



Department of Food Science & Technology

(NAAC Accredited Grade – A+)

University of Kashmir, Hazratbal Srinagar-190 006.

No: (Adv./Workshop) FST/KU/2023


Date: 14-11-2023

Advertisement

The Department of Food Science and Technology is organizing high end workshop (Karyashala) for 14 days sponsored by Science Engineering and Research Board (SERB), DST, GOI, on "Hands on Training on the Development and Characterization of Millet-Based Extruded Products" from 23rd November 2023. Candidates pursuing or completed Masters/ Ph.D in Food Technology can apply for the said workshop using link <https://acceleratevigyan.gov.in/student/signup> . Moreover, registered candidates need to submit the hard copy of registration form along with qualification certificate in the office of the Department of Food Science and Technology, University of Kashmir, Hazratbal. Last date for submitting the application form is 20-11-2023. The selection list will be uploaded on the departmental website on 21-11-2023.

For further information please contact 7006205647 or 9622709721 or email: adil.gani@gmail.com

Course Director


Coordinator
Deptt. of Food Science
and Technology
University of Kashmir
Dr. Adil Gani



Accelerate Vigyan Science and Engineering Research Board (SERB) sponsored high-end workshop (KARYASHALA)

Hands on Training on the Development and Characterization of Millet-Based Extruded Products

For Masters and Ph.D Scholars only

Last date for Receipt of applications: 20--11-2023

DURATION OF COURSE: 14days (23rd h November , 2023 to 6th December, 2023)

OBJECTIVE OF PROGRAM

Millets, world's 6th most important cereal, are rich in minerals (P, Ca, Zn, Fe), dietary fiber, polyphenols, vitamins (niacin, B-complex vitamins, folic acid), proteins and essential amino acids (methionine and cysteine). Millets are gluten-free and therefore, ideal for making gluten-free products for gluten intolerant people. These are low glycemic index foods and associated with the reduced risk of type-2 diabetes. Irrespective of several health benefits, millets are still struggling to enter human food markets. In order to promote the utilization of millets we are organizing a High-end workshop of 14 days intending to enhance the skills and knowledge of the young researchers (Ph.D. and Masters Students) in the area of millets, their health benefits and extrusion technology. During fourteen days high-end workshop, the students will be trained in the laboratory and Pilot plant of department. Trainees will be trained in analyzing the millets, extrusion technology, product development and analysis. We believe that the proposed training would come up with a young trained human resource to tackle the emerging issues and challenges associated with the production of millet-based food products across the country.

Focus Areas

- Introduction about millets.
- Introduction about extrusion
- Health benefits of millets
- Milling of millets
- Types of extruders: single screw extruders, twin screw extruders and high moisture extruders
- Process optimization for the development of millet based extrudates.
- Packaging of extruded products using MAP.
- Characterization of extruded products.
- Training on working extruder.
- Laboratory experimentation on the preparation of extrusion mix.
- Laboratory experimentation on the texture analysis of extrudates.
- Laboratory experiments on physicochemical analysis including color and moisture.
- Laboratory experiments on sensory analysis.
- Laboratory experiments on rheological properties.
- Laboratory experiments on pasting properties.
- Laboratory experiments on functional properties.
- Laboratory experiments on structural properties.
- Laboratory experiments on packaging materials for extruded products.
- Laboratory experiments on storage studies of extruded products.
- Laboratory experiments on nutritional properties.

ELIGIBILITY

Masters and PhD in the discipline of Food Science & Technology

INTAKE CAPACITY

Twenty five (25) candidates shall be short-listed based on eligibility criteria .

ACCOMMODATION

The outside participants will be provided boarding and lodging in the university guest house on sharing basis. Participants are advised not to bring their families, as accommodation for them will not be entertained.

HOW TO APPLY

Link: <https://acceleratevigyan.gov.in/student/signup>

TRAVEL ALLOWANCE

The participants will be paid TA for to and fro journey by rail/bus/public transport by the shortest route, but restricted to AC-III normal train fare only (on producing documentary evidence).

VENUE

Department of Food Science and Technology
University of Kashmir-Hazratbal Srinagar, Pin: 190006
Phone: 0194- 2421357/ 2421347 Ext
Office: 2235/2236 Email: foodscience@kashmiruniversity.ac.in
Website: www.uok.edu.in/ / <http://foodscience.uok.edu.in/Main/Default.aspx>

HOW TO REACH

University of Kashmir is about 17 km from Srinagar railway station, 25 km from Sheikh-ul-Alam Airport Srinagar. Prepaid taxi/auto can be availed at railway/bus station to reach University of Kashmir, Srinagar.

COURSE DIRECTOR:

Dr. Adil Gani
Coordinator, Department of Food Science and Technology, University of Kashmir

CO- DIRECTORS

Dr. Idrees Ahmad Wani
Dr. Hilal Ahmad Punoo
Dr. Sabeera Muzaffar

CONTACT DETAILS

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Organizing Members

Dr. Naseer Ahmad Bhat (+91-7006205647)
Mr. Irfan Ahmad Raina (+91-9622709721)

For further details:

Dr. Hilal Ahmad Punoo
Sr. Assistant Professor
Deptt. Food Science and Technology
Mob: 91-9419024079



**Application form for participation in Accelerate Vigyan
Science and Engineering Research Board (SERB) sponsored high-end workshop**

KARYASHALA

ON

**Hands on Training on the Development and Characterization of Millet-Based Extruded
Products.**

1. Name in full (Block letters):-----

2. Degree (Pursuing/Completed):-----

3. Present Institute and Address:-----

4. Address for Correspondence:-----

5. Tel No:-----

6. Email:-----

7. Date of birth and age:-----

8. Gender (M/F) :-----

9. Academic Qualifications:-----

Degree	Discipline	Year	Division	University

10. Academic achievements/Awards/Best Publications (Any 5)

I.-----

II.-----

III.-----

IV.-----

V.-----

Date:

Signature of Applicant