2020 Awardee



Outstanding Alumnus Award of College of Agriculture

Mr. Mohan Bhargava

Mr. Mohan Bhargava completed B.Sc. (Honours) Ag & A.H in 1974 and M.Sc. (Animal Nutrition & Biochemistry) in March 1977, was an all-rounder at the University with good achievements in Academic, Sports and Cultural activities. He got selected at National Dairy Research Institute (NDRI), Karnal, Haryana for PG studies, He went to USA and completed a course in "Advanced Dairy Farming Practices in the USA" and then studied "Cheese and other milk products" in depth for 1 year at the University of Wisconsin, Madison, USA. He worked & visited Cheese plants in USA, then flew to Europe to learn and see the places from where all different cheeses originated. He Joined world's largest dairy development programme at National Dairy Development Board (NDDB) in 1981 in India and worked for 7 years on various projects. He was given the duties of Public Relation Officer (PRO Technical) at National Head Office, Anand. He won the prestigious "University Graduate Scholarship in Health Sciences" at the University of Cincinnati (UC), OHIO, USA for Masters in "Human Health & Nutrition". He also studied courses in Business Administration at UC. He migrated to Australia in 1994; got selected as Technical/QA Manager at King Island Dairy (one of the best specialty Cheese Company in Southern Hemisphere). In 1997, he joined Nestlé R & D team. In 1998, he was head hunted by Dairy Farmers Group (DFG); and appointed him as a Senior Cheese Technologist (R & D). He also worked as a Consultant; provided technical guidance in Australia and overseas. DFG sponsored him for a 2-year course "Master Cheese Grader" offered by University of Melbourne. He judge cheeses in National and state level competitions. As a R & D scientist, he worked as a Director cum Senior Consultant till the end of Jan. 2020, offered Technical Consultancy to the Dairy & Cheese industry in Plant & Machinery, Project Management, NPD, Trouble Shooting, Process Improvement, QA/QC, Lab Management, Regulatory, Cost Saving, Waste Management, Food Safety, Documentation and Training of Staff. As a consultant, he successfully completed projects in Australia, Italy, China, and South Korea. He worked mostly in R & D (Cheese, & other Dairy Products,) for well over 42 years (full time) in four different continents (Asia, North America, Europe, and Australia), studied in 5 Universities, worked in the top ranked dairy / food companies of the world, visited cheese plants in more than 20 countries-mainly in the USA, Canada, Western Europe, India, China, South Korea, Australia and New Zealand, worked with every family of cheese, and nearly all dairy products, Non-dairy beverages; developed well over 30 products of high commercial value, his products won awards at National and International level. He developed world's first ultra-low-fat Mozzarella and world's healthiest beverage with no fat, no sat fat, no cholesterol, < 1 % sugar and whopping 9% protein.