



COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH

Human Resource Development Group
CSIR Complex, Library Avenue, Pusa, New Delhi 110 012
Tel : 011 2584 1037
Email: symposia_travel@gmail.com, web <http://csirhrdg.res.in>

Hemant Kulkarni
Senior Principal Scientist

Ref No. SYM/10641/21-HRD
June 22, 2021

Dr V Sangeetha
Associate Professor
Dept. of Food Technology
Kongu Engineering College, Erode - 638 060 Tamil Nadu

SUBJECT: National Workshop on Novel Approaches in Food Processing & Waste Valorisation (NAFPWV) during Jul 01-02, 2021 at Kongu Engineering College, Erode

Dear Dr Sangeetha

With reference to your application on the above subject, we are happy to inform you that Director General, CSIR has been pleased to sanction a grant of Rs.25000/- (Rupees Twenty Five Thousand Only) subject to the following conditions:

1. The grant received from CSIR should be duly acknowledged by email along with a certificate that the grant would be specifically utilized for the purpose for which it has been sanctioned.
2. The grant may be reimbursed within four months from the date of Conference/Seminar/Workshop etc. is over by filling-in the Grant-in-Aid Bill Form in duplicate duly signed and rubber stamped by the concerned officials, indicating clearly the designation of the official along with Audited Statement of Expenditure for release of grant. Current Proforma for Grant-in-aid bill, Audited Statement of Expenditure and NEFT are available on our website <http://csirhrdg.res.in/Home/Index/1/InPage/53/14>. If any Utilization Certificates of Previous Grant for symposia (as per Col.No. 15 of the Application Performa) is not submitted till date, please attach copies of Utilization Certificates also. Any claim received beyond 4 months will be entertained only in exceptional cases subject to submission of reasons for delay, duly forwarded through Head of the Organization. In no case, the claim will be entertained after 6 months. All the pages of above documents should be self attested by the organizer.
3. Invitation cards should be sent to the Director General, CSIR and Head, HRDG. CSIR may nominate three scientists for the above event and registration fee should not be charged from them. In case of nomination, the Head, HRDG or the undersigned would issue a letter with a copy to the nominee(s).
4. Softcopy (preferably in Pen Drive/CD/ DVD in PDF format) of the full paper proceedings of above event should be sent to the undersigned.
5. An overall activity report by the Convener / Organizing Secretary should be made available by email to us with regard to outcome of the gathering, the recommendations and plan of action for future. The names, addresses & email IDs of the participants / delegates should also be sent immediately after the event by email.

Yours sincerely,


(Hemant Kulkarni)

Copy to: Audit (EMR) HRDG

ABOUT THE DEPARTMENT

The Department of Food Technology was started in the academic year 2006-2007 and offers B.Tech., and M.Tech., degree programmes in Food Technology. This department is one of the recognized research centers by the Anna University, Chennai. The Department comprises of qualified staff members with good academic and industrial exposure. The Department has sound infrastructural facilities including separate laboratories like Biochemistry lab, Packaging lab, Food Analysis and Quality Control lab and Microbiology lab. The department focuses on imparting students with excellent technical knowledge to meet the needs of industries and research as well.

Department of Chemical Engineering was started in the academic year 1994 -1995 and offers B.Tech., and M.Tech., degree programmes in Chemical Engineering. This department is one of the recognized research centers by the Anna University, Chennai. The Department comprises of qualified staff members with good academic and industrial exposure. Well-equipped laboratories with advanced simulation softwares like ASPEN, HYSYS, HTRI and GPROMs cater to the interests of aspiring students. The department focuses on imparting students with excellent technical knowledge to meet the needs of industries and research as well. The department is accredited by NBA, New Delhi.

ABOUT THE COLLEGE

Kongu Engineering College (KEC) was established in the year 1984. Approved by AICTE, New Delhi and affiliated to Anna University, Chennai. The Institution has completed 36 years of dedicated and excellent service in the field of technical education. The Institution offers 14 UG, 19 PG and 16 Research programmes in Engineering, Applied Sciences and Management branches. The Institution is rated as 135th among all Engineering Colleges including IITs & NITs in India by MHRD & NIRF and listed among Band A institutions in Private and Self Financed Colleges by ARIIA-2020. The Institution has got NBA accreditation for all UG programme and is also ISO certified. The Technology Business Incubator was established in the Institution with sponsorship from DST.



