

Profile for CASNA Programme

- Name of institution** : **Department of Foods and Nutrition**
Lady Irwin College
Sikandra Road
New Delhi –110001
(telefax – 91- 11- 23358777, 23711222)
- Country** : India
- Name of Director** : Dr Satinder Bajaj
- Coordinator's Name** : Dr Anupa Siddhu
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Ongoing Research And Development Programs (in the area of food and nutrition):

1. WHO Biennium Project- Determinants of healthy eating in young girls attending College and promoting healthy lifestyles in them.
2. Ministry of Food Processing, Govt of India- Technology Development for Commercialization of ready to eat Indian foods.
3. University Grants Commission/ DSA- New Food Product Development, Nutrient analysis.
4. Nutrition Counseling prototype development, CD Rom, print materials and other IEC materials for disseminating Knowledge.

Ongoing / Existing Training / Human Resource Development Activities:

1. Regional Training Program on Foods & Nutrition Planning. Institute of Human Nutrition and Food, College of Human Ecology, University of Philippines, Los Banos. In cooperation with Netherlands Development Administration Kingdom of the Netherlands, FAO, UN.
2. Distance Learning Program in Nutrition & Health Education
3. Reading Material for IGNOU Post Graduate Dietetics Program

[1] Training for graduates

Graduates in Foods & Nutrition specialize in three areas

Course A- Human Nutrition
Course B- Institution Management and Dietetics
Course C- Food Science

The graduate program length is **two years**:

First Year (common to all three courses)- Subjects taught are- Biochemistry, Physiology, Biostatistics and Research Methods, Methods of Investigation in Nutrition, Human Nutrition Requirements, Food Microbiology, Principles of Food Science.

Second Year- Subjects taught are-

Course A- Human Nutrition- Advanced Human Nutrition, Problems of Human Nutrition, Community Nutrition, Dissertation and Seminar.

Course B- Institution Management and Dietetics- Therapeutic Nutrition, Institutional Food Administration, Public Health Nutrition, Dissertation with internship report and Seminar.

Course C- Food Science- Advanced Food Science, Food Processing, Microbiology of Food Processing, Dissertation with industrial training report and Seminar.

[2] Training for Undergraduates

Undergraduate program is three years and very broad based imparting entrepreneurial and communication skills. They study nutrition under **two** different programs like BSc (General) and BSc (Honours) covering nutrition subject's like-

BSc (General)- Hygiene and Physiology, Food Science, Biochemistry, Nutrition and Dietetics and Community Nutrition.

BSc (Honours)- Hygiene and Physiology, Foods and Nutrition, Food Science, Biochemistry, Nutrition for the Family and Community Nutrition.

[3] Training for Postgraduate Diploma in Dietetics and Public Health Nutrition

This PG diploma is for only one year. Subjects taught are-Biochemistry, Nutrition, Applied Physiology, Food Microbiology, Institutional Food, Therapeutic Nutrition, Public Health Nutrition, field trip and Seminar. It follows with 3-mth hospital internship.

Academic Staff Profile in the area of Foods And Nutrition

PhD: 13 faculty with specialization in- Foods and Nutrition (9); Biochemistry (3); Food Science (1)

MSc: 5 faculty with specialization in- Foods and Nutrition (2); Institutional Management and Dietetics(2); Food Technology (1)

International Linkages/ Exposure in Training/ Human Resources Training in past 5 years

1. Regional Training Program on Foods & Nutrition Planning. Institute of Human Nutrition and Food, College of Human Ecology, University of Philippines, Los Banos. In cooperation with Netherlands Development Administration Kingdom of the Netherlands, FAO , UN.
2. Study Abroad Program- Michigan State University, Philippines.
3. Student placement - industry, hospital, CARE, NIPPCD, CFTRI
4. Distance Learning Program in Nutrition & Health Education at Lady Irwin College.
5. Reading Material for IGNOU Post Graduate Dietetics Program
6. Three Manuals by faculty to facilitate teaching -Basic Food Preparation, Diet Planning and Procedures in Biochemistry.
7. Slum women and Street Children- Empowerment through entrepreneurial skills and nutrition education.
8. NGO, multinational companies, other colleges and school- community outreach programs.
9. Interface with Food Industries