

Course Overview

Department of Food Process Engineering at the National Institute of Technology (NIT) Rourkela, under the Ministry of Education, Government of India, is offering a five-day (20-hour) online workshop titled ***"Food Safety, Innovation and Entrepreneurship: Driving the Future of the Food Industry (FSIE-2025)"***. This comprehensive program is designed to provide participants with in-depth knowledge of food safety regulations, innovative food processing techniques, sustainable practices, product development, consumer behavior, and entrepreneurship strategies. The course will be conducted by experts from faculty members from NIT Rourkela, and industry professionals, offering a unique blend of academic and practical insights. Limited to 50 seats, this certification course is ideal for food industry professionals, researchers, entrepreneurs, and students seeking to advance their understanding of the evolving food sector.

Course Objectives

1. To understand the key food safety and standards regulations to ensure compliance and enhance food business operations.
2. To learn advanced techniques in sustainable processing, circular economy and product development for the future of the food industry.
3. To gain practical insights into food business strategies, market research, and navigating challenges in food entrepreneurship.

4. To Develop skills in sensory testing, product fortification and functional food creation to meet evolving consumer demands.

Program Coordinators



Dr Vivek Kambhampati has been an Assistant Professor in the Department of Food Process Engineering of NIT Rourkela since June 2023. He pursued his Ph.D. in Food Process Engineering from the National Institute of Technology (NIT) Rourkela. Before joining NIT Rourkela, he served as an Assistant Professor in the Indian Institute of Plantation Management, Bengaluru, An Autonomous Organization of the Ministry of Commerce and Industry, GoI (2020-2023) and Karunya Institute of Technology and Sciences (2019-2020).



Dr. Arun Prasath Venugopal is an Assistant Professor in the Department of Food Process Engineering at NIT Rourkela. He earned his PhD in Agricultural Processing and Food Engineering from Tamil Nadu Agricultural University (TNAU) from 2012 to 2016. With a rich academic background, he has served as an Assistant Professor at Tamil Nadu Agricultural University (2016–2020) and Kerala Agricultural University (2015–2016) before joining NIT Rourkela in 2020.



Online Workshop on

Food Safety, Innovation and Entrepreneurship (FSIE- 2025)



 **Five Days Online Workshop (20 Hours)**

 **24th-28th November 2025**

 **Organized by:**

Department of FPE, NIT Rourkela
(Ministry of Education, Govt. of India)

Course Content

1. Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011.
 2. Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.
 3. Food Safety and Standards (Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food, and Novel Food) Regulations, 2020.
 4. Food Safety and Standards (Approval for Non-Specific Food and Food Ingredients) Regulation, 2017
 5. Food Safety and Standards (Advertising and Claims) Regulation, 2018.
 6. Food Safety and Standards (Labelling and Display) Regulations, 2020.
- Recent trends in the Food Industry: Innovative processing techniques.
7. Sustainable processing and circular economy
 8. Innovation and new product development
 9. Fortification and functional food products
 10. Consumer behaviour and education
 11. Sensory testing techniques and data analysis
 12. Business environment and market research
 13. Opportunities and challenges in food entrepreneurship
 14. Importance of IPR in business research
 15. Food product launch strategies

🔑 **Register here:**

<https://tinyurl.com/35h7p8y7>

About NIT Rourkela

The National Institute of Technology Rourkela (NIT Rourkela), established in 1961, is one of India's premier institutes of higher technical education. Recognized as an Institute of National Importance by the Government of India, it is renowned for its excellence in teaching, research, and innovation. The institute consistently ranks among the top engineering and research universities in India and is committed to advancing knowledge in science, engineering, and technology for societal benefit. With world-class infrastructure, experienced faculty, and strong industry collaborations, NIT Rourkela provides a vibrant environment for learning, research, and professional growth.

Who can attend?

- B. Tech. and M. Tech. students
- 1st year PhD Scholars
- Industry professionals/Executives



Organized By

Department of Food Process Engineering, NIT Rourkela

(Ministry of Education, Govt. of India)

Schedule: 24th-28th November (Monday to Friday)

Timing: 10.00 AM to 05:00 PM

Course Fee: Rs. 590/- (500+ 18% GST)

Last date of course registration: 22nd November 2025

Payment Details

Account Name: Continuing Education, NIT Rourkela
Account Number: **10138951784**
Bank: State Bank of India
Branch: NIT Rourkela Campus
IFSC: **SBIN0002109**

For more details, Contact

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