Important Dates

- Last date for receipt of applications: Sept 30, 2015
- Intimation to the applicants: Oct 5, 2015

Registration Details

Interested candidates may send their application in the prescribed format enclosed, duly recommended by the competent authority to the coordinator by e-mail.

- Faculty members / Delegates from industry / R & D scientist: Rs. 1500/-
- Research scholars / students: Rs. 300/-
- Pay registration fees by DD / Cheque drawn in favour of "World Food Day, AAU, Anand" payable at Anand.

How to Reach

Anand is well connected by rail and road from all parts of the country. The city is very well connected to Ahmedabad (65 km) and Vadodara (43 km). An auto/ taxi could be hired from railway station/ bus stand to reach AAU campus. The Railway station and Bus stand are approximately 5 km away from the University campus. In case of emergency, participants may contact Course Convener on telephone for necessary guidance.

Contact Details

Dr. R. V. PRASAD

CONVENER

College of Food Processing Technology & Bioenergy, Anand Agricultural University, Anand – 388 110 Gujarat, India Mob. No.: 91-7573013458, 91-9099919201 E-mail: rvprasad@aau.in, bhavesh@aau.in

National Seminar

on

"Emerging Trends in Food Quality and Safety

Registration Form

(To be sent directly to the Coordinator)

Category: I	Faculty/Industry/Scholar/Student
Name :	
M/F :	
Address :	
Phone No:	
Email :	
I intended	to attend the seminar
and also pr	esent oral/poster paper
Title of paper	
Fees Amou	nt:
Mode of fe	es:
DD/Chequ	e No Date:

Recommendation of Forwarding Institute:

Signature of the Applicant

Date:

Place:



World Food Day M S FPI



NATIONAL SEMINAR

Emerging Trends in Food Quality and Safety
OCT 15-16, 2015

ORGANISING SECRETARY Dr. B. H. JOSHI **COORDINATOR** Mr. R. M. DHINGANI

: ORGANISED BY :-

COLLEGE OF FOOD PROCESSING TECHNOLOGY & BIO-ENERGY

ANAND AGRICULTURAL UNIVERSITY, ANAND-388001

GUJARAT, INDIA : CO-ORGANISED BY:







About The University and College

Anand Agricultural University (AAU) located in central Gujarat, was set up to provide supports to the farming community in three facets namely education, research and extension activities in Agriculture, Horticulture Engineering, Food Processing and Dairy Science. At present there are ten colleges, seventeen research centers and six extension education institutes working in nine districts of Gujarat.

Considering the huge demand of the specialized human resource for the fast growing sectors of Food industry, College of Food Processing Technology and Bioenergy at AAU, Anand develops students with high-tech scientific knowledge and technical skills to handle various food resources from farm-to-factory-to-consumers. Efficient production, processing and packaging of various value added food products of very high quality are the main aspects being taught to the students. The college has a State-of-Art Food Quality Testing Laboratory equipped fully with latest instrumentation.

About Anand

Anand is known as the milk capital of India. It became famous for AMUL dairy and its milk revolution. This city hosts the Head office of Gujarat Cooperative Milk Marketing Federation Ltd., National Dairy Development Board of India, well known business school- IRMA and the Anand Agricultural University. Anand lies between Ahmedabad and Vadodara on the Western Railways, 101 km from the state capital Gandhinagar.

About the Seminar

Food safety and quality has always been a topic of major focus for policy-makers all over the world. To be able to provide food for all is a challenge even today. Each country has different criteria for the food nutrition, quality and safety regulations. The emphasis on these parameters pertaining to nutrition and safety of food, has taken the centre stage in the global food trade. There exists a lot of gap areas in different fields of food production and processing in India. Some of the issues related to regulatory aspects of food have been taken care of by Food Safety Standards Authority of India (FSSAI). In times to come, concerted efforts would have to be made to fill the gap areas. In such a situation, the manufacturers will have to build capabilities to be able to supply food of desired nutrition and quality to the consumers. Linkages will have to be developed such that the requirements of the emerging needs of food safety at global level are understood and accordingly R&D and analytical interventions are planned by the different organizations.

Present effort is to provide a single platform to all the stakeholders to share recent developments. The following theme areas will be highlighted.

- Food safety and quality: Present status, emerging trends and future prospects
- Innovations and challenges in Food Processing
- Analytical techniques in food testing

Oral/Poster Paper

Oral/Poster papers from the Faculties, Industry delegates, Research scholars and students are invited on the theme areas.

- Poster Size: 90 cm X 90 cm
- Font: Title; Arial 40 and Content; Arial 25

Last date for the submission of abstract is 30th Sept 2015. Abstracts not exceeding 200 words should be sent through e-mail at bhavesh@aau.in / rashmin17@aau.in. The oral papers not considered for the event will be accommodated in poster presentations.

World Food Day Tech Fest

College of FPTBE celebrates World Food Day in the form of three days technical festival every year to mark the foundation day of FAO of United Nations. This year the Tech Fest will be organized during October 15-17, 2015. As part of the Tech Fest, apart from National Seminar, the World Food Day Rally and various national competitive events such as New Product Development, Model Making, Ad making, Business Idea, Technical Poster Presentation, Food Quiz and others will be organized.

Boarding and lodging facilities

Participants will be accommodated on twin sharing basis in guest house/ hostels located at AAU campus or nearby along with provision for food on chargeable basis. Participants are requested not to bring any family members/ accompanying persons with them as the accommodation is strictly limited for participants only. No TA/DA will be paid to the participants.