



Department of Food Science and Technology
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CHATHURIKA JAYASEKARA

EMPLOYMENT

- **Lecturer (Probationary)**, Department of Food Science and Technology, University of Peradeniya, Sri Lanka
10th July 2023 Up to date **(01 year & 02 months)**.
- **Lecturer**, Department of Applied and Natural Sciences, University College of Matara, Sri Lanka
16th April 2019 - 07th July 2023 **(04 years & 04 months)**.
- **Lecturer (Probationary)**, Department of Applied and Natural Sciences, University College of Matara, Sri Lanka
16th April 2016 - 16th April 2019 **(03 years)**.
- **Quality Assurance Manager**, Manchiee De Coco Products PLC, Sri Lanka
November 2015 - April 2016 **(06 months)**.
- **Graduate Teaching Assistant**, Department of Food Science and Technology, University of Peradeniya, Sri Lanka
February 2015 – November 2015 **(10 months)**.
- **Team member**, Global GAP Certification Implementation Team, Walters Bay Teas, Sri Lanka
January 2014 - August 2014 **(Part time: 08 months)**.
- **In plant trainee**, Ceylon Cold Stores PLC, Sri Lanka
October 2010 – November 2010 **(01 months)**.

PROFESSIONAL QUALIFICATION

Registered Nutritionist (Sri Lanka Medical Council): Reg.No.286

EDUCATION

Post Graduate Institute of Agriculture, University of Peradeniya, Sri Lanka

M.Sc.in Food and Nutrition (March 2017)

Faculty of Agriculture, University of Peradeniya, Sri Lanka

B.Sc.(Hons) in Food Science and Technology (December 2014)

Second class honours upper division

International College of Business and Technology (ICBT), Sri Lanka

Diploma in Human Resources Management, (December 2012)

Distinction pass

Girls' High School, Kandy, Sri Lanka

PATENT

LK/P/1/22818- Natural umami flavor from dehydrated and roasted ingredients

PUBLICATIONS

Book Chapter (n=01)

Jayasekara, C., Mendis, E. and Kim, S., 2020. Seafood in the human diet for better nutrition and health. [Book chapter]: Encyclopedia of Marine Biotechnology, pp.2939–2959.

Working paper

Advancements in Vanilla Postharvest Processing: Maximizing Vanillin Content.

Conference Proceedings (n=03)

Jayasekara, J.M.C.M. and Samarakoon, S.M.C.S., 2021. The potential contribution of soy isoflavones in the health of menopausal women, revealing the avenues for the soy food manufacturing industry. [Full Paper] International Research Symposium – 2021, University of Vocational Technology, Sri Lanka, pp.366-371.

Jayasekara, J.M.C.M., 2021. Usage of domestic refrigerators for safe food storage among Sri Lankan families. [Full Paper] International Research Symposium – 2021, University of Vocational Technology, Sri Lanka, pp.372-379.

Jayasekara, J.M.C.M., Illeperuma, D.C.K. and Shanthini, R., 2015. Effect of extraction temperature upon the quality of sesame oil, and investigation of factors affecting its marketability in Sri Lanka. [Abstract] Proceeding of the Peradeniya University International Research Sessions, Food, Nutrition and Livestock, Sri Lanka, 19, abstract no. 499.

Google Drive Link:

https://drive.google.com/drive/folders/1caK4bueDc7NwVjLvVZeV5tLW7FujBrT?usp=drive_link

