About IIT Kharagpur

Kharagpur - a small town tucked away in the eastern corner of India, famous until 1950 as home to the longest railway platform in the world - became the nursery where the seed of the IIT system was planted in 1951. IIT Kharagpur started its journey in the old Hijli Detention Camp in Eastern India, where some of the country's great freedom fighters toiled and sacrificed their lives for India's independence. Spurred by the success of IIT Kharagpur, four younger IITs sprouted around the country in the two following decades, and from those five came thousands of IITians, the brand ambassadors of modern India. It was the success of this one institution at Kharagpur that wrote India's technological odyssey.

The Institute takes pride in its relentless effort to provide the best platform for both education as well as research in the areas of science and technology, infrastructure designs, entrepreneurship, law, management, and medical science and technology. IITKGP is not just the place to study technology, it is the place where students are taught to dream about the future of technology and beam across disciplines, making differences enough to change the world.

Program Features / Structure

- Classroom lectures - 70%
- Industry Visit - 15%
- Hands-on work with Laboratory Experimentation - 15%

Program Schedule and Venue

1 week, 17 – 24 June 2019
(9:30 AM – 5:30 PM)
Agricultural and Food Engineering Department IIT Kharagpur

Program Fee

- Nil - for AICTE-QIP sponsored participants
- For others: INR 15,000/- (Fifteen thousand) + GST @18% per participant

Who will benefit?

(Academic)

- Are you a Faculty of an AICTE approved college of Agricultural, Engineering, Food Technology or Food Engineering, Chemical or Mechanical Engineering?
- Then, apply.

Accommodation

- Accommodation will be provided to the AICTE-QIP sponsored participants at the campus Hostels.
- For other participants, the same will be provided on chargeable basis as per rule.

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Contact Us

Dr. Tridib Kumar Goswami, Principal Co-ordinator, Agricultural and Food Engineering Department, Indian Institute of Technology Kharagpur Phone: +91-3222-283122 Email: tkg@agfe.iitkgp.ac.in

How to Apply

Use the link: [https://erp.iitkgp.ac.in/CEP/courses.htm](https://erp.iitkgp.ac.in/CEP/courses.htm) to apply ONLINE.

Payment if applicable is to be done ONLINE after getting short listed for the program.

Last day of Registration

30 June 2020

AICTE QIP

QUALITY IMPROVEMENT PROGRAMME

Indian Institute of Technology Kharagpur

2019

FOOD PROCESSING, PRESERVATION AND COLD STORAGE

1 Week

06 – 11 JULY 2020
Introduction / Overview

The course aims at touching upon some fundamental operations in food processing and preservation. In fact the subject is so vast that it is impossible to cover up all the aspects in week program. In most of the Agricultural universities, food processing or food engineering is not even touched upon. Hence, some preliminary as well as some overview of the subject is of great importance to those who have completed their undergraduate course from similar universities / institutes. Over the last 6-7 decades IIT Kharagpur has developed this part of science and technologies along with dairy science and engineering. It will be a great opportunities for the participant to come across the recent developments in food science and engineering during the course of this program.

Program Objectives

The fundamental objective of this short term course is to bring to the knowledge of the participants from all over the country about the recent developments which came about in Agricultural and Food Engineering Department of the institute. Since, most of the colleges or universities do not have any industrial collaboration, this program has also aimed at visiting some of the relevant industries in and around Kharagpur. Obviously, the participants will also get exposure to do some hands on experiments.

What you will learn

Program Content

Introduction to food processing and preservation

Air-water relationships in food engineering

Food Microbiology

Irradiation and Freeze drying

Nano Packaging and Storage

High pressure processing

Solar drying, Novel thermal processing of food

Refrigernation and air conditioning

Food Freezing

Cold Storage

Rice processing

Solvent Extraction of oil

About the Faculty

Coordinator

Prof. Tridib Kumar Goswami: A NAAS, ISAE, IE, AABS, FRSC Fellow, is Professor, HAG of Agricultural and Food Engineering Department, IIT Kharagpur. He has 6 Indian Patents, published 130 papers, written 4 books and 11 book chapters. Out of 14 Ph.D. he guided, 3 have been awarded Jawaharlal Nehru Award (ICAR).

Other faculty for the course


Dr. P. P. Tripathy: Research Interest: CFD applications in Food Processing, Machine Vision for Food Quality & Safety Assessment, Solar Energy Utilization in Food Processing, CO2 Mitigation & Utilization.

Dr. Kanishka Bhunia: Research interest: Functional food packaging, Food safety and risk assessment, Food Satbility, Transport phenomena in food processes.

Prof. H.N. Mishra: Research interest: Health Food, Ready to Eat, Food Products and Process Development, Shelf life extension of food, Packaging of food, Instant tea and coffee.

Prof. P.S. Rao: Research interest: pulse electric field, High pressure processing, Aquacultural engineering, Grain storage and structures, Grain process engineering.

Dr. Jayeeta Mitra: Area of Interest - Food Process Engineering (Food packaging, coating and storage studies, Shellyfe modelling, food quality analysis, mathematical modelling (ANN, GA, Fuzzy logic).

Dr. P.P. Srivastav: Research interest: Indigenous product development, Food microbiology, Grain processing, Modelling.