

Date of event: 17 October, 2022

REGISTRATION AND PAYMENTS

HTTPS://EVENTS.VIT.AC.IN/

FOR FURTHER INFORMATION: EMAIL: FSTVIT@GMAIL.COM M O B I L E: 7011421664

Registration Fee

Participants - 250 INR (Inclusive of GST)

CHIEF PATRON

DR. G. VISWANATHAN CHANCELLOR, VIT

PATRONS

MR. SANKAR VISWANATHAN, VICE PRESIDENT DR. SEKAR VISWANATHAN, VICE PRESIDENT MR. G. V. SELVAM, VICE PRESIDENT

CO-PATRONS

DR. RAMBABU KODALI, VICE-CHANCELLOR DR. S. NARAYANAN, PRO-VICE-CHANCELLOR DR. T JAYABARATHI, REGISTRAR

ORGANIZING CHAIRS

DR. S. BABU, DEAN, VAIAL
DR. R. SIVA, DEAN, SBST
DR. JAYANTHI ABRAHAM, ASSOCIATE DEAN, SBST

CO-CHAIRS

DR. V. PRAGASAM DR. C. RAMALINGAM

CONVENERS

DR. VINO S DR. PAUL MANSINGH J

ORGANIZING SECRETARY

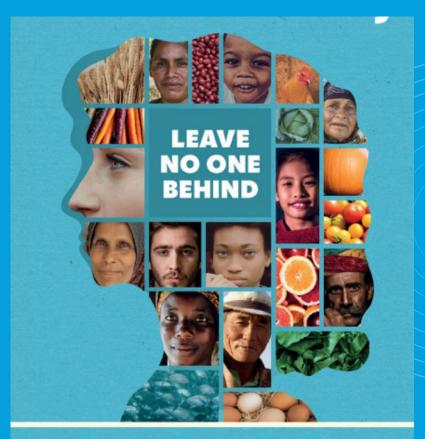
DR. VIDISHA TOMER

LOCAL ORGANIZING COMMITTEE

PROF. CHITRA KALAICHELVAN DR. G. PADMALAKSHMI DR. JEEVITHA GC DR. MADHUSMITA DISHRI DR. NISHA A DR. C RAJASEKARAN
DR. S VENKAT KUMAR
DR. M RAMESHPATHY
DR. JABEZ OSBORNE W
DR. SANDEEP SINGH RANA
DR. RAHUL VASHISHTH



WORLD FOOD DAY 2022



Better production, better nutrition, a better environment and a better life.

ORGANISED BYVIT SCHOOL OF AGRICULTURAL INNOVATIONS
AND ADVANCED LEARNING (VAIAL)
&

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. 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 VAIAL

VIT School of Agricultural Innovations and Advanced Learning (VAIAL) is engaged in Agricultural education, research and extension. Core activities of the school revolve around teaching in Agriculture, training of students, organizing farmers training programmes, outreach and field programmes for the farmers, as well as research in agricultural and allied sectors. Integrated and self-sustainable organic farming is the main focus of the school. The school facilities teaching, research, and extension activities in agriculture. The school imparts agricultural education through modern technology in and off the field.

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 WORLD FOOD DAY

Collective action across 150 countries worldwide is what makes World Food Day one of the most celebrated days of the UN calendar. Hundreds of events and outreach activities bring together governments, businesses, civil society organizations (CSOs), the media, the public, and even youth. They promote worldwide awareness and action for those who suffer from hunger and for the need to ensure healthy diets for all, leaving no one behind. #WorldFoodDay 2022 is being marked in a year with multiple global challenges including the ongoing pandemic, conflicts, climate change, rising prices and international tensions. All of this is affecting global food security.

Theme for WORLD FOOD DAY 2022 IS-

LEAVE NO ONE BEHIND

2022 finds us with an ongoing pandemic, conflict, a climate that won't stop warming, rising prices and international tensions. This is affecting global food security.

We need to build a sustainable world where everyone, everywhere has regular access to enough nutritious food.

No one should be left behind.



ABOUT THE EVENT

The event will be organized on 17th October and will include talks from eminent speakers and student competitions. Attactive cash prizes will be given to the winners of the competitions.

Student Competitions

- Poster Presentation
- Food quiz
- Food Craft
- Foodathon

EVENT GUIDELINES

Poster Presentation

- Theme-based posters, sketches, paintings, cartoons, photographs, collages etc., can be displayed.
- Poster size should be 4X3
- Registered individual entries are only allowed (one poster per individual).
- The posters will be exhibited on the day of the event.

Food Craft

- This is an on-the-spot event.
- Time duration 2 hours
- Number of participants per team can be a maximum of 3.
- Edible food items like fruits, vegetables, cereals, pulses etc.. can be used as raw material.
- All the required raw materials and accessories need to be brought by the participants.
- Use of artificial colours and powders are not allowed.

Food quiz

 Multiple choice question-based offline quiz will be conducted on the day of the competition.

Foodathon

- Ideas on projects for combating global hunger, food accessibility, availability, sustainability, rising prices, nutrition-sensitive agriculture, food for better health can be presented in the following format-
- Six slides including Title, Introduction, Problem statement, Proposed solution, Methodology, and Expected outcome.
- Group activity: maximum 3 members in a group