Center of Advanced Faculty Training in Home Science
Acharya N.G. Ranga Agricultural University, Hyderabad (A.P.)

# CAFT NEWS LETTER

April-October 2012

Issue No. 4
October, 2012

## News in Brief



## ANNOUNCEMENT

**CAFT-Home Science 21 Days Training on "Experiential Learning Programme (ELP) in Home Science under SAU's - Guidelines for Programme Implementation" From 16th November - 6th December 2012**

## Training on Experiential Learning

Experiential learning is a philosophy and methodology in which educators purposefully engage with learners in direct experience to increase knowledge, skills and values. Realizing the importance of providing Experiential Learning in Home Science curriculum, ICAR had directed all the State Agricultural Universities to implement this programme in Home Science Faculty. The Center for Advanced Faculty Training in Home Science had understood the significance of providing training to the faculty members of SAU, to provide guidelines for implementation of programme, to fulfill the ICAR objectives. Dr.A.Sharada Devi, Dean Faculty of Home Science, will be organizing an advanced training for 21 days on "Experiential learning programme in Home Science under SAU's –Guidelines for programme implementation" as Course Director, under CAFT from 16th November to 6th December, 2012 with the following objectives.

- To promote knowledge and professional competence of trainees for entrepreneurship development by working in project mode.
- To build confidence through end to end approach in product development.
- To acquire enterprise management capabilities including skills for project development and execution, accountancy, national/international marketing.

## Regional Research & Extension for Rural Women Empowerment (RRERWE)

The Faculty of Home Science had proposed to organize Regional Research & Extension Convention for Rural Women Empowerment (RRERWE), the very first of its kind to make rural women to be the partners of research and extension planning, by bringing women from all three regions - Telangana, Rayalaseema and Coastal Andhra, on to the platform to interact with research and extension workers and other stakeholders. The first programme was organized by the faculty on 19th June 2012, for the nine Telangana district of the state in the University auditorium. It was inaugurated by the Hon'ble Minister for Women & Child welfare. Under the able guidance of Sri V. Nagi Reddy I.A.S., Vice Chancellor, dynamic leadership of Dr. A. Sharada Devi, Dean of Home Science and effective management of Dr. Anurag Chathurvedi, Associate Dean, the teachers, scientists and subject matter specialists of KVKs, organized technology exhibition and interactions with scientists in the field of agriculture, banking sector apart from home scientists. Two hundred rural women and around one hundred extension personnel of line departments actively participated in the programme. The participants shared their experiences, actively heard to the scientist and queried for solutions to their field problems. Many requests were made for conducting of training programmes to impart skill training as well as marketing skills at district level. Suggestions for the introduction of certification to non pesticide agricultural products and for branding of products were also made.

## Resource Persons Training cum Workshop on Detection of Adulterants in Food stuffs

The Department of Resource Management and Consumer Sciences, College of Home Science, Hyderabad organized "Resource Persons Training Workshop on Detection of Adulterants in Food stuffs" with the funding received from Department of Science & Technology (DST), New Delhi. The programme Coordinator Dr P. Radha Rani, Associate Professor and co-cordinator Dr. Mahalakshmi V. Reddy, Professor& Head extended training to a total of eighty-five trainees in four batches in the month of September and October, 2012. The trainees were Consumer activists of A.P. Mahila Samakhya and School teachers from different districts and Subject Matter Specialists of KVK's of ANGRAU and ICAR Institutes. Participants were educated on detection of adulterants in food stuffs through lectures, demonstrations and visits to food testing laboratories. Every participants was provided with a carry home kit consisting of new food Adulteration kit that can help to detect food adulterants at home level and education materials including a snack and ladder game to caution consumers on unsafe foods, developed by course coordinator.

