



**TWENTY-FOURTH ANNUAL REPORT OF
CENTRE FOR ADVANCED FACULTY TRAINING
IN HOME SCIENCE
(APRIL 2018 – MARCH 2019)**



Submitted by

Dr. K. UMA MAHESWARI
DIRECTOR CAFT - HOME SCIENCE

**POST GRADUATE & RESEARCH CENTRE
FACULTY OF HOME SCIENCE
PROFESSOR JAYASHANKAR TELANGANA STATE AGRICULTURAL UNIVERSITY
RAJENDRANAGAR, HYDERABAD – 500 030**

**TWENTY-FOURTH ANNUAL REPORT OF
CENTRE FOR ADVANCED FACULTY TRAINING
IN HOME SCIENCE
(APRIL 2018 – MARCH 2019)**



Submitted by

DR.K.UMA MAHESWARI

DIRECTOR CAFT - HOME SCIENCE



**POST GRADUATE & RESEARCH CENTRE
FACULTY OF HOME SCIENCE
PROFESSOR JAYASHANKAR TELANGANA STATE AGRICULTURAL UNIVERSITY
RAJENDRANAGAR: HYDERABAD – 500 030**

**TWENTY-FOURTH ANNUAL REPORT OF
CENTRE FOR ADVANCED FACULTY TRAINING
FOR THE YEAR 2018-2019**

1. Project Title : Centre of Advanced Faculty Training.
2. Sanction No. : Proc. No. 37735/H.Sc/A1/94,
Date: 22-9-95 of APAU
3. Report Period : April 2018 – March 2019.
Report No. : XXIV
4. Date of Start : 02-11-1995
5. A) Name of Institute/Station : Professor Jayashankar Telangana State Agricultural
University Rajendranagar, Hyderabad
B) Division/Department/
Section : Centre for Advanced Faculty Training
Post Graduate & Research Centre,
Faculty of Home Science,
Rajendranagar, Hyderabad – 500 030
6. Technical Programme
a) Technical Programme as approved for the scheme: Appendix – I (Enclosed)
b) Technical Programme for the next plan period: Submitted for Approval in the year
2019-20 (Appendix II enclosed)
7. Technical Personnel employed

Contractual Personal	Date of engaged	Date of leaving
1. Computer Operator / J.A.C.T @ Rs. 10733/- Consolidated pay	01.04.2018	31.03.2019

8. Total outlay : Rs. 1,87,61,845.70

<i>S No</i>	<i>Year</i>	<i>Budget sanctioned (Rs)</i>
<i>1</i>	<i>1995-96</i>	<i>4, 56,219-20</i>
<i>2</i>	<i>1996-97</i>	<i>9, 61,192-20</i>
<i>3</i>	<i>1997-98</i>	<i>12, 01,649-20</i>
<i>4</i>	<i>1998-1999</i>	<i>9, 10,103-40</i>
<i>5</i>	<i>1999-2000</i>	<i>4, 86,691-75</i>
<i>6</i>	<i>2000-2001</i>	<i>7, 03,771-30</i>
<i>7</i>	<i>2001-2002</i>	<i>5, 28,023-90</i>
<i>8</i>	<i>2002-2003</i>	<i>5, 14,463-75</i>
<i>9</i>	<i>2003-2004</i>	<i>6, 32,489-00</i>
<i>10</i>	<i>2004-2005</i>	<i>4, 75,996-00</i>
<i>11</i>	<i>2005-2006</i>	<i>6, 45,016-00</i>
<i>12</i>	<i>2006-2007</i>	<i>6, 79,644-00</i>
<i>13</i>	<i>2007-2008</i>	<i>5, 06,987-00</i>
<i>14</i>	<i>2008-2009</i>	<i>7, 77,737-00</i>
<i>15</i>	<i>2009-2010</i>	<i>4, 33,989-00</i>
<i>16</i>	<i>2010-2011</i>	<i>5, 26,084-00</i>
<i>17</i>	<i>2011-2012</i>	<i>10, 27,806-00</i>
<i>18</i>	<i>2012-2013</i>	<i>9, 44,662-00</i>
<i>19</i>	<i>2013-2014</i>	<i>9, 57,426-00</i>
<i>20</i>	<i>2014-2015</i>	<i>13, 59,824-00</i>
<i>21</i>	<i>2015-2016</i>	<i>8, 49,234-00</i>
<i>22</i>	<i>2016-2017</i>	<i>7, 94, 384-00</i>
<i>23</i>	<i>2017-2018</i>	<i>8,96,953-00</i>
<i>24</i>	<i>2018-2019</i>	<i>11,06,500-00</i>
<i>Additional funds</i>	<i>2018-2019</i>	<i>3,85,000-00</i>
<i>Total Rs.</i>		<i>1,87,61,845-70</i>

Budget & Expenditure particulars for 2018 - 19:

S.No.	Particulars	Budget in Rs.	Expenditure in Rs.	Balance in Rs.
1.	Training Programme	6,56,500-00	5,25,492-00	1,31,008-00
2.	TA & DA	50,000-00	0-00	*50,000-00
3.	Recurring Contingencies	4,00,000-00	4,00,000-00	0-00
	Bank charges		780-00	(-) 780-00
	Total Rs.	11,06,500-00	9,26,272-00	1,80,228-00
1.	Additional funds : Works (Minor repairs / renovations)	2,00,000-00	2,00,000-00	0-00
2.	Equipment	1,85,000-00	1,85,000-00	0-00
	Total Rs.	3,85,000-00	3,85,000-00	0-00
	Grand total Rs.	14,91,500-00	13,11,272-00	1,80,228-00

* This amount was not utilized in anticipation of the ICAR workshops for CAFT Directors are organized in the months of February and March 2019.

9. Total amount spent in previous year (2017-18): 8,96,953-00

10. Amount sanctioned/spent during the year under report

I. a) Sanctioned : Rs. 11,06,500-00
b) Spent : Rs. 9,26,272-00
c) Account Balance : Rs. 1,80,228-00

II. Additional funds under Grant-in-Aid Capital

a) Sanctioned/spent during the year under report: Rs. 3,85,000-00
b) Spent : Rs. 3,85,000-00
c) Account Balance : Rs. Nil

11. Total No. of months : 12 Months
(From April,2018 –March, 2019)

12. Summary : Enclosed.

Signature :

Name : Dr.K.UMA MAHESWARI
Designation : DIRECTOR- CAFT –H SC &
Professor, University Head
(Foods & Nutrition)

**TWENTY FOURTH ANNUAL REPORT OF
WORK PLAN PROPOSED BY THE CENTRE OF ADVANCED FACULTY
TRAINING – HOME SCIENCE AND ACTION TAKEN REPORT**

**FOR THE YEAR 2018 – 19
Post Graduate & Research Centre, College of Home Science
Rajendranagar, Hyderabad - 500 030**

I. OBJECTIVES

- To serve as a national resource and training center for faculty in the field of Home Science.
- To update the curriculum and courses of Home Science to strengthen teaching and evaluation at UG and PG level.
- To support the government in training personnel.
- To disseminate Home Science information to personnel of different sectors.

II. OUTPUTS/PROGRAMMES TO BE IMPLEMENTED DURING THE YEAR 2018-2019

Objective 1

- To serve as a national resource and training center for faculty in the field of Home Science in State Agricultural Universities.
- **Action Plan**

A. Training Programmes

CAFT - H.Sc organized **21 days Training programme** titled “*Emerging Food Processing and Packaging Technologies: A Drive for Economic Opportunities*” held from 11th to 31st July 2018.(Reported in Page No: 8)

B. PG Programme

- Staff meeting of Department of Foods and Nutrition was conducted by Dr. K. Uma Maheswari, Professor and University head, Department of Foods and Nutrition on 28-5-2018 at PGRC, PJTSAU, Hyderabad. As per the IBSMA committee recommendation, PG curriculum of M Sc/Ph D (Foods and Nutrition) and M.Sc. (Nutrition and Dietetics) was revised during the meeting.
- Dr. K. Uma Maheswari, Professor and University head, Department of Foods and Nutrition attended BSMA committee meeting held on 3rd and 4th October, 2018 at NAARM, Rajendranagar, Hyderabad to revise the PG and PhD syllabus as per the ICAR’s V Dean’s committee recommendation . Stakeholders from all the department along with deans and faculty members were invited specifically for the meeting and their valuable suggestions were included in modifying the PG and Ph D courses.

C. ALLOCATION OF SEATS UNDER UG AND PG PROGRAMMES

Provision of seats is there in B.Sc (Hons) Community Science and M.Sc and Ph.D in Home Science. In M.Sc and Ph.D in Home Science the seats are allocated to outside state candidates and local candidates through a common test conducted by ICAR/PJTSAU (Reported in Page No. 91)

D. RESEARCH

I. FACULTY RESEARCH (Reported in Page No : 72)

II. STUDENT RESEARCH (Reported in Page No : 79)

Objective 2

To update the curriculum and course of home science and strengthen teaching and evaluation, at UG and PG level. **(Reported in page No:91)**

Action Plan

PG Programme

- Staf meeting of Department of Foods and Nutrition was conducted by Dr. K. Uma Maheswari, Professor and University head, Department of Foods and Nutrition on 28-5-2018 at PGRC, PJTSAU, Hyderabad. As per the ICAR's V Dean's committee recommendation, PG curriculum of M Sc/Ph D (Foods and Nutrition) and M.Sc. (Nutrition and Dietetics) was revised during the meeting.
- Dr. K. Uma Maheswari, Professor and University head, Department of Foods and Nutrition attended BSMA committee meeting held on 3rd and 4th October, 2018 at NAARM, Rajendranagar, Hyderabad to revises the PG and PhD syllabus as per the ICAR's V Dean's committee recommendation . Stakeholders from all the department along with deans and faculty members were invited specifically for the meeting and their valuable suggestions were included in modifying the PG ad Ph D courses.

Objective 3

To support the Government in training personnel and in implementation and evaluation of Home Science programmes.

Action Plan

Assessing and developing the training needs of the line departments (Women's Development & Child Welfare; Social & Tribal Welfare, Panchayat Raj & Rural Development, Department of School and higher education, Department of Foods & Civil Supplies, Consumer Affairs, Commissionerate of Food and Agriculture) through meetings and group discussions. Awareness creation of Home Science information through mass media (TV, Radio and Press). In addition faculty extends support to UNICEF, BARC and SERP in the developmental activities.

Objective 4

To disseminate Home Science information to personnel of different sectors

Action Plan

Two half yearly news letters were released on Teaching, Research and Extension activities of the faculty and special activities organized at Faculty of Home Science in their specialized areas and shared with all the line departments and SAU's. **(Reported in Page No -115)**

CAFT-H.Sc Web page was regularly updated from time to time to disseminate new and arising events and outcome of the training events

III. EXPECTED OUTCOME BY THE END OF THE PLAN PERIOD

- ❖ To provide common resource material for teaching and evaluation of Home Science programmes at PG level.
- ❖ To facilitate faculty improvement in terms of teaching, research and extension
- ❖ To strengthen Under-graduate & Post Graduate Education and Research in all disciplines of Home Science in other State Agricultural Universities.
- ❖ To Build linkages with Government and NGO's & International organizations for strengthening Home Science Education

**ACTIVITIES CARRIED OUT UNDER THE
CENTRE OF ADVANCED FACULTY TRAINING – HOME SCIENCE
From April 2018 to March 2019**

INFRASTRUCTURE FACILITIES

I. Staff Recruitment:

Engaged the following personnel on contract basis vide university Memo No. 2593/Lab/DHSc./A2/2/2018; dt. 07-05-2018 and 2593/Lab/DHSc./A2/2018; dt. 20-10-2018 of Registrar, PJTSAU, R'nagar

S No	Name with Designation	Date of Joining	Date of leaving
1	Smt. K. Shakuntala Computer Operator @ Rs. 10,733/- Consolidated pay	01.04.2018	31.03.2019

* Employed to assist the Director CAFT H.Sc. to create documents for dissemination of CAFT information and for developing CAFT – H.Sc News letter, Web portal and to help in smooth conduct of the training program.

II. Civil Works (Repairs & Renovations)

The following civil works done under additional grants released for the year 2018-19:

1. Tiles work and fixing of LED lights at Anti Room CAFT Training hall
2. Tiles work at Information Centre
3. False ceiling work at CAFT Training hall

Equipments:

1. Hot Air oven
Chamber size: 18 x 18 x 18
2. Water bath shaker (vol: 15 ltr, 9 flasks x 100ml)
3. LCD Projector
4. Laptop
5. Collar microphone

III. Books Purchased : Nil (Budget not sanctioned)

IV. ACADEMIC ACTIVITIES

OBJECTIVE I

A. Short course (21 days training)

To serve as a National resource and training centre for faculty in the discipline of Home Science by conducting summer institutes, short courses and training programmes.

The Centre of Advanced Faculty Training in Home Science, Professor Jayashankar Telangana State Agricultural University Hyderabad, has been functioning as a resource and

training centre for the Home Science for State Agricultural Universities since 2010 after serving as resource center in Nutrition for 16 years i.e. from 1995-2010. Organizing advanced training programmes (21 days duration) is one of four major objectives of this centre. Up to 2016 it organized 29 training programmes. During the reporting year i.e., 2017-18, 31st training programme was conducted on “*Emerging Food Processing and Packaging Technologies: A Drive for Economic Opportunities*” held from 11th to 31st July 2018, from, with CAFT-Director and Course Director Dr.K.Uma Maheswari, and course coordinators Dr. Jessie Suneetha W Assistant Professor and Dr. B. Anila Kumari, Assistant Professor. For the training programme report was submitted to ICAR. However a brief report of the training programmes is furnished here under.

Centre for Advanced Faculty Training in Home Science

Training programme on

***“Emerging Food Processing and Packaging Technologies:
A Drive for Economic Opportunities”***

11th to 31st July 2018



**Director, CAFT Home Science &
Course Director
Dr. K. Uma Maheswari
Professor and University Head
Course coordinators**

**Dr. Jessie Suneetha W
Assistant Professor**

**Dr. B. Anila Kumari
Assistant Professor**

Organized by



**Faculty of Home Science
Professor Jayashankar Telangana State Agricultural University
Rajendranagar, Hyderabad**

ACKNOWLEDGEMENT

The CAFT Director, Course Director and Course Co-Directors gratefully acknowledge the financial support provided by the Indian Council for Agricultural Research (ICAR) for conducting the 21 days training programme entitled “*Emerging Food Processing and Packaging Technologies: A Drive for Economic Opportunities*” held from 11th to 31st July 2018, under Center for Advanced Faculty Training in Home Science.

We are extremely grateful to Dr. V. Praveen Rao, Hon’ble Vice-Chancellor, Professor Jayashankar Telangana State Agricultural University for the encouragement and guidance to conduct CAFT – HSc activities under the Faculty of Home Science. Special thanks to him for sharing his valuable thoughts with us.

We express our sincere thanks to Dr. K. Sadasiva Rao, Dean of Agril. Engineering and Technology / Dean of Home Science i/c and Dr. A. Mrunalini, former Dean Faculty of Home Science for the total support and for the valuable inputs that were given to us before and during the training.

We deeply acknowledge the staff of ICAR-NRC on meat for the technical support and hospitality during the training programme. We place our regards to all the guest speakers who spared valuable time for sharing their experiences with the participants. Special thanks to the directors and heads of various institutes viz. ICAR – NRC on meat, Tamil Nadu Fisheries University (TNFU), [Acharya NG Ranga Agricultural University \(ANGRAU\)](#), National Academy of Agricultural Research Management (NAARM), Central Food Technological Research Institute (CFTRI), National Research Centre On National Fisheries Development Board (NFDB), National Institute of Nutrition (ICMR-NIN), Bunar Lipids Pvt. Ltd , Indian Institute of Packaging, Packaging Clinic & Research Institute (PCRI), Indian Institute of Millet Research (IIMR) and M/s VSR Agro food industries of for providing guest speakers and field visits during the training programme.

We thank the Director, IOR (DOR) for providing boarding and accommodation facility for participants. We thank the non-teaching staff of CAFT-H Sc and PG&RC for their support and help rendered during the training programme.

Special mention of all the authorities of SAU’s for nominating the participants and of all the participants, for attending the training programme.

The coverage of the programme by the University press is also acknowledged.

Dr.K. Uma Maheswari

Director, CAFT Home Science & Course Director

Dr. Jessie Suneetha W
Course coordinator

Dr. B. Anila Kumari
Course coordinator

CONTENTS

S. No.	Title	Page No.
1	Executive summary	4
2	List of Participants	8
3	Organizing Committee	12
4	Resource persons	13
5	Schedule of events	15
6	Day to day report of the training	21
7	Evaluation	33
8	Annexure	39
9	Business modules developed by participants	72

Centre for Advanced Faculty Training in Home Science
Training programme on
“Emerging Food Processing and Packaging Technologies: A Drive for Economic Opportunities”
11th to 31st July 2018

EXECUTIVE SUMMARY

The Indian Food Processing industry currently valued at about US\$ 100 billion and is estimated to grow at 9-12 %, based on estimated GDP growth rate of >8% and increasing disposable income. Value addition of food products is expected to increase from the current 8 to 35% by the end of 2025. Fruit and vegetable processing, which is currently around 2% of total production will increase to 25% by 2025. High domestic demand and supportive policy provides significant opportunities across the food processing value chain in India.

In today’s business environment, the innovations in farming and agri-food processing are important to remain competitive and optimize returns from an enterprise. It may entail producing a commodity for a special market; changing the form of the commodity before it is marketed; changing how a commodity is packaged and labeled for the market; changing the way a commodity is marketed and adding a new enterprise to an existing one. The course provides ideas and practices on deriving primary products, co-products and by-products from agro processed waste.

The way processed foods are packaged and label is important. The packaging not only protect or preserve the content, transport the product from one place to another and carry information about the product, but it should also entice consumers to purchase the product. Equally important is the food labelling. It is a way in which consumers can get knowledge about the food they are considering to purchase. Labels with correct information on the packaging can prevent consumers from unnecessary harms such as allergic reactions. Labelling requirements are put in place to protect the consumers. Therefore, it is important for manufacturers and suppliers to know these requirements in ensuring the right message is relayed to the consumer about the products through labelling on the packaging. In addition, the placement of the bar code on the packaging must be both aesthetic and within the printing specification required for a “good” scan.

The training curriculum has been developed in consonance with the needs of participants in order to provide thrust knowledge about trends in food processing

technologies the right packaging and appealing design which are vital to raise the competitive edge of the product and determine its success in the market.

Objectives

- To impart knowledge on recent advances in food processing, food packaging and marketing of agricultural and livestock produce.
- To demonstrate and give hands on experience in innovative food processing technologies.
- To give insight on recent advances in food packaging and labelling techniques.
- To develop business modules for setting up of small and medium scale industries.

Course Content

The course is divided into three modules, which are further divided into different relevant topics of training programme:

- **Module I:** Lectures on thermal and non-thermal methods used for value addition, product development packaging and marketing.
- **Module II:** Hands on experience in grain processing with special reference to millets, bakery and confectioneries, nano food packaging technologies, meat processing technologies etc.
- **Module III:** Field visits to organizations related to food processing, packaging and marketing.

How do the participating organization benefit?

- Training in crop processing technologies with faculty will enable one to gain proper perspective and insight in all related topics including typical technologies, processes and operation used in secondary and tertiary levels of food processing like thermal and non thermal methods of food processing, importance of nano-particulation in food processing and packaging.
- For effective teaching and to inculcate entrepreneurial qualities in participants, the faculty concerned with foods and nutrition, food engineering, veterinary sciences, horticulture and related fields shall be the part of core team to share their expertise and knowledge about the emerging technologies in food processing sector.

Details of the participants

All the agriculture universities Vice-Chancellors, Deans of Home science and Directors of Extension, training coordinators of at least 45 were sent the training brochure

and nomination form by post for deputation of at least two eligible faculty members for the training. Initially there was a lot of response from faculty members from all over India and they also sent advanced copy of the nomination form. University officials were further contacted by email and telephone for deputation of staff. From all over India 38 applied for the programme, out of which 23 were approved and 20 applicants finally reported. They were from 13 Universities - Rajmata Vijayaraje Scindia Krishi Vishwa Vidyalaya (RVSKVV), Gwalior (M.P) - 1, Dayalbagh Educational Institute - 1, Sri Venkateswara Veterinary University - 2, Rajasthan University of Veterinary & Animal Science - 1, Navsari Agricultural University, Gujarat - 3, Vasantnao Naik Marathwada Krishi Vidyapeeth (VNMKY), Parbhani - 2, Chandra Shekhar Azad University of Agriculture and Technology, Kanpur - 1, University of Agricultural Sciences (UASB), Gandhi Krishi Vignana Kendra, Bangalore - 1, University of Agricultural Sciences, Dharwad - 2, Vasantnao Naik Marathwada Krishi Vidyapeeth (VNMKV), Parbhani, Maharashtra - 1, ICAR-Central Institute of Agricultural Engineering, Bhopal - 1 and Professor Jayashenkar Telangana State Agricultural University - 4. There are thirteen female and seven male participants. They are from five faculties - 8 Home Science, 6 - Agriculture 3 - Veterinary, 2 - Agriculture Engineering and 1-Horticulture.

Training faculty

This interdisciplinary composition made the training programme to have versatile speakers of varied specialisation. A total of 56 sessions were scheduled, out of which 35 (45 hours) were theoretical and 21 (63 hours) were practical. Speakers were invited from national institutions like Professor Jayashankar Telangana State Agricultural University (PJTSAU), ICAR – NRC on Meat, Tamil Nadu Fisheries University (TNFU), Acharya NG Ranga Agricultural University (ANGRAU), National Academy of Agricultural Research Management (NAARM), Central Food Technological Research Institute (CFTRI), National Research Centre On National Fisheries Development Board (NFDB), National Institute of Nutrition (ICMR-NIN), Bunar Lipids Pvt. Ltd , Indian Institute of Packaging, Packaging Clinic & Research Institute (PCRI), and other related food industries of repute. Eleven visits were arranged to institutes like ICAR – NRC on meat, Chengicherla, Hyderabad, Millet incubation center, ICAR-Indian Institute of Millet Research, PJTSAU library, QC Lab- PJTSAU, Rural Technology Park - NIRD, CSIR – Central Food Technological Research Institute Resource Center, National Fisheries Development Board, VSR agro foods, College of Home Science and Packaging Research Institute and Clinic.

Development of business modules by participants

As part of the training programme participants were asked to develop business modules and present at the end of the training programme. The participants were divided into five groups and they were asked to develop a project on innovative ideas for development of business modules in food processing. The following business modules were developed and presented by the trainees

1. Utilization of underutilized jack fruit for food security through value addition
2. Project module on soymilk, paneer and curd
3. Value addition of dairy by-products
4. Small scale industry on fruit and fruit waste utilization
5. Banana products manufacture Pvt. Ltd.

Evaluation of the training

Pre and post evaluation report: Evaluation of participants was conducted before and after the conclusion of the training programme. Participants were provided with the pre and post evaluation schedule, to assess the existing knowledge and knowledge gained through the 21 day training on *“Emerging Food Processing and Packaging Technologies: A Drive for Economic Opportunities”*. Clearly there was substantial difference in the test scores of the participants between the pre and post evaluation.

The impact of training is revealed through pre and post tests. On 25 multiple choice questionnaire the initial and final knowledge levels were measured, which revealed increase from 0 to 100 per cent. The minimum and maximum scores in pretest were 4 to 15 (16 to 60%), while they were 13 to 23 (52 to 92%) respectively in post tests. Each question reflects the content outcome of a group of topics. On average the increase in knowledge is 70% as per the post evaluation test.

Participant feedback: Participant feedback on the training program too was obtained and most sessions were rated as either excellent or very good. They also stated that the topics covered were very useful to all the participants. The topics listed as most informative by the participants are

1. Applications of nanotechnology in food industry
2. Pseudo cereals for food security
3. Supply chain management for value added production enterprises
4. Extrusion technologies for employment generation
5. Recent advances in freezing and chilling techniques for meat processing
6. Need for value addition to foods and improved technologies for enhanced marketability
7. Current trends in ancient grain based technological applications
8. Germinated and malted foods for economic growth

Some of the participant suggested that if practical components like hands on experience in bakery and confectionary, novel food product development etc might be included.

