



Weeklong Online Faculty Development Program

(Eligible for Career Advancement under UGC regulation 2019)

Emerging Areas in Food Engineering and Technology

Target Group:
Faculty Members
and Research Scholars

Program Date:
26-30 July 2021

No NOC Required

Platform:
Google Classroom, Google Meet

[APPLY HERE](#)

Enrollment
Fee Rs.800/

Topics to be Discussed

- Novel separation techniques in food processing
- Advances in high pressure processing of foods
- Application of Cold Plasma in Food Processing
- Supercritical fluid extraction
- Electric field based novel technologies for food processing
- Computational creativity in food development
- Functional properties, applications and processing technologies of pigmented rice
- Application of biosensors for quality control in food processing
- Dietary fiber as functional food
- Recent advances in food packaging

Organized By

Teaching Learning Centre

Tezpur University

A Centre of Excellence in Curriculum and Pedagogy
Established in 2016 under PMMMNMTT Scheme,
Ministry of Education, Govt. of India

In Association with

Dept. of Food Engineering and Technology

Tezpur University



Ministry of Education

Pandit Madan Mohan Malaviya National
Mission on Teachers and Teaching

PMMMNMTT, A Government of India Initiative