

School of Applied Sciences, Department of Biotechnology Organises

International Millets Year-2023

Date: 17th May 2023

About International Millet Year - 2023

For centuries, millets were the staples in India but gradually were relegated to the background and got marginalized post green revolution [GR] as the emphasis shifted to increased food grain production & productivity using high yielding varieties of wheat & rice in the identified GR geographies. Millets are small-grained, annual, warm-weather cereals belonging to the grass family.

Millets are the staple crops of the semiarid tropics, as other food crops cannot be cultivated in that terrain due to low rainfall and poor soil fertility. They also have higher nutrient content compared to major cereal crops and ensure food and nutrition security. Further, millets are tolerant to drought and other extreme weather conditions and hence are endemic to such geographies. With growing concerns of life style diseases coupled with 'refined' diet culture, the modern consumers are slowly, but increasingly looking at the nutrient rich millets as a suitable alternative to wheat and rice. With the COVID -19, momentum picked up and both the urban and rural consumers are choosing millets for improving their nutrition & strengthening their immunity.

In order to encourage production and consumption of millets, Government of India notified millets as Nutri-Cereals in April, 2018, which includes Sorghum (Jowar), Pearl Millet (Bajra), Finger Millet (Ragi/Mandua) & Minor Millets namely; Foxtail Millet (Kangani/Kakun), Proso Millet (Cheena), Kodo Millet (Kodo), Barnyard Millet (Sawa/Sanwa/ Jhangora), Little Millet (Kutki) and two Pseudo - millets viz Buckwheat (Kuttu) and Amaranthus (Chaulai).

To create domestic and global demand and to provide nutritional food to the people, Government of India had proposed to the United Nations for declaring 2023 as International Year of Millets (IYoM-2023).

In this direction, Department of Biotechnology, School of Applied Sciences has taken an initiative to celebrate International Millet Year 2023 at REVA University to spread awareness about nutritional value of millets and to promote millet based food products along with many other activities.

Chief Patron :

- * Dr. P. Shyama Raju, Hon'ble Chancellor, REVA University.
- * Sri. Umesh Raju, Pro-Chancellor, REVA University

Patrons:

- * Dr. M. Dhanamjaya, Vice Chancellor, REVA University.
- * Dr. N. Ramesh, Registrar, REVA University.
- * Dr. P Visweswara Rao, Associate Dean, SoAS, REVA University
- * Prof.Shilpa BR, Director I/C, SoAS, REVA University

Organising Committee

- * Dr. N M Guruprasad, Associate Professor, Department of Biotechnology, SoAS, REVA University
- * Dr. Ramachandra R, Associate Professor, Department of Biotechnology, SoAS, REVA University
- * Dr. Ankitha Chattargy, Assistant Professor, Department of Biotechnology, SoAS, REVA University
- * Dr. Nethravathi V, Assistant Professor, Department of Biotechnology, SoAS, REVA University
- * Dr. Munegowda, NCC Coordinator, REVA University

Inaugural Ceremony

10.00AM to 10.30AM



Dr. Usha Ravindra

Professor, Department of Food Science & Nutrition
UAS, GKVK, Bangalore

Title of the talk :

Nutrition and health security through millets

Time : 10.30 AM to 11.15 AM



Dr. Suresh K B

Associate Professor, Head & Principle Investigator,
Centre of Excellence for Nutri-cereals,
UAS, GKVK, Bangalore

Title of the talk :

Importance and Processing opportunities for Nutri-Cereals

Time : 11.15 AM to 12.00 NOON



Mr. Ramamurthy

Entrepreneur, Cafe Natural, Bangalore

Title of the talk :

Starting new age food business with millets

Time: 12.00 NOON to 12.45 NOON