



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 research in areas which are of special and direct 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 to the needs of the rapidly growing food processing sector. This department earlier known as Department of Food Processing Technology started in 2006 with the two year M.Sc. programme in Food Processing Technology. The department is currently offering B.Voc, 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 resource 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.

REGISTRATION

TARGET GROUP



Faculties and scientists from various government or private Colleges/ Institutions/ Universities/ R&D organizations in Food Process Engineering/ Food Technology/ Dairy Technology/ Food Science/ Food and Nutrition/ Agricultural Engineering/ Agriculture/ Fisheries/ Biotechnology/ Bioscience and Bioengineering/ Home Science and allied areas having teaching and research interests in the area of Food Technology. The working professionals from Industries/other organizations with the above specialization.

SELECTION & REGISTRATION

The number of participants is limited to 30. The registration fee is ₹1000.00 (One Thousand only) for faculties of Universities and R&D Institutions. For working professionals from Industries or other organizations the registration fee is ₹5000.00 (Five Thousand only). The interested participants can apply on or before 05.11.2017. The selected participants will be intimated through email by 08.11.2017. Selected participants should send the duly filled registration form along with proof of payment on or before 10th November, 2017.

IMPORTANT DATES

Last date for receipt of applications	05.11.2017
Confirmation to selected candidates	08.11.2017
Last date for payment of registration fee	10.11.2017
Faculty development program Dates	20 - 24 Nov 2017



TEZPUR UNIVERSITY

FACULTY DEVELOPMENT PROGRAMME

On

Advances in Food Processing Technologies

20 - 24 November, 2017



AICTE - NEQIP Sponsored

Organized by

Department of Food Engineering & Technology
Tezpur University, Tezpur
Assam-784028



TEZPUR UNIVERSITY

FACULTY DEVELOPMENT PROGRAMME

20-24 November, 2017

REGISTRATION FORM

To register online visit goo.gl/uruHxp

Name: Dr/ Mr./ Ms. _____

Designation / Dept.: _____

Qualification: _____

(Degree, Specialization)

Institution Name: _____

Years of Teaching Experience: _____

Is the Institution approved by AICTE?: Yes / No

Do you want accommodation?: Yes / No

Address for communication: _____

Phone: _____ Mobile: _____

Email Id (compulsory): _____

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 AICTE-FDP programme. I shall attend the programme for the entire duration.

Signature of the applicant

ORGANIZING COMMITTEE

CHIEF PATRON:

Prof. M M Sarma, Vice Chancellor, TU

PATRONS:

Prof D. K. Bhattacharyya, Dean Academic Affairs

Prof (Ms) C L Mahanta, Dean, SoE

CHAIRMAN:

Dr. B Srivastava, Head, FET, TU

COORDINATORS:

Dr Kshirod Kumar Dash

Assistant Professor

Dr M K Hazarika

Associate Professor

Department of Food Engineering and Technology

Tezpur University, Assam

Phone: 03712-275711 / 275706

E-mail : afpt2017@gmail.com

RESOURCE PERSON

Eminent scientists and researchers from CFTRI, IIT Kharagpur, 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

ACCOMODATION

Limited accommodation is available in the university guest house on payment.



ABOUT THE PROGRAMME

A one week programme (40 hours) will be offered under the umbrella theme "Advances in Food Processing Technologies". New developments in Food Technology are crucial for the continued productivity and global competitiveness of the people working for the assurance of food and nutritional security. The course is designed to develop insight and inculcate basic skills and knowledge in advanced techniques of food processing. The aim of the training programme is to offer a glimpse on the recent technical advances in food processing. This will provide a platform to academicians and scientists for discussion and exchange of knowledge and ideas about technological advancements on the recent development in food processing. Efforts will be made to provide demonstrations on some of the advanced techniques in food processing. A visit will be arranged to a tea processing unit of Assam to provide practical exposure to participants.

AREA OF FOCUS

This programme focus on outcome based approach towards food processing sector. The scientific portion of the programme includes lectures and practical sessions on Advances in Food Processing Technologies. The content has been subdivided into the various thematic modules as specified below.

- 1. Non-Thermal Processing Technologies for Food.*
- 2. Encapsulation Technology in Food.*
- 3. Extrusion Technology.*
- 4. Membrane, Ionic liquid based separations*
- 5. Recent Advances in Dehydration of Foods.*
- 6. Food Product Development: Concept to Consumer.*
- 7. Texture analysis & Rheology of food.*
- 8. New packaging Technologies for the 21st century.*
- 9. Statistical Analysis in Biological/Food systems.*
- 10. Infusion of Food Technology research outcome in curriculum development.*
- 11. Pedagogical strategies in content delivery in Food Technology.*