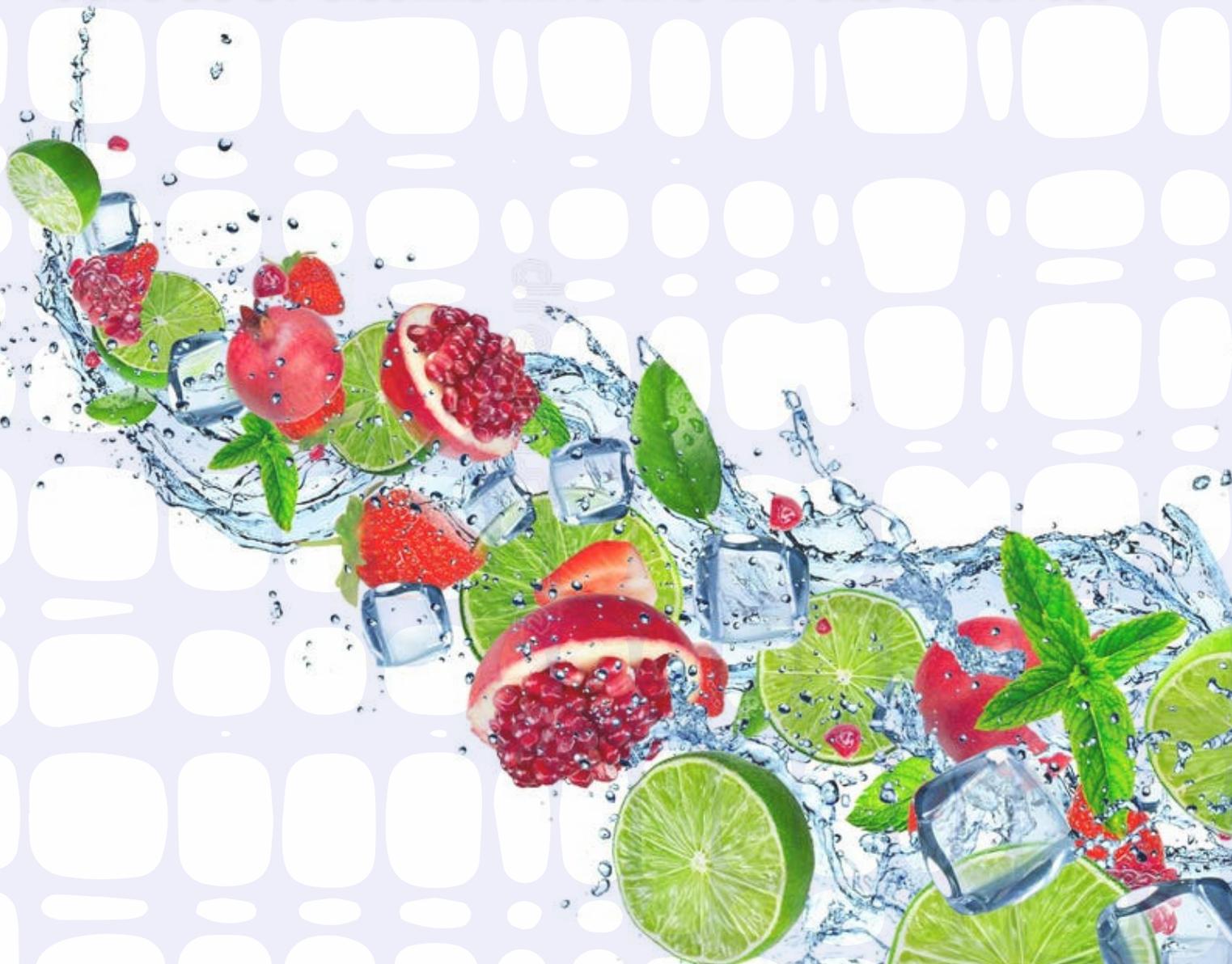




Food Techie Talk

**DEPARTMENT OF FOOD TECHNOLOGY
SCHOOL OF LIBERAL ARTS AND APPLIED SCIENCES**



Food Techie Talk

DEPARTMENT OF FOOD TECHNOLOGY



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PROGRAMS OFFERED BY THE DEPARTMENT

