

Exploring Recent Advancements and Its Application in the Field of Food Chemistry

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The study of chemistry probably dates from the first millennium AD and the route to modern food chemistry can be traced through the alchemist philosophies of medieval China, India and Europe, although it took about a thousand years for chemistry to grow into a coherent and inclusive discipline. The marriage of chemistry and biology led to many progeny, including agricultural chemistry, biological chemistry, food chemistry, industrial chemistry and pharmaceutical chemistry.

[Food Chemistry](#) is an overview of chemistry related to [food sciences](#), such as food analysis, microbiology, nutrition, and food engineering etc. Food chemistry deals with food and Sustenance. Now there are some emerging new trends in college education. There is increasing emphasis on improving learning and teaching (L&T) quality, measuring student based learning outcomes, and improving core competencies. Teaching loads for most faculties are increasing. All this points to a need for better efficiency. Perhaps through improved study skills, better teaching methods, and increased distance learning. After decades of teaching food chemistry it is noticeable that these trends bring with them constraints and challenges for the students, Researchers, Industrialists.

Why to Attend this Conference?

Educational opportunities:

No matter how experienced you are at your business, everyone can learn. Working in research projects or business venture one can often be isolating and without exposure to a variety of points of view, we can miss new ideas and trends that can impact future results. The educational aspect this conference can expose you to new ways of conducting your business and help you discover how to be more productive.

Networking with peers:

[Food Chemistry 2020](#) conference will provide a great opportunity to network. Often competitors from other regions of the country can become valuable resources for referrals and best-practices. Avoiding peers for fear of others discovering your competitive advantage can actually limit your own success. Collaboration is the way to approach networking. While there are those whose intentions can be suspect, most people can help each

other uncover ideas and spark inspiration when they get to know each other on a personal level.

Expand your Business:

[Food Chemistry 2020](#) is a place where you can learn more about the current business climate. Discovering innovative products and services for your business is necessary to stay competitive in today's fast-paced world. Plus, these vendors who sell to your industry fully grasp what is happening inside your competition. Invest time with the sponsors at the event and turn them into your friends and allies.

Position yourself as an expert.

When you are active in your research and industry, you can develop a reputation as an expert to your peers and your clients. Those who are engaged over the long term are often asked to speak at the events and to write articles for their publications. Like it or not, others like to associate with the experts in any field. Clients feel good about doing business with those that are celebrated by their peers. If your strategy is to be the best-kept secret in your business community and research area, you will be missing a valuable opportunity.

Benefits of Food Chemistry 2020 conference

- Learn about the latest research in your field
- Grow as a researcher and presenter
- Obtain feedback on your research
- Meet and get to know your peers
- Gain visibility in your field
- Share your research findings with others in your field
- Regroup and rethink
- Stay on top of trends and topics
- Promote Creativity & Innovation in business field