## Food Technology :2018-2019

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1	Workshop: Analytical Instrumentation, Food Processing and Life	1
	Science Techniques	
2	Seminar-Entrepreneurial Skills	2
3	Seminar: Career and growth aspects of Food Technology	3
4	Workshop cum Training: ISO 22000 Food Safety Management	3
	Systems	
5	Field Visit to Delhi Milk scheme	4
6	Technical Fest-World Food Day	5
7	World Heart day	6

 Workshop: Analytical Instrumentation, Food Processing and Life Science Techniques- The Department of Food Technology along with two participating department conducted 1-month interdisciplinary summer project (June 4th, 2018 to July 1st, 2018) on "Analytical Instrumentation, Food Processing and Life Science Techniques".



Prog	ramme Schedule	Contraction of the		9 9	0.0
Date					
25.06.18	Resource Person / Topics / Venue / Deptt. Dr. Manisha Khatri		A A A A A A A A A A A A A A A A A A A	D	Department of
.5.00.16	Permanent Slide Preparation : Style &	1	PART I		iomedical Science,
	Techniques. Lab 2/BMS				ology and Instrumentation
					d Rajguru College of
6.06.18	Dr. Manisha Khatri Identification of Different Types of Cells				Sciences for Women
	Present in your Blood.				ted by NAAC with 'A' Grade Iniversity of Delhi)
	Lab 2/BMS				hara Enclave, Delhi - 110 096
7.06.18	Dr. Indu Arora Synthesis & Characterisation of	100	A ATTACK		under the aegis of
	Nanoparticles.				
	Biomedical Lab / BMS	M	A Contraction		
8.06.18	Dr. Daya Bhardwaj Principle & Working of GC				
	Analytical Lab / Instrumentation	DBT Sta	nr Team	De	partment of Biotechnology (DBT)
29.06.18	Dr. Daya Bhardwaj	Programme Co-ordinator		Deptt. of Biotechnology (DBT)	
	Principle & Working of HPLC. Analytical Lab / Instrumentation		Dr. Daya Bhardwaj		Star College Scheme
1.07.18	Report Submission by Students and		Co-ordinator		organise
01,07,18	VALEDICTORY.		Dr. Varsha Mehra		
	Guest of Honour : Dr. Garima Gupta		Co-ordinator		Aonth Summer
	Scientist 'E', Deptt. of Biotechnology, Government of India		Dr. Deepa Joshi	Intern	ship Workshop on
	and a second sec		Member(s)	"Analyti	cal Instrumentation,
			Dr. Manisha Khatri		Processing & Life
-			Ms. Prabhjot Kaur		
			Ms. Sarul Malik	and the second second	nce Techniques"
		For info	rmation, contact		une – 1st July, 2018
				(10	.00 am to 4.00 pm)
		Workshop Co-ordinators Dr. Deepa Joshi		including	
				1-Day Visit to	
	Real And And		Ms. Prabhjot Kaur	Perfumery	
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Seminar-Entrepreneurial Skills: The Food Technology Department organized a session on 'Entrepreneurial Skills' by Professor S. K. Palhan on August 10th, 2018. It was a very informative session that tried to resolve some of the myths that students(45 students) had about entrepreneurship. The professor started by telling us

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that we should identify problems and needs in our environment and then uses it as an opportunity for developing new start-ups.



3) Seminar: Career and growth aspects of Food Technology- A seminar on "Career and growth aspects of Food Technology" was organized on September 13th, 2018 by the Department. Around 70 Students attended the program.

Ms. Meenakshi Taneja, R&D Head, Gogia Chemicals Ltd, Noida. v Ms.

Ms Richa Bharti, Nutrition Scientist, PepsiCo, Research and Development.

Ms. Trishala Verma, Patent and Design Examiner.

Ms. Priyanka Rathi, Assistant Manager, JubliantFoodworks, Noida.



4) Workshop cum Training: ISO 22000 Food Safety Management Systems- The Department in collaboration with Quality Council of India conducted one day certificate course on "ISO 22000 Food Safety Management Systems" on March 6th, 2019 and March 15th, 2019.45 students along with the faculty trained on FSMS system..



- 5) Workshop : CV writing -A CV writing workshop was organized to apprise about the nuances and effective ways of writing resume by Mr.Rajat Mittal on 12 th April 2019 Number of Participants:32
- 6) Field Visit to Delhi Milk scheme Delhi Milk Scheme, West Patel Nagar, New Delhi-110008 was organized by the department on 1st October, 2018. The students were explained various processes inside the plant like - ETP treatment, boilers, the production and processing unit for paneer, ghee, butter and milk, cold storage room, incubation rooms etc.

Number of Partcipants:65



7) Technical Fest-World Food Day: The departmental fest was organized to celebrate 'World food day' on 11<sup>th</sup> October 2018 by the Department of Food Technology. It began with the inauguration of the departmental newsletter – Food Times by Edesia. It was accompanied by an array of events including debate, quiz, poster making, Actenact, treasure hunt and sense to bence. The competition was an inter-college event and so a huge participation from various college was observed. Number of Partcipants:110 approx

Names of the Resource Person: Dr. SiddharthWaghulkar('Deputy-Head' of the 'Nutrition Unit' at the United Nations World Food Programme, Country office) and MsDeepti Gulati. Ms Deepti Gulati is the Head of Programs, GAIN India



8) **World Heart day**: The Department of Food Technology celebrated World Heart Day on 29th September, 2018. The main aim of the event was to sensitize people about various cardiovascular diseases and ways to prevent them .There was a poster and race competition organized to spur students towards a healthy lifestyle

**Names of Resource Person:** Ms Neelima raj Tamta, Ms Bushra Ansari and Ms Taranjeet Kaur



## Number of participants:80