- **B.Sc. Food Technology**
- **Integrated M.Sc. Food Technology**
- **B.Voc. Food Processing Technology**
- **M.Sc. Food Technology**
- **Ph.D. Food Technology (M.Sc. Graduates in the following discipline areas Food Technology / Food Processing Technology / Food and Nutrition/ Clinical Nutrition & Dietetics / Food Service Management and Dietetics / Catering Management/ Biotechnology / Microbiology / Biochemistry / Agriculture / Post Harvest Technology / Physics / Chemistry / Biology - Interdisciplinary can pursue Ph.D. in Food Technology)**

INDUSTRIAL VISITS

III B.Sc. Food Technology students visited Domaine Sula, Wine Vineyard, Bangalore on November 4, 2023





III B.Sc. Food Technology students visited Indian Institute of Horticultural Research (IIHR), Bangalore on November 3, 2023



III B.Sc. Food Technology students visited Nandhini Hi Tech Mega Plant, Bangalore on November 4, 2023

I M.Sc. Food Technology students visited Hindustan Coco Cola Beverages Pvt Ltd on December 18, 2023

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EVENTS ORGANIZED



Guest Lecture “Nutrigenomics and Role of Diet in NCD” conducted on 4th October 2023.

Career Compass on October 27 & 28, '23 for school children to visit the Department of Food Technology and learn about the future opportunities



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DEPARTMENT OF FOOD TECHNOLOGY

ARCHIEVEMENTS OF THE STUDENTS

Students Name	Course Title	Duration	Conducted By
<p>Ajmal Ali A, Nega Ragesh, M.A. Reshma, Benihin Pious, Manikandan Rajagopal Priya dharshini Thivakar Pari Ndizeye Elyse Sanjay Subarajan Swetha Senthil</p> <p>II B.Sc. Food Technology & II M.Sc. Integrated Food Technology</p>	<p>Food Allergy and Intolerance Training</p>	<p>January 3, 2024</p>	<p>Food Standards Agency, United Kingdom</p>
<p>Sri ranjini Neha Rajesh Priyadarshini Monika Ranjani Manikandan Rajagopal Benihin Pious, M.A. Reshma, Subarajan</p> <p>II B.Sc. Food Technology & II M.Sc. Integrated Food Technology</p>	<p>An Introduction to Root Cause Analysis Course for Food Businesses</p>	<p>January 10, 2024</p>	<p>Food Standards Agency, United Kingdom</p>



HINDUSTAN
INSTITUTE OF TECHNOLOGY & SCIENCE
(DEEMED TO BE UNIVERSITY)

Department of Food Technology

SLAAS
Liberal Arts &
Applied Sciences

**Chicken soup is rich in protein, helps tissue repair
and calms down infection.**

#NUTRITIONFACTS



Food Techie Talk

DEPARTMENT OF FOOD TECHNOLOGY



ARCHIEVEMENTS OF THE STUDENTS



Subarajan. T, II B.Sc. Food Technology, participated in Three Days National Online Workshop on Research Methodology



Priyadarshini S, II B.Sc. Food Technology, participated in Three Days National Online Workshop on 'Research Methodology'



Sanjay V, II B.Sc. Food Technology, participated in Three Days National Online Workshop on Research Methodology



Sriranjani, II B.Sc. Food Technology, participated in Three Days National Online Workshop on Research Methodology



ACHIEVEMENTS OF THE FACULTY



**DR. ADEYEYE SAMUEL
AYOFEMI OLALEKAN**



**Appointed as the Member of
Oyo State Volleyball
Association by Oyo State
Sports Council, Nigeria**



**MS. SARAH PRISCILLA
SAMUEL**



**Won the Best Oral
Presentation Award for the
paper titled "Extraction
and Characterization of
seed kernels of *Caesalpinia
bonduca* using GC-MS and
FTIR concerning
polycystic ovarian
syndrome" in an
International Conference**

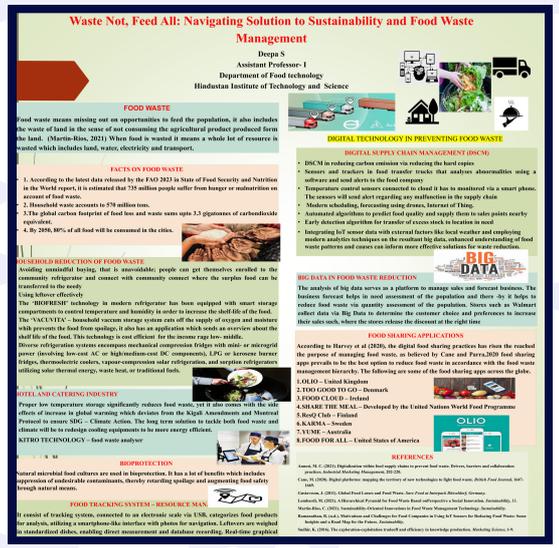


**Completed NPTEL online
course "Research
Methodology" with 79%
under Elite Category**



MS. DEEPA. S

**Won II Prize in poster
presentation, National
Conference – Food Sure,
Organized by the
Department of Food
Processing & Food
Chemistry, Loyola
College**



