

About NIT ROURKELA

The National Institute of Technology Rourkela (NIT Rourkela) is an institute of national importance, known for excellence in undergraduate, postgraduate, and doctoral programs across 17 academic departments. The institute offers specialized courses in engineering, architecture, science, humanities, and management, including unique programs such as Food Process Engineering, Biotechnology, Medical Engineering, Ceramic Engineering, and Architecture. With a strong emphasis on research, innovation, and interdisciplinary learning, NIT Rourkela continually updates its curriculum to meet industry and academic needs. The institute is committed to excellence in education, research, and consultancy, producing graduates who excel nationally and internationally, and contributing significantly to technology, entrepreneurship, and intellectual development.

About Department

The Department of Food Process Engineering combines engineering principles with food science to drive innovation in food engineering and technology. The department offers programs from undergraduate to post-doctoral levels equipped with advanced academic programs and cutting-edge research opportunities in areas such as post-harvest operations, food quality and safety, process optimization, product development, packaging and storage, automation, and computer-aided food engineering. With a strong emphasis on research excellence, the department encourages interdisciplinary projects that address existing challenges in the food industry. Graduates and researchers in the department can specialize in design, development, research, maintenance, and operations across processing, packaging, storage, and transportation of food products. The department has consistently contributed to patents, high-impact research and prepares graduates to excel in academia, industry, and technology-driven food innovation.

Workshop Highlights

- **Beginner-Friendly: No prior experience in deep learning required**
- **Hands-on Learning by building and experimenting with models**
- **Emphasis on real-world applications and problem-solving**
- **Industry-Relevant Concepts aligned with modern AI and deep learning practices**
- **Expert Techniques Simplified – Performance improvement methods explained clearly**

Patron

Prof. K. Umamaheshwar Rao
Director, NIT Rourkela

Chairman

Prof. Sabyasachi Mishra
Professor & Head
Department of Food Process Engineering,
NIT Rourkela

Coordinators



Prof. Sushil Kumar Singh
Assistant Professor,
Department of Food Process
Engineering, NIT Rourkela



Prof. Vivek Kambhampati
Assistant Professor,
Department of Food Process
Engineering, NIT Rourkela



A 5-DAY WORKSHOP ON ARTIFICIAL INTELLIGENCE AND DEEP LEARNING: FROM FUNDAMENTALS TO HANDS-ON APPLICATIONS FOR FOOD RESEARCH

16th –20th March 2026

Last Date of Registration

12th March 2026

MODE : OFFLINE

Organized by

**Department of Food Process Engineering
NIT Rourkela, Odisha – 769008**



Workshop Details

This hands-on workshop provides a comprehensive introduction to deep learning, combining strong theoretical foundations with practical, real-world applications. Participants will progress from core concepts to advanced techniques used in modern deep learning systems. The workshop is structured into three parts.

- In the first part, participants will learn the foundations of neural networks and deep learning. It will cover the basic principles of neural networks.
- The second part focuses on the practical aspects of deep learning, emphasizing how to improve model performance.
- The third part introduces convolutional neural networks (CNNs) for image-based applications.

Sponsors



Workshop Outcome

- Understand the fundamental concepts behind neural networks and deep learning.
- Build and train basic deep learning models using practical examples.
- Apply techniques to improve model performance.
- Participants will learn the core concepts behind CNNs and build convolutional models for image analysis tasks.

Eligibility

The programme is intended for undergraduate, postgraduate students and research scholars from food science & technology and related disciplines who wish to gain practical exposure to AI and deep learning tools for research-driven applications.

Accommodation

- Accommodation and food will be available to participants on payment basis.
- Travel expenses will not be reimbursed.

Student Representatives

- Nevetha Ravindran (Research Scholar)
- Pratik Madhukar Gorde (Research Scholar)
- Kishore Kumar G (Research Scholar)
- Akash Kusum Maiti (Research Scholar)
- Divyadharshini S (Research Scholar)
- Rasmi P K (Research Scholar)

Registration Details



or

[Click here for Registration](#)

**Registration fee
(Inclusive of GST)**

₹ 590/-

Payment Details

Bank Name: State Bank of India (SBI)
Account Number: 101 3895 1784
IFSC Code: SBIN0002109



UPI ID : 01389517841@sbi

Merchant Name: Continuing Education NIT RKL

Certificate will be issued to registered participants with more than 90% attendance

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