

EVENT RECORD

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Seminar on Global Halal Opportunities for Food Professionals



Initialization:

The event was fundamentally based on the Existence of Halal foods and their services throughout the globe to ensure the demands of Muslim customers specifically.

The host of the event was Aribah Murtaza, who confidently initiated the event with some energy-boosting lines. Then, very talented Hira Jawaid and Muhammad Shariq recited & translated the magnificent Quranic Verse.

The National Anthem was sung, & with due respect to initialize the program.

Three honourable speakers generously rendered immense knowledge to us as the audience.

Guest speaker 1:

Sir Zahoor, the Chairperson of the Food Engineering Department, was called the first guest of honor. With his worthy presence, he acknowledged students about his servings to the food

department from the very beginning. Of course, appreciating others is not everyone's trait, but Sir Zahoor valued & encouraged the faculty with his thoughtful words. In addition, he added a few words about the Food Department's Mission. Further, he also affirmed the present need for Halal Services in our society.

Guest Speaker 2:

Mohammad Awais Khan, Chief Executive Officer at Global Halal Services, esteemed his appearance on stage as the second guest. To seek the attention of the audience, he inaugurated his speech with an engaging question.

What is global Halaal Services, and what is your role in it?

Followed by this question, all heads were mindful enough to respond to him back. He explained that; Global Halal Services is accredited by Pakistan National Accreditation Council (PNAC). Their Mission is to preserve the rights of the religion Islam and ensure its business identity around the globe. Moreover, attendees were informed about the organization, that organization has certified 120+ industries by providing Halal Services to the consumers, and around 70 Industries are in process. Finally, he delivered a detailed explanation and its significance of PCSIR, PSQCA, PHA, PNAC, and PEC.

Further, he reminisced and shared the details about the days spent during the COVID-19 lockdown, where all over 40+ sessions have been successfully carried out. He addressed many favourable outcomes due to the absolute hard work and dedication shown by GHS. The most appealing words declared that immensely touched the heart of the attendees were from one of the Quran Ayahs:

"O' ye who believe! Eat of the good things wherewith We have provided you, and render thanks to Allah if it is (indeed) He whom ye worship." (2:172)

Guest Speaker 3:

Sir Awais graced the stage and started by greeting Sir Zahoor, Miss Alia, and Miss Aisha. As a professional, he prepared the presentation in two parts; a presentation and Q&A interactive session. As sir Awais said, this is not only a seminar, but it (is kind) revealed to be a friendly consultancy session. A bit of a sarcastic moment popped up when the Q&A session commenced regarding PCSIR & it evolved to be suggestions, opinions, and principles passed from not only students but from faculty too. Mr Khurram advised research topics and encouraged students to their study.

Mr Khurram Shehzad's part included;

- The Q&A session was quite effective
- Simplistic and impactful presentation
- Real-life examples
- Professional Outlook

Mr Khurram recognized and appreciated sir Awais's accomplishment in the 21st Century Smart Society of Food Waste Management. Finally, he concluded his part by emphasizing the value of "Halal" in "Haram."

Future Vision:

- Collaboration of Global Halal Services & Food Department NED
- Halal Institutions to enforce certifications of Halal in Industries.
- Not confined to only food & pharmaceutical companies will enter the cosmetics, design & travel industries.
- Opportunities for Food Engineers and Technologists in the Halal Industry





Seminar on Food Engineering “A Peek into the Future”



The Seminar started at 2:00 pm and ended at 4:30 pm sharp. With utter regard and honour, the National anthem was sung at the beginning. The host Yashab Zehra - TE introduced the audience to the topic of the seminar and its special guest speakers. The guest speakers and their complete description is shared below.

