



तेजपुर विश्वविद्यालय

(केंद्रीय विश्वविद्यालय)

नपाम, तेजपुर - 784028, असम, भारत

TEZPUR UNIVERSITY

(A Central University)

Napaam, Tezpur - 784028, Assam, India


(सर्वोत्तम विश्वविद्यालय के लिए कुलाध्यक्ष पुरस्कार, 2016, भारत के 100 श्रेष्ठ उच्च शिक्षण संस्थानों में पंचम स्थान और 'नाक' द्वारा 'ए' ग्रेड प्राप्त विश्वविद्यालय)
(Awardee of Visitor's Best University Award, 2016, 5th among India's Top 100 Universities, MHRD-NIRF-Ranking, 2016 and NAAC Accredited with "A" Grade)

Finishing School

On

Trends in Bio and Food Technology: Analytical Approaches

1. Name of the Event: **Finishing School on “ Trends in Bio and Food technology: Analytical Approaches**
2. Duration, and Date: one week, 19-24th March, 2018
3. In collaboration with (*if any, mention the name of the organization or individual or others*): Department of MBBT, Tezpur University
4. Number of participating students: [*Please enclose the certified list of students*] : 40 (given in Annexure)
5. Number of resource persons (*if any*): 08
6. Names, affiliation, and contact of resource persons given in Annexure -2
7. Summary of the event:
A one week finishing school program were offered on theme “Trends in Bio and Food Technology: Analytical Approaches” The hands-on training in food biotechnology were provided to 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 was to equip the outgoing students with basic and advance food -biotechnological skill.
8. Photographs with captions, and dates: Not avialable


Head
Department of Food Engg. & Technology
Tezpur University
Napaam, Tezpur- 784028, Assam

FINISHING SCHOOL ON TRENDS IN FOOD AND BIO TECHNOLOGY: ANALYTICAL APPROACH

19 – 24th March 2018



Organized by
Department of Food Engineering & Technology
In Collaboration with
Institutional BioTech Hub, Tezpur University
Tezpur University, Tezpur
Assam - 784028

Talk to Cortana

TEZPUR UNIVERSITY

Tezpur University was established by an Act of Parliament in 1994. The objects of this Central University as envisaged in the statutes are that it shall strive to offer employment oriented and interdisciplinary courses to meet the local and regional aspirations and the development needs of the state of Assam and also offer courses and promote relevance to the region and in emerging areas in Science and Technology.

FOOD ENGINEERING & TECHNOLOGY

The Department of Food Engineering and Technology at Tezpur University is one of the six constituent departments under the School of Engineering. The main objective of the department is to create trained and skilled human resources to cater the needs of the rapidly growing food processing sector. This department earlier known as Department of Food Processing Technology, started in 2006 with two year M. Sc. programme in Food Processing Technology. The department is currently offering B. Tech, M. Tech. and Ph. D. programmes. Vision of the department is to create trained and skilled human resources well versed in engineering aspects of food processing to cater the needs of the rapidly growing food processing sector. Mission of the department is to establish itself as the leader in human resources development for supporting the food processing sector, to provide knowledge and skills for better preservation, processing and value addition to agro-products, with the aim of supporting the producers, and to promote research and development for product and process and assurance of high level of hygiene and safety of processed food.

ABOUT THE FINISHING SCHOOL

A one week finishing school program will be offered on theme "Trends in Food and Bio 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-biotechnology skill. This will provide a platform to students for discussion and exchange of knowledge and idea about technological advancements on the recent development in food processing.

PROPOSED COURSE OUTLINE

1. Rheological and textural properties of bio system
2. Micro-nutrients Analysis in food
3. Non-thermal processing techniques
4. Advances in Food enzyme immobilization
5. Molecular approaches for identification and characterization of lactic acid bacteria (LAB) used in fermentation
6. Insilico approaches for evaluating efficiency of food molecules
7. Interaction between diet and gut micro-flora
8. Biosensors

ORGANIZING COMMITTEE

CHIEF PATRON

Prof. Vinod Kumar Jain, Vice Chancellor, TU

PATRONS

Prof. D.K. Bhattacharyya, Dean Academic Affairs
Prof (Ms) C L Mahanta, Dean, SOE

ADVISORY COMMITTEE

Prof. S. Baruah, Professor, MBBT, TU
Prof SC Deka, Professor, FET, TU

CHAIRMAN

Dr. B Srivastava, Head, FET, TU

COORDINATORS

Dr. Poonam Mishra Associate Professor
Mr Amit Baran Das Assistant Professor

Contact Details

Department of Food Engineering & Technology
Tezpur University, Assam
Dr Poonam Mishra : poonam@tezu.ernet.in
Mr Amit Baran Das : 08473983419

RESOURCE PERSONS

Eminent scientists and researchers from CFTRI, IIT, IIT Guwahati and Tezpur University

