Annexure-I

SL.	Particulars	Detailed Information
1.	Name	Dr. Md. Golam Ferdous Chowdhury
2.	Father's name	Muhammad Ali Chowdhury
3.	Mother's name	Late Malika Khanum Chowdhury
4.	Date of birth	30 June 1977
5.	Age	49 years
6.	Gender	Male
7.	Mailing address	117, DIT Road, Sheltech Enclave Tower, Flat#7/H, West Malibagh, Dhaka-1217
8.	Contact number (s)	01712271163
9.	E-mail address	Ferdous613@gmail.com; ferdous.pht@bari.gov.bd
10.	Permanent address	Village & P.O: Bindhara, Upazilla & PS: Panchbibi, Dist: Joypurhat
11.	Nationality	Bangladeshi by birth
12.	National ID number	7309798689
13.	Religion	Islam (Sunni)
14.	Marital status	Married

2. Educational Qualifications (Started from Higher Degree):

Certificate/ Degree	Board/University	Group/ Subject	Division/Class/ CGPA	Passing year
Ph.D	University of Florida, USA	Horticultural Science & Food Science & Human Nutrition	Awarded	2018
Master of Science	Bangladesh Agricultural University (BAU), Mymensingh	Food Technology	Upper 2nd Class	2003
Bachelor of Science	BAU, Mymensingh	Agricultural Engineering	1st Class	1999 (Exam held on 2002)
HSC	Dhaka Board	Science	1st Division	1995
SSC	Rajshahi Board	Science	1st Division	1993

3. Academic Achievements (if any):

SL.	Description	Year
01.	FSHS, Florida, USA Student Fellowship	2015

02.	BHEARD Fellowship for PhD study	2013
03.	Zilla Parishad Scholarship, 1998	1998

4. Professional Experiences (if any, started from last one):

SL.	Designation	Institution/Organization	From (Date) ------- To (Date)
01.	Principal Scientific Officer	PHTD, BARI, Gazipur	08.01.2026 - till date
02.	Senior Scientific Officer	PHTD, BARI, Gazipur	09.09.2012 - 07.01.2026
03.	Scientific Officer	Postharvest Technology Division (PHTD), Bangladesh Agricultural Research Institute (BARI), Gazipur	02.19.2004 - 08.09.2012
04.	Assistant Engineer	Barind Multipurpose Development Authority, Naogaon Zone, Rajshahi	01.07.2004 - 20.09.2004
05.	Senior Instructor	Govt. Vocational Technical School & College, Hosenabad, Kushtia	01.01.2004 - 30.06.2004

5. Professional Training/Conference/Workshop/Seminar (if any):

SL.	Title/Topic	Name of the Institute	From (Date) --- To (Date)
01.	Agro-processing Training and Capacity Building with SME and Industry	King Mongkut's University of Technology Thonburi, Bangkok, Thailand	31 May 2023 to 09 June 2023
02.	Lab Equipment Training on Metrohm	Sharjah, Dubai	10 January 2020 to 13 January 2020
03.	VIII International Postharvest Symposium 2016	International Society for Horticultural Science (ISHS), Cartagena, Spain	21 June 2016 to 24 June 2016
04.	ASHS 2016 Annual Conference	American Society of Horticultural Science (ASHS), Atlanta, Georgia, USA	07 August 2016 to 11 August 2016
05.	FSHS 2016 Annual Meeting	FSHS, Fort pierce, Miami, Florida, USA	12 June 2016 to 14 June 2016
06.	Annual Conference 2015 for Strengthening of capacity building among BHEARD participants countries	Michigan State University, and BHEARD, USAID, USA	10 May 2015 to 20 May 2015
07.	FSHS 2014 Annual Meeting on Postharvest handling & processing	Florida State Horticultural Society (FSHS), Clearwater Beach, South Florida, USA	01 June 2014 to 03 June 2014

Annexure-I

SL.	Title/Topic	Name of the Institute	From (Date) --- To (Date)
08.	Project launch meeting on Postharvest management & value addition of selected fruits in SAARC countries	SAARC Development Secretariat, Thimphu, Bhutan	06 March 2013 to 11 March 2013
09.	Project formulation on Postharvest management & value addition of selected fruits in SAARC countries	SAARC Development Secretariat, Thimphu, Bhutan	10 September 2012 to 15 September 2012
10.	Equipment handling on cereal technology	Brabender GmBH & CO. KG Duisburg, Germany	05 November 2012 to 12 November 2012
11.	Postharvest processing, packaging and package development	Malaysian Agricultural Research & Development Institute, Malaysia	04 June 2012 to 11 July 2012
12.	Equipment handling & maintenance on different heating and storage technology	Vision Scientific Company, Seoul, South Korea	02 June 2011 to 09 June 2011
13.	Biotechnology application on food industries for developing countries	China National Research Institute of Food and Fermentation Industries, Beijing, China	29 September 2008 to 27 November 2008
14.	Processing & preservation of fruit & vegetables during postharvest period	Attaturk Central Horticultural Research Institute (ACHRI), Yalova, Turkey.	26 May 2008 to 06 June 2008

