AFSTI
Empowering the Food Professional
Longowal Chapter

SLIET, Longowal

AFST (I) Longowal Chapter and Industry Sponsored

FACULTY DEVELOPMENT PROGRAMME

On

RHEOLOGICAL IMPACT ON FOOD PRODUCT'S QUALITY ASSESSMENT

ORGANIZED BY

Department of Food Engineering and Technology

Sant Longowal Institute of Engineering and Technology, Longowal

CHIEF PATRON
Prof. M.K. Paswan
Director, SLIET

PATRON
Prof. Surinder Singh
Dean (R&C)

CHAIRMAN
Prof. C.S. Riar
HOD (FET)

COURSE COORDINATOR
Prof. D.C. Saxena

ASSISTANT COORDINATOR
S. Lakshmi Narayan Singh

DURATION
15–19 June 2026

MODE
HYBRID

TARGET AUDIENCE
Academia
Industry
Researchers

Organizers: Office Bearers of AFSTI Longowal Chapter

ABOUT THE COURSE

Rheology is a cornerstone in understanding food texture, stability, processing behavior, and consumer perception. This intensive 5-day program provides a strong foundation in rheological principles and their impact on food product quality. Participants will gain theoretical knowledge, hands-on experience with advanced instruments, and insights from real industrial case studies and recent research (2020–2025).

COURSE OBJECTIVES

- Develop a strong foundation in theological principles
- Interpret flow and deformation behavior of food materials
- Correlate rheology with sensory and quality attributes
- Apply rheological tools in product development & QA/QC
- Gain practical skills in rheological measurements & analysis

KEY LEARNING MODULES

- Fundamentals of Food Rheology
- Newtonian & Non-Newtonian Fluid Behavior
- Viscoelasticity (G', G", tan δ)
- Rheology of Dairy, Bakery & Beverage Systems
- Emulsions, Gels & Structured Foods
- Texture vs Rheology Correlation
- Rheological Modeling (Power Law, Herschel–Bulkley)
- Industrial Problem Solving & Case Studies

WHO SHOULD ATTEND?

- Faculty Members
- Research-Scholars (PhD/M.Tech)
- UG/PG Students (Food Science, Dairy, Chemical, Biotechnology)
- Industry Professionals (R&D, QA/QC)

PRACTICAL TRAINING (HANDS-ON)

- Flow Curve Measurement & Interpretation
- Frequency & Amplitude Sweep Tests
- Yield Stress Determination
- Texture Profile Analysis (TPA)
- Case Studies on Real Food Systems

DAY-WISE SCHEDULE

DAY 1	Fundamentals & Measurement Techniques
DAY 2	Rheological Models & Data Analysis
DAY 3	Viscoelastic Behavior & Structure
DAY 4	Food Applications & Industry Cases
DAY 5	Advanced Tools & Research Integration

RESOURCE PERSONS

Eminent Faculty from Leading Institutes & Industry Experts from Food Processing Sector

CERTIFICATION

Certificate of Completion will be awarded to all participants.

REGISTRATION FEES (50% discount for AFSTI Members)

CATEGORY	FEE (₹)
Student	₹ 200/-
Research Scholar	₹ 500/-
Faculty Member	₹ 1000/-

* Fee includes study material, lab access & refreshments

WHY YOU SHOULD ATTEND

- Hands-on Instrument Exposure
- Industry-Relevant Skill Development
- Networking with Experts
- Research-Oriented Learning
- Career Advancement Opportunity

HOW TO APPLY

1. Fill the Registration Form (Scan QR Code)
2. Submit Payment Details
3. Confirmation via Email

LAST DATE TO APPLY: 1ST JUNE 2026

SCAN TO REGISTER

SCAN TO PAYMENT

CONTACT
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"Understanding Rheology is the key to designing better food products."