



Process Edibles

A workshop on food processing technologies

13th to 16th & 23rd October, 2025 | 09:30 AM to 04:00 PM

Microbiology lab, Biotechnology department, ANA block, Acharya Campus



About the Program

The “Process Edibles” Workshop on Food Processing Technologies is designed to provide participants with hands-on experience and practical insights into modern food processing methods. The program focuses on understanding the science behind food preservation, packaging, and value addition while emphasizing hygiene, quality, and sustainability. It aims to bridge theoretical learning with real-world applications, preparing students for innovation and entrepreneurship in the food technology sector.

Objectives of the Program

- To enable students to perform microbial quality analysis of processed foods using simple detection techniques such as plate count method and shelf life evaluation protocols.
- To provide hands-on training in basic food processing techniques, including fermentation, drying, salting for commonly consumed food items.
- To guide students in utilization of plant secondary metabolite as a detection element of food spoilage.

Expected Outcomes of the Program









- Students will demonstrate the ability to apply basic food preservation methods (fermentation, drying, and salting) to develop at least one shelf-stable food product and understand the principles behind each technique.
- Students will gain practical experience in microbial enumeration (using plate count techniques) and perform basic shelf life assessments, enabling them to evaluate the microbiological safety and stability of processed foods.
- Students will understand and demonstrate the potential of selected plant-based secondary metabolites (e.g., anthocyanins, flavonoids) as natural indicators for detecting spoilage in food systems through colorimetric or sensory changes.

Target Audience: 3rd & 5th Semester Biotechnology students

Committee Members

ADVISORY COMMITTEE	+
• Dr. C K. Marigowda, Principal, AIT, Bangalore	
CONVENER	+
• Dr. Shilpa Sivashankar, Associate Professor and Head, Dept. of Biotechnology, AIT	
COORDINATOR	+
• Dr. Ashalatha, Assistant Professor Grade I, Dept. of Biotechnology, AIT	

Resource Persons Details

	Dr. Shilpa Sivashankar Designation: Associate Prof and HOD, Dept. of Biotechnology, AIT		Dr. Ashalatha Designation: Asst Prof G I, Dept. of Biotechnology, AIT
	Dr. Sirajunnisa Abdul Razak Designation: Asst Prof G I, Dept. of Biotechnology, AIT		Dr. Suneetha T B Designation: Associate Prof, Dept. of Biotechnology, AIT
	Dr. Yuvaraj Raviraj Designation: Associate Prof, Dept. of Biotechnology, AIT		Mr. Pruthvish R, Designation: Asst Prof G II, Dept. of Biotechnology, AIT
	Mrs. Liny P Designation: Asst Prof G II, Dept. of Biotechnology, AIT		Dr. Allwin Ebinesar Jacob Samuel Sehar Designation: Associate Prof, Dept. of Biotechnology, AIT



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LOCATE US

Event Coordinator

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