SHORT CURRICULUM VITAE: Y.V.A.J.K. Vidanarachchi

PERSONAL INFORMATION

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Qualifications:

PhD (Microbiology), University of New England, Australia
MSc in Food Science, Memorial University of Newfoundland, Canada
BSc (Hons), University of Peradeniya, Sri Lanka

Employment:

2019-2022	Visiting Scholar and Researcher, Department of Analytical Chemistry, Uppsala University, Uppsala, Sweden
1996 – present	Lecturer/Senior Lecturer/Professor/Researcher, Department of Animal Science, University of Peradeniya, Sri Lanka
2007 – present	Senior Lecturer, Board of Study in Food Science and Technology and Board of Study in Animal Science, Postgraduate Institute of Agriculture, University of Peradeniya, Sri Lanka
2014, April - 2014, July & 2018, April- 2018, July	Erasmus Mundus Food of Life Scholar and Erasmus Mundus Mobility Scholar, Department of Molecular Science (then Dept. of Food Sciences), Swedish University of Agricultural Sciences, Uppsala, Sweden
2012-2013	Postdoctoral Researcher, Department of Molecular Sciences (then Dept. of Food Science), Swedish University of Agricultural Sciences, Uppsala, Sweden

Relevant external responsibilities:

- Coordinator and Visiting Scientist, Erasmus Mundus Mobility Scholar
  Department of Analytical Chemistry, Uppsala University, Uppsala, Sweden (2019-2023)
- Visiting Lecturer, Department of Medical Laboratory Sciences, Faculty of Allied Health Sciences, University of Peradeniya, Sri Lanka (2017-2019)
- Visiting Lecturer, University of Natural Resources and Life Sciences, Vienna, Austria (2018)
- Research Internee, Industrial Research Limited, Lower Hutt, New Zealand (2003)
- Graduate Research Assistant, Dept. of Applied Microbiology and Food Science, University of Saskatchewan, Saskatoon, Canada (2001-2002).
- Chairperson, Board of Study Animal Science, Postgraduate Institute of Agriculture, University of Peradeniya, Sri Lanka (2018 to 2022)
- Director, Agriculture Education Unit, Faculty of Agriculture, University of Peradeniya, Sri Lanka (January 2020 to date)
- Teaching Assistant, Departments of Biochemistry & Biology, Memorial University of Newfoundland, Canada (1999-2000)

Research leadership and experience (recent, relevant examples):

