

Food Prism

SANT LONGOWAL INSTITUTE OF ENGINEERING AND TECHNOLOGY
DEPARTMENT OF FOOD ENGINEERING TECHNOLOGY
DEEMED TO BE UNIVERSITY UNDER MINISTRY OF EDUCATION, GOVT OF INDIA

1 INTRODUCING OUR ALL-INCLUSIVE NEWSLETTER

Our goal with this newsletter is to provide real-time updates on recent FET department developments, upcoming events, and noteworthy news. This comprehensive source of information caters to diverse reader interests, ensuring they stay well-informed.

2 ENHANCED INTERACTIVITY

Our meticulously crafted newsletter is designed to serve as a dynamic medium, ensuring seamless and effective communication between department and their valued audience.

3 A TREASURE TROVE OF KNOWLEDGE

In short, digital newsletters are a preferable choice due to their cost-effectiveness, global reach, interactivity, personalization, and environmental benefits. It also ensures that readers can stay informed on the go.



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DIRECTOR'S MESSAGE

We are thrilled to announce the launch of the Department of Food Engineering and Technology's digital newsletter. It aims to showcase our achievements, foster community, and keep everyone informed about progress and innovations. The newsletter will feature alumni interviews, student and alumni accomplishments, upcoming events, conferences, and workshops.

"Your active engagement is crucial to its success—whether contributing articles, suggesting topics, or providing feedback. Let's create a vibrant newsletter that strengthens our industry bonds. Thank you to all who contributed to this project. Let's embark on this journey of sharing knowledge and celebrating achievements together".

“

EMBRACE THE CHALLENGES, FOR WITHIN THEM LIE THE SEEDS OF GREATNESS.

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DEAN (ACADEMICS) MESSAGE

I'm thrilled to announce the launch of our Department of Food Engineering and Technology's digital newsletter. As Dean of Academic Affairs, I fully support this initiative, aiming to showcase our department's activities and achievements. Our commitment to excellence in education, research, and innovation is evident through our renowned faculty and bright students.



HOD'S MESSAGE

I'm deeply grateful for your unwavering support, making our Digital Newsletter project a remarkable success. Special thanks to our Director and Dean for their visionary leadership. The newsletter strengthens connections with alumni and the food industry, promoting achievements and research breakthroughs. Kudos to the editorial team. I'm excited about the positive impact on our department's future.



DEPARTMENTAL ACTIVITIES



International Year Of Millets

A START OF A NEW ERA

Millet-O-Hunt

Amidst fierce competition, the event focuses on Speed and Accuracy. Students engage in rapid-fire questioning, aiming for correct answers within a set timeframe. Points accumulate across two rounds, determining the winning team. This cultivates quick thinking and precise responses, honing time management skills under pressure. The event prepares students to excel in a fast-paced world, enhancing their ability to analyze and perform accurately. It's an opportunity to foster vital attributes crucial for navigating modern challenges.



Millet-Mania

The millets-based quiz challenged students to answer 30 well-crafted questions within a time limit of 20 minutes. The participants included students from both B.E. (Food Technology) and Integrated Certificate and Diploma (ICD) programs. The questions were thoughtfully designed to align with current developments in the millets domain, making them highly relevant to the topic. The event garnered overwhelming enthusiasm and participation, with a remarkable turnout of 200+ students. As a result of this engaging quiz, the students gained a wealth of knowledge, solidifying their understanding of millets and its advancements in various fields.

Millet-O'-Pedia

Students create captivating chart presentations highlighting millets' health benefits, focusing on IYOM-2023. Assessment criteria include content quality, thematic representation, and clarity. This activity fosters clear articulation, sparking creativity and enhancing communication skills. By simplifying complex concepts, students improve their ability to convey ideas effectively. This enriching experience equips them to confidently communicate in diverse academic and professional contexts.

Know Your Millet

This event challenges students to visually identify millets, testing their observation skills under a timed setting. The team with the highest accurate identifications wins. The event aims to cultivate skills essential for food technologists, providing practical experience and insights for their careers. Besides expanding millet knowledge, participants develop critical qualities like attention to detail, quick thinking, and accurate analysis—vital for success in the food technology field.

Industrial Visits

IGNITING THE SPIRIT OF PRACTICAL ORIENTATION

The Department of Food Engineering and Technology orchestrated two insightful industrial visits for B.E. 2nd-year students. They explored PAGRO FROZEN FOODS PVT LTD and KANDHARI BEVERAGES PVT LTD in Punjab in February. These visits offered an invaluable insight into the food industry's intricate operations, fostering a profound comprehension of its functioning. Students also gained essential knowledge about post-COVID hygiene protocols, witnessing their practical implementation. Our gratitude goes to Prof. Navdeep Jindal, Mr. Ashwani Kumar, Ms. Anjali Mishra, and Prof. Vikas Nanda for their dedicated efforts, ensuring the visits' success and educational significance. Their commitment facilitated an enriching exploration of the food industry for our students.