List of Participants

S. No.	Name of the participant & Designation	Designation	Department College/Organisation University & Place	Mobile No.	Email
1	<u>Dr. Rekha Tiwari</u>	Scientist (Home Science)	Krishi Vigyan Kendra, Ujjain RVSKVV, Gwalior (M.P)	09425490471	<u>rekhaup_2007@rediffmail.com</u>
2	<u>Dr. Charul Chaudhary</u>	Assistant Professor	Food processing & preservation, Home Science department Dayalbagh Educational Institute (DEI) Agra U.P	09050936696 / 7017897616	<u>charulgoyal12@gmail.com</u>
3	<u>Dr. Sanjay Kumar Pradhan</u>	Assistant Professor	Department of Animal Science N.M.College of Agriculture ,N.A.U.	09586564330	<u>sanjaypradhanm24@gmail.com</u>

4	<u>Dr. Naveen Zillabathula</u>	Assistant Professor	Department of livestock products technology. College of Veterinary Science, Sri Venkateswara Veterinary University, Tirupati.	09966978332 / 9849493600	<u>naveenvetlpt@gmail.com</u>
5	<u>Dr. Chirag Singh</u>	Assistant Professor	Department of livestock products technology. Arawali Veterinary College, Rajasthan University of Veterinary & Animal Science	07895757363	<u>singh.chirag0809@gmail.com</u>
6	<u>Mr. Dilipbhai Manajibhai Damasia</u>	Assistant Professor	Department of Agricultural entomology. College of Agriculture, Waghai, Navsari Agricultural University, Gujarat.	09979006676	<u>dmdamasia@nau.in</u>
7	<u>Mr. Rajendrakumar Premjibhai Bambharolia</u>	Assistant Professor	Department of Microbiology. College of Agriculture, Waghai, Navsari Agricultural University, Gujarat	09979502166	<u>bambharolia_raju@yahoo.co.in</u>
8	<u>Dr. Kulkarni Madhumati Vithal rao</u>	Assistant Professor	Department of Extension education. College of agriculture, Vasant Rao Naik Marathwada Krishi Vidyapeeth (VNMKY), Parbhani	09421387251	<u>mdhmti@rediffmail.com</u>
9	<u>Dr. Mahendra Pratap Singh Yadav</u>	Associate Professor	Department of Animal Husbandry and Dairying . College of Agriculture. Chandra Shekhar Azad University of Agriculture and Technology, Kanpur.	09935526634	<u>mgbly99@gmail.com</u>
10	<u>Mr. Venkat Reddy Kamidi</u>	Assistant Professor	Department of Processing and Food Engineering. College of Agricultural Engineering, Kondi,	09392080403	<u>kamidivenkatreddy@gmail.com</u>

			Sangareddy , PJTSAU		
11	<u>Dr. Kashibai .S Khyadagi</u>	Associate Professor and Head	Department of Food science and Nutrition. College of Agriculture. UAS, Dharwad	09448246089	<u>khyadagiks@uasd.in</u>
12	<u>Dr. Shamshad Begum. S</u>	Assistant Professor	Department of Food science and Nutrition. College of Agriculture, Vijayapur. University of Agricultural Sciences (UASB), GKVK, Bangalore	08147752346 / 09535296814	<u>drshamshaduas@gmail.com</u>
13	<u>Dr. Aparna Kuna</u>	Senior Scientist	MPPI-Quality control lab, PJTSAU.	09849019823	<u>aparnakuna@pjtsau.edu.in</u>
14	<u>Mrs. Kavitha C</u>	Assistant Professor	Department of Food Processing and Technology, College of Community Science University of Agricultural Sciences, Dharwad	08197067180 / 08362214303	<u>kavithac@uasd.in</u>
15	<u>Dr. Maharshi Deepa</u>	Scientist (Home Science)	Krishi Vigyan Kendra, Guntur, Sri Venkateswara Veterinary University (SVVU), Tirupati.	09959920099	<u>deepanarayana@rediffmail.com</u>
16	<u>Mrs. Rajani Dodlolla</u>	Assistant Professor (Hort.)	Dept. of Horticulture Agricultural College, Palem, PJTSAU.	09553444589 / 08328385566	<u>rajani.horti@gmail.com</u>
17	<u>Dr. S. Maheshwarama</u>	Scientist (Plant breeding)	Gentetics & plant breeding RARS, Palem, PJTSAU.	09492278817	<u>mahiphd@gmail.com</u>
18	<u>Mrs. Rohini Bhagwanrao Shinde</u>	Scientist (Home Science)	Krishi Vigyan Kendra, Mingoli VNMKV, Parbhani, Maharashtra.	09970996883 / 08830778042	<u>rohi15684@rediffmail.com</u>

19	<u>Dr. Samlesh Kumari</u>	Scientist (Dairy Microbiology)	Centre of Excellence for Soybean processing and Utilization, ICAR-Central Institute of Agricultural Engineering, Bhopal	09425948072/ 7974441314	<u>samleshndri.kumari@gmail.com</u>
20	<u>Dr. Aruna Ramchandra Kharwade</u>	Scientist (Home Science)	Krishi Vigyan Kendra, Vasantro Naik Marathwada Krishi Vidhyapeeth, Pharbhani.	09403219848	<u>kharwadearuna@gmail.com</u>

List of dropped out participants

S. No.	Name	Designation	Department	Address	Reasons for dropout
1	<u>Dr. Shailendra Ramdas Mane</u>	Assistant Professor	Horticulture	Lokmangal College of Agriculture	<ul style="list-style-type: none"> • Applied too late no permission from University on time • Health problems • Personal reason • No permission from University • No permission from Associate Dean due to shortage of staff • No information
2	<u>Dr. Rekha Rani</u>	Assistant Professor	Dairy Technology	Sam Higginbottom Institute of Agriculture, Technology & Sciences (SHIATS), Allahabad	
3	<u>Ms. Pinki Surendra Dutt Sharma</u>	Scientist	Home Science Extension	Junagadh Agricultural University (JAU), Junagarh	
4	<u>Mrs. Farooqui Hafeez Farzana</u>	Assistant Professor	Food & Nutrition	College of Home Science	
5	<u>Dr. Shailaja Kola</u>	Scientist	Soil Science- Soil Chemistry / Fertility / Microbiology	Professor Jayashankar Telangana State Agricultural University (PJ TSAU), Hyderabad	
6	<u>Mrs. Aysha Ch</u>	Assistant Professor	Dairy Microbiology	College of Food Technology (CFT), Chalakudy	

ORGANISING COMMITTEE AND PARTICIPANTS



Centre for Advanced Faculty Training in Home Science
 Training Programme on
 "Emerging Food Processing and Packaging Technologies: A Drive for Economic Opportunities"
 11th to 31st July 2018



Faculty of Home Science, Post Graduate & Research Centre, PJTSAU
 Rajendranagar : Hyderabad 500 030

ORGANIZING COMMITTEE

S.No	Names	Contact No. and Email ID	Designation
1.	Dr. K. Uma Maheswari	+919949500753 kumamaheswari2019@gmail.com	Director, CAFT- H.Sc. & Course Director
2.	Dr. Jessie Suneetha W	+919849308363 wjsuneetha@yahoo.com	Course coordinator
3.	Dr. B. Anila Kumari	+919948123355 baniladr@gmail.com	Course coordinator
5.	Mrs. K. Shakuntala	+919642175062 shakuntala.kote@gmail.com	Accounts
9.	Mr. Shekar	+919848726484	Driver

LIST OF RESOURCE PERSONS

Dr. K. Uma Maheswari , Professor & University Head, Dept of Foods and Nutrition, PGRC, PJTSAU, Rajendranagar, Hyderabad	kumamaheswari2019@gmail.com 9949500753
Dr. Jessie Suneetha W , Assistant Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad	wjsuneetha@gmail.com 9849308363
Dr. B. Anila Kumari , Assistant Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad	baniladr@gmail.com 9948123555
Dr. V. Vijaya Lakshmi , Associate Dean, College of Home Science, Saifabad, Hyderabad	lakshmiVVdr18@gmail.com 7382334018
Dr. K. Uma Devi , Professor, College of Home Science, Saifabad, Hyderabad	uma_chsc@yahoo.com 9849145673
Dr. T. V. Hymavathi , Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad	hymasarathi@gmail.com 9849280806
Dr. S. Suchiritha Devi , Associate Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad	sucharithadevi.hyd@gmail.com 9440166830
Mrs. T. Supraja , Assistant Professor, College of Home Science, Saifabad, Hyderabad	suprajathoomati@gmail.com 9440753325
Dr. K. Aparna , Sr. Scientist, QC Lab, PJTSAU, Rajendranagar, Hyderabad	aparnakuna@gmail.com 9849019823
Dr. T. Kamalaja , Scientist, AICRP – Home Science, PJTSAU, Rajendranagar, Hyderabad	pillikamalaja@gmail.com 9985892124
Dr. P. Janaki Srinath , Assistant Professor, College of Home Science, Saifabad, Hyderabad	drjanakisrinath@gmail.com 9885025565
Ms. Supta Sarkar , Assistant Professor, College of Home Science, PJTSAU, Saifabad, Hyderabad	sarkar.supta@gmail.com 9148224553
Dr. V. Veeranjanyulu , University Librarian, Central Library, PJTSAU, Rajendranagar, Hyderabad 500 030	veeru_1963@rediffmail.com 9989625235
Dr. I Srinivas Rao , Professor, EEI, PJTSAU, Rajendranagar, Hyderabad	illuris@gmail.com 9618231626
Dr. M. Muthukumar , ICAR – NRC on meat, Chengicherla, Hyderabad	muthukumar55@rediffmail.com 9392414740
Dr. Rituparna Banerjee , ICAR – NRC on meat, Chengicherla, Hyderabad	rituparnabnrj@gmail.com 7989213262
Dr. Kalpana Sastry , Professor, TISS and Former Joint Director, NAARM, Rajendranagar, Hyderabad	kalpanas.regulagedda@gmail.com 9701806042
Dr. Seema Nath , Professor & Head, SABM, PJTSAU, Rajendranagar, Hyderabad	seemanath1@gmail.com 8008076581
Er. A. Poshadri , SMS (Food Technology), KVK, PJTSAU, Adilabad	poshadri_fst@yahoo.co.in 9492828965
Dr. TNVKV. Prasad , Principal Scientist, Nanotechnology Laboratory, Institute of Frontier	tnkvprasad@gmail.com 9440342151

Technology, RARS, ANGRAU, Tirupathi	
Dr. D. Kesavan , Assistant Professor, College of Fisheries Engineering, TN Fisheries University, Nagapattinam, TN	dev.kesavan@gmail.com kesavan@tnfu.ac.in 9047889665
Dr. Ch. V. Durga Rani , Professor, Institute of Biotechnology, PJTSAU, Rajendranagar, Hyderabad	ranivenkata@yahoo.com 9885483252
Dr. S. Triveni , Associate Professor & University Head, Dept. of Agricultural Microbiology & Bioenergy, College of Agriculture, Rajendranagar, Hyderabad 500 030	triveniagmsc@yahoo.co.in 7032924539
Mr. Praveen , MD, Bunar Lipids Pvt. Ltd., Vidyanagar, Hyderabad	bunargroup@gmail.com 9505661552
Dr. V. Sudershan Rao , Scientist (Retd.), ICMR – National Institute of Nutrition, Hyderabad	vemulasr@yahoo.com 9848710468
Dr. M. Sridhar , Principal Scientist & Head, Quality Control Lab, PJTSAU, Rajendranagar, Hyderabad	mulisree1969@gmail.com 9949437035
Dr. G. Valentina , Associate Professor & Head, Centre for Equity & Social Development, NIRD and Panchayati Raj, Rajendranagar, Hyderabad 500 030	myvaluei@gmail.com valentine.nird@gov.in 955339044
Mr. B. Srinivasan , Retired Scientist, CFTRI resource center, Hyderabad	bsrinivasan2003@gmail.com 924785810
Mr. B K Karna , Director, Packaging Clinic & Research Institute (PCRI), 114/1 st Floor, Amrutha Ville, Opp. Yashoda Hospital, Raj Bhavan Road, Somajiguda, Hyderabad	karnaips@gmail.com 7799771357
Dr. G. Kandeepan , Scientist (Sr. Scale), ICAR-NRC on Meat, Chengicherla, Hyderabad Telengana-500092, India	drkandee@gmail.com 7599359005
Dr. G. M. Subba Rao , Scientist, ICMR – National Institute of Nutrition, Hyderabad	gmsubbarao@yahoo.com 9701933391
Dr. M. Krishnan , Principal Scientist and Head, Division of Educational Systems Management, ICAR – NAARM, Rajendranagar, Hyderabad	mkrishnan@naarm.org.in mkrishnan57@gmail.com 9987045376
Dr. T. Jyothirmayi , CFTRI Resource Centre, Near NGRI Campus, Habsiguda, Uppal Road, Hyderabad	jyothirmayi@cftri.res.in 9491043822
Mr. V K V. Prasad , Managing Director, V H Agro Foods Private Limited, B-9/11, IDA, Hyderabad	vkvprasad@yahoo.com 9849007045/7893736074
Dr. Madab Chakravarti , Joint Director and Regional Head, Indian Institute of Packaging, Sanath nagar, Hyderabad	iiphyd.madhab@gmail.com 9581000064

Center for Advanced Faculty Training in Home Science
Professor Jayashankar Telangana State Agricultural University
Post Graduate & Research Center, PJTSAU, Rajendranagar, Hyderabad
ICAR Sponsored 21 days training on
EMERGING FOOD PROCESSING AND PACKAGING TECHNOLOGIES: A
DRIVE FOR ECONOMIC OPPURTUNITIES
11/07/2018 – 31/07/2018

Schedule of Events

Day	Date	Time	Topic	Name & designation of speaker / Institute
1	11/07/2018	9:45 to 11:00 AM	Registration	Dr. Jessie Suneetha W and Dr. B. Anila Kumari , Assistant Professors, PGRC, PJTSAU, Rajendranagar, Hyderabad
		11:15 AM to 12:30 PM	Inauguration	--
		1:30 to 2:45 PM	Pre-evaluation	Dr. Jessie Suneetha W and Dr. B. Anila Kumari , Assistant Professors, PGRC, PJTSAU, Rajendranagar, Hyderabad
		3:15 to 4:30 PM	Introduction to CAFT Home Science and PJTSAU, Rajendranagar, Hyderabad	Course Director Dr. K. Uma Maheswari , Professor & University Head, Dept of Foods and Nutrition, PGRC, PJTSAU, Rajendranagar, Hyderabad
2	12/07/2018	9:45 to 11:00 AM	Need for value addition to foods and improved technologies for enhanced marketability	Dr. K. Uma Maheswari , Professor & University Head, Dept of Foods and Nutrition, PGRC, PJTSAU, Rajendranagar, Hyderabad kumamaheswari2019@gmail.com
		11:15 AM to 12:30 PM	Current trends in ancient grain based technological applications	Dr. T. V. Hymavathi , Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad hymasarathi@gmail.com
		1:30 to 2:45 PM	Supply chain management for value added production enterprises	Dr. Seema Nath , Professor & Head, SABM, PJTSAU, Rajendranagar, Hyderabad seemanath1@gmail.com
		3:15 to	Practicals	Dr. Jessie Suneetha W and Dr. B. Anila Kumari , Assistant

		4:30 PM		Professors, PGRC, PJTSAU, Rajendranagar, Hyderabad
3	13/07/2018	9:45 to 11:00 AM	Innovative processing technologies for meat value chain	Dr. M. Muthukumar , ICAR – NRC on meat, Chengicherla, Hyderabad muthukumar55@rediffmail.com
		11:15 AM to 12:30 PM	Recent advances in freezing and chilling techniques for meat processing	Dr. Rituparna Banerjee , ICAR – NRC on meat, Chengicherla, Hyderabad rituparnabnrj@gmail.com
		1:30 to 4:30 PM	Practical demonstration on value added meat products at ICAR – NRC on meat, Chengicherla, Hyderabad by Dr. M. Muthukumar and Dr. Rituparna Banerjee , ICAR – NRC on meat, Chengicherla, Hyderabad	Dr. Jessie Suneetha W , Assistant Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad
4	14/07/2018	9:45 AM to 4:30 PM	Visit to SPAR super market for viewing of cold storage of processed foods	Dr. Jessie Suneetha W and Dr. B. Anila Kumari , Assistant Professors, PGRC, PJTSAU, Rajendranagar, Hyderabad
5	15/07/2018	9.30 AM to 4:30 PM	Visit to millet incubation center, PJTSAU, Rajendranagar, Hyderabad	Dr. T. V. Hymavathi , Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad Millet incubation center in – charge
6	16/07/2018	9:45 to 11:00 AM	Germinated and malted foods for economic growth	Er. A. Poshadri , SMS (Food Technology), KVK, PJTSAU, Adilabad poshadri_fst@yahoo.co.in
		11:15 AM to 12:30 PM	Skilled human resources requirement for processing sector	Dr. Kalpana Sastry , Professor, TISS and Former Joint Director, NAARM, Rajendranagar, Hyderabad
		1:30 to 2:45 PM	Skilled human resources requirement for processing sector (continued)	Dr. Kalpana Sastry , Professor, TISS and Former Joint Director, NAARM, Rajendranagar, Hyderabad
		3:15	Practicals	Dr. Jessie Suneetha W and

		to 4:30 PM		Dr. B. Anila Kumari , Assistant Professors, PGRC, PJTSAU, Rajendranagar, Hyderabad
7	17/07/2018	9:45 to 11:00 AM	Extrusion technologies for employment generation	Dr. K. Aparna , Sr. Scientist, QC Lab, PJTSAU, Rajendranagar, Hyderabad aparnakuna@gmail.com
		11:15 AM to 12:30 PM	Functional foods and Nutraceuticals	Dr. Janaki Srinath , Assistant Professor, College of Home Science, Saifabad, Hyderabad drjanakisrinath@gmail.com
		1:30 to 4:30 PM	Visit to Indian Institute of Millet Research, Rajendranagar, Hyderabad	Dr. S. Suchiritha Devi , Associate Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad
8	18/07/2018	9:45 to 11:00 AM	Soya milk: its future as an alternative to milk	Mrs. T. Supraja , Assistant Professor, College of Home Science, Saifabad, Hyderabad suprajathoomati@gmail.com
		11:15 AM to 12:30 PM	Post harvest processing of horticulture crops	Dr. S. Suchiritha Devi , Associate Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad sucharithadevi.hyd@gmail.com
		1:30 to 2:45 PM	Fermented foods: Its role in nutrient security and enhancing income generation	Dr. S. Triveni , Associate Professor & University Head, Dept. of Agricultural Microbiology & Bioenergy, College of Agriculture, Rajendranagar, Hyderabad 500 030 triveniagmsc@yahoo.co.in
		3:15 to 4:30 PM	Practicals	Dr. Jessie Suneetha W and Dr. B. Anila Kumari , Assistant Professors, PGRC, PJTSAU, Rajendranagar, Hyderabad
9	19/07/2018	9:45 AM to 4:30 PM	Pedagogy training	Dr. I Srinivas Rao , Professor & Head, EEI, PJTSAU, Rajendranagar, Hyderabad illuris@gmail.com
10	20/07/2018	9:45 to 11:00 AM	Blending oils for improved culinary properties and development of nutrient enriched products	Mr. Praveen , MD, Bunar Lipids Pvt. Ltd., Vidyanagar, Hyderabad bunargroup@gmail.com
		11:15	Use of e –	Dr. V. Veeranjanyulu ,

		AM to 12:30 PM	resources for enhancing business opportunities	University Librarian, Central Library, PJTSAU, Rajendranagar, Hyderabad 500 030
		1:30 to 2:45 PM	Value chain analysis of Mango in Chittoor district of AP	Dr. M .Uma Devi , Honorable Board Member, PJTSAU and Director, Water Technology, PJTSAU, Rajendranagar, Hyderabad 500 030
		3:15 to 4:30 PM	Visit to PJTSAU library	Dr. Jessie Suneetha W and Dr. B. Anila Kumari , Assistant Professors, PGRC, PJTSAU, Rajendranagar, Hyderabad
11	21/07/2018	9:45 to 11:00 AM	Food Safety and regulations	Dr. V. Sudershan Rao , Scientist (Retd.), ICMR – National Institute of Nutrition, Hyderabad vemulasr@yahoo.com
		11:15 AM to 12:30 PM	Setting up small and medium enterprises	Dr. G. Valentina , Associate Professor & Head, Centre for Equity & Social Development, NIRD and Panchayati Raj, Rajendranagar, Hyderabad 500 030 myvaluei@gmail.com valentine.nird@gov.in
		1:30 to 2:45 PM	Irradiation for fetching better quality produce to enhance export market	Dr. M. Sridhar , Principal Scientist & Head, Quality Control Lab PJTSAU, Rajendranagar, Hyd
		3:15 to 4:30 PM	Visit to Irradiation unit	Dr. T. Kamalaja , Scientist, AICRP - HSc PJTSAU, Rajendranagar, Hyderabad 500 030
12	22/07/2018	9:45 AM to 4:30 PM	Practicals – development of food business modules by participants	Dr. Jessie Suneetha W and Dr. B. Anila Kumari , Assistant Professors, PGRC, PJTSAU, Rajendranagar, Hyderabad
13	23/07/2018	9:45 to 12:30 PM	Visit to QC Lab, PJTSAU, Rajendranagar, Hyderabad	Dr. K. Aparna , Sr. Scientist, QC Lab, PJTSAU, Rajendranagar, Hyderabad
		1:30 to 2:45 PM	Dehydration technologies for fruit and vegetable processing	Dr. K. Uma Devi , Professor, College of Home Science, Saifabad, Hyderabad uma_chsc@yahoo.com
		3:15 to 4:30	Orientation to departments at College of Home	Dr. K. Uma Maheswari , Professor & University Head, Dept of Foods and Nutrition,

		PM	Science, Saifabad, Hyderabad	PGRC, PJTSAU, Rajendranagar, Hyderabad
14	24/07/2018	9:45 to 11:00 AM	An introduction to Nanoscience and Nanotechnology	Dr. TNVKV. Prasad , Senior Scientist, Nanotechnology Laboratory, Institute of Frontier Technology, RARS, ANGRAU, Tirupathi tnvkvprasad@gmail.com
		11:15 AM to 12:30 PM	Applications of Nanotechnology in food industry.	Dr. D. Kesavan, Assistant Professor, College of Fisheries Engineering, TN Fisheries University, Nagapattinam, dev.kesavan@gmail.com kesavan@tnfu.ac.in
		1:30 to 4:30 PM	Practical demonstration on development of nanoparticles for food usage	Dr. D. Kesavan , Assistant Professor, College of Fisheries Engineering, TN Fisheries University, Nagapattinam, TN
15	25/07/2018	9:45 to 11:00 AM	Biotechnology: its role in food processing	Dr. Ch. V. Durga Rani , Professor, Institute of Biotechnology, PJTSAU, Rajendranagar, Hyderabad ranivenkata@yahoo.com
		11:15 AM to 12:30 PM	Baking of foods for enhanced shelf life	Mr. B. Srinivasan , Retired Scientist, CFTRI resource center, Hyderabad bsrinivasan2003@gmail.com
		1:30 to 4:30 PM	Testing quality of packaging materials – followed by practicals by Mr. B K Karna , Director, Packaging Clinic & Research Institute (PCRI), 114/1 st Floor, Amrutha Ville, Opp. Yashoda Hospital, Raj Bhavan Road, Somajiguda, Hyderabad	Dr. B. Anila Kumari , Assistant Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad
16	26/07/2018	9:45 to 10:45	Value addition to underutilized foods	Dr. K. Uma Maheswari , Professor & University Head, Dept of Foods and Nutrition,

		AM		PGRC, PJTSAU, Rajendranagar, Hyderabad
		11:00 AM to 12:15 PM	Role of media and advertisement in marketing of processed foods	Dr. G. M. Subba Rao , Scientist, ICMR – National Institute of Nutrition, Hyderabad gmsubbarao@yahoo.com
		12:20 to 1:35 PM	Recent innovations in packaging for food products	Dr. G. Kandeepan , Scientist (Sr. Scale), ICAR-NRC on Meat, Chengicherla, Hyderabad Telengana-500092, India drkandee@gmail.com
		2:30 to 3:45 PM	Emerging Technologies for processing and packaging of fish and fishery products	Dr. M. Krishnan , Principal Scientist and Head, Division of Educational Systems Management ICAR – NAARM, Rajendranagar, Hyderabad mkrishnan@naarm.co.in
		4:00 to 5:30 PM	Visit to Rural Technology Park, NIRD, Rajendranagar, Hyderabad	Dr. B. Anila Kumari , Assistant Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad
17	27/07/2018	9:45 to 11:00 AM	Role of CSIR-CFTRI in food processing, technology transfer, human resource development and analytical quality control of food products	Dr. (Mrs.) T. Jyothirmayi Senior Principal Scientist CSIR-CFTRI Resource Centre, Habsiguda, Uppal Road, Hyderabad-500 007 jyothirmayi@cftri.res.in
		11:15 AM to 12:30 PM	Food packaging: An Overview	Dr. Srinivasulu Korra Scientist, CSIR-CFTRI Resource Centre, Habsiguda, Uppal Road, Hyderabad-500 007
		1:30 to 2:30 PM	Field visit to CFTRI Regional Centre to observe novel food processing technologies developed by CFTRI	Dr. Jessie Suneetha W , Assistant Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad

		3:00 to 4:30 PM	State of art of IQF Technology for procurement, production, processing and marketing of baby corn, fruits and vegetables – Visit to VH Agro Foods Private Limited, Uppal, Hyderabad (Mr. V K V. Prasad, Managing Director, V H Agro Foods Private Limited, B-9/11, IDA, Hyderabad)	Dr. Jessie Suneetha W , Assistant Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad
		4:30 to 5:30 PM	Visit to Crepe Cones, B-9/1, IDA Uppal, Hyderabad 500039	Dr. Jessie Suneetha W , Assistant Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad
18	28/07/2018	9:45 to 11:00 AM	Labeling and bar coding of packaged foods for better traceability	Dr. Madab Chakravarti , Joint Director and Regional Head, Indian Institute of Packaging, Sanath nagar, Hyderabad iiphyd.madhab@gmail.com
		11:15 AM to 12:30 PM	Pseudo cereals for food security	Dr. B. Anila Kumari , Assistant Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad baniladr@gmail.com
		1:30 to 2:45 PM	Food industry byproduct utilisation for income generation	Dr. Jessie Suneetha W , Assistant Professor, PGRC, PJTSAU, Rajendranagar, Hyderabad wjsuneetha@gmail.com
		3:15 to 4:30 PM	Practicals	Dr. Jessie Suneetha W and Dr. B. Anila Kumari , Assistant Professors, PGRC, PJTSAU, Rajendranagar, Hyderabad
19	29/07/2018	9:45 AM to 4:30 PM	Practicals – development of food business modules by participants	Dr. Jessie Suneetha W and Dr. B. Anila Kumari , Assistant Professors, PGRC, PJTSAU, Rajendranagar, Hyderabad
20	30/07/2018	9:45 to 12:30 PM	Presentation of business modules developed by participants	Dr. K. Uma Maheswari , Professor & University Head, Dr. T. V. Hymavathi , Professor, Dept of Foods and Nutrition, PGRC, PJTSAU, Rajendranagar,

				Hyderabad and Dr. V. Vijaya Lakshmi , Professor, Dept of RMCS, AIRCP, PJTSAU, Rajendranagar, Hyderabad
		1:30 to 4:30 PM	Visit to National Fisheries Development Board, Hyderabad	Dr. K. Uma Maheswari , Professor & University Head, Dept of Foods and Nutrition, PGRC, PJTSAU, Rajendranagar, Hyderabad
21	31/07/2018	9:45 to 12:30 PM	Post evaluation and feedback from participants	Dr. Jessie Suneetha W and Dr. B. Anila Kumari , Assistant Professors, PGRC, PJTSAU, Rajendranagar, Hyderabad
		1:30 to 4:30 PM	Valedictory	

Day to day report of the training programme on “Emerging Food Processing and Packaging Technologies: A Drive for Economic Opportunities” held from 11th to 31st July 2018

Day 1: 11/07/2018

CAFT training programme on “Emerging food processing and packaging technologies: A drive for economic opportunities” was inaugurated on 11/07/2018 at Post Graduate & Research Centre, Rajendranagar, Hyderabad. Participants have come from ten different states belonging to the disciplines of Home Science, Agricultural Extension, Agricultural Engineering, Veterinary Sciences and Horticulture.

Former Dean, Faculty of Home Science Dr. A. Mrunalini presided over the function. Dr. M. Uma Devi, Member – Board of Management, PJTSAU, Dr. K. Veeranjayulu, University Librarian, Dr. V. Vijaya Lakshmi, Associate Dean, College of Home Science and Dr. K. Uma Maheswari, CAFT Director graced the occasion. The programme started with invocation song followed by lighting the lamp and welcome address by Course director Dr. K. Uma Maheswari. She highlighted the course objectives to the gathering. Dr. Jessie Suneetha W, Course coordinator briefly explained about the 21 days training programme. Dr. V. Vijaya Lakshmi, Associate Dean, College of Home Science presented the developments in food processing, packaging and storage technologies.

Dr. M. Uma Devi, Member – Board of Management, PJTSAU briefly spoke about the PJTSAU’s drive for innovation in doubling the farmer’s income by value addition,

establishment of incubation centers and spreading university developed technologies to the farming community. Dr. K.Veeranjayulu, University Librarian spoke about the significant achievements of Faculty of Home Science in setting up of CAFT and other enterprising incubation centres. He emphasized the need to include IT as part of planning and marketing strategies. In her presidential address, Dr. A. Mrunalini, Former Dean of Home Science explained the budget allocations for food processing sector. She stressed on the cultural and educational transformations needed for exploring the economic opportunities, business models for the improvement of farmer's income. Dr. B. Anila Kumari, Course Coordinator proposed vote of thanks.

In the afternoon session, pre evaluation was conducted by course coordinators. They explained the guidelines for developing business modules to the participants and divided them into five groups with 4 members in each group. An introductory session about CAFT – H.Sc and the course was conducted by Dr. K. Uma Maheswari.

Day 2: 12/07/2018

Total three lectures were covered during the entire day. First lecture was delivered by Dr. K. Uma Maheshwari, Professor and University Head, Dept. of Food and Nutrition, PGRC, PJTSAU, Hyderabad, followed by Dr. T.V. Hymavathi, Professor, PGRC, PJTSAU, Hyderabad and Dr. Seema Nath, Professor and Head, SABM, PJTSAU, Hyderabad. The details of the lectures were summarized below.