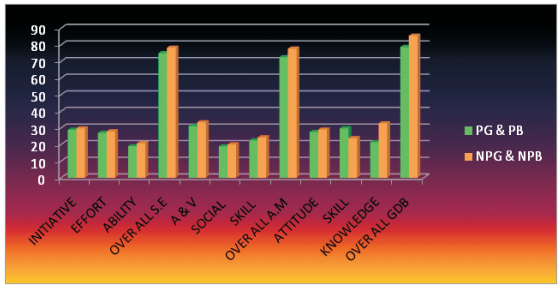
## e-Home Science Courseware

e-Home Science Courseware consortium project headed by Consortium Principal Investigator Prof. Dr. K. Mayuri has reached final stages of completion with only a few courses to be completed. Completed theory contents and visuals for all 90 courses were submitted by July 13th, 2012. Seventy Five course contents of all the five disciplines of Home Science are placed on local web server in MOODLE.

# Research Activities

## Human Development & Family Studies

**The study on Effect of Achievement motivation and self efficacy on goal directed behaviour of adolescents", by Ms. Neha Joshi and Prof. Dr. M. Sharada Devi,** was conducted on 200 adolescents from professional & non professional colleges of Hyderabad & Secunderabad, in the age range of 18-20 years. The adolescents were distributed into four groups' i.e. professional girls, professional boys, non professional girls and non professional boys. Non professional adolescents reported higher levels and professional adolescents reported medium levels of achievement motivation, self efficacy and goal directed behaviour. There were no gender differences.




A study on **The Big Five Personality Dimensions as Predictors of Job Performance" was developed by Ms Swathi Vippa, and Prof Dr. S. Ratna Kumari.** The sample was 150 working adults. There was a significant correlation between personality dimensions and job performance and also between income and job performance. Engineers and IT professionals exhibited high satisfaction with job performance compared to teachers. Among the three occupations, engineers with extroversion were highly satisfied with their job performance compared to teachers and IT professionals. Majority of teachers with neuroticism personality were not satisfied with their job performance.

**Development of Educational Packages for rural adolescent girls on healthy child birth and care" was taken up by Ms Eunice Gaddam and Prof. Dr. L. Uma Devi** The content was developed for 21 topics for 4 categories; Adolescent, pregnant women, Child care and Parenting. Different types of aids were Booklet, Leaflet, Pamphlet, Bulletin, Burrahkatha, Chart, Card game, Folder, Skit, and Snake and Ladder game. The effectiveness of the educational package was evaluated by 55 experts involved in planning and implementation of educational programmes for women. Based on the feedback suggestions by experts modifications were made in every aid prepared to improve the quality in terms of content coverage and presentation style.

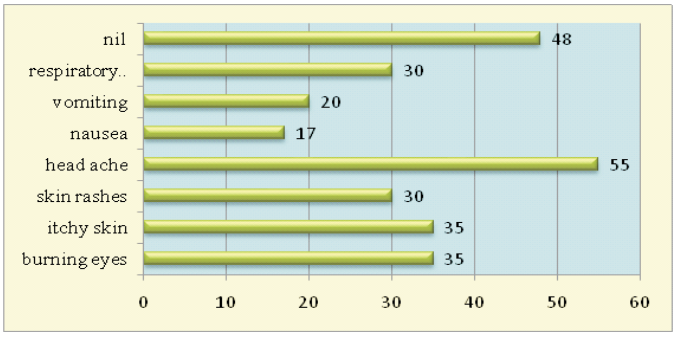
**Scholastic achievement of tribal children in Ashram schools" was researched by Ms. Shubha Gunti and Mrs. T.S. Nagamani, Assoc.Prof.** The sample for the study comprised of 200 children including equal number of girls and boys from VIII and IX standards from Adilabad District. Girls scored better than boys in previous and current test conducted in Telugu, Mathematics and Science subjects. Perceptions of the children on the institutional environment were found to be positively correlated and highly significant to the overall scholastic achievement of the tribal children.

**Coping Strategies of Primary Caretakers attending to children with cancer research work taken up by Ms. G. Janaki and Prof. Dr. Nasreen Banu** Sixty caretakers attending to children with cancer in early phase (37) intermediate phase (10) and in advanced phase (13) from Hyderabad and Secunderabad were administered interview schedule. The results indicated that income, chronocity of child's problem and stress perceived were found to be positively and occupation negatively correlated with coping strategies adopted. Gender differences were found in coping strategies with caretakers favouring boys over girls.

