



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

on

Active nano-packaging films loaded with bioactive components for increasing the shelf life of foods

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

Degree	Discipline	Year	University	Division

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

Last date for Receipt of applications: 25/11/2022
Confirmation of selected candidates: 26/11/2022

CONTACT ADDRESS

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COURSE DIRECTOR : Dr. Adil Gani

ORGANIZERS:

Dr. Asima Jan, Inspire Faculty

Dr. Bilal Ahmad Ashwar, Contractual Lecturer

Dr. Mudasar Ahmad Shagoo, Post Doc Fellow

Duration of the course: The course duration is 14 days (November 28, 2022 to December 11, 2022).

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 journey by rail/bus/public transport by the shortest route (on producing documentary evidence).

Intake capacity:

Twenty five participants (PG and Ph. D students only)

OBJECTIVE OF THE PROGRAMME

A serious negative side effect associated with the steadily growing use of plastics concerns the parallel growing disposal problem of thousands of tons of agricultural plastic wastes produced each year. Unfortunately, a large portion of these is left on the field or burnt uncontrollably by the people releasing harmful substances with the associated obvious negative consequences to the environment. Aesthetic pollution and landscape degradation of regions of natural beauty represent an additional negative environmental impact. Thus large production of non-biodegradable plastic-based waste has become a global problem in terms of both cost and ethics. Natural ingredients based on polysaccharides, proteins and lipids offer alternative packaging options that can minimize environmental pollution at a relatively low cost. These films may operate as carriers of many functional ingredients like antioxidants, antimicrobial agents, flavours and colourants which improve the functionality of the packaging materials by adding novel or extra functions. Application of these systems to food packaging enable controlled release of active compounds from the packaging system at an appropriate rate during the storage of products, allowing protection and extension of the product's shelf life. In this context, we are going to organize a workshop on, "Active nano-packaging films loaded with bioactive components for increasing the shelf life of foods" intending to enhance the skills and knowledge of the young researchers (Ph.D. and Masters Students) in the said field. We believe that the proposed training would come up with a young trained human resource to tackle the emerging issues and challenges connected with plastic packaging across the globe.