



World Food Day-2016

(Climate is Changing. Food and Agriculture Must Too.)

Organize by

Department of Food Engineering and Technology

On

“Healthy Foods for Healthy Living”

Sponsored by

AFST(I) Tezpur and AICTE-NEQIP

(21-22 October, 2016)

Programme Schedule

Date: 21st October, 2016

Session 1: Inauguration

10:00 AM: Inauguration

10.05 AM: Welcome address by Dr. B. Srivastava

10:10 AM: Briefing address by Prof. C. L. Mahanta

10:15 AM: Address by Chief guest Prof. M. K. Chaudhuri, Hon. Vice-Chancellor,
Tezpur University

10:20 AM: Address by Guest of Honour Dr. K.S.M.S. Raghavarao, CFTRI, Mysore

10:25AM: Address by Mr. A. Mardikar, CEO, Prajakta Technology Pvt. Ltd.

10.30 AM: Address by Mr.T.V.B. Reddy, Director, Food Division, Emami Group

10.35 AM: Address by Mr.J.S.Pathak, Project Head Tezpur, Dabur India Limited.

10.40 AM: Vote of thanks

Session 2: Industry-academia interaction meeting

Chaired by Prof. C.L. Mahanta, Tezpur University

11:00 AM: Talk by Dr. K.S.M.S. Raghavarao, CFTRI, Mysore

11.20 AM: Talk by Dr. M.K.Hazarika, Tezpur University

11.40 AM: Talk by Mr. A. Mardikar, CEO, Prajakta Technology Pvt. Ltd.

12.00 PM: Talk by Mr.T.V.B. Reddy, Director, Food Division, Emami Group

12.20 PM: Talk by Mr.J.S.Pathak, Project Head Tezpur, Dabur India Limited

12.40 PM: Interaction with students

Session 3: Quiz competition

4.00 PM: Open to all students of Tezpur University

Date: 22nd October, 2016

10.00AM to 1.00PM: Awareness programme for farmers/self-help groups from Amalapuram village in collaboration with KVK Sonitpur, AAU.

Topics for dissemination/demonstration: Food safety, sanitation, nutritious foods, food preservation

Finishing School On

Trends in Bio and Food Technology: Analytical Approaches



Organise by
**Department of Food Engineering and Technology
and DBT funded Institutional Biotech Hub, Tezpur University
Napam, Assam-784028**

1. About the Finishing School

A one week finishing school program will be offered on theme “Trends in Bio and Food Technology: Analytical Approaches” The hands on training in food biotechnology are crucial for the final year students of Food Engineering and Technology for the continued productivity and to face global competitiveness. The course is designed to develop insight and inculcate basic and advanced analytical skills in the area of food and biotechnology. Further aim of the training program is to equip the outgoing students with basic and advance food -biotechnological skill. This will provide a platform to student for discussion and exchange of knowledge and ideas about technological advancements on the recent development in food processing.

2. Objectives of the Finishing School

The overarching goal of the finishing school is to equip the outgoing students with basic and advance Food -Biotech analytical tools.

3. Proposed Course out line

- A. Rheological and textural properties of biosystem.
- B. Micro-nutrients Analysis in food
- C. Non-thermal processing techniques
- D. Advances in Food enzyme immobilization
- E. Molecular approaches for identification and characterization of lactic acid bacteria (LAB) used in fermentation
- F. Insilico approaches for evaluating efficacy of food molecules
- G. Interaction between diet and gut micro-flora
- H. Biosensors

4. Proposed Course Structure

The course “Trends in Bio and Food Technology: Analytical Approaches” is a one week course with 40 contact hours during one week. The course comprises of about 20 lectures and 20 hours of practical session.

5. Target Group

Final year students from various government or private Colleges/ Institutions/ Universities in Food Process Engineering/Food Technology/Dairy Technology/Food Science/Food and Nutrition/Agricultural Engineering/Agriculture/Fisheries/ Biotechnology/ Bioscience and Bioengineering/Home Science and allied areas.

6. Selection and Registration

The number of participants is limited to 40. The registration charges will be collected from the outside participants @ Rs 1000/per participants (including accommodation) and from in-house students @500/per participants (without accommodation).

7. Estimated Budget (Tentative)

S. NO.	Budget Categories	Estimated Cost (Rs)
1	Honorarium for speakers (including TA and DA of experts)	25,000.00
2	Course material and publicity material (Stationery, poster, banner)	15,000.00
3	Working lunch & Tea	25,000.00
4	Chemicals and raw materials (immobilizing chemicals, nutrient agar, analytical kit, service charges to FQCL, lab wares, primers etc.)	15,000.00
5	Total amount	80,000.00

8. Source of Financial support (tentative)

SI No	Budget Categories	Amount in Rs
1	Support from DBT funded Institutional Biotech HUB, TU	60,000
2	Registration charges	20,000
	Total	80,000.00