- 2021-2022, Team Member, “Agroforestry in the tea and coconut sectors”; project coordinated and funded by the Embassy of the Kingdom of the Netherlands in Colombo and the Government of Netherlands through its Netherlands Enterprise Agency (RVO). The project aims to facilitate a public-private partnership to pilot an agroforestry approach in degraded coconut and tea plantations, with the aim to enhance environmental as well as socio-economic sustainability of the production systems at the pilot plantations.
- Local Coordinator and Team Member, Tailor-Made Training and Workshops on Sustainable Feed and Waste Management in the Dairy Industry in Sri Lanka (MAK19LK01). Jointly organized by HollandDoor, Wageningen Livestock Research, Wellantcollege and University of Peradeniya, Sri Lanka (Lisanne Oskam, HollandDoor, The Netherlands, Project Coordinator). January 2020 - June 2021.
- Local Coordinator and Team Member, Tailor-Made Training and Workshops on Sustainable Poultry Sector in Sri Lanka. Jointly organized by Q-Point, HollandDoor, Vetworks, Trouw Nutrition, Netherlands Enterprise Development Agency and University of Peradeniya, Sri Lanka (Mark Boss, Q-Point, The Netherlands, Project Coordinator). March 2022 - December 2023.
- 2016-2019, Sri Lankan coordinator of the International Credit Mobility Programme between Swedish University of Agricultural Sciences, Sweden and Department of Animal Science, Faculty of Agriculture, University of Peradeniya. Successfully granted 92,516 Euro for staff and student mobility between two institutions, 2016 to 2019.
- 2018-2020, Assessing Mineral Deficiency of Crossbred Cows & Minerals in the Natural Feed (Pasture & Fodder) to Improve Fertility in Northern Province and North Western Province, Sri Lanka, Collaborative study between University of Surrey, UK and University of Peradneiya, Sri Lanka.
- 2016- present, Novel approach to improve the omega 6:omega 3 fatty acid ratio in Sri Lanka diets: eggs and broiler meat”, Co-investigator. National Research Council, Sri Lanka, Co-Investigator.
- 2014-2019, Postharvest losses in dairy value chain in Sri Lanka. Collaborative research between Wageningen Livestock Research, The Netherlands and University of Peradeniya, Sri Lanka
- 2017-2018, Investigation of Milk Spoilage Psychrotrophic Bacteria and Their Activities on the Quality of Pasteurized Milk Manufactured from the Milk Collected from Farmer Managed Societies (FMS) in Galaha and Thalatuoya Veterinary Ranges, Sri Lanka.
- 2015-2019, Identification of Prevalence and Pathogens of Sub-clinical Mastitis, Development of an Enzyme Assay System based on Enzymes Found in Milk for Early Detection of Sub-clinical Mastitis. National Research Council, 2015, Co-investigator.
- 2010-2011, A Feasibility Study on Microbiological Analysis of Raw Milk at Different Links of the Procurement & Value Chains to evaluate the Suitability of Raw Milk for the Proposed Two Milco Ultra High Temperature (UHT) Treatment Plants in Collaboration with Milco (Pvt) Ltd. Rs. 1.25 million had been granted to carry out the above mentioned feasibility study under the Sri Lanka Association of Animal Production (SLAAP) Industry Collaboration Activities in Thamankaduwa, Coconut Triangle, Western Region and Central Region of the Milco Milk Collection Networks, Sri Lanka.
- 2010-2012, Evaluation of suitability of lentils (*Lens culinaris* L.) as a micronutrient supplement and a binder in emulsified sausages and ovo-vege fingers. Collaborative study between Dept. of Animal Science, University of Peradeniya, Sri Lanka and University of Saskatchewan, Saskatoon, Canada. This project was funded by the Saskatchewan Pulse Growers Association, Canada.
- 2010-2014, Networking for Local and Transnational Development: Establishing Micro and Small Multi Sector Businesses in Sri Lanka: Establishment of a Dairy Farmers Network and a Milk Processing Unit”, Funded by the Italian International Organization (Instituto Cooperazione Economica Internazionale-ICEI, Organizzazione per lo sviluppo globale di comunita in Paesi extraeuropei-Onlus OVERSEAS and Centro Turistico Studentesco e Giovanile CTS) and the University of Milan in Italy.

Selected relevant publications:

H-index 24 (Google Scholar); i10-Index 43; citations ~ 5473.

Jayantha, J.B.S.K., **Vidanarachchi, J.K**, Jonas Bergquis, and Kumari A. Ubhayasekera. 2023. A Fast Ultra Performance Supercritical Fluid Chromatography-Tandem Mass Spectrometric Method for Profiling of Targeted Phytosterols. Journal of Chromatography B. Available at SSRN: https://ssrn.com/abstract=4345487 or http://dx.doi.org/10.2139/ssrn.4345487

Hasitha Priyashantha, C.S. Ranadheera, Tharindu R.L. Senadheera, H.T.M. Hettiarachchi, Shishanthi Jayarathna, and **Janak K. Vidanarachchi**. 2023. Edited by Ramadan, M.F. Use of Proteolytic Activity of *Ficus carica* in Milk Coagulation. In Fig (*Ficus carica*) Production, Processing and Properties. Springer Nature, Switzerland, pp: 745-764.

Weerasingha V., Priyashantha H., Ranadheera C.S., Prasanna P, Silva P. and **Vidanarachchi J.K.** 2022.Harnessing the untapped potential of indigenous cow milk in producing set-type yoghurts: case of Thamankaduwa White and Lankan cattle. Journal of Dairy Research https://doi.org/10.1017/ S0022029922000693.

Viraj Weerasingha, Hasitha Priyashantha, Chaminda Senaka Ranadheera, Pradeep Prasanna, Pradeepa Silva, **Janak K. Vidanarachchi** and Monika Johansson. 2022. Milk Coagulation Properties: A Study on Milk Protein Profile of Native and Improved Cattle Breeds/Types in Sri Lanka. Dairy, 2022, 3, 710–721. https://doi.org/10.3390/dairy3040049.

Udayakumar S., Rasika D.M.D., Priyashantha H., **Vidanarachchi J.K**., and Ranadheera, C.S. 2022. Probiotics and Beneficial Microorganisms in Biopreservation of Plant-Based Foods and Beverages. Applied Sciences 2022, 12, 11737. https://doi.org/10.3390/app122211737.

A.M.N.L. Abesinghea., **J.K. Vidanarachchi**., N. Islam., M.A. Karim. 2022. Effects of ultrasound on the fermentation profile and metabolic activity of lactic acid bacteria in buffalo's (*Bubalus bubalis*) milk. Innovative Food Science & Emerging Technologies. Available online 30 May 2022, 103048.

