



FOUR WEEKS INTERNSHIP COURSE ON

EMERGING TRENDS & INNOVATIVE FOOD PACKAGING TECHNOLOGIES IN FOOD INDUSTRIAL PRACTICES

Under "*Azadi ka Amrut Mahaotsav*"

28th August – 19th September, 2021 [Batch 2]

Organised by:

Department of Food Technology (NBA Accredited),
Haldia Institute of Technology (An Autonomous Institute)
(NAAC Accredited 'A' grade Institute)

In collaboration with:

Indian Institute of Packaging
(An Autonomous Body under MOCI, GoI)

Supported by:

Food Safety and Standards Authority of India

In association with:

Food Industry Capacity and Skill Initiative

Creative Partner(s):



Chief Guest(s)



Col. Pramod Dahitule
Director,
Eastern & North Eastern Region,
FSSAI, Kolkata



Sunil Kumar Marwah
CEO, FICSI



Dr. Tanweer Alam
Director Incharge,
Indian Institute of Packaging

Course Trainer(s)



Bidhan Das
Deputy Director & Regional Head,
Indian Institute of Packaging, Kolkata



Shubhabrata Basu
Head Packaging and Quality,
East India Pharmaceutical Works Limited

Course Coordinator(s)



Prof. Gourab Chatterjee,
Head, Dept. of Food Technology,
Haldia Institute of Technology
President, AFST(I) Haldia Chapter



Prof. Sumita Das
Professor, Dept. of Food Technology,
Haldia Institute of Technology
Hon. Secretary, AFST(I) Haldia Chapter

About Indian Institute of Packaging (IIP)

The Indian Institute of Packaging (IIP) is a national apex body which was set up in 1966 by the packaging and allied industries and the Ministry of Commerce, Government of India, with the specific objective of improving the packaging standards in the country. The Institute is an autonomous body working under the administrative control of the Ministry of Commerce. The Institute endeavors to improve the standard of packaging needed for the promotion of exports and create infrastructural facilities for overall packaging improvement in India. This is achieved through the Institute's multifarious activities which are today, in line with those of premier packaging institutes the world over. The Institute aims to make India a focal point for contemporary developments in Art, Science, Technology and Engineering, with respect to the field of Packaging. The Institute began in a very humble way, with an office at Mumbai. It has now expanded, with its Head Quarter at Mumbai and Centers located at Delhi, Kolkata, Hyderabad, Chennai and Ahmedabad.

About Haldia Institute of Technology

Haldia Institute of Technology is a self financed autonomous engineering institute, recognized by AICTE, having NAAC 'A' Grade and all the major UG Departments are NBA accredited, self-financed engineering college, affiliated to Maulana Abul Kalam Azad University of Technology, (formerly known as WBUT) Salt Lake, Kolkata. HIT is the first public private institute in the state of West Bengal and has developed into a centre of excellence in teaching and research since its establishment in 1996. HIT caters to the technological knowhow and skills required by today's recruiters by adopting a flexible, contemporary application-oriented teaching and research.

About Department of Food Technology

The Department of Food Technology (NBA accredited), established in 2006, presently offers 4-year B.Tech Degree in Food Technology. Besides teaching, the faculty members are diligently involved in acquiring research grants from various funding agencies. The Department is blessed with state-of-the-art laboratory infrastructures in various areas of food technology including sensory analysis, food chemistry, food microbiology, food processing and quality control. In the past, more than 90% of the graduates secured jobs in various food industries across India including brands such as Nestle India, Mondelez Inc., ITC Foods, Allied Blenders, Tata Chemicals, Diageo Group, Coca-Cola, PepsiCo India, Associated British Foods, Adani Wilmar Ltd, Emami Agro Tech, Britannia Industries, Zydus, Heinz, Parle, Hershey's, Vimta Labs, RP Sanjiv Goenka Group, Saj Industries, Keventer Agro, CG Foods and many more

Course Objective:

To enable and engage the students and professionals to be aware of the food packaging and its related guidelines, standards and emerging trends in process both nationally and globally. Under this severe pandemic with the restriction in mobility and non-feasibility of real-time Internship opportunities, this virtual training shall mitigate the gap of academia and industry for having better understanding on food packaging and labeling principles and its relevance to food industrial practices.