<p>CONFERENCE PRESENTATIONS</p>	<p>Presentations (n=03)</p> <p>Jayasekara, J.M.C.M. and Samarakoon, S.M.C.S., 2021. The potential contribution of soy isoflavones in the health of menopausal women, revealing the avenues for the soy food manufacturing industry. International Research Symposium – 2021, University of Vocational Technology, Sri Lanka.</p> <p>Jayasekara, J.M.C.M., 2021. Usage of domestic refrigerators for safe food storage among Sri Lankan families. International Research Symposium – 2021, University of Vocational Technology, Sri Lanka.</p> <p>Jayasekara, J.M.C.M., Illeperuma, D.C.K. and Shanthini, R., 2015. Effect of extraction temperature upon the quality of sesame oil, and investigation of factors affecting its marketability in Sri Lanka. Proceeding of the Peradeniya University International Research Sessions, Food, Nutrition and Livestock, Sri Lanka.</p>
<p>RESEARCH GRANT</p>	<p>Principal Investigator.</p> <p>Value: 02 million LKR (Approximately 6,200 USD).</p> <p>Title: Assessment of toxic trace metals contamination in free range and commercial broiler chicken liver available in wet market in Central, Western and Eastern provinces in Sri Lanka.</p>
<p>HQP PUBLICATIONS</p>	<p>(n=05) HQP underlined, Corresponding author *</p> <p><u>Jayasinghe D. G. V.</u>, Prasantha B. D. R*., Udayakumara E. M. S. and Jayasekara J. M. C. M., 2024. Utilization of Eggshell Waste as a Calcium Source and Investigation of its Physicochemical Properties. [Abstract & presentation] Proceeding of the Peradeniya University International Research Sessions, Sri Lanka, 25, p.247.</p> <p><u>Kaduruwana D.R.</u>, Madumali P.K.J.H., Samarakoon E.R.J*. and Jayasekara J.M.C.M., 2024. Impact of Heat Moisture Treatment on Morphology and Physicochemical Properties of Starches Extracted from Kiri Ala (<i>Xanthosoma sagittifolium</i>), Hulankeeriyaa (<i>Maranta arundinacea</i>) and Buthsarana (<i>Canna indica</i>). [Abstract & presentation] Proceeding of the Peradeniya University International Research Sessions, Sri Lanka, 25, p.286.</p> <p><u>Kumara I. D. S. U. S.</u>, Jayanath N. Y.*, and Jayasekara J. M. C. M., 2024. Study on the Development of Off flavors and Off-odors in PET Bottled Drinking Water During Storage Using a Trained Sensory Panel. [Abstract & presentation] Proceedings of the Faculty of Agriculture Undergraduate Research Symposium, p.190.</p> <p><u>Sewwandi, R.K.</u>, Jayasekara, J.M.C.M.* and Kumari, E.M.S.H., 2023. Development of a non-dairy mix fruit incorporated ice cream. [Abstract & presentation] Proceeding of the Peradeniya University International Research Sessions, Sri Lanka, 24, p.182.</p>

Submitted full paper

Sewwandi. K.M.N.K., Varunitha. P., Dissanayake. D.M.S.H., **Jayasekara. J.M.C.M.***
Detection of Adulteration in Non-Labeled Chili and Turmeric Powders Available in the Retail Market in the Matara City Area. Paper ID- 06, International Research Symposium 2024, University of Vocational Technology, Sri Lanka.

Working paper

Exploring Natural Remedies and Functional Foods for Managing Recurrent Urinary Tract Infections in Postmenopausal Women: A Bioactive Compound Approach.

Jayasekara. J.M.C.M.*

RESEARCH COLLABORATIONS

Local Collaborators (n=10)

Prof.JK Vidanarachchi, Professor, Department of Animal Science, University of Peradeniya

Prof.BMLDB Suriyagoda, Professor, Department of Crop Science, University of Peradeniya

Prof. PCG Bandaranayaka, Professor, Agriculture Biotechnology Center, University of Peradeniya

Dr. N Pathirana, Lecturer, Department of Zoology, University of Peradeniya

Ms. TIG Prabhashwari, Lecturer, Department of Animal Science, University of Peradeniya

Dr. Shashie Abeywickrema, Senior Lecturer, Department of Food Science and Technology, University of Sri Jayawardanapura

Ms.APHI Abeyhuriya, Lecturer, Department of Food Science and Technology, University of Ruhuna

Prof. BEP Mendis, Professor, Department of Food Science and Technology, University of Peradeniya

Prof. DCK Illeperuma, Senior Professor, Department of Food Science and Technology, University of Peradeniya

Prof. R shanthini, Senior Professor, Department of Chemical and Process Engineering, University of Peradeniya

Active research grant:

Assessment of toxic trace metals contamination in free range and commercial broiler chicken liver available in wet market in central, western and eastern provinces in Sri Lanka.

Working project:

Investigation of Taste and Smell Alterations in Pre-Menopausal and Post-Menopausal Women

Working paper:

Advancements in Vanilla Postharvest Processing: Maximizing Vanillin Content.

