



Under the KARYASHALA Scheme - A SERB Initiative presents a five day High-End International Workshop on

Sustainable Disruptive Technology in Agri-Food sector for Processing and Preservation



Mode: (Online+ Offline)

11th - 15th July 2022

About the workshop

The workshop 'Sustainable disruptive processing technologies' will provide an insight into the application of key enabling technologies for agri-food sector. These technologies can meet the demand for fresh, healthy, convenient and safe foods which has prompted the development of novel technologies. A large number of disruptive technologies including non-thermal processing techniques, such as electro-technologies, mechanical processing, pressure-based technologies, emerging thermal processing techniques, and chemical based will be covered. The exploration and development of alternatives to conventional food processing technologies, not only to improve food processing & preservation, but also to add value to food processing streams while maintaining product safety, quality and sustainability will be covered. The course intends to provide knowledge and application of these technologies which are considered as sustainable, have lower environmental impacts and can produce food with minimal impact on climate without compromising safety, quality and nutritional profile of foods.

Objectives of the workshop:

- Impart knowledge to the members on emerging processing, preservation and extraction technologies that possess potential to sustain the food nutrients required for health (termed nutritional quality of a food)
- Increase variety in the diet by preserving a range of attractive flavors and colors in food
- To employ novel technologies for agri-food sector
- To analyze the impact of novel technologies on food sustainability
- To apply technologies in real life scenario

Confirmed Resource Persons:

- ❖ Prof. Brijesh K Tiwari, TEAGASC, Ireland
- ❖ Prof. H N Mishra, IIT Kharagpur
- ❖ Prof. Snehasis Chakraborty, ICT, Mumbai
- ❖ Dr. N N Misra, CEO, Ingenium Naturae, Mumbai
- ❖ Dr. Navneet Singh Deora, CTO, Bluetribe, Mumbai
- ❖ Dr. O P Chauhan, DFRL, DRDO, Mysuru
- ❖ Dr. Bhupendra M Ghodki, Scientist, CIPHET-ICAR, Ludhiana
- ❖ Prof. P S Rao, IIT Kaharagpur
- ❖ Prof. Pramod Prabhakar, NIFTEM, Sonapat Haryana
- ❖ Prof. Amit Arora, IIT Mumbai
- ❖ Prof. Parag Prakash Sutar, NIT Rourkela
- ❖ Dr. D N Yadav, CIPHET-ICAR, Ludhiana, India
- ❖ Prof. Md. Khalid Gul, NIT Rourkela
- ❖ Prof. Priyabrat Dash, NIT Rourkela
- ❖ Prof. R. Mahendran, NIFTEM-Thanjavur
- ❖ Prof. P P Shrivastava, IIT Kharagpur
- ❖ Dr. Krunal M Gangawane, NIT Rourkela
- ❖ Prof. Dibyakant Seth, Ohio University, USA
- ❖ Dr. Shiva Shirkole, ICT –Bhubneshwar

Topics to be covered:

- Overview of sustainable technology
- Advances in Food Processing and preservation
- Recent trend in Green Technology
- Zero-waste approach

About NIT Rourkela:

NIT Rourkela is one of the premier national level institutions for technical education in the country and is funded by the Government of India. Government of India has elevated the Regional Engineering College, Rourkela to a deemed university under the name of National Institute of Technology, Rourkela. The main objective of the Institute is to produce quality Engineers and Scientists in Graduate and Post-Graduate levels in various branches of Engineering and Science. The Institute is managed by the Board of Governors of National Institute of Technology (Rourkela) Society and vested with significant degree of administrative and financial autonomy. Government of India have recognized the Institute as a premier institution of repute and have developed it as a center of excellence under plan funding. The campus of the Institute consisting of the Institute buildings, halls of residence and staff colony is situated at the eastern end of Rourkela steel city, beyond Sector-1 over an area of 262 hectares of land provided by the Government of Orissa. It is a residential campus offering accommodation to faculty, staff and students. The campus has all the amenities for developing personal, social and academic skills of the student community

Eligibility:

The course is open to motivated PG and Ph.D. level students with Food Science/Food Technology/Food Engineering/Dairy technology/Process Engineering/Post harvest background, who are having a strong willingness to get excellence in their scientific and engineering research pursuits. Only 25 participations will be selected as per the scheme norms.

How to apply:

Interested participants can apply through the Google Form: Registration link <https://forms.gle/EaP6SyctSDugNNE6>

Deadline: 30th June 2022.

Applications will be shortlisted based on "first come first serve" basis as well as academic and research credentials. The shortlisted candidates will be intimated through email. No registration fee, free accommodation and fooding during the workshop. TA may be admissible as per the sponsoring agency norms and rules.

Organizing Committee:

Patron

Prof. K. Umamaheshwar Rao
(Director, NIT Rourkela)

Course coordinator:

Prof. Madhuresh Dwivedi
Assistant Professor, Department of
Food Process Engineering, NIT
Rourkela.

Course Co-coordinator:

Prof. Rama Chandra Pradhan
Associate Professor, Department of
Food Process Engineering, NIT
Rourkela.

Student coordinators:

Thota Niranjana
Rifna E J

Sahithi.M