

Who Can Participate

- Students (UG/PG) and Research Scholars
- Scientists and Faculties
- Industry professionals

How to Register

Interested participants are requested to fill out the prescribed Google Form using the registration link/QR code given below.

Fee payment can be made via bank transfer or UPI.

Limited Seats: 25 participants

Selection: first-come first-served basis, once all seats are filled the application link will be deactivated

Link: <https://forms.gle/ufr56pwH1j6DM62u9>



Organizing Committee

Patron

Prof. K. Umamaheshwar Rao

Director, NIT Rourkela

Chairman

Prof. Sabyasachi Mishra

Professor & Head
Department of Food Process Engineering
NIT Rourkela

Coordinators

Dr. Shubham Mahendra Nimbkar

Assistant Professor

Dr. Chandrakant Genu Dalbhat

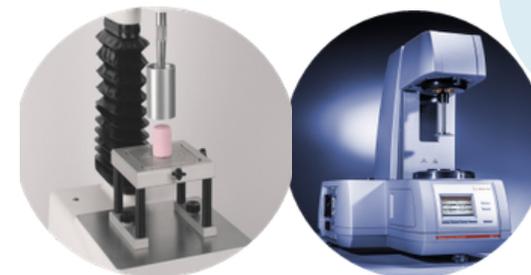
Assistant Professor

A Hands-on Workshop

on

Textural and Rheological Analysis of Foods: Concepts, Advances, and Applications

06 - 10 April 2026



Organized by



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

In collaboration with

Scientific and Digital Systems

SDS

Stable Micro Systems AQUALAB INDUSTRIAL SERVICE

**Scientific and
Digital Systems**



Anton Paar India



About the Institute

NIT Rourkela is an institute of national importance with a reputation for excellence in education, research and consultancy. It has a diversified academic program with 17 academic departments offering specialized courses at undergraduate, postgraduate and doctoral levels of studies. It is passionately committed to making our country a world leader in technology and science, and to inculcate this commitment among all its students. While the academic programs offered by NIT Rourkela are in tune with the National Education Policy, the quality of education is continuously upgraded by periodic revision of syllabi based on the needs of the industry and academia.

About the Department

The Department of Food Process Engineering at NIT Rourkela blends engineering disciplines with a strong understanding of food and food science. 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, storage and transportation.



Workshop Details

This hands-on workshop is designed to equip the participants with strong conceptual and practical understanding of techniques for analysis of food texture and rheological behavior. In addition to the fundamental concepts, advanced texture and rheological tests such as shear force measurement, oscillatory tests, non-linear rheology, creep behavior, and powder rheology will be emphasized. The link between the microstructure and textural and rheological properties will be elucidated with relevance to emerging applications such as plant-based meat analogues, oral processing and food 3D printing. Through integrated lectures and hands-on practical sessions, participants will develop skills in handling of instruments, data analysis and interpretation which will enable them to apply these techniques in their own research and product development studies.

Workshop Highlights

- Fundamental concepts of food texture and rheology
- Advanced textural and rheological tests
- Hands-on experience on the instruments
- Guidance from industry experts
- Emerging applications and research trends

Important Dates

- **Last date of registration: 02 April 2026**
- **Commencement of workshop: 06 April 2026**

Registration Fee

Students (UG/PG) and Research Scholars: Rs. 1770/-
Scientists and Faculties: Rs. 2360/-
Industry Professionals: Rs. 2360/-

- The registration fee includes 18% GST
- No registration fee for students/faculty/staff of NIT Rourkela.

Payment Details

Account Name: Continuing Education, NIT Rourkela
Account Number: 10138951784
Bank: State Bank of India
Branch: NIT Rourkela Campus
IFSC: SBIN0002109
UPI ID: 01389517841@sbi
Merchant Name: Continuing Education, NIT RKL



Accommodation and Food

- Travel, accommodation and food expenses shall be borne by the participants.
- Accommodation will be provided on a payment basis, subject to availability, and allotted on a first-come, first-served basis.

Student Representatives

Mr. Siddhesh Dubey (Research Scholar)
Ms. Athira K.H. (Research Scholar)

For Any Queries

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