

AARUPADAI VEEDU INSTITUTE OF TECHNOLOGY

VINAYAKA MISSIONS RESEARCH FOUNDATION

DEPARTMENT OF BIOTECHNOLOGY

Event Report on Workshop

Farm to Fork: Essentials of Food Processing and Packaging – 2026

Name of the Event	: Workshop on “Farm to Fork – Essentials of Food Processing and Packaging”
Venue	: Digital Classroom, Aarupadai Veedu Institute of Technology (AVIT), Vinayaka Mission’s Research Foundation (Deemed to be University – VMRF-DU), Chennai
Resource Person	: Day 1: Prof. Dr. Deborshi De , National Level Resource Person (NLRP), Food Safety Training and Certification (FoSTaC), Food Safety and Standards Authority of India (FSSAI) Day 2: Ms. V. Nagalakshmi , Founder & Director, PUR FOOD LLP (Know your source); National Level Trainer, FoSTaC Day 2: Mr. Ramesh (N. Ramesh / Ramesh Kumar), Founder and Director, Sri Vethaa Dairy Pvt. Ltd., Trichy (also referred to as Lit in promotional materials, likely a typo or abbreviation for Ltd.)
Date & Time	: 12 th & 13 th February 2026, 09:00 AM – 03:30 PM
Organized by	: Department of Biotechnology, AVIT, VMRF (DU), Chennai
As a Part of	: Silver Jubilee Year Celebrations of Vinayaka Mission’s Research Foundation – Deemed to be University (VMRF-DU)

Objectives of the Event

The two-days workshop on “**Farm to Fork – Essentials of Food Processing and Packaging**” was meticulously designed to offer participants—primarily undergraduate and postgraduate students of biotechnology and food technology- a holistic understanding of the entire food supply chain. From cultivation and harvesting practices to industrial-scale processing, quality assurance, regulatory compliance, innovative packaging and safe distribution to the consumer, the program addressed critical stages that influence food quality, safety, shelf life and nutritional value.

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AVIT
AARUPADAI VEEDU INSTITUTE OF TECHNOLOGY
Vinayaka Missions Chennai Campus

DIAMOND
CS I-GAUGE

Cordially invites you to the workshop on
Farm to Fork - Essential of food processing and packaging

As part of the Silver Jubilee Year Celebrations of VMRF-DU

Resource Persons

DAY 1

Prof. Dr. Deborshi De
NLRP, FoSTaC, FSSAI

DAY 2

Ms. V. Nagalakshmi
Founder & Director
PUR FOOD LLP (Know your source)
FoSTaC -National level Trainer
Nolambur , Chennai

DAY 2

Mr. Ramesh
Founder and Director
Sri Vethaa Dairy Pvt, Lit
Trichy

12 & 13 February 2026 | 09:00 AM - 03:30 PM **Digital Classroom**

Organised by Department of Biotechnology, AVIT

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(Deemed to be University under section 3 of the UGC Act 1956)

(A)
Accredited with
A Grade by NAAC

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Key objectives included:

- Imparting in-depth knowledge of modern food processing techniques (thermal, non-thermal, minimal processing), preservation methods and value-addition strategies to reduce post-harvest losses and enhance product marketability.

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- Providing authoritative insights into food safety and regulatory frameworks, particularly FSSAI standards, licensing, labelling, hazard analysis (HACCP), and the role of FoSTaC in capacity building.
- Exposing participants to real-world entrepreneurial models in the food sector through interactions with successful founders and directors of food businesses.
- Offering hands-on practical exposure to dairy processing operations, product demonstration and sustainable packaging solutions to reinforce theoretical learning.
- Promoting awareness of emerging trends such as clean-label foods, biodegradable/active/intelligent packaging, traceability and sustainable agri-food practices.
- Encouraging entrepreneurial thinking, innovation and career exploration in food biotechnology, quality control, regulatory affairs and food startups.
- Fostering interdisciplinary collaboration and industry-academia linkage in alignment with national priorities like food security, Atmanirbhar Bharat, and FSSAI's food safety missions.