## Foods and Nutrition

**Screening of selected herbal crops for selected nutrients, antinutritional, antimicrobial and antioxidant activity was taken up by Ms. Elmuonzo and Prof. Dr.K.Uma Maheshwari.** The samples *(Basella rubra, Centella asiatica, Withania somnifera (Ashwagandha) and Leucas aspera)* and bacterial culture Staphylococcus aureus were selected. There was no significant difference in protein content among all the samples ($p<0.05$). Significant difference was observed among the samples in tannin and phytate content ($p<0.05$). The antimicrobial activity of ethanol extract of the samples showed that the zone of inhibition varied between 4.67 mm to 9.33 mm. The antioxidant activity ranged from 283.29%- 445.94% among which *Withania somnifera* was found to have highest antioxidant activity.

**Pesticide residues and nutritional quality of selected fruits and vegetables grown in Krishna zone of Andhra Pradesh was developed by Ms. I. Jyothi, and Dr. S. Suchiritha devi, Asst.Prof.** Thirty farmers were selected and interviewed and tomato, beans and snakegourd samples were collected randomly from ten farmers for analysis. The farmers experienced the health effects by spraying pesticides without taking proper precautions i.e.,headache, vomitings, skin rashes, burning eyes, respiratory problems etc. The pesticides analyzed were monocrotophos, acephate, chrlorophyrifos, quinolphos, carbofuran and endosulfan. The nutritional quality of the selected vegetables were nearly equal to the values reported by Gopalan (2004).The pesticide residues analyzed in selected raw and processed vegetable samples were below detection limits (BDL).




**Pesticide residues and nutritional quality of selected vegetables grown in north coastal zone of Andhra Pradesh, was taken up by Ms. Y. Punyavathi and Prof, Dr. V.Vijayalakshmi.** The investigation estimated pesticide residues and nutritional quality in selected vegetables grown in the North Coastal Zone of Andhra Pradesh. The information was collected from 30 farmers. Fresh vegetable samples of brinjal, bitter gourd and tomato were collected randomly from three farmers in each of the three districts. Pesticide residue in all the selected whole and processed vegetables were not detected (BDL). It is safe to consume vegetables where pesticides can be applied in recommended dosage and harvested after the required holding period.

**Pesticide residues and nutritional quality of selected fruits in central Telangana zone of Andhra Pradesh was studied by Ms. K. Monica Raju and Prof. Dr. K. Uma devi.** Ten farmers each of mango, sapota, and guava, seven banana and five papaya farmers were selected. Burning eyes, nausea and headache were the most common immediate symptoms experienced and most of them used masks, or gloves, very few used both. The nutrient compositions of selected fresh fruits were comparable with the reference compositions with slight variations in moisture, reducing and total sugars. Whereas, β-carotene levels of mango and papaya samples were almost 26% and 90%, vitamin C content of guava sample was 52% less than reference composition. Pesticide residue levels in all the selected fruits before and after washing were below detectable limits (BDL). The fruits are safe for human consumption.

**Recommended dosage for selected fruit crops from Central Telangana Zone versus pesticide dosage used by the farmers**

| Crop | Pesticides | Recommended dosage/hectare | Practiced dosage/hectare |
|---|---|---|---|
| Mango | Monocrotophos<br>Chlorpyriphos<br>Quinalphos<br>Acephate | 1500ml/1500lts<br>2000ml/2000lts<br>800ml/1000lts<br>780g/1000lts<br>$T1_{tab}$ =3.18 | 1000ml/1500lts<br>2000ml/2000lts<br>500ml/1000lts<br>780g/1000lts<br>$T1_{cal}$=1.63 |
| Sapota | Monocrotophos<br>Chlorpyriphos<br>Quinalphos<br>Acephate | 1500ml/1500lts<br>2000ml/2000lts<br>800ml/1000lts<br>780g/1000lts<br>$T2_{tab}$=3.18 | 1000ml/1500lts<br>2000ml/2000lts<br>500ml/1000lts<br>780g/1000lts<br>$T2_{cal}$=1.63 |
| Guava | Monocrotophos<br>Chlorpyriphos<br>Quinalphos<br>Acephate | 1500ml/1500lts<br>2000ml/2000lts<br>800ml/1000lts<br>780g/1000lts<br>$T3_{tab}$=3.18 | 1000ml/1500lts<br>2000ml/2000lts<br>500ml/1000lts<br>780g/1000lts<br>$T3_{cal}$=1.63 |
| Banana | Monocrotophos<br>Chlorpyriphos<br>Quinalphos<br>Carbofuran | 1500ml/1500lts<br>2000ml/2000lts<br>800ml/1000lts<br>15kg<br>$T4_{tab}$=3.18 | 1000ml/1500lts<br>2000ml/2000lts<br>500ml/1000lts<br>10kg<br>$T4_{cal}$=1.66 |
| Papaya | Monocrotophos<br>Carbofuran<br>Quinalphos<br>Acephate | 1500ml/1500lts<br>15kg<br>800ml/1000lts<br>780g/1000lts<br>$T5_{tab}$=3.18 | 1000ml/1500lts<br>10kg<br>500ml/1000lts<br>780g/1000lts<br>T5cal=1.65 |