Warshi S. Dandeniya, Erandi M. Herath, Ayesh M. Lowe, Mathaniga Kasinthar, Rasika N. Jinadasa, **Janak K. Vidanarachchi**, and Thusith S. Samarakone. 2022. Antibiotic use in commercial broiler chicken farming and its consequential resistance development in root colonizing bacteria of carrot grown in manure-applied soils in a middle-income country. Canadian Journal of Soil Science. 00: 1–11 (2022) dx.doi.org/10.1139/cjss-2021-0001.

Wijayawardana D.A.H.D., Prabashwari, T.I.G., **Vidanarachchi, J.K.** and Himali, S.M.C. 2022. Development of a spent cinnamon bark- incorporated egg box and analysis of its effectiveness on internal quality characteristics of chicken eggs. J. Food Process Preserv. 2022;00:e16619. wileyonlinelibrary.com/journal/jfpp., 1 to 12 https://doi.org/10.1111/jfpp.16619

Adikari, A.M.M.U., Priyashantha, H., Disanayaka, J.N.K., Jayatileka, D.V., Kodithuwakku, S.P., Jayatilake, J.A.M.S., **Vidanarachchi, J.K**., 2021. Isolation, identification and characterization of *Lactobacillus* species diversity from *Meekiri*: traditional fermented buffalo milk gels in Sri Lanka, Heliyon, Volume 7, Issue 10, October 2021, e08136 https://doi.org/10.1016/j.heliyon.2021.e08136.

Priyashantha, H., C.S. Ranadheera, C.S., Rasika, D.M.D., and **Vidanarachchi Janak K.** 2021. Traditional Sri Lankan Fermented Buffalo (*Bubalus bubalis*) Milk Gel (*Meekiri*): Technology, Microbiology & Quality Characteristics. Journal of Ethnic Foods. (2021) 8:27. https://doi.org/10.1186/s42779-021-00105-4

D.M.D. Rasika, **Janak K. Vidanarachchi**, Selma F. Luiz, Denise Rosane Perdomo Azeredo, Adriano G. Cruz and Chaminda Senaka Ranadheera (2021) Probiotic Delivery through Non-Dairy Plant-Based Food Matrices. Agriculture, 2021, 11, 599. https://doi.org/10.3390/agriculture11070599.

Dilshani Weragama., Viraj Weerasingha., Lakmini Jayasumana., Jayantha Adikari., **Janak K. Vidanarachchi** and Hasitha Priyashantha. 2021. The physicochemical, microbiological, and organoleptic properties and antioxidant activities of cream cheeses fortified with dried curry leaves (*Murraya koenigii* L.) powder. Food Science & Nutrition 2021;00:1–11. DOI: 10.1002/fsn3.2551.

Lalith Suriyagoda., Anoma Janaki Mohotti., **Janak K. Vidanarachchi**., Suranga P. Kodithuwakku., Madushani Chathurika., Pradeepa C. G. Bandaranayake., Alistair M. Hetherington and Chalinda K. Beneragama (2021) “Ceylon cinnamon”: Much more than just a spice. Plant People Planet. DOI: 10.1002/ppp3.10192.

Ranga Madushan., **Janak K. Vidanarachchi**., P.H.P. Prasanna., Shanika Werellagama., and Hasitha Priyashantha. 2021. Use of natural plant extracts as a novel microbiological quality indicator in raw milk: An alternative for resazurin dye reduction method. LWT Food Science and Technology, 144:11122. https://doi.org/10.1016/j.lwt.2021.111221.

Dissanayake M.D. Rasika., **Janak K. Vidanarachchi**., Ramon Silva Rocha., Celso F Balthazar., Adriano G Cruz., Anderson S Sant’Ana., Chaminda Senaka Ranadheera (2021) Plant-based milk substitutes as emerging probiotic carriers. Current Opinion in Food Science, 38:8-20.

W.V.V.R. Weerasingha., C.S. Ranadheera., P.H.P. Prasanna., G.L.L.P. Silva and **J.K. Vidanarachchi** (2021) Probiotic Viability and Physicochemical Properties of Set-Yoghurt Made of Indigenous and Exotic Cow Milk. Tropical Agricultural Research (2021) 32(1): 39-48.

