



University of Kashmir, Srinagar

(NAAC Accredited Grade – A⁺)

Department of Food Science & Technology

Hazratbal, Srinagar.

No: F (Advertisement)FST/KU/22

Dated: 16-02-2022

Advertisement

The Department of Food Science and Technology is organising high end work shop for 12 days sponsored by Science Engineering and Research board (SERB). DST, GOI, on “**Emerging Technique of Evaluation of Milk & Milk Product**” from 28th February 2022. Candidate pursuing or completed Masters/Ph.D. in Food Technology can download the prescribed form from the website of the Department. They need to submit the hard copy of registration form along with qualification certificate at Food Processing Pilot plant, Department of Food Science & Technology University of Kashmir. Last date for submitting the application form is 22-02-2022. The selection list will be uploaded on the departmental website on 25-02-2022.

For further information please contact the undersigned at 9419024079 or email. hilal-punoo@redif.com OR mmasarat786@gmail.com

Sd/-

Principal Investigator
(Dr. Hilal Ah. Punoo)

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

ON

Emerging Techniques for Evaluation of Milk 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): _____
6. Email : _____
7. Date of birth and age: _____
8. Gender (M/F) : _____
9. Academic Qualifications (Degree): _____

Degree	Discipline	Year	Class	University

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

ADDRESS FOR CORRESPONDENCE

Dr. Hilal Ahmad Punoo
Assistant Professor
Deptt. Food Science and Technology
University of Kashmir
Mob: 91-9419024079

Dr. Idrees Ahmad Wani
Sr. Assistant Professor
Deptt. Food Science and Technology
University of Kashmir
Mob: 91-7006684149

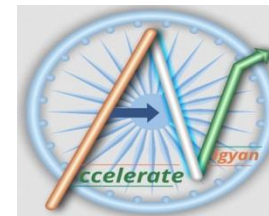
For further details
Dr. Adil Gani
Sr. Assistant Professor
Deptt. Food Science and Technology
University of Kashmir
Mob: 91-7006517458

Last date for Receipt of applications: 22/02/2022

Confirmation of selected candidates: 24/02/2022

**First floor, Department of Food Science and
Technology
University of Kashmir-Hazratbal-Srinagar-190006
Phone: 0194-2421357/2421347 Ext, Office:
2235/2236**

**Fax:
Email: foodscience@kashmiruniversity.ac.in
Website: www.uok.edu.in/
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

Emerging Techniques for Evaluation of Milk
Products

February 28 (2022) to 11 March(2022)

VENUE

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

Course Directors:

Dr. Hilal Ahmad Punoo

Dr. Adil Gani

Dr. Idrees Ahmad Wani

Dr. Sabeera Muzzaffar

Organizers

Dr. Asima Shah

Dr. Sajad Ahmad Mir

Dr. Basharat Yousuf

Objective of the Programme

Challenges connected with food safety and various types of food 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 burning issues and challenges. In this context, we 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 techniques of evaluation of dairy foods. The course is conceptualized taking into consideration the latest national and international standards in the area of milk analysis for milk products identification as well for detection of adulterants in the milk supply chain. During the twelve days high-end workshop, the students will be trained in the laboratory and Pilot plant of the department. Trainees will be trained in handling and analysis of milk samples through 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 and adulteration practices across the globe.

Duration of the course

The course duration is 10 days (February 28- to 11 March, 2022). Outstation participants will be required to arrive latest by night of 27 February, 2022 and plan to leave after 10:00 hours on 12 March, 2022.

Plan of Course

1. Need for Evaluation of Milk products, trends and scenario
2. Descriptive Sensory analysis
3. Acidity measurement of milk and effect on quality
4. Density measurement of milk and effect on quality
5. Determination of Fat percent of Milk
6. Estimation of protein content of Milk
7. Estimation of Total Solids of Milk
8. Detection of Urea in milk and effect on quality
9. Detection of Sugar in milk and effect on quality
10. Detection of Starch in milk and effect on quality
11. Standardization of Milk
12. Analysis of milk fatty acids by Gas chromatography
13. Methylene Blue reduction Test of Milk and interpretation on quality
14. Texture Analysis of milk products
15. Detection of Preservatives in milk

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, 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 (0 to 14 °C).

First floor, Department of Food Science and Technology

University of Kashmir-Hazratbal-Srinagar-190006

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