6. Professional Award/Recognition/Honor (if any):

SL.	Name of the Award/ Recognition/Honor	Awarded by	Year
01.	BHEARD Fellowship	USAID, USA	2013
02.	Best Paper Award	Bangladesh-India Joint Scientific Conference	2020
03.	Best Paper Award	Agricultural Engineering Division, Engineering	2022

7. Language Proficiency:

SL.	Language	Reading	Writing	Speaking	Listening

1.	English	Excellent

8. Computer and Other Skills (if any):

SL.	Detailed Information
01.	Data Analysis: SPSS and Mstatc
02.	Computer Skill for Data Management, Analysis, Reporting and use of Internet
03.	Research Methodology
04.	Data analysis using 'R' and SAS software
05.	Administration, Office Management and Communication
06.	Procurement and Financial Management

9. Publications in National/International Journals (if any): Last 5 years

SL.	Title with Author(s)	Journal, with Vol. Number, PP, Year of Publication and Country
01.	Exogenous ethylene for uniform mango ripening in low-cost ripening chamber. **Chowdhury, M.G.F**., Islam, R., Khan, M.H.H., Shozib, H.B., Molla, M.M., Kabir, M.S., Uddin, M.I., and Khatun, A.	Asian Australas. J. Food Saf. Secur. 9(2): 57-66; 2025, Bangladesh.
02.	Salt industry by-products on lettuce growth and yield in hydroponic culture. Islam, M.S., Rahman, M.J., Islam, R., Ullah, M.Z., Biswas, P., and **Chowdhury, M.G.F.**	Asian Australas. J. Food Saf. Secur. 9(2): 67-76, 2025, Bangladesh.
03.	Evaluation of Starch Properties of Whole Grain Pigmented Maize Grown in Bangladesh. Tabassum, N., Hossain, A., **Chowdhury, M.G.F.,** and Urmi, T.H.	Starch. 1-7; 2025, Italy.
04.	Nutritional Composition, Mineral Profile, Bioactive Phytochemicals, and Antioxidant Activities of Selected Edible Weeds: A Comprehensive Analysis. Kamal, M.K., Haque, S., Suvo, T.K., Akter, P., Mia, M.S., Shah, M.S.M.S., Islam, M.N., **Chowdhury, M.G.F.**	J. Food Science & Nutrition. 13(7): 1-14; 2025.
05.	Fortification of lentil chips with multiple vitamins and minerals using hot extrusion technology: effects of moisture, extrusion temperature, conditioning, and storage techniques. Molla, M.M., Dey, B.C., Khan, M.H.H., Sabuz, A.A., **Chowdhury, M.G.F.,** Shahinuzzaman,	Applied Food Research. 5(2):101305; 2025; Elsevier (publisher).

Annexure-I

SL.	Title with Author(s)	Journal, with Vol. Number, PP, Year of Publication and Country
	M., Khatun, A., Salam, M.A., Khaldun, A.B.M., Bhowmik, P., Sharp, A., Podder, R., and Ifran-Al-Rafi.	
06.	Effects of frying temperature-time combination on physicochemical, bioactive compounds changes and storage life of vacuum fried jackfruit chips. **Chowdhury, M.G.F.,** Khan, M.H.H., Molla, M.M., Alam, M., Islam, R., and Shikder, M.F.H.	South Asian J. Agric. 10 (1 & 2): 36-46; 2024; Bangladesh.
07.	Decorticated and non-decorticated BARI lentil varieties: An ample source of essential nutrients, minerals and bioactive compounds. Molla, M.M., Khan, M.H.H., Dey, B.C., Sabuz, A.A., **Chowdhury, M.G.F.,** Shahinuzzaman, M., Khatun, A., Salam, M.A., Khaldun, A.B.M., Bhowmik, P. and Podder, R	Food Chemistry Advances. 5: 1-12; 2024; Elsevier (publisher).
08.	Effect of different cooking oils and methods on physicochemical, nutritional, and microbial safety for mixed vegetables focusing on Bangladesh. Molla, M.M., Dey, B.C., Khan, M.H.H., Sabuz, A.A., **Chowdhury, M.G.F.,** Pervin, S., Alam, M., Khatun, A., Pathan, M.S. and Shaikh, M.A.A.	International Journal of Food Science and Technology. 59: 6543–6557; 2024; Australia
09.	Comparison of physicochemical composition, antioxidant activity and common phytochemicals of selected BARI mango varieties and commercial cultivar, langar. Sabuz, A.A, Molla, M.M., Khan, M.H.H., **Chowdhury, M.G.F.,** Pervin, S., Alam, M., Khatun, A., Al-Rafid, I., and Al-Zihad, R.	Food Chemistry Advances. 4(1): 1-12; 2024; Elsevier (Publisher)
10.	Impacts of drying on physicochemical properties, bioactive compounds, antioxidant capacity, and microstructure of jackfruit seed flour. Kamal, M.M., **Chowdhury, M.G.F.,** Shishir, M.R.I., Sabuz, A.A., Islam, M.M., and Khan, M.H.H.	Biomass Conversion and Biorefinery. 1-17; 2023; Springer (Publisher, Germany)

