



Registration for Event :

<https://events.vit.ac.in/>

For Further Information :

fstvit@gmail.com

MOBILE: 9944807642

Registration Fee

VIT Participants - 750 INR

External Participants - 1000 INR

(Amount inclusive of GST)

Registration Closes

on

3RD Sep 2022

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DR. G. VISWANATHAN, CHANCELLOR, VIT

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ORGANIZING SECRETARIES

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DR. JABEZ OSBORNE W.

DR. SANDEEP SINGH RANA

DR. VIDISHA TOMER

DR. RAHUL VASHISHTH



VIT[®]

Vellore Institute of Technology

(Deemed to be University under section 3 of UGC Act, 1956)

LECTURE CUM WORKSHOP ON

Recent Trends in Food Science and Technology

9TH & 10TH

SEPTEMBER, 2022

Organized by

SCHOOL OF BIO SCIENCES AND TECHNOLOGY

Vellore Institute of Technology

Vellore, Tamil Nadu, India - 632014



VIT - A PLACE TO LEARN; A CHANCE TO GROW

ABOUT VIT

Vellore Institute of Technology was founded in 1984 as Vellore Engineering College by the Chancellor Dr. G. Viswanathan. VIT attracts students from all the 29 states of India and about 60 different countries. VIT has been placed in the 12th position among the engineering institutions and

21st position overall in recently published NIRF ranking report. Globally, VIT has been placed as being one among the 450 top Universities, based on the 2021 QS World ranking. The research capabilities of the faculty and students are clearly evident based on the consistent track record in terms of the highest number of SCOPUS-indexed publications. VIT has completed 4 cycles of NAAC accreditation and has recently received the A++ status (Category 1 institution). ABET has accredited 14 programs in VIT. VIT has introduced many innovations in the academic process which add value to each and every student. Such innovations include the Fully Flexible Credit System (FFCS) as well as Project-based Learning (PBL), which enhances the learning experience, apart from fully digitized academic portals. All these improvements are geared towards improving the employability of the students to meet the demands of prospective employers. The 8th module guest lecture, delivered by an expert in Industry, gives the students an insight into the different processes from an Industrial perspective, apart from interacting with experts from different companies. Also, participation in such activities improves their ability to work as part of a team and hone their skills in problem-solving ability. Also, VIT has forged links with several academic, research organizations, and industries in India and overseas. This effort has enabled the faculty and students to improve the visibility of the academic and research activities

ABOUT SBST

The School of Bio Sciences & Technology consists of 4 departments, such as Biotechnology, Integrative Biology, Bio Sciences and Bio Medical Sciences. The school offers undergraduate (B.Tech., Biotechnology) and post-graduate (M.Sc., M.Tech., Intg. M.Sc.,) programmes, apart from the Integrated Ph.D. and Ph.D. programmes. The priority of SBST is to develop entrepreneurship skills as well as mentor students to become future scientists for the improvement of humanity. Our efforts are strengthened following our collaborative endeavours with national and International universities as well as multinational companies. Consultancy-related activities, as well as the commercialization of products, are undertaken as part of the programme. The school has excellent infrastructure in addition to well-trained faculty members. This makes SBST one among the top ten Bio schools in the country.

ABOUT INTEGRATED M.Sc., IN FOOD SCIENCE AND TECHNOLOGY

This programme aims to develop innovative, creative and vibrant professionals and researchers by imparting contemporary knowledge and technical skills to cater to the dynamic needs of the food science industries. The programme also focuses in fostering the spirit of innovation and creativity in young minds in solving the real-time problems arising in society and industry. The programme instils confidence, ethics, values and employability skills to mould an ethically conscious individuals who focus on sustainable growth of the economy by providing hygienic food products for the well-being of the society



ABOUT THE EVENT

The two day lecture cum workshop event is specially designed for food science and technology professionals who want to hone their skills in recent advances in the stream. The participants will get an opportunity to listen and interact with the specialists from both industry and academia through series of lectures and workshop over a span of two days. Keynote lectures will focus on but not limited to recent aspects like innovations in food science and technology, advances in food biotechnology, microbial applications in food and fermentation and new frontiers in human nutrition. The participants will also have hands on experience through workshop touching the key aspects of developments in food processing industries to ensure safe food and baking and processing techniques. Overall, the event will provide updated knowledge, enhance skills and will act as a platform uniting academia-industry interface.

Resource Persons

DR. H. UMESH HEBBAR
CHIEF SCIENTIST
CSIR-CFTRI, MYSURU

DR. P. PRABHASANKAR
SENIOR PRINCIPAL SCIENTIST
CSIR-CFTRI, MYSURU

DR. MAHENDRA MEHTA
VICE PRESIDENT, FOOD & NUTRACEUTICAL
CHEMVERA SPECIALTY CHEMICALS PVT. LTD.
MUMBAI

DR. ALKA CHAUHAN
MANAGER – REGULATORY AFFAIRS
AMWAY INDIA PVT. LTD., GURUGRAM (HO)

DR. RAM SARAN CHAURASIYA
SCIENTIST
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FT. ARNAB GUHA
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