CSIR

Sponsored

"National Workshop on Novel approaches in Food Processing and Waste Valorisation (NAFPWV)"

06/08/2021 to 07/08/2021

Organising Secretary

Dr. V.Sangeetha

Convener

Dr. A.Sudha
Mrs.N.Dhivya Bharathi

Department of Chemical Engineering &
Food Technology,
Kongu Engineering College, Erode.
Contact No: +91-9942399016
Email Id: vsangeetha@kongu.ac.in

Venue

Chanakya Seminar Hall,
Department of Food Technology,
Kongu Engineering college,
Perundurai – 638060.

ABOUT THE WORKSHOP

Recent trend of lifestyle changes, as consumers demand products with a significant nutritional contribution, bioactive compounds, and good sensory properties, posed a great challenge toward food processing sector for the evolution of novel and innovative food processing techniques. The trend towards the use of "natural" ingredients, such as colors, flavors or preservatives has created the need for research into milder and more energy efficient but equally effective processing technologies.

The novel food processing technologies, such as HPP, PEF, Irradiation, ultrasonication and cold plasma which influence on consumer's health have been the major innovations in the field of processing technology. These novel techniques act by prolonging the shelf life, enhancing or maintaining the quality, and to regulate freshness of food product. Apart from this, Staggering amounts of food waste are being generated in Asia by means of agricultural processing, food transportation and storage, and human food consumption activities.

There must be an insight on the latest trends in food waste valorization in Asian countries such as India, Thailand, Singapore, Malaysia and Indonesia. Land filling, incineration, and composting are the first-generation food waste processing technologies. Thus the main objectives of this workshop are to provide basic knowledge of different new and innovative food processing techniques about their way of preservative action, effectiveness and suitability in various types of foods including waste valorization.

RESOURCE PERSONS

Sessions will be handled by eminent persons from Industry and reputed institutions

ELIGIBILITY

Students, Research Scholars and Faculty from AICTE Affiliated Engineering Colleges and Arts & Science Colleges.

REGISTRATION

Registration is free and it is limited to 50 participants. Applications will be selected on first-come first serve basis.

SCHEDULED DATES

Last Date for Receipt of Applications :
01.08.2021

Confirmation by Participants :
03.08.2021

REGISTRATION PROCEDURE

How to apply?

The interested participants shall register for the workshop through the link given below.

Link: <https://forms.gle/FT8VN76twGU4AuWG8>

TOPICS TO BE COVERED

1. Novel Approaches in Food processing Technology
2. Novel process technique for valorization of Agri- food waste
3. Cold Plasma: A novel approach for enhanced food quality and safety
4. Foodomics - A Novel approaches for Food Processing
5. Food waste Valorization – Scope and opportunities
6. Advances on food waste valorization – New horizons for sustainable society

ADDRESS FOR COMMUNICATION

The Organizer
National Workshop on Novel approaches in Food Processing and Waste Valorization (NAFPWV)
Department of Chemical Engineering
Kongu Engineering College
Perundurai, Erode - 638 060, Tamil Nadu.

Contact No:

Dr. V.Sangeetha : 9942399016
Dr. A.Sudha : 9486153011
Mrs. N.Dhivya Bharathi: 9025441585



Transform Yourself

KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE 638 060

(Autonomous)

CSIR Sponsored

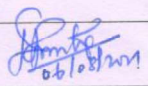
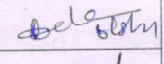
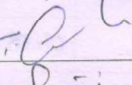
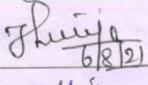
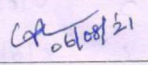
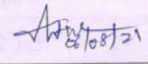
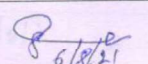
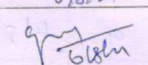
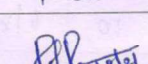
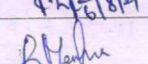
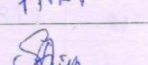
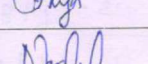
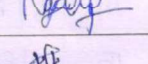
National Workshop on