- 1) **Dr. K. Uma Maheshwari:** Course Director of CAFT training programme, Professor and University Head, Dept. F&N, PJTSAU, Hyderabad has been delivered a very informative lecture on “**Need for Value addition to foods and improved technologies for enhanced marketability**”. In her lecture she focused on the importance of food processing and its contribution in growth of GDP of the country. She further drew the attention towards how value addition can minimise the post harvest losses which account for upto 40% and benefit for doubling the income of farmer's family. The concept and aim of value added chain was also explained in detail.
- 2) **Dr. T.V. Hymavathi,** Professor, PGRC, PJTSAU, Hyderabad delivered a lecture entitled “**Current trends in ancient grains based technological applications.**” She discussed current trends of ancient grains and challenges in formulating products *viz.* high price, gluten free, health benefits, appeal in terms of sensory characteristics etc. She also discussed about the technologies can be used for product formulation. She talked about

the millet based product available in market for example granola bars. She focused light on scope in research of millet based products in food industries.

- 3) **Dr. Seema Nath**, Professor and Head, SABM, PJTSAU, Hyderabad delivered a lecture entitled “**Supply chain management for value added Production enterprises**”. She started her lecture with importance of food security and explained that food security is all about ‘3A’ *i.e.* Availability, Accessibility and Affordability. She told about the target of year 2022 *i.e.* doubling farmers’ income. She shared her experience with the participants about value chain added production enterprises. She emphasized that marketing starts with consumers and end with consumers. She enlightens the importance of supply chain management, changing trends in agriculture, food concepts in olden and modern days. She also described the importance of brand name and labeling to the end product. The present status of supply chain management for value added production was described through SWOT analysis.

Day 3: 13/07/2018

The third day of the CAFT training programme was conducted at ICAR-NRC on Meat, Chengicherla, Hyderabad. The training programme started with a brief introduction by Dr. M. Muthukumar about the institution and regarding various activities being carried out at NRC on meat. NRC on Meat has facility to train personel associated with meat production under hygienic condictionns for different species of animals. A complete package of practices for clean meat production like the live animal reception, lairage, hygienic slaughtering and dressing, ante-mortem inspection and post mortem inspection, personnel and plant hygiene, HACCP in slaughter house, meat borne zoonotic diseases, meat cut-up parts, meat quality, packaging and storage were demonstrated.

Dr. Rituparna Banerjee gave lecture on "Recent advances in freezing and chilling techniques for meat processing". She explained that preservation of meat can be done by 3 ways like control of temperature, moisture and inhibitory processes.

Then lecture on “Innovative processing technology for meat chain evaluation” was presented by Dr. M. Muthukumar. The innovative processing technologies include steps and measures to extend the shelf life, improving the quality of the products and imparting the health benefits to the consumer.

The afternoon session started with a visit to model slaughter house maintained at NRC on Meat which was semi-automatic and has a chill storage facility. A model retail shop was also displayed. There was a practical session with hands-on training on preparation of

different value added meat products like preparation of ground chicken based meat products and emulsion based chicken sausages, kababs and crockets.

Day 4: 14/07/2018

On day 4, the participants visited the Millet Inclubation center at PJTSAU which has taken a unique initiative to promote millets with public private sector collobration. Through this initiative, millet based valued added baked items are being supplied to school going children in 150 social welfare residential hostels. The millet products are regularly being supplied to functions at the university, super markets and hospitals.

Day 5: 15/07/2018

Introduction to development of business modules was done by the course co-ordinators Dr. Jessie Suneetha W and Dr. B. Anila Kumari. The participants who were divided into 5 groups with 4 members in each were asked to discuss about the business modules that they would like to develop as part of training programme. After the discussions were completed, five modules were finalised as given below:

1. Utilization of underutilized jack fruit for food security through value addition
2. Project module on soymilk, paneer and curd
3. Value addition of dairy by-products
4. Small scale industry on fruit and fruit waste utilization
5. Banana products manufacture Pvt. Ltd.

Day 6: 16/07/2018

Er. A. Poshadri gave the guest lecture on the topic “Germination and malted foods for economic growth” in which he spoke on the need for carrying out simple processing for enhanced nutrient availability and inturn for better pricing of finished products.

Dr. Kalpna Sastry discussed about “Skilled human resources required for processing sector”. She discussed about various on-going trends in markets related to food processing industry. The need for skilled human resources for better employment oppurntuties and enhanced productivity were discussed at large.

Day 7: 17/07/2018

Dr. Aparna Kuna, Sr. Scientist, MFPI – Quality Control Laboratory, PJTSAU Hyderabad, Telangana gave lecture on “Extrusion technologies for employment generation”. The growing demand for convenience foods resulted in development of extrusion technologies and these have brought in a variety of food items which were previously

unknown to consumers resulting in better utilisation of farm produce and development of innovative foods.

Dr. P. Janaki Srinath, Assistant Professor and Senior Nutritionist, Department of Foods and Nutrition, College of Home Science, PJTSAU gave lecture on “Functional Foods and Nutraceuticals”. She elaborated on food sources and health benefits functional food components, important phytochemicals and their medicinal uses, probiotics, prebiotics and nutraceutical formulation.

Day 8: 18/07/2018

A lecture on “Post harvest processing of horticulture crops” was presented by Dr. S. Sucharitha Devi, Associate Professor, PGRC, PJTSAU. She covered about existing scenario of horticulture crops production, processing, post harvest losses in the world and in India, factors responsible for loss and methods to overcome the losses in detail.

Ms. T. Supraja, Assistant Professor, College of Home Science, Saifabad, Hyderabad delivered a lecture on “Soya Milk: Its future as an alternative to milk”. Soya fermented products, their benefits, market avenues, its SWOT analysis, limitations of soya use due to presence of trypsin inhibitors, soya phytates and methods to reduce them during processing were dealt with in detail.

The lecture on “Fermented foods: Its role in nutrient security and enhancing income generation” was delivered by Dr. S. Triveni, Associate Professor and University Head, Department of Agriculture Microbiology and Bioenergy, College of Agriculture, Rajendranagar, Hyderabad. As part of this lecture, the history of fermented foods, its importance and health benefits, microorganism involved in fermentation and their action were covered at length.

Day 9: 19/07/2018

Dr. I. Srinivas Rao, Professor, Extension Education Institute, PJTSAU, Rajendranagar Hyderabad delivered sessions on Pedagogy. He focused on methods to setup goals in life and for teaching along with need to balance professional and personal life during the morning session. The post lunch session started with an interactive discussion on methods for effective teaching as most of the faculty are in teaching and at the beginning of their careers. He motivated, inspired and sensitized all participants to be best teachers with optimum utilisation of resources available.

Day 10: 20/07/2018

The lecture on “Role of oil blends in development of nutrient enriched products” was delivered by Mr. Praveen, Managing Director of Bunar Lipids Pvt. Ltd., Vidyanagar, Hyderabad. He emphasized the importance of blending oils and its uses from industry point of view. The methodologies involved in development of these oil blends were discussed at large interactively.

Experiences on supply chain and value chain analysis for mango crop in chittoor district of Andhran Pradesh were shared by Dr. M. Uma Devi, Member-Board of Management, PJTSAU. This session gave a very deep insight on how to study an enterprise or value chain. Session was useful in development of business model by each group.

The participants visited to state of art PTJSAU library and “Different types of e-corners available for accessing the information” was presented by Dr. K. Veeranjayulu, University Librarian and followed by visit to different sections of library. It helped the participants to gain knowledge about the ways to use the various data bases presently available along with getting information about various ICAR institutes. The participants were also shown as how the books are issued to students and avoid their theft using the latest technologies.

Day 11: 21/07/2018

Dr. V. Sudharshan Rao, Deputy Director (Retd.), ICMR – National Institute of Nutrition, Hyderabad gave insights into “Food safety and regulations” in India. Major food safety concerns including microbial pathogens, misuse of additives, pesticide residues, veterinary drug residues, mycotoxins, parasites, natural toxins, genetically modified foods, zoonotic diseases etc.were discussed.

Lecture on “Irradiation for fetching better quality produce to enhance export market” was delivered by Dr. M. Sreedhar, Principal Scientist and Head, MFPI – Quality Control Laboratory, PJTSAU, Rajendranagar, Hyderabad. Information on isotops, radioactivity, modes of radioactive disintegration, gamma rays was covered. This was followed by visit to Irradiation unit, PJTSAU, Hyderabad. Information related to establishment of irradiation unit, radiation processing of foods, its working procedure, changes occuring in radiation processed foods, cost and fixing of dosage for different foods was delt at length.

A session on “Setting up small and medium enterprises” was delt by Dr. G. Valentine, Associate Professor and Head, National Institute of Rural Development and Panchayatraj,

Hyderabad. In this session information related to enterprise and entrepreneurship was delivered by resource person. As well as information related to livelihood, assets of rural livelihood, establishment of small and medium scale enterprise, agencies or training centers which helps in establishment of enterprise was also covered.

Day 12: 22/07/2018

Participants presented their ideas for development of business modules to the course director and course coordinators. Necessary changes needed to be done were discussed at length by the team with active inputs for the co-participants.

Day 13: 23/07/2018

The participants visited MFPI – Quality Control lab, PJTSAU which is a NABL accredited lab and one of its kind in state agricultural universities. Dr. M. Sridhar, Head of the lab explained that the project on establishment of Quality Control Lab which was funded in February 2006 by the Ministry of Food Processing Industries, Govt. of India for purchase of analytical equipments. The infrastructure facilities, staff and other contingent expenditure involved with setting and running of the lab were sanctioned by the university.

The participants visited to College of Home Science located at Saifabad as it is one the oldest and the best college in SAUs. The participants visited major five departments of Home Science and explained about the significant research activities, infrastructural facilities including equipments available in each department. This was followed by a session on “Dehydration technologies for fruit and vegetable processing” by Dr.K. Uma Devi, Professor, Department of Foods and Nutrition where in she delved in depth about the research activities carried out in the department using fruit and vegetables. The need for technology transfer was also emphasized.

Day 14: 24/07/2018

Dr. T.N.V.K.V. Prasad, Principal Scientist, Nanotechnology Laboratory, Institute of Frontier Technology, RARS, ANGRAU, Tirupathi delivered a very innovative lecture on “An introduction to nanoscience & nanotechnology”. In his lecture he focused on the basic principles of nanotechnology as it’s an emerging field and many of the participants are new to this concept. He discussed about his research work on nanoparticulation and its application in agriculture to increase quality and productivity of the crops like peanut and sweet sorghum as well as livestock and food products.

Dr. D. Kesavan, Assistant Professor and Head, College of Fisheries Engineering, Fisheries University, Nagapattinam delivered a lecture entitled “Applications of nanotechnology in food industry”. He explained about the unique features of nanoparticles like high surface area, better penetration capacity, ecofriendly with no environmental contamination and so on. He discussed about the synthesis, properties and classification of nanocomposites. He also described the importance of nanotechnology in food industry *i.e.* to enhance the solubility of particles, to facilitate controlled release, to improve bioavailability and to protect micronutrients. He also discussed about nanoencapsulation, nanosensor and smart packaging.

During practical session, he demonstrated the synthesis of silver and zinc nanoparticles using beet root extract. Then nanoparticles were examined under spectrophotometer and scanning electron microscope in Central Instrumentation Laboratory, PJTSAU for their particle size.

Day 15: 25/07/2018

A session by Dr. Ch. V. Durga Rani, Professor, Institute of Biotechnology on the topic “Biotechnology for nutritional improvement and food processing” was carried out. She emphasized on agritech, an area of agricultural science involving the use of scientific tools and techniques, including genetic engineering, molecular markers, molecular diagnostics, vaccines and tissue culture, to modify living organisms like plants, animals, and microorganisms.

The second session of forenoon was taken by Dr. B. Srinivasan on the topic “Baking of foods for enhanced shelf-life”. He discussed about the broad classification of baked food which is bread, cakes / pastries, rusk, biscuits cookies (as conventional, center filled, chapati and pizza) and designer snacks. Also the quality attributes of various baked products that act as an indicator for the shelf life was dealt with. He also discussed about the approximate shelf life of various packaged foods available in the market.

During the visit to Packaging Clinic and Research Institute (PCRI), Hyderabad, the Director, PCRI gave lecture on “Food Packaging: An overview about the history of packaging”. He spoke about functions of packaging, packaging material performance, the ways to select right material for packaging, packaging material testing, cost reduction, different labeling laws for products, different types of packaging along with role of packaging in food preservation and consumer appeal.

Day 16: 26/07/2018

Dr. K. Uma Maheshwari delivered a very informative lecture on “Value addition to underutilized foods”. In this she spoke about the need for use of underutilised foods to provide nutrition security as many of them are rich sources of vitamins , minerals, antioxidants and other functional or nutraceutical. They are available at low cost and hence creating awareness about the use of these foods can be economical beneficial to farming community.

The next lecture was delivered by Dr. G.M. Subba Rao on "Role of media and advertisement in marketing of processed food". He spoke about the strange nutritional paradox where advertising is aiding in development of malnutrition leading to a variety of life style diseases.

The next lecture on “Recent innovations in packaging for food products” was by Dr. G. Kandeepan. He spoke at length about how innovations in packaging technologies have revolutionarised the food industry. The recent advances like self heating and self cooling systems, high barrier, bio-degradable, edible, intelligent and nano packaging were discussed. The need for use of biosensors and retort pouch packaging were also high lighted.

The afternoon session had a lecture by Dr. M. Krishnan on “Emerging Technologies for processing and packaging of fish and fishery products”. Insights into preservation of fish was in vogue from times immemorial but latest processing techniques help in extending this highly perishable food’s shelf life tremendously by retaining original quality. The study of water activity as one of the parameters preservation helped in developing additives for better preservation of fish.

Day 17: 27/07/2018

The visited to CSIR – Central Food Technological Research Institute Resource Centre, Hyderabad was a great learning experience. Dr. T. Jyothirmayi talked about the institute facilities available as an incubation center followed by a lecture on “Role of CSIR-CFTRI in food processing, technology transfer, human resource development and analytical quality control of food products”. She dealt with constraints that are there for industrial growth in food sector, MoFPI union 2015 documents, product modification and need for obtaining a license by food manufacturer.

Mr. Srinivasulu Korra gave lecture on “Food Packaging: An Overview” where in he spoke on food preservation methods with special emphasis on techniques being followed at the CSIR – CFTRI resource center, how to select environmentally friendly packaging

material for ethical consumers and CFTRI's Hurdle technology for improved shelf life of Indian sweets. After the lecture, a visit to different laboratories present at CFTRI resource center *i.e.* processing laboratory, instrumentation laboratory and microbiology laboratory was carried out.

In the afternoon, post lunch, participants visited "V.H. Agro Foods Private Limited", Uppal, Hyderabad where baby corn preservation and packaging including storage in cold rooms were observed. Also the processing of coconut kernels and preparation of chicken kebabs were viewed. This was followed by a visit to "Crepe Cones", B-9/1, IDA Uppal, Hyderabad where participants viewed the automated method used for preparation of cones used in ice creams industry.

Day 18: 28/07/2018

The morning session started with a lecture by Dr. Madab Chakravarti on "Labeling and bar coding of packaged foods for better traceability" in which importance of labelling in food processing sector was addressed followed by an interactive session on the current scenario in labelling of processed foods.

The second session was held by Dr. B. Anila Kumari on "Pseudo cereals for food security" wherein the nutritional importance of pseudo cereals in comparison to normal cereals and how these can help in alleviating food hunger in India was discussed. She also presented in-depth research work carried in Department of Foods and Nutrition relating to these pseudo cereals.

The afternoon session started with the lecture on "Food industry byproduct utilisation for income generation" by Dr. Jessie Suneetha W wherein she presented on how food byproducts which are generally discarded as waste can be used for income generation. The extensive research work carried out at Post Graduate and Research Centre in this area was presented for the participants to get newer ideas.

Day 19: 29/07/2018

The participants were divided into 5 groups developed business modules on the following topics:

1. Utilization of underutilized jack fruit for food security through value addition
2. Project module on soymilk, paneer and curd
3. Value addition of dairy by products
4. Small scale industry on fruit and fruit waste utilization
5. Banana products manufacture Pvt. Ltd

The developed modules were refined and slides prepared for presentation.

Day 20: 20/07/2018

In the morning session, the participants who were divided into 5 groups developed business modules and presented them to a panel consisting of 3 members which included Dr. K. Uma Maheswari, CAFT and course Director, Dr. T.V.Hymavathi, Professor and In-charge of Millet incubation center and Dr. V. Vijaya Lakshmi, Professor, ACRIP – Home Science.

Among the modules presented, the one on banana byproduct utilisation was the best as this group has made a comprehensive effort in preparation of their module.

In the afternoon session, the participants visited to National Fisheries Development Board, Hyderabad. The latest developments in fish processing, funding facilities available for training of interested farmers and financial assistance that can be provided through various government organisations were explained by the team at NFDB.

Day 20: 20/07/2018

CAFT participants logged into ICAR CBP portal and submitted their post evaluation feedback forms. Dr. Ramesh Bhat, Deputy Director (Retd.) of ICMR – NIN was the guest of honour at the valedictory function. He interacted with the participants to understand the effectiveness of the training programme and enquired if they faced any problems during the course of training. One participant expressed that cost of machinery, marketing facilities, arranging collaterals to the banks and registration with food licensing are some of the hindrances and the rural entrepreneurs are facing during the extension activities undertaken in villages.

Valedictory function was arranged in committee hall of University library. Honourable Vice Chancellor of PJTSAU was the chief guest of the function. The Dean of Agricultural Engineering and Technology and Dean of Home Science i/c, Dr. K. Sadasiva Rao and Deputy Director (Retd.) of ICMR – NIN Dr. Ramesh Bhat were the guests of honour. Event started with invocation of University song. The course coordinator Dr. B. Anila Kumari, Assistant Professor, PGRC, PJTSAU welcomed the guests.

Dr. K. Uma Maheswari, Course and CAFT Director briefed the gathering about the activities undertaken during the course of training programme. Dr. V. Vijaya Lakshmi, Associate Dean, College of Home Science congratulated the participants for successfully completing the 21 day training. She urged the participants to explore the possibility of implementing the processes and technologies learned during the training. Dr. Kashibai

Sharanappa Khyadagi, Dr. Shamshad Begum. S, Er. K. Venkat Reddy, Dr. Chirag Singh and Dr. Samleshkumari gave the feedback remark.

Dr. Ramesh Bhatt, guest of honour in his remarks suggested including case studies in the training schedule. He insisted the participants and the gathering to commercialize simple technologies related to value addition of native food products. He asked the agricultural engineering professionals to make simple machines in a cost effective manner to reduce the imports.

Dr. K. Sadasiva Rao, Dean of Home Science i/c gave a brief insight into the industry scenario in food processing and food packaging technologies. He stressed on the importance of reducing the post-harvest losses to boost the income of the farmers. He elaborated on the economic opportunities the food industry is going to offer in near future so that the participants and other stake holders can contribute and grab the opportunities in taking the sector forward with advances in technology.

Honourable Vice Chancellor, Dr. V. Praveen Rao in his remarks advised the participants to commercialize the developed technologies. He emphasized on the need to work hard and explore various options to commercialize the technologies and usage of advanced technological innovations for increasing the income of the farmers. To encourage the participants for active participation in the training programme five best participants were selected and awarded. Participants felicitated Dr. K. Uma Maheswari, CAFT Director as a token of appreciation and contribution in the field of foods and nutrition for her impending retirement in 2019. Dr. Jessie Suneetha W, course coordinator proposed vote of thanks. The function was concluded with National Anthem.

EVALUATION

EVALUATION

Pre and post evaluation – Statistical interpretation on the impact of 21 days training programme

Part- A

The participants were administered with the pre and post evaluation schedules on 1st and 21st days respectively to assess the existing knowledge and knowledge gained through this 21 day training on ” *“Emerging Food Processing and Packaging Technologies: A Drive for Economic Opportunities”*. The impact of training was revealed through pre and post tests. On 25 multiple choice questionnaire the initial and final knowledge levels were measured, which revealed increase from 0 to 100 per cent. The minimum and maximum scores in pretest were 1 to15 (16 to 60%), while they were 13 to 23 (52 to 92%) respectively in posttest. Each question reflects the content outcome of a group of topics.

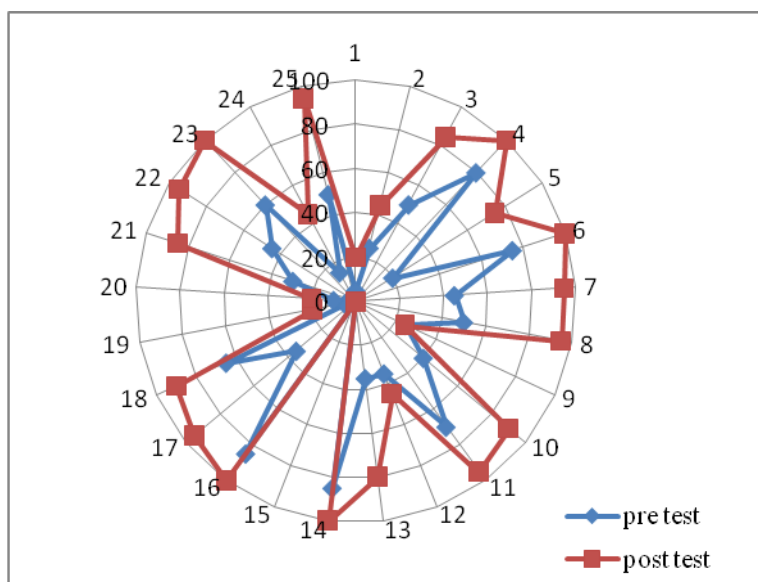


Figure 1: Percent change in knowledge of participants before and after the training programme

Statistical analysis was done on how many participants gave correct answers for each question in pre test and post test. The results are given in Table 1 and Figure 1. The results clearly indicated that the number as well as percentage of participants answering the questions was increased in post evaluation for 90 % of the questions given.

Table 1: Number and percentage of participants given correct answers for each question in pre test and post test

SNo.	Question	Pre test		Post test		Difference %
		No.	%	No.	%	
1.	The processing method which inactivates moisture in foods without affecting the physical, chemical and nutritive characters of food is	1	5	4	20	15
2.	According to FAO/IAEA/WHO Joint Expert Committee on food irradiation (JECFI) the radiation processing of food with an overall average dose of _____was safe and does not introduce any radiological, microbiological or nutritional problems in food	5	25	9	45	20
3.	Food or parts of food that provide medical or health benefit, including the prevention and treatment of disease is termed as	10	50	17	85	35
4.	The consumable films which provide supporting structures and protective layers to food are known as	16	80	20	100	20
5.	The linear symbology consisting of a pattern of bars and spaces to represent 12 digits of data to store limited information such as manufacturer identification number and item number is termed as	4	20	15	75	55
6.	The compact analytical devices that detect, record and transmit information pertaining to biological reactions are defined as	15	75	20	100	25
7.	The percentage of processed foods produced in India is	9	45	19	95	50
8.	MPACK, is a software package developed for design of packaging for_____ foods.	10	50	19	95	45
9.	Factor included under the ‘vertical integration’ a principle of value addition is termed as	5	25	5	25	0
10.	An alternative technique for health conscious consumers preferring low fat snacks is	8	40	18	90	50
11.	Packaging that contains an external or internal indicator to provide	14	70	19	95	25

	information about aspects of the history of the package and/or the quality of the food is termed as					
12.	The most commonly used preservative in baking is	7	35	9	45	10
13.	The processing technique that promises non-thermal processing technology aiming towards microbiologically safe food while avoiding undesirable changes in physicochemical and nutritional properties is called as	7	35	16	80	45
14.	The functions of the following food additive is to get better dispersion of fat in dough	17	85	20	100	15
15.	The mapping between message and barcode is called as		0		0	0
16.	A business where an individual is both the owner and conductor of the business affairs is termed as	17	85	20	100	15
17.	Financial feasibility analysis can be done by comparing with the estimated sales figure to	7	35	19	95	60
18.	The model for food safety standards is based on system called as	13	65	18	90	25
19.	To replace egg whites in the baking industry _____ can be used.	1	5	4	20	15
20.	The cooling method used for quickly cooling a wide range of fruits and vegetables before packaging is termed as	2	10	4	20	10
21.	A plastic film developed by the pharmaceuticals company Bayer that uses clay nano particles that prevents oxygen, moisture and carbon dioxide from decomposing food products is termed as	6	30	17	85	55
22.	Extrusion cooking is a _____ process.	9	45	19	95	50
23.	Vegetable ghee is manufactured by	12	60	20	100	40
24.	The following pseudo cereal can be used as thickening agent to reduce the percentage of oil or eggs in cakes	3	15	9	45	30
25.	The pseudo cereals are generally preferred due to their _____ quality.	10	50	19	95	45

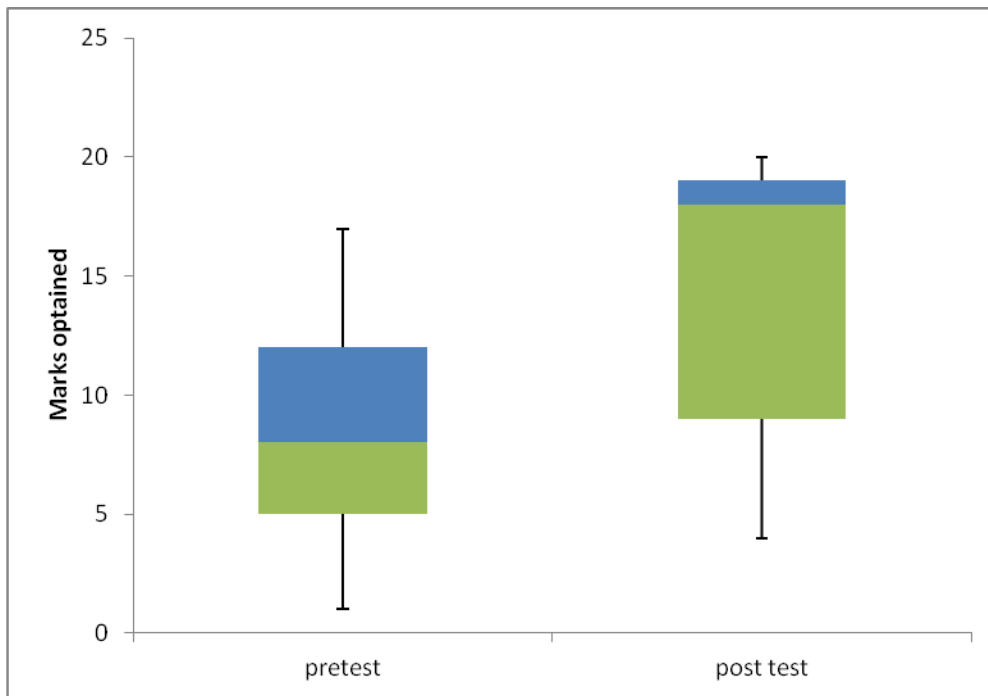


Figure 2: Box and whisker plots displaying median, inter quartile range (box) and range (whiskers) of marks scored by the participants in pre and post evaluation

Actual correct responses for 25 questions for both pre and post evaluation of 20 participants were taken and box-plot diagram was drawn. Boxplot descriptive statistics are presented in Figure 2. The box plot diagram clearly showed that the median (18) and maximum (20) values of post test were very high than the pre test (median - 8 and maximum - 17), thereby indicating that the shift of improving knowledge after training has gone to the higher (positive) side. Clearly there was significant difference in the test scores of the participants between the pre and post evaluation which is clearly indicated by the distribution of sample (shape of the histogram). The data indicated is very consistent and the frequency of post evaluation is very high to that of the pretest.

