IV. Solar energy - a novel method to diminish global warming in food industry

Solar heater, solar boiler, solar pump, solar light, solar drier, solar cooker, Solar Refrigerator etc.,

V. Role of Bio Plastics and Bio degradable Plastics in food packaging industry to reduce global warming

VI. Organic Food Production and Processing to reduce global warming

VII. Modern methods of Food processing to reduce global warming

High Pressure Processing, Pulsed Electric Field, Ohmic heating, Ultra Sound Processing, Gamma rays etc.,

NECESSITY TO ORGANIZE THE PROGRAMME

Food industry is the major industry in India. Food production and processing plays a major role in global warming. This programme will report how for the projected climate changes will affect agriculture, food resources and the availability of food in India, and globally, over the next 25 years. As such the output and outcome of this workshop will help to formulate the policies in food sector to reduce the global warming and pollution in the environment.

IMPORTANT DATES TO REMEMBER

Booking of Accommodation : 25.06.2015

Last date for Registration : 30.06.2015

Chief Patron

Dr.S.Thilagar, M.V.Sc., Ph.D.,
Vice-chancellor, TANUVAS

Patron

Dr.T.J.Harikrishnan, M.V.Sc., Ph.D.,
Registrar, TANUVAS

Chairman

Dr.T.Sivakumar, M.V.Sc., Ph.D.,
Dean, Faculty of Food Sciences, CFDT

Organizing Secretary

Dr.D.Ramasamy, M.V.Sc., Ph.D.,
Professor and Head, DFST, CFDT

Co-organizing Secretary

Dr.T.R.Pugazhenthi, M.V.Sc., Ph.D.,
Associate Professor, CFDT

Organizing Committee

Dr.D.Baskaran, M.V.Sc., Ph.D., Professor and Head, DFE, CFDT
Er.V.Perasiriyan, M.E., Assistant professor, DFST, CFDT
Dr.K.S.Gnanalaksshmi, M.V.Sc., Ph.D., Assistant Professor, CFDT
Dr.P.Selvan, M.V.Sc., Ph.D., Assistant Professor, CFDT
Dr.A.Karthiayani, M.E., Ph.D., Assistant Professor, DFE, CFDT
Tmt.K.Sudha, M.Sc., M.Phil., Assistant Professor, DFST, CFDT
Thiru.M.Abdul Reiyas, M.Sc., M.Phil., Assistant Professor, DFST, CFDT
Er.G.Sujatha, M.E., Assistant Professor, DFE, CFDT
Er.G. Velayutham, M.E., Assistant Professor, DFE, CFDT
Tmt.S.K.Mathanghi, M.Sc., M.B.A., Assistant Professor, DFE, CFDT
Dr.B.Karthikeyan, M.V.Sc., Assistant Professor, CFDT
Dr.S.Bakyaraj, M.V.Sc., Assistant Professor, CFDT
Dr.R.Marx Nirmal, M.Sc., Ph.D., Assistant Professor, CFDT
Er.S.Rajarekha, M.E., Assistant Engineer, CFDT

For further details, please contact

THE ORGANIZING SECRETARY
College of Food and Dairy Technology
Koduvalli, Alamathi post, Redhills (Via), Chennai – 600 052
Email: foodandglobalwarming15@gmail.com,
ddramasamy@yahoo.com
Dr. D. Ramasamy – 9884957813
Dr T. R. Pugazhenthi – 9962375037
Ph: 044-2768 0214, Fax: 2768 0215
Visit: http://www.tanuvas.tn.nic.in/
Follow us: www.facebook.com/foodandglobalwarming15

