

## PROCEEDINGS OF THE PRINCIPAL, JNTUA COLLEGE OF ENGINEERING ANANTHAPURAMU (AUTONOMOUS):: JNTUACEA ANANTHAPURAMU PRESENT: Prof. K. RAMA NAIDU: PRINCIPAL

TEQIP-III

Procs. No. TEQIP-III/NPIU/Academics/EEE/1.3-2(i)/72/2019-20

Date: 06-09-2019.

Sub:

JNTUACEA - TEQIP-III- Academics - Permission to organize Guest Lecture for

Chemical Engineering Department on 06-09-2019 - Orders - Issued.

Ref:

Letter dt: 05-09-2019 from Dr.B.Dilip Kumar, Asst. Prof. Dept., of Chemical.

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Dr.B.Dilip Kumar, Asst. Prof. Dept., of Chemical, JNTUACEA has submitted a letter requesting the Principal for permission to organize Guest Lecture for Chemical Engineering Department on 06-09-2019 and requested to meet the expenditure from TEQIP-III funds.

Title of the Programme	Chemical Engineering and Food Technology:		
	Prospects and Opportunities		
Conducted at	Chemical Engineering Department, JNTUACEA		
Date of Programme	06-09-2019		
Coordinator	Dr.B.Dilip Kumar, Asst. Prof. Dept., of Chemical		

The requisition submitted is approved and the Principal is pleased to accord permission to Dr.B.Dilip Kumar, Asst. Prof. Dept., of Chemical to arrange the above said programme on the date(s) noted. The expenditure will be met from TEQIP-III funds under Academics 1.3-2(i) head of account.

It is requested to follow the rules and regulations in incurring the expenditure and requested to submit the vouchers in original as per the guidelines provided by NPIU

REGISTRAR
J.N.T.U. Anantapur
ANANTAPURAMU-515002

To

Copy to Dr.B.Dilip Kumar, Asst. Prof. Dept., of Chemical

Copy to Dr.A.P. Siva Kumar, TEQIP-III Co-ordinator & Nodal Officer (P)

Copy to Prof. E. Keshava Reddy, Nodal Officer (A) (TEQIP-III)

Copy to Dr.K. Jithendra Gowd, Nodal Officer (F) & TEQIP MIS officer

Copy to Bills.

PRINCIPAL

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J.N.T.U A College of Engines
(Autonomous)
ANANTHAPURAMU 6150
A.P. INDIA.

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## One Day Guest Lecture on Chemical Engineering & Food Technology: Prospectus & Oppurtunities

6<sup>th</sup> September, 2019

Department of Chemical Engineering, JNTUA CEA, Ananthapuramu (AP)

## **Brief Report:**

The main motto of One day guest lecture is to learn and understand fundamental chemical engineering science and Food Technology for process industries. The talk elaborately discusses about recent trends in Food science and technology. The talk is about understanding the composition of food and, in a way, 'reinventing' it. It could involve enhancing the taste, making it last longer, making sure it's safe to eat, or even boosting its nutritional content. The talk also discusses about food production and preparation which gives a clear direction for an ideal career. Every day we can choose from a broad variety of fresh, safe, wholesome, goodtasting foods to make our meals. We expect our foods to be ready to eat or easy to prepare. For much of this bounty we can credit chemical engineers. Their contributions include:

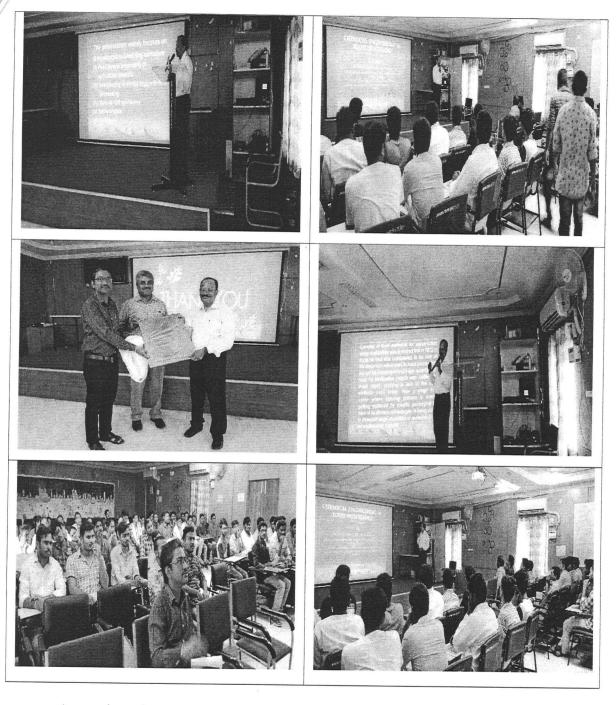
- The discovery of fertilizers, pesticides, and herbicides that protect and enhance fruit and vegetable growth;
- Innovations in food processing and packaging that help improve taste, appearance, and nutritional value while increasing safety, convenience, and shelf life; and
- New sterilization techniques that protect food against spoilage and people against foodborne illnesses.

The talk also encompasses Chemical engineering principles which are being increasingly applied to the design and control of food processing plants. The outcomes of today's guest lecture examines the growing need for a chemical engineering approach to food processing, and briefly reviews selected areas that may benefit by the application of chemical engineering principles.

## Benefits of the Guest Lecture:

With a Bachelors degree in Chemical Engineering and Food Technology, students will have a qualification profile which is attractive and in high demand in the food industry. Further, the candidates will be able to work with food innovation, product development, process management and quality assurance at a high level in small niche businesses as well as large industrial groups. Additionally, the degree also qualifies for admission to the MSc in Molecular Nutrition and Food Technology degree programme.

Resource Person: Dr. D. P. Rao, Scientist F, CFTRI, Hyderabad



Approximately 70 no of participants of Chemical Engineering department (III, IV B. Tech) were attended the Guest Lecture. We thank the speaker for his informative lecture and valuable time spent in JNTUACEA for the benefit of student community. Further, we thank TEQIP-III Coordinators for their cooperation and support in organizing this event successfully.

Dr. B. Dilip Kumar