World Food Day

Bringing the Enthusiastic Minds TOGETHER

The FET Department of SLIET embraced unity with great enthusiasm as it celebrated World Food Day in a spectacular manner. The campus came alive with vibrant festivities, showcasing the incredible diversity of global cuisine while emphasizing the significance of food security and sustainable practices. The event commenced with a series of engaging activities, including quizzes, rangoli art, food crafts, extempore speeches, slogan writing, poster competitions, new product development, sketching, and expert lectures.



Participants engaged in workshops, seminars, and insights shared by experts highlighting responsible consumption, food waste reduction, and local food systems' significance. The World Food Day celebration at SLIET underscored food's role beyond sustenance - fostering friendships, cultural unity, and sustainability. Excited to establish it as an annual tradition, the Institute aims to deepen community bonds, promote responsible food practices, and enhance our appreciation for food's diverse significance. Through education and awareness, they aspire to create a positive impact and a profound understanding of food's crucial role in our lives.

Events Conducted by SOFT

A WONDERFUL INITIATIVE TO HELP STUDENTS IMPROVISE THEIR FUTURE THROUGH EXCITING ACTIVITIES

Experiment – Testing

On May 1st, 2023, SOFT organized a highly educational event in which 15-16 teams consisting of a maximum of 2-3 students from UG and ICD participated. The event was divided into two rounds. In the first round, students were required to solve a few problems, followed by the second round, where they had to conduct experiments and present their results. There was active participation, and the student's efforts contributed to the success of the event.



Technical-Elucidation

In this event students had to participate individually. An image of any equipment, microorganism, spoilage, techniques and many more were presented in front of the students on a smart board and students were supposed to write about it in 50-100 words. The efforts and excellence shown by the students were beyond comparison and it made the event victorious.

Treasure Hunt

SOFT organized a fun-based event on May 2nd, 2023, for the FET Department's students. The event required students to showcase their muscle memory by searching for locations on the college campus based on photographs provided to them. Many groups participated, displaying their athleticism and running toward their destination.

New Product Development

SOFT organized an event on May 3rd, 2023, for the FET Department's students. The event required students to prepare an innovative food product using their cooking skills. Both ICD and UG students actively participated, and they created interesting products such as 'Rose Petal Jam,' 'Bread Rasmalai,' 'Rice Kurkure,' and more. Er. Ashwani Kumar judged the event, testing and tasting all the products and grading them accordingly.

Equipment Art

On May 4th, 2023, SOFT organized a skillful event for ICD and UG students of the FET Department. In this event, students were required to participate individually and sketch any equipment or machines present in the department's laboratories. The sketches were intriguing to view, and the students' skills made the event a great hit.

Lectures By Eminent Scientists

A PATH TO HELP STUDENTS TO DEVELOP THEIR INNOVATIVE MINDS

Our department hosted an extraordinary series of scientific lectures by eminent scientists, creating an unforgettable and enlightening experience. Renowned scholars from diverse fields generously shared cutting-edge research, spanning food technology and other subjects. Each presentation offered a captivating journey into science's frontiers, igniting curiosity and inspiring exploration among faculty and students. Eminent scientists expertly made complex subjects accessible, captivating the audience with their expression and expertise. Interactive sessions spurred stimulating discussions and idea exchange, leaving a lasting impact. Beyond academic contributions, these lectures connected our college community with esteemed figures in the scientific world, fostering a valuable opportunity for engagement and learning.



The experiences of networking and mentorship kindled aspirations and motivated budding scientists to pursue excellence in their own endeavours. We extend our deepest gratitude to these exceptional speakers for their unwavering dedication to education and their willingness to share their knowledge. Their presence and contributions have enriched our academic environment, leaving a lasting impression on our collective pursuit of knowledge and innovation.

As we reflect on these remarkable lectures, we anticipate exciting potential for future collaborations and the positive impact they will have on our college's academic journey. We eagerly look forward to continuing this tradition of hosting distinguished scientific lectures, fostering a culture of curiosity and innovation in our esteemed institution.

Exciting Seminars

A WONDERFUL INITIATIVE TAKEN BY THE FET DEPARTMENT TO AWARE THE STUDENTS ABOUT THE SKILLS AND QUALITIES REQUIRED FOR THEM TO ACE IN THEIR FUTURE CAREER

Seminar By Mr. Satish

Mr. Satish Bhorkade, an esteemed alumnus of the Department of Food Engineering and Technology, recently delivered an inspiring talk on "Career Approach as a Food Technologist and Opportunities in Techno-Commercial Sales/Marketing." During his presentation, Mr. Satish shared his personal journey and success as a food technologist, motivating the audience to pursue a strategic career approach in the field. Overall, Mr. Satish's talk on career approach as a food technologist and opportunities in techno-commercial sales/marketing provided valuable insights and guidance to the audience.



