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HBTU Kanpur
Harcourt Butler Technical University

TEQIP III

Two Days National Workshop
on
Rapid Detection of Food Adulteration

in association with

TEQIP-III, World Bank Project

September 30 - October 1, 2019

Organized by

**Department of Food Technology
Harcourt Butler Technical University
Kanpur**



Venue

**Seminar Hall
Department of Food Technology
Harcourt Butler Technical University
Kanpur-208002**

ABOUT THE UNIVERSITY

Harcourt Butler Technical University, Kanpur (formerly known as Harcourt Butler Technological Institute, Kanpur) was established in 1921 and has a glorious history and has always been in the forefront for technological developments and growth of industries in the country since its inception. The Institute had its decent beginning as Government Technological Institute, Uttar Pradesh in 1921 with Dr. E. R. Watson as its first Principal. The Institute was renamed as Harcourt Butler Technological Institute in 1926 in the honour of name of Sir Spencer Harcourt Butler, the then Governor of U. P. Degree courses in Oil Technology and Chemical Engineering were started in 1954 and thereafter number of undergraduate and post graduate courses were started. On March 26, 1965, it was upgraded from a Government Department status to an autonomous Institution. It was upgraded as Harcourt Butler Technical University, Kanpur on September 01, 2016 by Govt. notification no. 5869(2)/LX/XIX-V-1, 16(Ka)-10-2016 dated Lucknow April 07, 2016 (UP Act no.11 of 2016). University is spread across two campuses - East Campus (77 acres) and West Campus (271 acres) situated approximately 3.5 kilometers apart. The University provides a congenial environment for the holistic growth and all-round development of the students such that they become globally acceptable personalities with excellent communication skills, proper attitudes, aptitudes, problem solving capabilities and to work as a team.

ABOUT THE DEPARTMENT

Department of Food Technology was reestablished as a separate department under the aegis of School of chemical Technology after upgradation of HBTI as HBTU in September 2016. Erstwhile, it was a combined department with Bio-Chemical Engineering and known as Department of Bio-Chemical Engineering and Food Technology, established in 1964. Being one of the oldest departments of the university, it aims to produce man power with high quality scientific skills, broad understanding of fundamentals and innovations in the field of Food Science & Technology, immense knowledge in the areas of specialization, keen interest to stay updated with the technical developments in their specialized areas, ability to solve practical, industrial problems and above all the capacity to learn continually and interact with the multi-disciplinary groups. The department offers four-year B. Tech. and Two-year M. Tech. programs in Food Technology along with a regular and Part time Ph. D. program for the students to develop skills, Knowledge in their respective fields according to the present and future need of society and industry.

ABOUT THE WORKSHOP

In the recent past, food adulteration has assumed a serious proportion leading to health hazards. Whether it is raw vegetables, fruits, meat item, milk, sweets or spices, every single item is mixed with cheap and dangerous ingredients for the purpose of making more profit. It is very difficult for the consumer to select one food item because of misbranding, misappropriate proportion of ingredients, use of chemicals and harmful materials in food. As a result of these malpractices, the ultimate victim is a consumer, who innocently takes adulterated foods and suffers.

Therefore, this National Workshop on "Rapid Detection of Food Adulterants" covers novel and advance aspects of food adulterants and techniques that can help to understand for detection of adulterants conveniently. The basic premise of this workshop is to transmit the facts and information about the awareness and knowledge on food adulterants through a series of lectures on food adulterants & techniques to detect along with laws and regulations.

For detail information, please visit: <https://sites.google.com/view/hbtufoodtechworkshop2019/home>

Further, hands on experience will be provided to explore the rapid detection of adulterants in home, workplace as well as in the industry for various food products to maintain safety and quality aspect of food nutrients. Through this programme, the participants will be able to interact with experts from industry, research and academic institutions and thereby enhancing their skills in the above fields. This workshop will provide a platform for the participant to be involved in exploring their awareness towards detection of food adulterants and quality control.