Part B

Feedback: Participant feedback on the training program too was obtained and most sessions were rated as either excellent or very good. They also stated that the topics covered were very useful to all the participants. The top 5 topics listed as most informative by the participants are

1. Applications of nanotechnology in food industry
2. Pseudo cereals for food security
3. Supply chain management for value added production enterprises
4. Extrusion technologies for employment generation
5. Recent advances in freezing and chilling techniques for meat processing
6. Need for value addition to foods and improved technologies for enhanced marketability
7. Current trends in ancient grain based technological applications
8. Germinated and malted foods for economic growth

All the participants were satisfied with the skill training imparted, demonstrations and the field visits. The participants felt that the methodology adopted for delivering the technical content was apt and adequate. All the participants felt that their objective of attending the training programme was extremely satisfactory. The overall impression about the course such as theoretical back-up and content coverage, resource materials provided, extent of involvement of the guest faculty and level of seriousness maintained all through the course were rated as excellent. The training facilities like learning environment and capacity of institute's faculty was rated as excellent. Other facilities like boarding and lodging arrangements were rated as good and very good respectively.

Suggestions by the participants: Some of the participant suggested that if practical components like hands on experience in bakery and confectionary, processing foods etc. to be included.



CAPACITY BUILDING PROGRAM
by
Agricultural Education Division, ICAR



PARTICIPANT EVALUATION PROFORMA

**Programme title: “EMERGING FOOD PROCESSING AND
PACKAGING TECHNOLOGIES: A DRIVE FOR ECONOMIC
OPPORTUNITIES**

**Organized by : COLLEGE OF HOME SCIENCE (NA), HYDERABAD,
TELANGANA**

**Organizers: Dr. K UMA MAHESWARI, Dr. W. JESSIE SUNEETHA, Dr.
B. ANILA KUMARI**

Date: 11/07/2018 TO 31/07/2018 (Duration: 21 Days)

1.	No. of participants (Applied)	:	41
2.	No. of participants (Approved)	:	26
3.	No. of participants (Attended)	:	20
4.	No. of participants (Evaluation performance filled reports)	:	20
5.	No. of participants (Evaluation performance not filled reports)	:	00
6.	Trainee details		

S.No.	Trainee Name	Institute Name	Discipline	Evaluation Performance Submitted Report
1	Sanjay Kumar Pradhan	Navsari Agricultural University(Navsari)	Animal Nutrition	True
2	Charul Chaudhary	Other Institute	Food Science & Technology	True
3	Chirag Singh	CV908: Arawali Veterinary College(Sikar)	Livestock Products Technology	True
4	Aruna Ramchandra Kharwade	Other Institute	Food & Nutrition	True
5	Rajendrakumar Premjibhai Bambharolia	College of Agriculture, Waghai(Waghai)	Microbiology	True
6	DILIPBHAI MANAJIBHAI DAMASIA	College of Agriculture, Waghai(Waghai)	Agricultural Entomology	True

7	Rohini Bhagwanrao Shinde	Other Institute	Home Management / Family Resource Management	True
8	Rekha - Tiwari	Other Institute(Others)	Home Management/Family Resource Management	True
9	KAVITHA C	University of Agricultural Sciences(Dharwad)	Food Science & Technology	True
10	NAVEEN ZILLABATHULA	College of Veterinary Science(Tirupati)	Livestock Products Technology	True
11	KULKARNI MADHUMATI VITHALRAO	Vasantrao Naik Marathwada Krishi Vidyapeeth(Parbhani)	Agricultural Extension	True
12	VENKAT REDDY KAMIDI	College of Agricultural Engineering(Sangareddy)	Agricultural Engineering	True
13	APARNA KUNA	Professor Jayashankar Telangana State Agricultural University(Hyderabad)	Food & Nutrition	True
14	S.Maheshwaramma	Agricultural Polytechnic College(Palem)	Plant Breeding	True
15	Dr. Samlesh Kumari	ICAR-Central Institute of Agricultural Engineering (CIAE) ,Bhopal	Dairy Microbiology	True
16	Kashibai Sharanappa Khyadagi	College of Agriculture(Bijapur)	Food & Nutrition	True
17	MAHENDRA PRATAP SINGH YADAV	Chandra Shekhar Azad University of Agriculture and Technology(Kanpur)	Dairy Technology	True
18	Shamshad Begum. S	University of Agricultural Sciences (Bangaluru)	Food & Nutrition	True
19	MAHARSHI DEEPA	Sri Venkateswara Veterinary University(Tirupati)	Home Science Extension	True
20	RAJANI DODLOLLA	Agricultural Polytechnic College(Palem)	Horticulture	True



CAPACITY BUILDING PROGRAM
by
Agricultural Education Division, ICAR



**Programme title: “EMERGING FOOD PROCESSING AND
PACKAGING TECHNOLOGIES: A DRIVE FOR ECONOMIC
OPPORTUNITIES**

**Organized by : COLLEGE OF HOME SCIENCE (NA), HYDERABAD,
TELANGANA**

**Organizers: Dr. K UMA MAHESWARI, Dr. W. JESSIE SUNEETHA, Dr.
B. ANILA KUMARI**

Date: 11/07/2018 TO 31/07/2018 (Duration: 21 Days)

1.	No. of participants (Applied)	: 41		
2.	No. of participants (Approved)	: 26		
3.	No. of participants (Attend)	: 20		
4.	No. of participants (Not Attend)	: 0		
Gender wise				
5.	distribution of participant	: Male	: 7	Female : 13
ICAR / SAU wise				
6.	distribution of participant	: ICAR	: 1	SAU (and Others) : 19
7.	State wise distribution of participant	: S. No.	State Name	No. of Participant
		1	Andhra Pradesh	2
		2	Gujarat	4
		3	Karnataka	3
		4	Kerala	1
		5	Madhya Pradesh	1
		6	Maharashtra	5
		7	Rajasthan	1
		8	Uttar Pradesh	3
		9	Other	1
		10	Telangana	5

8. Discipline wise distribution of participant	S. No.	Discipline Name	No. of Participant
	1	Agricultural Entomology	1
	2	Plant Breeding	1
	3	Soil Science-Soil Chemistry/Fertility/Microbiology	1
	4	Animal Nutrition	1
	5	Dairy Microbiology	2
	6	Dairy Technology	2
	7	Livestock Products Technology	2
	8	Food & Nutrition	5
	9	Home Management/Family Resource Management	2
	10	Home Science Extension	2
	11	Agricultural Extension	1
	12	Food Science & Technology	2
	13	Horticulture	2
	14	Agricultural Engineering	1
	15	Microbiology	1

I. General information about training

1. How did you come to know about this training program?
 - a) CPB Portal / ICAR Website 16
 - b) Colleague in the same department / organization 2
 - c) Immediate superior (like HoD) 1
 - d) Head of the organization 1
 - e) Friend in other organization 0
 - f) Personally contacted by CAFT Director / Faculty 0
 - g) Any other 0
 - h) Not Specify 0
2. What was your main motive to attend this training?
 - a) Training theme was relevant to my job 12
 - b) Training was related to my subject area 3
 - c) To update my knowledge and skills 2
 - d) To fulfill CAS / promotion requirement 3
 - e) Desired by Head of the Organization 0
 - f) To seek change from daily routine 0
 - g) Any other 0
 - h) Not Specify 0

3. In your opinion what is your ranking with respect to knowledge / skills / attitude in the beginning and at the end of this training programme?

- | | |
|-----------|----|
| a) Rank 1 | 15 |
| b) Rank 2 | 4 |
| c) Rank 3 | 0 |
| d) Rank 4 | 1 |
| e) Rank 5 | 0 |

II. Opinion towards training design and delivery

S. No.	Opinions	Excellent	Very Good	Good	Poor	Very Poor	Total
1.	Training program environment	16	4	0	0	0	20
2.	Laboratory facilities available for the training program	14	6	0	0	0	20
3.	Participation in decision making and planning of program in future	13	6	1	0	0	20
4.	Behavior of resource persons (faculty members)	15	5	0	0	0	20
5.	The course materials were designed as per the objectives of the training	16	4	0	0	0	20
6.	The tools / techniques used during the training	16	4	0	0	0	20
7.	Adequate resource persons involvement	17	3	0	0	0	20
8.	Boarding facilities	16	1	3	0	0	20
9.	Lodging facilities	16	3	1	0	0	20
10.	Transport facilities	19	1	0	0	0	20
11.	Exposure visits / practical exposure / field orientation	17	3	0	0	0	20
12.	Providing platform for future networking / applications	16	4	0	0	0	20
Total		191	44	5	0	0	

III. Topics rating of training program

S. No.	Very Well	Fairly Well	Pool Covered	Topic Name	Most Useful	Useful	Not Useful
1	18	2	0	Post harvest processing technologies for horticulture crops	16	4	0
2	18	2	0	Role of oil blends in development of nutrient enriched products	18	2	0
3	17	0	3	Visit to Bunar Lipids Pvt. Ltd., Vidyanagar, Hyderabad	14	5	1
4	20	0	0	Practical demonstration on value added meat products at ICAR – NRC on meat, Chengicherla, Hyderabad	18	2	0
5	19	1	0	Food industry byproduct utilization for income generation	18	2	0
6	20	0	0	Introduction to CAFT	19	1	0
7	20	0	0	Orientation to the course	19	1	0
8	19	1	0	Need for value addition to foods and improved technologies for enhanced marketability	19	1	0
9	18	2	0	Use of germination, malting and fermentation techniques for improved nutrition	17	3	0
10	19	1	0	Baking of foods for enhanced shelf life	19	1	0
11	19	0	1	Practical demonstration on preparation of baked items	17	3	0
12	19	1	0	Pseudo cereals for food security	19	1	0
13	20	0	0	Visit to Indian Institute of Millet Research, Rajendranagar, Hyderabad	19	1	0
14	18	2	0	Dehydration technologies for fruit and vegetable processing	17	3	0
15	19	1	0	Setting up small and medium enterprises	20	0	0
16	18	1	1	Fruit and vegetable export: A start up	18	2	0
17	16	3	1	Recent developments in legume and oilseeds processing for enhanced pricing and marketing	15	5	0
18	16	1	3	Visit to the incubation centers at ICRISAT, Patancheru, Hyderabad	16	3	1
19	16	3	1	Need for blending oils to improve culinary properties	18	1	1
20	18	2	0	Irradiation for fetching better quality produce to enhance export market	18	2	0
21	19	1	0	Visit to National Fisheries Development	19	1	0

				Board, Hyderabad			
22	20	0	0	Applications of Nanotechnology in food industry.	20	0	0
23	19	1	0	Role of media and advertisement in marketing of processed foods	20	0	0
24	19	1	0	Food Safety and quality assurance tools	19	1	0
25	20	0	0	Practicals – development of food business modules by participants	19	1	0
26	20	0	0	Post evaluation and feedback from participants	19	1	0
27	17	3	0	Skilled human resources requirement for processing sector	19	1	0
28	19	1	0	Supply chain management for value added production enterprises	19	1	0
29	19	0	1	Current trends in ancient grain based technological applications	20	0	0
30	20	0	0	Orientation to departments at College of Home Science, Saifabad, Hyderabad	18	2	0
31	18	0	2	Visit to SPAR super market for viewing of cold storage of processed foods	18	1	1
32	20	0	0	Visit to millet incubation center, PJTSAU, Rajendranagar, Hyderabad	20	0	0
33	20	0	0	Extrusion technologies for employment generation	20	0	0
34	18	1	1	Practical demonstration on cold extrusion technology	19	1	0
35	19	1	0	Soya milk: its future as an alternative to milk	19	1	0
36	20	0	0	Functional foods and Nutraceuticals	20	0	0
37	20	0	0	Recent advances in freezing and chilling techniques for meat processing	19	1	0
38	20	0	0	Innovative processing technologies for meat value chain	20	0	0
39	20	0	0	Practicals – development of food business modules by participants	20	0	0
40	20	0	0	An introduction to Nano science and Nanotechnology	20	0	0
41	18	1	1	Testing quality of packaging materials – followed by practicals	19	0	1
42	20	0	0	Labeling and bar coding of packaged foods for better traceability	20	0	0
43	19	1	0	Visit to Rural Technology Park, NIRD, Rajendranagar, Hyderabad	20	0	0
44	20	0	0	Presentation of Food business modules	20	0	0

				developed by participants			
45	20	0	0	Post evaluation and feedback from participants	20	0	0
46	20	0	0	Visit to Irradiation unit	20	0	0
47	18	2	0	Advances in fish processing towards increased marketing	20	0	0
48	20	0	0	Practical demonstration on Synthesis of nanoparticles for food usage	19	1	0
49	19	1	0	Biotechnology: its role in food processing	19	1	0
50	19	1	0	Field visit to CFTRI Regional Centre to observe novel food processing technologies developed by CFTRI	20	0	0
51	19	1	0	Pedagogy training	20	0	0
52	18	2	0	State of art of IQF Technology for procurement, production, processing and marketing of baby corn, fruits and vegetables – Visit to VH Agro Foods Private Limited, Uppal, Hyderabad	20	0	0

IV. Overall opinion about training pogram

1. How was the daily program?
 - a) Very tight 9
 - b) Tight 6
 - c) Comfortable 5
 - d) Light 0
 - e) Very light 0
 - f) Not Specify 0
2. Have your expectations from the training program fulfilled?
 - a) To great extent 19
 - b) To some extent 1
 - c) Not at all 0
 - d) Not Specify 0
3. What should be the optimum duration of the training program? (Kindly suggest the optimum duration from 2 to 6 weeks)
 - a) Two weeks 10
 - b) Three weeks 8
 - c) Four weeks 2
 - d) Five weeks 0
 - e) Six weeks 0
4. What would be your most preferred time to undergo training program? (Please name the month suit better for this training program)
 - a) Janunary 7
 - b) February 0
 - c) March 1
 - d) April 0
 - e) May 2
 - f) June 2
 - g) July 3
 - h) August 1
 - i) September 3
 - j) October 0
 - k) November 1
 - l) December 0
5. What is your overall opinion about the training program?

a) Outstanding	1
b) Excellent	19
c) Very good	0
d) Good	0
d) Average	0
e) Not Specify	0

PHOTO GALLERY

INAGURATION



REGISTRATION



Lighting of lamp

Dr. K. Uma Maheswari, Director, CAFT-H.Sc. welcoming the gathering



Address by Dr. V. Vijaya Lakshmi, Associate Dean, College of Home science

Presidential remarks by Former Dean of Home Science Dr. A. Mrunalini



Board member PJTSAU Dr. K. Uma Devi addressing the gathering



Dr. V. Veeranjanyulu, University Librarian, addressing the group



Dr. Jessie Suneetha W, Course coordinator Introducing the training programme



Dr. B. Anila Kumari, Course coordinator proposing vote of thanks

PRE /POST EVALUATION



SESSIONS BY FACULTY ON FOOD PROCESSING



SESSIONS BY GUEST FACULTY ON FOOD PROCESSING



SESSIONS AT ICAR NRC ON MEAT



SESSIONS ON NANOTECHNOLOGY



FIELD VISITS



Visit to CFTRI Resource Centre, Hyderabad



Visit to V. H. Agro foods



Visit to Indian Institute of Millet Research centre



Visit to Irradiation centre, PJTSAU



Visit to Millet Incubation centre, PJTSAU



Visit to Quality Control Lab, PJTSAU



Visit to College of Home Science

Visit to Central Library, PJTSAU

**GROUP DISCUSSION OF PARTICIPANTS ON
DEVELOPMENT OF BUSINESS MODULES**



VALEDICTORY



WELCOMING OF GUEST WITH FLOWER POTS



**Dr.K.Uma Maheswari,
CAFT and Course Director
presenting the report**

**Guest of Honor Dr. Ramesh Bhat
addressing the Gathering**



Distribution of Certificates



Distribution of Best Participant Awards



Participants feedback



Release of NEWS letter, CD and CAFT Manual by Honorable Vice Chancellor, Dr. V. Praveen Rao



Chief guest Dr. V. Praveen Rao, Hon'ble VC addressing the gathering **Vote of thanks by Dr. Jessie Suneetha W**

OBJECTIVE 1

B. ALLOCATION OF SEATS UNDER UG & PG PROGRAMMES

Admission : UG & PG programmes during the Academic year 2018-19 had full strength.

Under Graduate Students Intake

	No. of Students	ICAR
B.Sc. (Hons) Community Science	54	01

In view of the good number of students at UG level and there is also demand for PG studies.

Post-Graduate Students Intake

	No. of Students	ICAR
M.Sc (Home Science)	19	4
PhD (Home Science)	9	2

C. RESEARCH

i. Faculty Research

Ongoing Research projects during the year 2018-19

FOODS & NUTRITION

DBT Project

Project Title: “Nutraceutical properties of underutilized fruits & vegetables in North Eastern Hill Region of India”.

Funded By: Department of Biotechnology, Govt. of India under DBT’s Twinning programme for NER.

Duration: 3 Years, 4 months (2015 to 2018). Project commenced on 16th February, 2015 and ended on 11th June 2018.

Budget: 59.04 Lakhs (39.97 lakhs for ICAR NEH & **19.07 for PJTSAU**) for a period of 3 years.

Collaborating Institutes involved: MFPI - Quality Control Laboratory, PJTS Agricultural University, Rajendranagar, Hyderabad - 500 030, India. and ICAR Research Complex for NEH Region, Manipur Centre, Lamphelpat, Imphal- 795 004, Manipur, India.

Project leader and associates (Investigators):

Principal Investigator (Parent Institute in NER): Dr. Manas Ranjan Sahoo, Senior Scientist,
Co-PI (Parent Institute in NER): Dr. Subhra Saikat Roy, Scientist SS

Principal Investigator (Collaborating Institute): Dr. Aparna Kuna, Senior Scientist, MFPI - QC Laboratory, Co-PI (Collaborating Institute): Dr. M.Sreedhar, Principal Scientist, QC Laboratory.

Outcome and salient achievements: Designed value added products from under exploited crops like Tree bean (*Parkia roxburghii*), Kachai Lemon (*Citrus jambhiri*), Bay leaf (*Cinnamon tamala*), Prunes (*Prunus nepalensis*), Kokum (*Garcinia indica*) and King chilli, to address the challenges posed by the involvement of intermediate actors in supply chain and establish appropriate processing techniques for the selected crops and development of nutraceutical rich functional foods.

A total 84 processing technologies were developed including primary and secondary processing methods. The standardized technologies were validated and modules for commercialization have been developed. The deliverables of this work has given insight into sustainable development of functional foods by exploring underutilized crop species besides, retaining the nutritive values, to address the challenge of food and nutritional security and economic stability of the North East farmers.

As a part of the DBT project, a workshop cum training programme on “Value addition of Underutilized fruits and vegetables” was held jointly by MFPI – QC Lab and ICAR - NEH at ICAR-NEH complex, Imphal, Manipur for technology transfer and demonstration of value addition to the enthusiastic entrepreneurs who came from various districts of Manipur. 17 technologies were demonstrated at ICAR-NEH complex to the different entrepreneurs.

Technology Transfer: Bay Leaf Beverage Technology (consisting of processing of Bay leaf to value added products) was transferred to an entrepreneur M/S. Divine Entreprises from Imphal, Manipur. The technology was developed at MFPI – QC Lab as a part of the DBT project “Nutraceutical Properties of Underutilized fruits and vegetables of North eastern hill regions of India” in collaboration with ICAR – NEH, Imphal. An MOU was signed and the technology was transferred to M/S. Divine Entreprises from Imphal, Manipur on 27/11/2018 for popularization and commercialization of Bay leaf beverage technology under technology transfer programme of ICAR.

A project conclusion meeting was held on 1st October 2018 at MFPI – Quality Control lab with the PI’s of both MFPI – QC Lab, PJTSAU and ICAR-NEH complex, Co PI and SRF of the PJTSAU team to formally discuss about the output of the project and further collaborations in future.



News Paper clippings of the workshop held in February 2018 for entrepreneurs and MOU signed for technology transfer on 27/11/2018

Project on ‘Bio degradable eco paint production for idol painting with dyes on large scale’ at CHSC, Hyderabad.

Telangana State Pollution Control Board (TSPCB) has continued collaboration with PJTSAU for supply of natural dye paints during 2018 with a **budget outlay of Rs. 74.54 lakhs** and was carried out by Principal Investigator, Dr. R. Geetha Reddy, Professor, EECM department and Co-PI, Ms. Lakshmi Pooja Sanku, Assistant Professor, APTX department.

During the year 2018 -19, Natural Dye Processing and Incubation centre located at Rajendranagar, PJTSAU has produced natural dye paint of 22tonnes out of which 12 tonnes of White and 10 tonnes of colours in fourteen shades and supplied to 2,00,000 Ganesh idols of various sizes ranging from 8 inches to 6 feet through TSPCB.

Eight students of B.Sc. (Hons.) Home Science, out of which five from the Department of APTX, and three from the EECM department were placed for a period of 3 months in the production unit as part of skill training in the ELP course for enterprise development and were involved in all stages of production and brought out print and electronic material on the production process. Produced five shades of Eco Holi powders - Pink, Yellow, Orange, Blue and Green of 50kgs each. This work was taken up for promoting the eco-friendliness, skin friendly, biodegradable, no chemicals and no water pollution. Local print and electronic media promoted the products through their reviews and news clippings.

Three exhibitions to general public, one training programme to artisans on application of natural paints to idols were organized during the period under report.



PI and Co PI along with TSPCB officials monitoring the training programme for artisans in painting



Eco Holi Powders Production and Packing at Natural Dye Processing and Incubation Centre, PJTSAU, Hyderabad

MFPI – Quality Control Laboratory

- The MFPI – Quality Control Laboratory has successfully maintained the accreditation with NABL/QCI/ILAC by fulfilling the “Desktop Audit” requirements as per ISO/IEC 17025:2005 Quality Management System.
- The Lab has successfully carried out Quality Control exercises like participation Proficiency Test as per World Standard ISO 17043 and Inter Laboratory Comparison Rounds as per international standard and achieved very good ‘Z’ scores for proximate estimation demonstrating the Technical Competence of the Lab in the field of ‘Chemical Testing’.
- The Lab has been selected as Expert referral Lab for providing technical guidance for Labs in other Universities/ institutes like YSR Horticultural University, Lam, Guntur, SKLTS Horticultural University, Rajendranagar, Central Instrumentation Cell, PJTSAU, Rajendranagar, NIPHM, Rajendranagar.
- The data on Quality parameters generated in the Lab has been incorporated in the Variety Release proposals of JGL 24423, KNM 733, WGL 505, PRS 2, PBH 11, WRG 97, JCG 2141 and JCS 1020 for SVRC.
- During 2018-19, 2713 commercial samples have been analysed generating an income of Rs. 12.00 Lakhs.
- 21 Minikit/Released Varieties of mandate crops (Rice, Sorghum, Millets, Red gram, Sesame and Maize) of the University have been profiled for various Quality parameters. Estimation of B-complex vitamins, essential micro elements and Fatty acid, Amino acid profiling has been done.
- 78 advance generation breeding material of rice, pigeon pea, green gram, sorghum, bajra, ragi, sesame and maize from crop improvement schemes of the PJTSAU have been profiled for proximate principles.
- 63 elite genotypes from advance stage yield trials of rice, maize, millets and pulses have been analysed for iron and zinc content in the raw seed using Optical Emission Spectrometry.
- Established research linkages with premier institutes/ agencies like IICT, DST, ICAR, BARC, NABL, ISO, DBT, MANAGE, NAARM, NIN, NIPHM, ICRISAT, FC&RI and other Universities like UAS, Raichur, UAS, Dharwad, SKLTSHU, Dr. YSRHU, JNTU-H, JNTU-K, OSMANIA, NAGARJUNA University.

All India Coordinated Research Project – Home Science (AICRP-H.Sc)

Foods and Nutrition

Dr. T. Kamalaja, Senior Scientist and K. Rajeshwari, Senior Research Fellow

Project 1: Development of region specific therapeutic foods for prevention of diabetes

Commonly consumed traditional recipes such as upma, roti, semia or vermicelli were modified as low GI using low glycemic foods. The glycemic index found as 53.9, 53.6 and 54.0 for upma, vermicelli Upma and roti respectively. To study the effect of the developed low GI foods (Instant upma mix, Rice based vermicelli and multigrain roti mix) in management of diabetes, thirty farm women with pre diabetic (Random blood glucose level 130-140; fasting blood glucose level 100-125mg/dl and HbA1C- 5.7 -6.4 %) status were selected from the AICRP adopted villages. The selected women group were supplementing with low GI foods for a period of 4 months. The selected pre diabetic subjects were identified as overweight with normal blood pressure, pulse rate, waist, hip circumferences and waist to

hip ratio. The VLDL cholesterol level and LDL/HDL ratio were found to be at above desirable levels. The HDL cholesterol was found at high risk stage whereas total cholesterol and LDL cholesterol levels were found at desirable level.

Project 2: Dietary approach for management of dual burden of malnutrition among farm women

Two Ready To Use (RTU) mixes viz. high fibre multigrain mix and nutritense mix were formulated with locally available cereals, millets, pulses and other functional food ingredients (FFIs) for management dual burden of malnutrition in farm women. Several products like extruded snacks, biscuits, muruku, namakpara, pakodi, tikka, pan cake, jawa, kheer, laddo etc developed with the mixes. The quantity of mix equaling to one third daily requirement of energy and protein is supplementing to the selected underweight (35 no.) and overweight (15no.) and obese (15 no.) farm women for a period of 120days. The selected underweight women were found at normal category as per blood pressure, pulse rate and waist to hip ratio. The lipid profile tests were at desirable level except for HDL cholesterol levels in the selected underweight subjects. The selected overweight women were found at pre-hypertensive category as per blood pressure and higher risk for CVD diseases as per waist to hip ratio. total cholesterol and LDL cholesterol levels were found at normal levels, whereas HDL cholesterol, Triglycerides, CHO/LDL ratio were at not desirable level in the selected over weight subjects.

The supplementation and dietary intervention programmes are under progress in both the projects.



Mixes and products under project- I & II

Child development

Ms. V. Kavitha Kiran, Scientist and Dr. K. Yashoda, Senior Research Fellow

The study titled **Reproductive Health Care among Agrarian Families** revealed that the existing literature related to reproductive health among married women with children below 2yrs in rural areas. Rural married women were found to have less access to health care and were less likely to seek health care for some aspects of reproductive health, such as reproductive tract infection or early prenatal care; second, they often have relatively limited sources of service; and third, they seem to have less knowledge and information about reproductive health care. Furthermore, the research findings also display some changes brought by intervention over time. The health promotion intervention package was found to be effective in knowledge gain among rural women.



Family Resource Management

Dr. V. Vijaya Lakshmi, Principal Scientist and Ms. J. Deepika, Senior Research Fellow
 Under FRM component research work, method demonstrations and awareness campaigns for suitable technologies for maize crop were conducted under project 1 i.e. Drudgery Reducing Farm Technologies for Gender Equity. Pre and post training evaluation was done. Under project 2 Ergonomics for Work Improvement and Gender Equity in Agro-Enterprises, improved loom was designed and occupational health hazards were studied and analyzed before introducing the intervention. Under Non-plan hermetic bag was designed and tested for storing whole red gram. 8 capacity building programmes were conducted on various topics in adopted villages. Two popular articles in vyavasayam and rythunestham monthly journals in Telugu, 4 research articles as first author under AICRP research, 2 book chapters, 10 articles as second author and one article as first author under teaching were published in research journals with NAAS rating between 4.2 to 5.3. Research articles published from 2013 to 2018 were uploaded in Krishi Portal. Eleven posters were prepared on various agricultural implements. Two booklets – one in telugu and one in English on low cost drudgery reducing tools for small and marginal farmers was prepared, printed and got released in 23rd Biennial workshop on AICRP-H.Sc. held at MPUAT, Udaipur from 15th to 16th Feb, 2019.



