

There are scientific reasons behind performing the activities related to food such as making food and eating it. Even culture goes to the extent of using food as a remedy for health problems. This means culture carries a kind of science.

Science has been contributing considerably in the production, distribution and consumption of food. It is possible only because of the scientific innovations to produce food to such a great extent so as to feed such huge population. Science plays a significant role in the preservation of food. Science and technology have made it possible today to store food for a long time and maintain its health and hygiene values. However, while producing, distributing and preserving food, it is science that processes food and transforms it from a preserver of life to a destroyer. Science, in some cases, works so horribly that its use makes food fatal.

This vividly demonstrates that food, science and culture go hand in hand. If they are used positively, the world can be a heavenly abode, otherwise an abyss. Literature reflects an all-inclusive view of life. Naturally, cultural aspects of food and contribution of science in the food production and processing occur inevitably in literature. The present seminar is a humble attempt to study the relationship of food, science, culture, Marketing, the influence of science and culture on food across the globe and the reflection of this relation in literatures across the world.

Theme of the Seminar

Food: Science, Culture, Marketing & Literature Sub-themes

- Science of food
- Resources of food
- Resources of food and soil
- Food and animals
- Milk: A wholesome food
- Herbs in food
- A pinchful of salt
- Food and culture
- Natural resources of food
- Water: A resource of food
- Significance of fruits in food
- A spoonful of sugar
- Effects of beverages on health
- Psychology and food
- Food and environment
- Food and seasons
- Food and global warming
- Food and globalization
- Advantages of local food
- Food, health and hygiene
- Science of food consumption
- Natural food of animals
- Impact of food on thoughts
- Sea food
- Local and global food
- Hormone secretion and food
- Role of food in physical growth
- Effects of hybrid food on health
- Refined and filtered edible oil
- Chemical processes on food
- Organic and inorganic food resources
- Importance of grains and cereals in food
- Impact of vegetarian food on mind
- Impact of non-vegetarian food on mind
- Influence of green houses on environment
- Importance of biodiversity in food
- Colours of food and our health
- Contribution of science in food production
- Preservation of food and nutrients
- Vegetarians, non-vegetarians and omnivores
- Importance of breakfast
- Influence of culture on food resources
- Cultural diversity of beverages
- Food of the elite
- Food of the poor
- Festival specific food

- Vegan: A new trend
- Food in hilly regions
- Food and social status
- Food of the aristocrats
- Food and festivals
- Food in village fairs
- Food festivals: A feast for eaters
- Food in parties and functions
- Economics of food
- Cannibals
- Food: A culture
- Traditional and hybrid food resources
- Food: A means of transforming character
- Food of the middle class people
- Influence of social status on methods of making food
- Economics of food
- Modern food industry
- Eatery: A food facility
- Food Security
- Hybrid food for animals
- Global food: A threat to health and hygiene
- Consumption of global food: Effects and side effects
- Ideal family expenditure on food
- Food during touring and traveling
- Food in hotels: Merits & demerits
- Consumption of fast food: Merits and demerits
- Food consumers: Rights and responsibilities
- Mid-day meals for school students
- Reflection of food world in literature
- Influence of literature on food cultures across the world
- Culinary Criticism
- Wastage of food: A global issue
- Food and psychology: Fact & fiction
- Health: A result of what, how and how many times we eat
- Food: Usage and wastage
- We are what we eat
- Food Technology: Present & Future
- Production & Distribution of Food
- Soft skills and food
- Farmers and food
- Animal Food

To ,

Book - Post

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organizes

One Day Multidisciplinary International Seminar

on

Food : Science, Culture, Marketing and Literature

Wednesday, 20th March, 2024

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- Venue -

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Rukadi, Tal. Hatkanangale,

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- Registration link -

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Call for Papers

The academicians, research scholars and students across all over the world are invited to send their research papers on the topics mentioned above or any other area relevant to the theme of the seminar in English, Marathi and Hindi languages.

Contributors of the papers are requested to send their papers up to 20th March, 2024. The papers are proposed to be published in a **UGC listed Journal, with ISSN number**. The papers should not exceed 1500-2000 words. The papers should be sent by **E-mail to foodmisshahuruk@gmail.com**

Guidelines for Paper Submission

1. Full Name , Full Address, Contact Number, Pin code, E-mail ID of each paper giver is required. Otherwise their paper will not be considered.
2. The paper must be in MS word format in A4 size with 1.5 line spacing.
3. The full length paper should include full name(s), affiliated institution(s), mobile number and e-mail address of the author(s).

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About our College

Rajarshi Shahu Arts and Commerce College, Rukadi was established in 1992 to provide higher education to the students, especially girls, in Rukadi and villages around it. It has turned up like blessings to those students who wish to take higher education but cannot afford to pursue it in the cities like Kolhapur and Ichalkaranji on account of financial and social constraints. For last three decades, the college has been endeavoring to bring about the positive change in the catchment area by organizing various student-teacher-community oriented activities.

About the Collaborators

Rotary International has been striving to transform the world by eliminating the existing problems. Rotary International 3170, Rotary Club of Ichalkaranji Central and Rotary Club of Atigre have been contributing to the Rotary cause considerably. Narayandas Damodar Bhandari Foundation, Ichalkaranji and T. B. Lulla Charitable Foundation, Sangali and Chougule Dairy, Ichalkaranji are the eminent NGOs, putting efforts to upgrade the educational, entrepreneurial and social scenarios. Rajarshi Chhatrapati Shahu College, Kolhapur is a branch of Rayat Shikshan Sanstha which has been behind the educational transformation in Maharashtra.

About the Seminar

Food is one of the basic needs of life. It is the great unifier that connects us across cultures and generations. Every living organism needs food, along with air and water, to survive. All the living species, except human beings, live on food as it is available in natural surroundings. It is only humans who consume food only after processing it. All of us process food to make it not only easy to digest but also tasty to consume. No doubt, most of the fruits are consumed fresh. Still they too undergo certain processes for the sake of preservation. Fresh and nutritious food makes us healthy, energetic and strong. In fact, we are what we eat. But the questions like what we eat why we eat that, and how we eat make food a matter of great concern.

Actually, food quenches our hunger which is a basic instinct. Two major factors that contribute substantially to making of food are culture and science. Generally, culture is a way of life of a particular country, geographical region or a group of people. It is socially approved phenomenon that involves the traditions, customs and beliefs a group follows while performing day-to-day activities. Our food, food making and eating habits vary from region to region. In fact, they are the parts of the culture of the concerned regions. And above all, a culture is constructed with a view to benefit its followers and to enable them to lead a healthy and comfortable life. Using fruits and herbs, making food and consuming natural and handmade food differ from region to region or country to country. All these activities can be covered under a term, Food Culture which has the influence of the flora-fauna of the locality. A food culture directs us in regard to why to eat; what to eat, when to eat, how to eat, where to eat, how much and how many times to eat a day. This may appear to be unscientific or even superstitious as it involves beliefs. However, it can be observed that a food culture is less a traditional belief and more a scientific attitude.