

Indian Institute of Food Processing Technology
Ministry of Food Processing Industries, Government of India
Thanjavur, Tamil Nadu ■ www.iifpt.edu.in

IIFPT Open Day

15th (general public) & 16th (school children & college students) September 2019
9:30 a.m. to 5:00 p.m.

On the theme

IIFPT's Contribution to
Farmers livelihood
eeding population
ood processing sector

in Commemoration of 117th Birth Anniversary of its
Founder Director Dr. V. Subrahmanyam

Cultural shows
on food safety
and hygiene

Exhibition of
food products
developed by
IIFPT

Showcasing
of successful
and proven
technologies in
food processing

Demonstration
of food
processing
machineries

IIFPT incubation
beneficiaries
exhibition

All India Science
Exhibition on
Food Processing

The campus is open for walk through to learn interesting facts about food...
All are cordially invited to participate & relish the Open Day at our institute
of excellence in food processing.

Contacts for further details:

INDUSTRIAL VISIT-OPEN DAY

INDIAN INSTITUTE OF FOOD PROCESSING TECHNOLOGY (IIFPT), THANJAVUR

DEPARTMENT OF NUTRITION AND DIETETICS

Indian Institute of Food Processing Technology (IIFPT), an Autonomous Academic cum Research Institution, functioning under the Ministry of Food Processing Industries, Government of India. Organized open days for public and students on September 15th and 16th 2019 to commemorate the 117th birth anniversary of founder and Director of the Institute Mr V.Subrahmanyan.

In Inauguration, Director C.Anandharamakrishnan elaborated on the aim of the institution to create awareness among youth, on various advances in food processing sector, Value addition, food safety and hygiene. This Year IIFPT's Contribution is towards enhancing farmer's livelihood, feeding population and food Processing sector.

A total of 111 students of class I & II N&D, accompanied by seven staff members visited IIFPT, Tanjore on 15th of September, 2019. Research Scholars from IIFPT explained in detail about the role and functions of machineries such as dryers, rollers, extruders, pasta and vermicelli makers etc. They also demonstrated the modern food processing machinery, novel food production, ready to eat products, food safety and quality control systems and smart packing facilities. Besides the students were provided millet ice cream, food grain pops, fruit beverages, biscuits, pasta, Maize popcorn, Wheat flakes, Sorghum kurkure etc, all at free of cost to taste the newly.

Exposure about the workings of the Food Engineering Technology based machineries such as rheometer, viscometer, colorimeter, infrared dryer, different types of calorimeters, soxhlet apparatus, water activity determinator, and advanced spectrophotometer was gained through the visit. The students also observed the working of a modern rice mill under the guidance of the mill workers.

An Exhibition was also organized by of IIFPT incubated food Entrepreneurs for showcasing the success stories of their ventures in food processing. Totally 48 stalls were exhibited with different food grains and millet based cookies, biscuits, sathumavu, chikkis, Dehydrated bananas, Neera coconut milk, Tuna fish Pickle and Mudagu Aattu kilangu. It was indeed a wonderful and valuable, informative industrial visit for both the students as well as the faculty.

All India science exhibition was also held on the topic "Mechanization of rural on farm food processing. Various schools and colleges from all over India participated and exhibited their talents.



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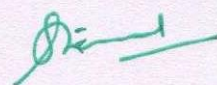
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STUDENTS AND STAFF MEMBERS AT INDUSTRIAL VISIT



STUDENTS AT MODERN RICE MILL UNITS



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