

**PROFORMA FOR SURVEY FOR CAPACITY BUILDING IN THE AREA OF FOOD
AND NUTRITION IN ASIA**

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5. On-going Research and Development Programs in the Area of Food and Nutrition:
(Please list the major areas by priority and include timing period of each R&D program)

Nutritional Assessment and Monitoring	<p>This program involves the periodic nationwide nutrition surveys to assess the food intake of the population and determine the types and magnitude of nutrition problems and their causes in terms of dietary, anthropometric, biochemical, clinical (and recently psycho-social) parameters.</p> <p>The survey on the updating of nutritional status of Filipino children is conducted every 2 years, while the nationwide surveys, every five years.</p>
Food Science and Technology	<p>This program covers development and improvement of food products in terms of nutritional value, sensory acceptability, packaging and shelf-life with economic returns from domestic and export markets; process feasibility studies; laboratory analysis for composition of foods, i.e. nutrients, microbial pathogens, chemical toxins, contaminants and other deleterious factors in foods; analytical quality assurance systems; studies on food and nutritional management in homes and institutions; development of food/nutrition guides and tools for dietary management; and design and testing of food safety systems/models.</p> <p>The R&D projects under this program usually takes a year (or two) to complete while the other, are continuing, e.g. food analysis.</p>

**Nutrition Science
Technology**

This program covers studies oriented to clinical nutrition, nutrition intervention and policy, nutritional biochemistry, and nutrition anthropology and education.
The R&D projects under this program usually takes a year to complete.

6. On-going / Existing Training / Human Resources Development Activities (e.g. Graduate / Undergraduate / Short term courses) in the area of Food and Nutrition: **Please see Annex “A”**
7. Academic Staff Profile in the Area of Food and Nutrition:

Department/ Discipline	Ph.D.		Masters	
	Specialization	No.	Specialization	No.
Food and Nutrition Research Institute	Nutrition	2	Food & Nutrition Planning	5
	Biochemistry	1	Chemistry	2
	Food Science and Technology	1	Community Nutrition	7
	Food Science	1	Nutrition	2
	Development Communication	1	Public Health	8
			Food Science and Technology	1
			Applied Nutrition	5
			Food Science	2
			Physiology	1
			Epidemiology	1
			Statistics	4
			Human Nutrition	1
			Food and Nutrition	1
			Applied Science in Food Technology	1
			Development Communication	2
			Library Science and Public Health Education	1
		Engineering (Post Harvest Technology)	1	
	Total	6		45