



Directorate of Higher Education, Govt. of Goa sponsored

Entrepreneurial Opportunities in Fermented Food Technology



Venue:

Parvatibai Chowgule College of Arts and Science Autonomous, Gogol, Margao-Goa
Dates: 30th June to 5th July 2022
Lectures in auditorium
Practical sessions in Biotechnology Lab

Eligibility:

Undergraduate and post graduate students with science background
Total number of participants: 30
Due to limited number of seats available, registration is on first come, first serve basis.

Registration:

Email your details (name and contact number) to adn008@chowgules.ac.in for registration
Registration Fee – Rs. 1000/- (GST included)
Mode of payment: online payment (link will be shared via email after registration)
Workshop kit and lunch will be provided

Organized by

**Department of Biotechnology
and
Department of Biochemistry,
Parvatibai Chowgule College of
Arts and Science, Autonomous,
Margao, Goa**

Organizing committee

Patrons

**Dr. Shaila Ghanti (Offg. Principal)
Dr. Ananya Das (Vice-Principal)**

Convenor

Dr. Aduja Naik

Organizing Secretary

Dr. R. Kanchana

About the Course:

The theme of the workshop is to connect fermented foods to health status and social well-being. Fermented foods have been playing a key role in the diet of human beings for centuries. Now several probiotic, prebiotic, symbiotic foods are available and sold as functional foods, nutraceuticals, health foods, dietary foods, etc. The exchange of the rich resources of fermented foods know how can present a golden opportunity for the expansion of the functional food market. Now we are happy to announce this short-term training course on "Entrepreneurial opportunities in Fermented Food technology" to share technical knowledge on fermented foods by the experts.

This short-term training course includes talk series, delivered from experts and entrepreneurs in the fermentation technology industry as well as academicians specialized in food technology. Hands-on experience will be provided through experimental sessions (production of fermented foods in laboratory).

A certificate of participation will be provided on successful completion of the course.

Contacts: Convenor - Dr. Aduja Naik, Assistant professor, Department of Biochemistry, Parvatibai Chowgule College of Arts and Science Autonomous. adn008@chowgules.ac.in, 9067659632
Organising secretary – Dr.R.Kanchana, Assistant professor, Department of Biotechnology, Parvatibai Chowgule College of Arts and Science Autonomous rk002@chowgules.ac.in, 8459303835

Explore the world of fermented foods