



A Report on the Two-Day National Symposium organized by the Department of Food and Nutritional Sciences

Title: A Holistic Approach to Sustainable Food Systems: Integrating Agriculture, Nutrition and Food Safety

As a part of the journey towards Sustainability, the Department of Food & Nutritional Sciences organized a two-day National Symposium on “*A Holistic Approach to Sustainable Food Systems: Integrating Agriculture, Nutrition and Food Safety*” on 1st and 2nd March 2024 in the Multimedia Center in SSSIHL, Anantapur campus, to provide a unique learning platform bringing together experts in the domain of agriculture, nutrition, and food processing.

DAY 1 PROCEEDINGS

The Day 1 proceedings of the symposium started with the students chanting the Vedam. The welcome address was delivered by **Dr. M. Srijaya**, Convenor of the symposium and Head, DFNS, SSSIHL emphasizing the importance of sustainable food systems with the integration of agriculture, sustainable processing, and food waste management. **Prof. N. Srividya**, Director, SSSIHL and Former Head, DFNS, SSSIHL delivered the introductory note enlightening the gathering about Mother Earth, the diverse cuisines of India, and how our food plate is narrowing down to junk food, and the government initiatives taken for sustainable food systems.

It was then followed by the Inaugural address given by our revered Vice-Chancellor, **Prof. B. Raghavendra Prasad** where he spoke about different sustainable development goals of the United Nations and also gave a bird’s eye view of the ill effects of consuming fast food on one’s health. He also emphasized the rich culture of our country and how Vedam has given us the need to hold on to sustainable practices - consumption, agriculture, processing, and distribution.

The Keynote address was delivered by **Dr. A. Ashok Kumar**, Principal Scientist & Product Placement Lead- Asia, ICRISAT. He spoke on “Transformation of agri-food systems for enhanced food and nutritional security and profitability in dry lands.” He shared information on various initiatives and developments that are undertaken at ICRISAT and mentioned about agricultural food systems especially millets and their role in enhancing food & nutritional security. He turned the creative minds through initiatives such as Plantix, a digital tool, a amulet mission handy tool to measure the biofortification of iron, and so on. The session concluded with an intensive series of questions and answers.

The next lecture was delivered by **Dr. P. Raghavendra**, Scientist-C, ICMR -NIN, Hyderabad. He highlighted the importance of nutrition education to carry forward the sustainable development goals anchored with nutrition. He enlightened about zero hunger, the good health and well-being approach, and the clean water initiation and strategic approach for various aspects of combating deficiencies and diseases.



Dr. B.V.S.K. Rao, Principal Technical Officer (Retd.), CSIR-IICT, Hyderabad delivered a scintillating talk sharing various aspects of good oils: chemical composition, extraction, and refining methods of processing oils. He shared his insights on the IICT team's journey towards patenting rice bran oil.

Post lunch **Mr. Shyam Mohan**, Founder and Chairman, Tier 1 Network Pvt Ltd., Bengaluru shared his insights on sustainable food processing and products. Driven by passion and fueled by ingenuity, he has transformed challenges and opportunities leaving an indelible mark on the entrepreneurial landscape. Through his innovative approach to gastronomy and dedication to sourcing the finest ingredients, he has set a new standard of excellence in the culinary industry. From farm to table, he embodied the essence of culinary innovation creating an unforgettable knowledge experience that celebrates the rich tapestry of flavors and textures.

The first day of the symposium concluded with a talk by **Prof. U. Suma Rao**, (Dean, Department of Management and Commerce, SSSIHL). She spoke to us about the vision and the mission of our institute and the central focus on sustainability in terms of institute activities. The day 1 proceedings ended with concluding remarks given by **Dr. A. Sumana**, Associate Professor, DFNS, SSSIHL.

DAY 2 PROCEEDINGS

The Day 2 proceedings of the National Symposium started with the students chanting the Vedam, followed by an address by **Dr. M. Meera**, Assistant Professor, DFNS, SSSIHL highlighting the key points of sustainability in the domain of food and nutrition. The first lecture of day 2 was given by **Dr. R. Jagan Mohan**, Professor, NIFTEM, Thanjavur. He spoke about different aspects and research works carried out in IIFPT like Coconut Mission, Neera sugar crystallization which has a low glycemic index, and technologies that have been transferred by NIFTEM. He also mentioned about innovative products, technologies, and mobile processing units developed at their institute.

Dr. Jeevan Prasad Reddy D, Senior Scientist, CSIR-CFTRI, Mysore shared insights on the valorization of agricultural food processing waste for the development of sustainable food packaging materials. He deeply delved into bio-packaging materials and the scope of developing biodegradable plastics and also briefed on nano-cellulose materials and their suitability as a packaging material.

Dr. J. Saralakumari, Professor, UAS, GKVK, Bengaluru spoke to us about the importance of soil health and maintenance of soil health by organic farming and also improvising the microbial status of the soil. She gave the importance of one health concept of the microbial loop. The next lecture for the day was by **Prof. D. Vijayalakshmi**, Emeritus Scientist- ICAR, UAS, GKVK, Bengaluru. She gave an elaboration by integrating traditional agricultural knowledge and modern science for soil health and bioavailability, valorization of food waste, and upgrading sustainable practices for food safety.

Post lunch, **Dr. K.B.R.S. Visarada**, Principal Scientist, CSIR-IIMR, Hyderabad spoke on "Grains of change: Embracing sustainability of human health through millets" highlighting the importance of having a combination of millets as well as the regular diet which we have been consuming to avoid any kind of health disorders in the general population.



Mr. Suresh Kalluri, MD, Pranav Food Processors India Pvt Ltd., Hyderabad spoke on “Sustainable food processing and circular economy followed in India.” His talk was focused on how we can reduce, reuse, and recycle the food waste produced by the food industries. He also mentioned different corporate industries where they reduce the cost by using their food processing waste.

The valedictory note for the symposium was given by **Dr. A. Padmaja** Assistant Professor, DFNS, SSSIHL. The symposium came to an end with a vote of thanks delivered by **Dr. Jhinuk Gupta**, Assistant Professor, DFNS, SSSIHL. The session ended with Managala Arati.

EVENTS UNDER SYMPOSIUM

The concept of sustainability was embraced throughout the symposium through different activities. **Logo designing competition** on the topic of the symposium was conducted for students across all the departments. The best design was selected as the logo for this year’s national symposium. Stepping into the future of sustainable food systems and embracing modern ideas and innovations, the department also hosted an ideathon competition on sustainable agriculture, sustainable food processing, sustainable food product development, and food waste management. **Dr. Tapasya Anand**, Assistant Professor, DFNS, SSSIHL briefed the gathering about the events conducted at the Department and hosted the prize distribution for the events- logo competition and ideathon.

PARTICIPANTS

The two-day symposium was an intellectual treat both to the offline and online participants which included 130 offline participants and 2633 online participants who joined us live through the Sri Sathya Sai Institute of Higher Learning YouTube channel.

KEY TAKEAWAY

In essence, the symposium exemplified the university's dedication to fostering interdisciplinary dialogues, driving innovation, and paving the way toward a more sustainable future in agriculture, nutrition, and food safety.