**Novel approaches in Food Processing and
Waste Valorization (NAFPWV)**

06.08.2021 - 07.08.2021

REGISTRATION FORM

S.No	Date	Name	Designation	Name of institution	Signature
1.	06.08.2021	R. Ganeshwari	Assistant professor	DSIRT, Perambalur	R. Ganeshwari
2	06-08-2021	G. Monika	student	HICET, Coimbatore	G. Monika
3	6/8/2021	Dr. P.P. SELVI	Assistant Professor (Sr. G)	Kongu Engineering college	P.P. Selvi
4	6/8/2021	A.S. SAJITHA	Assistant Professor	Kongu Engineering college	A.S. Sajitha
5	6/8/2021	Dr. Pagioli Aruna	Assistant professor	Kongu Engineering college	Aruna
6.	6/8/2021	C.S. Navinika	Assistant Professor	Kongu Engineering college	C.S. Navinika
7	6/8/21	K. Manonmani	Assistant Professor	Kongu Engineering college	K. Manonmani
8.	6/8/21	A. Ranganatha	Assistant Professor	Kongu Engineering college	A. Ranganatha
9.	6/8/21	K. Kavivashini	Assistant Professor	Kongu Engineering college	K. Kavivashini
10	6/8/21	Manakumari R	Asst. Prof	KEC	Manakumari R
11.	6/8/21	V.N. Koushalya	Assistant Professor (Sr. G)	Chemistry, KEC	V.N. Koushalya
12.	6/8/21	R. Tamilisai	Assistant Professor	Chemistry, KEC	R. Tamilisai
13.	6/8/21	Dr. K. Manjula Rani	Associate Professor	Chemistry KEC	Dr. K. Manjula Rani
14	6/8/21	Dr. A.S. PERIASAMY MANIKANDAN	ASSOCIATE PROFESSOR	Chemical Engg KEC	Dr. A.S. PERIASAMY MANIKANDAN
15.	6/8/21	Dr. D. NESAKUMAR	ASSISTANT PROFESSOR	CHEMICAL ENGINEERING, KEC	Dr. D. NESAKUMAR
16.	6/8/21	Dr. K. Senthil Kumar	Associate Prof	Chemical Engg Kongu Engg	Dr. K. Senthil Kumar

S.No	Date	Name	Designation	Name of institution	Signature
18.	06.08.2021	Dr. D. Ravathi	Assistant Professor (Sr.G.)	Kongu Engineering College, Perundurai	
19.	06.08.2021	K. Kalanani	Assistant Professor (Sr.G.)	KEC, Perundurai	
20.	06/08/2021	M. Navan Kumar	Research scholar/chem	KEC, Perundurai	M. Navan Kumar
21	6/8/2021	T. SATHISH	ASSISTANT PROFESSOR	KEC, PERUNDURAI	
22	06/08/2021	LAKSHMI PRIYA.J	ASSISTANT PROFESSOR	KEC, PERUNDURAI	
23	06.08.2021	JONY BLESSING MANOJ.T	Assistant Professor	KEC, Perundurai	J. Manoj
24.	06.08.2021	Arun Jochy.V	Assistant Professor (FoodTech)	KEC, Perundurai	Arun Jochy.V
25	06.08.2021	Dr.C.GONADURAI	Associate Professor	Kongu Engg. College	
26	06.08.2021	S. MOTHIL	Assistant Professor	Kongu Engineering College	
27	06.08.2021	S. Praveen	Assistant Professor	Kongu Engg College	
28.	06.08.2021	G. MUGATHUGEN	ASSISTANT PROFESSOR	KONGU ENGG. COLLEGE	
29.	06.08.2021	R. Sathish Ram.	Assistant Professor	Kongu Engg. College.	
30	06/08/2021	R. Menaha	Assistant professor	BIT, Sathy	
31	06/08/21	S. Anuja	Assistant professor	BIT, sathy	
32	06/08/21	NAGESWARI	Assistant professor	Hindusthan, Coimbatore	
33	06.08.21	K.KRISTINAVENI	Assistant Professor	KEC, Perundurai	



Perundurai, Erode, 638052, TN, India

Latitude
11°16'21"N

Longitude
77°36'26"E

Local 09:49:37 AM
GMT 04:19:37 AM

Altitude 266.02 meters
Friday, 08/06/2021



KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE 638 060

(Autonomous)

CSIR Sponsored

National Workshop on

Novel approaches in Food Processing and

Waste Valorization (NAFPWV)

06.08.2021 – 07.08.2021

Technical Session 1- 3D Food Printing – Principles and recent developments

Mr.Nirmalkumar shanmugasundaram,

Product Development Executive,

MTR foods private limited

3D food printing is the process of manufacturing food products using a variety of additive manufacturing techniques. Most commonly, food grade syringes hold the printing material, which is then deposited through a food grade nozzle layer by layer. The most advanced 3D food printers have pre-loaded recipes on board and also allow the user to remotely design their food on their computers, phones or some device. The food can be customized in shape, color, texture, flavor or nutrition, which makes it very useful in various fields such as space exploration and healthcare. There are three general areas that impact precise and accurate food printing: materials/ingredients (viscosity, powder size), process parameters (nozzle diameter, printing speed, printing distance), and post-processing methods (baking, microwaving, frying). Robots and software's have been significantly improving our daily lives by rendering us much convenience. And 3D printing is a typical example, for it is going to usher in a new era of localized manufacturing that is actually based on digital fabrication by layer-by-layer deposition in three dimensional space. In terms of food industry, the revolution that three-dimensional printing technologies is bringing to food manufacturing is convenience of low-cost customized fabrication and even precise nutrition control.

KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE 638 060

(Autonomous)

CSIR Sponsored

National Workshop on

Novel approaches in Food Processing and

Waste Valorization (NAFPWV)

06.08.2021 – 07.08.2021

Technical Session 2 – Food Waste Valorization – Scope and Opportunities

Mr. K.Kannan

Assistant Engineer,

Agricultural Engineering Department.

The world is confronted with the depletion of natural resources due to their unsustainable use, increased global competitiveness, increasing population and other environmental and economic challenges. Under the European 2020 growth strategy launched in 2010, Europe has set itself the goal of shifting from linear to circular models of production and consumption. In this context, food waste management poses a great challenge. This focusses on the possible destinations for food waste, specifically, on the most sustainable practices that turn waste into valuable resources. Particular attention is devoted to the potential offered by fast-growing sectors such as the bioeconomy, which is contributing to increased energy and materials production with reduced environmental impact, at the same time creating new job opportunities. A systematic methodology to identify types of food waste through a nine-stage categorization is used in conjunction with a version of the waste hierarchy applied to food products. For each type of food waste characterized, a set of waste management alternatives are suggested in order to minimize environmental impacts and maximize social and economic benefits. This decision-support process is demonstrated for two case studies from the UK food manufacturing sector. As a result, types of food waste which could be managed in a more sustainable manner are identified and recommendations are given. The applicability of the categorization process for industrial food waste management is discussed.

KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE 638 060

(Autonomous)

CSIR Sponsored

National Workshop on

Novel approaches in Food Processing and

Waste Valorization (NAFPWV)

06.08.2021 – 07.08.2021

Technical Session 3 –Innovative Techniques in Food Processing

Dr.S.Kandasamy

Professor,

Department of Chemical Engineering,

Kongu Engineering College,

Perundurai.

The food industry is in the process of revolutionary change with new processing technologies that allow foods to keep possession of superior quality without refrigeration. It is fact that not only the shelf life but also the quality of food is important to consumers led to the concept of preserving foods using preservation methods. Therefore, alternative or novel food processing technologies are being explored and implemented such as Microwave heating, High Pressure Processing (HPP), Ohmic heating, Ozone processing, Atmospheric Pressure Plasma (APP), Ultrasonic. It is important to understand that no single technology can replace the shelf-stable capabilities of either classical retorting or aseptic processing. Nowadays, many of the innovative thermal and non-thermal processing technologies can be used either additively or synergistically to build “hurdles” in working together with an objective to produce superior products with minimize heat-induced damages. The importance of novel processing techniques are to improve microbial safety and nutritional quality, to improve physicochemical properties of foods by minimizing process intensities for sensory evaluation or technological function, to reduce operating cost requirements, to reduce waste load, to increase production and process efficiency.

KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE 638 060

(Autonomous)

CSIR Sponsored

National Workshop on

Novel approaches in Food Processing and

Waste Valorization (NAFPWV)

06.08.2021 – 07.08.2021

Technical Session 4- Foodomics –A Novel approaches for food processing

Mr.D.V Nagulan Pranav,

Senior Executive (Sales),

GCMMF limited – AMUL

Foodomics is being consolidated in food science through the application and integration of a variety of omics tools (*e.g.*, genomics, transcriptomics, proteomics, metabolomics) together with chemometrics and bioinformatics. Foodomics can greatly improve our understanding of the complex food–diet–individual interplay, involving different food science and nutrition research areas dealing with food composition, food safety, quality and traceability issues, as well as the effects of food on an individual's health or illness status. Foodomics, is 'a discipline that studies the food and nutrition domains through the application and integration of advanced omics technologies to improve consumer's well-being, health, and confidence. Foodomics is, therefore, a broad discipline that integrates all the multidisciplinary approaches in modern food science and nutrition (*e.g.* nutrigenomics, nutrigenetics, microbiomics, toxicogenomics, nutritranscriptomics, nutripoteomics, nutrimetabolomics, *etc.*). Considering the complexity of the foodome, defined as 'the collection of all compounds present in any investigated food sample and/or in any biological system interacting with the investigated food at a given time, the implementation of omics platforms, such as transcriptomics, proteomics and metabolomics, is essential to conveniently characterize the mentioned foodome. The combination of these techniques produces complementary analytical information, thus allowing a wider foodome coverage at different molecular expression levels (transcripts, proteins and metabolites).

KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE 638 060

(Autonomous)

CSIR Sponsored

National Workshop on

Novel approaches in Food Processing and

Waste Valorization (NAFPWV)

06.08.2021 – 07.08.2021

Technical Session 5 – Agri- food waste: Present insight and future challenges

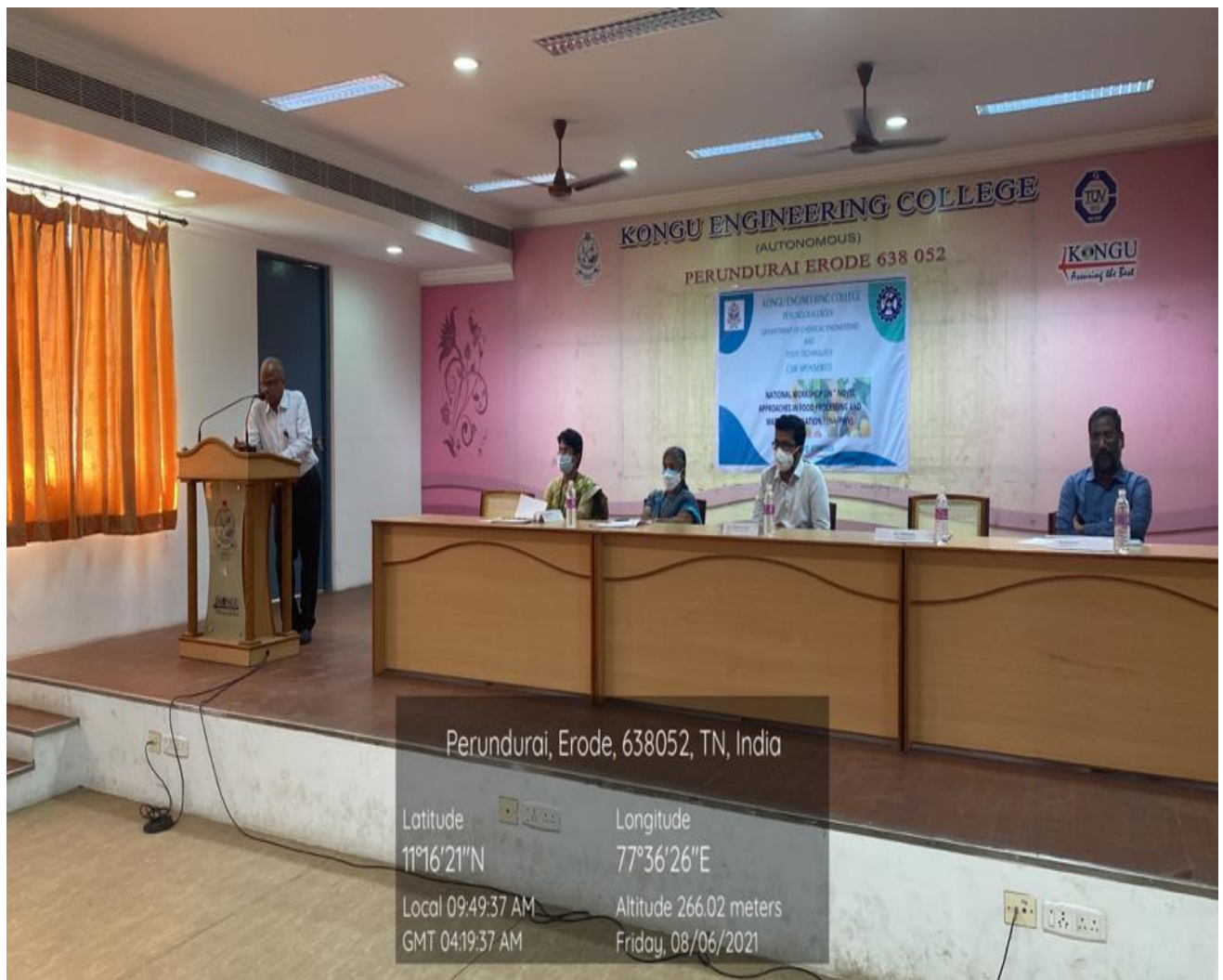
Dr. K.Kannan,

Professor and Head.

