



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



## EXPERT LECTURE

BY

Mr. Vinod Singh Chauhan, General Manager – Operations, Mrs. Bector Foods and Specialities Ltd.



Association of Food Technologists  
Department of Food Technology  
HBTU, Kanpur

COMPREHENSIVE BRAIN  
CRAFTING HUNDRED  
LECTURE SERIES  
FOR  
FOOD TECHNOLOGISTS

LECTURE ON TOPIC

IMPORTANCE OF CLEANING  
AND SANITATION  
IN FOOD INDUSTRY

KEYNOTE SPEAKER



Mr. Vinod Singh Chauhan  
GM operations Mrs. Bector  
Foods and Specialities Ltd..

ORGANIZING COMMITTEE



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Prof. Samsher  
Hon'ble Vice Chancellor  
HBTU, Kanpur



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### **Event Report**

The Association of Food Technologists, Department of Food Technology, HBTU Kanpur, successfully organized an **expert lecture under the Comprehensive Brain Crafting Hundred Lecture Series** for Food Technologists on 25 February 2022 at 04:30 PM, as part of the University's academic enrichment initiatives. The program was conducted with the objective of highlighting the critical role of cleaning and sanitation practices in ensuring food safety, quality, and regulatory compliance in the food industry.

The session was delivered by **Mr. Vinod Singh Chauhan, General Manager – Operations, Mrs. Bector Foods and Specialities Ltd.**, who served as the keynote speaker. In his lecture on **“Importance of Cleaning and Sanitation in Food Industry,”** he emphasized the significance of effective sanitation programs in preventing contamination, ensuring product safety, and maintaining hygienic processing environments. He discussed practical aspects of cleaning protocols, sanitation standard operating procedures (SSOPs), selection of cleaning agents, validation of sanitation effectiveness, and challenges faced during implementation in industrial settings.

The event was organized under **the patronage of Prof. Shamsheer, Hon'ble Vice Chancellor, HBTU Kanpur**, with **Prof. Alak Kumar Singh, Head, Department of Food Technology**, serving as Chairman, and **Dr. Vivek Kumar, Assistant Professor, Department of Food Technology**, as Convenor. Their guidance and coordination ensured the smooth and successful conduct of the program.

**More than 60 Students and faculty members** actively participated in the lecture and interaction session, gaining valuable industry-oriented insights into hygiene management, food safety culture, and operational excellence. The event concluded on an informative and impactful note, reinforcing the importance of stringent cleaning and sanitation practices as a cornerstone of food safety and quality assurance in the food industry.