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Date of event: 13th October, 2023

REGISTRATION AND PAYMENTS

[HTTPS://EVENTS.VIT.AC.IN/](https://events.vit.ac.in/)

Registration Fee

Participants - 250 INR
(Inclusive of GST)

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VIT

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

WORLD FOOD DAY 2023

Celebration on

13th Oct 2023



**Water is life, Water is food.
Leave no one behind.**

ORGANISED BY-

Department of Biosciences
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 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 2023 insists the governments, the private sector, farmers, academia, civil society and individuals need to work together to address global water challenges. We need to produce more food and other essential agricultural commodities with less water, while ensuring water is distributed equally, our aquatic food systems are preserved, and nobody is left behind.

PRIZE WINNING EVENTS

- **Poster Presentation**
- **Food Craft**
- **Food Quiz**
- **Foodathon**

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 materials
- 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

Foodathon

- Ideas on projects pertaining to the theme can be presented in six slides (Title, Introduction, Problem statement, Proposed solution, Methodology, and Expected outcome)
- Group activity: maximum 3 members in a group

Theme for WORLD FOOD DAY 2023

Water is life, water is food.

Leave no one behind.

Water is essential to life on Earth. It makes up over 50% of our bodies and covers about 71% of the Earth's surface.

Only 2.5% of water is fresh, suitable for drinking, agriculture, and most industrial uses. Water is a driving force for people, economies and nature and the foundation of our food. Indeed, agriculture accounts for 72% of global freshwater withdrawals, but like all natural resources, fresh water is not infinite.

World Food Day 2023