Department of Chemical Engineering

Kongu Engineering College Perundurai

Sustainable utilization of agri food wastes and byproducts for producing value added products (for cosmetic, pharmaceutical or food industrial applications) provides an opportunity for earning additional income for the dependent industrial sector. Besides, effective valorization of wastes/byproducts can efficiently help in reducing environmental stress by decreasing unwarranted pollution. The major focus is to provide comprehensive information on valorization of agri food wastes and byproducts with focus laid on bioactive compounds and bioactivity. This, covers the bioactive identified from wastes and byproducts of plants (fruits, exotic fruits, vegetables and seeds), animals (dairy and meat) and marine (fish, shellfish seaweeds) resources. It is evident that agri food wastes and byproducts presents wide opportunity for isolation of natural bioactive compounds with possible potential applications in the food, pharma and cosmeceutical industries. Fibre extracted from wastes and by products can find potential applications in food application as a low-calorie bulking agent useful as a flour or fat replacer or to improve water and oil absorption and other functional properties and viscosity or as a natural ingredient to provide oxidative stability and enhance the shelf life of foods. Use of wastes as source of prebiotic oligosaccharides will be an interesting arena to be explored. Utilizing agri-food wastes and byproducts (rich in pectin, fibre, lignin, cellulose and hemi cellulose) for producing novel biodegradable bioplastics is another arena that needs to be investigated. Finally, improving and optimization of the isolation, extraction, processing and production processes of agri food wastes and byproducts via a sustainable approach is the need of the hour.



Perundurai, Erode, 638052, TN, India

Latitude
11°16'21"N

Longitude
77°36'26"E

Local 09:49:37 AM
GMT 04:19:37 AM

Altitude 266.02 meters
Friday, 08/06/2021



ABOUT THE DEPARTMENT

The Department of Food Technology was started in the academic year 2006-2007 and offers B.Tech., and M.Tech., degree programmes in Food Technology. This department is one of the recognized research centers by the Anna University, Chennai. The Department comprises of qualified staff members with good academic and industrial exposure. The Department has sound infrastructural facilities including separate laboratories like Biochemistry lab, Packaging lab, Food Analysis and Quality Control lab and Microbiology lab. The department focuses on imparting students with excellent technical knowledge to meet the needs of industries and research as well.

Department of Chemical Engineering was started in the academic year 1994 -1995 and offers B.Tech., and M.Tech., degree programmes in Chemical Engineering. This department is one of the recognized research centers by the Anna University, Chennai. The Department comprises of qualified staff members with good academic and industrial exposure. Well-equipped laboratories with advanced simulation softwares like ASPEN, HYSYS, HTRI and GPROMs cater to the interests of aspiring students. The department focuses on imparting students with excellent technical knowledge to meet the needs of industries and research as well. The department is accredited by NBA, New Delhi.

ABOUT THE COLLEGE

Kongu Engineering College (KEC) was established in the year 1984. Approved by AICTE, New Delhi and affiliated to Anna University, Chennai. The Institution has completed 36 years of dedicated and excellent service in the field of technical education. The Institution offers 14 UG, 19 PG and 16 Research programmes in Engineering, Applied Sciences and Management branches. The Institution is rated as 135th among all Engineering Colleges including IITs & NITs in India by MHRD & NIRF and listed among Band A institutions in Private and Self Financed Colleges by ARIIA-2020. The Institution has got NBA accreditation for all UG programme and is also ISO certified. The Technology Business Incubator was established in the Institution with sponsorship from DST.



CSIR

Sponsored

"National Workshop on Novel approaches in Food Processing and Waste Valorisation (NAFPWV)"

06/08/2021 to 07/08/2021

Organising Secretary

Dr. V.Sangeetha

Convenor

Dr. A.Sudha

Mrs.N.Dhivya Bharathi

Department of Chemical Engineering & Food Technology,

Kongu Engineering College, Erode.

Contact No: +91-9942399016

Email Id: vsangeetha@kongu.ac.in

Venue

Chanakya Seminar Hall,

Department of Food Technology,

Kongu Engineering college,

Perundurai – 638060.

ABOUT THE WORKSHOP

Recent trend of lifestyle changes, as consumers demand products with a significant nutritional contribution, bioactive compounds, and good sensory properties, posed a great challenge toward food processing sector for the evolution of novel and innovative food processing techniques. The trend towards the use of "natural" ingredients, such as colors, flavors or preservatives has created the need for research into milder and more energy efficient but equally effective processing technologies.

The novel food processing technologies, such as HPP, PEF, Irradiation, ultrasonication and cold plasma which influence on consumer's health have been the major innovations in the field of processing technology. These novel techniques act by prolonging the shelf life, enhancing or maintaining the quality, and to regulate freshness of food product. Apart from this, Staggering amounts of food waste are being generated in Asia by means of agricultural processing, food transportation and storage, and human food consumption activities.

There must be an insight on the latest trends in food waste valorization in Asian countries such as India, Thailand, Singapore, Malaysia and Indonesia. Land filling, incineration, and composting are the first-generation food waste processing technologies. Thus the main objectives of this workshop are to provide basic knowledge of different new and innovative food processing techniques about their way of preservative action, effectiveness and suitability in various types of foods including waste valorization.

RESOURCE PERSONS

Sessions will be handled by eminent persons from Industry and reputed institutions

ELIGIBILITY

Students, Research Scholars and Faculty from AICTE Affiliated Engineering Colleges and Arts & Science Colleges.