Values calculated with (4-1) d.f at 5% level of significance

**Pesticide residues and nutritional quality of spices in Guntur district of Andhra Pradesh was taken up by Ms.Shaik.Sanhera and Prof. Dr. S. Shobha.** The data collection on pesticide usage, storage, processing and consumption was taken by interviewing thirty farmers of Guntur district. The nutritional quality was determined in three spice samples viz. chilies, turmeric and coriander seeds that were procured from farmers. The spice samples analysed however, did not show presence of pesticide residues, reporting Below Detectable Limit (BDL). The investigation infers that spices are safe for consumption since none of the pesticide residues were detected representing that the post-harvest processing such as drying, boiling, roasting, grinding and storage had contributed for effective decline of pesticide residues.

**Estimation of invitro protein and starch digestibility in selected processed products of sorghum (sorghum bicolour (l). moench) was researched by Ms.T.Leelavathi and Prof. Dr. T.V. Hymavathi.** Seven products were prepared with sorghum and wheat, namely salt biscuits, sweet biscuits, ground nut biscuits, coconut biscuits, roti, pasta and crunchies. Analysis of proximate composition revealed that nutritional profile of the millet products was comparatively better than that of wheat control with regard to protein, ash, calcium, Mg, TDF, SF, ISF and resistant starch. The glycemic index of the salt biscuits was 42.44, which is considered as low glycemic index food. These findings should assist in development of high fiber and glycemic index sorghum products with good amount of IVPD and IVSD, which will help in development of functional food markets.

## Food Technology

**Effect of phytosterol supplemented health food (yoghurt) on ldl levels – a pilot study was taken up by Mr. K.Vinay Kumar and Prof. Dr. Anurag Chaturvedi.** Yoghurt with 2% phytosterol content was selected after study. There was a significant reduction (215.90±10.52 mg/dl on 0 day to 206.60±11.49 mg/dl on 30th day) in the mean total cholesterol levels in the experimental subjects who were fed with 2% phytosterol incorporated yoghurt daily at lunch time for a period of 30 days indicating that supplementation with phytosterol would bring desirable reduction in the total cholesterol levels. The percent reduction in total cholesterol in experimental group was 4.16% compared to 0.87% in the control group.

**Effect of phytosterols fortified flavoured milk on serum cholesterol and LDL cholesterol concentrations in human subjects – A pilot study was taken up by Mr.M.Penchala Raju and Prof. Dr. Anurag Chaturvedi** Supplementation of phytosterol fortified flavoured milk to the experimental group, brought a significant ($p < 0.05$) reduction of total cholesterol(2.53 %) and LDL –cholesterol levels(2.62 %).Triglycerides and HDL – cholesterol reduced by 1.10 per cent and 1.22 per cent respectively but were not significant at 5 per cent level ($p > 0.05$). The results indicate that the efficacy of phytosterols at the dose of (2g / 100ml/day for 30days) could reduce the plasma levels of TC, LDL Cholesterol.