Annexure-I

SL.	Title with Author(s)	Journal, with Vol. Number, PP, Year of Publication and Country
11.	Health-promoting potential of millet: A Review. Sabuz, A.A., Rana, M.R., Ahmed, T., Molla, M.M., Islam, N., Khan, H.H., **Chowdhury, M.G.F**., Zhao, Q., and Shen, Q.	Separations. 10(2):1-17; 2023; MDPI (Publisher-Basel, Switzerland)
12.	Effect of honey and lemon juice on the physicochemical, nutritional, microbial and antioxidant properties of guava–pineapple jelly during storage periods. Molla, M.M., Sabuz, A.A., Khan, M.H.H., **Chowdhury, M.G.F.,** Miaruddin, M., Alam, M., Khatun, A.	Discover Food. 2(31): 1-30; 2022. Springer Nature (Publisher)
13.	Physico-functional and nutritional properties of pigmented and non-pigmented maize available in Bangladesh. Subrin, S., Islam, M.F., Satter, M.A., Rahman, J., Zannat, M.S., **Chowdhury, M.G.F.,** and Hossain, M.	Bangladesh J. Bot. 51(3): 589-596; 2022; Bangladesh
14.	Physicochemical properties and shelf life of osmotically dehydrated jackfruit slices. **Chowdhury, M.G.F**., Khan, M.H.H., Molla, M.M., Sabuz, A.A., Miaruddin, M., Shahjahan, M., Pervin, S., Rahman, M., and Rahman, M.H.	IOSR-JESTFT. 16(2): 47-55; 2022; India.
15.	Optimization of processing parameters for fresh-cut tender jackfruit. **Chowdhury, M.G.F.**, Miaruddin, M., Rahman, M.M., and Khan, M.H.H.	J. Agril. Engineering. 44/AE/2:47-53; 2022; Bangladesh
16.	Chemical composition, bioactive compounds, antioxidants potential and mycotoxin of minor exotic archidendron pauciflorum fruit with the focus to Bangladesh. Molla, M.M., Kamal, M.M., Sabuz, A.A., **Chowdhury, M.G.F.,** Khan, M.H.H., Khatun, A., Miaruddin, M., Zashimuddin, M., and Islam, M.M.	Biocatalysis and Agricultural Biotechnology. 34(3): 1-7; 2021; Elsevier (Publisher)
17.	Effect of Orange Peel Concentration on the Development of Sapota Marmalade in Terms of Proximate and Nutritional Composition and Consumer Preferences. **Chowdhury, M.G.F.,** Alam, M., Choudhury, A.K., and Chandra, P.S.	Journal of Agricultural Science and Food Technology. 7(4): 57-65; 2021; India (Publisher-Pearl Research Journals)

10. Publication of Book(s) (if any):

SL.	Title of the Book	Publisher	Year
01.	Fruits and Vegetables Processing	PHTD, BARI, Gazipur	2006
02.	Postharvest technology on packaging & transportation of fruits & vegetables	PHTD, BARI, Gazipur	2008
03.	Green mango processing and preservation	PHTD, BARI, Gazipur	2021
04.	Processing Technology of Major Fruits	PHTD, BARI, Gazipur	2023
05.	Products Catalogue of jackfruit	PHTD, BARI, Gazipur	2024
06.	Integrated washing and waxing machine of fruits and vegetables	PHTD, BARI, Gazipur	2024
07.	Commercial technology of Fruits and Vegetables	PHTD, BARI, Gazipur	2024
08.	Vacuum fried chips products	PHTD, BARI, Gazipur	2025