Release of booklet on Low cost drudgery reducing tools for small and marginal farmers at Biennial conference on 15.2.2019

Textiles and Apperels

Dr. A. Padma, Principal Scientist and Ms. Shaik Khateeja Sulthana, Senior Research Fellow

The project - 1 for Clothing and Textiles was titled, 'Comprehensive use of underutilized natural fibres and plant sources for sustainable livelihood of farm families'. Under this two major works was carried out, one is on **fiber based**, where Castor fiber was extracted and is tested for compositional and fiber property analysis, later which was natural dyed with *Eclipta Prostrata* with four (Alum, SnCl₂, CuSO₄ and FeSO₄) types of mordants and three types (pre, simultaneous and post – mordanting methods) of applications to analyze the color strength. The castor fiber was used to prepare 50/50 castor /cotton blended yarn. Analyzing of yarn properties was under process. And the other is **functional finishes based**, where leafs of herbal sources, *Nepeta Cataria* and *Lantana camara* was tested for its Minimum Inhibitory Concentrations against gram positive and gram negative bacteria and was found to be around 3-4 for *Nepeta Cataria* and around 7-8 for *Lantana camara*. The extracts were later treated to cotton fabric to analyze Antimicrobial activity, performance characteristics and Mosquito repellent efficiency.

The project – 2 was titled, 'A social pursuit through popularization and product diversification of ethnic crafts on textiles with ICT application'. Under this project, Fabricated 6 Ikat fabrics with developed contemporary Ikat motifs/designs, which were later, used to develop three apparel and three home furnishing products. Apart from this developed 30 screen designs from contemporary Ikat motifs/designs. Published 9 NASS (4.16 to 5.32) rated research papers. Participated in abstract presentation at All India seminar on 'Diversity in Handlooms, Textiles, Global Trends in Fashion Clothing' February 8-9, 2019. Published paper/information in three books of ICAR - CIWA. One booklets in English on 'Ikats – an ethnic Heritage of Telangana Textyiles was prepared, printed and got released in 23rd Biennial workshop on AICRP-H.Sc. held at MPUAT, Udaipur from 15th to 16th Feb, 2019. In the same programme exhibited the developed products.



Extension:

Dr. Sarah Kamala, Principal Scientist and Ms. Y. Uma Jyothi, SRF

Project 1: Promoting Farm Women Knowledge Groups (FWKGs) For Enhanced Use of ICT in Agriculture and Allied Sectors. Conducted gender based situational analysis of ICT for agriculture and allied activities for men and women, in the 6 adopted villages of AICRP – HSc in Maheswaram and Moinabad Mandals of Rangareddy District, Telangana State and validated the content. Formed and promoted 6 Farm **Women Knowledge Groups(FWKG) one in each adopted village consisting 10 in each group totalling 60 members** for enhanced use of the ICT applications. Conducted 15 Capacity Building Training Programmes for FWKG's regarding use of **ICT Use and Operation of Mobile Phones.**



Capacity Building - Use and Operation of Mobile Phones at Dubbacherla.

Project 2: Empowerment of Farm Women on Climate Change: Data on extent of awareness of farmwomen (100 respondents) regarding climate change, its effects and climate resilient practices/technologies and situation specific coping strategies was collected, tabulated and analyzed.

Project 3 : Scoping IFS Models from Gender Perspective with Focus on Enhancing Farm Income - Documented region specific tested IFS models for enhancing farm income and screened the selected models from gender perspective. Conducted Two (4) Capacity Building Training Programmes on IFS and Climate Change to the farmers and farmwomen.



Enhancing the Farmer's Income through Integrated Farming Systems

ii) Student Research

Department of Foods and Nutrition

S. No	Title of the Thesis	Name of the Student	Name of the major advisor
1.	In vitro carbohydrate and protein digestibility of common recipes made of different millets.	Jane Bridget Kandeh	Dr.K.Uma Devi
2.	Evaluation of selected nutrition and health programmes in telangana state	S. Vahini	Dr.K.Uma Devi
3.	Development and Evaluation of Value Added Products with Germinated Buck wheat (GBW) (<i>Fagopyrum Esculentum Moench</i>)	K.Shreeja	Dr.S.Sucharitha
4.	Effect of Foxtail Millet (<i>Setariaitalica</i>) and Quinoa (<i>Chenopodium Quinoa</i>)	B.Anusha	Dr. T.V. Hymavathi

	Food Supplementation on Glycemia and Lipid Profile in Non diabetic Subjects with Impaired Glucose Tolerance (IGT)		
5.	Assessment of Health Related Quality of Life (HRQoL) in working men and women with Type 2 Diabetes	Anushri Bai	Dr. K. Aparna
6.	Nutritional Profiling and Development of Value added Products with Quinoa (<i>Chenopodium quinoa</i>)	M. Priyanka	Dr. Jessie Suneetha.W.
7.	Nutritional profiling and product development of fermented quinoa (<i>Chenopodium quinoa</i>)	P. Prathyusha	Dr. B. Anila Kumari
Department of Human Development and Family Studies			
8.	Resilience of Caregivers attending to Alzheimer Patients	M.Hemalatha	Dr. Nasreen Banu
Department of Resource Management and Consumer Sciences			
9.	Workload analysis of female basket weavers for Recommending Ergonomic Intervention	Akshata Matapati	Dr. D. Ratna Kumari
10.	Impact Of Brand On Purchasing Pattern Of Women Consumers With Reference To Cosmetics	Geetha Munje	Dr. V.Vijaya Lakshmi
11.	Occupational Health and Safety Concern of Workers Engaged In Manufacturing Units of Precast Building Products and Coping Strategies	Swetha Kodali	Dr. V.Vijaya Lakshmi
12.	Product diversification of Puttapaka ethnic ikats with ICT application	Sushma Daguta	Dr. Padma Alapati
13.	Development of Eco-friendly Mosquito Repellent Printed Textiles	Prathyusha Kantheti	Dr. Padma Alapati
14.	Performance of organic nano antimicrobial finishes on cotton textiles using enzyme and irradiation treatments	Pushpalatha Kyatham	Dr.Padma Alapati

RESEARCH PUBLICATIONS

1. M. Priyanka, W. Jessie Suneetha, K. Uma Maheswari, K. B. Suneetha and B. Anila Kumari (2018) Glycemic Index Profiling of Quinoa (*Chenopodium quinoa* Willd) Variety. *Journal of Pharmaceutical Research International*.21(2): 1-5.
2. S. Prathibha, V. Anusha Reddy, W. Jessie Suneetha, B. Anila Kumari, V. Vijaya Lakshmi and K. Uma Maheswari. 2018. Physico-chemical, Functional and Sensory Properties of Vegetable Oil Blends. *Current Journal of Applied Science and Technology* (Past name: *British Journal of Applied Science & Technology*). 29 (4). 1-11.

3. Krina Patel, B. Neeharika, Jessie Suneetha W, B. Anila Kumari, B. Neeraja Prabhakar and K. Uma Maheswari. 2018. Effect of blanching on anti-nutritional factors of bathua leaves .The Pharma Innovation Journal. 7 (4) 214-216.
4. C. S. Pavithra, S. Suchiritha Devi W. Jessie Suneetha and Ch. V. Durga Rani. 2018. Development and Evaluation of Papaya Peel Powder and Paste Incorporated Chapathis. Journal of Pharmaceutical Research International (Past name: British Journal of Pharmaceutical Research). 24 (1) 1-5.
5. J. Srinivas, Jessie Suneetha W, B. Anila Kumari, K. Uma Maheswari and N. Krishnaiah. 2018. Influence of storage on microbial content of value added shrikhand. Chemical Science Review and Letters. 6 (21) . 94-96.
6. Praveen Kumar Dikkala, T.V. Hymavathi, Pradeepa Roberts and M. Sujatha 2018 Effect of Heat Treatment and Gamma Irradiation on the Total Bacterial Count of Selected Millet Grains (Jowar, Bajra and Foxtail). Int.J.Curr.Microbiol.App.Sci (2018) 7(2): 1293-1300.
7. RV Mahati Sri Lalitha, TV Hymavathi, K Uma Devi and T Pradeepa Robert, 2018. Nutrients, phytochemicals and antioxidant activity in whole and dehulled nutri-cereal based multigrain extruded snacks. International Journal of Chemical Studies 6(6): 765-769.
8. RV Mahati Sri Lalitha, TV Hymavathi, K Uma Devi and T Pradeepa Robert, 2018. *In-vitro* digestibility of protein, starch and *in-vitro* availability of minerals (iron and zinc) in whole and dehulled nutri-cereal based multigrain extruded snacks Journal of Pharmacognosy and Phytochemistry 7(6): 186-188
9. Uma Maheswari K, 2018. Effect of germinated wheat flour on the acceptability of crispy sticks. Journal of Pharmacognosy and Phytochemistry.7(5), 2444-2446.
10. Omar Alajil, T. V. Hymavathi, P. Robert and L. V. S. B. Deepika. 2018. Effect of Flour Composition and Temperature on Physico-chemical and Sensory Properties of Quinoa Based Extrudates. Journal of Pharmaceutical Research International. 24(5): 1-13.
11. P. Prathyusha, B. Anila Kumari, K. Uma Maheswari, K. B. Suneetha Devi and W. Jessie Suneetha. 2018. Development of traditional snack items with fermented quinoa. International Journal of Current Microbiology and Applied Science. 7(12)3555-3561.
12. C. S. Pavithra, S. Suchiritha Devi W. Jessie Suneetha and Ch. V. Durga Rani. 2018. Nutritional Profiling of Papaya Peel Incorporated Chapathis. Chemical Science Review and Letters. 7 (26) .686-691.
13. K Vinay Pramod Kumar, Jessie Suneetha W and B Anila Kumari. 2018. Active packaging systems in food packaging for enhanced shelf life. Journal of Pharmacognosy and Phytochemistry 7(6): 2044-2046.
14. V. Saranya, K. Uma Devi, Jessie Suneetha W, K.B. Suneetha and B. Anila Kumari. 2018. Development and evaluation of papaya blended fruit rollups. Chemical Science Review and Letters. 6 (21). 88-93.
15. Sowmya. M, Aparna Kuna, Manas Ranjan Sahoo, Premi Devi Mayengbam, Dasgupta. M and Sreedhar. M, 2019, Formulation and sensory evaluation of value added products developed with underutilized *Garcinia indica* fruit, Journal of Pharmacognosy and Phytochemistry; 8(1): 435-439 (NAAS – 5.21)

16. Vahini .S, Devi.K. Uma and Aparna. K, 2018, A study of feasibility based management at nutrition rehabilitation centres in Telangana state, Asian Journal of Home Science, 13 (2), 632 – 636. (NAAS – 4.44)
17. Soujanya. B, Kiran Kumar. A, Sreedhar. M, Aparna. K, 2018, Quantification of Lupeol in Selected Commercial Table Cultivars of Mango (*Mangifera indica* L.) Cultivated in Telangana Region, Journal of Food Security, 6 (3), 127-132.
18. Mayengbam Premi Devi, Manas Ranjan Sahoo, Aparna Kuna, Madhumita Dasgupta, Sowmya Mandarapu, Prahlad Deb, Narendra Prakash, (2018) "Hydrogen peroxide pre-treatment enhances antioxidant properties and free radical scavenging activities of tree bean (*Parkia roxburghii* G. Don) seeds and pods during storage", Nutrition & Food Science, <https://doi.org/10.1108/NFS-07-2018-0195> (NAAS=5.26)
19. Aparna Kuna, Sowmya. M, Manas Ranjan Sahoo, Premi Devi Mayengbam, Dasgupta. M and Sreedhar. M, 2018, Value addition and sensory evaluation of products made from underutilized Kachai Lemon (*Citrus jambhiri*) Lush fruits, Journal of Pharmacognosy and Phytochemistry, 7(5): 3032-3036. (NAAS=5.21)
20. Rizwana Shaik, Aparna Kuna, Mohibbe Azam, Manorama Kanuri, 2018, Effect of Rice Bran Oil Spread (RBOS) as a fat substitute on the sensory properties of baked products, Journal of Oilseeds Research, 35(1): 51-56. (NAAS=5.02)
21. M. Penchalaraju , Aparna Kuna , P. S. S. Shailaja , K. Vinay Kumar , P. Uma Devi , T. Supraja , Vanu Ramprasath, Peter J. H. Jones, 2018, Cholesterol-Lowering Efficacy of Plant Sterol-Enriched Flavored Milk, Yogurt, Fruit Bar, and Soya Milk in Mild Hypercholesterolemic Indian Subjects, Clinical Journal of Nutrition and Dietetics; 1 (1): 1 – 6.
22. M Premi Devi, MR Sahoo, A Kuna, P Deb, M Dasgupta and N Prakash, 2018, Effect of gamma irradiation on nutritional properties and antinutrient contents of *Citrus jambhiri* Lush. Fruits, Journal of Pharmacognosy and Phytochemistry 2018; 7(4): 2833-2836. (NAAS=5.21)
23. Mayengbam Premi Devi, Manas Ranjan Sahoo, Aparna Kuna, Prahlad Deb, Madhumita Dasgupta and Narendra Prakash, 2018, Influence of Microwave Cooking on Proximate, Mineral and Radical Scavenging Activities of Tree Bean Seeds and Pods, International Journal of Current Microbiology and Applied Sciences, 7(08): 3909-3917. (NAAS=5.38)
24. Divya, J., Ch. Damodar Raju, L.V. Subba Rao and Aparna, K. 2018. Genetic Variability Studies in Genetically Diverse Rice Genotypes. *Int.J.Curr.Microbiol.App.Sci.* 7(04): 1169-1172. (NAAS=5.38)
25. Aparna Kuna, Manas Ranjan Sahoo, Sowmya. M, Premi Devi Mayengbam, Dasgupta. M and Sreedhar. M, 2018, Nutrient and antioxidant composition in value added products made with underutilized Prunus (*Prunus nepalensis*) fruits, Journal of Pharmacognosy and Phytochemistry, 7(4): 1550-1556 (NAAS=5.21)
26. Padma, M., P.V.K. Jagannadarao, L. Edukondalu, G. Ravibabu and Aparna, K. 2018. Physico-Chemical Analysis of Milk Prepared from Broken Rice. International Journal of Current Microbiology and Applied Sciences. 7(02): 426-428. (NAAS=5.38)
27. Aparna Kuna, Manas Ranjan Sahoo, M. Sowmya, Premi Devi Mayengbam, M.Dasgupta, M. Sreedhar and Shinglai Tholemhuang. 2018. Nutrient and Antioxidant Properties of Value Added King Chilli (*Capsicum chinense*) Products. International Journal of Current Microbiology and Applied Sciences. 7(06): 1-8. 7(06): 1-8. (NAAS=5.38)

28. Kamalaja, T., Rajeswrai, K. 2018. Evaluation of Antioxidant Activity and Bioactive Compounds on Domestic Cooking Method. *International Journal of Current Microbiology and Applied Sciences*. 7(8): 4090-4097 (NAAS rating 5.38)
29. Kamalaja, T., Rajeswrai, K. 2018. Effect of cooking methods on bioactive compounds in vegetables. *International Journal of Chemical Studies*. 6(4): 3310-3315 (NAAS rating 5.31)
30. Kamalaja, T., Rajeswrai, K. 2018. Effectiveness of Health and Nutritional Education Intervention to Combat Anemia Problem among Adolescent Girls. *International Journal of Current Microbiology and Applied Sciences*. 7(9): 3152-3162 (NAAS rating 5.38)
31. Kamalaja, T., Rajeswrai, K. 2018. Assessment of grain quality characteristics in the selected newly released rice varieties of central Telangana zone. *International Journal of Chemical Studies*. 6(5): 2615-2619 (NAAS rating 5.31)
32. Kamalaja, T., Rajeswrai, K. 2019. Analysis of bioactive compounds in leafy vegetables. *International Journal of Chemical Studies*. 7(1): 1663-1668
33. Srilekha, T., Kamalaja, T. and Rajeswrai, K. and V.Vijaya Lakshmi 2019. Edible Vaccines. "Research Trends in Agriculture Sciences, Volume – 15.
34. Rajeswari, K., Kamalaja, T., and Uma Maheswari, K. 2019 Pattern of smoking, tobacco use and alcoholism in tribal population. *The Pharma Innovation*. 6(12), 487-493
35. Duguta, S., Sornapudi, S. D., Shaik, K. S. and Alapati, P. 2019. Survey on Traditional Designs and Colors of Telia Rumal. *Current Journal of Applied Science and Technology*, 32(1): 1-8. NASS rating 5.32
36. Alapati, P., Shaik, K. S. 2018. *Agave webert* Agro-Mats for Water Conservation. *Current Journal of Applied Science and Technology*, 30(2): 1-8. (NASS rating 5.32)
37. Alapati, P., Shaik, K. S. 2018. Sisal Fiber - Diversified Approach for Income Generation. *International Journal of Educational Science and Research*, 8 (6): 29-34. (NASS rating 4.16)
38. Alapati, P., Shaik, K. S. 2018. Utilization of *Artocarpus heterophyllus* Lam seeds for Wet Processing of Textiles – as Sizing Agent on Cottons. *Current Journal of Applied Science and Technology*, 27(4): 1-9. (NASS rating 5.32)
39. Kantheti, P., Alapati, P., Shaik, K. S. 2018. Traditional medicinal practices for mosquito repellency by tribes of west central India: An overview. *Journal of Pharmacognosy and Phytochemistry*, 7(2): 2755-2759. (NASS rating 5.21)
40. Manyam, S., Mary, S. and Alapati, P. 2018. Impact of Social Media on Current Fashion Trends among Youth. *International Journal of Educational Science and Research*, 8 (3): 127-134. (NASS rating 4.16)
41. Manyam, S. and Alapati, P. 2018. Eco- Friendly Sisal Union Fabric – Suitability Assessment. *International Journal of Educational Science and Research*, 8 (3): 77-84. (NASS rating 4.16)
42. Kantheti, P. and Alapati, P. 2018. Green synthesis of TiO₂ nanoparticles using *Ocimum basilicum* extract and its characterization. *International Journal of Chemical Studies*, 6(4): 670-674. (NASS rating 5.31)
43. Alapati, P., Shaik, K. S. 2018. Effect on Properties of the Fabrics Printed with Eucalyptus Bark Using Gamma Irradiation. *International Journal of Educational Science and Research*, 1(3): 85-94 (NASS rating 5.32)

44. Kamala.S &Jyothi.Y.2018.Dynamics and Performance of Women Self Help Groups in Telangana State. International Journal of Educational Science and Research. 8 (3): 1-6.
45. Kamala.S &Jyothi.Y.2018. Empowerment of Rural Women through Self Help Groups. International Journal of Current Microbiology and Applied Sciences Volume 7 (10): 3048 – 3052.
46. V.Vijaya Lakshmi and M.Milcah Paul, Importance of assistive technologies and programmes for economic empowerment of disabled farmers– a review, International Journal of Farm Sciences, May 2018, 8(2): 37-42, 2018, NAAS rating 4.96
47. Milcah Paul, M., Vijaya Lakshmi, V., "Assessment Of Occupational Health And Working Environment Of The Handloom Weavers" International Journal of Agriculture Sciences , Jun 2018, 10 (12), 6496-6497, ISSN : 0975-3710, , NAAS rating 4.2
48. M.Milcah Paul and V.Vijaya Lakshmi, Students Expectations and Satisfaction Levels Regarding the Administration Procedures in their Educational Institution, International journal of arts, humanities and literature, Jul 2018, ISSN(P) : 2347-4564, Volume 6, Issue 7, NAAS Rating: 3.10
49. ER. Naveen Madishetty And V. Vijaya Lakshmi, Cost-Effective Compost System for Treatment of Organic and Agro Waste, Invention Intelligence, July-August 2018, 48-51
50. Vijaya lakshmi V., Deepika J. and Milcah Paul M. Impact of work station on health of handloom weavers in Nalgonda district. The Pharma Innovation Journal. August 2018; 7(9): 44-48. ISSN (E): 2277- 7695. NAAS Rating: 5.03
51. M. Akshata, D. Ratna Kumari & V. Vijaya Lakshmi, “ Female Bamboo Basket Weavers - Pain Analysis Using Body Map ”, International Journal Of Educational Science And Research (Ijesr);Aug2018, Vol - 8, Issue – 4, ISSN (Online): 2249-8052; NAAS Rating: 4.16;
52. V.Vijaya Lakshmi and Deepika J., An Exploratory Study On Women’s Participation In Maize Production System In Telangana state, International Journal of Agriculture Sciences, August 2018, E-ISSN: 0975-9107, Volume 10 (15), pp.-6820-6823. NAAS rating 4.2
53. Venkata Sushma G. and Vijaya Lakshmi V., Decision Making Power in Financial and Market Transactions - A Gender Difference Study. International Journal of Agriculture Sciences, August 2018, ISSN: 0975-3710 & E-ISSN: 0975-9107, Volume 10, Issue 15, pp.- 6877-6879.
54. V.Vijaya Lakshmi and M.Milcah Paul, Value Education in Educational Institutions and Role of Teachers in Promoting The Concept, International Journal of Educational Science and Research (IJESR), Aug 2018, Vol. 8, Issue 4, 29-38, ISSN (P): 2249-6947; ISSN (E): 2249-8052, NAAS rating 4.16.
55. V.Vijaya Lakshmi and M.Gayathri Devi, Socio- Economic Characterization Of Rural Households: A Village Level Analysis In Telangana, International Journal of Agriculture Sciences, August 2018, Volume 10 (14), 2018, pp.-6743-6745, E-ISSN: 0975-9107, NAAS rating 4.2
56. G. Prathusha, V. Vijaya Lakshmi & Gayathri Devi. M, Preferences For Fast Food Items Among College Going Students, International Journal Of Agricultural Science And Research (Ijasr); Aug2018, Vol - 8 (4); ISSN (Online): 2321-0087, NAAS Rating: 4.13

57. V.Vijaya Lakshmi and Gayathri Devi M., Book chapter on Transformation of Home Science in India from Domestic science to community science, 2018; Revolution of Social Science(s) in 21st Century, First Edition, Jai Maa Saraswati Gyandayni Publication, Gwalior, Madhya Pradesh
58. Geeta. M and V. Vijaya Lakshmi, Cosmetics Consumption Pattern And The Usage Among Women, International Journal Of Agricultural Science And Research, Sept 2018; 8(5): ISSN (PRINT): 2250-0057, NAAS Rating: 4.13
59. M. Roshita Devi , V. Vijaya Lakshmi and M. Gayathri Devi, Prevalence of Discomfort and Visual Strain Due to the Use of Laptops among College Going Students in Hyderabad, October 2018; Journal of Scientific Research & Reports, 20(4): 1-5, ISSN: 2320-0227, NAAS rating: 4.44
60. V.Vijaya Lakshmi, The book chapter on "Research Trends in Resource Management and Consumer Science" was accepted for publication in edited book title "Research Trends in Home Science and Extension (Volume – 1)", 2018, Akinik publications, New Delhi, pp 89-100, ISBN: 978-93-5335-078-9.
61. Vijaya Lakshmi, V. and Deepika, J. 2018. A Case Study on Workers' Perception about Workstation and Its Impact on Their Health in Jack Fruit Processing Enterprise. International Journal of Current Microbiology and Applied Science, December 2018, 7(12): 1809-1814. NAAS rating 5.38.
62. Ch. Bhavya Padmini and V. Vijaya Lakshmi (2019) Reasons and Factors for Purchase of Solar Water Heater. International Journal of Agriculture Sciences, January 2019, Volume 11, Issue 2, pp.- 7745-7747 ISSN: 0975-3710 & E-ISSN: 0975-9107, NAAS rating 4.2

Review of Journal article

- Dr. K. Uma Maheswari Professor and University head, Department of Foods and Nutrition reviewed an article in Journal of PJTSAU article on “A review and research on health and safety of different un organized manufacturing sectors”.
- Dr. T.V.Hymavathi, Professor, Department of Foods and Nutrition reviewed an article in Journal article manuscript OF SEIN-D-18-00572 for Journal of Food Measurement and Characterization, springer publications was reviewed
- TV Hymavathi, Professor, Department of Foods and Nutrition, PGRC, reviewed research paper (ID no SEIN-D-18-00742) of Journal of Food Measurement and Characterization (Springer publications).

Popular articles

- Dr. K. Uma Maheswari, Professor and Head, Department of Foods and Nutrition published a popular article “Padla rasala thayari tho aadanapu adayam” in Annadhatha magazine, March 2019 edition, p.no-29-30.
- Kamalaja, T., Rajeswrai, K. 2018. Thakkuva Chekkarala vrudhi Suchikagala AaharaPadardalu-Labhalu. Vyavasayam, August, 41-43
- Kamalaja, T., Rajeswrai, K. 2018. Arogyani Ichhe ChavakinaKura ChuukaKura. Vyavasayam, September, 41-42

- Kamalaja, T., Rajeswrai, K. 2018. Madhumeha Nivaranalo Chirudhanyala patra. Vyavasayam, November,44-45
- Kamalaja, T., Rajeswrai, K. 2018. Aaharam Poshana-Avagahana. Vyavasayam,December, 41-43
- Kamalaja, T., Rajeswrai, K. 2019. Manaakku-manchilabalu. Vyavasayam, January,40-42
- Kamalaja, T., Rajeswrai, K. 2019.Aakukuuralu vinigam, Vyavasayam, February,43

Other publications

- Padma Alapati and Khateeja Sulthana Shaik. 2019. ‘Motifs of Puttapaka Ikats and their Contemporary Utilization’ at All India seminar on ‘Diversity in Handlooms, Textiles, Global Trends in Fashion Clothing’ February 8-9, 2019, at The Institution of Engineers (India), TS center, Visvesvaraya Bhavan, Khairatabad in association with University College of Technology, OU, Hyderabad.

Books

- Kamalaja, T., Rajeswrai, K. 2019 A guide book for calculating glycemic index of foods
- Kamalaja, T., Rajeswrai, K. 2019 Table calendar for the year 2018-19 showing information on facts about Diabetes
- Contributed information in a book on ‘All India Coordinated Research Project on Home Science’. Biennial Report 2017 & 2018. ICAR – Central Institute for Women in Agriculture, Bhubaneswar.
- Padma Alapati and Khateeja Sulthana Shaik. 2019. Castor (*Ricinus Communis*). Non-Conventional Fibres from Agricultural Bio-waste. (ISBN – 978-81-88367-45-0). Publishers – ICAR – Central Institute for Women in Agriculture, Bhubaneswar.
- Padma Alapati and Khateeja Sulthana Shaik. 2019. Puttapaka Ikats. An insght into the Traditional Folk Arts of India.). Publishers – ICAR – Central Institute for Women in Agriculture, Bhubaneswar.