**Effect of phytosterols enriched soymilk on serum cholesterol and LDL cholesterol concentrations in normocholesterolemic and mildly hypercholesterolemic subjects – A pilot study was taken up by Ms. Uma Devi, and Mrs. T. Supraja, Asst. Prof.** The Physico-chemical properties, nutrient content analysis and storage study for 15 days in 2% phytosterol incorporated soy milk samples were studied. No significant changes were observed between the control and experimental samples. 12 subjects were supplemented with 100 ml of soy milk either enriched with 2.0g phytosterols (experimental) or without phytosterols (control) for 30 days. Significant ($P < 0.05$) decrease in serum total cholesterol (9.5%), triglycerides (10%) and LDL cholesterol (13%) was seen in experimental group. The use of phytosterols as supplement can lower the total and LDL cholesterol levels, thereby reducing the risk of CVD.

**The Effect of phytosterol supplemented health food (papaya fruit bar) on LDL levels- a pilot study was taken up by Ms. P.S.S.Sailaja, and Mrs T. Supraja, Asst.Prof.** The phytosterol enriched papaya fruit bar was subjected to physic-chemical analysis and there was a slight variation between the experimental and control values. Though the TBC increased on 60th day, it was well under permissible limits indicating that phytosterol incorporated (1.5g) fruit bars are safe for consumption up to 60 days. An experimental study was conducted with 6+6 subjects. The control group was given papaya fruit bar without phytosterol and the experimental group with phytosterol enriched papaya fruit bar (1.5g/50gm) for 30 days. Supplementation brought significant difference in total cholesterol of 6.12% from 0 day to 30th day.

**The Study on the effect of irradiation on storage quality of preserved tomato products was taken up by Ms. M. Kirthy Reddy, and Prof. Dr. V. Vijayalakshmi.** Processed tomatoes; puree and crushed were analyzed for physico - chemical, microbial and sensory parameters on the day of preparation (0 day), 30th day and 60th day. On irradiation, 1.00kGy irradiation treatment in puree in crush showed highest retention of vitamin C content. Highest retention in lycopene content in both the samples was observed in 1.00kGy irradiation treatment in puree. Irradiation had no effect on sensory parameters of tomato puree and crush. Scores for color, taste, flavor, texture, consistency and overall acceptability decreased with increase in storage period. 1.00kGy irradiation treatment in puree and crush was most acceptable based product on sensory evaluation.

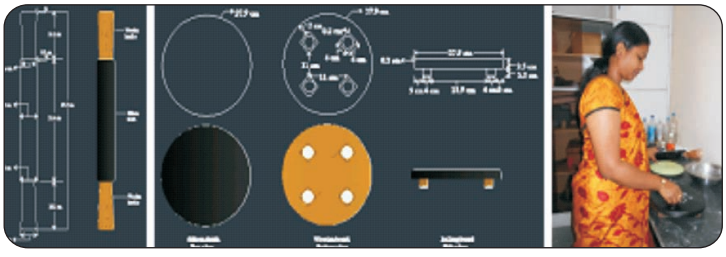
**Utilization of sweet potato (ipomoea batatas lam) for the development of pasta and biscuits was studied by Ms. Sravanthi beerelly, and Prof. Dr. T.V. Hymavathi.** Sweet potato flour was replaced in sorghum flour at various levels of formulation to prepare pasta and biscuits and evaluated for chemical, physical, textural, colour, shelf life and sensorial properties. The study revealed that sweet potato flour (SPF) incorporation levels 30% were found to be best. The addition SPF improved the texture, over all sensory quality and dietary fibre though there was a slight decrease in the protein content.

**Effect of inulin on the quality of flat bread (roti) and biscuits made of sorghum (Sorghum bicolour (L.) moench) was studied by Ms. K.Sandhya and Prof. Dr. T.V. Hymavathi.** Inulin, a non-digestible oligosaccharide, can preferen-tially stimulate the growth and activity of one or a limited number of desired bacteria in the colon, and improve host health and positive effects on blood glucose attenuation, lipid homeostasis and mineral bioavailability. Experimental products of biscuits and roti were developed using sorghum flour, wheat flour and defatted soya flour either alone or in combination by incorporating inulin at various percentages and subjected to organoleptic, physical, chemical and glycaemic index evaluations. The sorghum products with 7% inulin incorporation was best accepted with overall acceptability level nearer to the wheat control for both the products.

