



POSTER PRESENTATION

POSTERS ARE WELCOME ALIGNING TO
THE WORLD FOOD DAY THEME OF
2021

"OUR ACTIONS ARE OUR FUTURE"
BETTER PRODUCTION, BETTER
NUTRITION, A BETTER ENVIRONMENT,
AND A BETTER LIFE

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REGISTRATION

REGISTER FOR ONLINE EVENT:
[HTTPS://FORMS.GLE/RX1193DWPFXVQ8IV7](https://forms.gle/RX1193DWPFXVQ8IV7)

FOR FURTHER INFORMATION WRITE TO US
AT: VITFST@GMAIL.COM
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VIT
Vellore Institute of Technology
(Deemed to be University under section 3 of UGC Act, 1956)

SCHOOL OF BIO SCIENCES AND TECHNOLOGY

WORLD FOOD DAY
16th October 2021

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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, because of its academic excellence. VIT has been placed in the 12th position among the engineering institutions and the 21st position overall, based on the 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. In addition, ideathons, apart from Hackathons/Makeathons are organized to kindle interest, curiosity, and the creative spirit, apart from providing a forum for the students to showcase their talents as well as inculcate a sense of competition among them. 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, namely Biotechnology, Integrative Biology, Bio-Sciences and Bio-Medical Sciences headed by well-trained Professors. The school offers undergraduate (B.Tech., Biotechnology) and post-graduate (M.Sc., M. Tech., Intg. M.Sc.) programmes, apart from the Integrated PhD and PhD 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 sciences industry. 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

Our food choices and way of consumption impacts our and our planet's health. To promote global awareness and action for those who suffer from hunger and to highlight the need to ensure healthy diets for all, world food day is celebrated across the globe on 16 October. This day, commenced in 1979, marks the creation of FAO (1945). Since then, it is celebrated every year. This year World Food Day is calling for action for better production, better nutrition, a better environment and a better life for all. Let's give our bit of contribution towards this cause of humanity.

SPEAKERS

"FUTURE PROSPECTS IN DAIRY AND FOOD INDUSTRY IN INDIA"



DR. K RATHNAM
CEO, MILKY MIST DAIRY
COIMBATORE, TAMIL NADU

"OUR ACTIONS ARE OUR FUTURE – INDUSTRY PERSPECTIVE"



MR. ABDUL HANAN
CLUSTER BUSINESS HEAD
SOUTH ASIA REGION
NESTLÉ HEALTH SCIENCE
GURGAON, HARYANA

"SUSTAINABLE FOOD TECHNOLOGIES FOR BETTER HUMAN PERFORMANCE IN EXTREME ENVIRONMENTAL CONDITIONS"



DR. R. KUMAR
ASSOCIATE DIRECTOR
DRDO - DEFENCE FOOD RESEARCH
LABORATORY, MYSURU

"GO IMAGINE! TRAINING TO SENSE, MAKING TASTE GLOBALLY SUSTAINABLE, AND ENGAGING A MULTISENSORY FOOD EDUCATION PARADIGM"



DR. SRIMATHI KANNAN
LECTURER
DEPT. OF NUTRITIONAL SCIENCES
COLLEGE OF NATURAL SCIENCES
UNIVERSITY OF TEXAS, AUSTIN



MR JYOTI SAROOP
GENERAL MANAGER
UNATI FOODS
HOSHIARPUR, PUNJAB