Course Structure:

Module 1: Definition and Functions of packaging; Type of packaging materials (Plastic, Paper & Paper Board) Selection of packaging material for different foods; Methods of packaging and packaging equipment.

Course Trainer(s): Bidhan Das

Date: August 28, Time: 10.30 am-1.30 pm

Module 2: Mechanical strength of different packaging materials; Printing of packages; Barcodes & other marking; Interactions between packaging material and foods; Environmental and cost consideration in selecting Packaging materials.

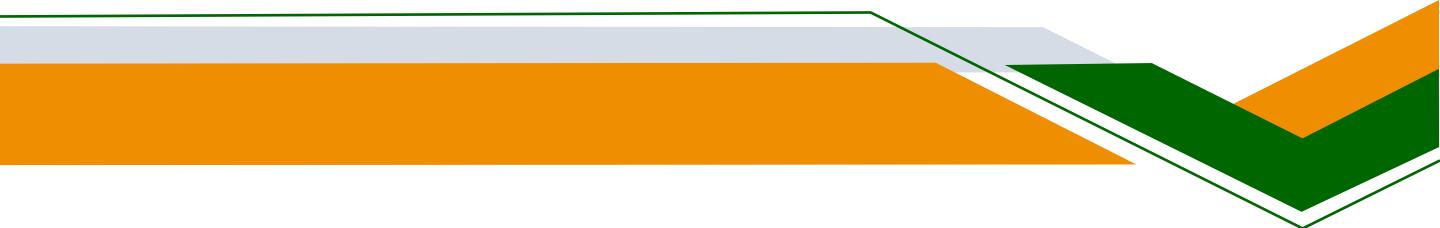
Course Trainer: Bidhan Das

Date: August 29, Time: 10.30 am-1.30 pm

Module 3: Quality control testing of packaging materials (PM) in food industries as per compliance; Rigid and semi rigid containers; Flexible containers; Sealing equipment; Aseptic and shrink packaging; Secondary and transport packaging. Live Demonstration Session for WVTR & OTR, UTM, Bursting Strength Tester, Vibration Tester, Climatic Chamber, Compression Tester, Drop Tester

Course Trainer: Bidhan Das

Date: September 04, Time: 10.30 am-1.30 pm



Module 4: The physical and chemical properties of the packaging materials used for foods in relation to polymer processing, properties of food and processing. Principles and practices for the testing of packaging materials and package designs.

Course Trainer: Bidhan Das

Date: September 05, Time: 10.30 am-1.30 pm

Module 5: Manufacture of packaging materials; Potential bio-composite Materials for food packaging; Packaging & Labelling Regulations in Food Industry as per FSSAI; Labelling requirements, Labelling and symbols used in packaging products; restriction on advertisement,

Course Trainer: Dr. Tanweer Alam

Date: September 11, Time: 10.30 am-1.30 pm

Module 6: Advances in Packaging Technologies: Box, Bottle, Tetra, Pouch, Vacuum, MAP, CAP, Active packaging, Intelligent packaging, Nano-packaging, Irradiated food packaging, Smart packaging, Sustainable packaging and Ancillary packaging.

Course Trainer: Shubhabrata Basu

Date: September 12, Time: 10.30 am-1.30 pm

Module 7: Packaging requirements and their selection for raw and processed foods including Meat, Fish, Poultry, Eggs, Edible Oil, Milk and Dairy Products, Fruits and Vegetables, Cereal Grains and Baked Food Products, Beverages, Snacks & RTE Products,

Course Trainer: Shubhabrata Basu

Date: September 18, Time: 10.30 am-1.30 pm

Module 8: Safety Considerations in Food Packaging, Food Packaging & Environment, Recycling, Composting, Thermal Treatment & Land Fill, Innovation in packaging materials in the light of COVID-19. Shelf-life evaluation of packaged food products.