ACHIEVEMENTS OF THE FACULTY



MRS. MALATHY. S

Completed the Course on Fighting Food Fraud and attended an online workshop on Fortified Rice: Manufacturing, Analysis and Storage

JOURNAL PUBLICATIONS

Faculty Name	Title	Journal	Month and Year
S. Hema, P. Sankarganesh, V. Parthasarathy, R. Anbarasan	Determination of the Anti-bacterial potency of Allium sativum (Garlic) extract against Agrobacterium tumefaciens causing Crown Gall Disease.	Research Journal of Pharmacy and Technology.	Dec 2023
Sherin Mathew, Sankarganesh P, Baby Joseph	Ecotoxicological Effects of Lead Exposed Cyprinus carpio and HSP70-Induced Antioxidants against ROS.	International Journal of Drug Delivery Technology	Nov 2023
Sherin Mathew, Sankarganesh P, Baby Joseph	Investigation of Protein Patterns by Using Sds Page in Kidney, Liver and Brain of Cyprinus Carpio.	Journal Of Advanced Zoology	Nov 2023
A. Surendra Babu, N. Guruprasath, S.A.O. Adeyeye, P. Sankarganesh, A. Ganesh Kumar and T. Sivapriya	A Critical Analysis of Postbiotics: Exploring their Potential Impact on the Health and Food Industries	Journal of Pure and Applied Microbiology.	Oct 2023
Babith Babu, S Muthu Lakshmi, Narmada Trivedi C.H, P. Bharathi, Malathy S,	Development of Gluten-free-vegan sausage and Evaluation of its physiochemical, nutritional, and sensory characteristics	GIS Science Journal	Oct 2023

BOOK CHAPTER PUBLICATIONS

Faculty Name	Title	Publisher	ISBN/D.O.I
Sankarganesh, P, Surendra Babu A, Samuel A.O. Adeyeye, N Guruprasad	Electrospinning for Food Packaging and Antibacterial Applications.	CRC Press.	eBook ISBN9781003333814.
Sankarganesh, P, Surendra Babu A, Samuel A.O. Adeyeye	Thermal and barrier properties of nanocomposite films for food packaging applications. In Biocomposites for Industrial Applications	Wood Publishing.	http://dx.doi.org/10.1016/B978-0-323-91866-4.00016-0.

POSTER PRESENTATION

Faculty Name	Title	Duration	Conducted By
Ms. Helen Sophia	Millets as Super Food, Functional Food and Nutraceutical	December 14, 2023	Food Sure, PG Dept of Food Chemistry, Loyola College
Ms. Deepa S	Waste Not, Feed All: Navigating Solution to Sustainability and Food Waste Management	December 14, 2023	Food Sure, PG Dept of Food Chemistry, Loyola College

FACULTY DEVELOPMENT PROGRAMME

Faculty Name	Title	Duration	Conducted By
Ms. Helen Sophia Ms. R. Harini	“Academic Research and Publications in Arts and Humanities”	October 10-14, 2023	All India Association for Christian Higher Studies, ND and Madras Christian College, Chennai

ADMISSION/REGISTRATION LINK FOR THE UPCOMING ACADEMIC YEAR

To register for admission and join the team of Food Tech,
Click the link mentioned below and write to us.

<https://forms.gle/4LLXkc7vkjNm1irQ7>

EDITORIAL BOARD



Ms. Sarah Priscilla. S
Assistant Professor (SS)
Department Newsletter Editor and Coordinator
Department of Food Technology

Dr. Prem Shankar Pandey
Assistant Professor (SG) &
Technical Editor
Department of Languages

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Department of Food Technology

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Liberal Arts & Applied Sciences

Ginger and Garlic shots fights against cellular damage

#NUTRITIONFACTS

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SLAAS
Liberal Arts & Applied Sciences

Pepper Powder is a powerful antimicrobial and kills viruses

#NUTRITIONFACTS