9. Tentative Schedule of proposed Finishing School

S.No	Lecture	Resource Person	Hands on training
1	Basics of rheological and textural properties of Food Systems	Dr Suwendu Bhattacharya	Analysis of rheology of fermented food using Rheometer
2	Advances in rheological and textural properties of food system		
3	Function of micronutrients in diet	In House Faculty	Analysis of micronutrients in food system using atomic absorption spectroscopy
4	Advance techniques involved in analysis of micronutrients in food systems		
5	Effect of non-thermal processing on nutritive value of food	In house faculty	Preservation of Food using ohmic heating and fermentation
6	Advances in non- thermal processing techniques	In house Faculty	

7	Food enzyme immobilization- advantages and applications	IIT Guwahati	Immobilization of enzyme and calculation of enzyme kinetics
9	Recent advances in food enzyme/microorganism immobilization techniques	IT Guwahati	
8	Molecular approaches for identification and characterization of lactic acid bacteria (LAB) used in fermentation	In house faculty	Isolation, and characterization of isolated microorganism using PCR
10	Interaction between diet and gut micro-flora	IIST, Guwahati	
11	Biosensors –basic principles and application in food industries	IIT Guwahati	Demonstration glucose sensor

10. Committee

Chief Patron	Prof V.K Jain, Hon'ble Vice Chancellor, Tezpur University
Patron	Prof. CL Mahnata, Dean School of Engineering, Tezpur University
Chairman	Dr Brijesh Srivastava, Associate Professor, HOD Department of Food Engineering and Technology, Tezpur University
Coordinators	Dr Poonam Mishra, Associate Professr, Deptt of FET, TU Mr Amit Baran Das, Assistant Professor, Deptt of FET, TU

Time

Date

Coordinator

S.No	Timing	Date	Event/Lecture	Resource Person	Hands on training
1.	8: 45 am-9:30 am	19/03/2018	Registration	NA	NA
2.	9:30-10: 30	Inauguration			
3.	10:30-11: 00	High Tea			
4.	11:00-12.30	19/03/2018	Basics of rheological and textural properties of Food Systems	Dr Suwendu Bhattacharya	
5	12.30-2.00	19/03/2018	Advances in rheological and textural properties of food system	Dr Suwendu Bhattacharya	
6	2:00-2:45 pm	19/3/2018	Lunch		
7	2:45-5:30 pm	19/3/2018	Hands on training on estimation of rheological and textural properties of fermented product	Dr Suwendu Bhattacharya and Mr Amit Baran Das	
8	9:30-11:00 pm	20/3/2018	Function of micronutrients in diet	Prof Charu Lata Mahanta	
9	11:00-12:30	20/3/2018	Advance techniques involved in analysis of micronutrients in food systems		
10	2:45-5:30 pm	20/3/2015	Analysis of micronutrients in food system using atomic absorption spectroscopy	Dr Poonam Mishra and Arup Jyoti Das	
11		21/03/2015	Effect of non-thermal processing on nutritive value of food	Dr KK Dash	
12	9:30-	21/03/2015	Advances in non- thermal processing techniques	Dr Brijesh Srivastava	
13	2:45-5:30 pm	21/03/2015	Hands on training on preservation of Food using ohmic heating and fermentation	

		22/03/2014	Food enzyme immobilization- advantages and applications Recent advances in food enzyme/microorganism immobilization techniques		Immobilization of enzyme and calculation of enzyme kinetics
			Molecular approaches for identification and characterization of lactic acid bacteria (LAB) used in fermentation Interaction between diet and gut micro-flora	Prof SC Deka	Isolation, and characterization of isolated microorganism using PCR
			Biosensors –basic principles and application in food industries	Prof PP Sahu, Demonstration	Demonstration glucose sensor

Department of Food Engineering and Technology, Tezpur University
Finishing School on
Trends in Food and Biotechnology: Analytical approach; March 19– 24, 2018

Feedback form

1. Have you found the course useful? Y/N
2. Will you recommend this course to your other classmates or juniors? Y/N
3. Shall you be using the knowledge gained during this course in your future career or for personal professional advancement? Y/N
4. Does this finishing school in particular have brought any change in your understanding of the subject, and in your analytical skills? Y/N
5. Overall, how do you rate the course you attended in terms of usefulness and effectiveness? (On a scale of 1 to 5, 1 being lowest).

Date	Time	Topic	1	2	3	4	5
19-03-2018 Monday	10:30 -12:00 PM	Biosensors, principle and application					
	12:30-1:30 PM	Biosensors an emerging portable analytical device for onsite application					
	2:30 – 6:00 PM	Hands-on on LAB from fermented food					
20-03-2018 Tuesday	9:15 -10:45 AM	Texture and rheology of biosystems					
	11:00 -12:30 PM	Molecular approaches for identification and characterization of lactic acid bacteria					
	12:30 - 1:30 PM	Experiment on textural and flow properties of fermented food					
	2:30-6:00 PM	Analysis of heavy metals and pesticides in food systems using AAS and GCMS					

