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**MONIRUL ISLAM** has been serving as Deputy Director at Rural Development Academy (RDA), Bogura, Bangladesh. He is a expert in food processing and rural e-Commerce. At present he is In-charge of Agro-processing, preservation and Marketing Unit of RDA. He was graduated from Bangladesh Agricultural University (BAU), Bangladesh; Post graduated from Jiangnan University, China as well as PhD fellow (Agro-processing) at Chinese Academy of Agricultural Sciences (CAAS), Beijing, China.

He is basically a Food Engineer. He is also Authored the book 'Food Glossary', Copyright © 2014, Published in Ghyankosh Publication, Banglabazar, Dhaka. He is also trained up from Central Institute of Agricultural Engineering (CIAE), ICAR, Bhopal, MP, India about equipment and technology for processing & value-addition to agricultural products at small scale/rural level. Mr. Islam has experience work with commercial agro- processing industry and international development organization as Agro-processing specialist. He has also expertise in Food Safety Management System (FSMS) ISO 22000:2005, small scale food processing, post harvest management, to set up commercial food processing factory, set up QC lab, Food machinery design, Food plant layout, new product development, Feasibility study for marketing of food product, emergency food storage for disaster prone area also nutritional aspect of rural poor and ultra poor people. He is confident enough to consult in to design of small/medium food industry; selection and setting up of appropriate machinery; market feasibility study; designing labels and packaging material selection; formulating the products like fruit based (e.g. pickles, chutneys, jellies, sauces, juices), vegetables based (e.g. pickles, sauces, fruit candy), spices (e.g. chili powder, turmeric, coriander, cumin), milk based (e.g ghee, cheese, pasteurized milk) herbal tea (e.g.Tulsi tea, Slimming tea) Mr. Islam worked widely in development and innovation, lecturing, trainee support, conducting seminars, training module development and teaching practices. He has some published article related to food processing, post harvest technology in national and international journals. He enjoys reviewing with utmost care, transferring knowledge, networking, teamwork, exchange of good ideas and participating in collaborative projects. He has most interest in field of new product development, food quality, food toxicology, food nutrition, public health areas and rural e-commerce for national prospect.