A.M.N.L. Abesinghe., Hasitha Priyashantha., P.H.P. Prasanna., Maheshika S. Kurukulasuriya., C.S. Ranadheera and **J.K. Vidanarachchi** (2020) Inclusion of Probiotics into Fermented Buffalo (*Bubalus bubalis*) Milk: An Overview of Challenges and Opportunities. Fermentation 2020, 6, 121; doi:10.3390/fermentation6040121.

D.M.D. Rasika, M.A.D.D. Munasinghe, **J.K. Vidanarachchi**, Adriano Gomes da Cruz, S. Ajlouni, and C.S. Ranadheera. (2020) Edited by A. G. Da Cruz., E. S. Prudencio., E.A. Esmerino., and M.C. Da Silva. Probiotics and prebiotics in non-bovine milk. Advances in Food and Nutrition Research, Probiotic and Prebiotics in Foods: Challenges, Innovations and Advances. Academic Press, MA, USA. 339-375.

Ranadheera, C. S., Prasanna, P. H. P., Pimentel, T. C., Azeredo, D. R. P., Rocha, R. S., Cruz, A. G., **Vidanarachchi, J. K**., Naumovski, N., McConchie, R., & Ajlouni, S. 2020. Microbial Safety of Nonalcoholic Beverages. In A. M. Grumezescu, & A. M. Holban (Eds.), Safety Issues in Beverage Production (Vol. 18, pp. 187-221). (Safety Issues in Beverage Production). Elsevier. https://doi.org/10.1016/b978-0-12-816679-6.00006-1.

P.G.A.S. Warnasooriya, W.A.P. Weerakkody, N.A.S.P. Nissanka and **J.K. Vidanarachchi**. 2020. Assessment of Productivity and Income Generation from Rural Agricultural Systems in the Mid-country Wet Zone of Sri Lanka-A Case Study. Asian Journal of Advances in Agricultural Research. 12(1): 11-20, 2020; Article no.AJAAR.53284ISSN:2456-8864.

C.S. Ranadheera, P.H.P. Prasanna and **J.K. Vidanarachchi** (2020) Applications of Biotechnology in Seafood Production and Processing. Encyclopaedia of Marine Biotechnology: Five Volume Set, First Edition. Edited by Se-Kwon Kim. John Wiley & Sons Ltd. pp: 2845-2865.

Shishanthi Jayarathna., Hasitha Priyashantha., Monika Johansson., **Janak K. Vidanarachchi**., Barana C. Jayawardana., Ruvini Liyanage (2020) Probiotic enriched fermented soy-gel as a vegan substitute for dairy yoghurt. Journal of Food Process Preservation. https://doi.org/10.1111/jfpp.15092. 1-10.

Abesinghe A.M.N.L., Islam N., **Vidanarachchi J.K**., Prakash S., Silva K.F.S.T. and Karim M.A. (2020). Effects of Ultrasonication on the Physicochemical Properties of Milk Fat Globules of *Bubalus bubalis* (Water Buffalo) Under Processing Conditions: A Comparison with Shear Homogenization. Innovative Food Science and Emerging Technologies 59. January 2020, 102237. https://doi.org/10.1016/j.ifset.2019.102237.

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J.K. Vidanarachchi., H.M.M. Chathurika., Hasitha M. Dias., Korale Gedara P., G.L.L.P. Silva., E.R.K. Perera and A.N.F. Perera. 2019. Dairy Industry in Sri Lanka: Current Status and Way Forward for a Sustainable Industry. Sri Lanka Association of Animal Production, Peradeniya, Sri Lanka.

Pavithra S., **Vidanarachchi J.K**., Sarmini, M., and Premararatne S. (2019). Chemical composition and gross energy content of commonly available feedstuff in Sri Lanka. Journal of the National Science Foundation of Sri Lanka. 47(1): 79-87.

Jayawardana, B.C., Chathurika, W.V.A.H., **Vidanarachchi, J.K**., Chandika, S.D.M.P. and Liyanage, R. (2019). Onion (*Allium cepa*) suppresses the Lipid Oxidation and Improves the Sensory Quality of Cooked Pork Sausages. International Journal of Livestock Research 9 (3): 41-48.

Sathees, D., **Vidanarachchi, J.K**, Himali, S. M. C. (2019). Enrichment of Omega-3 Fatty Acids Using Urea Complexation Method to Enhance the Nutritive Value of Stingray Fish (*Dasyatis sephen* F.) Liver Oil. International Journal of Trend in Scientific Research and Development Journal (5): http://repo.lib.jfn.ac.lk/ujrr/handle/123456789/1257.

