

Publications:

- **Shrestha R**, Srivastava S. Functional properties of finger millet and barnyard millet flours and flour blends. International Journal of Science and Research. 2017: 6 (6): 775-780
- **Shrestha R**, Joshi S, Srivastava, S. Small millets: Nature's gift for mankind. Indian Farmer's Digest. 2016: pp: 28-30
- **Shrestha R**, Awasthi P, Tiwari, N. Effect of incorporating oat flour on the sensory and physico-chemical characteristics of bread. Pantnagar journal of research. 2013: 11 (2).pp: 292-294
- **Shrestha R**, Awasthi P, Tiwari N. Oat flour incorporated cake as functional food for growing children. Pantnagar journal of research. 2013: 11 (3).pp: 449-452

Conferences/Seminars/Workshops:

- Participation in National Seminar on Human Environment Relationship: A special discussion on water crisis in India, 2017.
- Work shop on Energy saving and conservation technologies in Food processing Industry Systems at G.B.P.U.A.&T. Pantnagar 2016.
- Poster presentation in utilization of finger millet in formulation of cake rusk at Hill Agriculture in Perspective (HAP), 2016.
- Poster presentation in oat flour incorporated breads as functional food for combating degenerative diseases at IIFANS 2014.
- Poster presentation in Chyur tree (*Diploknema butyracea*): Kalpbriksha of the era at AAHF 2013.
- Poster presentation in physico-chemical characteristics and anti-nutritional components of improved vs. local variety of cowpea (*Vigna unguiculata* L. Walp) at NSIQL 2009.
- Industry Academia coordination workshop IACW at G.B.P.U.A.&T. Pantnagar in 2008.