C. V. Raman Global University

ODISHA | BHUBANESWAR | INDIA

International Seminar and Training Workshop on

BUILDING SUSTAINABLE FOOD ECOSYSTEMS AND FOOD SAFETY IN INDIA

SEMINAR & TRAINING PARTNER:

Food Safety Standards Authority of India
Technical Officers Welfare Association (FTOWA)

INVITED SPEAKERS INCLUDE

1. Ex. FSSAI officials and experts
2. Professionals/Researchers working at
   - NASA, Washington, USA
   - University of Toronto, CANADA
   - LABSTAT International (Global)
3. Experts from government agencies, industries and academic institutions

- **FOOD SAFETY**
- **SUSTAINABILITY**
- **COLLABORATION**
- **INNOVATION**

DATES
21st - 23rd January 2027

VENUE
C. V. Raman Global University
Bhubaneswar, Odisha, India

TARGET PARTICIPANTS
Academicians, Researchers, Industry Professionals, Students, Policy Makers & More

About the Seminar

- Food systems across the world are undergoing rapid transformation in response to population growth, climate change, environmental degradation, urbanization, technological advancements, and changing consumer preferences. Ensuring food security while maintaining food safety, nutritional quality, environmental sustainability, and economic viability has become one of the most pressing global challenges. In India, the need to develop sustainable food ecosystems is particularly significant, given the country's diverse agro-climatic conditions, large agricultural workforce, expanding food processing sector, and increasing demand for safe and nutritious food.

- The international seminar and training workshop on "Building Sustainable Food Ecosystems and Food Safety In India" aims to provide a multidisciplinary platform for researchers, academicians, policymakers, industry professionals, entrepreneurs, extension personnel, and students to deliberate on emerging issues, innovations, and best practices related to sustainable food systems and food safety.

- The programme will feature keynote lectures by eminent experts, invited talks, technical sessions, panel discussions, and interactive training modules covering contemporary developments in food quality assurance, food processing technologies, food safety regulations, risk assessment, sustainable agricultural practices, digital innovations, circular economy approaches, and policy interventions.

- By addressing critical challenges in food safety, sustainability, and circularity, the seminar seeks to contribute to the achievement of key **United Nations Sustainable Development Goals (SDGs)** – notably SDGs 2 (zero hunger), 3 (good health and well-being), 13 (climate action), and 15(life on land) – while supporting the government of India's transformative vision of **Viksit Bharat @2047**.

About the Training Workshop

In pursuance of section 16 (3)(h) of the Food Safety and Standards Act, 2006, the Food Safety and Standards Authority of India (FSSAI) mandates to provide training programs in food safety and standards for persons (whether within or outside their area) who are or intend to become involved in food businesses, whether as food business operators or employees or otherwise. In this regard, FSSAI had initiated the largest food safety training & certification (FoSTaC). As part of this workshop, participants will familiarize themselves with the opportunity to attend specialized certification training by qualified experts. These sessions are intended to provide practical knowledge and professional competency, updating their eligibility for further FoSTaC training.

The specific objectives of the workshop are :

- Support creating an improved environment of self-compliance to FSS Act, rules and regulations by the responsible food businesses.
- To give opportunities to the local students, researchers, and business personnel for professional training certifications.
- Support enhance the availability of skilled/trained manpower in the food industry.
- To examine food waste reduction and circular economy strategies & sustainable food value chain.
- To promote research on food safety, food quality, and public health.
- To discuss climate-resilient agriculture and ecosystem sustainability.
- Bringing a behavioral change and inculcating a culture of food safety in the country.

Training workshop deliverables

- This training will make the attendees eligible to progress towards certified/licensed professionals from regulatory bodies like FSSAI, FDA, and others.
- Certify the trained participants with professional courses like HACCP, GLP, and GMP.

