Travel

The participants will be reimbursed to and fro travel fare by shortest rail (permissible upto AC II tier)/ road route as per ICAR norms on production of valid travel documents. Mathura is well connected to major cities of India by rail and road. It is 145 km from New Delhi. The auto rickshaw can be hired from Mathura Jn. Railway Station and Bus Station for the university campus round the clock. The selected participants are advised to make return journey reservation well in advance.

Boarding and lodging

Out station participants will be provided free boarding and lodging in the University Guest House on sharing basis. The participants are requested not to bring family members with them as it will be difficult to accommodate any accompanying person due to limited accommodation. The weather during the month of January-Febuary will be cold with the temperature ranging 12-25°C.

Important Dates

Last date of application: 30 December, 2021 Notification of selection: 05 January, 2022 Course duration: 18 January - 07 February, 2022

Contact for details:

Dr. Vikas Pathak, Professor & Head Department of Livestock Products Technology College of Veterinary Science & Animal Husbandry (DUVASU) Mathura – 281001(UP)-INDIA

Email : hodlptduvasu@gmail.com; pathakvet@gmail.com

Mobile: +91-9917407994, 9720951115 Phone: 0565-2470199 (Office)

Course Coordinators

Dr. Meena Goswami Awasthi Assistant Professor (Mob: 9997323852) Dr. Sanjay Kumar Bharti

Assistant Professor (Mob: 9720951115)

Application Form

for

ICAR Sponsored Winter School
"Processing and quality evaluation of
functional foods of animal origin"
18th January - 07th February 2022

(Fill in CAPITAL Letters)

Degree	Discipline	Year	University
Ph.D			
Masters			
Graduation			

Date : Place :

Signature of Applicant

Recommendation of forwarding authority

It is certified that information furnished by the candidate has been verified and found correct.

Signature of Sponsoring Authority with Seal





ICAR Sponsored Winter School on

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18th January - 07th February 2022



Organised by:

Department of Livestock Products Technology College of Veterinary Science & Animal Husbandry (DUVASU) Mathura-281001, INDIA



The University (DUVASU)

The university is located at Brij Bhumi Mathura, the birth place of Lord Krishna. The Brij area is known since time immemorial for Lord Krishna and its animal wealth, particularly cows. The whole of Brij Kshetra is famous for its milk and milk products (doodh, dahi, makhan, pera etc.) U.P. College of Veterinary Sciences and Animal Husbandry was established in Mathura by Government of U.P. in 1947 and was the first Veterinary College in Asia to confer the degree in Veterinary Sciences. In the year 1975, this College was made a constituent College of the C.S. Azad University of Agriculture and Technology, Kanpur. However, keeping in view the requirement of trained and competent manpower in the field of Veterinary Sciences. Animal Husbandry. Fisheries and other allied disciplines and also to give a fillip to research on different aspect of cattle production. Govt. of Uttar Pradesh established U.P. Pandit Deen Dayal Upadhyaya Pashu Chikitsa Vigyan Vishwavidyalaya Evam Go-Anusandhan Sansthan, Mathura, the fourth Veterinary University in the country on 25.10.2001. The University is located on the Mathura-Agra road and is about 5 km from Mathura Junction Railway Station and 4 km from new bus stand. The main campus of the University is spread over a vast land area of 782.32 acres in Mathura Cantt and about 1400 acres at Madhurikund. about 20 km from the main campus.

Department of Livestock Products Technology

The Department of Livestock Products Technology (LPT), earlier acknowledged as Department of Dairy Sciences came into existence with enforcement of Veterinary Council of India Regulations. The real functioning of the Department started in the year 2009 with recruitment of trained human resource in the discipline. At present, the Department not only offers under graduate courses mandatory as per

VCI syllabi of Bachelors of Veterinary Sciences & Animal Husbandry but also runs Post graduate and Ph.D. programmes in the discipline. Since 2009, 18 M.V.Sc. and 05 Ph.D scholars have been awarded degrees. The Department is well equipped in terms of human resource and infrastructure. The Department has attained tremendous reputation within a decade and has been credited with several book chapters publications in journals of national and international repute, awards, extension pamphlets etc. The Department has also successfully taken up extramural and university funded research projects. The research in the Department is primarily focused on development of functional milk and meat products and quality evaluation of various livestock products. Several technologies have been developed and are being disseminated on demand.

About the course

Milk and meat products are important sources for protein, fat, essential amino acids, minerals and vitamin and other nutrients. In recent years, the consumer demands for healthier animal food products with reduced level of fat, cholesterol. decreased contents of sodium chloride and nitrite. improved composition of fatty acid profile and incorporated health enhancing ingredients are rapidly increasing worldwide. The functional foods occupy a sizeable market share in western world today. The importance of the concept has been realized by the processors and researchers in India in response to increased consumer preferences for healthier food products. The present course is aimed at research scientists and academicians working in the area of animal based food technology and quality control. The prime objective of this course is to expose the participants to the recent advancement in the area of functional animal based foods. The course will also address the research gaps while formulating the plan of work in the area. While devising the course content, attempt has been made for a

balance between lectures and hands on practical work with multi institutional approach. A heterogeneous group of distinguished researchers, other than parent division are also expected to interact with participants. It is expected that course amalgamating the basic concepts and current progress in area of functional foods, shall provide a good platform to participating professionals to enhance their competence and work efficiency by knowledge and experience gained. Thus the course will provide the participants an opportunity to gain insight into strategies in development of functional livestock products. It shall also provide a platform for participants to interact and exchange knowledge and experience as well as to foster inter-institutional collaborative research work.

Eligibility

- Master's Degree in Livestock Products Technology/ Meat Technology/ Food Technology/ Food Science/ Poultry Science/ Public Health and allied disciplines.
- Personnel in Veterinary/ Agricultural Universities/ ICAR institutes/ Central Universities/ Deemed Universities working not below the rank of Scientist/ Assistant Professor or equivalent.

Selection of participants

Applicants are advised to make online application at http://www.iasri.res.in/ cbp and also send a signed hard copy of the same to the Course Director through proper channel before the last date. A maximum of 25 participants will be selected for the course by a screening committee as per the ICAR guidelines. The selected participants will have to pay a sum of Rs. 50/- as registration fee by postal order/demand draft in favour of Finance Officer, U. P. Pandit Deen Dayal Upadhyaya Pashu Chikitsa Vigyan Vishwavidyalaya Evam Go-Anusandhan Sansthan (DUVASU), Mathura, payable at Mathura.