REGISTRATION

Registration is free and it is limited to 50 participants. Applications will be selected on first-come first serve basis.

SCHEDULED DATES

Last Date for Receipt of Applications :
01.08.2021

Confirmation by Participants :
03.08.2021

REGISTRATION PROCEDURE

How to apply?

The interested participants shall register for the workshop through the link given below.

Link: <https://forms.gle/FT8VN76twGU4AuWG8>

TOPICS TO BE COVERED

1. Novel Approaches in Food processing Technology
2. Novel process technique for valorization of Agri- food waste
3. Cold Plasma: A novel approach for enhanced food quality and safety
4. Foodomics - A Novel approaches for Food Processing
5. Food waste Valorization – Scope and opportunities
6. Advances on food waste valorization – New horizons for sustainable society

ADDRESS FOR COMMUNICATION

The Organizer

National Workshop on Novel approaches in Food Processing and Waste Valorization (NAFPWV)

Department of Chemical Engineering

Kongu Engineering College

Perundurai, Erode - 638 060, Tamil Nadu.

Contact No:

Dr. V.Sangeetha : 9942399016

Dr. A.Sudha : 9486153011

Mrs. N.Dhivya Bharathi: 9025441585



Transform Yourself

KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE 638 060

(Autonomous)

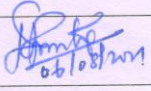
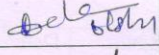
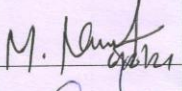
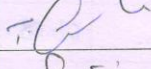
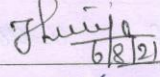
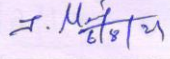
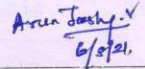
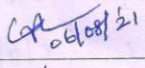
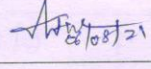
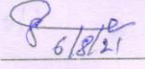
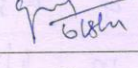
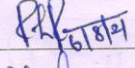
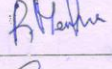

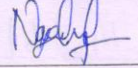

CSIR Sponsored

**National Workshop on
Novel approaches in Food Processing and
Waste Valorization (NAFPWV)**

06.08.2021 - 07.08.2021

REGISTRATION FORM

S.No	Date	Name	Designation	Name of institution	Signature
1.	06.08.2021	R. Ganeshwari	Assistant professor	DSIRT, Perambalur	R. Ganeshwari
2	06-08-2021	G. Monika	student	HICET, Coimbatore	G. Monika
3	6/8/2021	Dr. P.P. SELVI	Assistant Professor (Sf. G)	Kongu Engineering college	P.P. Selvi
4	6/8/2021	A.S. SAJITHA	Assistant Professor	Kongu Engineering college	A.S. Sajitha
5	6/8/2021	Dr. Pagioli Aruna	Assistant professor	Kongu Engineering college	Aruna
6.	6/8/2021	C.S. Navarika	Assistant Professor	Kongu Engineering college	C.S. Navarika
7	6/8/21	K. Manonmani	Assistant Professor	Kongu Engineering college	K. Manonmani
8.	6/8/21	Dr. Ranganatha	Assistant Professor	Kongu Engineering college	A. Ranganatha
9.	6/8/21	K. Kavivarshini	Assistant Professor	Kongu Engineering college	K. Kavivarshini
10	6/8/21	Manakumari P	Asst. Prof	KEC	Manakumari P
11.	6/8/21	V.N. Kowshalya	Assistant Professor (trig)	Chemistry, KEC	V.N. Kowshalya
12.	6/8/21	R. Tamilisai	Assistant Professor	Chemistry, KEC	R. Tamilisai
13.	6/8/21	Dr. K. Manjula Rani	Associate Professor	Chemistry KEC	Dr. K. Manjula Rani
14	6/8/21	Dr. A.S. PERIASAMY MANIKANDAN	ASSOCIATE PROFESSOR	Chemical Engg KEC	A.S. Periasamy Manikandan
15.	6/8/21	Dr. D. NESAKUMAR	ASSISTANT PROFESSOR	CHEMICAL ENGINEERING, KEC	Dr. D. Nesakumar
16.	6/8/21	Dr. K. Senthil Kumar	Associate Profmr	Chemical Engg Kongu Engg	Dr. K. Senthil Kumar

