

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

**19 – 24<sup>th</sup> March 2018**



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

**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

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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 19-24<sup>rd</sup> 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 the 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