Poster presentation

1. P. Prathyusha, B. Anila Kumari, K. Uma Maheswari, K.B. Suneetha Devi, W. Jessie Suneetha “Development of fermented quinoa based Indian traditional items” at second international conference on “Aligning food systems for healthy diets and improved nutrition” as part of NIN centenary year, at ICMR-NIN, Hyderabad during November 11-13, 2018
2. MD Rafiuddin, M., Sai prakash, S.K. Rahima, S. Srishika , Jessie Suneetha W, B. Anila Kumari and K. Uma Maheswari “Nutriment Bar From Underutilized Foods-Development, Sensory Evaluation, Proximate Evaluation And Shelf Stability Studies” at second international conference on “Aligning food systems for healthy diets and improved nutrition” as part of NIN centenary year, at ICMR-NIN, Hyderabad during November 11-13, 2018
3. Srilekha, T., Kamlaja, T. and Rajeswrai. K. 2018. Nutritional evaluation and development of value added products with Telangana State flower (*Cassia ariculata*: Tangedu). *International conference on Recent advances in Food Processing Technologies, Tanjavur,Tamilnadu.* 8-9 978-81-926260-0-3 (Poster Presentation)

Technology Transfer

- TV Hymavathi, Professor, Department of Foods and Nutrition, PGRC -An MOU was signed with M/S 360 super foods for technology transfer.

TV programmes

- Dr. B. Anila Kumari, Assistant Professor, Department of Foods and Nutrition, PGRC, PJTSAU participated in “Arogya Mitra” an interactive live health awareness program scheduled on 16/11/2018 Friday, 4.00 PM to 5 PM of Society for Telangana State Network channels as resource person.
- Dr. K. Uma Maheswari, Professor and Head, Department of Foods and Nutrition, recorded for T-NEWS about ongoing research in the Department and demonstrated the dehulling and polishing of Foxtail millet on 05/02/2019.
- Suman TV an You tube channel streamed Dr.T.V. Hymavathi talk about millet processing activities on 14th Feb and Mrs. E.Jyosthna, Assistant Professor about Health benefits of millets o 15th Feb 2019.
- Dr. Jessie Suneetha W, Assistant Professor, Department of Foods and Nutrition, recorded for T-NEWS about importance of inclusion of fruits and vegetables in diets. She also demonstrated the processing of papaya, tomato and cabbage for Department value added products.
- Dr. M. Sarada Devi, Professor, Dept. of HDFS participated in Vanitha TV Roleportals on women on 26.3.18.
- Dr. M. Sarada Devi, Professor, Dept. of HDFS participated in 2 programmes for Vanitha TV on topics : (1) Family Problems and (2) Child related sibling rival
- Dr. M. Sarada Devi, Professor, Dept. of HDFS participated in one programme for VanithaTV on topic “Family Issues” helpline.
- Dr. K Uma Devi, Professor, Dept. of Foods & Nutrition participated in a Live TV talk on National Nutrition Programme – Poshana Abhigyan Programme for beneficiaries and ICDS functionaries of all the district of Telangana with special provision for the public at T.SAT channel telecasted on 22/09/2018.
- Dr. M. Sarada Devi, Professor, Dept. of HDFS participated in 2 online Help line programmes for the topics : Family and social participation on 04.09.2018, Marital conflicts on 14.9.201
- Dr. M. Sarada Devi, Professor, Dept. of HDFS participated in 2 programmes topics viz “Family Problems” and “Scholastic backwardness among children”, on helpline.
- Dr. M. Sarada Devi, Professor, Dept. of HDFS participated in 2 live programmes on Vanitha T.V. the topics are (1) Latest health Research on Psychoneuro Immunology (AalochanamAarogyam) on 28.10.2018 and (2) Family problems on 04.11.2018.
- Dr. M. Sarada Devi, Professor, Dept. of HDFS participated in 2 live programmes on Vanitha T.V. the topics are (1) Neurocognitive therapies and (2) Legendary living in the month of December, 2018.

Radio Talks

- CHENUKABURULU PROGRAMME -SIGNIFICANT EVENT-April, 2018: Dr. R. Neela Rani coordinated, Chenukaburuluprogrammes of Colleges of Agriculture and Home Science were recorded edited for the month April, 2018. The topics covered are

S.No	Date	Topic	Students
1	21-03-2018	Haritha gruham gurinchi	College of Agriculture , Rajendranagar
2		Biogas	College of Home Science , Hyderabad
3	28-03-2018	Gurrapu dekkatho sendriya eruvula tayari	College of Agriculture , Rajendranagar
4		Puccha kaaya	College of Home science , Hyderabad
5.	04-04-2018	Putta godugulu	College of Agriculture, Rajendranagar
6		Aahara sambamdamaina margadarshakasutraalu	College of Home science, Hyderabad
7	11-04-2018	Bhusaara pariksha	College of Agriculture, Rajendranagar
8		Baala karmikulu	College of Home Science , Hyderabad
9	18-04-2018	Suukshma neeti saagu paddati	College of Agriculture , Rajendranagar
10		Saampradayaka vastradharana	College of Home science , Hyderabad
11	25-04-2018	Bindhu sedhyam	College of Agriculture , Rajendranagar
12		Pillalanu patasaalalo cherpince mundu teesuko valasina jagrattalu	College of Home science, Hyderabad
13	02-05-2018	Precautions to be taken during spraying of pesticides	College of Agriculture, Rajendranagar
14		Importance and types of Handloom clothing	College of Home science , Hyderabad
15	09-05-2018	Vermicompost	Agriculture, Rajendranagar
16		Interior design plants in houses	Home science , Hyderabad
17	16-05-2018	Bee keeping cultivation	College of Agriculture, Rajendranagar
18		Importance of fiber in diet	College of Home science Hyderabad
19	30-05-2018	Pappu dhanyala loraraju kandi	Agriculture college, Rajendranagar
20		Kalthi	College of Home science, Hyderabad
21	06-06-2018	Vari naru pempa kammari yuanduloni kottarakalu	Agriculture college, Rajendranagar
22		B-vitamin	College of Home science, Hyderabad

23	13-06-2018	Mirapa sagulo mela kuvalu	Agriculture college, Rajendranagar
24		Thalli biddala aarogya samrakshana	College of Home science, Hyderabad
25	20-06-2018	Batukamma mechina banti chamanti	Agriculture college, Rajendranagar
25		Pillalalo sanghi kavyaktigatavikasam	College of Home science, Hyderabad
27	27-06-2018	Chiru dhanya laa vasyakata, Avise ginjala pramukhyata	College of Food Science & Technology, Rudrur
28		Posha kaharam pai avagahana	College of Home Science , Hyderabad
29	04-07-2018	Packaging pra mukhyata, Aahara vrudhanivaranamargalu	College of Food Science & Technology, Rudrur
30		Jeevana saili vyadhula nivarana	College of Home Science, Hyderabad
31	11-07-2018	Chakkeru vyadhini adupuloum cadanikitheesu kovala sina aaharam, Putti nappatinumdi 5 samvatsarala vayassu gala pillalu theesu kovalsina poushtikaharam	College of Food Science & Technology, Rudrur
32		Vilu valu pemche aahara padarthalu	College of Home Science, Hyderabad
33	18-07-2018	Pandlu, kura gayala lo panta kotaa namtaram thesu kovala sina jagrattalu, Enam pramu khyatha	College of Food Science & Technology, Rudrur
34		Nutraceuticals	College of Home Science, Hyderabad
35	25-07-2018	Pasupu saagulo melakuvalu	College of Agriculture, Rajendranagar
36		Harithahaaram	College of Home Science, Hyderabad
37	01-08-2018	Vyavasayamlo antarakrushi yantralu	College of Agricultural Engineering & Technology, Sangareddy
38		Prapancha thalli paala varotsavam	College of Home Science, Hyderabad
39	08-08-2018	MAT Nursery	College of Agriculture, Rajendranagar
40		Vitamin-C	College of Home Science, Hyderabad
41	15-08-2018	NPV Dravakam	College of Agriculture , Rajendranagar
42		Vanakalamlo labhinche pandlu- Poshakaviluvulu	College of Home Science , Hyderabad
43	22-08-2018	Rota vater Mariyu Dani Upayogalu	College of Agriculture, Rajendranagar
44		Madyahnabojana padakam	College of Home Science,

			Hyderabad
45	29-08-2018	Sendriya Vyavasayam lo sasyarakshana charyalu	College of Agriculture, Rajendranagar
46		Vinayaka chavithi visistathalu	College of Home Science, Hyderabad
47	05-09-2018	Mini Tractor dani prayojanalu	College of Agricultural Engineering and Technology, Sangareddy
48		Manasika vathidi	College of Home Science, Hyderabad
49	12-09-2018	Verusenaga lo Sasyarakshana	College of Agriculture, Rajendranagar
50		Pandla yokka aarogya labhalu poshaka viluvalu	College of Home Science, Hyderabad
51	19-09-2018	Vyavasayam lo yantrikarana	College of Agriculture, Rajendranagar
52		Paryavarana parishudyam	College of Home Science, Hyderabad
53	26-09-2018	Mokka jonnalo kattera purugu	Agricultural college, PJTSAU
54		Yuvathalo aahara samasyalu theesukovalasina jagrattalu	College of Home Science
55	03-10-2018	Kandhi saagu paddathi	Agricultural college, PJTSAU
56		Baalala neethi kathalu pramukhyatha	College of Home Science
57	10-10-2018	Perati thotala pempakam	Agricultural college, PJTSAU
58		Bellam	College of Home Science
59	17-10-2018	Sendriyavyavasayam lo jeevarasayanalpramukhyata	Agricultural college, PJTSAU
60		Aaharavrudha	College of Home science, Hyderabad
61	24-10-2018	Vithanayamtramdaaniupayogalu	Agricultural college, PJTSAU
62		Vellulli	College of Home science, Hyderabad
63	31-10-2018	Vividhavarisagupaddatulu	Agricultural college, PJTSAU
64		Usiri	College of Home science, Hyderabad
65	07-11-2018	Sendriyavarisaagumelakuvalu	Agricultural college, PJTSAU
66		Theene	College of Home science, Hyderabad
67	14-11-2018	Mokkajonnasaaguchesevidhaanam	Agricultural college, PJTSAU
68		Ulli, Munagaaku	College of Home science, Hyderabad

69	21.11.2018	Pathilogulabirangukayatholuchupur ugunivarana	Agricultural college, PJ TSAU
70		Vyavasayautpattulu- adanapuvilvalu	College of Home science, Hyderabad
71	28-11-2018	Thakkuvaneetithoekkuvapantanupa ndinchadamela	College of Agriculture, Aswaraopet, PJ TSAU
72		Vyavasayamlostreelasramathaggin chuta-Sanketikaparijnanam	College of Home Science, Hyderabad, PJ TSAU
73	05-12-2018	Varikibadulugarabiloaarutha di pantalu	College of Agriculture, Aswaraopet, PJ TSAU
74		Vyavasayautpattuluadanapu vilvalu-2	College of Home Science, Hyderabad, PJ TSAU
75	12-12-2018	Amudampantalosasyarakshana	College of Agriculture, Palem, PJ TSAU ,
76		Thakkuva chakkerala vrudhisuchika gala aaharapadarthaalu	College of Home Science, Hyderabad, PJ TSAU
77	19-12-2018	Bahulapantala saguvidhanam	College of Agriculture, PJ TSAU
78		Bharata desamlo naipunyabhivruddi	College of Home Science, Hyderabad, PJ TSAU

OBJECTIVE II

To update the curriculum and courses of the Home Science and strengthen teaching and evaluation , at UG and PG.

UG Programme

- As per the ICAR's Dean's committee recommendation, UG Curriculum was revised and being implemented from the academic year 2016-2017 as B.Sc. (Hons) Community Science.
- Paralelly the IV Dean's Committee recommended '4' year degree program i.e. B.Sc.(Hons), Home Science with 2+2 option, B.Sc.(Hons) Food Science and Nutrition and B.Sc. (Hons) Fashion Technology are continuing with III and IV year students.

PG Programme

- Staf meeting of Department of Foods and Nutrition was conducted by Dr. K. Uma Maheswari, Professor and University head, Department of Foods and Nutrition on 28-5-2018 at PGRC, PJ TSAU, Hyderabad. As per the ICAR's V Dean's committee recommendation, PG curriculum of M Sc/Ph D (Foods and Nutrition) and M.Sc. (Nutrition and Dietetics) was revised during the meeting.
- Dr. K. Uma Maheswari, Professor and University head, Department of Foods and Nutrition attended BSMA committee meeting held on 3rd and 4th October, 2018 at NAARM, Rajendranagar, Hyderabad to revises the PG and PhD syllabus as per the ICAR's V Dean's committee recommendation . Stakeholders from all the department along with deans and faculty members were invited specifically for the meeting and their valuable suggestions were included in modifying the PG ad Ph D courses.



Action Plan: On- going Academic Programmes and Activities

Undergraduate Programme-

4 year degree (3+1) – *B.H.Sc.(Hons) Community Science.*

4 year degree (2+2) – *B.H.Sc.(Hons) Home Science (Continued).*

4 year degree (2+2) – *B.H.Sc.(Hons) Food Science and Nutrition (Continued).*

4 year degree (2+2) – *B.H.Sc.(Hons) Fashion Technology (Continued).*

Postgraduate Programme-

M.Sc. (H.Sc) & PhD (H.Sc.) – Foods and Nutrition

M.Sc. (H.Sc) & PhD (H.Sc.) – Family Resource Management

M.Sc. (H.Sc) & PhD (H.Sc.) – Human Development and Family Studies

M.Sc. (H.Sc) & PhD (H.Sc.) – Textile and Clothing

M.Sc. (H.Sc) & PhD (H.Sc.) – Home Science Extension and Communication Management

UG & PG Programmes

Students Admission

- Counselling for first year B.Sc (Hons.) Community science was held on 17.7.18 and 42 students were joined for the course.
- Admission details of B.Sc. (Hons.) Food Science and Nutrition 2014 batch students who secured ranks through M.Sc. entrance examination in different universities in M.Sc. (Food Science and Nutrition) are as follows :

PONDICHERRY UNIVERSITY ENTRANCE EXAM 2018-2019 PROVISIONAL SELECT LIST			
S.No.	I.D.No	Name of the Student	Rank
1	CHNS/2014-02	B.Neeharika	1
2	CHNS/2014-28	Krina Patel	12
3	CHNS/2014-25	N. Venketesh	67
4	CHNS/2014-15	G.Sushma Charitha	74

SRI VENKETESWARA UNIVERSITY, TIRUPATHI			
1.	CHNS/2014-02	B.Neeharika	1
2.	CHNS/2014-28	Krina Patel	2
3.	CHNS/2014-43	A.Vamshi Krishna	3
4.	CHNS/2014-02	P.Sai deepa	8
5.	CHNS/2014-19	P.Leela Priyanka	12
6.	CHNS/2014-15	G.Sushma Charitha	19
7.	CHNS/2014-04	M.Sireesha	21
8.	CHNS/2014-39	R.Keerthi	36
PG- ENTRANCE TEST 2018, ANGRAU-FACULTY OF HOME SCIENCE			
1	CHNS/2014-02	B.Neeharika	1
2	CHNS/2014-30	P.Hari chandana	2
3	CHNS/2014-32	S.Divya Prasanna Kumari	3
4	CHNS/2014-05	T.Chandrika Devi	4
5	CHNS/2014-19	P.Leela Priyanka	5
7	CHNS/2014-21	S.Sravya	7
8	CHNS/2014-13	T.Meghna	8

- In the second counseling for admission into B.Sc (Hons.) Community Science first year for the academic year 2018-19, 15 students were admitted.
- The admissions into B.Sc (Hons.) Community Science for the academic year 2018-19 are completed. A total of 52 students were admitted in three phases out of which 49 students are on rolls till date. A part from these students 2 students were admitted from ICAR.AIEEA – UG – 2018.

Student's achievement in ICAR and other national level exams:

- Mr. T. Anil Swaroop with I.D. No CHFS/2014-11, who finished IV yr Fashion Technology in the academic year 2017-18 has scored the rank for MBA in Textile Fashion Merchandising at Sri ValhaBai Patel Institution of Management, Tamil Nadu.
- Mr. T. Akhil, CHFS-2014-23 and B. Pooja, CHFS-2014-05 from B.Sc. Fashion Technology has scored rank in NIFT entrance for master degree in Fashion Management and waiting for counselling scheduled on 27th July 2018.
- Ph.D student Kodali Swetha I.D.No. HHD/ 2012-06, Dept. of RMCS completed her post colloquium and submitted her thesis on 31.7.18.
- The registration and orientation for the 1st year students of B.Sc Community Science was on 23.7.2018.
- Students achievement in ICAR and other national level exams for SRF are as follows:

S.No	Name	I.D.NO	Rank
ICAR – SRF			
FDNT Dept			
1.	Mrunal Deepak Barbhi	HHD/2017-005	2 nd rank in all India level
2.	M. Naga SaiSrujana	HHM/2015-007	7 th rank in all India level
3.	Shathishirisha	HHM/2014/02	10 th rank in all India level 1 st rank in SC category
4.	R. Anitha	HHM/2013-09	12 th rank in all India level
5.	K .Sjreeja	HHM/2016-03	15 th rank in all India level
6.	E. Tejaswini	HHM/2015-05	32 th rank in all India level 5 th rank in SC category
HDFS Dept			
7.	Beulah Margaret	HHM/2015-011	9 th rank in all India level 1 st rank in SC category
8.	M. Sandhya Rani	HHM/2014-013	13 th rank in all India level 2 nd rank in SC category
RMCS Dept			
9.	P. Rajyalakshmi	HHM/2010-016	6 th rank in all India level
HECM Dept			
10.	Anubhuti Pandey	HHM/2016-009	4 th rank in all India level
11.	A. Prasanthi	HHM/2016-008	9 th rank in all India level
ICAR-JRF			
1.	B. Niharika	CHNS/2014-02	Overall ranking 5 Category ranking OBC 32
2.	P. Hari Chandana	CHNS /2014-30	Overall ranking 17
3.	P.Bhavya	HH /2014-081	Overall ranking 21 Category ranking OBC 7
4.	B.Navya	HH /2014-073	Overall ranking 27
5.	Shanthi Sadhana	HH /2014-091	Overall ranking 28
6.	Ramyakoneru	HH /2014-062	Overall ranking 29 Category ranking 1
7.	A.Naga Jothi	HH /2014-038	Overall ranking 48
8.	S.Zubeda Sohan	HH /2014-089	Overall ranking 53 Category ranking 15
9.	B.Hima Bindu	HH /2014-113	Overall ranking 60 Category ranking 19
10.	A. Srilatha	HH /2014-002	Overall ranking 64

11.	S. Rachanasri	HH /2014-034	Overall ranking 68
12.	V. Radhika	HH /2014-058	Overall ranking 72 Category ranking 23
13.	M. Shoba	HH /2014-051	Overall ranking 87 Category ranking ST 6
14.	P. Sushma	HH /2014-041	Overall ranking 110 Category ranking 18
15.	M. Ragini	HH /2014-097	Overall ranking 112 Category ranking 32
16.	Baby Jasmine Jyothi	HH /2014-057	Overall ranking 119 Category ranking 34
17.	M. Jaya Virali	HH /2014-093	Overall ranking 120 Category ranking 20
18.	Ch. Navya	HH /2014-009	Overall ranking 121 Category ranking 21
19.	S. Rajeswari	HH /2014-099	Overall ranking 156 Category ranking OBC 44
20.	B. Monalisa	HH /2014-008	Overall ranking 167





New courses to be introduced:

A new course is started as part of V Dean's Committee syllabus to the B.Sc.(Hons) Community Science students in the first semester, 2017-18 is EECM 311: Information & Communication Technology.

New colleges/polytechnics started– Nil

Experiential Learning Programme

S No	Name of the Project	Type of Activity	No. of Students
Knowledge material production unit , Dept. of HECM			
1.	Natural Dyes Project, Rajendranagar	<ul style="list-style-type: none"> • Video documentation • Digital advertising • Video editing • Social marketing 	3
2.	Info media Research & Empowerment Organization, # 403, Archana Arcade, South Block, Regimental Bazar, Secunderabad.	<ul style="list-style-type: none"> • Journalism • Video & Photography • Anchoring & Reporting • Editing • Event Management 	14
Total			17

Apparel Production Module, Dept. of APTX			
1	Natural Dye Processing & Incubation centre at PJTSAU	<ul style="list-style-type: none"> Shade customization of Eco-paints 	5
2	APTX department	<ul style="list-style-type: none"> Apparel and accessory designing & production 	7
Total			12
Organization and management of ECCD programmes, Dept. of HDFS			
1	Lab schools of HDFS department - Nursery-I, nursery-II, LKG and UKG	<ul style="list-style-type: none"> Organization of special days for children 	13
2	Lab schools of HDFS department - Creche, nursery-I, nursery-II, LKG and UKG	<ul style="list-style-type: none"> Preparation of different TLM and worksheets for different age group children 	
		<ul style="list-style-type: none"> Preparation of ID cards for lab school children with Ikkat cloth 	
Total			13
Development of Health foods - Dept. of Foods and Nutrition			
1	Millet Incubation Centre, PJTSAU, Rajendranagar	Product development, quality analysis and marketing of millet products	8
2	Regal Healthy Fine Foods, Kukatpally	Millet and pulse based product development	1
3	Creamline Dairy Jersey Milk Plant, Uppal	Product development, quality analysis and marketing of Dairy products	2
4	Live-o-life, Hyderabad	Product development, packaging of	2

		healthy foods and counseling for vulnerable groups	
5	Masqati Dairy Unit, Turkayamjal, Hyderabad	Product development, quality analysis and marketing of Daily products	15
		Total	28
Dept. of Resource Management and Consumer sciences			
1	Dept. of RMCS	Product development - Interior accessories, Floral crafts	3
2	Mr.Vijay Paul, The Touche, Event Manager, Hyderabad.	Event Management: Conducting various events in the college and outside.	2
3	Dept. of RMCS	Interior consultancy services- Designing Residential, Commercial and Landscape interiors	2
		Total	7
Total			77

Rural Home Science Work Experience Programme

- Dr. B. Anila Kumari, Assistant Professor, Department of Foods and Nutrition placed 25 students of B.Sc (Hons.) Food Science and Nutrition at Muralinagar village, Kandhukur mandal and 8 students at Nagireddy guda, Maheswaram mandal under RAWEP for 45 days. The programme started on 7th January 2018 till 9th February 2019.

National Service Scheme (NSS)

Date	Activity under taken	Name of staf/students /participated
28.07.2018	Sapling plantation under “fourth phase of “Telanganaku Haritha Haram programme”	NSS PO, NSS volunteers and staff
03.09.18 to 09.09.18	National Integration Camp State liaison cell, NSS, Govt. of Karnataka in collaboration with Regional Directorate of NSS, Bangalore and University of Agricultural Sciences, Bangalore. They won first prize in solo singing, group dance second prize in solo dance and debate.	M. Anuhya, I.D NO. CHHS/2015-47 and K. Sai Prasanna, I.D.No-CHNS/2015-37

29.09.2018	Observance of Surgical strike day	Dr. V. Vijaya lakshmi, Associate Dean, NSS Programme Officers and NSS volunteers participated in the programme
02.10.2018	Swatch Bharat National Campaign at Nampally Railway station,	NSS Programme officers Dr. B. Anila Kumari & Mrs T. Supraja, Assistant professors and total number of 220 students (B.Sc.(Home Science), B.Sc.(Community Science), B.Sc.(Food Science and Nutrition), M.Sc and Ph.D (Foods and Nutrition) from College of Home Science, PJTSAU had
31.10.2018.	Birth anniversary of SardarVallabhbhai Patel as “Rashtriya Ekta Diwas (National Unity Day)”	Staff and students of college of Home Science
11.11.2018 to 12.11.2018	Lauhyatra” under SwasthaBharathYathra – Eat right organized by FSSAI and IDA Telangana chapter at Katriaya hotel, Hyderabad	NSS programme officers and NSS volunteers participated
03.11.2018	Vigilance Awareness Week” (30 th October 2018-4 th November 2018)	Vigilance Awareness Week” (30 th October 2018-4 th November 2018)
	I(T) RNV Battalion annual training camp	M SaiPrakas, B.Sc (Hons.) Food Science and Nutrition, 4 th year, ID NO-CHNS/2015-023
04.08.2018	Guest lecture on “Goal of Education by Dr. M. Uma Devi, Director, Water Technology Centre, and Member, Board of Management, PJTSAU and Sri. M.S.R. Sharma, Pharmacist, Health Centre.	I year NSS volunteers
15.08. 2018	Guest lecture on “Cleanliness is next to Godliness” By Sister B.K.Anjali, Brahma Kumaris	NSS Volunteers and Staff of College of Home Science
	Guest lecture on “role of youth in Seva and Daan” by Brahma	NSS volunteers

	Kumaris institution was organized as a part of Daan Utsav	
	Telangana state assemble election as pooling booth volunteers	NSS volunteers of B.Sc.(Hons) Food Science and Nutrition, 4 th years

- NSS special camp of unit III- B.Sc (Food Science and Nutrition) was conducted at Muralinagar village, Kandukuru Mandal, Rangareddy district from 3rd to 9th Feb 2019. The camp was inaugurated on 3rd Feb 2018 with the theme “Skill Development for income generation” Associate Dean Dr. V. Viyalakshmi, Dr. K. Uma Maheswari, Professor & University Head, NSS officer Dr. B. Anila Kumari , Somla Nayak ,sarpanch of the village and other village elected leaders along with village people were present during inaugural ceremony which was followed by plantation of trees in the government school premises.



VILLAGE ADOPTION PROGRAMME

- As part of village adoption program, activities were carried out for creating awareness on importance of hand wash, food adulterants and skill imparting through stencil painting. The faculty members Dr. Jessie Suneetha W, Mrs. Ch. Snehalatha and Mrs. K. Radhika participated with various activities.
- The farm women numbering 20 from Ramchandraguda and Dubbacherla were demonstrated on value added ready to eat instant mix using cabbage. Dr. Jessie Suneetha W demonstrated to the farm women and it was participated by faculty of PGRC and AICRP Home Science



Significant events

Date	Activity undertaken	Name of the staff/ students
20.04.2018	Silent rally Khairatabad in support of Asifa	Students of College of Home Science Home Science.
23.04.2018	Presentations to Honorable Vice chancellor on ELP modules and certificate courses	Associate Dean, College of Home Science along with the Heads and University Heads of the Departments, in charges of ELP Units.
24.04.2018	Faculty board meeting at University Auditorium, Rajendra nagar.	Dr.V.Vijaya Lakshmi, Associate Dean, College of Home Science, Heads and University Heads of the five departments, one associate professor Dr.Neela Rani, two assistant professors Dr.P. Sreedevi, Dept. of HDFs and Mrs. Pooja, Dept. of APTX
02.06.2018	Celebrations of Telangana Formation Day	Home science staff and students
21-06-2018	Professor Jayasankar Vardhanthi Programme	The Associate Dean and the teaching, nonteaching and outsourcing staff.
21-06-2018	International Yoga Day Celebrations	Home science staff and students.
3.12 2018	Participation in Agriculture Education day at College of Home Science, saifabad and PGRC, Rajendranagar	The students and staff from Government schools of Khairathabad were invited to visit the college to know about Home Science technologies.
	Agricultural Day celebrations organized by College of Agriculture, Hyderabad	PG students of PGRC and Millet Processing Incubation center

6.12.2018	Celebration of "Bharat Ratna Babasaheb Dr. B.R. Ambedkar's Mahaparinirwan Diwas" at C.H.Sc, Hyderabad.	All Heads of the departments, teaching, non teaching staff and students of Saifabad and PG & RC campuses.
3-08-2018	World Breastfeeding Week at College of Home Science, Saifabad.	Dr.P. Janaki Srinath, Assistant Professor, Dept. of Foods & Nutrition. And students of B.Sc. Community Science.
06-12-2018	Lecture by Dr. Ramana Sundaram at PGRC.	Dr. K. Sadasiva Rao, Dean, Faculty of Home Science, Dr. K. Uma Maheswari, Professor and University Head, T. V. Hymavathi, Professor, Dr. S. Sucharitha, Associate professor, Dr. B. Anila Kumari, Assistant Professor, Dr. Jessie Suneetha W, Assistant professor and all PG, PhD and UG students
20-09-2018	Inauguration of Biometric attendance system	Staff of College of Home Science and PGRC.
19.06.2018	Third Review meeting on PJTSAU vaari chenukaburlu.	Dr. V. Vijaya Lakshmi Associate Dean, College of Home Science, Hyderabad, Dr. Satyanarya Jella, Associate Dean, College of Agriculture, Rajendranagar, Dr. C. Narendra Reddy, Associate Dean, College of Agriculture, Aswaropeta, HOD HECM.
14.04.2018	Floral Tributes to Dr. B.R. Ambedkar on Ambedkar jayanthi.	Home Science staff and students.
05.04.2018	Birthday celebrations of Babu Jagjivan Ram.	Home Science staff and students.