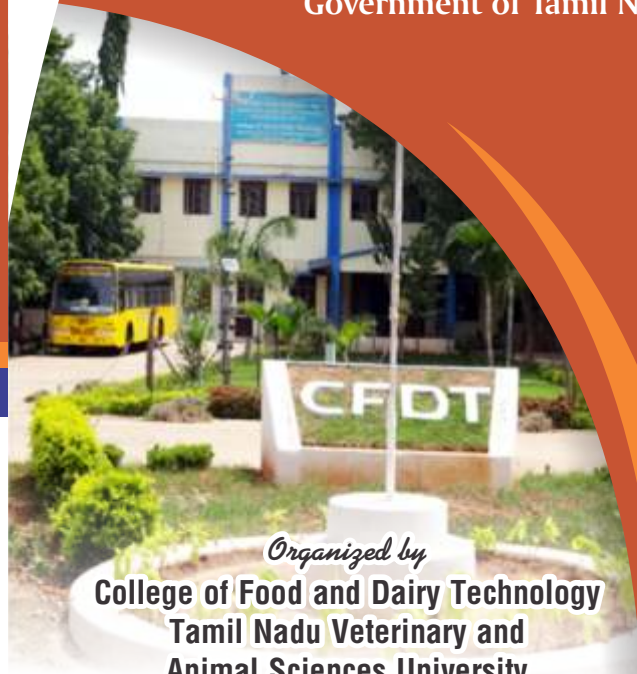
National Workshop on

FOOD AND GLOBAL WARMING

July 30 & 31, 2015

Catalysed and supported by

State Planning Commission
Government of Tamil Nadu



Organized by

College of Food and Dairy Technology
Tamil Nadu Veterinary and
Animal Sciences University
Koduvalli, Alamathi Post,
Redhills (Via), Chennai – 600 052
2015

ABOUT THE UNIVERSITY

Tamil Nadu Veterinary and Animal Sciences University (TANUVAS) is the first of its kind in Asia, founded in the year 1989 at Chennai. TANUVAS has six colleges functioning at different places of Tamil Nadu offering Under Graduate, Post Graduate and Doctoral programmes in the disciplines of Veterinary and Animal Sciences, Food Technology, Dairy Technology and Poultry Production Technology and also has several extension and peripheral centers to cater the needs of industry and farmers through outreach programmes.

ABOUT THE COLLEGE

India,with its vast resources,is becoming the world leader in food production and requires quality manpower to consolidate its position in the Global Food Trade. Realizing the importance of food processing and need for value addition in food sector, TANUVAS established College of Food and Dairy Technology (CFDT) in the year of 1992 at Koduvalli, Chennai-52. At present this college is offering following courses.

UNDERGRADUATE PROGRAMMES

1. B. Tech Food Technology
2. B. Tech Poultry Production Technology
3. B. Tech Dairy Technology

POSTGRADUATE PROGRAMMES

1. M. Tech Food Technology
2. Ph.D Food technology

About the workshop on Food and Global Warming

Global warming has emerged as one of the most important environmental issues ever to confront humanity. This concern arises from the fact that our everyday activities may be leading to changes in the earth's atmosphere that have the potential to significantly alter the planets heat and radiation balance. According to IPCC (Intergovernmental Panel on Climate Change) report, global warming will have major impact on India as it is at high risk amongst the Asian countries.

The major rivers of India like Sindhu, Ganga and Bramhaputra have their sources in Glaciers of Himalaya. Global warming is leading to melting of glaciers; this will lead to reduction of water level of these rivers and ultimately lead to scarcity of water. There will be increased mineralization of water due to which the fertile planes of these rivers may become sterile leading to food scarcity to millions of people. On the other hand,rise in sea water level poses major threat to long coastal line of India. The population on coastal margin will have to migrate to safer places.

Global warming will also lead to major health threats for millions. Incidence of water borne as well as vector borne diseases tends to increase remarkably. As floods and droughts will be more frequent the incidence of various epidemics may increase. A study,by scientists at the World Health Organization (WHO) and the London School of Hygiene and Tropical Medicine, determined that 1,60,000 people die every year from the effects of global warming and from malaria to malnutrition. With the issue of global warming affecting the planet, governments across the world have been trying their best to curb the issue.

The present challenge is not only to feed the growing population in the face of changing climate conditions and also preserving the rich resources of land and water of our country. Food production and processing is one of the major fields of research in scientific institutions and currently it focuses on minimizing global warming, devising novel and non-thermal methods of processing, anaerobic digestion of food waste to reduce the emission of greenhouse gases and ensuring food safety to the consumers. Stakeholders of the food processing industry,academics in particular need to constantly update their knowledge to stay connected to recent developments in the industry, for sustainable development of this sector.

As such,the outcome of the workshop on various emerging issues in the field of food production and processing will open new vistas for in-depth research, application of recent research findings of methods to reduce global warming and transfer of technology to food industry.

PROGRAMME HIGHLIGHTS

A workshop is envisaged to provide platform for researchers from private and public research institutes, technocrats of the industry and entrepreneurs and industrialists to discuss various emerging issues in the field of food sciences to reduce the global warming. Thus, the two day workshop is focusing mainly on the following themes

I. The impacts of global warming

II. Food Waste Management, a key to reduce global warming

Biogas, Compost, Animal feed

III. Reduction of global warming through efficient Utilization of Food By-Products

Casein, lactose, fish meal, gelatin, pet food, chitin and chitosan, pectin