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Registration Fees ((inclusive of GST)

Category	Indian	International
UG & PG Student	₹ 500	\$25
Research Scholar	₹ 1000	\$50
Academician/Scientist	₹ 1500	\$75
Industry Personnel -	₹ 2000	\$100

Registration fee includes conference proceedings, conference kit, lunch and refreshments.

The registration fee does not include the accommodation & transportation.

Accommodation

Limited accommodation is available on payment basis in and around Osmania University, on first come first serve.

Mode of Payment

1. Demand Draft

Payment should be made through a Demand Draft, drawn in favour of "Head Department of Food Technology, University College of Technology", OU payable at SBI,OU from any nationalized bank.

2. Online Mode

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Important Dates

Last date of Abstract Submission: 02-02-2020

Acceptance of the abstract: 03-02-2020

Last date of registration & full paper submission: 06-02-2020

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International Conference on

"CURRENT RESEARCH AND APPROACHES IN FOOD TECHNOLOGY-2020"

(CRAFT-2020)

ON 14th - 15th February 2020

On the Eve of
Golden Jubilee Celebrations (1969-2019) of
University College of Technology (A),
&

SILVER JUBILEE CELEBRATIONS
of Food Technology (1994-2019)
Osmania University

In Collaboration with
LOYOLA ACADEMY
Alwal, Hyderabad

Sponsored by
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Organized by
DEPARTMENT OF FOOD TECHNOLOGY,
University College of Technology(A),
Osmania University



Venue :

Technology Auditorium,
University College of Technology (A), O.U
www.ouct.ac.in

ABOUT COLLEGE

University College of Technology (UCT), Established in the year 1969, is one of the premier and the oldest colleges offering Chemical Engineering and Chemical Technology Education in the Country. The UCT is one of the campus colleges of Osmania University accorded with Autonomous status by UGC under 12B2F. It has come a long way in emerging as one of the leading Institutes with more no. of disciplines. The college is known for its Excellence in teaching and training the students in Chemical Engineering, Food Technology, Textile Technology at UG, PG and Ph.D levels and Chemical Technology, Biochemical Engineering and Biotechnology at PG and Ph.D level and pharmacy education at PG and Ph.D levels.

The college also received funding under Technical Education Quality Improvement Programme (TEQIP)-I and TEQIP-II and is recognized as Center of Excellence with a theme "Intensification in Chemical and Bio Processes" by MHRD, Government of India.

The college has revised the scheme of instructions and syllabi as per the AICTE Model Curriculum for both UG and PG Engineering Programmes from the Academic year 2018-19.

- Nearly 67 Assistantships have been awarded for M.Tech students under TEQIP-2 and CoE.
- Some of the faculty have been nominated as members of Accreditation Committee, Advisory Committee and Monitoring Committees of AICTE, UGC, DST, DBT etc.

The UCT has produced distinguished alumni who emerged as leaders in different walks of life. Osmania University College of Technology Alumni Association (OUCTAA) is very active and has undertaken many developmental activities in the college.

2019 is remarkable for

- ★ 75 years of Diamond Jubilee Department Evolution (1944-2019)
- ★ 50 years of Golden Jubilee of the College (1969-2019)
- ★ 25 years of Silver Jubilee Food Technology Department (1994-2019)
- ★ 25 years of Silver Jubilee Textile Technology Department (1994-2019)
- ★ 10 years of (Decennial) Jubilee Department of Pharmacy
- ★ University College of Technology attained 50 years of its existence in imparting technical education in Chemical Engineering and its allied areas. This year (2019) is Golden Jubilee year and planned to celebrate year long activities which include technical and cultural activities.
- ★ OUCT Golden Jubilee Inaugural function was held on 27th March 2019 where Prof. T. Papi Reddy, Chairman, Telangana State Council of Higher Education (TSCHE), Govt of Telangana was the chief guest and Osmania University Vice Chancellor and Registrar, Principal, Deans and Heads of the college graced the occasion.

About The Department

The Food Technology Department since its inception in year 1994 is receiving grants from UGC-SAP, DST, MoFPI, TEQIP-I, AICTE, etc. and bettered in terms of curriculum, laboratory infrastructure and general facilities. We take pride in saying that this department is first to offer UG programme in the state and offering one of the best undergraduate programs in Food Technology in



the country. The Department also offers M.Tech and Ph.D Programmes. Our alumni are well placed in India and abroad with various Food processing Industries, Central and State Govt. Departments and Multi National Companies.