THEME & GUIDELINES

The workshop invites students/research scholars/faculty and industry professionals as participants with the background of Food Engineering and Technology/Agricultural Engineering/Biotechnology and allied disciplines. The number of seats are limited to 80 candidates and the registration for the program will be made on the first come first serve basis. One-page abstract (within 300 words) in A4 size sheet with 12pt font size (Times New Roman) and 1.5 line spacing may be sent to hbtufoodtechworkshop2019@gmail.com and papers will be selected for oral/poster presentation on the recommendations of expert committee. Participants are requested to submit their abstracts within the specified time limit. Only one paper per registered participant will be accepted. However, one may be a coauthor of more than one paper. Topics include, Limited number of seats will be given with registration fee, subject to selection, based on the recommendation from head of their parent institution to be a part of the workshop with following thematic areas, but not limited to:

- Emerging Techniques for Detection and Quantification of Food Adulterants
- Rapid Detection of Food Adulterants at Home and Workplace
- Food Adulteration and Control Measures
- Challenges in Food Safety

RESOURCE PERSONS

The eminent speakers from industry/research organizations/regulatory bodies have been invited to deliver lectures on the various topics to cover entire spectrum of the workshop's theme.

REGISTRATION FEE

Delegates Category	Fee
For HBTU Participants	NIL
For other Institutions participants	Rs. 500
For industry professional participants	Rs. 1000

ACCOMODATION

The participants have to make their own arrangement for boarding, lodging and transport. However, the limited accommodation will be provided in the HBTU Hostels on first come first serve and paid basis which can be made available to the participants on their personal request. The interested candidate may submit their request in advance.

For Further Information, Please Contact
Organizing Committee, "FTHBTU 2019"
HBTU Kanpur-208002

E-mail: hbtufoodtechworkshop2019@gmail.com
Phone: +917081300539/+918053152409/+918500721956

PRIZES & AWARDS
FOR BEST ORAL &
POSTER
PRESENTATION



TEQIP – III Sponsored

TWO DAYS NATIONAL WORKSHOP
on
RAPID DETECTION OF FOOD ADULTERATION
(September 30 – October 1, 2019)



PROGRAM SCHEDULE

[Day-1] September 30, 2019 (Monday)

Time	Program
09:30 AM – 10:00 AM	Registration of Participants
10:00 AM – 11:30 AM	INAUGURATION CEREMONY
11:30 AM – 12:00 PM	High Tea
12:00 PM – 01:30 PM	Keynote Speaker from FSSAI & FDA
01:30 PM – 02:30 PM	Lunch Break
02:30 PM – 04:00 PM	Oral & Poster Competition
04:00 PM – 04:15 PM	Tea Break
04:15 PM – 05:30 PM	Oral & Poster Competition

[Day-2] October 1, 2019 (Tuesday)

10:00 AM – 11:30 AM	Technical Session on Rapid Detection of Adulterants
11:30 AM – 11:45 AM	Tea Break
11:45 AM – 01:30 PM	Hands-on Training of Rapid Detection of Adulterants
01:30 PM – 02:30 PM	Lunch Break
02:30 PM – 04:00 PM	Invited Lecture on Food Adulteration and Control Measures
04:00 PM – 04:15 PM	Tea Break
04:15 PM – 05:30 PM	VALEDICTORY FUNCTION

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Harcourt Butler Technical University, Kanpur**



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Department of Food Technology
School of Chemical Technology
Harcourt Butler Technical University, Kanpur

Registration Form

Name:

Designation:

Department:

Inst./Univ/Company.:

Area of Interest:

Highest Qualification:

Address:

E-mail:

Phone:

Registration Fee: *(put a tick mark that you are paying for)*

For HBTU Participants: NIL ☐

For other Institutions participants: Rs. 500/- ☐

For industry professional participants: Rs. 1000/- ☐

Accommodation: Yes ☐ No ☐

Signature of the Participant:

The registration fee can be paid through online bank transfer as per given account details or by Demand Draft in favour of "Finance Controller, HBTU Kanpur" payable at Kanpur. The registration fee excluding accommodation for external participants includes workshop kit, lunch and mid-session refreshment. The participants are required to produce a valid certification as identity card of the institute while receiving the kit. The filled registration form should be sent to hbtufoodtechworkshop2019@gmail.com by September 28, 2019.

Registration Fee Guideline

The registration fee can be paid through online bank transfer as per the account details given below:

Account	ABEFT
Account No.	1460307474
Bank Name	CENTRAL BANK OF INDIA
Branch	HBTI Nawabganj, Kanpur
IFSC Code	CBIN0283288

The registration fee can also be paid through Demand Draft in favour of “*Finance Controller, HBTU Kanpur*” payable at Kanpur. The registration fee excluding accommodation for external participants includes workshop kit, lunch and mid-session refreshment. The participants are required to produce a valid certification as identity card of the institute while receiving the kit. The filled registration form should be sent to hbtufoodtechworkshop2019@gmail.com by September 28, 2019.