



Registration for Event :

<https://events.vit.ac.in/>

Dr. A Sivakumar

MOBILE: 9047699029

## Registration Fee

VIT Participants - 750 INR

External Participants - 1000 INR

*(Amount inclusive of GST)*

**Registration Closes**

on

**3<sup>RD</sup> Sep 2023**

### CHIEF PATRON

DR. G. VISWANATHAN, CHANCELLOR, VIT

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DR. JAYANTHI ABRAHAM, ASSOCIATE DEAN, SBST

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### CONVENER

DR. ARNOLD EMERSON I  
HEAD, DEPT. OF BIOSCIENCES

### ORGANIZING SECRETARIES

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DR. MANJUBALA I

DR. SIVAKUMAR A

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DR. JEEVITHA G.C

DR. KUNTAL PAL

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DR. PRITI TALWAR

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DR. RASHMI KATARIA

DR. RAHUL SHAW

DR. RAHUL VASHISHTH



# VIT<sup>®</sup>

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

SECOND EDITION OF

LECTURE CUM WORKSHOP ON

RECENT TRENDS IN FOOD SCIENCE  
AND TECHNOLOGY

8<sup>TH</sup> & 9<sup>TH</sup>

SEPTEMBER, 2023

Organized by  
Department of Biosciences

**SCHOOL OF BIO SCIENCES AND  
TECHNOLOGY**



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 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 science industries. 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 instills 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

The two day lecture cum workshop event is specially designed for food science and technology professionals who want to horn their skills in recent advances in the stream. The participants will get an opportunity to listen and interact with the specialists from both industry and academia through series of lectures and workshop over a span of two days. Keynote lectures will focus on but not limited to recent aspects like innovations in food science and technology, advances in food bio-technology, microbial applications in food and fermentation and new frontiers in human nutrition. The participants will also have hands on experience through workshop touching the key aspects of developments in food processing industries to ensure safe food and baking and processing techniques. Overall, the event will provide updated knowledge, enhance skills and will act as a platform uniting academia-industry interface.

## RESOURCE PERSONS

**Dr. K.S.M.S. Raghavarao**  
Former Director (CSIR-CFTRI)  
Professor, IIT-Tirupathi

**Mr. Srinivasan Munuswamy**  
Senior Manager-Quality, Compliance &  
Regulatory, Wellthy Therapeutics, Mumbai

**Dr. Vasanth Ragavan K**  
Scientist,  
CSIR-National Institute for Interdisciplinary  
Science and Technology,  
Thiruvananthapuram, Kerala.

**Mr. Jeeva Senrayan**  
Executive Scientist,  
CavinKare Research Centre, Chennai.

**Mr. Nirmalkumar Shanmugasundaram**  
Assistant Manager - Product Development,  
MTR Foods Private Limited,  
Bengaluru.

**Mr. Ranjith Kumar K**  
Founder of Moringa Promise Wellness,  
Kambam, Tamil Nadu.

## WORKSHOP

### Mushroom Cultivation



**Mrs. K. Deepalakshmi,**  
Founder & CEO, SD Agricultural  
and Research Foundation,  
Vellore.