**Development of symbiotic yoghurt for elderly people was taken up by Ms. B. Shireesha, and Prof. Dr. S. Shobha.** Yoghurt was developed with both probiotic and prebiotic incorporation. The probiotics used were Lactobacillus bulgaricus and Streptococcus thermophilus as live starter cultures and the prebiotic was Fructo – oligosaccharide. Sweet potato was added for the stabilization. Results showed that only slight variation in total solids, solids non fat, specific gravity and titratable acidity as the product was formulated with double toned milk. The Yoghurt prepared out of probiotic - live active starter culture, prebiotic – Fructo - oligosaccharide, with 30% sweet potato was best accepted product for health in treating the digestive disorders for all age groups especially to elderly more prone to Gastro intestinal problems.

## Resource Management and Consumer Sciences

**Indian bread making tools- Consumer evaluation and design modification was taken up by Mrs P. Rajya Lakshmi and Prof. Dr D. Ratna Kumari.** The study was to explore on design deficiencies of most commonly used Indian bread making tools and suggest suitable design modifications. The four commonly used Indian bread making tools were evaluated ergonomically using a multi-parametric approach considering both the subject (sample or respondents) and object (product or tool) aspects. Criteria were developed for designing modified prototype designs of the rolling pin and rolling board. The features proposed for rolling pin comprises: wooden material, silicon finish for non-stick feature, increase of length and diameter of handles for effective grip and increase in length of body of the pin synchronizing with the diameter of rolling board to roll the dough in rolling strokes.



**Consumer acceptability and keeping quality of dried flower products using selected packaging materials was taken up by Ms. Bhupender Oulakh and Prof. Dr. P Radha Rani.** Dried flowers were treated, preserved and artistically arranged in display packaging and value added products were developed using selected packaging materials i.e. wooden and fiber boards, glass, acrylic, plastic (PVC) and thermocol boxes. Size of the display packaging, design, type and colour of flowers were kept same for all the similar kind of products to know consumer acceptance for the selected packaging materials. The Keeping quality studied for three months using objective methods like colour retention, shape retention and overall quality showed that storing in closed containers gave better results when compared to open storing.

**The study on Evolving package of practices of freeze dried flowers was taken up by Mrs. Metta Siresha and Prof. Mahalakshmi V Reddy.** A Floral Freeze Dryer used to freeze dry exotic flowers like Bird of Paradise, Orchid, Statice, and other flowers like Gerbera, Carnation and Rose were purposefully selected as these had different formation in terms of colour, form, texture and appearance. Treated flowers were analysed quantitatively and qualitatively to explore the effect of different hydration, pre and post treatments on colour, form, texture and appearance. Red coloured flowers turned darker in freeze drying process with pre-treatments while post-treatment improved the quality of flowers. Package of practices to be observed in the freeze drying process were evolved for each flower selected.

**Ergonomic evaluation of labels on ready to eat meal products and their influence on consumer buying was taken up by Ms.Swetha Kodali and Prof. Dr T Neeraja.** The study consisted of market survey, ergonomic evaluation of product labels in terms of visual discomfort, design features, information efficacy and influence of label features on consumer buying. Consumers with eye sight defects were experiencing visual discomfort while reading food labels as the design of the label was not as per the requirements of human vision. Appropriate font size and visibility essential information were found to be the key factors that can influence the label reading habit of consumers. Quality conscious consumers were purchasing by seeing the brand name. Consumers who were buying the product based on need were influenced by list of ingredients, claims on label, promises of manufacturers and health and safety advices of manufacturer.


## Home Science Extension and Communication Management

**Development of professionalism index for Home Science Education was taken by Ms. Anjali Neg and Prof. Dr. P. Amala kumari.** Index of professionalism in Home Science Education was studied by identifying perceptions of teachers, on the indicators ; Understanding Skills, Creating skills, Applying skills, Analysis skills and Evaluation skills and achievement of these perceptions by students. The disciplines, FDNT and HDFS were close to each other and higher than other disciplines in professionalism. The departments of RMCS, TXAD and HECM were closer with minute differences.