Syed Zain M. Abidi, an alumnus of batch 2013-14 of food engineering, is a highly creative mind with a jolly nature. Mr Zain explained the automation role and robotics part in the food industry by emphasizing that students excel in the automation side as AI (Artificial Intelligence) plays a significant role in any industry. He clearly distinguished between a static and dynamic engineer by stating that there is tremendous scope for an adaptable engineer in the industry. As an engineer, one should learn all the advanced skill sets. Meanwhile, at the end of his presentation, he shared his exciting project videos to urge the attendees to acquire diverse advanced, effective, and practical skills to meet the challenges of the food industry. Lastly, he informed attendees about the restoration of his startup Catalyst. Mr Ali Siddiqui was the last guest speaker at our event, also he was a batch mate of Mr Zain. Mr Ali has worked in SGS and as a KAM in the Sindh Food Authority. He advised the students to explore the industry and do some productive projects that will be helpful in their careers; by stating his example, how did he manage to get a project at Hilal Food projects that polished his skills a lot. He advised the undergrads to learn useful software like AutoCAD, Revit, and SketchUp. Halloumi, a food brand that is free from all kinds of preservatives, is a great initiative by Mr Ali.

After graduating in 2019-2020, he started working at Dipitt. His dedication and honesty to the work gave him recognition and a bit of privilege. Being offered a job by Mehran was clear enough. But he rejected the position because his philosophy was really to work hard and absorb as much as you can from one place, settle down and gain expertise in one aspect, and then move to the next one. Staying at Dipitt, he followed that, and he was acknowledged by a promotion.

The topic he chose to speak on was Job Hunting. As his presentation went on, his true idea was not only to prefer technical work, but when the industry needs it, one should be able to handle different domains of their department. To date, he tries to resolve as many problems as he could relating to different areas of his different expertise with the help of his colleagues, of course. And the thing that made it possible was his friendly nature and good communication skills. Sharing his experience, he mentioned his university life. His nostalgia was how he worked his FYP and how he had to work alone as his partner got severely sick. He also highlighted that not only have engineering knowledge but also have different areas of expertise that helps in making you distinct from other candidates. Be versatile. Be innovative. Be compassionate. Be resilient. Be practical. Be factual. Be realistic, yes, but also be honest about what you do.

Beginning with the experience 1st job, Ms. Falak Naz explained how she came to know that the subject of safety, regulation, and certification was what she can contribute. She got qualification for the Food Safety System Certification 22000 (FSSC 22000) as a trainee. Working at Sindh Food Authority (SFA), she honed her compassion for this field and shared her deeds as a contributor. She highlighted the notable distinctions between Critical Control Points (CCP) and Prerequisite Programmes (PRP). OPRPs are a kind of PRP that, while still controlling a significant hazard, cannot be monitored and controlled the same way a CCP can. She highlighted the works of Global Food Safety Initiative (GFSI) certification. Harmonizer of all the food safety standards internationally. Further in her presentation, the types of non-compliances were also mentioned. Which is minor non-compliance; a minor setback that if ignored will not cause any noticeable damage, major non-compliance; something that could cause a significant failure of your business's intended operations and objectives, critical non-compliance; that renders continued use or intended use of the system either impossible or impractical. She concluded with a Q&A session where shared more knowledge on Food safety in Pakistan.



Freshers' Eve foregrounding launch of SOFE



Summary

After 2 Speaker Sessions held by SOFE, the Official Launch of SOFE was finally held on 22nd January 2022. The Society Launching Ceremony was held alongside the annually held freshman welcoming event. The Launch was hosted and kicked off by President, Aleena Khan, who presented the Society's Vision, Mission, Executives and Team Leads & Members. The Presentation was followed by a short Speech by President, Aleena Khan and Vice President, Hafsa Naveed. Following these, the Chairman of the Food Department, Dr. Zahoor-Ul-Hussain Awan was invited to speak about the initiative of launching the society and provide inspirational and motivational encouragement to students. After the speech, all of the present Faculty were invited along with Dr. Zahoor for the Cake Cutting Ceremony. The launch was put to an end with refreshments and performances by Students, followed by a Dinner.