Seminar By Mr. Prashant

Mr. Prashant Gaire, an esteemed alumnus, delivered an insightful talk on the topic of "Manufacturing Excellence, Plant Operations, and Supply Chain Management" during a special alumni event. During his presentation, Mr. Gaire emphasized the crucial role of manufacturing excellence in driving organizational success. Overall, Mr. Prashant Gaire's talk on manufacturing excellence, plant operations, and supply chain management was an enriching experience, providing attendees with a comprehensive understanding of the key factors that contribute to organizational success.

Seminar By Mrs. Pratiksha

Pratiksha Sharma is a qualified technocrat with B.Tech. Food Technology from 2011 - 2014 from Department of Food Engineering & Technology, SLIET and currently working as a Deputy Manager- Industrial Performance in Savencia Fromage & Dairy, India. The lecture was about good manufacturing practices and how to solve the problems related to the same. And all the queries of the students regarding industrial practices, future scope of food technocrat, internship, placement etc. were addressed by the speaker during an interactive session.

Seminar By Mrs. Tanushree

Ms. Tanushree Banerjee, an esteemed alumna of the Food Engineering and Technology Department, recently conducted an interactive session with current students of the department. The focus of the session was to educate students on how to prepare themselves for industry interviews. Overall, Ms. Tanushree Banerjee's interactive session on interview preparation for the industry was an invaluable experience for the students of the Food Engineering and Technology Department





ALUMNI TALKS





"Dr. Sukhpal Singh, currently leading the Manufacturing Operation Excellence Department of the South Asia Region at Nestle, is an accomplished professional with a wealth of experience in industrial management and productivity. He pursued his educational journey at our institute, enrolling in 1995 and successfully completing his certificate, diploma, B.E, and M.Tech by 2005. Sh. Sukhpal Singh's exceptional dedication and remarkable contributions to the growth of Nestle led to his direct recruitment by the company soon after completing his M.Tech, along with an attractive package. Now, delve into his invaluable learnings and experiences":

Q1). What was your first impression when you witnessed the food engineering and technology department at SLIET for the first time??

A1. I was particularly drawn to the teaching environment and location of SLIET. When I initially joined the institute, the Department of Food Engineering and Technology was not yet established as a separate entity but was part of the Science block. Despite this, we gained extensive knowledge and insights into this sector, thanks to the well-equipped facilities and comprehensive subjects offered.

Q2). How was your experience learning from the department and what is the best experience in this wonderful journey???

A2) During my Diploma, the new Food Engineering and Technology block was established, opening up numerous opportunities for me to excel in my career. One of the highlights was the institute's assistance in organizing industrial visits, which provided a real-world understanding of the importance of management in the food industry.

Q3). What is the uniqueness in this branch compared to the other branches of engineering??

A3. What sets this sector apart is the sense of responsibility it instills toward management, production, and one own position. It emphasizes holistic growth and nurtures a well-rounded skill set.

Q4). If you had a chance to visit your past self, what advice would you give to him so that he could perform well??

A4. My advice would be to acquire knowledge and gain experience in various industries that demand expertise in the field of food technology, such as bakery, fruits and vegetables processing, dairy, beverages and more.

Q5). Are competitive exams really essential for cracking a good job in this sector??

A5. I personally believe that competitive examinations are not necessarily a prerequisite for securing a job. I would encourage students to adopt a positive outlook toward their goals and strive diligently to achieve them.

Q6). Keeping in mind as food technologists, what is that one key skill required for a student which will help him to excel in the food industrial sector??

A6. The key skill I would highlight is your problem-solving approach. The efficiency and speed with which you tackle challenges determine your trustworthiness and standing within the industry.

Q7).Why do you think that this branch has less awareness among the people of India??

A7) In the past, this sector had limited scope due to the prevalence of students from diverse branches

(e.g., mechanical, electrical) being involved in food industry work. Those branches enjoyed wider prospects, as every industry required their specialized skills. In contrast, food technology roles were

more selective, leading to relatively less awareness among people in India.

Q8).In your point of view what is the latest development in the food technology sector?? and what important benefits does it hold to mankind??

A8) The latest development in the field is the exponential growth of vegan and plant-processed foods. These products offer higher nutrition and health benefits compared to processed foods like chips and cheese.

Q9).What is that one advice you would like to give to the future and budding food technologists so that they can ace in this sector?

A9) For aspiring food technologists, I recommend working in early-stage startups. While the pay scale may be lower, the knowledge and experience gained will be immensely valuable in the long run. Starting your journey and gaining hands-on experience is the most crucial aspect of your career.

"We extend our sincere gratitude to Sh. Sukhpal Singh for graciously sharing his valuable insights and taking the time for this interview. We hope that students will draw inspiration from these learning's and apply them effectively in their own career paths".