Training programmes /Workshops Organized by staff

Date	Workshop organized	Organised by
07.04.2018	Guest Lectures collaboration with T.I.M.E. Triumphant Institute of Management Education on Topics like Goal Setting & Group Discussion	College of Home Science, Hyderabad for students and staf
16.04.2018	Motivational talk on confidence building at College of Home Science	College of Home Science, Hyderabad for students and staf
09.11.2018	Workshop on Computerized Embroidery Machines for Fourth year B.H.Sc and B.Sc. Fashion Technology stude	Department of APTX
06.12.2018	Lecture by Dr. RamanaSundaram, Programme Leader, University of Lincoln (UK) was organized at PGRC.	Dr. K. Uma Maheswari, Professor and University Head
27.10.2018 to 16.11.2018	Certificate course on "Professional Photography" by Department of EECM, CHSC, Hyderabad	Dr. R. Geetha Reddy, Professor and Head, Ms. S.L.Kameswari, Assistant Professor.
28.04.2018	Counseling workshop for III and IV year HDFS department students was Conducted at the department of HDFS.	Dr.M.Sarada Devi, Professor, Dept. of HDFS along with 3 rd and 4 th year HDFS department students.
21.08.2018	One day workshop on Painting Ganesh Idols using Bio-degradable idols to the artisans	Dr. R. Geeta Reddy, Principal Investigator and Ms. S. Lakshmi Pooja, CoPI along with Three ELP students from APTX and HECM departments.

Training programmes /Workshops/Seminars attended by staff and students

Date	Name of the staff/ students	Workshop attended
07.04.2018	Home science staff and students	One day workshop on 'Citation Index, NAAS Ranking e-Resources and Publishing Quality Research Paper'
25.07.2018	Ms. S. Lakshmi Pooja, Asst. Professor, department of Apparel & Textiles.	Meeting regarding organizing WOVEN fashion show by Commissioner Handloom & Textiles at Shilpakala Vedika.
07.08.2018	Ms. S. Lakshmi Pooja, Asst. Professor and Ms. D. Radhika, Asst Professor, dept of APTX along with 4yr Fashion Technology and Home Science students.	WOVEN- A fashion show organized by Commissioner Handlooms & Textiles at Shilpakala Vedika.

11.11.2018	Dr.P. JanakiSrinath, Assistant Professor, Dept. of Foods & Nutrition.	“SwasthBharathyatra”- A national Campaign of Government of India spearheaded Food Safety and standards of India.
22.03.2018 to 24.03.2018	Dr. P. Janaki Srinath, E. Jyoshna and Supta Sarkar, Dr.Swaroop Rani. Kavitha kinran, Miss. Gayathri, Mrs. Radhika, Dr.Shireen and Mrs. Sneha.	Three day training programme on orientation of service rules and regulations at PJTSAU, Rajendranagar, Hyderabad
04.04.2018 to 09.04.2018	Dr.S. Suchiritha Devi Associate Professor, E. Jyoshna Assistant Professor and Supta Sarkar Assistant Professor Department of Foods and Nutrition.	Training programme on Testing and analysis of solar dried foods organized by the society for energy, environment development (SEED) Hyderabad
16.03.2018	Dr.T.V.Hymavathi Professor, Department of Foods and Nutrition, PGRC.	One-day conference on Food Processing and Kisan Sampada Yojana organized by ASSOCHAM and MOFPI.
09.08.2018 to 10.08.2018	Ms. S. Lakshmi Pooja, Asst. Professor, Department of Apparel & Textiles.	Two day training on KHOA at University Library, PJTSAU.
05.11.2018 to 14.11.2018	Ms. S. Lakshmi PoojaSanku, Asst. Professor, Dept. of Apparel & Textiles.	Ten days induction course on Agricultural Research and Education Management for newly recruited Assistant Professors of PJTSAU.
15.11.2018 to 17.11.2018	Dr. T. V. Hymavathi, Professor, Department of Foods and Nutrition, PGRC.	50 th Annual International Conference of Nutrition Society of India.
27.11.2018	Mrs.V.KavithaKiran, Assistant Professor, Department of Human Development and family Studies.	One day workshop on “Agri Digital Connect”.
13.12.2018 to 14.12.2018	Dr. B. AnilaKumari, Assistant Professor, Department of Foods and Nutrition, PGRC.	International conference on "Endocrine Disrupting Chemicals (EDCs): Past Experiences, Present Scenario and Future Approaches”
06-06-2018 to 15-06-2018	PJTSAU Ms. Supta Sarkar, Assistant Professor, FDNT Department, Ms. E. Jyothsna Assistant Professor, FDNT Department, B.Gayathri, Assistant Professor, HDFS Department , Dr. G. Swaroopa Rani, Assistant Professor, HDFS Department and D. Radhika, Assistant Professor, APTX Department.	10 day Induction training programme on Agricultural Research and Educational Management.

29-06-2018	Dr. T.V. Hymavathi	Inception Workshop on Demonstration Project For Value-addition and Market linkages for climate Resilient crops.
13-07-2018	T.Supraja, Assistant Professor, Dept. of Foods & Nutrition.	State level 1 day Training Programme on PFMS & EAT module registration for NSS unit.
26-9-2018	Dr. A. Padma, Prof & Univ Head, APTX, Dr. R. Geeta Reddy, Prof. & Head, HECM, Mrs. Lakshmi Pooja, Assist. Professor.	Meeting with Mr. Rocha Chand, Consultant for Product Certification, branding and marketing for Eco Holi powder at Dept. of Extension Education, C.H.Sc, Hyderabad
	Dr. A. Padma, Prof & Univ Head, APTX.	Eco-friendly certification of natural products from Natural Dye Processing and Incubation centre, PJTSAU, Hyderabad.
03.10.2018 to 04.10.2018	Associate Dean, College of Home Science, University heads of the five departments, one professor from each department and also S. Lakshmi Pooja, Assistant Professor, Dept. of APTX.	BSMA workshop at NAARM
04.09.2018 to 07.09.2018	Dr. B. Anila Kumari and Dr. Jessie Suneetha W, Mrs. T.Supraja, Assistant Professors, Department of Foods and Nutrition.	Training programme on “Solar Food Processing of Fruits and Vegetables” at Society Energy, Environment and Development, Hyderabad
17.09.2018 TO 19.09.2018	Staff of Department of RMCS, IIIyr, IV yr, MSc& PhD students.	A training programme on Auto CAD, Revitt and Google Sketch up was given by Kartheek Silpi from Microgenesis.
15.09.2018 to 17.09.2018	Dr.T.V. Hymavathi, Professor, Department of Foods and Nutrition, PGRC.	50th Annual International Conference of Nutrition Society of India.
17.01.2019 to 18.01.2019	Dr.T.V. Hymavathi, Professor, Department of Foods and Nutrition	Conference on Envisioning Agro Solutions for smart and sustainable Agriculture.
04.01.2019	Dr. Jessie Suneetha W, Assistant Professor, Department of Foods and Nutrition.	One day workshop and interactive session.
05.02.2019	Dr. T.V. Hymavathi, Professor, Department of Foods and Nutrition, PGRC.	Indo- French work shop at Taj Vivanta, Hyderabad.

23.02.2019		Visited groundnut processing unit at Wanaparthy as a part of the RAH ACT project activities.
------------	--	--

Certificate course on "Professional Photography" by Department of EECM, CHSC, Hyderabad

PJTSAU has taken a step forward with the introduction of Certificate Programmes for the benefit of general public through skill development in a professional way. The dynamic guidance of Dr. V. Praveen Rao garu, Hon'ble Vice Chancellor and the encouragement of Dr. K.SadasivaRaogaru, Dean of Home Science, the new certificate course (21 days) programme on "Professional Photography" in the Department of Extension Education and Communication Management. The programmewas conducted at College of Home Science, Saifabad, Hyderabad from 27.10.2018 to 16.11.2018 for sixteen Amateur Photographers from different districts of Telangana and AndraPradesh. The participants were benefited by the programme and acquired technical skills related to Professional Photography.Dr. R. Geetha Reddy, Professor and Head, Ms. S.L.Kameswari, Assistant Professor were the course coordinators



Releasing Reading material



Photo Exhibition



Distribution of certificates



Participants of the programme

Guest lectures by faculty members

Date	Staff attendend	Name of lecture	Place
28-03-2018	Dr.T.V.Hymavathi	Promoting Entrepreneurship and Investments in Food Processing Industry	FTAPCCI
26-04-2018	T.Supraja	Post Harvest Technology in Food Processing	Extension Education Institute
07-07-2018	Dr. P Janaki Srinath	Can Diet reverse Diabetes- Newer trends in dietary Management of Diabetes	3 rd Annual conference of Telangana RSSDI
17-07-2018	Dr. P Janaki Srinath	Functional Foods & Nutraceuticals	CAFT, Home Science, PGRC, PJTSAU
18-07-2018	T.Supraja	Soy milk – Its future as an alternative to milk	CAFT, Home Science, PGRC, PJTSAU 18/07/2018
09-10-2018	Dr. K. Uma Maheswari	Development of millet products, packaging, labeling and marketing	IIMR,Hyd



Staff member as Faculty board member/External expert/External examiner

Date	Staff attendend	Faculty board member/External expert/External examiner
24-05-2018	Dr K. Uma Devi	Research Learning Partner for the Nutrition Project being implemented by APMAS
07-06-2018	Dr. K. Uma Maheswari	For restructuring and revision PG Curriculum in Community Science as per the of V Dean's BSMA committee recommendations 2018 at College of Home Science, ANGRAU, Guntur.
20-08-2018	Dr. K. Umamaheswari	External examiner for correction of final written comprehensive examination answer scripts of Ph D Food Science and Nutrition students of TNAU, Coimbatore, 2017 batch
31-08-2018	Dr. K. Umamaheswari	External examiner for M.Sc thesis evaluation of Ms. B. Bhavani at University College of Technology, O.U., Hyderabad.
17-09-2018	Dr. K. Umamaheswari	Selection committee member for conduct of walk in interviews for SRF and Technical Assistant posts under NAIF-ZTMC and NIELAN-TBI projects
29-10-2018	Dr. K. Uma Maheswari	CAS promotion interviews for professors at VNMKU, Purbani, Maharastra
01-11-2018	Dr. K. Uma Maheswari	Nominated as member of Telangana State Council of Higher Education, for scrutiny of DLS (Lecturers of Degree colleges) held on 01/11/2018. She was also nominated as external member for CAS promotion interviews for professors at VNMKU, Purbani, Maharastra,
	Dr. K. Uma Maheswari	Expert member of Board of Studies, College of Community Sciences and Research Center, Maduri, TNAU
16-11-2018	Dr. K. Uma Devi	Judge for the poster session of the NSI golden Jubilee celebration at NIN, Hyderabad
17-11-2018	Dr .P.Janaki Srinath	Judge in the scientific session of Oral presentation-Community Nutrition during the 50th Annual International Conference of the Nutrition Society of India
14-12-2018	Dr. K. Uma Maheswari	Appointed as member of Faculty Board of Home Science at Advanced Post Graduate Centre, Lam, ANGRAU, Guntur, AP
10-05-2019	Dr. T. V. Hymavathi	Participated in the SLTP of Home Science, ANGRAU as expert scientist

Meetings with other organizations

- Dr. T. V. Hymavathi, Professor, Ms. E. Jyothsna, Assistant Professor, Department of Foods and Nutrition attended a meeting with Director, Women Development and Child welfare Department, Ameerpet, Hyderabad to discuss the feasibility of inclusion of millet products developed by the university for the adolescent supplementary nutrition programme 16th May, 2018
- Dr. T. V. Hymavathi, Professor, Department of Foods and Nutrition, attended an interaction meeting as per the instructions of Director of Research, PJTSAU with the Centre for Good Governance (CGG) team as a part of the impact Assessment of RKVY project on 18th May at the university administrative office.
- Dr P. Janaki Srinath, Assistant Professor, FDNT department, attended Executive Committee Meeting of Indian Dietetic Association –TS meeting at Apollo Hospital, Secunderabad on 19.5.18 as she was Ex President of IDA-AP, TS chapter.
- Dr P. Janaki Srinath, Assistant Professor, FDNT department, attended Mid-term National Executive Meeting of Indian Dietetic Association and also The Editorial Board Meeting of Journal of Indian Dietetic Association on 25.5.18.

Staff achievements

- Ms. S. Lakshmi Pooja, Asst. Prof, dept. of APTX, CHSc, PJTSAU, designed and supplied 40 handloom and screen printed cotton Kanduvvas (scarves) with the help of ELP Apparel Production students which were given as a mark of Honour to the award winners during 4th Foundation day celebrations of PJTSAU on 3.9.2018.

*Designer Scarves (Kanduva) for
Honoring Award winners at
PJTSAU Foundation day*



- Ms. S. Lakshmi Pooja, Asst. Prof., Dept. of APTX, CHSc, has designed four prototypes of Scarfs made of Handlooms fabrics with university logo screen printed on them to be used as gifts of remembrance for International visitors during the Honorable Vice Chancellor Dr. V. Praveen Rao garu visit to the United States of America. Sir has selected one prototype and ordered ten scarfs. They are produced and submitted on 15.6.2018.

Exhibitions organized

- On 28th & 29th April 2018 Mrs. S. Sirisha Deepthi, Assistant Professor, Dept. of Apparel & Textiles, and Co-PI, TSPCB Project on Eco Paints, College of Home Science set up an exhibition on Natural Ganesh Paints and Eco-Holi Powders at National Seminar on “Road Map for Vegetable Oil Production by 2022” by IIOR at University Auditorium, PJTSAU.
- On 9.5.2018 B.Sc (Hons.) Home Science IV year students organized one day exhibition for staff and students of College of Home Science and exhibited the Fashion Accessories made at Pochampalli Handloom Park, Pochampalli, Nalgonda District, Telangana
- Millet products were exhibited in the university stall during organic farming conference organized at IICT on 24-and 25th March 2018.
- Dr. T. V. Hymavathi, Professor, Department of Foods and Nutrition, MPIC, participated in an exhibition organized by the university during the national seminar on Road Map of Vegetable Oil production by 2022 at PJTSAU Auditorium during 28th and 29th April 2018. Union Minister of State for Agriculture Gajendra Singh Shekhawat , Deputy Director General of ICAR A.K. Singh, Union Agriculture Commissioner S.K. Malhotra, Joint Secretary in the Agriculture Ministry B. Rajender, Vice Chancellor of PJTSAU Dr. V. Praveen Rao and Director of IIOR Dr.A. Vishnuvardhan Reddy visited the exhibition.



Awards

- Dr. T.V. Hymavathi , Professor, Department of Foods and Nutrition was awarded Telangana **State Best Teacher** during Teachers day celebrations.

Students Activities

- PG students of HDFS department (2) attended one day workshop on Positive Mental Health and psychological first aid on 14.9.18 organized by Manojagruthi, Hyderabad which works for mental health issues at Sudisha Counselling center, Ravi Swapna Residency Safari nagar, Kondapur.
- **Fashion Show**
On 2.5.2018 Nirmithi-2018, Lift the Hands for Handloom, A Graduates’ Apparel Design Show was organized at University Auditorium, PJTSAU, Rajendranagar, Hyderabad. The show and fabrics were sponsored by Director Textiles & Handlooms, AEPC’s, Government of Telangana, 5th Floor, BRK bavan, Hyderabad. Honorable Vice Chancellor, PJTSAU Dr. V. Praveen Rao garu was the Chief Guest, and Smt. Salilaja Ramaiyer, IAS,

Director Textiles & Handlooms was the Guest of Honour. Seven designer lines were showcased and judged by jury from Apparel & Textile fields. Three Weavers and one Kalamkari artisans were felicitated on the day. The show was organized by designing team Dr. A. Padma, Prof & Univ. Head and Ms. S. Lakshmi Pooja, Asst. Prof., Dept of APTX, Course in-charge, along with 2014 admitted IV B.Sc. (Hons.) Fashion Technology Students. The event was reviewed by Telugu, English, Urdu News Papers and electronic Media.



***2014 Batch Fashion Technology Students at Nirmiti 2018,
Lift the hands for Handlooms***

- Antiragging Avagahana Sadassu was organised on 20.11.2018 by the Cyberabad Police department for creating awareness in the students of the PJTSAU. All the students of Home Science, Community Science, Agriculture and the Agricultural engineering attended the function. The Police department's Jagruthi Kala Brindam and the SHE team coordinately organised the programme. Mr. Suresh, Circle Inspector of Police, Rajendranagar, Dean of Home Science, Dean of Student Affairs, OSAs of College of Agriculture, College of Home Science, College of Food Technology participated in the programme.

Sports/games/ Cultural participation:

- The students of College of Home Science, Saifabad, Hyderabad participated in the 'PJTSAU Inter collegiate meet, 2018-19' at College of Agriculture, Rajendranagar from 1st to 6th November, 2018. The meet started with an inaugural function on 31st October, 2018. The Home Science contingent consisting of 48 female and 2 male students took part in the sports, games, cultural and literary competitions.

Mass communication (press releases /popular articles/TV, radio coverage):

- Dr. M. Sarada Devi, Professor, Dept. of HDFFS gave weekly suggestions to various queries of public in Counseling and Guidance column of VarthaNews paper.
- Dr K. Uma Devi, Professor, Dept. of FDNT published popular article on “Endakalam-Emi tinali, emi tagali” in Sukheebhava –health page of Eeanadu daily News paper.
- Dr. M. Sarada Devi, Professor, Dept. of HDFFS gave weekly suggestions to various queries of public in Counseling and Guidance column of VarthaNews paper.

- Dr. M. Sarada Devi, Professor, Dept. of HDFFS gave weekly suggestions to various queries of public in Counseling and Guidance column of Vartha News paper.
- Dr. M. Sarada Devi, Professor, Dept. of HDFFS gave weekly suggestions to various queries of public in Counseling and Guidance column of Vartha News paper.
- Dr. M. Sarada Devi, Professor, Dept. of HDFFS gave weekly suggestions to various queries of public in Counseling and Guidance column of Vartha News paper.
- Ph.D student Micah Paul published a popular article on “Telangana- A Home for Handloom – Today freedom”, August – 7th, 2018.

Visitors to Millet Processing and Incubatin Center

Date	Name of the visitor
02-03-2018	Sri. Jupally Krishna Rao, Honb'le minister for Rural Development and Panchayath Raj of Telangana State
15-03-2018	Mrs. Pausumi Basu, I.A.S Chief Executive Officer of SERP, Government of Telangana Dr. A. Mrunalini, Dean (Home Science)
21-03-2018	45 students of 4 th year from Agricultural college, Jagityal
22-03-2018	21 training participants from MANAGE
28-03-2018	20 participants from KVK, Mamnoor , Warangal District
31-03-2018	20 B.Sc(Agriculture) candidates as a part of training at Soil Testing Labs, ARI, Rajendranagar
20-06-2018	Eleven IAS probationary officers of 2017 batch Dr. Jagadeeswar, Director research
19-07-2018	20 farmers from Kalligudi block of Madurai district, Tamilnadu
23-07-2018	Twenty trainees from CAFT
26-07-2018	20 farmers as part of interstate training programme under ATMA scheme
02-08-2018	19 farmers as part of training under National Horticulture Mission
13-08-2018	Twenty officials from District watershed Management Agency, Tirunevelli, Tamilnadu
16-08-2018	A four member team led by Sr. Anil Kumar V.Epur past chairman of CII(south region) from Confederation of Indian industries
02-11-2018	Trainees (Officers of Development Departments of Southern states i.e. Andhra Pradesh, Telangana, Karnataka, Tamil Nadu, Kerala, Odisha, Puducherry, Andaman & Nicobar Islands and Lakshadweep) from EEI
04-11-2018	Trainees (Officers of Development Departments of Southern states i.e Andhra Pradesh, Telangana, Karnataka, Tamil Nadu, Kerala, Odisha, Puducherry, Andaman & Nicobar Islands and Lakshadweep) from EEI
08-11-2018	Dr. Karunakar Reddy, Managing Trustee, Swashodhan Trust
18-12-2018	RARS Polasa students
19-12-2018	College of Food Technology from Punjab Agricultural University student and faculty

21-12-2018	30 tribal farmers of Adilabad district
11-01-2019	Four officials from the department of Agricultural Process Engineering, PDKV
11-01-2019	3 rd year students of B.sc (Hons) Community Science Students from College of Home science
24-01-2019	50 Final year students of BSc. Food Science and Quality Control from Telangana Social Welfare Residential Degree College for Women, Jagitial
24-01-2019	Fryo Foods Private Limited Director Mr. Sunil Kumar and Eurovita limited Functional Foods Chief Executive Officer Erez Shalit
28-01-2019	3 rd Year students of College of Agricultural College, Ashwaraopet
04-02-2019	Krishi Vigyan Kendra, Mamnoor, Warangal-Urban district adopted village farmers
06-02-2019	Dr. Narendra Singh Rathore, Deputy Director General, ICAR, Division of Agricultural Education, Krishi Anusandhan Bhawan, New Delhi and Dr. V. Anitha, Principal Scientist Entomology
07-02-2019	Farmers from Kanyakumari district of Tamilnadu state visited Millet Processing & Incubation Centre
08-02-2019	GCOT (Gramodaya Chamber of Commerce and Technology) Managing Director Vasanth Kumar and other members
08-02-2019	College of Agriculture UAS, Bangalore PG Students
19-02-2019	NABARD officers
21-02-2019	College of Agricultural Engineering Kandi Sangareddy 4 th year students
25-02-2019	College of Agricultural Engineering kandi Sangareddy 3 rd year students
28-02-2019	College of Agricultural Engineering kandi Sangareddy 2 nd year students
12-03-2019	45 farmers of Ghanpur (Stn) Division
13-03-2019	Trainees of Agriculture Extension Service Provider training programme from EEI
14-03-2019	Participants of the Agri- Entrepreneurship training programme organized by Agricultural marketing department, government of Telangana and Participatory Rural Development Initiatives Society
15-03-2019	Trainees of water and land management for sustainable and profitable agriculture to rural youth organized by water and land management training and research institute (WALAMTARI)



NAARM and PJTSAU MoU

PJTSAU signed an MoU with NAARM on 16th August 2018 at committee hall II of Administrative office in the presence of university officials and Associate Dean College of Home science. The objectives of the MoU are

- a. To synergize joint expertise & capabilities in the areas of technology, business, incubation and investment for supporting potential millet-based entrepreneurs.
- b. To build inclusivity by aligning farmer producer organizations in millets with the potential millet entrepreneurs for integration of millet value chain.
- c. To conduct events for sensitizing millet entrepreneurs to the opportunities in this sector to jointly bringing up expertise, capabilities and networks including technology institutions, mentors, experts, investors and other stakeholders of the ecosystem.
- d. Millet processing & Incubation Centre to support entrepreneurs in technology, licensing and processing aspects and a-IDEA, NAARM-TBI shall support the entrepreneurs in incubation, business and investment side.

The event was covered by print media in Telugu and English papers.



Vice-chancellor, PJTSAU, Director NAARM, Officer Incharge MPIC along with University officers, Associate Dean, CHSC, showing the signed document

Alumni Meet

College of Home Science, Saifabad, Hyderabad held its Alumni meet on 02-06-2018 in its campus in the evening. The response was overwhelming and about 200 Alumni who passed out from the portals of this institution from the years 1964 to 2000 attended the meet. A lot of intimacy, emotional attachment and zeal was seen among the Alumni who met their friends after many decades. They recalled their golden memories of Home Science College. All the retired teachers also took their time off to attend this memorable get together. The College was illuminated with multi coloured lights and an excellent cultural programmes was also arranged on the occasion. The function was graced by on the Hon'ble Vice Chancellor Dr.V.Praveen Rao, Dean of Home Science i/c Dr. K.Sada Siva Rao and Dean of Student Affairs Dr.D.Vishnu Vardhan Reddy. A sumptuous dinner was also arranged for the guests who felt very happy after attending this glorious function.



OBJECTIVE IV

To disseminate the Home Science information to personnel of line departments, Research Institutes, State Agricultural Universities etc.,

CAFT – H.Sc News Letter : To disseminate research highlights of various aspects of Home Science to different sectors and its personnel a CAFT News letters are brought out by Centre for Advance Faculty Studies. During the report period, News Letters were brought out for circulation among the line departments and the organizations involved in Home Science subject's related programmes and to disseminate Home Science information to personnel of different sectors. These will be made access to public through CAFT web portal. Updating of CAFT web portal will be taken up time to time.

CAFT- H SC –NEWS LETTERS



14th Issue : October 2017 to March 2018

15th Issue : April 2018 September 2018

ANNEXURE I

Proposal for organization of Training Programmes under Centers of Advance Faculty Training in frontier and specialized areas of Home Science (2018-2019)

1. Topic of Training Programme: “Emerging Food Processing and Packaging Technologies: A Drive for Economic Opportunities”

2. Justification of the proposed programme in the light of suggestive training needs in the discipline (*not more than 100 words*):

The Indian Food Processing industry currently valued at about US\$ 100 billion and is estimated to grow at 9-12 %, based on estimated GDP growth rate of >8 %t and increasing disposable income. Value addition of food products is expected to increase from the current 8 % to 35 % by the end of 2025. Fruit & vegetable processing, which is currently around 2 per cent of total production will increase to 25 % by 2025. High domestic demand and supportive policy provides significant opportunities across the food processing value chain in India.

In today’s business environment where innovation in farming and agri-food processing are important to remain competitive and to optimize returns from an enterprise. It may entail producing a commodity for a special market; changing the form of the commodity before it is marketed; changing how a commodity is packaged and labeled for the market; changing the way a commodity is marketed and adding a new enterprise to an existing one. The course provides ideas and practices on deriving primary products, co-products and by-products from agro processed waste.

The way processed foods are packaged and label is important. The packaging not only protect or preserve the content, transport the product from one place to another and carry information about the product, but it should also entice consumers to purchase the product. Equally important is the food labelling. It is a way in which consumers can get knowledge about the food they are considering to purchase. Labels with correct information on the packaging can prevent consumers from unnecessary harms such as allergic reactions. Labelling requirements are put in place to protect the consumers. Therefore, it is important for manufacturers and suppliers to know these requirements in ensuring the right message is relayed to the consumer about the products through labelling on the packaging. In addition, the placement of the bar code on the packaging must be both aesthetic and within the printing specification required for a “good” scan.

The training curriculum has been developed in consonance with the needs of participants in order to provide thrust knowledge about trends in food processing technology the right packaging and appealing design which are vital to raise the competitive edge of the product and determine its success in the market.

