



ADDRESS FOR CORRESPONDENCE

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 University of Kashmir
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 University of Kashmir
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For further details

Dr. Idrees Ahmad Wani
 Sr. Assistant Professor
 Deptt. Food Science and Technology
 University of Kashmir
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Last date for Receipt of applications:
01/02/2023

Confirmation of selected candidates:
02/02/2023

**First floor, Department of Food Science
 and Technology
 University of Kashmir-Hazratbal-
 Srinagar-190006**

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 2235/2236**

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 http://foodscience.uok.edu.in/Main/Default.aspx**



ACCELERATE VIGYAN SCIENCE AND ENGINEERING RESEARCH BOARD (SERB)

**(A STATUTORY BODY OF DST,
 GOVT. OF INDIA)**

SPONSORED HIGH-END WORKSHOP

‘Karyashalla’
 On
 “Microbiological techniques of Food
 Products”

February: 06(2023) To February-17-
 (2023)

VENUE

Department of Food Science and
 Technology
 University of Kashmir-Hazratbal-Srinagar-
 190006

Course Director:

Dr. Hilal Ahmad Punoo

Organizing Secretary

Dr. Sajad Ahmad Mir

Contractual Assistant Professor

HIGH-END WORKSHOP

‘Karyashalla’

On
 “Microbiological techniques of Food Products”

February: 06(2023) To February-17-(2023)

**Application form for participation in Accelerate Vigyan
 Science and Engineering Research Board (SERB) sponsored High-end
 workshop**

“Microbiological techniques of Food Products”

Venue: Department of Food Science and Technology

University of Kashmir-Hazratbal Srinagar (To be sent directly to

hilal_punoo@rediff.com)

- 1.Name in full (Block letters) : _____
- 2.Degree (Pursuing/Completed) : _____
- 3.Present Institute and Address : _____
- 4.Address for Correspondence : _____
- 5.Tel No: (Off/Mob) : _____
- Email : _____
- Date of birth and age : _____
- Gender (M/F) : _____
- Academic Qualifications (Degree) : _____

10. Academic achievements/Awards/Best Publications (Any 5)

Date

Signature of Applicant

CERTIFICATE

This is to certify that the information furnished by the
 applicant was checked with office records and was found correct.

**Signature Office Seal Head of Institution/ Head of
 Department**

Objective of the Programme

Issues and challenges connected with food safety and various types of food fraud and adulteration have emerged extensively across the globe including in our own country. Hence, to ensure safe, secure, affordable, and quality food for all, a 'One Health lens' would suit a better outlook to these nagging issues and challenges. In this context, the Department propose a workshop of 12 days intending to enhance the skills and knowledge of the young researchers (Ph.D. and Masters Students) in the area of food microbiological practices. The course is conceptualized taking into consideration the latest national and international standards in the area of microbiological analysis for food products identification as well for detection of pathogens in the food supply chain. During the twelve days high-end workshop, the students will be trained in the laboratory and Pilot plant of department. Trainees will be trained in handling and analysis of real-world casework samples through sophisticated analytical instruments available at the department. We believe that the proposed training would come up with a young trained human resource to tackle the emerging issues and challenges connected with food safety, pathogen detection and various types of food fraudulent practices across the globe.

Duration of the course

The course duration is 12 days (February 06- to 17 February, 2023).

Plan of Course

- Working and operation of microscope
- Hot air sterilization
- Working and operation of Laminar flow
- Working and operation of autoclave
- Media preparation
- Procedure and enumeration of Gram Staining
- Procedure and enumeration of Yeast and mould count
- Procedure and enumeration of total bacterial count
- Biosensors for detection of spoilage in foods
- Real time PCR working and Principle

HOW TO APPLY

Email form to hilal_punoo@rediff.com

OR

mirsajad004@gmail.com

TRAVEL ALLOWANCE

The participants will be paid TA for to and fro journey by rail/bus/public transport by the shortest route, but restricted to AC-III normal train fare only (on producing documentary evidence).

INTAKE CAPACITY

Twelve participants (PG and Ph.D students only)

HOW TO REACH

University of Kashmir is about 17 km from Srinagar railway station/ Station, 25 km from Shekhul Alam Airport Srinagar. Prepaid taxi/auto can be availed at railway/bus station to reach University of Kashmir, Srinagar.

WEATHER

Srinagar will be cool and comfortable in the month of February (7 to 14 °C).

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