

शिक्षा मंत्रालय
MINISTRY OF
EDUCATION

SPARC SPONSORED

A 5-DAY INTERNATIONAL WORKSHOP ON EMERGING NOVEL TECHNOLOGIES FOR AGRI-FOOD PROCESSING AND PACKAGING



5th – 9th October 2026

Department of Food Process Engineering
National Institute of Technology Rourkela

Sponsored Workshop

Organized under Scheme for
Promotion of Academic and Research Collaboration
Project Code: P4074



PATRON

Prof. K. Umamaheshwar Rao
Director, NIT Rourkela



CHAIRMAN

Prof. Sabyasachi Mishra
HoD (FP)

CONVENERS

Prof. Madhuresh Dwivedi
Prof. Rama Chandra Pradhan

Workshop Overview



About the Workshop

The SPARC-sponsored workshop on Emerging Novel Technologies for Agri-Food Processing and Packaging is designed to provide participants with a comprehensive understanding of both conventional and emerging technologies used in modern food systems. The program covers fundamental food processing operations, advanced thermal and non-thermal processing technologies, innovative dehydration techniques, functional food development, sustainable packaging solutions, and future directions in agri-food manufacturing. Through expert-led lectures, participants will gain insights into the scientific principles, industrial applications, advantages, limitations, and sustainability aspects of contemporary food processing technologies. The workshop aims to bridge fundamental knowledge with emerging innovations, enabling participants to better understand current research developments and industrial practices in the agri-food sector.



Course Objectives

- To provide a strong foundation in fundamental food processing technologies and their role in ensuring food safety, quality, and shelf life.
- To introduce participants to emerging thermal and non-thermal processing technologies used in modern food systems.
- To enhance understanding of advanced food preservation methods and novel dehydration technologies.
- To provide knowledge on functional food development, bioactive delivery systems, and evaluation of biological performance.
- To highlight innovations in food packaging, sustainability, and future agri-food manufacturing systems.



Workshop Module

- Part I (Days 1-2): Fundamental Food Processing Technologies with hands-on practical sessions using processing equipment.
- Part II (Days 3-4): Novel Food Processing Technologies with equipment demonstrations and application-oriented practical sessions.
- Part III (Day 5): Functional Components, Sustainable Packaging, Sustainability, and Industrial Translation.



Target Participants

- UG Students
- PG Students
- Research Scholars
- Faculty Members
- Industry Professionals



Important Dates

Registration Starts	17 July, 2026
Registration Ends	31 August, 2026
Registration Confirmation	1-5 September, 2026
Course Schedule	05-09 October, 2026



Keynote Speakers



International PI

Dr. Anubhav Pratap Singh

Associate Professor,
Food, Nutrition and Health
(Food Processing), The
University of British Columbia,
Vancouver, Canada



International Co-PI

Dr. Anika Singh

Project Leader,
Natural Health and Food
Product Research Group,
British Columbia Institute of
Technology, Vancouver, Canada



ABOUT NIT ROURKELA

National Institute of Technology (NIT) Rourkela is an institution of national importance funded by the Ministry of Education, Government of India. NIT Rourkela was established as the Regional Engineering College (REC) on August 15, 1961. In India, it was ranked 13th among engineering colleges by the National Institutional Ranking Framework (NIRF) in 2025.



Website: <https://www.nitrkl.ac.in>



About Department of Food Process Engineering

The Department of Food Process Engineering at NIT Rourkela integrates engineering principles with strong foundation in food science and technology. Since its inception, the Department has been under dynamic progress and has been able to develop a reputation for imparting quality education both in undergraduate and graduate programs. The department also offers Ph.D. for regular and sponsored candidates.



Website: <https://www.nitrkl.ac.in/FP/>

The department has well-equipped modern laboratories such as:

- Product Development and Ingredient Innovation
- Food Packaging and Storage Engineering
- Food Quality and Safety
- Post-harvest Operations
- Advanced Food Processing Technologies
- Food Product Development Laboratory



TOURIST PLACES NEARBY



Khandadhar Waterfall



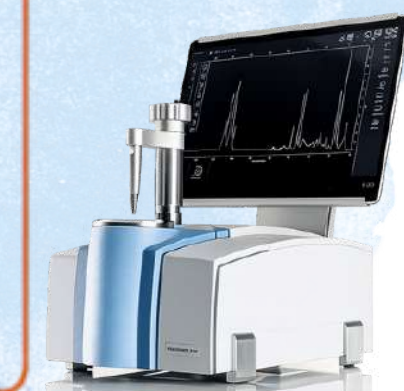
Hanuman Vatika



Vedvyas Temple



Pitamahal Dam





₹ Registration Fee

Students	₹ 1,180
Faculty from Academic Institutions	₹ 1,770
Scientists from Research Institutions	₹ 2,950
Industry Professionals and Entrepreneurs	₹ 4,130

 Registration fees include Registration Kit, Refreshment, Tea and Snacks and 18% GST.

Accommodation Charges

Guest house (South / North block)	As Per Institute Norms
Hostel (for students)	As Per Institute Norms

 Travel expenses shall be borne by the participants.
Guest house and hostel accommodation will be provided on a separate payment basis and based on availability.

Bank Details

Account Name	: Continuing Education, NIT Rourkela
Account No	: 10138951784
Bank Name	: State Bank of India
Branch	: NIT Rourkela Campus
IFSC	: SBIN0002109
UPI ID	: 01389517841@sbi



Contact Details

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Student Coordinators

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Pentala Malleshm	Phone: +91 9182026311



Registration Form

To complete the online registration, the participants need to fill the following google form:

Google Form: <https://forms.gle/EaUxEaxWYSJdy9qKA>

Email for registration related query: entfpenitrkl@gmail.com



Scan for Registration