Lowe, W.A.M., Samarakone, T.S., **Vidanarachchi, J.K**., Dandeniya, W.S. and Edirisinghe, N. (2019). Antibiotic Residue Free Broiler Meat: Prevalence of Antibiotic Residues in Broiler Meat and Resistant Bacteria in Poultry Litter in Sri Lanka and Awareness on Antibiotic Usage. International Journal of Food and Nutritional Sciences (8) 4: 34-40.

Weerasingha W.V.V.R., **Vidanarachchi J.K.,** Gunawardena M., and Weerasooriya R. (2019). Analysis of Physicochemical Properties and Functional Quality Attributes of Shelf Available Milk Powders in Sri Lanka. International Journal of Food and Nutritional Sciences, Vol. 8 (1), pp. 11-19.

Gayani M.S. Lokuge., **Vidanarachchi, J.K**., Thavarajah, P., Siva, N., Thavarajah, D., Liyanage, R., Balasooriya, N and Alwis, J. (2018). Prebiotic carbohydrate profile and in vivo prebiotic effect of pumpkin (*Cucurbita maxima*) grown in Sri Lanka. Journal of the National Science Foundation of Sri Lanka. 46 (4): 477–485.

Prasanna, P.H.P., Ranadheera, C.S., and **Vidanarachchi, J.K**. (2018). Microstructural Aspects of Yogurt and Fermented Milk., in Mamdouh Mahmoud Abdel Rahman El-Bakry., Antoni Sanchez Bhavbhuti M. Mehta (Eds.), Microstrcuture of Dairy Products. Pp. 181-208. John Wiley & Sons Ltd., UK.

Chaminda Senaka Ranadheera., **Janak K. Vidanarachchi**., Ramon Silva Rocha., Adriano G. Cruz and Said Ajlouni. (2017). Probiotic Delivery through Fermentation: Dairy vs. Non-Dairy Beverages: Review. Fermentation. file:///C:/Users/user/Downloads/fermentation-03-00067%20(1).pdf. 17 pages.

Li, S., Johansson, M., **Vidanarachchi, J.K.,** Pickova, J. and Zamaratskaia, G. (2017). Determination of biogenic amines in aerobically stored beef using high-performance thin-layer chromatography densitometry, Acta Agriculture Scandinavica, Section A- Animal Science, DOI: 10.1080/09064702.2017.1315455, 1-7.

Liyanage, R., Kiramage, C., Visvanathan, R., Jayathilake, C., Weththasinghe, P., Bangamuwage, R., Jayawardana, B.C. and **Vidanarachchi, J**. (2017). Hypolipidemic and hypoglycemic potential of raw, boiled, and sprouted mung beans (*Vigna radiata* L. Wilczek) in rats. Journal of Food Biochemistry. 2017; e12457. https://doi.org/10.1111/jfbc.12457 PP: 1-6.

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Abeykoon, C.D., Rathnayake, R.M.C., Johansson, M., Silva, G.L.L.P., Ranadheera, C.S., Lundh, Å. and **Vidanarachchi, J.K.** (2016). Milk coagulation properties and milk protein genetic variants of three cattle breeds/types in Sri Lanka. International Conference of Sabaragamuwa University of Sri Lanka 2015 (ICSUSL 2015), Procedia Food Science 6: 348-351.

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Language Competencies:

Language	Understanding		Speaking		Writing
	Listening	Reading	Spoken Interaction	Spoken Production	
Sinhala (C1/C2)	Very Good	Very Good	Very Good	Very Good	Very Good
English (C1/C2)	Very Good	Very Good	Very Good	Very Good	Very Good
Tamil (B1/B2)	Good	Good	Good	Good	Good
Swedish (A1/A2)	Basic user	Basic user	Basic user	Basic user	Poor

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user
Common European Framework of Reference for Languages

Communication skills

Full professional proficiency in communication skills (both verbal and non-verbal), presentation skills and negotiating skills of English language gained through working in countries such as Canada, Australia, Austria, New Zealand, Sweden, The Netherlands, United Kingdom, South Korea and presenting scientific communications at international conferences and participating for the workshop on "Presentation Skills" conducted by Econnect Communication, Brisbane, Australia.

Organisational/ managerial skills

Good command of organizing, planning and team working skills obtained by working as a coordinator of annual general convocation, annual research sessions, undergraduate research sessions, and annual staff get-togethers.