Course Trainer: Shubhabrata Basu

Date: September 19, Time: 10.30 am-1.30 pm



Course Specific Objective:

1. To develop the knowledge about the innovative Packaging Technology that exists in society.
2. To make the students equipped with understanding of criteria required for designing a successful packaging system for any food product
3. To identify the risks associated from the packaging materials in relation to overall food process and implementation.
4. To acquire updated knowledge about the new technologies that are developing in packaging industries

Course Outcome (COs):

After completion of this internship the students will be able to:

CO1: To define, understand, and relate basic packaging technologies with respect to manufacturing methodologies, potential material development to address substantiated solutions to practical food preservation and transportation problems.

CO2: Recognize the need, and to have the preparation for independent, life-long learning in the emerging areas of packaging technology in synergy with other technological applications.

CO3: Interpret and demonstrate as a professional, who has comprehensive knowledge on regulatory requirements for food packaging and allied areas to meet societal needs within realistic constraints such as economic, environmental, ethical, legal, cultural, health and safety, feasibility, and sustainability

CO4: Examine and analyze quality problems associated with difficulties related to packaging material, methodologies and food components to be packaged.

CO5: Create, develop and formulate appropriate packaging technologies with the aid of various tools with a view to work in real life situations and as independent entrepreneurs.

CO6: Communicate to defend effectively on professional activities in order to estimate and support societal awareness and need on packaging technology.

Four weeks internship on "Emerging Trends & Innovative Food Packaging Technologies in Food Industrial Practices" Organized by IIP & Dept. of FT, HIT



The Reporter, INDIA KURUATA, Mysore edition - January 28, 2022

Indian Institute of Packaging, An Autonomous Body under the Ministry of Commerce and Industry, Government of India, in collaboration with Department of Food Technology (FDA Accredited), Haldia Institute of Technology (IITAC, Accredited A grade Institution), Haldia

4 weeks Internship programme on Emerging Trends and Innovative Food Packaging Technologies in Food Industrial Practices, Organized by IIP & Dept. of FT, HIT

Keynote addresses were given by Dr. Prasad Chakrabarti, Director, Expertise in Food Packaging, IITAC on the topic "The role of packaging in food safety and quality" and Dr. Prasad Chakrabarti, Director, Expertise in Food Packaging, IITAC on the topic "The role of packaging in food safety and quality" and Dr. Prasad Chakrabarti, Director, Expertise in Food Packaging, IITAC on the topic "The role of packaging in food safety and quality".

Nation 11

IIP-HIT Packaging Internship (Batch-1)



FOUR WEEKS INTERNSHIP COURSE ON EMERGING TRENDS & INNOVATIVE FOOD PACKAGING TECHNOLOGIES IN FOOD INDUSTRIAL PRACTICES
 1st Batch - 1st July, 2022

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 Department of Food Technology (FDA Accredited),
 Haldia Institute of Technology (IITAC, Accredited A grade Institution)

In collaboration with:
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 Food Safety and Standards Authority of India

Creative Partner(s):
 IIP-HIT

Certificate Template



Salient Features of the Course:

- ❖ Total Twenty Four (24) hours lecture modules for the entire course
- ❖ Nationally recognized course trainer(s) from IIP
- ❖ Live demonstration session for quality testing in packaging
- ❖ An opportunity to get Four-Weeks Internship Certificate by IIP
- ❖ Faculties will get 8 days FDP from IIP
- ❖ Food Industry specific Case Study/Assignment.
- ❖ Internal & External Assessment as part of continual evaluation by IIP
- ❖ Classes are scheduled primarily on Saturdays and Sundays from 10.30 am-1.30 pm (Morning classes)
- ❖ Detailed course materials would be provided as per requirements

Who can enroll for the Course?

- ❖ B.Tech/ M.Tech/ B.Sc/ B.Voc/ M.Sc Students/ Research Scholars from Food Technology/ Food Science/ Nutrition/ Biochemical Engg./Biotechnology/ Chemical Engg.
- ❖ Professionals from different Food Industries/ Biochemical Industries/ Allied Industries
- ❖ Faculties From Academia/ Research Organizations
- ❖ Entrepreneurs/ Start-up Planers/ Food Industry Consultants

For Registration Please Contact :



✉ events.hitfthaldia@gmail.com

✉ trainings@indoletech.com

**Certificate
from IIP**

**Limited
Seats**

Indian Students/Professionals
Click here to register

Course Fee: ₹ 2400

Foreign Students/Professionals
Click here register

Course Fee: \$50