



FoodSci Quest 2024

Date 23rd August 2024

Place Mihilaka Madura, BMICH

Time 1.30 to 5.30 pm

1. Introduction

The Institute of Food Science and Technology Sri Lanka, in collaboration with the Sri Lanka Food Processors Association, is organizing FoodSci Quest 2024 in parallel to the Pro Food Pro Pack Exhibition 2024. FoodSci Quest 2024 is a question-and-answer competition designed for undergraduate students pursuing degrees in Food Science, Food Technology, and Human Nutrition at both state and private universities/Institutes in Sri Lanka. The competition will feature questions covering topics in the field of Food Science and Technology at the undergraduate level.

Individual students are required to register for the competition by completing the application available on the IFSTSL website. Participants will compete individually in FoodSci Quest 2024, testing their knowledge and quick recall abilities. This competition aims to recognize the intellectual achievements of undergraduate students in the field of Food Science and Technology by testing their knowledge, critical thinking, and ability to apply their knowledge to practical situations.

2. Objectives

2.1 To encourage student participation in national-level competitions

2.2 To provide a platform for friendly competition that facilitates meaningful interaction and collaboration among undergraduate students from various universities in Sri Lanka who are enrolled in Food Science and Technology programs

2.3 To enhance students' knowledge and industrial application skills in the fields of Food Science and Technology

3. Focus areas for questions

3.1 Basic food sciences: includes the biochemical, chemical, physical and microbiological aspects of food, food analysis, sensory sciences, dispersed systems, functional properties of proteins, carbohydrates and lipids, minerals, vitamins, food additives, chemistry and functional properties of enzymes in foods, food contaminants, foodborne pathogens.

3.2 Food processing and preservation technology: modern techniques in food manufacturing, packaging, and storage. Chemical preservation, fermentation, thermal processing, low and high temperature preservation, dehydration, osmotic dehydration, membrane concentration, evaporation, smoking, food irradiation, microwave heating, Unit operations, machinery, advancements in food processing equipment, sustainable practices, food quality testing,

3.3 Food and human nutrition: includes the principles of nutrition, dietary guidelines, and nutritional therapy, macro and micronutrients, dietary fibre, nutrition requirements in life cycle, nutrition-related health issues.

3.4 Food safety and quality management: includes regulations, standards, and practices ensuring food safety and quality from farm to table, HACCP, GMP, ISO 22000:2018, BRC standards, FSSC 22000 and food safety management systems, regulations on labelling and packaging, Codex Alimentarius

3.5 Innovations in food sciences - Highlighting recent research, technological innovations, and emerging trends in the food industry. plant-based foods, genetically modified organisms (GMOs), and novel food ingredients, functional foods and nutraceuticals

4. Eligibility

4.1 Contestants shall be undergraduate students from state and private universities in Sri Lanka, pursuing degrees in Food Science, Food Technology, and Food and Nutrition.

- 4.3 Contestants shall be nominated by the relevant Department of Food Science and Technology or the Faculty of their respective University.
- 4.4 A maximum four (04) students are allowed from each University.
- 4.5 Contestant needs to be registered to the competition by submitting the duly filled and signed application form
- 4.6 Each contestant must be one of the following to qualify;
- a. A final year student enrolled in Food Science, Food Technology, or Food and Nutrition programme at the a university they represent
 - b. Students graduating within the academic year 2024 or Year 3 students who will be moving up to their final year.
- 4.7 All participants must register before the deadline and pay LKR 500.00 to qualify for the competition.
- 4.8 Student members of IFSTSL are exempt from payment but must register before the deadline to qualify for the competition.

5. Prizes

There will be individual medals as such Gold, Silver and Bronze for the best performers, and all participants will be awarded certificate of participation in FoodSci Quest 2024.

6. Structure of the FoodSci Quest 2024

- 6.1 Contestants compete individually.
- 6.2 All registered and qualified contestants are required to face one or several rounds of questions, culminating in the selection of six (06) finalists for the FoodSci Quest 2024 competition.
- 6.3 Each round will have progressively shorter time limits, with contestants having one attempt to answer each question. The rules for the question rounds are as follows:

Round Number	Contestants' category	Time and attempt
Round 1	All registered & qualified contestants	30 seconds; one attempt
Round 2	Successful contestants from Round 1	20 seconds; one attempt
Round 3	Successful contestants from Round 2	15 seconds; one attempt
Round 4	Successful contestants from Round 3	15 seconds; one attempt
Round 5	Successful contestants from Round 4	15 seconds; one attempt

6.4 There shall be more than five rounds of questions if necessary, until 6 contestants will be selected for the final round.

6.5 Each of final contestant will get seven (07) questions progressing to limitations of time and attempts to answer.

6.6 Each final contestant will progress to the next question in line depending on the correct answer given within the stipulated time and number of attempts as follows;

Question Number	Time to answer	Number of attempts
1 & 2	60 seconds	2 attempts
3 & 4	30 seconds	1 attempt
5 & 6	30 seconds	1 attempt
7	20 seconds	1 attempt

6.7 If a tie occurs at the end of the competition, a tiebreaker round will be conducted where competitors will answer questions based on the rules outlined for question number 7.