21-03-2018 Wednesday	9:15 - 10:45AM	Micronutrients in food and their health benefits					
	11:00-12:30 PM	Pathogen and diseases					
	12:30 - 1:30 PM	Micro-genomes					
	2:30 – 6:00 PM	Characterization of lactic acid bacteria (LAB) from fermented food					
22-11-2018 Thursday	9:15 - 10:45 AM	Metal oxide sensors for biosensing					
	11:00-12:00 PM	Non thermal food processing techniques					
	12:00 - 1:30 PM	Visit of ECE lab and demonstration of biosensors					
	2:30 – 6:00 PM	Insilico approaches for evaluating efficiency of food molecules and experiments on insilico approaches					
23-11-2018 Friday	9:15 - 10:45 PM	Reaction kinetics in food and bioengineering					
	11:00-12:30 PM	Soft computing					
	12:30-1:30 PM	Experiment on flow properties of fermented food using rheometer					
	2:30-6:00PM	Immobilization of enzyme using different techniques					
24-11-2018 Saturday	9:30-10:30AM	Soft skills and career opportunities					
	10:30-11:30PM	Advances in enzyme immobilization					

Submitted by Poonam Mishra (Coordinator)

A REPORT ON LABORATORY MANAGEMENT SYSTEM & INTERNAL AUDITOR TRAINING - ISO 22000:2005

This training program was conducted by Intertek India Pvt. Ltd. Food Services. The participants of this training program were students, FQCL (Food Quality Control Laboratory) staff members, technical staff members and some faculty members of Department of Food Engineering and Technology, Tezpur University, Tezpur, Assam. The training was provided by Mr. Sankhasubhra Kundu of Intertek India Pvt. Ltd. The coordinator for this training program was Dr. B. Srivastava.

During this program the training was provided on Laboratory Management System and ISO 22000:2005 Standard Requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

This training program was conducted at the Seminar Hall of the Department of Food Engineering and Technology, Tezpur University, Tezpur, Assam.

It was held for two days from 22nd - 23rd February, 2018 and concluded with a doubt clearance session.

The training program was conducted to impart knowledge regarding conducting of Internal Audits as per ISO 22000:2005 Standard Requirements.



SGS

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Dr. Nandan Sit

has successfully completed the

Laboratory Management System & Internal Auditor Training - ISO / IEC 17025:2017

Held at Tezpur University , Tezpur, Assam

8th - 9th May 2019



Kashish Kapoor

Kashish Kapoor
Head - Training Academy

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Held at **Tezpur University, Tezpur, Assam**

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Internal Auditor Training - ISO / IEC
17025:2017**



Held at Tezpur University , Tezpur, Assam

8th - 9th May 2019

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Held at Tezpur University , Tezpur, Assam

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Dr. Arup Jyoti Das

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Held at Tezpur University , Tezpur, Assam

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Certificate **SGS/CBE/KOL/SC/008583**

Ms. Pankhi Chetia

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17025:2017**

Held at Tezpur University , Tezpur, Assam

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Certificate SGS/SSC/17025 IA-15/9056

Labadeep Kalita

has successfully completed the

**Internal Auditors Training
Programme as per ISO/IEC
17025: 2005**



Held at Tezpur University, Napaam, Assam

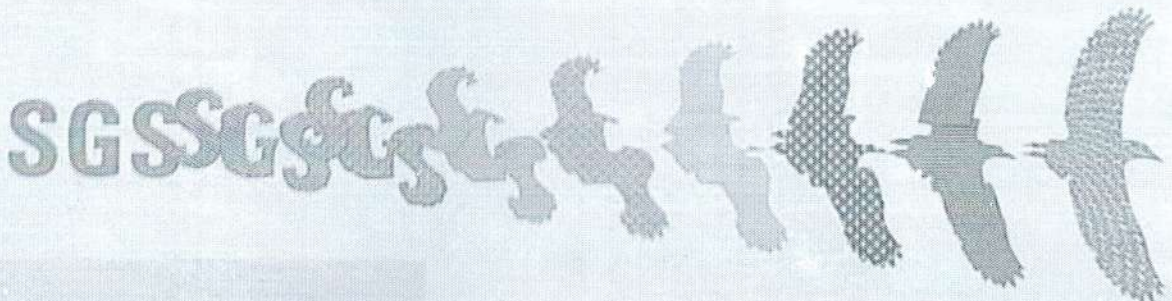
From 12th to 15th May 2015

Nitesh Jadhav
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Certificate SGS/CBE/KOL/SC/008580

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17025:2017**



Held at Tezpur University, Tezpur, Assam

8th - 9th May 2019

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Workshop on Advances in Food Technology

15th February 2019, Tezpur University, Assam

Report

The workshop on advances in Food Technology was held on February 15th, 2019 at Tezpur University for the 3rd and final year undergraduate (B.Tech) students. During the workshop the expert talk were delivered by Dr. Venkatesh Meda, University of Saskatchewan, Canada and Dr. Sangeeta Prakash, The University of Queensland, Australia.



Dr. Meda delivered his talk on recent advances in food processing using Microwaves and its role in food processing preservation. He also discussed its impact on the thermos physical and chemical properties of foods. Dr. Prakash conducted session on Discriminative, descriptive and consumer sensory evaluation and its application in sensory evaluation in food industry.

Reported by:
Dr. M K Hazarika
Convener, TiiFH2019
Professor, Department of FET