Research collaborations overseas and local

- Sri Lankan coordinator of the International Credit Mobility Programme between University Uppsala, Sweden and Department of Animal Science, Faculty of Agriculture, University of Peradeniya, Sri Lanka. Grant provided by the European Union for Staff and student exchange between two Universities from 2019-2022.
- Sri Lankan coordinator of the International Credit Mobility Programme between Swedish University of Agricultural Sciences, Sweden and Department of Animal Science, Faculty of Agriculture, University of Peradeniya. Successfully granted 92,516 Euro for staff and student mobility between two institutions, 2016 to 2019.

- Coordinator of the Erasmus+ bilateral agreement between University of Natural Resources and Life Sciences, Vienna, Austria and Faculty of Agriculture, University of Peradeniya. Student and teaching staff mobility between two institutions, 2016-2018.
- Research collaborations with Wageningen University and Research, The Netherlands.
- Support for the dairy sector appraisal study "Old Friends New Trends", Emerging Business Opportunities in the Dairy Sector of Sri Lanka, in 2014 for the Royal Netherlands Embassy in Sri Lanka.
- Collaboration in a survey on post-harvest losses project in dairy sector in Sri Lanka (2014-2016), which is part of IPOP programme 'Sustainable and Smart Food Supply', by providing contacts and student support, and participating in sampling and testing, and reporting.
- Co-writer of 3 tailor made trainings proposals in the NUFFIC Netherlands fellowship programme. Joint-coordinator for one tailor made training (TMT) that was implemented for senior staff of the National Livestock Development Board of Sri Lanka.
- Research collaborations with Dr. Dil Thavarajah; researcher in Canada, Assistant Professor in North Dakota State University, North Dakota, and Clemson University, South Carolina, USA for more than 10 years.
- Research collaboration with Food Technology Section, Industrial Technology Institute (ITI) for following two projects.
- A study on the polysaccharides of coconut kernel as a functional food and its blood cholesterol and blood glucose lowering effects on human/animal subjects, 2008
- Utilization of coconut residue as a source of lactic acid bacteria, 2008-2011

Awards/Scholarships/Fellowships Received

- Top five (5) Sri Lankan Scientists in Agriculture Discipline having high h-index (2014 National Research Council awards).
- Fellowship from the Netherlands Fellowship Programmes (OKP) of the Netherlands Government to attend a training programme on Milking to Potential at the Wageningen Center for Development Innovation, Wageningen University and Research, The Netherlands – 2019.
- Erasmus Mundus Food of Life (EMFOL) Travel Grant, EMFOL Alumni Conference for Visiting Scholars, Copenhagen, Denmark - August 2016.
- National Science Foundation International Travel Grant to attend the 9th NIZO Dairy Conference, Papendal, The Netherlands - October 2015.
- Erasmus Mundus Food of Life Visiting Scholar Fellowship from the Faculty of Science, University of Copenhagen, Denmark -2014.
- Presidential awards for scientific publications- 2009, 2015, 2016, 2017.
- National Research Council Merit awards for scientific publications 2010 and 2013.
- Postdoctoral Research Fellowship from the Department of Food Science, Swedish University of Agricultural Sciences, Uppsala, Sweden - 2012-2013
- Fellowship from the Netherlands Fellowship Programmes (NFP) of the Netherlands Government to attend a training programme on Food Industry

and Agribusiness at the Wageningen International, The Netherlands – 2007.

- Keith and Dorothy Mackay Scholarship from the University of New England, Australia – 2005.
- Australian Cooperative Research Centre Top-Up Scholarship for Doctor of Philosophy Studies - January 2005-June 2006.
- British Poultry Science Association Travel Scholarship - September 2005.
- International Postgraduate Scholarship (IPRS) and University of New England Research Assistantship for Doctor of Philosophy Studies, University of New England, Armidale, Australia - 2003-2006.
- Dollie Hantelman Postgraduate Scholarship, College of Agriculture, University of Saskatchewan, Saskatoon, Canada – 2002.
- Fellow of the School of Graduate Studies, Memorial University of Newfoundland, Canada-1999 and 2000.
- Canadian International Development Agency (CIDA) Marine Science Scholarship from the School of Graduate studies, Memorial University of Newfoundland, Canada in recognition of outstanding achievement and pursuit of excellence by a student at the graduate level-1999.
- Graduate Research Assistantship, Department of Biochemistry, Memorial University of Newfoundland, Canada (1999 and 2000).
- Professor R. R. Appaduri Memorial prize for the best performance in Animal Science, Faculty of Agriculture, University of Peradeniya, Sri Lanka -1995.
- Sri Lanka Government Grade Five Scholarship.