**Perception of rural women on Mee Arogyam Mee Chetullo: A television programme on health and nutrition was taken up by Ms.. Manasa Grandhi and Dr. R. Geetha Reddy, Assoc.Prof.** 120 televiewers of Mee Arogyam Mee Chetullo programme who were selected randomly from four villages of Ranga Reddy. Subjects had medium extension contact, urban contact, nutrition and health orientation, low mass media exposure with TV and Anganwadi teachers as major sources of nutrition and health information. 57.50% had favourable attitude towards the programme. 44.16% had high level of knowledge retention 3 months after telecast. Social participation, nutrition and health orientation, frequency of viewing, length of viewing, education and annual income had positive significant relationship with attitude towards programme.

**An exploratory study on the use of Information Communication Technologies (ICTs) among teachers and students of ANGRAU was taken up by Ms. B.Padma and Dr. M.S. Chaitanya Kumari.** Sixty teachers and 100 students were selected from Agriculture and Home Science colleges of ANGRAU. More than 80% teachers accessed computers and Internet frequently from department and home, whereas 76% of students accessed from college library. 58.33% teachers fell under high category in using ICTs, while 45% students had medium competencies. Lack of required software, slow access and inadequate internet facilities are major constraints for teachers and lack of necessary training, expensive to use and interrupted power supply are the major constraints for students.

## On-going External Funded Research Projects

### Foods & Nutrition

- RKVY Project on "Value Addition and Up-scaling of the Millets through Development of enterprises and Establishing Linkages" by Dr. T.V. Hymavathi, as Principal Investigator with the objective of to use center has an incubation unit for interested stake holders involved in product development and market testing.


Commercial packaging of Millet products

- NAIP project of ICAR on Creation of Demand for Millet foods Through PCS Value chain, CPI: Dr. T.V. Hymavathi. This project was given certificate of appreciation in the 21st meeting of ICAR regional committee No.2. on 19th July 2012 with an objective of upscaling of targeted niche products from pearl millet and sorghum for promotion and marketing.

- Health status studies around the proposed uranium mining area at Lambapur - Peddagattu, Nalgonda district, Andhra Pradesh, funded by Board of Research in Nuclear Sciences, BARC, Mumbai is being researched by Dr. K. Uma Maheswari as Principal Investigator and K.UmaDevi as CoPI with the objective of To develop comprehensive data base on health profile of people in the proposed uranium processing plant at sherpalle, Nalgonda district, A.P.

- Health status studies around proposed uranium processing plant at Sherpalle, Nalgonda district A.P. funded by Board of Research in Nuclear Sciences, BARC, Mumbai is being undertaken by Dr. K. Uma Devi as Principal Investigator and Dr. K. Uma Maheswari as Co-Principal Investigator with the objective to develop comprehensive data base on health profile of people in the proposed uranium processing plant at sherpalle, Nalgonda district, A.P.

- Impact of nutritious food supplied by A.P. Foods and Local Food Model on the Nutritional status of Preschool children in ICDS projects of Andhra Pradesh is being researched by K.Uma Maheswari, Principal Scientist, QCL as Principal Investigator and Dr.K.Manorama, Professor (F&N) & HOD as Co-Investigator.

## Human Development & Family Studies

- Academic performance of secondary school children in selected schools of Andhra Pradesh-Principal Investigator : Prof. Dr. K. Mayuri.
- Situational Analysis of selected secondary schools in Andhra Pradesh -Principal Investigator : Prof. Dr. M. Sharada Devi
- Impact Evaluation of Mid Day Meal Programme on Nutritional Status and Cognitive Abilities of School Children in Andhra Pradesh-Principal Investigator : Prof. Dr. S. Ratna Kumari
- Gender parity index in selected urban and rural secondary school of Andhra Pradesh-Principal Investigator : Prof. Dr. L. Uma Devi.

## Apparel and Textiles

Performance of Natural Gums in Direct Silk Printing with Natural Dyes -Principal Investigator : Prof. Dr. A. Sharada Devi, Dean of Home Science.