TRAINING AND CERTIFICATIONS ON



1. **Introduction to GLP** (ISO 22000 and ISO 22716)
2. **Introduction to GMP** (ISO 22716:2007)
3. **HACCP-1**
   - Food safety & Hygiene
   - CPP Awareness & Implementation
   - Food Safety Hazards & more
4. **HACCP-2**
   - Food Safety and Regulations
   - Food Labelling
   - Traceability

IMPORTANT DATES



REGISTRATION DEADLINE	15th December 2026
ABSTRACT SUBMISSION DEADLINE	15th December 2026
NOTIFICATION OF ACCEPTANCE	Within 3 days of Abstract Submission
FULL PAPER ARTICLE SUBMISSION	31st December 2026
CONFERENCE DATES	21st to 23rd January 2027

PUBLICATION OPPORTUNITIES



Taylor & Francis Book Chapter

Contributions from speakers and invited presentations will be considered for publication in Apple Academic Press, in partnership with Taylor & Francis.

Submit the abstracts, book chapters and research articles to bsefsi2027@cgu-odisha.ac.in

Taylor & Francis
Taylor & Francis Group

Proposed

SEMINAR SCHEDULE



DAY 1 (21ST JANUARY 2027)	DAY 2 (22ND JANUARY 2027)	DAY 3 (23RD JANUARY 2027)
REGISTRATION & INAUGURAL SESSION • Welcome address • Presidential address • Chief guest address	**INVITED LECTURE II**	**INVITED LECTURE III**
INVITED LECTURE I	**TECHNICAL SESSION III**	**TRAINING CERTIFICATION EXAMS**
TECHNICAL SESSION I	**BUSINESS / SPONSORS SPEAKER**	**VALEDICTORY SESSION**
TECHNICAL SESSION II	**TECHNICAL SESSION IV**	**CERTIFICATE DISTRIBUTION**
PANEL DISCUSSION	**PANEL DISCUSSION**	
POSTER PRESENTATION	**EXHIBITION BY FOOD SAFETY ON WHEELS, FSSAI**	



KNOWLEDGE SHARING | **EXPERT INSIGHTS** | **NETWORKING OPPORTUNITIES** | **CERTIFICATION TRAINING**

SPONSORSHIP OPPORTUNITIES



Partner with us to promote food safety, innovation and sustainable future for all.

CATEGORY	INCLUDED BENEFITS	RATE (INR)
GOLD	8 delegates complimentary registration provided Company logo visibility on panels in main hall Company logo will be displayed in the seminar area Product commercial presentation (15 minutes) Table space for product display One page advertisement in souvenir Memento Opportunity to get the training certificates after passing the test.	₹ 3,00,000
SILVER	4 delegates complimentary registration provided Company logo visibility on panels in main hall Company logo will be displayed in the seminar area Product commercial presentation (10 minutes) Table space for product display One page advertisement in souvenir Memento Opportunity to get the training certificates after passing the test.	₹ 2,00,000
BRONZE	2 delegates complimentary registration provided Company logo visibility on panels in main hall Company logo will be displayed in the seminar area One page advertisement in the souvenir Memento Opportunity to get the training certificates after passing the test.	₹ 1,00,000
OTHER CATEGORY (INSTITUTE/ UNIVERSITY/ INDUSTRY)	2 faculty delegates / 1 industry delegate complimentary registration provided 2 students delegates complimentary registration provided Half page advertisement in souvenir Memento Opportunity to get the training certificates after passing the test.	₹ 50,000

GST as applicable under RCM

FOR ANY ADDITIONAL MARKETING OPPORTUNITIES, PLEASE WRITE TO

SHRI BHABANI SANKAR ACHARYA, SECRETARY, FTOWA
(acharyabhabani63@gmail.com)

DR. RANJAN PRADHAN, PROFESSOR OF PRACTICE, CGU
(ranjanpradhan22@gmail.com)



- **STRONG VISIBILITY IN FRONT OF INDUSTRY PROFESSIONALS**
- **BRAND PROMOTION & NETWORKING OPPORTUNITIES**
- **SUPPORT FOOD SAFETY & SUSTAINABLE INITIATIVES**
- **TRAINING CERTIFICATES FOR SUCCESSFUL PARTICIPANTS**

REGISTRATION CATEGORY & FEE STRUCTURE



- Early bird discount of 10% is available with full payment on or before **15 Nov 2026**.
- Participants are responsible for making their own accommodation arrangements directly.
- For any queries, write to: **bsefsi2027@cgu-odisha.ac.in**

