-7

- Kumari, S. and Sarkar, P.K. (2017) Quantitative risk assessment of human exposure to *Bacillus cereus* group associated with household refrigerated storage of pasteurised milk in India. *Indian J. Dairy Sci.* 70: 186-192
- Kumari, S. and Sarkar, P.K. (2016) *In vitro* production of diarrhoeal enterotoxin by *Bacillus cereus* isolates from milk and dairy products. *NBU J. Plant Sci.* 10: 49-54
- Kumari, S. and Sarkar, P.K. (2016) *Bacillus cereus* hazard and control in industrial dairy processing environment. *Food Control* 69: 20-29
- Sharma, A., Kumari, S., Wongputtisin, P., Nout, M.J.R. and Sarkar, P.K. (2015) Optimization of soybean processing into kinema, a *Bacillus*-fermented alkaline food, with respect to a minimum level of antinutrients. *J. Appl. Microbiol.* 119: 162-176
- Kumari, S. and Sarkar, P.K. (2014) Prevalence and characterization of *Bacillus cereus* group from various marketed dairy products in India. *Dairy Sci. Technol.* 94: 483-497
- Kumari, S. and Sarkar, P.K. (2014) *In vitro* model study for biofilm formation by *Bacillus cereus* in dairy chilling tanks and optimization of clean-in-place (CIP) regimes using response surface methodology. *Food Control* 38: 153-158