Through expert lectures, interactive Q&A sessions, product exhibitions and practical training, the workshop aimed to equip attendees with both conceptual clarity and applied skills to contribute meaningfully to India's growing food processing industry.

Day 1,

The session started with welcome address by Dr.A.Nirmala , Associate Professor and Head, followed by chief guest introduction by Ms.Janani, II year Biotechnology. The session hand over to the chief guest **Prof. Dr. Deborshi** De, he delivered an authoritative and comprehensive session on national food safety regulations, FSSAI compliance requirements, FoSTaC training modules, risk assessment, importance of standardized processing and packaging to prevent foodborne illnesses. His insights into policy frameworks, documentation and national-level initiatives helped demystify regulatory processes for students and faculty alike, significantly raising awareness of legal and safety obligations in the food industry.

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DAY 1



Day 2 Featured dynamic contributions from industry practitioners. **Ms. V. Nagalakshmi** shared her entrepreneurial journey with PUR FOOD LLP, emphasizing transparent sourcing (“Know your source”), clean-label product development, compliance training at the national level through

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FoStAc, and practical strategies for building consumer trust in the food market.

DAY 2



HANDS-ON TRAINING



A major highlight of Day 2 was the active participation of **Sri Vethaa Dairy Pvt. Ltd.**, Trichy. The company set up an informative and interactive exhibition stall within the institute premises during the day. The stall displayed a wide range of value-added dairy and farm-fresh products,

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including various milks, curd, ghee, paneer, flavoured yogurts, traditional sweets, honey-based items, makhana (fox nuts), cold-pressed oils, organic spices, and other health-oriented packaged foods. Faculty, staff and students enthusiastically visited the stall, engaged in discussions with Mr. N. Ramesh and his team, sampled select products and gained first hand exposure to real-market packaging, branding, pricing and consumer-facing presentation strategies.



In the afternoon session of Day 2, students actively participated in a **hands-on training organized by Ms. V. Nagalakshmi**, who shared her inspiring entrepreneurial journey with PUR FOOD LLP. During the session, students were engaged in preparing millet khichdi and salads, gaining practical experience in cooking with millets. Ms. Nagalakshmi emphasized the importance of millets as a superfood, highlighting its nutritional value, including rich fiber, vitamins, minerals and antioxidants. She explained that millets are essential for promoting health, aiding digestion, managing blood sugar levels, and supporting weight management. Additionally, she discussed their environmental benefits, such as sustainability and resilience to climate change, making millets a vital crop for future food security. Her insights motivated students to incorporate millets into their diets and understand their significance in maintaining a healthy lifestyle.

- End-to-end farm-to-fork operations and associated challenges
- Importance of regulatory compliance and food safety culture
- Entrepreneurial opportunities in food processing and value addition
- Practical aspects of product development, packaging innovation and market readiness

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Many expressed keen interest in pursuing internships, minor projects, or startup ideas in food biotechnology, dairy processing, organic products and sustainable packaging. The event facilitated valuable networking between students, faculty and industry experts, strengthening potential collaborations for future training, research or placement opportunities. To sum-up, the workshop significantly enriched participants' technical knowledge, regulatory awareness, practical skills and entrepreneurial mind set. It exemplified AVIT's commitment to outcome-based, industry-aligned education in biotechnology and reinforced VMRF-DU's Silver Jubilee focus on innovation, skill development, sustainability and societal impact through applied sciences. The inclusion of an industry stall and hands-on dairy training elevated the program from a conventional lecture series to a truly immersive, multi-dimensional learning experience that is likely to inspire long-term interest in India's vibrant food processing ecosystem. The two day session ended up with vote of thanks by Sarniksha , II year Biotechnology.

Outcomes of the Event

The workshop achieved resounding success, delivering high-impact learning experiences across both days and leaving a lasting impression on participants.