

Programme

- 08.30 - 09.00 : Registration and Breakfast
- 09.00 - 09.10 : Inauguration by lighting of lamp by dignitaries
- 09.10 - 09.15 : Briefing about the competition by Dr. Subrota Hati, Co-organizing Secretary and Secretary, SASNET-Fermented Foods
- 09.15 - 11.15 : Competition for school students (In English and Gujarati)
- 11.15 - 11.25 : Probiotic Break
- 11.25 - 11.40 : Probiotic Film
- 11.40 - 13.00 : Award Ceremony**
- 11.40 - 11.45 : Welcome Address by Dr. Atanu Jana, Principal, SMC College of Dairy Science, Kamdhenu University, Anand
- 11.45 - 11.50 : Floral Welcome
- 11.50 - 11.55 : Blessings by Dr. V.M. Ramani, Dean, Dairy Science Faculty, Kamdhenu University, Amreli
- 11.55 - 12.00 : Blessings by Dr. D. B. Patil, Director of Research and Dean, P.G. Studies, Kamdhenu University, Gandhinagar
- 12.00 - 12.05 : Blessings by Dr. J. B. Prajapati, Coordinator, SASNET-Fermented Foods, Anand
- 12.05 - 12.25 : Distribution of cash prizes, certificates and trophies to the winners
- 12.25 - 12.30 : Blessings by Dr. Neerja Hajela, Secretary General, Gut Microbiota and Probiotic Science Foundation, New Delhi
- 12.30 - 12.40 : Feedback by school teachers
- 12.40 - 12.45 : Feedback by Mr Eiji Amano, MD, Yakult Danone India Pvt. Ltd.
- 12.45 - 12.55 : Blessings by Dr. N. H. Kelawala, Honourable Vice Chancellor, Kamdhenu University, Gandhinagar
- 12.55 - 13.00 : Vote of thanks by Dr. Sreeja V., Organizing Secretary and Head, Dairy Microbiology dept., SMC College of Dairy Science, KU, Anand
- 13.00 - 14.00 : Lunch

PROBIOTIC AWARENESS DAY

An Awareness Programme and Contest for School Children



Tuesday, 25th July 2023

Organized by:
SMC College of Dairy Science, Kamdhenu University
In Association with
Swedish South Asian Network for Fermented Foods (SASNET-FF)
and
Gut Microbiota and Probiotic Science Foundation of India



www.fermented-foods.net

Perspective: Probiotics have emerged as potential preventive health care agents and their use is increasing day by day. The probiotic microbes are being dispensed through various foods particularly dairy foods. Consumption of probiotic dairy foods ensures proper nutrition apart from conferring health benefits to people of all ages. Hence it is essential to increase awareness about probiotics and their products among the consumers.

This programme intends to increase awareness in school children about probiotics, their proposed health benefits and probiotic foods. It also aims to provide a platform for the young students to nurture their spirit of scientific enquiry and analytical thinking through an oral presentation contest.

Topic for the contest: "Probiotics and Human Health". Contestants should cover general awareness, concept, relevance and future perspective on probiotics.

Why to participate: Gain knowledge about your gut microbes, probiotics and probiotic foods-a fast expanding functional ingredient and functional food segment Add to your portfolio Develop skills in communication, critical thinking and creativity

Who can participate: Students of Classes of IX, X and XI from all schools in and around Anand. A maximum of 5 students accompanied by a teacher from each school. Out of the 5 students from each school, only one student selected by the school itself will be allowed to contest in the oral presentation.

About the Contest: Medium of oral presentation will be English/Gujarati, Type of presentation is Power Point. Maximum number of slides permitted is 10, format should be pptx., Font style: Arial. ppt should be sent to mital.kathiriya@kamdhenuuni.edu.in latest by 21/07/2023 (Dr. Mital Kathiriya, Co-Organizing Secretary, Assistant Professor, Dairy Microbiology Department, SMC College of Dairy Science, KU, Anand, 09913468082).

Time allotted is 05 minutes (maximum). A warning bell will ring after 04 minutes and the final bell will ring after completion of 05 minutes.

