



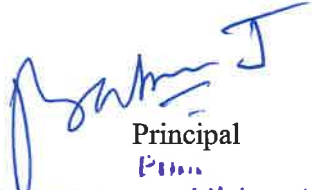
**VIKARAMA SIMHAPURI UNIVERSITY:: NELLORE-524324, AP, INDIA**

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Date: 15-10-2019

**CIRCULAR**

I am by direction to inform all the faculty, research scholars and students of Biotechnology, Microbiology, Marine Biology, and Chemistry that a “National Workshop on Switching from Cereals to Millets: Challenges and Opportunities” will be scheduled tomorrow i.e. on 16-10-2019. Hence, all are cordially invited to attend the programme and make the event a grand success.

  
Principal  
Vikrama Simhapuri University  
Kakuturu - 524 320.  
SPS Nellore District, A.P.

# NATIONAL WORKSHOP ON SWITCHING FROM CEREALS TO MILLETS: CHALLENGES AND OPPORTUNITIES

|                     |                           |
|---------------------|---------------------------|
| Date                | 16 October 2019           |
| Venue               | Seminar Hall, VSU Nellore |
| No. of participants | 200                       |

## **Brief Report of the Programme**

The global quest for nutritious food, security of farmers, sustainable agriculture and conservation of environment is fueling a revolution in organics and millets.

Workshop primarily aims at

- Increasing awareness on nutria-cereals
- Understanding nutritional values and health benefits of these nutritious foods
- To explore opportunities for small scale startups related to millets
- Sensitizing community with millet products and millet dishes
- Elevate awareness of the contribution of nutricereals for food security and nutrition
- During the Workshop, Prof. R. Sudarsana Rao, Hon'ble Vice Chancellor, VSU mentioned that the crop sustainability and Intellectual Property Rights. Further, he highlighted the role of agricultural intellectual property rights, along with the implications for plant patents, protection of farmers' rights, and strategies for sustainable agriculture and global food security associated with IPR.

**NATIONAL WORKSHOP  
ON  
SWITCHING FROM CEREALS TO MILLETS:  
CHALLENGES AND OPPORTUNITIES**

**16<sup>th</sup> Oct 2019**

*Organised by*

**Department of Food Technology  
Vikrama Simhapuri University,  
Nellore, A.P - 524320**



**OBJECTIVES**

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### ABOUT THE UNIVERSITY

The University was established by Act No. 29/2008 enacted by the Legislature of the State of Andhra Pradesh on 25<sup>th</sup> June 2008. It in its seminal role is grooming the careers of youth to create a think-tank of resourcefulness for macro – stakes in nation building

### ABOUT THE DEPARTMENT

The Department of Food Technology was established in the year 2013 in University College of Science and Technology of Vikrama Simhapuri University, Nellore.

The Department offers 1) M.Sc. Food Technology (Two Years) and 2) Five-Year Integrated M.Sc. Food technology. M.Sc. Food Technology course of Two-year duration was introduced by the Department from the year 2013 in semester mode. The Five- year Integrated M.Sc. Food Technology course, a dual degree program (Combined undergraduate - first three years- B.Sc. and postgraduate subsequent two years M.Sc course) was introduced by the Department from the year 2014 in semester mode.

Both courses are designed to deal with the objectives to impart knowledge of various areas related to Food Science and Technology, to enable the students to understand food composition and its physiochemical, nutritional, microbiological and sensory aspects, to familiarize the students about the processing and preservation techniques of pulses, oilseeds, spices, fruits and vegetables, meat, fish, poultry, milk and milk products, to emphasise the importance of food safety, food quality, food plant sanitation, food laws and regulations, food engineering and packaging in food industry.

The courses also offer professional edge to the students by providing hands on training in various food industries and related organizations. On the other hand, basic fundamental subjects like communication and soft skills have been given due significance.

Emphasis towards the student career and placement opportunities is given prime importance.

### ORGANISING COMMITTEE

**Chief Patron:** **Prof. R. Sudarsana Rao**  
Honourable Vice-Chancellor,  
Vikrama Simhapuri University

**Patrons:** **Prof. Ande Prasad**  
Registrar,  
Vikrama Simhapuri University

**Prof. KVS.N.JawaharBabu**  
Principal, VSU College

**Convener:** **Dr.Ch. Venkatrayulu**  
Head, Dept. of Food Technology

#### Members:

Dr.S.Silpa, Dept. of Food Technology, VSU  
Dr.B.Ramesh, Dept. of Food Technology, VSU  
Dr.P.Jayaram, Dept. of Food Technology, VSU  
Dr. K. Vijaya Lakshmi, Dept. of Food Technology, VSU  
Miss. P. Akhila, Dept. of Food Technology, VSU

#### Contact Address:

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**REGISTRAR**  
**VIKRAMA SIMHAPURI UNIVERSITY**  
**NELLORE - 524 324.**