



Five-Day National-level Workshop on

Food Entrepreneurship and Industry Interactions: From Idea to Market

Online mode

11th - 15th May 2026



Organized by

Department of Food Process
Engineering, National Institute of
Technology Rourkela, Odisha, India -
769008



About the Institute

The National Institute of Technology Rourkela (NIT Rourkela), formerly known as the Regional Engineering College until its renaming on 26th June 2002, is a premier government-funded institution dedicated to excellence in Engineering, Science, and Technology. Located in the steel city of Rourkela, Odisha, India, it is one of the 31 National Institutes of Technology in the country and has been recognized as an Institute of National Importance under the National Institutes of Technology Act, 2007. NIT Rourkela holds prestigious rankings, including 13th in the NIRF Rankings 2025 for Indian Engineering Universities, 396th in the QS Asia University Rankings 2025, 167th in the QS World University Sustainable Rankings 2025 (Asia region), and within the 401-600 band in the Times Higher Education World University Rankings (Engineering) for 2025–26. The institute's mission is to become an internationally acclaimed center of learning, serving as a beacon of knowledge and expertise for society while establishing itself as a preferred destination for undergraduate and postgraduate studies.

About the Course

The Department of Food Process Engineering, NIT Rourkela, is delighted to organize the Five-Day National-Level Online Workshop on “Food Entrepreneurship and Industry Interactions: From Idea to Market” is a comprehensive training program designed to equip students, researchers, aspiring entrepreneurs, startups, and early-career professionals with the essential knowledge and practical insights required to transform innovative food ideas into successful commercial ventures. This workshop serves as a platform to nurture entrepreneurial mindset, encourage innovation-driven enterprises, and strengthen academia–industry collaboration in the food sector. It empowers participants to move confidently from idea to market, contributing to economic growth and sustainable food business development.

About the Department

The Food process engineering department at NIT Rourkela blends engineering disciplines with a strong understanding of food and food science. The vision of the department is to become an internationally acclaimed department of higher learning in the field of Food Process Engineering that will serve as a source of knowledge and expertise for the food processing industries and a preferred destination for undergraduate and graduate studies. The Department of Food Process Engineering offers academic programmes such as B.Tech, M.Tech, and PhD in Food Process Engineering. The academic and research activities in the department focus on the frontier areas of food process engineering, such as food properties and prediction, post-harvest operations, food quality and safety, transport process and kinetics, product development and ingredients innovation, food packaging and storage engineering, computer-aided food engineering, energy efficiency, process control and efficiency, automation and manufacturing systems. Food process engineers can specialize in design, development, research, maintenance, and operations, such as processing, packaging, and transportation.

NIRF Ranking - 2025



Course content

The workshop will cover, but is not limited to, the following topics:

- Overview of Food Entrepreneurship in India
- From Idea to Opportunity
- Food Product Development Process
- Food Safety & Regulatory Framework
- Quality Control & Standards
- Business Model Canvas for Food Startups
- Costing & Pricing of Food Products
- Funding Opportunities
- Branding & Consumer Psychology
- Packaging & Shelf Appeal
- Digital Marketing & E-commerce
- Scaling Production
- Intellectual Property & Technology Transfer
- Incubation & Acceleration Support

Speakers

Distinguished national academia–industry experts in the fields of food processing, food business, and food product development will deliver lectures and share their experiences on transforming innovative ideas into successful market-ready products.

Who can participate

Students (UG/PG), research scholars, faculty members, aspiring food entrepreneurs, startup founders, MSME owners, and industry professionals interested in food product development and business expansion are eligible to participate.

Registration details

Click this link for registration:
<https://forms.gle/zei5pJayHMT1s8mv6>

Registration fee (including 18% GST) for all participants:

- For students/Research Scholars: Rs. 590/-
- For faculty/Industry Professionals: Rs. 1180/-
- Last date of registration: 10/05/2026.
- E-certificate will be issued to registered participants with more than 90% attendance



Scan for registration

Payment details

NEFT/RTGS/IMPS using the following information:



Scan for UPI payment

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



Organizing committee



Patron

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Director, NIT Rourkela.



Chariman

Prof. Sabyasachi Mishra
Head, Dept. of Food Process Engineering, NIT Rourkela

Course Coordinators



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Associate Dean (Academic (PG and Research))
Dept. of Food Process Engineering, NIT Rourkela



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Student Coordinators

Ms. Devika K. K (Research Scholar)
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