CATEGORY	INCLUDED BENEFITS	RATE (INR)
1. INDIVIDUAL REGISTRATION	Registered delegates have complete access to the technical program with all applicable training certifications and several other benefits (like official lunch, dinner, kit, etc.)	₹ **10,000** + 18% GST
2. EDUCATIONAL INSTITUTE / ASSOCIATE ORG. Price also applicable for 4 participants or more from the same organization.		₹ **9,000** + 18% GST
3. STUDENT * (*students should submit id cards and bonafide certificates)	**25%** discount on the training certification fee.	₹ **2,000** + 18% GST

- Register online at: **https://cgu-odisha.ac.in/is-bsefsi-2027**
- Enrolment is accepted on a first-come, first-served basis, as seats are limited.
- Advance registration payment mode is mandatory for registration confirmation.
- Participants are responsible for making their own arrangements of accommodation and transport.
- Fees for certification courses will be taken separately.
- Interested candidates can also enroll for certification courses only.



CERTIFICATION COURSE DETAILS:

Non-delegate participants can enroll for only the selected certification course and exam to certify.

COURSE	FEES (INR)
Introduction to HACCP— prerequisites and CPP awareness	₹ 1,500
HACCP for all – implementation, documentation and food safety regulations	₹ 2,000
Good Laboratory Practice (GLP) and Laboratory Management System (LMS)	₹ 2,000
Introduction to good manufacturing practices (GMP) and ISO	₹ 2,500



FOR ANY QUERIES, CONTACT:
acharyabhabani63@gmail.com | rudra@cgu-odisha.ac.in

- LUNCH & DINNER INCLUDED
- KIT, NOTEPAD & PEN
- ACCESS TO TECHNICAL PROGRAM
- COMMON BENEFITS FOR ALL CATEGORIES

About CGU



CGU is committed to reimagining the future, as India's one of the best universities, where we make learning more relevant and transformational.

CGU is united in the mission to solve real-world problems for a better tomorrow. We are also proud to host the region's premier accredited food testing infrastructure and committed to contribute regional sustainable food technology and safe food initiatives.

QUALITY EDUCATION | INNOVATION & TECHNOLOGY | SOCIAL RESPONSIBILITY | SUSTAINABLE FUTURE

About FTOWA

FTOWA is a registered society which serves as a nodal platform fostering multidisciplinary collaboration among science, technology, R&D, academia, and industry in the food sector. Its objective is to promote the professional knowledge by organizing seminars, workshops, and training programs aimed at enhancing food safety awareness and best practices and disseminating food safety and regulatory knowledge from grassroots to industry level while channelling advancements in research, development, and regulatory frameworks to benefit consumers, industries, and all stakeholders involved in the food business.



KNOWLEDGE SHARING | CAPACITY BUILDING | RESEARCH & DEVELOPMENT | FOOD SAFETY AWARENESS | INDUSTRY & ACADEMIA COLLABORATION

ACCOUNTS DETAILS

a). On-line Payments / Bank Transfer b). Cheque / Demand Draft

Name of Account	:	**BSEFSI 2027**
Bank Account No.	:	**732802010006150**
Type of Account	:	**Saving Account**
Bank Name	:	**Union Bank of India**
Branch Name	:	Mahura C. V. Raman College Engg. Campus
Branch Code	:	**73281**
IFSC Code (NEFT/RTGS/ON-LINE)	:	**UBIN0573281**

INVITED SPEAKERS

The eminent national and international level speakers shall be joining, who are at the forefront of advancing food safety, smart proteins and sustainable food systems.

LOCAL ORGANIZING COMMITTEE



COLLABORATION
Working together for excellence

LEADERSHIP
Guiding with vision and purpose

COMMITMENT
Dedicated to quality and impact

NAME	DESIGNATION	EMAIL ID
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Ms. Bandita Dash Organising Chair	Asst. Prof., Department of Chemistry	bandita.dash@cguodisha.ac.in

PARTNER ORGANIZING COMMITTEE



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TOGETHER FOR A SUSTAINABLE FUTURE

- STRONG LEADERSHIP
- ACTIVE COLLABORATION
- MEANINGFUL IMPACT

FOR ANY QUERIES, PLEASE CONTACT

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Seminar Motto

Building Sustainable Food Ecosystems and Food Safety in India



SUSTAINABLE FOOD SYSTEMS | FOOD SAFETY | ECOSYSTEM RESILIENCE | HEALTHY NATION

CONTACT DETAILS



Seminar Secretariat

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