

	Amal Jyothi College of Engineering, Kanjirappally	Page 1 of 5	
		Form: AJCE/FTFDP//2023/	
Department of Food Technology Report – Five Days KTU-Sponsored Faculty Development Program	Revision	:	R0
	Date	:	28/02/2023
	Prepared by	:	Dr. Sunnichan V. George
	Approved by	:	Principal

1. Overview

Title of the Programme	Emerging Trends and Advances in Food Processing Technology
Details	Five Days Offline Faculty Development Programme
Dates	January 23 to 28, 2023
University Order	U.O.No. 1545/2022/KTU; Dated: 29.06.2022
Total Funding	Two Lakhs
Coordinators	Dr. Sunnichan V George Professor, Department of Food Technology, AJCE Dr. Swaroop S Kumar Assistant professor, Department of Food Technology, AJCE
Total No. of Sessions	10 (Two sessions of 2 hrs duration per day, Five Days)
Total Registrations	41
Shortlisted Participants	38
Total Certificates Awarded	38

2. PROGRAM OBJECTIVES AND OUTCOMES

The objective of this faculty development program is to give an insight into the basic understanding of food processing and technology of diverse food groups. As food is the first and foremost requirement of the people for their survival, food processing has enormous significance because it provides vital linkages and synergies that promotes agriculture and industry. Post-harvest loss for both food grains and perishable produces are still high in India, which requires research, innovation and entrepreneurship for better utilization and also to bridge the gap between academia and industry.

The organizers and coordinators have designed this faculty development program share the vast amount of knowledge and technologies developed mainly in the ICAR institutes such as Central Plantation Crops Research Institute (CPCRI), Kasaragod, Central Institute of Fisheries Technology (CIFT), Cochin, Central Tuber Crops Research Institute (CTCRI), Trivandrum, etc. on processing and value addition of coconut, tuber crops, fruits and vegetables, meat, fish and poultry. A hands on training on design and development of functional pasta was also arranged, which was well received by the participants.

Any faculty member of an affiliated college of under APJ Abdul Kalam Technological University, Thiruvananthapuram, who is passionate about food processing and entrepreneurship were invited to attend. The eminent scientists from prestigious ICAR institutes and Kerala Agricultural University served as resources.

ABOUT THE PROGRAM

Food is the first and foremost requirement of the people for their survival. Food processing is of enormous significance as it provides vital linkages and synergies that it promotes between the two pillars of the economy- agricultural and industry. India has surplus amount of raw materials for food processing industries.

India is the world's second largest producer of food next to China, and has the potential of being the biggest with the food and agricultural sector. The total food production in India is likely to double in the next ten years and there is an opportunity for large investments in food and food processing technologies, skills and equipment, especially in areas of Canning, Dairy and Food Processing, Packaging, Frozen Food/ Refrigeration and Thermo-Processing.

Considering the importance of food processing, and to discuss the emerging trends, we have decided to organize this faculty development program for the benefit of those faculty who wants to increase their knowledge in the area.

PROGRAM CONTENT

- Importance, nutritional quality and processing of Millets
- Processing of Fruits and Vegetables
- Processing and Value addition of Tuber crops
- Novel value added products of Coconut
- Processing and value addition of meat and fish.
- Bakery and Confectionary

OBJECTIVES OF THE PROGRAM

- To gain basic understanding of food processing and technology of diverse food groups.
- To promote research, innovation and entrepreneurship, bridge the gap between academia and industry.