Effective Weight Loss Strategies: Myths vs Realities

GUEST SPEAKER
Dr. ZUBALA YASIR LUTFI
Assistant Professor
Department Of Food Science & Technology
University Of Karachi

EFFECTIVE WEIGHT LOSS STRATEGIES:
MYTHS VS REALITY

SOCIETY OF FOOD ENGINEERS PRESENTS A SEMINAR TO
LEARN NEW INNOVATIVE WAYS TO SUSTAIN
HEALTH WITH LESS WEIGHT

March 30, 2022 | 11:00 AM

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The poster features a portrait of Dr. Zubala Yasir Lutfi, a woman wearing a grey hijab and a patterned green and white dress. The background is a light orange color with a darker orange vertical bar on the left. Logos for the Society of Food Engineers and the University of Karachi are visible in the top right corner.

The session started at 11:00 am. The initialization of the session was with the Recitation of a few verses from Quran and its translation by Hira Jawaid (BE) then the National Anthem was sung with the utmost regard. Later the host, Umema Afzal (BE) introduced the audience to the session topic and its honourable guest speaker. The seminar was really interesting and informative, the points discussed throughout the session were re-shared below.

The word breakfast meant "break the night's fast", stomach releases acid of about 2.6 pH overnight which damages the stomach lining, resulting in ulcers, that is why it is not advised for an individual to drink any kind of acidic juice early in the morning instead try to shift your habit towards milkshake. Digestive issues are enormously increasing in the world, especially in youth, due to unhealthy or incorrect eating habits. The source of energy is usually provided through 3 different elements: carbohydrates, protein, and fats. Carbohydrates are usually cut off from most diet plans which is incorrect. Carbohydrates are the soul of energy provided to the body. If we do not intake carbohydrates we cannot burn the fats present in our body i.e. by taking a good amount of carbohydrates we can burn a large number of fats. Protein is also an important

element or ingredient for building up one's body. If we follow any diet plan which excludes carbohydrates or protein from our meals it can increase our craving for food which can affect our bodies immensely.

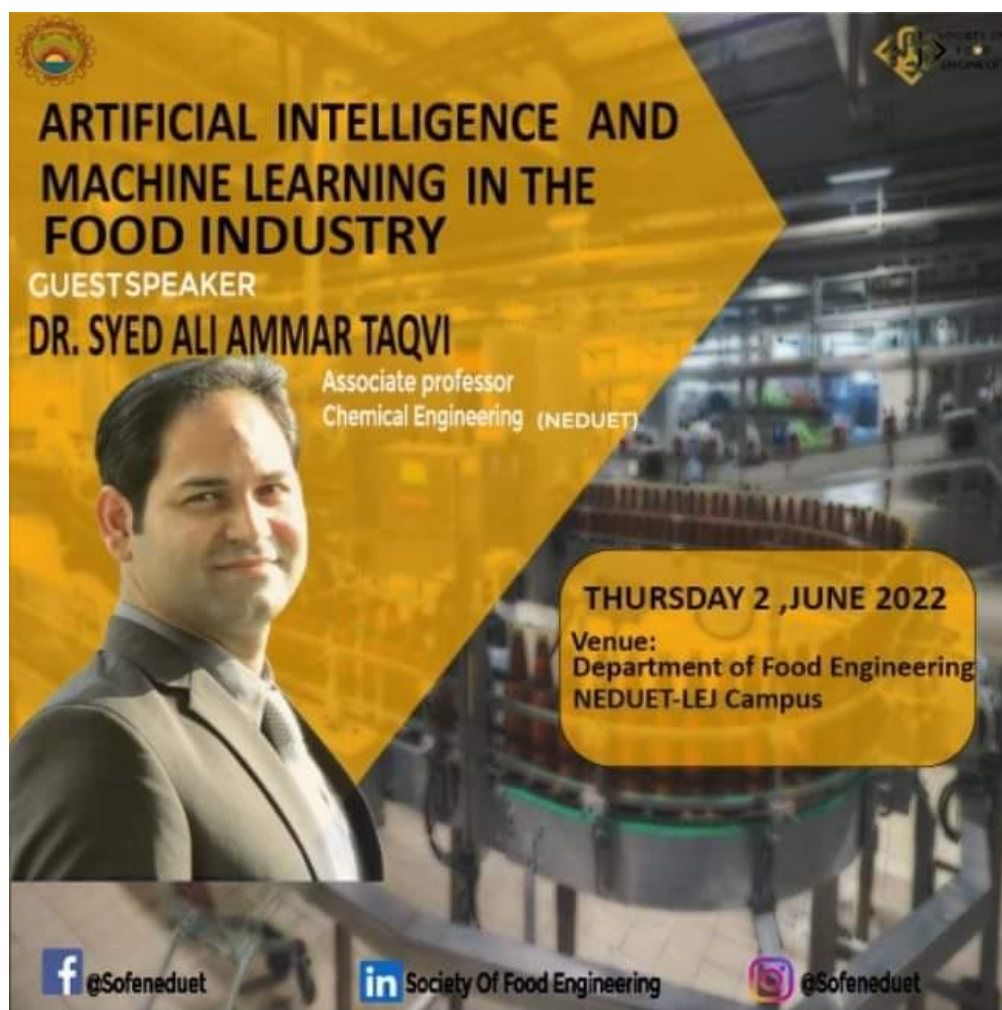
If we discuss 3 meals for a whole day, it generally includes breakfast, lunch, and dinner. It is beneficial to take a good amount of carbohydrates i.e. 60 gm/meal in this you can either use whole wheat flour or you can also use flour by mixing an equal ratio of barley and whole wheat flour. As for protein, you can eat egg, beef, chicken and mutton, the meat portion needs to be lean i.e. with no fat, while in other curries try to use a small quantity of oil in the meal.

