Tuesday Talk

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PRASANTA CHANDRA MAHALANOBIS MAHAVIDYALAYA, KOLKATA

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TIME: 1:30 P.M.
VENUE: TEACHERS' ROOM
MODERATOR:DR.TRISHA MAITRA

"Plagiarism and Academic Integrity"

Dr. Soumen Mondal
Librarian

"Food extrusion technology: A Revolution in the Food processing industry"

Dr. Priyadarshini Chakraborty
State Aided College Teacher
Department of Food & Nutrition

TUESDAY TALK_September, 2024

Plagiarism and Academic Integrity

Presented by **Dr. Soumen Mondal,** *Librarian*

Prasanta Chandra Mahalanobis Mahavidyalaya

Abstract

Plagiarism is the act of presenting someone else's work, ideas, words, or research as one's own without giving appropriate credit. It is a serious ethical violation in academic and professional contexts. For instance, if a student copies a paragraph from an online article into their assignment without quoting or citing the source, this constitutes plagiarism. Even paraphrasing someone else's work without proper attribution can be considered a form of plagiarism.

There are several types of plagiarism. Direct plagiarism involves copying text verbatim without quotation or citation. Self-plagiarism occurs when individuals reuse their own previously submitted work without permission or acknowledgment. Mosaic plagiarism, also known as patchwriting, happens when someone borrows phrases from multiple sources and weaves them into their work without proper attribution. Accidental plagiarism arises when a person unintentionally fails to cite sources correctly. Paraphrasing plagiarism involves rewording another's ideas without acknowledgment, while source-based plagiarism involves citing incorrect, non-existent, or fabricated references.

Students and researchers may plagiarize for various reasons. These include lack of time, poor time management, pressure to achieve high grades or publish work, limited understanding of citation rules, fear of failure, or difficulty in expressing complex ideas in their own words. In some cases, cultural differences in understanding intellectual property rights may also play a role.

Academic integrity refers to the commitment to honesty, trust, fairness, respect, and responsibility in all scholarly endeavors. These five fundamental values help ensure that academic work is authentic and credible. Honesty entails being truthful in research and assignments. Trust fosters confidence among students, faculty, and institutions. Fairness ensures equal treatment and unbiased evaluation. Respect involves valuing the contributions of others, and

responsibility includes being accountable for one's actions and adhering to ethical standards.

Maintaining academic integrity is essential for upholding the credibility of educational institutions, fostering genuine learning, ensuring fair assessments, and supporting a culture of innovation. It is also vital for safeguarding the reputation of students and researchers in their academic and professional careers.

To promote academic integrity, institutions can develop structured programs that include clear policies on plagiarism, awareness campaigns, academic writing workshops, citation and referencing training, and support systems such as writing centers. Educating students and faculty about the importance of originality and ethical practices is key to cultivating a culture of integrity.

Avoiding plagiarism involves several practices. Students and researchers should familiarize themselves with citation styles such as APA, MLA, or Chicago, use quotation marks for direct quotes, paraphrase properly while citing sources, and maintain detailed research notes. Consulting instructors or writing support services can also help clarify doubts about referencing.

Technology can aid in plagiarism detection. Similarity checking software such as Turnitin, Urkund (Ouriginal), Ithenticate are widely used to detect similarities in submitted texts by comparing them with extensive databases. These tools generate similarity reports that highlight matched content and help users identify potential issues.

However, plagiarism checkers have limitations. They may not detect poorly paraphrased content or content copied from offline, unclear, or unpublished sources. Some tools might not recognize self-plagiarism unless institutional records are included in their database. Additionally, deliberate manipulation of text, such as inserting hidden characters, may bypass detection. Therefore, human review remains essential for accurate assessment.

In India, the University Grants Commission (UGC) has established regulations. These regulations classify plagiarism into four levels based on the percentage of similarity detected. Penalties range from resubmission of work to cancellation of registration or withdrawal of degrees. The UGC mandates plagiarism checks for all theses and dissertations and emphasizes the importance of training and preventive education.

In conclusion, plagiarism undermines academic and personal integrity. Upholding academic integrity is not only a matter of policy but a personal and institutional commitment to ethical scholarship. By understanding plagiarism, applying proper research and writing practices, and making use of available

tools and guidelines, individuals can contribute to a responsible and trustworthy academic environment.
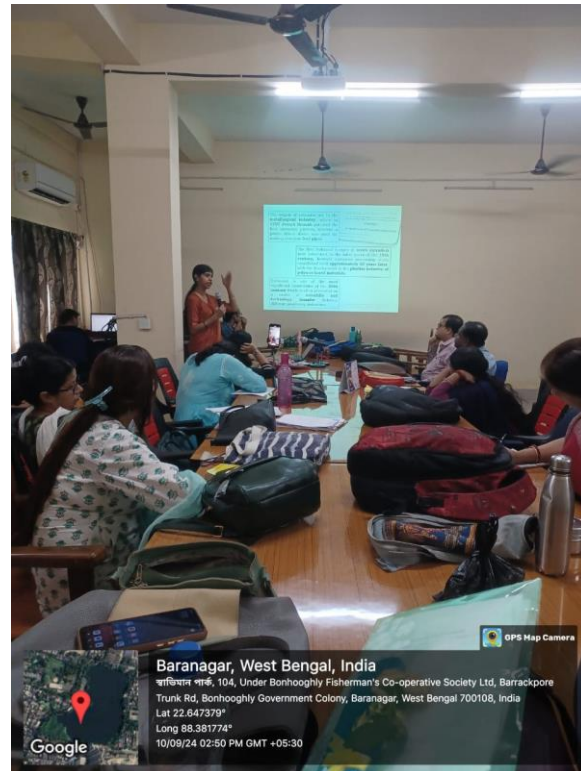

Speaker

Food extrusion technology:A Revolution in the Food processing industry

*Presented by **Dr. Priyadarshini Chakraborty**, SACT – 1, Department of Food and Nutrition, Prasanta Chandra Mahalanobis Mahavidyalaya*

Abstract

This discussion mainly focuses on the revolutionary changes brought about by introduction of extrusion technology in the food processing industry. Extrusion technology was first adopted in the metallurgical industry, where in 1797 Joseph Bramah was the first to patent its use, wherein a piston driven device was used for making seamless lead pipes. Thereafter in the 19th century it was used in the plastic polymer industries. In the meantime after various experiments and trials it was finally adopted by the food processing sector for production of snacks using corn grits in 1940. After that there was no looking back, as this innovative technology proved out to be a remarkable tool for production of versatile food products. Food extrusion technology is a versatile food processing technology that involves processing of flour (s) or set of ingredients by forcing it through an opening consisting of a die that gives various shapes and then is cut into specified sizes with a help of a blade. An extruder is a device to shape, by forcing material through a specially designed opening. There are two types of extruder based on the nature of screw. Single screw extruder contains a single screw within a metal barrel and twin-screw extruder is composed of two screws that rotate either in parallel or anti-parallel direction inside a single barrel. Based on mode of operation extrusion can be of two types namely cold extrusion and hot extrusion. The former uses ambient temperature and is a preferred method for production of sausages, pasta, fish paste and surimi whereas the latter one operates at high temperature (above 100 ^{o} C) and is used for production of expanded snacks, textured vegetable proteins, breakfast cereals and pet foods. Extrusion offers a wide range of benefits that includes versatility, low costs, high production yields, good quality products, no effluents, increased shelf-life and convenience.

Speaker