



**5.Ongoing research and development programs in the area of Food and Nutrition :( Please list the major areas by priority and include the timing period of each R&D program)**

**a. Project title:** Evolving an improved model of hybrid Solar Box cooker, assessing the performance ability and determining the nutritive value of foods cooked in it.

**Funding agency:** Ministry of Non- conventional energy sources, Govt. of. India

**Fund sanctioned:** Rs. 10,84,000

**Duration:** 1<sup>st</sup> April 2001- 30<sup>th</sup> April 2003.

The objectives of the project are to fabricate a new model of hybrid solar box cooker, assess the performance ability of the newly fabricated model and determine the nutritive value of selected foods commonly consumed in South India and compare it with conventional methods of cooking. During the first phase of the study, a new model of hybrid solar cooker had been developed by improving the efficacy of the existing model. Its performance ability was assessed by conducting quality tests and cooking experiments. During phase II, acceptability of 50 foods cooked in the new solar cooker was assessed. The nutritive value of the selected foods are being analyzed in terms of proximate composition, selected vitamins and minerals and compared with that of conventional methods. It is also proposed to document the findings of the study in

terms of publications of booklets on nutritive value of solar cooked foods and recipe book for solar cooking.

**b. Project title:** Commercialization of Soy Protein Isolate based supplementary foods

**Funding agency:** American Soy Bean Association

**Funds sanctioned :** Rs. 48,840/month

**Duration:** 1<sup>st</sup> October 2001-31<sup>st</sup> July 2003

The objective of the project is to identify potential customers/ retail shopkeepers/ hospitals/institutions and sell the soy protein isolate based supplementary food. Production unit established, ingredients procured, SPI based supplementary food prepared and sold on day-to-day basis.

**c. Area of research for M.Sc , M.Phil and PhD programmes:**

- i. Development and evaluation of value added food products.
- ii. Development and evaluation of antioxidant rich food mixes.
- iii. Availability of micronutrients in processed foods.
- iv. Development and evaluation of pregame meal, novel protein foods and infant foods- ARF.
- v. Studies on therapeutic foods
- vi. Studies on extruded foods
- vii. Shelf – life and acceptability studies on fruits and vegetables.
- viii. Other areas of Food Science , Nutrition and Dietetics

**6. Ongoing/ existing training/ human resources development activities ( Graduate / Undergraduate/ Short term courses etc.) in the area of Food and Nutrition**

**Undergraduates:**

Undergraduate students conduct nutrition education programmes for the urban dwellers through National Service Scheme as part of their academic curriculum (weekly basis).

**Postgraduates:**

As a part of their main subject paper and part of community oriented activities, nutrition education is imparted to the rural as well as urban slum dwellers (weekly basis).

**Training programmes:**

As a part of academic requirements for the university teachers, UGC refresher courses are conducted every year for a period of 28 days.

**\*\*\*6.Short-term courses and number trained since the year 2000**

<b>Course Content</b>	<b>Duration of the training (in days)</b>	<b>Human resources (in terms of candidates benefited)</b>
Bakery technicians	12	13
	7	6
	14	10
	2	45
Total	35 days	74
Nutritious meal preparation	5	15
	5	11
Total	10 days	26
Processing of spices	3	46
Preparation of value added products using soy	5	10
	5	27
Total	10 days	37
Processing of fruits and	10	7

vegetables		
Preparation of instant mixes	5	15
Nutritious fast food preparation	5	6
Quantity cooking	5	6
	5	8
Total	10 days	14
Production and preparation with mushroom	15	18
	3	6
Total	18	24
Preparation of tomato products	2	4
	4	6
Total	6	10
Preparation of value added dairy products	5	27

**7. Academic staff profile in the area of Food and Nutrition:**

<b>Department / Discipline</b>	<b>Ph.D</b>		<b>Masters</b>	
	<b>Specialization</b>	<b>Number</b>	<b>Specialization</b>	<b>Number</b>
Foods and Nutrition	Food Science and nutrition	5	Food Science and Nutrition	3
			Statistics	1
			Food Service Management and Dietetics	1
Food Service Management and Dietetics	Food Science and Nutrition	5	Food Science and Nutrition	3
	Food Service Management and Dietetics	2		
Family and Community Science	Food Science and Nutrition	3	Food Science and Nutrition	1