The period of 20-35 age is a weight gaining period where after 35-40 weight stops being gained by eating but it shows the effect of obesity or bulkiness due to weight you gained during early stages of your life. This unhealthy dietary habit can cause obesity which is why it needs to be optimized. Unfortunately, people having such habits are facing issues like Blood pressure, heart attack, etc. Bypass is a method that provides another route to the heart for the flow of blood as the affected vein or artery can't be improved. One can drink a mango milkshake which helps in reducing weight except for adding sugar. And either can eat 2 slices of bread or roti is also enough for an average human body because roti has complex sugar and bread counts its classic index which portrays that sugar increases rapidly due to mono and disaccharide. Roti can also be replaced by boiled potato.

There are two types of fat: inner and external fat, inner fat is more dangerous than external one and is found by measuring cholesterol, B.P., heart issues, etc. Low carbohydrate foodstuff should be ingested at the time of dinner because of low working at night. Similarly, Milk consumption at night is beneficial for healthy people but not for people suffering from obesity. The session ended by 12:15 pm, and post-session the speaker was handed a souvenir present by Miss Aisha and Sir Jawaad Ahmed. It was overall a very fruitful seminar.



Seminar on Artificial Intelligence



SOFE arranged another informational seminar to facilitate the students with great insight into Artificial Intelligence and Machine Learning.

Dr Syed Ali Ammar Taqvi, Associate Professor of the Chemical Engineering Department at NEDUET joined us and shared his extensive knowledge. The event was on Thursday 2nd June 2022 at the NED LEJ campus at 11 am. Students of the second year, third year and final year were advised to attend this session.

The session highlighted the importance of machine learning and artificial intelligence that helps industries to integrate data, analyze it, and generate deep insights and predictions that become beneficial for driving better decision-making across the board. The activity was also arranged on the Kahoot app related to basic knowledge of the food industry and artificial intelligence.