## Resource Management & Consumer Sciences

- Resource Persons Training cum Workshop on Detection of Adulterants in Food stuffs was funded by Department of Science & Technology (DST), New Delhi. Course Co-ordinator : Prof. Dr. P. Radha Rani & Co co-ordinator : Prof. Dr. Mahalakshmi V. Reddy

## Significant Activities / Achievements

- Prof. Dr. S. Ratna Kumari authored text books on Introduction to Child Development and Organization and management of Crèches for intermediate Vocational Courses.
- Dr Mahalakshmi V Reddy participated in ICAR Workshop on 'Systematic Approach to Training' to Directors of CAFT, from July 11th to 13th 2012 at TNAU, Coimbatore.
- CAFT Director and Core Faculty of Home Science - Dr. Mahalakshmi V.Reddy, Dr. K. Mayuri, Dr. Amala Kumari, Dr. Aparna and Dr. Chaitanya Kumari, participated in policy workshop on "Effectiveness and Impact of CAFT Programmes at NARS" on 10th and 11th of September 2012 at NAARM, Rajendranagar, Hyderabad.
- A four year degree programme B.Sc (Hons) Food Science & Nutrition, was approved in the academic year 2012-13 in Academic Council Meeting held in May 2012. This programme came for implementation in the academic year 2012-13 with the total intake of 40 students.
- Dr. M. Sharada Devi received the AP State Best Teacher Award on Teachers Day September 5th, 2012.

- Japanese team visited to Post Graduate & Research Center, ANGRAU in June 2012.

- Dr. Mahalakshmi V. Reddy, Professor & Head of the Department of Resource Management and Consumer Sciences, College of Home Science, ANGRAU organized a one day Seminar cum Workshop on 18.10.2012 in the Indoor Auditorium of College of Home Science, Hyderabad on the title "Advancement in Interior Design and Technology – Need for re-orientation of Interior Design Curriculum". Architects, Interior designers and members of IIID-Hyderabad Chapter, and Alumni of the Dept. of RMCS (Interior design), Staff, UG and PG Specialization students of the department and 1st and 2nd year students participated in this event. Ar.Khasim Ali Khan (IIID Hyd. Chapter Ex- Chairman) was the chief guest and he delivered a theme Lecture on "Advancement in Interior Design products and technology". Later Ms.Supraja Rao, III D Hyd. Chapter Secretary Ex H.Sc Student, delivered theme lecture on 'Career opportunities in Interior Design Profession'. During the three workshop sessions very fruitful interaction with leading Architects, Interior designers and members of IIID-Hyderabad Chapter, and Alumni of the Dept. of RMCS (Interior design) were held on the need for update of Interior Design curriculum for imparting professionalism in the four year degree in Interior Design. The courses and content to be included in the new programme were discussed in length to redefine the curriculum.

**Proposed Training Areas Under CAFT - Home Science**

- Consumer Product Enhancement through Nanotechnology
- Managerial Issues and Challenges in Adolescence
- ICT for Professionalism in Home Science education
- Occupational Health and Safety issues and management in formal and informal sector
- Obesity - a public health disorder - prevention strategies
- Geriatric nutrition, physical and psychological challenges

**CAFT Home Science Web Portal**

CAFT Home Science Web Portal will be placed for access from November 2012 with latest Updates.

The Director, CAFT
**Dr. Mahalakshmi. V. Reddy**
Professor & Head,
Department of RMCS,
PG & RC, ANGRAU, Rajendranagar
Email : mahalakshmiv.reddy@gmail.com
Cell : 09849047906

The Centre of Advanced Faculty Training-Home Science News Letter is published by College of Home Science, ANGR Agricultural University, Hyderabad.
The funds for the center are granted by the Indian Council of Agricultural Research, New Delhi.

Mail Box

Correspondence address :
**Editor**
**Dr. Mahalakshmi. V. Reddy**
Professor & Head,
Department of RMCS,
College of Home Science, Saifabad,
Hyderabad - 500 004.

**Volume Editor**
**Dr. K. Mayuri,**
Professor & Head
Department of Human Development and Family Studies
College of Home Science,
Saifabad, Hyderabad-500 004.