11. Publications in National and International Conference/Seminar (if any):

SL.	Title of the Paper with Author(s)	Name of the Proceedings, PP, Year and Country
01.	Quality without affecting ascorbic acid content of white bell peppers (*Capsicum annuum* L.); Simonne, A.H., C.M. Moore, N.R. Green, E.H. Simonne, **M.G.F. Chowdhury**, J.K. Brecht, R.D. Hagenmaier, F.M. Woods and R.R. Eitenmiller.	Florida State Hort. Soc. 127: 147–151, 2014; USA
02.	Present status of Postharvest handling, processing & marketing of fruits & vegetables; Shahjahan, M., M. Miaruddin, **M.G.F. Chowdhury** and M.M. Rahman.	National workshop on postharvest handling & processing of fruits & vegetables towards attaining Food Security held at BARI, on 29th June 2008. P: 1-9; Bangladesh
03.	Technology available at BARI for reducing Postharvest losses of fruits & vegetables; Miaruddin, M., M. Shahjahan, M.M. Rahman and **M.G.F. Chowdhury.**	National workshop on Postharvest handling & processing of fruits & vegetables towards attaining Food Security held on 29th June 2008. P: 21-40; Bangladesh
04.	Preservation of fruits & vegetables by semi-processed methods; Shahjahan, M., M. Miaruddin, M.A. Islam and **M.G.F. Chowdhury.**	International workshop on Agro-processing techniques of fruits & vegetables for Income Generation, held at BRAC Center Inn, Dhaka, Bangladesh on 28-30th March 2005. P: 75-83; Bangladesh

05.	Hot water treatment and coatings to modify internal atmosphere of navel orange as determined by respiration rate, gas exchange and sensory quality; **Chowdhury, M.G.F**., J.K. Brecht, M.A. Ritenour and C.A. Sims.	ASHS Annual Conference, Atlanta, Georgia, USA on August 10, 2016; USA
06.	Can appearance, nutritional quality, and shelf life of Navel orange fruit be enhanced by a postharvest heat treatment? **Chowdhury, M.G.F**., J.K. Brecht and M.A. Ritenour.	FSHS 129th Annual Meeting, Stuart, Florida, USA on June 13, 2016; USA

12. Supervision of Theses/Projects (if any):

SL.	Academic Program	Title	Awarding Year
01.	MS Thesis	Evaluation of starch properties of whole grain pigmented maize	2025
02.	Industrial Placement Program	Energy dense tomato leather	2023
03.	Thesis	Analyzing the quality of packets and recommending a new packet design for jackfruit chips	2022

13. Professional Body Membership/Fellowship/Other Noteworthy Affiliations (if any):

SL.	Description	Year
1	Life Member, American Alumni Association (AAA), Dhaka	2018
2	Life Member, Institution of Engineers Bangladesh (IEB)	2016
3	Life Member, Krishibid Institution of Bangladesh (KIB)	2016
4	Member, American Society of Horticultural Science (ASHS)	2014
5	Member, International Society of Horticulture Science (ISHS)	2014
6	Member, Florida State Horticultural Society (FSHS)	2013
7	Member, Bangladesh Academy of Science (BAS)	2008
8	Life Member, Bangladesh Society of Agricultural Engineers (BSAE)	2008
9	Member, Bangladesh Agricultural Research Institute Scientists Association (BARISA)	2004

14. Other Necessary Information (if any):

- Academic Member for updating and developing courses
- Academic Member for updating and developing courses
- Reviewer of Peer-reviewing Journal
- Member of Expert poll on Scientific Article/Technology
- Member of Policy Formulation Committee on GAP regulation
- Member of BFSA for BFS standards harmonization

Annexure-I

- Postharvest Management, Storage and Agro-Processing Expert of FAOBD
- Popular writer of Newsletter, Magazine and National Newspaper
- Discussant of different print & electronic media on Agro-processing & Entrepreneurial
- Paten submission for agro-processing machinery and technology (o4)
- Engagement to direct operating project for technology development (12)

15. Name with affiliations, telephone numbers and email addresses of two referees who are not related to the applicant:

	Reference 1	**Reference 2**
Name	Dr. Md. Shahjahan	Dr. Md. Abdul Alim
Designation	Professor	Professor
Organizations	German University Bangladesh, Gazipur	BAU, Mymensingh
Mobile	01716174288	01732252229
Email Address	shah_phd@yahoo.com	maalim07@yahoo.com

I hereby confirm that all the information provided in my application is accurate, complete, and truthful to the best of my knowledge and belief. I have not hidden any relevant details or misrepresented any information. I understand that if at any point it is discovered that I have concealed or misrepresented any information or provided false statements, my application/appointment may be rejected or terminated without prior notice or compensation.

Name: **Dr. Md. Golam Ferdous Chowdhury**

Signature of the Applicant:

Date: **03/02/2026**

Annexure-I

Remarks (For Official Use Only)	
Head of the Department	
Dean of the Faculty	