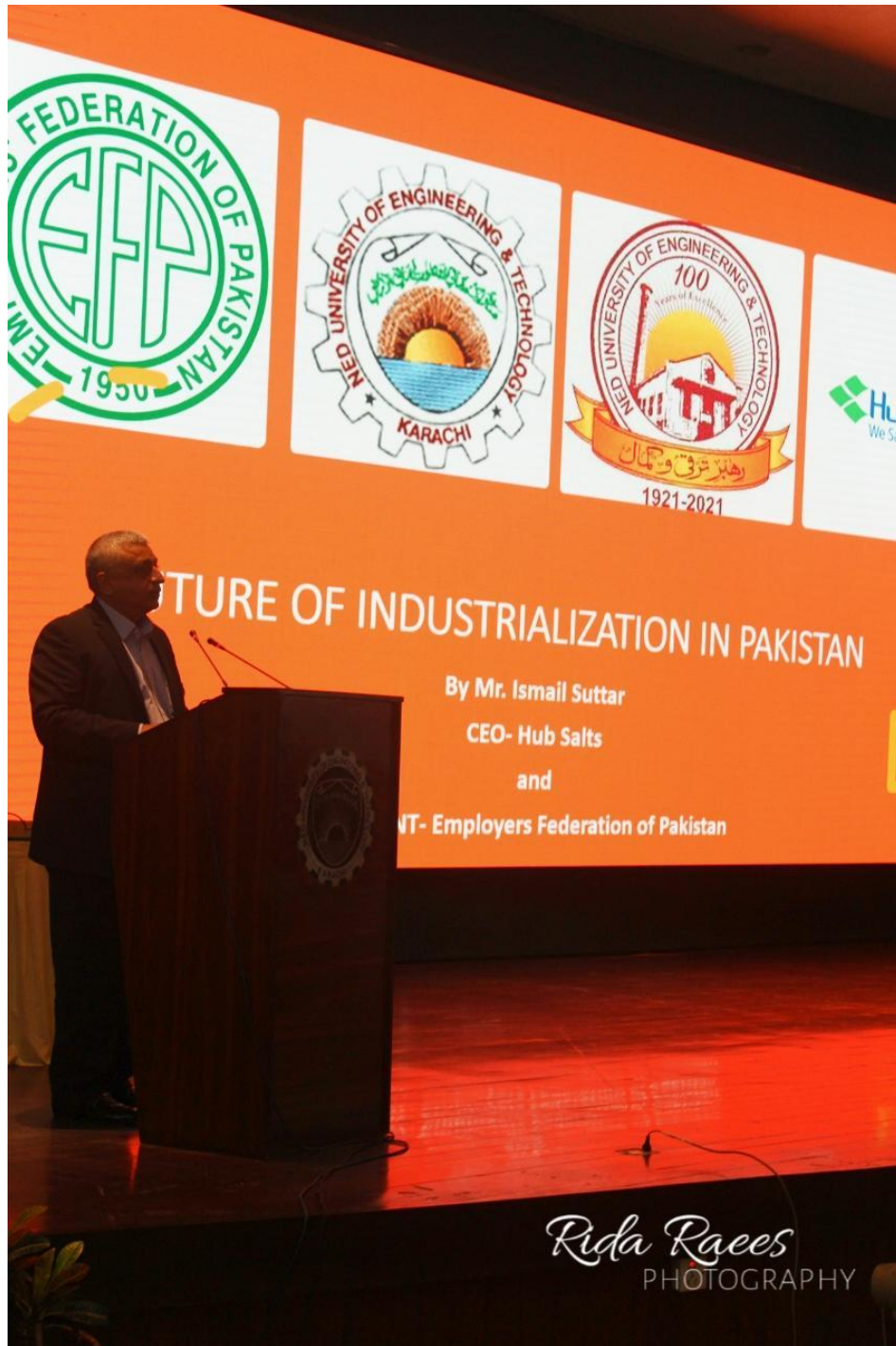
Seminar on the Future of Industrialization in Pakistan

A seminar was organized by the Department of Food Engineering on Tuesday, June 7, 2022, at 2:30 pm sharp at Syed Mahmood Alam Auditorium. The topic of the seminar was the Future of Industrialization in Pakistan, purposely arranged to provide information to undergraduate students about the advancement of materials, technology, and work within the sector of industrialization. Many students as volunteers from the department were appointed to look after the arrangement of the event. The very own chairperson of the Food department was present there to host the honourable guests; Pro Vice-chancellor of NEDUET, chairpersons of the petrochemical department, and chemical department as well.