Patrons

Mar Jose Palickal
Bishop, Catholic Diocese of Kanjirappally

Rev. Dr. Mathew Paikatt
Manager, AJCE

Organizing Committee Advisors

Prof (Dr.) Lillykutty Jacob,
Principal, AJCE

Prof (Dr.) Z.V. Lakapampil
Director, AJCE

Prof (Dr.) Jacob Philip
Dean, Academic

Dr. J R Anoop Raj
Associate Professor & Head
Department of Food Technology, AJCE

Coordinators

Dr. Sunnichan V. George
Ms. Arya Krishnan S.
Dr. Swaroop S. Kumar

RESOURCE TEAM

Prof. (Dr.) K P Sudheer
Professor & Head
Agricultural Engineering, KAU

Dr. Sheeba Rebecca
Associate Director of Research, KAU

Dr. Sajeev M.S.
Principal Scientist, CTCRI, Trivandrum

Dr. Suma Divakar
Professor, Community Sciences
College of Agriculture, Vellayani

Dr. Anandavally N.
FAO/UN Food Safety Expert

Dr. M. R. Manikandan
Principal Scientist, CPCRI, Kasaragod

Dr. Binsi P.K.
Senior Scientist, CIFT, Kochi

Dr. Ranganathan
Associate Professor, Karunya University

Dr. Sunnichan V. George
Professor, Food Technology, AJCE

Mr. Dayanad Peter
Assistant Professor, Karunya University

APJ Abdul Kalam Technological University

Sponsored
Faculty Development Program

**23 January to
28 January 2023**

**EMERGING TRENDS AND ADVANCES IN
FOOD PROCESSING TECHNOLOGY**

Organized by
Department of Food Technology
Amal Jyothi College of Engineering
Kanjirappally, Kottayam (Dist)
Kerala, 686518
www.ajce.in

3. Expected Outcomes

At the end of this faculty development program, participants shall develop a good understanding in the following areas:

1. Currents trends and advances in food processing sector of India
2. Processing and value addition of fruits especially, ethnic fruits and vegetables
3. Processing, value addition and design of novel food products from tuber crops
4. Processing and value addition of meat and fish
5. Novel value added products of coconut
6. Recent trends in bakery and confectionary
7. Entrepreneurship and Start-up Ecosystem



INAUGURAL SESSION



HAND ON EXPERIMENT ON EXTRUSION TECHNIQUES



FDP PARTICIPANTS

എൻജിനീയറിങ് കോളേജ് അധ്യാപക പരിശീലനം

കാഞ്ഞിരപ്പള്ളി ▶ എ.പി.ജെ. അബ്ദുൾ കലാം ടെക്നോളജിക്കൽ സർവകലാശാലയും അമൽ ജ്യോതി എൻജിനീയറിങ് കോളേജിലെ ഫുഡ് ടെക്നോളജി വിഭാഗവും ചേർന്ന് കോളേജിൽ അധ്യാപക പരിശീലനം 23 മുതൽ 28 വരെ നടത്തും. സാങ്കേതിക സർവകലാശാലയിൽ അഫിലിയേറ്റ് ചെയ്തിരിക്കുന്ന എൻജിനീയറിങ് കോളേജുകളിലെ അധ്യാപകർക്കു പങ്കെടുക്കാം. ഭക്ഷ്യ-സംസ്കരണ മേഖലയിലെ നൂതനവും ആധുനികവുമായ പ്രവണതകൾ എന്ന വിഷയത്തിലാണ്

പരിശീലനം. ഭക്ഷ്യ സംസ്കരണ പുതിയ അവസരങ്ങൾ സൃഷ്ടിക്കുന്നതിന് പഠനകാലത്തുതന്നെ പ്രോജക്ടുകളുടെ ആശയരൂപവൽക്കരണം, സ്റ്റാർട്ടപ്പ് വികസനം, ഗവേഷണ പ്രബന്ധങ്ങളുടെ രൂപവൽക്കരണം എന്നിവ ഒരുക്കുന്നതിൽ വിദഗ്ധർ ക്ലാസ് നയിക്കും. നൂതന ഭക്ഷ്യ വിഭവങ്ങളുടെ നിർമ്മാണത്തിനുള്ള പ്രായോഗിക പരിശീലനവും ഉൾപ്പെടുത്തിയിട്ടുണ്ട്. ഡോ. സണ്ണിച്ചൻ വി.ജോർജ്ജ്, ഡോ. സ്വരൂപ് എസ്.കുമാർ, ആര്യ എസ്.കൃഷ്ണൻ എന്നിവർ നേതൃത്വം നൽകും.

22/01/2023 CHANGANACHERRY Pg 04

MEDIA COVERAGE

4. SUMMARY

A five days faculty development program for the teachers of the APJA KTU was organized by the Department of Food Technology, Amal Jyothi College of Engineering, Kanjirappally. The program was sponsored by KTU. Faculty from different affiliated colleges were attended. Eminent scientists from various institutes handled the topics. Novel food processing techniques were discussed for meat, poultry, fish, vegetables, fruits, tuber crops, coconut etc. The program successfully completed on 28th Jan 2023.



Dr. Sunnichan V George
Professor, Food Technology
Amal Jyothi College of Engineering