HOW TO REACH

Regular Bus service are available from Guwahati (ISBT) to Tezpur ASTC Bus Station via Nagaon or Mangaldoi. To reach Tezpur University, University Bus Services are available from Tezpur ASTC Bus Station via Paruwa to University Campus

REGISTRATION

TARGET GROUP

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

SELECTION , REGISTRATION & ACCOMODATION

The number of participants is limited to 40. The registration fee is Rs 1000.00 (One Thousand only) including accommodation and Rs 500 without accommodation. Interested participants can apply on or before 15/03/2018. The selected participants will be intimated through email by 17/03/2018. Selected participants should send the duly filled registration form along with scanned copy of demand draft in or before 18/03/2018 through email. Original copy of DD should produce during registration. Selected and eligible participants will get accommodation in University Hostels

Payment Details (Cheques/DD) : in favor of Registrar, Tezpur University Payable at Tezpur University.

IMPORTANT DATES

Last date for receipt of applications : 15/03/2018
Confirmation to selected candidates : 17/03/2018
Last date for payment of registration fee : 18/03/2018
Finishing school program dates : 19-24 March 2018



TEZPUR UNIVERSITY FINISHING SCHOOL PROGRAMME 19-24th March, 2018

REGISTRATION FORM

Name: Mr./Ms.: _____
Designation: _____
Qualification: _____
Institution Name: _____
Is the institution approved by AICTE?: Yes / No
Address for communication: _____
Phone: _____ Mobile: _____
Email id : _____


PAYMENT DETAILS:

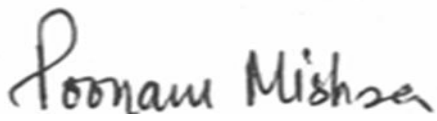
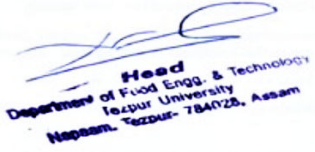
Bank: _____ DD. No.: _____
Place: _____ Date: _____
Signature of applicant _____
Signature of Principal / HOD with Seal _____

DECLARATION BY THE APPLICANT

The above mentioned information is true to the best of my knowledge and belief. I agree to abide by the rules and regulations governing TBFT. I shall attend the programme for the entire duration

Signature of the applicant


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Signatures of Conveners/ Chair/ Coordinator/ In-charge	Signature and Seal of Head of Department/ Centre/ Cell
 <p>Name: Dr Poonam Mishra Designation: Associate Professor</p>	 <p>Name: Dr N sit Designation: Professor</p>

Annexure -1

List of certified students

S.No.	Name of participant	Designation	Institute/college
1.	Tonisha Akhtar	Student	Kamrup College
2.	Papori Borah	Student	Kamrup College
3.	Chemina Yesmin	Student	Student
4.	Dalita Kumari	Student	Kamrup College
5.	Bandita Patgiri	Student	Kamrup College
6.	Sabita Kumari	Student	Kamrup College
7.	Dharitri Deka	Student	Kamrup College
8.	Arunima Deka	Student	Kamrup College
9.	Hiyanka Das	Student	Kamrup College
10	Priyanjali Singh	Student	Kamrup College
11	Arun Kumar Gupta	Research Scholar	T. U.
12	Avinash Kumar Jha	Research Scholar	T. U.
13	Maanas Sharma	Research Scholar	T. U.
14	Prathu Raja Pramar	Student	T. U.
15	MAYUR CHALIHA (male)	Student	USTM

16	OM PRASAD SAPKOTA (Male)	Student	USTM
17	BEDASHREE NEOG	Student	USTM
18	SANGITA BORGOHAIN	Student	USTM
19	FORISHMEETA BORUAH	Student	USTM
20	SIBANI BARMAN	Student	USTM
21	NARZINA RAHMAN BORAH	Student	USTM
22	SIMA AHMEDA	Student	USTM
23	NAZMIN AHMED	Student	USTM
24	Rikhashree Devi	Student	FET, TU
25	Pinky Deka	Student	FET, TU
26	Parmita Gogoi	Student	FET, TU
27	Sangita Muchahary	Student	FET, TU
28	Shubham Rohilla	Student	FET, TU
29	Mrityunjoy Das	Student	FET, TU
30	Arjuara Begum	Student	FET, TU
31	Jimpi Deka	Student	FET, TU
32	Himakshi Baishya	Student	FET, TU
33	Nongjaimayu m Afzal Ali	Student	FET, TU
34	Hemanta Chutia	Student	FET, TU
35	Yasir Arafat	Student	FET, TU
36	Moumita Shoh	Student	FET, TU
37	Ksushbu Bosumatry	Student	FET, TU

38	GVS Bhagyaraj	Research scholar	FET, TU
39	Biswajit Biswas	Research scholar	FET, TU
40	Jamris Dhker	Research scholar	FET, TU
41	Dristi Pradhan	Student	FET, TU