S.No	Date	Name	Designation	Name of institution	Signature
18.	06.08.2021	Dr. D. Ravathi	Assistant Professor (Sr.G.)	Kongu Engineering College, Perundurai	
19.	06.08.2021	K. Kalanani	Assistant Professor (Sr.G.)	KEC, Perundurai	
20.	06/08/2021	M. Naveen Kumar	Research scholar/chem	KEC, Perundurai	
21	6/8/2021	T. SATHISH	ASSISTANT PROFESSOR	KEC, PERUNDURAI	
22	06/08/2021	LAKSHMI PRIYA J	ASSISTANT PROFESSOR	KEC, PERUNDURAI	
23	06.08.2021	Jony Blessing Manoj J	Assistant Professor	KEC, Perundurai	
24.	06.08.2021	Anu Joshy. V	Assistant Professor (FoodTech)	KEC, Perundurai	
25	06.08.2021	Dr. C. GONADURAI	Associate Professor	Kongu Engg. College	
26	06.08.2021	S. MO THIL	Assistant Professor	Kongu Engineering College	
27	06.08.2021	S. Praveen	Assistant Professor	Kongu Engg College	
28.	06.08.2021	G. MUGAISHUDEEN	ASSISTANT PROFESSOR	Kongu Engg College	
29.	06.08.2021	R. Sathish Ram.	Assistant Professor	Kongu Engg. College.	
30	06/08/2021	R. Menaha	Assistant professor	BIT, Sathy	
31	06/08/21	S. Anuja	Assistant professor	BIT, sathy	
32	06/08/21	NAGESWARI	ASSISTANT PROFESSOR	Hindusthan, Coimbatore	
33	06.08.21	K. KRISTINAVENI	Assistant Professor	KEC, Perundurai	



KONGU ENGINEERING COLLEGE

(Autonomous)

PERUNDURAI ERODE 638 060 TAMILNADU INDIA



Department of Chemical Engineering
&
Department of Food Technology



CERTIFICATE

This is to certify that _____ has

attended CSIR Sponsored National Workshop on **Novel Approaches in Food Processing and Waste**

Valorisation (NAFPWV) from 06.08.2021 to 07.08.2021 at Kongu Engineering College, Perundurai, Erode.

Staff Co-ordinator

HOD

Principal





COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH
HUMAN RESOURCE DEVELOPMENT GROUP
CSIR COMPLEX, OPP INSTITUTE OF HOTEL MANAGEMENT
LIBRARY AVENUE, PUSA, NEW DELHI- 110012, INDIA

Email: tgsm[at]csirhrdg[dot]res[dot]in

Phone: 0112584107

Symposia Grant Scheme for Organising Scientific Events (Symposia/
Seminars / Conferences/ workshops, etc. within India

AUDITED STATEMENT OF EXPENDITURE To be filled by the applicant in duplicate

Date: 23.08.2021

Reference: CSIR Sanction No: SYM/10641/21-HRD

1. Name of the Society / Organisation under whose auspices the Event was organized:

Kongu Engineering College

2 Title/Name of the Event:

National Workshop on Novel approaches in food processing and waste valorisation (NAFPWV)

3. Period:

From			To		
Date	Month	Year	Date	Month	Year
06	08	2021	07	08	2021

4. Grant Sanctioned: Rs. 25000 (Rupees Twenty Five Thousand)

5. Certified that out of Total Expenditure of Rs. 25000 (Rupees Twenty Five Thousand)
CSIR Grant of Rs. 25000 (Rupees Twenty Five Thousand) has been utilized as per the
details given below:

S. No.	Budget Head	Amount (Rs)
i	Travel expenses for c. Senior scientists: d. Young Scientists:	14000
ii	Registration Fee Waiver c. Senior scientists: d. Young Scientists:	-
iii	Promotion (web site, brochures, others)	3000
iv	Secretarial assistance	2000
v	Local Hospitality	6000
vi	Venue Charges	-
	TOTAL	25000

Certified by: (PL ENSURE ALL SIGNATURES ARE ON THIS PAGE ONLY)

Organizer:

Finance Officer/
Chartered Accountant

Head of Organisation

Signature
Name:

Designation:

Mob No. 9445122221

Email ID Associate Professor,
Department of Chemical Engineering,
Kongu Engineering College,
Perundurai-638060, Erode
Tamilnadu, INDIA.

Signature
Name:

UDIN : 210269214AAA FM6398

Mob No.

Email ID

Seal / Stamp

VELUMANI, B.Sc. F
Chartered Accountant
33/1, Annamalai Layout,
Nalli Hospital Road, ERODE - 638060
M.No: 026921.

Signature
Name

Designation

Mob No.

Email ID

Seal / Stamp

Dr. V. BALUSAMY
PRINCIPAL
KONGU ENGINEERING COLLEGE
THOPPUPALAYAM (PO)
PERUNDURAI (TK) ERODE-638060
TAMILNADU, INDIA

25/8/21