Book Chapter:

Jayasekara, C., Mendis, E. and Kim, S., 2020. Seafooc in the human diet for better nutrition and health.: Encyclopedia of Marine Biotechnology, pp.2939–2959.

Undergraduate research supervisors:

Effect of extraction temperature upon the quality of sesame oil, and investigation of factors affecting its marketability in Sri Lanka.

International Collaborator (n=01)

Dr. SMCS Samarakoon, Senior Lecturer, Centre for Applied Science and Primary Industries, Waikato Institute of Technology, New Zealand

The Potential Contribution of Soy Isoflavones in the Health of Menopausal Women, Revealing the Avenues for Soy Food Manufacturing Industry

TEACHING (UNDERGRADUATE)	COURSE (n=12)	BATCH	NO OF STUDENTS	NOTIONAL HOURS
		Design of a food processing factory (BFST 4104)	BFST 2018	48
	Food processing and product development (FT 4102)	FT 2018	20	07
		FT 2017	18	07
	Food process technology (FT 4103)	FT 2018	20	07
		FT 2017	18	07
	Practical in product development (FT 4105)	FT 2018	20	10
		FT 2017	17	10
	Practical in product development (BFST 3201)	BFST 2019	52	20
		BFST 2018	48	20
	Postharvest technology of fruits and vegetables (BFST 3101)*	BFST 2019	52	60
		BFST 2018	48	60
	Food processing for product development (BFST 3105)	BFST 2019	52	08
		BFST 2018	48	08
	Kernel and nut products technology (BFST 2202)	BFST 2019	52	07
		BFST 2020	50	07
	Processing of beverages (BFST 2206)	BFST 2019	52	12
		BFST 2020	50	12
	Agricultural product quality and processing (FT 2101)**	ATM 2020	220	30
	Food preservation (BFST 1205)	BFST 2021	51	08
	Task project (BFST 1104)*	BFST 2021	51	60
*- Course coordination and teaching, **-Practical coordination and teaching				
TEACHING (HND STUDENTS)	COURSE (n=10)	BATCH	NO OF STUDENTS	NOTIONAL HOURS
	In factory process line and equipment improvement (D15C001M22)*	FDT 2019	28	110
FDT 2018		34	110	
FDT 2017		27	110	
FDT 2016		35	110	
Food Processing Technology II (D15C001M14)*	FDT 2019	32	85	
	FDT 2018	34	85	
	FDT 2017	35	85	
	FDT 2016	35	85	
Food processing plant and machinery cleaning and sanitation (D15T001M09)*	FOT 2022	35	80	
	FOT 2021	35	80	
	FOT 2020	35	80	
	FDT 2019	32	80	
	FDT 2018	34	80	

	FDT 2017	30	80
	FDT 2016	35	80
	FDT 2015	02	80
Food manufacturing processing control- I (D15T001M06)*	FOT 2021	35	70
	FOT 2020	35	70
	FDT 2019	32	70
	FDT 2018	34	70
	FDT 2017	30	70
	FDT 2016	35	70
	FDT 2015	02	70
Resources planning for food processing-I (D15T001M05)*	FOT 2022	35	90
	FOT 2021	35	90
	FOT 2020	35	90
	FDT 2019	32	90
	FDT 2018	34	90
	FDT 2017	30	90
	FDT 2015	02	90
Fundamentals of food chemistry (D15T001M04)*	FOT 2021	35	60
	FOT 2020	35	60
Food processing technology -I (D15C001M04)*	FOT 2021	35	130
	FOT 2020	35	130
	FDT 2019	32	130
	FDT 2018	34	130
	FDT 2016	35	130
Preparation of food raw materials and ingredients (D15C001M03)*	FOT 2021	35	90
	FOT 2020	35	90
	FDT 2019	32	90
	FDT 2018	34	90
	FDT 2016	35	90
Nutrition, diet and exercise related to cosmetology*	CBC 2017	12	60
Fruit and vegetable processing (D15S001)*	FOT 2022	35	150
	FOT 2021	35	150
	FOT 2020	35	150
	FDT 2019	32	150
	FDT 2018	34	150
	FDT 2016	35	150
*-Course coordination and teaching			

