# Engr. Hamna Batool

#### Lecturer

Department of Food Engineering,

University of Agriculture Faisalabad, Pakistan

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#### **Profile**

Motivated Food Engineering Lecturer and Aspiring Research Scholar with a demonstrated history of academic excellence, research innovation, and teaching experience. Equipped with expertise in food processing systems, food preservation techniques, and sustainable food production. Seeking a Ph.D. opportunity to further explore emerging technologies, optimize processing efficiency, and contribute valuable insights to food engineering and technology. Dedicated to fostering innovation, improving food quality and safety, and addressing global challenges in food processing and sustainability

### Professional Experience

**Lecturer** (80% Teaching 20% Research)

2024-Cont.

Department of Food Engineering, University of Agriculture, Faisalabad

Course(s):

Dairy Processing Engineering

Food Operations 1

Meat, Poultry and Egg Processing

Food Processing and Engineering

Food Quality Control

Engineering Properties of Food

Food Safety Consultant, Freelance, Remote based

2023-2024

Key responsibilities involve

HACCP plans including SOPs for various products of a UK based bakery

Vegan product based survey studies

#### Research Assistant, Faisalabad, Pakistan

2023

Main Activities and Responsibilities: Conducting comprehensive literature reviews and background research to support project development, designing and implementing research methodologies and protocols to collect and analyze data effectively, collaborating with interdisciplinary teams to develop research strategies and achieve project objectives, contributing to the preparation of research reports, manuscripts, and grant proposals and management of workplace by leading her team

#### High School Teacher, The Educators, Faisalabad

2018-2022

Teaching and preparing students with respect to moral and social values. Time management learning. Enhanced managerial and communication skills

#### Internee, Shezan International Limited, Lahore

2017

Teaching and preparing students with respect to moral and social values. Time management learning. Enhanced managerial and communication skills

#### **Education**

M.Sc. (Hons.) Food Engineering, University of Agriculture, Faisalabad

2018-2021

Final grade: 3.94/4.00 | Grade A<sup>+</sup> with 1<sup>st</sup> position in batch (Silver Medalist)

• Thesis: Production of Citrus Peel Powder by Using Different Drying Techniques for Value Addition

"Thesis focused on production of citrus peel powder using solar tunnel dryer, microwave dryer, and hot air oven. Quality tests, including physio-chemical and analytical analyses, were conducted, with microwave drying emerging as the most efficient method based on selected percentage analysis."

### **B.Sc.** Food Engineering, University of Agriculture, Faisalabad

2014-2018

Final grade: 3.58/4.00

**Courses** 2016-Cont.

30+ Online and physical short courses from Coursera and other platforms in Food systems, Artificial Intelligence, Data analytics, Project Management and Research Methodologies etc. for soft and technical skills enhancements

## **Fellowships**

<b>Ecosphere Shift,</b> Co-Founder A virtual, non-profit platform to spread awareness about ESG, SDGs	2024-Cont.
NYCCC Fellowship, National Youth Club for Climate Change, Pakistan 2 Months online course empowering youth for climate action	2024
Science Fuse Fellowship, Science Fuse, Pakistan Field(s) of study: Career Fellowship	2023-2024
McKinsey Forward Program, McKinsey & Company Field(s) of study: Fellow Learner for professional growth	2023-2024
Pink Cohort Incubate, National Incubation Center Faisalabad Dedicated to promote Female Entrepreneurship	2023
Women Engineers Development Sub-Committee Punjab, PEC, Co-opted member An initiative by Pakistan Engineering Council (PEC) through governing member to foster Women engineers' empowerment	2022-2024
Projects	

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HACCP plan Baking Industry	2024
Design and Development of 3in1 Breakfast Maker (Final year project)	2018
Design and Fabrication of single Screw Extruder (Final year project)	2018
Design of Prototype Flame Peeler (Class Project)	2017
Operation Design of Sugar Industry	2017
Research Interests	

AI-based cyber-physical systems for smart agriculture cum horticulture, and controlled environment agriculture.

Specific elements include computer vision, robotics, and machine/deep learning.

Food Processing | Artificial Intelligence | Machine Learning | Nano Technology | Spectral Imaging | HACCP |

Extrusion | Novel Emerging Food Processing Techniques | Food Safety and Quality |

### Achievements and Honors

Graduated as Silver Medalist in Masters of Food Engineering from University of Agriculture	2023
Faisalabad Registered Engineer from Pakistan engineering Council,	2021
PEC Reg. No. FOOD00098  Awarded with Prime Minister Laptop scheme for consistently performing well in academics	2016

Awarded with funded academic merit scholarship for three years by Higher Education	2015-2018
Commission, Pakistan	
Secured Merit Scholarship for academic excellence from University of Agriculture Faisalabad	2015
Conference, Seminars, Trainings	
AI for Everyone, Trainee	2025
PEC Generative AI Training, Trainee	2025
Post Induction Training and Professional Development, UAF Pakistan, Trainee	2024
CPD Seminar on Business Process Transformation, Participant	2024
International conference on Food Process Engineering, University of Agriculture, Faisalabad,	2018
Participant	
International Seminar on Food Process Engineering & Industrial Linkage University of	2019
Agriculture, Faisalabad, Participant	
CPD Seminar on Business Process Transformation, PEC, Participant	2016
Skills	

 $|\:MS\:Office\:|\:Food\:Safety\:and\:Management\:System\:|\:HACCP\:level\:4\:|\:AutoCAD\:|\:Endnote\:|\:Mendley\:|\:Generative\:AI\:|$