

## HOW TO REGISTER ?

The registration can be done using the Link/QR Code given below. The registration fee for participation in FDP is Rs. 500/- only. The last date registration is 15.02.2026 till 5:00 PM.

Pre-registration and joining to WhatsApp group is mandatory to get the FDP Link.  
For Online Registration Scan QR and Link.



Scan QR

Form Link:-

<https://forms.gle/VEwiiVkyNHoCUxmW9>

## IMPORTANT DATES

Last date of registration-  
15.02.2026 (Time:- 5:00 PM)

## ORGANIZING COMMITTEE

### CHIEF PATRON

Prof. Samsheer, Hon'ble Vice Chancellor, HBTU,  
Kanpur

### PATRON

Prof. PKS Yadav, Dean SOCT, HBTU, Kanpur

### ADVISOR

Prof. Alak Kumar Singh, FT Dept.

### CHAIRMAN

Prof. Vivek Kumar, HOD, FT Dept.

### CONVENOR

Prof. Anurag Singh, , FT Dept.

### COORDINATORS

Er. Vipul Kumar, Assistant Professor, , FT Dept.

Mr. Akshay Kumar Singh, Research Assistant

### CO-COORDINATORS

Dr. Arunima Singh, Assistant Professor

Ms. Aisha Rahman, Assistant Professor

Mr. Vikas Yadav, Assistant Professor

## CONTACT DETAILS

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One Week  
Online Faculty Development Program  
on

## SUSTAINABLE PROCESSING FOR FOOD SECURITY AND HUMAN HEALTH



February 16-21, 2026

Organized by



Department of Food Technology

School of Chemical Technology

Harcourt Butler Technical University

Kanpur-208002

## ABOUT HBTU

Established in 1921, **Harcourt Butler Technical University** (Formerly Known as Harcourt Butler Technical Institute) boasts a century-long legacy in science and technology. Originally founded as the Government Research Institute, it evolved into the renowned HBTI in 1926 before attaining university status in 2016.

HBTU is dedicated to holistic development and academic excellence, preparing students for global leadership through innovation in engineering and technology. By bridging the gap between traditional learning and modern industrial needs, the university continues to shape the future of its students while driving significant advancements in the technical landscape of Uttar Pradesh and beyond.

## ABOUT THE DEPARTMENT

The **Department of Food Technology at HBTU Kanpur**, established in 1964, is a premier NBA-accredited center for food engineering. It offers **B.Tech, M.Tech, and Ph.D.** programs, focusing on research in cutting edge technologies.

Supported by TEQIP-III, its modern pilot labs bridge the gap between experimentation and industrial production. A key highlight is the JVS Centre of Excellence for Bakery, which provides hands-on training in cereal science and fortification. By merging academic rigor with industry partnerships, the department fosters innovation, ensures high placement rates, and leads in global food safety and circular economy practices.

## ABOUT THE FDP

This Faculty Development Programme on “**Sustainable Processing for Food Security and Human Health**” to be held from **16-21 Feb, 2026** is designed to equip participants with the latest knowledge and skills in eco-friendly food processing technologies. As global challenges like population growth, climate change, and resource scarcity threaten food availability and quality, sustainable processing offers solutions to enhance food safety, nutrient retention, and shelf life while reducing environmental impact. The program will explore innovative methods that balance efficiency and sustainability, ensuring food systems contribute to improved human health and long-term food security. This FDP fosters interdisciplinary learning to promote resilient, healthy, and sustainable food production practices.

## WHO SHOULD ATTEND?

This professional development course is specifically designed for faculty members of technical institutions, industry experts, research scholars, budding entrepreneurs, and R&D professionals specializing in Food Technology or related disciplines.

## Online FDP methodology

All the sessions of the FDP will be conducted through the GOOGLE MEET platform. All the participants are required to have a smartphone/computer with good internet connection to attend the sessions.

## OBJECTIVES OF THE FDP

The FDP is intended to provide the knowledge on the use of green and energy-efficient food processing technologies for reducing energy use, minimize the wastage in-order to fulfil the sustainable development goals and maintain food quality as well as safety. The lectures will focus on the techniques of process engineering for maximum nutrient retention and bioavailability. The FDP is also envisioned for learning expertise in applying modern computational and simulation tools for the effective analysis, design, and optimization of food engineering systems. This FDP will help the participants in familiarizing with the circular economy and waste valorization in food processing which will help in the efficient reuse of food processing residues thereby adding economic and environmental value. The knowledge of sustainable food packaging and processing integration will help in developing smart packaging systems with biodegradability and reusability.

## Test and participation certificate

An online test will be conducted at the end of the programme. The certificates will be issued to those participants who attended the programme with minimum 80% attendance and have secured minimum 60% marks in the test.