

# **Department of Food Processing Technology**

organizes

# National Seminar on Trends and Development in Food Packaging Technology

31st May, 2021



# Academy of Maritime Education and Training

Deemed to be University #135, East Coast Road, Kanathur - 603112 Chennai, Tamil Nadu, India Tel: 91 44 2744 4625/627/628

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# ABOUT THE UNIVERSITY :

AMET is India's First deemed to be University in Maritime Education which is ranked 3 among the Maritime Universities across the globe by the PIMET (Performance Indicators in Maritime Education and Training) ranking of International Association of Maritime Universities (IAMU). Established in 1993, 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 to have many national and international recognitions, accreditations and rankings such as NAAC, NIRF, ARIIA, DGS-CIP, PIMET etc.

#### **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 Neutraceuticals, 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**

- o To inculcate in-depth knowledge of Food Engineering and Technology with an ability
- o To analyze, evaluate, design, discriminate, interpret, create and integrate existing and new knowledge.
- To analyze technological problems and judge independently to create information forconducting 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

## **ABOUT THE SEMINAR:**

This event brings together more than 100 innovative leaders and learners to share, learn and build each other's knowledge and provide extensive information on rapid scientific and technological advances that are transforming the way of foods are produced, processed and consumed. The Seminar will be integrating new technologies for improving our future. The seminar focuses mainly on Food Packaging Technology. The researchers can get an idea about the recent research trends from the invited talks and keynote addresses. It will give you the opportunity to be interact with experts in the field. You can gain a lot of information and participate in the programme.

#### **PARTICIPANTS:**

Industry Professionals, Faculty members working in Engineering colleges and Universities, Research Scholars, PG/UG students from Engineering Fields.

#### **SPECIAL NOTE:**

The seminar will be online via Google Meet - **meet.google.com/wrc-cqun-kpi** Registration is free of cost.

# **RESOURCE PERSONS:**

### Ms. Swati Gupta

Lead Packaging Development, Amway India, Haryana - 122 001

## Ms. Dhanupriya

Food Business Consultant, Dpro Food Consultant, Chennai – 600 044

## Mr. Vasanthan

Head, Technical Aachi Masala, Chennai – 600 040

#### **CHIEF PATRONS:**

**Dr. J. Ramachandran**, Chancellor, AMET **Dr. Rajesh Ramachandran**, Pro-Chancellor, AMET

#### **PATRONS:**

**Col. Dr. G. Thiruvasagam**, Vice-Chancellor, AMET **Dr. N.Manoharan**, Pro Vice-Chancellor, AMET

#### **ORGANIZING COMMITTEE:**

**Dr. M. Jayaprakashvel**, Registrar (i/c), AMET **Dr. D. Arivazhagan**, Director, Ranking and Accreditation, AMET

#### **CONVENER:**

**Dr. John Wyson**, Asst. Professor Dept. of Food Processing Technology, AMET

#### **CO-ORDINATORS:**

Mrs.Ramabhai, Asst. Professor, Dept. of Food Processing Technology, AMET ramabhai@ametuniv.ac.in Mob. 6369396828

Ms. Shanmugapriya, Asst. Professor, Dept. of Food Processing Technology, AMET priyasp@ametuniv.ac.in Mob. 9597009468

#### **ADMISSIONS FOR THE YEAR 2021-2022 ARE OPEN**

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