The event began with the commencement of our National Anthem, and then the guest speaker Mr. Ismail Sattar, the CEO of Hub Salt was called upon the stage to share his journey within his industry. He provided us with knowledge about how this industry was developed and continuously improved every day. Moreover, he further shared his struggles and hurdles the company had to go through and what major troubleshoots were applied.

The seminar left a good stain on the understanding related to progressive industries among the students and mainly provided them with the idea of how to groom themselves in their skills and further avail opportunities within the field of engineering.







Seminar on Professional Development

SOCIETY OF FOOD ENGINEERS

PROFESSIONAL DEVELOPMENT
SEMINAR

Let's register to become professional candidates and improve ourselves to become ideal candidates for an organization

SPEAKER
AHMER MIRZA

CO-SPEAKERS
RUTABA MUGHAL
SHAHWAR SHAHID
SAMEEL SHAHID

28
OCTOBER
2022

10 AM TO 12 PM

GET REGISTERED

LINK IS HERE

<https://forms.gle/invugywNf3GgU3p87>

DISCUSSION TOPICS

- Preparation Required for professional life
- How to be an ideal candidate for any organization
- Tips for hiring in a dream organization
- Importance of certification in professional careers

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The event started with the recitation of the Quran by Anas Khan followed by the national anthem. The hosting was carried out by Maryam Irfan. The respected speakers were introduced and the event continued.

SPEAKERS:

1- **Ahmer Mirza**

Designation: Head Training & Advisory

Sector: ISO Expert, Certified Trainer & Auditor (QMS, EMS, OHSMS, ISMS, BCMS, FSMS, HACCP & Social Standard)

Role: Seminar Facilitator

2- **Rutaba Mughal**

Designation: Manager Training & Audit

Sector: Food Technologist (International Certified)

Role: Seminar Co-facilitator

3- **Shahwar Shahid**

Designation: Training Need Assessor

Sector: Food Technologist (International Certified Trainer)

Role: Seminar Co-facilitator

4- **Sameel Shahid**

Designation: Training Need Assessor

Sector: Business (International Certified Trainer)

Role: Seminar Co-facilitator

Discussion Topics Followed:

- Preparation required for professional life.
- How to be an ideal candidate for any organization.
- Tips for hiring in a dream organization.
- Importance of certification in professional career.
- Question & Answer session.

Important Points Related to Discussion:

- Search your 'why'. Why do you want to become, what are you studying to be? When you make your WHY clear, it will make your goal appear clear as the day in front of you.
- Keep searching and making a list of what is your dream industry or job that you would like to pursue after graduation.
- Build competence in yourself, it can be regarding your education, experience, certification of your field-related courses, or training.
- Be an effective communicator so that you can express your ideas, your true self, your knowledge and your intelligence.

- you should be a problem solver, a team player, and a self-learner. These qualities make you shine in the crowd.
- Several tips were also discussed on how to make your resume more attractive.
- an activity was also held and the participants were gifted with notepads.



Seminar on Supply Chain Management in Changing Industry Dynamics

The Department of Food Engineering arranged an enlightening session on Supply Chain Management in Changing Industry dynamics. The event was held at NED main Auditorium on 31st October 2022 between 2:30 pm to 4:00 pm.

COO of Rupali Foods and Former Supply Chain director of Unilever Sri Lanka /Pakistan, Mr Noman A. Lufti was the guest speaker for this event.

The event started with a recitation of the Quran and Miss Zarmeen Khan hosted the event.

The event covered basic knowledge related to the food industry, supply chain integrated models, digital intervention in supply chain operation, planning and Management of supply chain and the challenges faced by the supply chain. The seminar ended with a Q&A session and the guest speaker was presented with a token of gratitude lastly, group photos were taken.



