



AMET

ACADEMY OF MARITIME EDUCATION AND TRAINING
(Deemed to be University Under Section 3 of UGC Act 1956)

DEPARTMENT OF FOOD PROCESSING TECHNOLOGY

Organizes

Recent Trends in Research Techniques- New Product Development

21-05-2021 at 11.30 am

Google Meet Link



Academy of Maritime Education and Training (AMET)

Deemed to be University

#135, East Coast Road, Kanathur - 603112

Chennai, Tamil Nadu, India.

Tel : 91 44 2744 4625/627/628 E-mail: office@ametuniv.ac.in

Website : www.ametuniv.ac.in

ABOUT THE UNIVERSITY:

AMET is India's first deemed to be University in Maritime Education which is ranked as 3rd among Maritime Universities of the World in the PIMET (Performance Indicators in Maritime Education and Training.). It is the only University from India to be a member of the International Association of Maritime Universities. With quality, commitment, knowledge and excellence as its cornerstones, AMET had a humble beginning in the year 1993 for a career in the merchant navy through a Higher National Diploma programme in marine engineering. AMET's uncompromising strides of excellence in the field of maritime education and training laced with its capacity to feed the global shipping industry with an unrivalled maritime human resource secured it the status of becoming the first Deemed to be University in India for maritime education, training, research and development activities and achieved many national and international recognitions, accreditations and rankings such as NAAC, NIRF, ARIIA, DGS-CIP, PIMET etc.

VISION AND MISSION OF THE UNIVERSITY

VISION

To sustain identity as a World Class Leader in Maritime Education and empower learners with wholesome knowledge through progressive innovation in training, research and development which will render students a unique learning experience and a transformation impact on the Global Society.

MISSION

AMET will strive continuously to:

- Impart value-based higher education and technical knowledge with uncompromising strides of an outstanding quality.
- Emerge as a Centre of Excellence inculcating skill development in recent technologies in accordance with industrial trends.
- Create World class research capabilities on par with the finest in the world and broaden student's horizons beyond classroom education.
- Nurture talent and entrepreneurship and enable all round personality development in students.
- Empower students from across socio economic strata.
- Make a positive difference to society through technical education.

ABOUT THE DEPARTMENT:

Department of Food Technology is introduced from the Academic Year 2016-17. The Indian food industry is poised for huge growth increasing its contribution to world food trade every year. It has emerged as the highest growth and profit section due to its immense potential in food processing industry. Global giants are investing billions of dollars in India in this sector.

The curriculum of B.Tech Food Technology offered in REC provides appropriate importance to all the areas in food science and technology such as Food processing, Preservation, Food safety, Quality control, Equipment design, process Engineering, Innovative and instant food products. It also offers Baking and confectionery technology, fruit and vegetable processing technology, Dairy processing, food packaging, Functional foods and Nutraceuticals, Plantation technology, Refrigeration and cold chain management and Industry training. etc.

Vision and Mission of the Department

Vision

To emerge as a Centre for higher learning and research through development of highly competent, innovative and world class Marine Electrical and Electronics Engineers while remaining sensitive to ethical, societal and environmental issues.

Mission

- ⦿ To inculcate in-depth knowledge of Food Engineering and Technology with an ability
- ⦿ To analyze, evaluate, design, discriminate, interpret, create and integrate existing and
- ⦿ new knowledge.
- ⦿ To analyze technological problems and judge independently to create information for conducting research and think to conceptualize in the area of Food Engineering and Technology.
- ⦿ To develop strong research aptitude through research work to enable the students to opt for higher levels of learning in the field of Food Engineering and Technology.

Resource Person :

G. SRISOWMEYA, M.Tech, (Ph.D)

CSIR-Senior Research Fellow,

Centre for Food Technology,

Anna University, Chennai-600025.

Chief Patrons :

Dr. J. Ramachandran, Chancellor, AMET Deemed to be University

Dr. Rajesh Ramachandran, Pro-Chancellor, AMET Deemed to be University

Patron :

Col. Dr. G. Thiruvasagam, Vice-Chancellor, AMET Deemed to be University

Organizing Committee :

Dr. M. Jayaprakashvel, Registrar (i/c), AMET Deemed to be University

Dr.D.Arivazhagan, Professor, Coordinator, IQAC, AMET Deemed to be University

Convenor :

Dr. John Wyson, Asst. Prof., Department of Food Processing Technology, AMET Deemed to be University

Organizing Secretaries :

Ms. Shanmugapriya, Assistant Professor

Mrs. Ramabhai, Assistant Professor

Department of Food Processing Technology, AMET Deemed to be University

ADMISSIONS FOR THE YEAR 2021-2022 ARE OPEN

Toll Free Number : 1800 108 3030

Contact for Admission : +91-93443 91418 (Whatsapp)

Email : admission@ametuniv.ac.in

Facebook Link : <https://www.facebook.com/AMETInternational/>

Instagram : <https://www.instagram.com/amet.university/>

Youtube : https://www.youtube.com/channel/UC6Jzfz1MSE_QBObJmMPLzPQ/