



University of Kashmir, Srinagar
(NAAC Accredited Grade – A⁺)
Department of Food Science & Technology
Hazratbal, Srinagar

NO: F (Advertisement) FST/KU/23
Dated: 02-08-2023

Advertisement

The Department of Food Science and Technology is organizing high end work shop for 12 days sponsored by Science Engineering and Research board (SERB), DST, GOI, on “**Utilization of Green Techniques for Extraction of Functional Ingredients from Fruit & Vegetable by - products for development of Edible Coating in Fresh Cut Produce**” from 17 August 2023. Candidates pursuing or completed Masters/ Ph.D in Food Technology can apply for the said workshop using link <https://acceleratevigyan.gov.in/student/signup>. Moreover, registered candidates need to submit the hard copy of registration form along with qualification certificate in the office of the Department of Food Science and Technology, University of Kashmir, Hazratbal. Last date for submitting the application form is 12-08-2023. The selection list will be uploaded on the departmental website on 14- 08- 2023.

For further information please contact the undersigned at 9906308877 or email: sabeeraku@gmail.com

Sd/-

A handwritten signature in black ink, appearing to read 'Sabeera'.

Principal Investigator
(Dr. Sabeera Muzzaffar)



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

ON

Utilization of Green Techniques for Extraction of Functional Ingredients from Fruit & Vegetable by-products for Development of Edible Coating in Fresh Cut Produce

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

Degree	Discipline	Year	University

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.

Office seal/ Signature Head of the Department

Last date for Receipt of applications: 12-08-2023

Confirmation of selected candidates: 14- 08 -2023

CONTACT ADDRESS

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Website: www.uok.edu.in / http:// foodscience.uok.edu.in/Main/Default.aspx

ORGANIZING SECRETARY: Dr. Sabeera Muzaffar

COORDINATING SECRETARY:

- Dr. Adil Gani
Dr. Idrees Ahmad Wani
Dr. Hilal Punoo
Dr. Asima Jan

SUPPORTING STAFF:

- Mr. Sarfaraz Hussain
Mr. Rayees Bakshi

DURATION OF COURSE: The course duration is 12 days (August 17, 2023 to August 28, 2023)

ACCOMMODATION

The outside participants will be provided boarding and lodging in the university guest house on sharing basis. Participants are advised not to bring their families, as accommodation for them will not be entertained.

HOW TO APPLY

Link: <https://acceleratevigyan.gov.in/student/signup>

TRAVEL ALLOWANCE

The participants will be paid TA for to and fro journey by rail/bus/public transport by the shortest route, (on producing documentary evidence).

INTAKE CAPACITY Twelve participants (PG and Ph.D students only)

OBJECTIVE OF PROGRAM

With an increase in population, the global demand for food is increasing on large scale. On the other hand, food security is a raising concern due to decreased resource availability and huge waste production from the agricultural sector. Efficient utilization of such waste can be a way for increasing food sustainability and production patterns. The emerging green extraction methods provide a potential tool to isolate bioactive molecules from fruit and vegetable by – products. The growing desire from the consumer side for high quality, enhanced shelf life and ready-to-eat foods have led to the development of various innovative techniques in order to keep the produce safe and fresh for the largest possible time. Packaging plays an important role in preserving fruits and vegetables and also provides the appropriate function to the produce. Since synthetic packaging materials result in environmental pollution, thus to overcome this, edible coatings and films are recommended. These films have long been known to protect perishable food products from deterioration and quality loss. Moreover, they can also serve as an effective carriers for antioxidant, flavor, color, and anti-microbial additives. In this context, we are going to organize a workshop on “Utilization of Green Techniques for Extraction of Functional Ingredients from Fruit & Vegetable by-products for Development of Edible Coating in Fresh Cut Produce”. We believe that the proposed workshop would come up with a young trained human resource to tackle the emerging issues and challenges connected with fresh produce.