UG	B.Tech (Food Technology)
PG	M.Tech (Food Technology) Specialisations: Food Processing Technology
Doctorial	Ph.D. (Food Technology)

The Department aims at providing a broad based education with emphasis on theory and practice of Food Technology principles keeping in view of the requirements of the nation. The department maintains a good liaison with different Associations, Food Industries, Institutions and R&D organizations continuously to upgrade the curriculum and to impart a quality education in Food Technology.

The department is conducting research in New Product Developments, Nutraceuticals (Extracting nutrients from non traditional sources for health benefits), Food Process Intensification, Developing newer and cost effective methods for Sanitation, Hygiene and Food Safety to name few. The Department is helping food processing industry for solving their technical problems, NGOs, Self Help Groups and Women Entrepreneurs. The department also conducting community development programs and imparting training to students to become Food Safety Officers/Technical Officers / Food Analysts at Central and State Governments. The department has MOU with Kansas State University, USA, CFTRI (RC) Hyderabad, Academic collaboration with Department of Food Technology, Loyola Academy, Alwal and is in the process of signing more MOUs with Industries, start up companies, Universities, and Research Institutes. Hence the department of Food Technology is well equipped to contribute its current knowledge and expertise for young entrepreneurs, scientist and students for their future endeavors.

About the Loyola Academy

Loyola Academy (LA) is managed and administered by the members of the society of Jesus belonging to the "Jesuit priests of the order of the Society of Jesus-Hyderabad", covering both the states of Telangana and Andhra Pradesh. Appreciating the achievements and qualitative pursuit of higher educational needs, UGC has awarded LA a rare status known as "College with Potential for Excellence" (CPE) in 2008 and also extended CPE PHASE-II projects in the year 2015. In addition to this, National Assessment and Accreditation Council (NAAC) accredited Loyola Academy with 'A' grade in the year 2005, 2011 and reaccredited in 2019 with 'A' grade in recognition of its excellent contribution to the cause of higher education. Focusing on scope of rapid growth and development of Food Industry, Loyola Academy has taken initiative to start a three year B.Sc UG program in Food Technology & Management in the Academic year 2004-2005 and M.Sc Post graduate program in the same field was established in the Academic year 2013-2014. And Loyola Academy started B.Sc in Food Science, Nutrition & Dietetics started in the academic year 2018-2019.

with the mission of enhancing the standards of students of Food Science, Nutrition and Dietetics through Research, Education and Advocacy and contribute to the well being and productivity of the nation through the knowledge of the students.

ABOUT THE CONFERENCE:

The International Conference On Current Research and Approaches in Food Technology (CRAFT-2020) on 14th & 15th Feb 2020 is organised by Dept. of Food Technology UCT, OU in Collaboration with Loyola Academy, Alwal. The conference aims to be one of the leading international conference for presenting current, novel and fundamental advances in the field of food science and food technology and its allied areas. It will create a global platform for academicians, research scholars, students, scientists, entrepreneurs and industrialists to exchange novel ideas and proposals highlighting current research opportunities and approaches related to food technology and its allied fields. The conference will encourage the qualitative and quantitative performance evaluation of the latest, as well as evolving future technologies in food processing. The ultimate goal of the conference is to get an insight into current and future trends and share knowledge on technology options, strategies and methods.

OBJECTIVE OF THE CONFERENCE:

The main objective of the CRAFT – 2020 conference is to *ignite, inspire, innovate* and *implement* the ideas in young minds in the field of Food Science and Food Technology and its allied areas as specified below

- Green Processing Technology
- Advanced Packaging Technologies
- Process Intensification & Simulation
- Novel Technologies
- Waste Management
- Health Foods & Nutraceuticals
- Food Safety Hygiene & Sanitation
- Advances in Chemical Technology, Bio Technology, Pharmaceutical Sciences, Textile Technology, Hotel Management, Catering Technology & Culinary Arts.

Call for Papers

CRAFT-2020 welcomes research papers on the above mentioned areas. Abstract should not be more than 300 words and must contain title, name of author(s), Affiliated Institution. Email ID (corresponding author), Mobile Number, keywords typed in MS word in A4 size paper. Font size used should be 12 in Times New Roman with single spacing. Details regarding instructions for author (s) for full-length paper will be notified after acceptance of abstracts. It is compulsory for the authors to get registered for the conference.

All the contributions should be of high quality, original and not published elsewhere for further review by eminent scholars in the respective areas. The authors will take the sole responsibility for all the issues related to plagiarism, if any. All the abstracts and full papers should be sent to conference. **Email : ftcraft2020@gmail.com**

For more details and registration please see the website:

www.ouct.ac.in