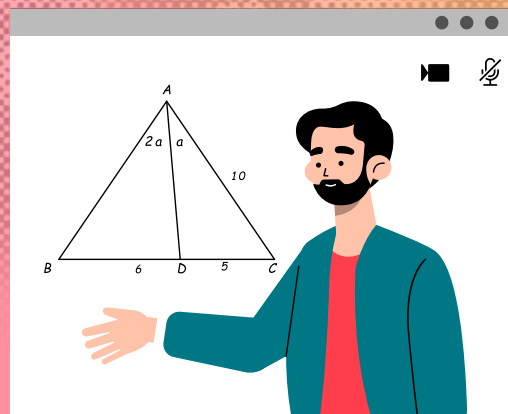
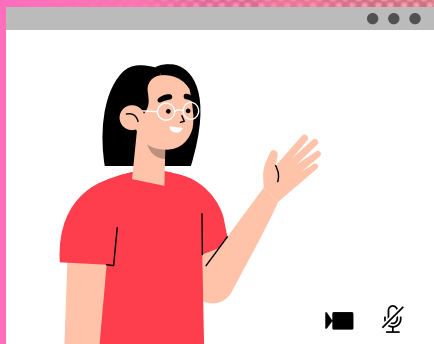
PLACEMENTS REPORT 2023

Down below is the list
of placed students:



We, the FET Department of SLIET, LONGOWAL are proud to showcase our well placed students for the year 2022-2023. We are proud of our beloved Students and we wish them Best of Luck for their future Endeavours.

FOR MORE OF THIS
INFORMATION VISIT :
www.fet.sliet.ac.in



STUDENT EXAM TIPS



Preparation tips for GATE

The purpose of the GATE exam is to check the knowledge and perception of undergraduate students in various core topics of engineering and science. This exam is popular because it is the gateway to the postgraduate program and outstanding jobs. If you are a GATE aspirant and want to enjoy all the benefits of the Gate exam, then here are some tips that can help you in your GATE journey.

1. **Understand the Exam Pattern:** Before starting your preparation, it is important to understand the exam pattern and syllabus of the GATE exam. This will help you to plan your preparation strategy accordingly.
2. **Create a Study Plan:** Once you have understood the exam pattern and syllabus, create a study plan that covers all the topics and gives you enough time for revision as well.
3. **Focus on Fundamentals:** The GATE exam tests your understanding of basic concepts and fundamentals. So, focus on understanding the basic concepts and fundamentals of each subject.
4. **Practice Previous Year Question Papers:** Solve previous year's question papers to get an idea of the exam pattern, difficulty level, and types of questions asked in the exam.
5. **Take Mock Tests:** Taking mock tests will help you to identify your weak areas and improve your time management skills.
6. **Revise Regularly:** Revision is the key to success in any exam. So, revise regularly to retain what you have learned.
7. **Stay Motivated:** Stay motivated throughout your preparation journey and believe in yourself. Remember, hard work always pays off.
8. **Seek Guidance:** If you are facing any difficulty in understanding a particular topic or concept, seek guidance from your teachers or mentors. In summary, a structured preparation plan that focuses on understanding the basics, solving previous year's papers, taking mock tests, and regular revision can help you ace the GATE exam.

THINK ABOUT IT...

" Should we make Reading Newspapers a part of Diploma/ Degree Curriculum??"

ANSWER: We think that the students are the future of a country, they should be aware of the incidents going on in the country and around the world. Students will be kept updated with the latest news through the newspaper.

The newspaper has created a positive impact on society. It helps people become aware of current affairs and stay curious about them. It's also the finest link you can find between the worldly ideologies and yourself. Newspapers provide people with every detail no matter how small shall the information be.

In student life the newspaper plays a major role. It provides all the information related to jobs, vacancies and examinations. It awares the students with all the current affairs, current activities and all the events occurring throughout the globe. It also enhances the reading skills, vocabulary, knowledge and thinking skills and also it helps in personality development by improving intellectual, mental and technical attributes.

Imagine a student sitting for any competitive examination and has never read any newspaper---'A BIG NO'. Then yes this is the reason why we need to make the newspaper reading a part of the curriculum for Btech and Diploma students. A student should take out some time from his/ her daily schedule for reading the newspaper. This will make them fluent in their vocabulary and enhance their personality. It also has mind brain exercises like sudoku, crosswords and puzzles which will help to sharpen their brain.

Newspapers are a great source of new information, study, updates and literature from various fields of life. So it must be mandatory in the part of the curriculum so that the student will collect useful information as much as possible and will fly high with the colours of success.

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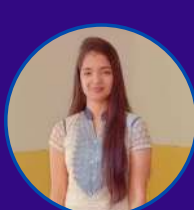
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