REGISTRATION FORM

Staff Development Programme

on

Biotechnological Interventions in Food Processing

(March 12-17, 2012)

1. Name: ……
2. Date of Birth:…….
3. Gender: ….....…Male/Female……...……
4. Designation:…….....……
5. Highest Degree :…….....……..
6. Specialization:…….....……
7. Organization:…….....……
8. Whether the organization is recognized by AICTE?
……..
9. Mailing Address:…….....……...
……
……
Telephone No.:…….....……...
Fax:……
E-mail:……

Signature of applicant

SPONSORING CERTIFICATE

Certified that Mr/Ms/Dr. _____ is hereby permitted for attending the above course at SLIET Longowal during March 12-17, 2012.

Signature with date and seal

Name:

Designation:

Organization:

IMPORTANT DATES

Application deadline : Feb 27, 2012
Selection confirmation : Feb 28, 2012

ORGANIZING COMMITTEE

Patron in Chief
Prof. Sunil Pandey, Director

Chairman
Dr. H.K. Sharma, Prof. & HOD (FET)

Co-chairman
Dr. M. B. Bera, Professor (FET)

Co-ordinator
Dr. P.S. Panesar, Associate Professor (FET)

Faculty Advisor
Sh. Charanjiv Singh, Associate Professor

ADDRESS FOR CORRESPONDENCE

All enquiries and application for participation can be addressed to:

Dr. P. S. Panesar
Co-ordinator (BIFP-2012)
Department of Food Engineering and Technology,
Sant Longowal Institute of Engineering & Technology, Longowal-148 106
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Faculty Development Programme

on

BIOTECHNOLOGICAL INTERVENTIONS IN FOOD PROCESSING (BIFP-2012)

(March 12-17, 2012)

SPONSORED BY

All India Council for Technical Education (AICTE), New Delhi

ORGANIZED BY

Department of Food Engineering and Technology,

Sant Longowal Institute of Engineering and Technology
(Deemed to be University)
(Established by Govt. of India)
Longowal 148 106, Distt. Sangrur (Punjab)
http://www.sliet.ac.in

INSTITUTE

Sant Longowal Institute of Engineering and Technology (SLIET) (*Deemed to be University*) has been set up by MHRD, Government of India, with an aim to achieve technological excellence through innovation. It caters to the technical manpower requirements at various levels by adopting a new concept of modular system in imparting technical education with emphasis on practical training in industry. It offers certificate, diploma, B.E., PG and Ph.D. courses in various disciplines of Engineering and Technology.

DEPARTMENT OF FOOD ENGG. & TECHNOLOGY

The department offers Certificate, Diploma, B.E., M.Tech. and Ph.D. programs in the area of Food Engineering and Technology. Besides teaching, faculty members are involved in active research work sponsored by institute, and various funding agencies like DST, AICTE, ICAR, CSIR, MHRD, and MOFPI in their respective field of interest.

LOCATION

The institute is situated at Longowal, around 8 km from Badbar, an important bus stop on Sangrur- Bhatinda Highway. The institute is connected by road with Sangrur (18 Km), Barnala (25 Km), Ludhiana (110 Km), Chandigarh (150 Km) and Delhi (320 Km). The nearest railway stations are Sangrur (18 Km), Sunam (16 Km) and Dhuri (40 Km). The nearest airport is Chandigarh.

COURSE DESCRIPTION

Food processing industry is the oldest and largest industry using biotechnological processes. Traditional biotechnology has played a major role in producing fermented foods. Recent biotechnological techniques have opened up newer possibility for rapid improvements in quality and quantity of the available foods. The successful application of genetic modification for food bio-processing applications, and agriculture has resulted in the production of genetically modified (GM) foods and transgenic crops. Biotechnology has also come up in big way in ensuring food quality and safety by developing biosensors and rapid detection bio-kits, which can emerge as powerful diagnostic tool for ensuring food safety to consumers.

HIGHLIGHTS

The proposed programme aims to provide exposure to the participants to different experimental tools and protocols useful in the applications of Food Biotechnology. The participants will interact with resource persons in their fields and will get acquainted with practical aspects of various modern techniques along with the underlying principles. Experiments will be conducted in small groups to provide hands-on research experience under the expert supervision. It will also provide the opportunity to gain better understanding of the biotechnological processes, which can help in the preparation of future independent research projects.

BROAD THEMES OF THE PROGRAM

- Bio-processes for value added products
- Bio-safety and quality systems in food processes
- Bio-preservation and bio-packaging of food products
- Probiotics and synbiotic products as functional foods
- Bio - processing and bio - management of agro-industrial waste
- Enzymes in food processing
- Biotechnological tools in food analysis

ELIGIBILITY

Faculty of AICTE approved institutions/universities working in the related field of Food Engineering and Technology/ Food Technology/ Food Process Engineering/ Food Biotechnology and allied branches.

REGISTRATION

Interested faculty members are requested to send the filled up registration form through proper channel so as to reach the Course Coordinator latest by **Feb 27, 2012** without any fee. **Advance copy can be submitted through mail** : ***bifp2012@gmail.com / pspbt@yahoo.com***

FINANCIAL ASSISTANCE

Selected candidates will be eligible for TA (Rail/ bus fare) as per AICTE guidelines via the shortest route and free lodging and boarding.

BOARDING & LODGING

Participants will be provided accommodation in the transit accommodation/Guest house (within SLIET campus) in single or double bedded rooms (on sharing basis).