

**BGIET**  
**Department Of Food Technology**

Volume 1 / Issue 5

**Mission**

- To impart basic knowledge in the area of food science, food processing and safety.
- To inculcate in-depth knowledge of Food Engineering and Technology with an ability to analyze, evaluate, design, create and integrate existing and new knowledge.
- To equip and enable students with conceptual, technical and managerial skills to transform the organization and society.
- To serve people, society and nation with utmost professionalism, values and ethics to make development sustainable and quality of life.

**Vision**

To achieve excellence in quality education, competent technologist, innovation and entrepreneurship that will benefit globally food processing sector and society.

Strength does not come from winning. When you go through hardships and decide not to surrender, that is strength



Don't take rest after your first victory because if you fail in second, more lips are waiting to say that your first victory was just luck.



**July-Dec,2021 (2021-2022)**

**Vol. 1 Issue 5**

**Department of Food Technology**

**Newsletters**

### **Contents**

1. HOD's Message
2. Independence Day Celebration
3. Industrial Visit
4. Workshop
5. One Day Awareness Camp

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## FROM THE HOD'S DESK



I am happy to note that the Department of Food Technology is releasing its Newsletter enumerating the various activities and achievements of our faculty and students. The department endeavors to produce confident professionals tuned to real time working environment. The department offers excellent academic environment with a team of highly qualified faculty members to inspire the students to develop their technical skills and inculcate the spirit of team work in them.

**Dr. Syed Insha Rafiq**  
**HOD**

## FROM THE EDITOR'S DESK



We are pleased to share with you the second issue of the newsletter for the month of July to Dec. 2021 (2021-2022). I would also like to take this opportunity to thank the contributors of the newsletter and faculties for their constant support in encourage more experts working in the regulatory domain to share their contribution. If you would like to discuss any questions or feedback, please contact the author.

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**Independence Day Celebration**

BGGI Sangrur, celebrated the 75<sup>th</sup> Independence Day in the Institute on August 15, 2021 with passionate, dedicated, and patriotic fervour. Dr. Tanuja Srivastava, Director, BGGI Sangrur unfurled the tricolour followed by the National Anthem. In her Independence Day speech, she recalled the various programs organized by BGGI Sangrur.

She urged all the members of NIT Raipur to unite and work on a single-point agenda to promote the developmental activities of the Institute. A cultural program was organized by The Cultural Committee of BGGI Sangrur. Students from various clubs and committees, as well as individual performers showcased their cultural skills.



**Industrial Visit**

Department of Food Technology, Bhai Gurdas Institute of Engineering and Technology, Sangrur organized an Educational Industrial Visit to Coca-Cola, Kandhari on September 17, 2021. An industrial visit has its own importance in the career of a student who is pursuing a professional degree.

It provides students with an opportunity to learn practically through interaction, working methods and employment practices. It gives them exposure to current work practices as opposed to possibly theoretical knowledge being taught at the college. The main objective of this visit was finding the live problem in the industry as well as its solutions.



**Workshop**

Department of Food Technology, Bhai Gurdas Institute of Engineering and Technology, Sangrur organized a webinar on “Food Preparing Techniques” on October 16, 2021. All the faculties and students from BGGI, were invited to learn the techniques involved in food preparation.

The webinar featured interactive sessions where participants engaged in stimulating discussions, sharing their experiences and queries with the esteemed panelists. The Q&A segment facilitated a dynamic exchange of ideas, enriching the learning experience for all attendees.

The webinar concluded with a vote of thanks extended to the speakers, participants, and organizers for their invaluable contributions. The event served as a testament to the Department of Food Technology's commitment to fostering academic excellence and innovation in the field of food science.



**One Day Awareness Camp**

Department of Food Technology, Bhai Gurdas Institute of Engineering and Technology, Sangrur organized one day awareness camp on “Benefits of Food Processing” on November 30, 2021. The session was addressed by Dr. Tanuja Srivastava, Director BGGI, Sangrur. She discussed about the Food processing, which allows us to eat a greater variety of foods than our ancestors. Because we can safely preserve and package foods, we are able to transport foods from across the globe to our homes. We are not restricted to what is produced locally nor to seasonality, greatly extending food availability and accessibility for the great majority that live in urban environments. Increased choice allows us to have a more varied diet, which is more likely to provide all the nutrients required for good health.

Participants lauded the initiative, expressing appreciation for the valuable knowledge gained and the opportunity to network with peers and experts in the field. Many emphasized the importance of such awareness camps in empowering individuals and communities to make informed choices about food consumption and production. The one-day awareness camp concluded with a note of gratitude extended to the speakers, participants, and organizers for their enthusiastic participation and contributions. The event served as a catalyst for continued collaboration and innovation in the realm of food processing.

