

Modeling in Food Engineering. Governing Principles of Mathematical Modeling. Modeling of Water Absorption in Chick Peas during Soaking. Mathematical Modeling in Foods: Review. **Review of Research Advances in Food Engineering.** Role of Encapsulation in Food and Nutrition. Food Packaging Technologies. **Role of Food Engineering in Human Health.** Application of Probiotic and Prebiotic for Human Health. Functional Food, Nutraceuticals and Human Health. Phytochemicals, Functional Food and Nutraceuticals for Oral Cancer Chemo-prevention. Food Engineering: Aromatic and Medicinal Plants. **Emerging Issues and Applications in Food Engineering.** Three-Dimensional Printing of Food. Structuring Edible Oil Using Food Grade Oleogelators. Extraction Technology for Rice Volatile Aroma Compounds. Non-thermal Process: Pulsed Electric Fields, Pulsed Light, High Hydrostatic Pressure and Ionizing Radiation. Biosensors in Food Engineering. Milk Pasteurization by Microwave.