Annexure-2

**Trends in Food and Bio Technology: Analytical approach
19 – 24th March 2018**

Tentative Schedule

Day-1 (19/03/2018, Monday)		
Time	Topics/ Activities	Venue
9:00 am - 9:30 am	Registration	Seminar Room, FET
9:30 am - 10:15 am	Inauguration	Seminar Room, FET
10:15 am - 10:30 am	<i>Group Photo and Tea Break</i>	
10:30 am - 12:00 pm	Topic: Biosensor: Principle Speaker: Prof. Pranab Goswami, IIT Guwahati	Seminar Room, FET
12:00 pm - 1:30 pm	Topic: Biosensor: An Emerging Portable Analytical Device For Onsite Applications Speaker: Prof. Pranab Goswami, IIT Guwahati	
12:00 pm - 1:30 pm	Topic: Texture of bio systems Speaker: Prof. S. Bhattacharya, CFTRI, Mysuru	Seminar Room, FET
1:30 pm - 2:30 pm	<i>Lunch Break</i>	
2:30 pm – 4:00 pm	Isolation	Arup Jyoti Das

4:00 pm – 5:30 pm	Topic: Experiments on textural and flow properties of bio system	Instrumentation Lab., Dept. of FET
Day-2 (20/03/2018, Tuesday)		
Time	Topics/ Activities	Venue
9:30 am - 11:15 am	Speaker: Prof. S. Baruah, Dept. of MBBT, TU	Seminar Room, FET
11:15 am - 11:30 am	<i>Tea Break</i>	
11:30 am - 1:30 pm	Topic: Molecular approaches for identification and characterization of lactic acid bacteria Speaker: Prof. M. Mandal, Dept. of MBBT, TU	Seminar Room, FET
1:30 pm - 2:30 pm	<i>Lunch Break</i>	
2:30 pm – 5:30 pm	Topic: Laboratory on isolation and characterization of lactic acid bacteria (LAB) from fermented food	Microbiology Lab., Dept. of FET
Day-3 (21/03/2018, Wednesday)		
Time	Topics/ Activities	Venue
9:30 am - 11:15 am	Topic: Micro-nutrients in food and their health benefits Speaker: Prof. C. L. Mahanta, Dept. of FET, TU	Seminar Room, FET
11:15 am - 11:30 am	<i>Tea Break</i>	
11:30 am - 12:30 pm	Topic: Non- thermal food processing techniques Speaker: Dr. B. Srivastava, Dept. of FET, TU	Seminar Room, FET
12:30 pm - 1:30 pm	Topic: Laboratory on Non- thermal processing of food	Unit Operations Lab., Dept. of FET
1:30 pm - 2:30 pm	<i>Lunch Break</i>	
2:30 pm – 4:00 pm	Topic: Experiments on GCMS	FQCL, Dept. of FET
4:00 pm – 5:30 pm	Topic: Experiments on AAS	FQCL, Dept. of FET

Day-4 (22/03/2018, Thursday)		
Time	Topics/ Activities	Venue
9:30 am - 11:15 am	Topic: Rheological properties of food Speaker: Prof. S. Bhattacharya, CFTRI, Mysuru	Seminar Room, FET

11:15 am - 11:30 am	<i>Tea Break</i>	
11:30 am - 1:30 pm	Topic: Insilico approaches for evaluating efficiency of food molecules Speaker: Dr. R. K. Duary, Dept. of FET, TU	Seminar Room, FET
1:30 pm - 2:30 pm	<i>Lunch Break</i>	
2:30 pm – 5:30 pm	Topic: Experiments on Insilico techniques	Computer Lab., Dept. of FET
Day-5 (23/03/2018, Friday)		
Time	Topics/ Activities	Venue
9:30 am - 11:00 am	Topic: Soft Computing Speaker: Dr. M. K. Hazarika, Dept. of FET, TU	Seminar Room, FET
11:00 am - 11:15 am	<i>Tea Break</i>	
11:15 am – 12:30 pm	Topic: Interaction between diet and gut micro- flora Speaker: Dr Soumya DRL Tezpur.	Seminar Room, FET
12:30 pm -1:30 pm	Topic: Advances in Food enzyme immobilization Speaker: Dr. N. Sit, Dept. of FET, TU	Seminar Room, FET
1:30 pm - 2:30 pm	<i>Lunch Break</i>	
2:30 pm – 5:30 pm	Topic: Experiments on enzyme entrapment	Microbiology Lab., Dept. of FET
Day-6 (24/03/2018, Saturday)		
Time	Topics/ Activities	Venue
9:30 am - 10:30 am	Topic: Soft skills and career opportunities Speaker: Prof. S. C. Deka, Dept. of FET, TU	Seminar Room, FET
10:30 am - 12:00 pm	Topic: Reaction kinetics in Food and Bio Engineering Speaker: Dr. K. K. Dash, Dept. of FET, TU	Seminar Room, FET
12: 00 pm – 1:00 pm	<i>Valedictory</i>	Seminar Room, FET


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