Awards: First four winners from each English medium and Gujarati medium categories selected by the eminent jury members will be awarded with trophies, certificates and cash prizes. All student participants will be given participation certificates. All the participating schools will be given mementos and certificates.

There is no fee to participate or enter the Contest.

Last date to register is 20/07/2023

Venue: Radhakrishnan Auditorium, SMC College of Dairy Science, KU, Anand

Organizers: SMC College of Dairy Science, Kamdhenu University, Anand in collaboration with SASNET-Fermented Foods, Anand. and Gut Microbiota and Probiotic Science Foundation of India, New Delhi

For further queries contact:

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Dr. Subrota Hati, Co-Organizing Secretary, Assistant Professor, Dairy Microbiology Department, SMC College of Dairy Science, KU, Anand, [09409669561](tel:09409669561), subrota.hati@kamdhenuuni.edu.in

About Organizers:

SMC College of Dairy Science, Kamdhenu University, Anand

SMC College of Dairy Science, established in 1960, is a pioneer National centre for education in Dairy Technology and is recognized as "Centre of Excellence" for Dairy Education. The college started by offering Indian Dairy Diploma and subsequently, recognizing the need of the dairy industry, it offered B. Sc. (DT) degree programme which was later upgraded to B. Tech. (DT). The post graduate programme started in 1977. Hands on training for the students of the college is provided at Vidya Dairy (a multi-product, ISO 9001-9002: HACCP Dairy Plant) handling 1.0 lakh liters of milk per day. The alumni of this college have proved themselves as successful professionals/academicians not only in Indian Dairy and Food industry, but also other countries like USA, UK, Australia, New Zealand, Sweden and Arabian countries. The college conducts refresher/short term courses and technical sessions from time to time in addition to seminars on current topics. The college also conducts alumni conventions and provides analytical services, supply of dairy culture and consultancy to dairy/food plants. The work on beneficial lactic acid bacteria is going on at this college since 1980. We are the first in India to have deposited two probiotic cultures of Indian origin. Research on microbiological, technological, analytical, nutritional and clinical aspects of probiotics, prebiotics and synbiotics is a major activity of the Dairy Science faculty. To cater to the emerging need of functional foods as well as to exploit the technological and functional aspects of our LAB and probiotic strains for human health and wellness, we have worked to develop an array of functional fermented dairy products using our own indigenous probiotic strains. Our probiotic cultures have been studied for specific health benefits such as antimicrobial, antioxidant, ACE inhibitory, antidiabetic and antiurolithiatic potential. Further these strains were used for standardizing the technology for development of a number of functional fermented dairy products (probiotic lassi, probiotic whey beverages, probiotic Greek yoghurt, synbiotic lassi) as well as bioactive peptides. Some of these products have been evaluated for potential health benefits through in vivo animal and human studies. Further to enhance the nutritional and functional value of probiotic fermented dairy products through tasty, economically viable products, we have developed nutriceal enriched probiotic products through enriching milk with Finger millet and Barley. We have also studied the effect of our probiotic cultures on vaginal health, skin health and oral health.

SASNET-FF - Swedish South Asian Network for Fermented Foods, Anand

Swedish South Asian Network for Fermented Foods was established in November 2003 and is registered as a scientific society in India. It is head quartered at SMC College of Dairy Science, Kamdhenu University, Anand. It is an association of researchers, professionals, academicians, food industry personnel and all those who are interested in research, development and promotion of fermented foods especially for public health and social well-being. At the present the network has about 350 members. Initially support, advice and encouragement from late Dr. V. Kurien and Dr M S Swaminathan, were of great importance for the development of the network. The objectives of the network are: to develop a forum for scientists for exchanging information in the field of food fermentation; to promote collaborative research programmes among scientists of Europe and South Asian countries and also to collaborate with food industries in product development and marketing of fermented foods.

Gut Microbiota and Probiotic Science Foundation (India), New Delhi

The Gut Microbiota and Probiotic Science Foundation (India) was registered as a society on 9th November 2011 by a group of scientists under the Societies Registration Act XX1 of 1860. The objective of the Foundation is to provide a thrust to the science of Gut Microbiota and Probiotics in the country, channelize International knowledge and expertise in the field and promote collaborative research in the development of probiotics as well as foster and maintain research links with scientists of similar interest.