ACADEMIC ADMINISTRATIVE POSITIONS	<ul style="list-style-type: none"> ▪ Head of Academics (Acting), University College of Matara (06 months) ▪ Head of Division, Division of Applied and Natural Sciences, University College of Matara (03 years) ▪ Member of the Board of Management, University College of Matara (03 years) ▪ Course coordinator, Food technology course, University College of Matara (03 years) ▪ Member of the Board of Studies, University College of Matara (07 years)
TEACHING INNOVATION/ DEVELOPEMENT	<ul style="list-style-type: none"> ▪ Short course in food business startup- (working on the short course as the course coordinator)(2024) ▪ Curriculum development developing course FT 4103 Post-Harvest Technology for Value Addition of Food (2024) ▪ Certificate in teaching in higher education, University of Peradeniya, Sri Lanka (February, 2024). ▪ Vocational pedagogy training conducted by the TVEC (Tertiary and vocational education commission) with YouLead; supported by the US government development agency, Sri Lanka (September 2022). ▪ National Competency Standards (NCS) and Curriculum Development, Staff Development Centre and Tertiary and Vocational Education Commission, Sri Lanka (February 2021). ▪ Certificate in teaching technical and vocational education in competency-based training; University of Vocational Technology, Sri Lanka (September 2017). ▪ Developing quality in major step: the path ahead in TVET (May 2017). ▪ Technology transfer to enhance standards and quality of value-added rice-based products, Sri Lanka Export Development Board and Department of Food Science and Technology, Faculty of Agriculture, University of Peradeniya (December 2014).
STUDENTS' COMPETITION MENTORING	<ul style="list-style-type: none"> ▪ Profood- propack quiz competition 2023, University of Peradeniya ▪ Profood-propack exhibition 2023 and 2024, University of Peradeniya ▪ Food Innovo- 2023, World Food Day celebration, University of Peradeniya ▪ Food Innovation 2020, University College of Matara ▪ Food and Nutrition for a Happy and Healthy Life, 2017, University College of Matara
EDITORIAL ACTIVITY	<ul style="list-style-type: none"> ▪ Faculty newsletter-2024, Faculty of Agriculture, University of Peradeniya. ▪ Year Planner, 2020, 2021- University College of Matara.
CONFERENCE SESSION COORDINATION	<ul style="list-style-type: none"> ▪ Peradeniya University International Research Sessions 2023, University of Peradeniya Session: Ecosystems and Environmental Health ▪ 35th PGIA Congress 2023, Postgraduate Institute of Agriculture, University of Peradeniya Session: Technological Solutions for Efficient Resources Management
CONFERENCE REVIEW	<p style="text-align: center;">Conference (n=03) Paper title (papers n=08)</p>

Proceedings of the Postgraduate Institute of Science Research Congress, 2024, Sri Lanka	Paper ID:265 Evaluating the effectiveness of pepper plant distribution programs through regional analysis of survival rates in Sri Lanka
Peradeniya University International Research Sessions 2024, University of Peradeniya, Sri Lanka	Paper ID: 358 Evaluation of physicochemical properties of extracted mucilages and powders from three selected plants in Sri Lanka for the development of novel gelling agents Paper ID: 362 Development of a Test Method to Validate the Efficacy of the Spray Drying Technology of Coconut Milk Using Surrogate Microorganism <i>Escherichia coli</i> (Migula) Castellani and Chalmers ATCC® BAA-1427™
Undergraduate Research Symposium of Technology (URSoT) 2024, Faculty of Technology, Rajarata University of Sri Lanka	Paper ID: 551 Assessment of the effectiveness of plant mucilage in enhancing the keeping quality of fresh produce Paper ID: 552 Extraction and characterization of arrowroot (<i>Maranta arundinacea</i>) starch and fiber Paper ID:572 Design and development of prototype pyramid-shaped solar dryer Paper ID: 588 Extraction and characterization of mucilages extracted from different plant sources Paper ID: 583 Replacement of firewood with fruit and vegetable waste.

EVENT ORGANIZING

- Inauguration and Orientation of 2022 batch, Faculty of Agriculture, University of Peradeniya, 2024.
- School-University Partnership Program,2023, Faculty of Agriculture, University of Peradeniya.
- Inauguration and Orientation of 2016 to 2022 batches, University College of Matara. From year 2016 to 2023. (07 batches)
- Elysium 2007 exhibition- Girls' High School, Kandy.