

## Oral Presentation Schedule

Day & Date	Theme	Oral presentation ID range	Time slot	Venue
Day 1 26.02.2026	<b>Sustainable Food Processing, Waste Valorization and Circular economy in Food Processing</b>	O/SF-01 to O/SF-08	3:30-5:00 PM	MBA classroom 1
	<b>Nutraceuticals, Speciality Foods, Personalized Nutrition, &amp; Specialty Food Ingredients</b>	O/NS-01 to O/NS-08	3:30-5:00 PM	MBA classroom 2
	<b>Innovation in Postharvest Management of Perishables &amp; Technologies for Reducing Food Waste</b>	O/IP-01 to O/IP-08	3:30-5:00 PM	CL-205
	<b>Food Business Analytics, Food Entrepreneurship &amp; startups in Food Sector</b>	O/FB-01 to O/FB-07	3:30-5:0 PM	CL-206
	<b>Alternative Proteins &amp; Plant-Based Food with Next-Gen Technologies for Smart, Novel, &amp; Clean-label Foods</b>	O/AP-01 to O/AP-05	3:30-5:00 PM	CL-208
<b>Digital Technologies in Food Processing &amp; Supply Chain Management</b>	O/DT-01 to O/DT-02			

Day & Date	Theme	Oral presentation to be held	Time slot	Venue
Day 2 27.02.2026	<b>Sustainable Food Processing, Waste Valorization and Circular economy in Food Processing</b>	O/SF-09 to O/SF-16	10.00-11.30 AM	MBA classroom 1
	<b>Nutraceuticals, Speciality Foods, Personalized Nutrition, &amp; Specialty Food Ingredients</b>	O/NS-09 to O/NS-16	10.00-11.30 AM	MBA classroom 2
	<b>Innovation in Postharvest Management of Perishables &amp; Technologies for Reducing Food Waste</b>	O/IP-09 to O/IP-16	10.00-11.30 AM	CL-205
	<b>Food Business Analytics, Food Entrepreneurship &amp; startups in Food Sector</b>	O/FB-08 to O/FB-13	10.00-11.30 AM	CL-206
	<b>Food Safety, Traceability, &amp; Regulatory Compliance</b>	O/FS-01 to O/FS-09	10.00-11.30 AM	CL-208
	<b>Governance, Regulatory, &amp; Policy Framework for NextGen Food Processing</b>			

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Day 2 27.02.2026	<b>Sustainable Food Processing, Waste Valorization and Circular economy in Food Processing</b>	O/SF-17 to O/SF-24	12.15-1.35 PM	MBA classroom 1
	<b>Nutraceuticals, Speciality Foods, Personalized Nutrition, &amp; Specialty Food Ingredients</b>	O/NS-17 to O/NS-23	12.15-1.35 PM	MBA classroom 2
	<b>Innovation in Postharvest Management of Perishables &amp; Technologies for Reducing Food Waste</b>	O/IP-17 to O/IP-22	12.15-1.35 PM	CL-205

<b>Day &amp; Date</b>	<b>Theme</b>	<b>Oral presentation to be held</b>	<b>Time slot</b>	<b>Venue</b>
Day 2 27.02.2026	<b>Sustainable Food Processing, Waste Valorization and Circular economy in Food Processing</b>	O/SF-25 to O/SF-32	3:30-5:00 PM	MBA classroom 1
	<b>Nutraceuticals, Speciality Foods, Personalized Nutrition, &amp; Specialty Food Ingredients</b>	O/NS-24 to O/NS-30	3:30-5:00 PM	MBA classroom 2