3. Venue with full postal/e-mail address and office phone/fax numbers:

a. Venue: Post Graduate and Research Centre, PJTSAU, Rajendranagar

b. Email address: cafthscpjtsau@gmail.com

c. Phone number: 040 24015377, Fax No. : 040 24015377

4. Proposed dates : From 11th July 2018– to 31st July 2018

ANNEXURE II

Proposal I

TRAINING PROGRAMME PROPOSED DURING THE YEAR 2019-2020 UNDER CENTER FOR ADVANCED FACULTY TRAINING : HOME SCIENCE, PJTSAU, HYDERABAD

Proposal for organization of Training Programmes under Centers of Advance Faculty Training in frontier and specialized areas of Home Science (2019-2020)

- 1. Topic of Training Programme: Counseling Agrarian Families to Combat Socio Emotional crisis**
- 2. Justification of the proposed programme in the light of suggestive training needs in the discipline (*not more than 100words*):**

Counselling is a term used to comfort, listen, or give advice to those people who are experiencing depression or any emotional problems. Counselling is just like talking to a close friend or a family member. Counselling is provision of professional assistance and guidance in resolving personal or psychological problems. Different types of counselling use different techniques. In most types of counseling, the person receiving treatment talks with a professional therapist. However, counselling is more than just talking about problems. Counselling teaches new ways to think about the situations and can help cope with feelings and situations. It can help with feelings of anger, fear, anxiety, shyness, and panic. It also can give you tools to help fight low self-esteem and depression. The world today is witnessing unprecedented escalation of human conflict resulting in unnecessary violence. Economic development, modernization and socialization in recent years have transformed the social and economic order for most societies in the world. People living under one roof with different needs and personalities tend to face conflicts, like depression, stress, suicidal tendencies and many other stress related issues which require counseling in educational, personal, social, financial, psychological, family and occupational problems. Not only in urban areas the rural population where majority of them from agriculture families have many pressures that come with the territory, from market prices and debt loads to machinery upkeep and repair to weather and dealing with family. And unlike most jobs, farmers can't go home and leave those worries behind. Farmers in India have been epicenter of debt crisis that has gripped the rural population. For years now, it has driven thousands of farmers to commit suicide. These suicides are not merely a loss of human lives; they are debilitating scars on a nation's development canvas. While debates continue to rage on reforming the agricultural sector to improve the economic conditions of the farmer, there has not been any attempt to focus on the possible psychological problems arising out of economic stress that may be leading to suicides.

Farm suicides are a reflection of an ailing rural economy. It also shows a state of hopelessness among farmers which make them so emotionally fragile that they are meekly taking their own lives. Most Indians do not have community or support services for the prevention of suicide and have restricted access to care for mental illnesses associated with suicide, especially access to treatment for depression, which has been shown to reduce suicidal behaviours. Reduction in binge alcohol drinking through regulations, higher alcohol taxation, or brief interventions in primary care might also reduce suicide cases.

In this era the training programme on “Counselling Agrarian Families for Socio Emotional crisis” helps the people to get adjust personally, emotionally and socially to become functional, productive and integrated member of the society.

Objectives

- To understand the need, importance and process of counseling to help families.
- To know the qualities and role of counselor.
- To impart knowledge on different types and techniques of counseling.
- To give an insight about the various therapeutic procedures and techniques.
- To learn to apply the various action therapy approaches to the target population.

3. Venue with full postal/e-mail address and office phone/fax numbers:

Center for Advanced Faculty Training-Home Science
Professor Jayashankar Telangana State Agriculture University
Post Graduate & Research Center, PJTSAU, Rajendranagar Hyderabad
Email address: cafthscpjtsau@gmail.com

Phone number: **040 24015377**, Fax No. : **040 24015377**

4. Proposed dates (From 7th August 2019 – to 27th August 2019):

(The change in the proposed dates to be avoided after the approval)

5. Eligibility qualification for the participants of the Training Programme

- i) Master's Degree in Home science / Agriculture and allied subjects / Horticulture / Veterinary/ Agricultural extension/ Agricultural Engineering/Food Technology
- ii) Working not below the rank of Assistant Professor and equivalent in the concerned subject under Agricultural University /I.C.A.R. Institute

6. Information regarding proposed Course Coordinator, if other than the Director, CAFT, (enclose bio-data clearly bringing out the specific qualification, experience and scientific contribution of the Course Coordinator in the proposed topic):

Course Coordinator: Dr. M.Sarada Devi, Professor, Dept of HDFS, C.H.Sc, PJTSAU, Hyderabad

Experience in handling : ‘Various Counselling cases, expert in dealing with emotional trauma and giving psychotherapies’.

Co Coordinators: Dr. P. Sreedevi, Assistant Professor, Dept of HDFS, C.H.Sc.

PJTSAU, Hyderabad

Mrs. V Kavitha Kiran, Scientist, AICRP-Child

Development, PGRC, PJTSAU

R’Nagar Hyd-30

7. Faculty staff strength in CAFT (Assistant Professor, Associate Professor, Professor and equivalent):

Assistant Professors: 23

Associate Professors:3

Professors: 12

8. Information regarding other academic staff of the host Institute who are likely to be used as resource persons:

Assistant Professors: 4

Associate Professors: -

Professors: 1

9. Specific facilities available for conducting the Programme such as laboratory

Equipments / instruments, Psychological testing material, assessment lab, library, classroom, guesthouse etc.

a. Library

b. Good Classrooms

c. Guesthouse for accommodation

11. Programmes /Projects and achievements in the area of special topic proposed for the

Training programme:

The department of Human Development and Family Studies has been successfully offering guidance and counseling services to the people since many years. Very recently the department of HDFs also established Celebrity Counselling Centre to the elite people. The department has strength in carrying out detailed psychological assessments (Intelligence, Learning Disability, Autism, Behavioral Conduct Disorders, Memory, Personality, Adjustment, for various psychological conditions which could help in identification, diagnosis and effective management of psychological disorders. The faculty is well trained in family counseling. The department has expertise in providing services that will aim at assisting people to maximize their overall growth, academic and personal-social problems, and challenges for all round development.

Course Content: The course is divided into three modules, which are further divided into different relevant topics of training programme:

- **Module I:**Introduction to counseling- goals, purpose, process, role and qualities of counselor
- **Module II:** Basic counseling skills, Counselling, techniques, approaches
- **Module III:** Simulation exercise, visits, mock sessions of counseling

12. Schedule of daily lectures/practical topics to be covered and name of the faculty proposed to be engaged during the CAFT

Training Programme:

Centre of Advanced Faculty Training – Home Science

Professor Jayashankar Telangana State Agricultural University

College of Home Science, Saifabad, Hyderabad.

Proposal for organization of Training Programmes under Centers of Advance Faculty Training in frontier and specialized areas of Home Science (2019-2020)

Proposal II

1. Topic of Training Programme: “Achieving food and nutritional security through Nutrition sensitive Agriculture in the context of changing climate”

2. Justification of the proposed programme in the light of suggestive training needs in the discipline (*not more than 100 words*):

Climate change is causing more natural disasters and environmental problems, which make it harder to grow food. At the same time, agriculture is a major source of greenhouse gas emissions. And as the world’s population grows, societies need to adapt to the inevitable impacts of climate change, by for example by adjusting the sort of crops they grow. So, there is a lot to understand and to explain in terms of what the problems are and what can be done about them. Agricultural development plays an essential role in improving nutrition. Recently, the term "nutrition-sensitive agriculture" has emerged to define agriculture investments made with the intention of also improving nutrition. It is a food-based approach to agricultural development that puts nutritionally rich foods, dietary diversity, and food fortification at the heart of overcoming malnutrition and micronutrient deficiencies. Investments require deliberate and appropriate forethought and planning to yield impact on nutritional status and consequently good health and wellbeing.

The training curriculum has been developed in consonance with the needs of participants in order to provide thrust knowledge about the climate change impacts on food and nutritional security and how the nutrition sensitive agriculture can mitigate these impacts.

3. Venue with full postal/e-mail address and office phone/fax numbers:

a. Venue: Post Graduate and Research Centre, PJTSAU, Rajendranagar

b. Email address: cafthscpjtsau@gmail.com

c. Phone number: 040 24015377, Fax No. : 040 24015377

4. Proposed dates (From 22nd Jan 20– 11-2-20):

(The change in the proposed dates to be avoided after the approval)

5. Eligibility qualification for the participants of the Training Programme

- i) Master's Degree in Home science / Agriculture / Horticulture / Veterinary/ Fisheries/allied subjects.
- ii) Working not below the rank of Assistant Professor and equivalent in the concerned subject under Agricultural University /I.C.A.R. Institute

6. Information regarding proposed Course Coordinator, if other than the Director, CAFT, (enclose bio-data clearly bringing out the specific qualification, experience and scientific contribution of the Course Coordinator in the proposed topic):

Course Coordinator: **Dr.T.V. Hymavathi**, Professor, Foods and Nutrition, Post Graduate & Research Centre, Home Science, CH.Sc. PJTSAU, Rajendranagar, Hyderabad

Has 34 years of experience in teaching, research, extension and administration. Handled UG, M.Sc. and Ph.D. programmes' in Foods & Nutrition, Food Science and Nutrition and Food Technology. Has handled 9 adhoc research projects as Principal Investigator / Co Investigator in the areas of Food processing and Preservation, community nutrition and Dietetics funded by NAIP, RKVY, ICDS, state Govt, IDRC etc. Has conducted 4 CAS Training Programmes as Course coordinator and co-coordinator and ICAR sponsored national conference. Established education cell and millet processing and incubation centre at the university.

Co- Coordinator: **Dr. K. Aparna**, Senior Scientist (Foods and Nutrition), MFPI - Quality Control Laboratory. PJTSAU, Rajendranagar, Hyderabad

Has 13 years of experience in teaching and research . Completed 1 research project as Principal Investigator in a project funded by DBT, Govt. of India and 5 research project as Co – Principal Investigator in projects funded by state Govt, RKVY and UNICEF. Guided 10 M.Sc students as major advisor and 35 M.Sc students as minor advisor. Published 68 Research & review papers in national & international journals; 2 text books; 10 e- chapters for UGC Home Science website; 31 e-chapters for UGC M.Sc (Food Technology) e-pathshala website; 51 popular articles; 41 articles & abstracts in conference proceedings.

7. Faculty staff strength in CAFT (Assistant Professor, Associate Professor, Professor and equivalent):

Assistant Professors	:	23
Associate Professors	:	03
Professors	:	12

8. Information regarding other academic staff of the host Institute who are likely to be used as resource persons:

Assistant Professors	:	9
Associate Professors	:	2
Professors	:	4

9. Specific facilities available for conducting the Programme such as laboratory

Equipments / instruments, research farm, library, classroom, guesthouse etc.:

The following facilities available will be used for the training programme

- a. Well equipped laboratories – Foods lab, Food analysis lab, Food Microbiology lab, Bakery lab, Millet Incubation processing centre, MoFP quality control lab Fruit and vegetable processing and preservation lab.
- b. Library
- c. Good Classrooms
- d. Guesthouse for accommodation

11. Programmes /Projects and achievements in the area of special topic proposed for the Training programme:

Foods and Nutrition is a pioneering department in the Faculty of Home Science under PJTSAU, Hyderabad with a history of 54yrs of teaching under graduates and 50yrs of teaching post graduates and 40yrs guiding PhD scholars. The department Presently involved in the development of nutri-dense products from nutri-cereals and pseudo-cereals. Many of the technologies are commercialized by technology transfer and through university branded products. Some of the millet products are being supplied to the social welfare residential school children for the last three years and this year it is proposed to extend to other welfare school children, thus contributing for building resilience for adaptation to climate change in the food and agricultural sector. Additionally, nutritional crops are being promoted in the rural areas through agricultural extension officers and other allied field functionaries and farmers training and exposure visits to the processing and marketing centres focusing nutrition. Many entrepreneurs in the sate were provided knowledge on production of nutritious products and helped to establish enterprises.

**Budget Proposal under CAFT-H.sc, PJTSAU, PG & Research Center,
Hyderabad for the year 2019 – 20.**

I. Budget Proposal for the year 2019 - 20:

S. No.	Particulars	Amount (Rs.)
1.	Two Training programmes on : 1. Counseling Agrarian Families to Combat Socio Emotional crisis from 7-8-2019 to 27-8-2019. 2. Achieving food and nutritional security through Nutrition sensitive Agriculture in the context of changing climate from 22-1-2020 to 20-2-2020. @ Rs. 6,56,500-00	13,13,000-00
2.	Recurring contingencies including T.A & D.A	4,00,000-00
3.	Books	35,000-00
	Total Rs.	17,48,000-00

II - Non-Recurring Contingencies:

S. No.	Name of the item	Budget sanctioned during the year 2018-19	Budget proposed during the year 2019-20	Justification
1.	TATA Sumo Vehicle (Year of purchase-2000)	--	14,00,000-00	The TATA SUMO Vehicle No. AP 28U 3791, Model - SE has been sanctioned by ICAR and purchased under Centre of Advanced Faculty Training(CAFT-HSc), the then Centre of Advanced Studies (CAS) at Post graduate & Research Centre (Home science), Rajendranagar, Hyderabad during the year 2000. Since the vehicle has been purchased 19 years back, it is requiring frequent repairs. In this regard, the Transport Officer, PJTSAU recommended that as per the university mandate after 15 years old, the vehicle needs to be condemned. Hence, it is proposed that a new vehicle may be sanctioned to the CAFT-HSc, PG&RC, PJTSAU, Hyderabad for the

				smooth conduct of training programmes under CAFT-Home Science.
2.	Air Conditioners – 2 (Year of purchase-1996)	--	1,20,000-00	The window air conditioners (2 Nos.) at CAFT-HSc Training room were purchased during the year 1996 are written off and needs to be replaced. Therefore Split Air conditioners (2 Nos.) with stabilizers are proposed for the CAFT- Training room.
5.	2 KVA UPS – (Year of purchase-1998)	--	1,50,000-00	2KVA UPS system in the CAFT-HSc Training room was purchased during the year 1998 and written off. Hence, it is proposed 3 KVA UPS system with batteries may be sanctioned for the CAFT- Training room.
6.	Photocopier- (Year of purchase-1996)	--	1,25,000-00	Photo copier was purchased during the year 1996 is written off . Xerox machine needs to be purchased for Xeroxing of CAFT-Training Reports, Manuals etc., Hence, it is proposed that a new photo copier may be sanctioned.
	II. Total Rs.	--	17,95,000-00	
	Grand Total I + II Rs.	--	35,43,000-00	

(Rupees Thirty five lakhs forty three thousands only)



भारतीय कृषि अनुसंधान परिषद
कृषि अनुसंधान भवन-II नई दिल्ली - 1100012
Indian Council of Agricultural Research
Krishi Anusandhan-II Bhawan, New Delhi - 110 0012

Dr. M.B.Chetti
Assistant Director General (HRD)

F.No.Ag. Edn./1/16/2017 / CAFT/ HRD
Dated: 3.7.2018

To
The Vice-Chancellor
Prof. Jayashakar Telangana State Agricultural University,
Post Graduate & Research Centre, College of Home Science
Rajendranagar, Hyderabad-500030.
Telangana State.

Sub: Centre of Advanced Faculty Training in Home Science- regarding the release of budget grant for the year 2018-19 from Plan Budget.

Sir,

It is to convey the sanction of the Council for the release of grant for Center of Advanced Faculty Training (CAFT) in **Home Science**- Prof. Jayashakar Telangana State Agricultural University, Rajendranagar, Hyderabad, for the financial year 2018-19 , as per the details given below:

S. No.	Budget Head	Amount (Rs.)
1.	Trainings on " Emerging Food Processing and Packaging Technologies: A Drive for Economic Opportunities" from 11.7.2018 to 31.7.2018	6,56,500/-
2.	TA & DA	50,000/-
3.	Recurring Contingencies	4,00,000/-
4.	Books (Capital Head)	*****
	Total Amount sanctioned for the year 2018-19	1106500/-
	Less Unspent Balance as on 31.03.2018	(-)243632/-
	Net Amount to be released for the year 2018-19	862862/-

200
9/7/2018

**Demand under Capital Head not considered un-till CCEA not is approved.

The training programs as proposed by you may please be conducted. Please note that the following would be required at the time of release of the budget grant for the next financial year 2019-20.

1. Audit Utilization Certificate (AUC) for the financial year 2018-19 .
2. Adjustment of the unspent amount from the budget grant 2019-20 .
3. Progress Report for the year 2018-19 .

This issue with the concurrence of DDF(II), vide Dy.No.3822, dated 06.06.2018.

Yours faithfully,

(M.B.Chetti)

Copy to:

1. Dr. K.Uma Maheswari, Director, Centre of Advanced Faculty Training in Home Science, Prof. Jayashakar Telangana State Agricultural University, Rajendranagar, Hyderabad-500030.
2. The Comptroller, Prof. Jayashakar Telangana State Agricultural University, Rajendranagar, Hyderabad.
3. Finance & Account Unit, (Education) ICAR, Krishi Bhavan, New Delhi with a request to release the funds to the Institute/University.
4. Guard file.

(M.B.Chetti)

Phones: 011-25843635 (O), Tele Fax: 011-25840851. e.mail: adghrd 1. icar@gmail.com

PROF.JAYASHANKAR TELANGANA STATE AGRICULTURAL UNIVERSITY
ADMN.OFFICE: RAJENDRANAGAR: HYDERABAD-500030

Procs.No.432/Ser.T/A2/2017

Dated:27.07.2018

Sub:- PJTSAU – Centre of Advanced Faculty Training (CAFT) in Home Science
– Sanction of Rs. 11,06,500/- to meet the expenditure during the year
2018-19 – Orders – Issued.

Ref:- 1. F.No.Ag.Edn/1/16/2017/CAFT/HRD, dt:03.07.2018 of ADG(HRD),
ICAR, New Delhi.

2. Lr.No.06/CAFT-H.Sc/Budget/2018-19, dt:09.7.2018 of the Professor and
Director, CAFT, PG & RC, CHSc, Hyderabad.

###

The ICAR, New Delhi has sanctioned a total amount of Rs.11,06,500/- (Rupees eleven lakhs six thousand five hundred only) for the financial year 2018-19 including the unspent balance amount of the financial year 2017-18 towards organizing of “ Centre of Advanced Faculty Training (CAFT)” to Home Science at Post Graduate & Research Centre, Rajendranagar vide reference 1st cited and transferred an amount of Rs.8,62,868/- (Rupees eight lakhs sixty two thousand eight hundred and sixty eight only) through PFMS into the PJTSAU University Account duly deducting the unspent balance of 2,43,632/-(Rupees two lakhs forty three thousand six hundred and thirty two only) for the financial year 2017-18.

Accordingly, the Professor-cum-Director, CAFT-H.Sc, PG & RC, R’Nagar, Hyderabad has requested the University to accord sanction for an amount of Rs.11,06,500/- (Rupees eleven lakhs six thousand five hundred only) for the financial year 2018-19 including the unspent balance of an amount of Rs. 2,43,632/-(Rupees two lakhs forty three thousand six hundred and thirty two only) for the financial year 2017-18.

In view of the above, sanction is hereby accorded for an amount of Rs.11,06,500/- (Rupees eleven lakhs six thousand five hundred only) to the Professor-cum-Director, Centre of Advanced Faculty Training in Home Science, Post Graduate & Research Centre, Rajendranagar towards the implementation of the CAFT programme as per the following budget split up given by ICAR.

S.No.	Budget Head	Amount (Rs.)
1.	Trainings on “ Emerging Food Processing and Packaging Technologies: A Drive for Economic Opportunities” from 11.7.2018 to 31.7.2018	6,56,500-00
2.	TA & DA	50,000-00
3.	Recurring Contingencies	4,00,000-00
	Total amount sanctioned for the year 2018-19	11,06,500-00
	Less unspent balance as on 31.03.2018	(-)2,43,632-00
	Net amount released for the year 2018-19	8,62,868-00

The above expenditure shall be met from the following Head of Account:-

“323100 – ICAR – Plan Education
323114 – CAFT in SAUs at PGRC, R’Nagar”

Contd....

: 2 :

These orders are issued with the concurrence of the Comptroller, PJTSAU vide C.No.43/Grants/A1/2018-19, dt:27.07.2018.

S.Sudheer Kumar
Registrar

To
The Professor & Director, CAFT-H.Sc, CHSc, Hyderabad.
Cc to the Associate Dean, College of Home Science, Hyderabad.
Cc to the Asst. Comptroller, RAO, Rajendranagar.
Cc to Grants /Budget Section, Admn.Office, Rajendranagar.
Cc to: PA to Dean of Home Science, Admn.Office, R'Nagar
Cc to: PA to Comptroller, Admn.Office, R'Nagar
Cc to SF/SC

// F.B.O.//

[Handwritten Signature]
Superintendent

AUDIT CERTIFICATE IN RESPECT OF THE TRAINING PROGRAMME OF "CENTRE OF ADVANCED FACULTY TRAINING - HSc-2018-19"

[ICAR Sanction F.No. Ag. Edn./1/16/2017/CAFT/HRD DT. 03/07/2018 of the ADG(HRD) ICAR, New Delhi
[Proc. No. 437 / Ser.T / A2 / 2017 dt. 28th July, 2018, of Registrar PJTSAU, Hyderabad-30]

Name of the Scheme	Revalidation Sanctioned by the Council during the year	Amount Sanctioned	Actual expenditure for the Training Prog.	Closing balance
Centre of Advanced Faculty Training - HSc [CAFT-Home Science] Grant received for 21 days Training Programme "Emerging Food Processing and Packaging Technologies : Drive for Economic Opportunities" from 11th July, 2018 to 31st July, 2018 at CAFT-HSc, Post graduate & Research Center, Rajendra Nagar, Hyd-30	1. Boarding & Lodging Charges	2,62,500.00	2,26,198.00	36,302.00
	2. Travelling Charges for participants & Field Trips	1,50,000.00	1,02,882.00	47,118.00
	3. Office Supplies, Laboratory Equipment, Chemicals, Communications incl. printing manuals & instructional material cost	1,00,000.00	1,00,000.00	-
	4. Honorarium for Secretarial, Clerical Technical Laboratory Staff, Class IV Staff etc.,	8,000.00	8,000.00	-
	5. Honorarium to Director and other academic staff	16,000.00	16,000.00	-
	6. TA and Honorarium to guest lecturers with travel	1,00,000.00	52,412.00	47,588.00
	7. Miscellaneous Contingencies	20,000.00	20,000.00	-
		6,56,500.00	5,25,492.00	1,31,008.00

Note: Balance amount is left unutilized in CAFT Home Science College, SBI Account, Rajendra Nagar, PJTSAU

Certified that the expenditure incurred for Training Programme, has been audited and the Grants have been utilised for the purposes for which they were made. This certificate is based on the Books of Account verified.

K. Kesava Rao
21/12/18
PROFESSOR CUM DIRECTOR
CAFT - HSc
PROFESSOR-cum-DIRECTOR
CAFT-Home Science
Post. Graduate & Research Center
College of Home Science
Rajendranagar, Hyderabad-500 030

Amarendra
21/12/18
ASST. COMPTROLLER
PJTSAU AGRIC. UNIVERSITY
Regional Accounts Office
P.J.T.S. Agri University,
Rajendranagar, Hyderabad-30, T.S.

Amarendra
COMPTROLLER
PJTSAU AGRIC. UNIVERSITY
COMPTROLLER
Prof. Jayashankar
Telangana State Agricultural University
Rajendranagar, Hyderabad-30

For A. KESAVA RAO
Chartered Accountant
A. Kesava Rao
Proprietor
CHARTERED ACCOUNTANTS
A. KESAVA RAO
Chartered Accountant

PROFESSOR JAYASHANKAR TELANGANA STATE
AGRICULTURAL UNIVERSITY

Office of the Executive Engineer
Engineering Division
PJTS Agricultural University
Rajendranagar – Hyd-500 030.

Dated:23-05-2019

UTILIZATION CERTIFICATE

S.No.	Name of Work	Proc. No. & Date	Head of Account	Estimate Amount (Rs.)
1.	Minor repairs & replacements in information centre and CAFT Training Hall at PG&RC, Rajendranagar	1653/Ser.T/A2/2019; 30.03.2019	323100 – ICAR – Plan Education 323114 – CAFT in SAUs at PGRC, R’Nagar (Addl. Funds)	2,00,000

21/5/19
2-4/5/19

The funds provided Under 323100 – ICAR – Plan Education - 323114 – CAFT in SAUs at PGRC, R’Nagar (Addl. Funds) during the FY 2018-19 for the above mentioned work are received in this office and have been utilized for the execution of the above mentioned works.

23/5/19
23.05.19

EXECUTIVE ENGINEER
ENGINEERING DIVISION
Prof. JAYASHANKAR
TELANGANA STATE AGRICULTURAL UNIVERSITY
RAJENDRANAGAR, HYDERABAD-3

AUDIT CERTIFICATE IN RESPECT OF THE SCHEME "CENTRE OF ADVANCED FACULTY TRAINING (CAFT-HSc)-2018-2019 (1-4-2018 TO 31-3-2019)"
ICAR Sanction F.No.AG.Edn/1/16/2017/CAFT/HRD, dt. 03-07-2018 & AG.Edn/1/16/2018/CAFT/HRD, dt. 18-03-2019 of ADG(HRD), Education Division ICAR, New Delhi

Name of the Scheme	Opening Balance for the year brought over from the previous year (+) Due to (-) Due from	Revalidation Sanctioned by the Council during the year	Council's share of receipts realised from the Scheme during the year	Actual expenditure for the year	Council's share of expenditure actually incurred & audited during the year	Closing balance at the end of the year (+) Due to Council (-) Due from the Council
Centre for Advanced Studies, Hyderabad	(+) 2,43,632.00	A. Staff Salaries	-	-	-	12,91,900.00
Recurring Expenses- Ch.no 5096 dt. 19.1.18 is cancelled	400.00	B. Training Programs (1 Nos)	-	5,25,492.00	-	(5,25,492.00)
Grant received for the year	8,62,868.00	C. Recurring Contingencies (Including Bank Charges Rs. 1180)	-	4,01,180.00	-	(4,01,180.00)
Grant-in-Aid Capital for the year for equipment for 2018-19	1,85,000.00	D. TA / DA	-	-	-	-
		F. Purchase of Equipment	-	1,85,000.00	-	(1,85,000.00)
	12,91,900.00		-	11,11,672.00	-	1,80,228.00

Place: Secunderabad

Date : 20th May 2019

Note: 1. Ch.No.005096, 260520 to 534 & 544 totalling Rs. 4,08,503 - issued were not presented for payment & Grant in Aid Capital for Equipment Rs. 1,85,000/- deposited is not cleared.

Certified that the expenditure under the various grants has been audited and the Grants have been utilised for the purposes for which they were made. This certificate is based on the Books of Account verified.

PROFESSOR-cum-DIRECTOR
PROFESSOR-cum-RESEARCHER
Post. Graduate & Research Center
College of Home Science
Rajendranagar, Hyderabad-500 030

Pragna 21/5/19
ASST. COMPTROLLER
Regional Accounts Office
P.J.T.S. Agric. University,
Rajendranagar, Hyderabad-500 030

K. Kesava Rao
COMPTROLLER
P.J.T.S. AGRI. UNIVERSITY
Rajendranagar, Hyderabad-500 030

KESAVA RAO
Chartered Accountant
For A. KESAVA RAO
Chartered Accountant
Proprietor
CHARTERED ACCOUNTANTS

