



CENTER OF ADVANCED FACULTY TRAINING (CAFT) – HOME SCIENCE  
ACHARYA N.G.RANGA AGRICULTURAL UNIVERSITY, HYDERABAD

# NEWS

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## Announcement

A training program on  
'Advances in  
Ergonomics  
Research and  
product design-  
Application to  
interior space and  
functional needs of  
Indian population'

is tentatively scheduled  
from November 10th to  
30th, 2011.



## CAFT

The Department of Foods and Nutrition, College of Home Science, ANGRA Agricultural University, Hyderabad was recognized as the Center of Advanced Studies (CAS) by ICAR, in 1994. In this capacity, the center has extended advanced trainings to the faculty of all State Agricultural Universities. Also, it has been the National Resource Center for dissemination of nutrition information, curriculum upgradation, strengthening of teaching and evaluation at UG and PG level. The CAS in Foods & Nutrition was renamed as Centre of Advanced Faculty Training (CAFT) in Foods & Nutrition in the year 2009-10, with redefined mandate.

Recognizing the specialized services rendered, during the review meeting conducted at New Delhi, the ICAR elevated the status of Centre of Advanced Faculty Training – Foods & Nutrition

to Centre of Advanced Faculty Training – Home Science (CAFT) in the month of May, 2010 with the following objectives

1. To serve as a National Resource and Training centre for five disciplines of Home Science
2. To update the curriculum and courses of Home Science and to strengthen teaching and evaluation at UG and PG level
3. To develop quality instruction materials, manuals, multimedia, interactive study materials, digital specimen etc. as modern curricula delivery tools and materials
4. To support the government in training by disseminating Home Science information to personnel of different sectors

The CAFT – Home Science, Hyderabad is the only centre of its kind in India, to cover the five disciplines of Home Science, viz; Foods and Nutrition, Human Development and Family Studies, Resource Management and Consumer Sciences, Apparel & Textiles and Home Science Extension and Communication Management.

### Department of Foods & Nutrition

Since inception in 1954, the department of F&N has witnessed phenomenal growth from an undergraduate institution to a leading post-graduate institution with a strong component of research up to doctoral level. The students at UG level receive basic theoretical and practical training in major areas, viz. Foods and Nutrition, Dietetics, Experiential Learning, Catering Management & Food Science. Research covers a wide range of topics from value addition, product development, food safety to clinical nutrition and functional foods.

### Research Projects

#### Development and evaluation of micronutrient fortified fruit & vegetable bars

*Hymavathi T.V and Yasoda Devi. P*

As Pumpkin, Ash gourd, Bottle gourd, Tomato, Papaya and Banana were suitable for the preparation of bars, the pulp of these fruits / vegetables / blends were successfully dried in a tray drier to produce bars with moisture content ranging from 15% to 20%. Pectin, Maltodextrin, Inulin, Fructooligosacharides were added in various proportions to improve the gel formation, mouth feel & texture. Nutritional, physicochemical and sensory quality were assessed in the fresh bars. Four formulations viz., Mixed fruit bar, Ash gourd bar, Tomato bar and Papaya bar were found to be most acceptable. Significant loss of nutrients was not observed during the storage of six months. The glycemic index of the selected bars was reduced to 65 in all the bars after addition of Inulin and FOS. Consumer evaluation studies revealed



Fortified fruit and vegetable bars, rolls and chips

that among all, Mixed fruit bar was highly acceptable, followed by banana, papaya, tomato and ash gourd bar. Using the same formulations, rolls and chips were also developed for better utilization of the product.

#### Consumer evaluation and commercialization of diabetic mixes

*Vijayalakshmi. V, Shobha.S and Supraja. T*

The resistant starch rich flour and rawa of millets like jowar, maize and foxtail were used for preparation of instant therapeutic breakfast mixes. Breakfast items

like roti, idli, upma were prepared with the instant mixes and studied for sensory evaluation using a questionnaire by 50 diabetic and 50 normal subjects attending the diabetic clinics of Hyderabad. Results revealed that idli and upma of three millets were highly acceptable compared to roti. The most accepted products were studied for glycemic response in diabetic patients. Among all the products, maize idli and foxtail upma decreased glucose levels significantly than others.

#### Development and commercialization of health foods from millets

*Shobha S, Vijayalakshmi V and Supraja T*

Healthy food products like salt & sweet biscuits, sponge cake using millets in combination with other nutritious foods were developed and their acceptability was tested and commercialized. The products developed are nutrient dense, lactose free and easily digestible. They were well accepted by the panel members in sensory evaluation. These products are recommended for the health and well being of infants, lactating mothers, elderly and convalescents.

#### Acceptability study of hot foods (instant mixes) supplied by AP foods to ICDS beneficiaries, funded by Andhra Pradesh Foods, Govt. of AP, Hyderabad

*Yasoda Devi P and Hymavathi T. V*

The study revealed that among the three instant mixes supplied by A.P Foods, i.e. *Kichidi, Upma and Halwa*, only *Halwa* was acceptable to all beneficiary children, pregnant and lactating women. As the instant mixes contain oil and spices, the mothers have an apprehension that it is a stale food & complaining of undesirable flavour. The uneven, large particle size affected the cooking quality, specially in terms of texture & increased the cooking time. The supplements given under Local food model (LFM) were well accepted by the beneficiaries.





### Utilization of micronutrient encapsulated underutilized fruit and vegetable powders as colourant for designing value added food products

*Uma Maheswari K, Uma Devi K and Aparna K*

Fruits and vegetables like papaya, jamun, beetroot, pumpkin, drumstick and *Ecliptalba* leaves were used for formulation of value added products. The physico-chemical properties of these fruit powders were analyzed. Three products namely toffees, extruded snacks and health drink mixes were developed using these powders and the products were analyzed for their sensory properties.

#### EXTRUDED SNACKS



PAPAYA

BEETROOT

PUMPKIN

#### TOFFEE



PAPAYA

#### HEALTH DRINK



BEETROOT

### Utilization of fish mince in formulation and development of extruded product

*Lakshmi Devi N and Aparna K*

Among fish based extrudates, rice, corn, roasted Bengal gram dhal/ black gram dhal incorporated products showed highest acceptability. Among all the formulations of pasta developed, maida, suji, fish, and cheese flavour pasta scored highest for colour, flavor, texture & overall appearance. The products could be stored for 60 days with out any deterioration in sensory qualities.



EXTRUDED PRODUCT



PASTA PRODUCT

### Development of intermediate moisture fruit products using radiation as a hurdle technology

*Anurag chaturvedi*

This project was funded by Board of Research in Nuclear Sciences, DAE, Mumbai. The findings of the study revealed that infrared drying along with low doses of gamma irradiation were effective in retention of nutrients and prolonging of the shelf life of fruits. Radiation in combination with other preservation processes offers promise to develop high quality shelf-stable intermediate moisture products which could be kept at ambient condition for many months.

### Effect of ionizing radiation on morphological, physiological, molecular aspects in food crops

*Anurag Chaturvedi, M.Sreedhar*

This is a BARC sponsored project. Sorghum, Red gram, Rice and Groundnut were the crops studied. As per results, sorghum appears to be more tolerant to radiation stress.

### A Public – Private Partnership based project with MS Agilent USA on development of PCR based rapid methods for assessment of mycotoxins in foods – on going project

*Anurag Chaturvedi, M.Manorama and M.Sreedhar*

### Quality Control Laboratory

*Anurag Chaturvedi*

The project on establishment of Quality Control was sanctioned in February 2006 by the Ministry of Food Processing, Govt. of India providing funds for purchase of analytical equipment for the lab. The infrastructure facilities, staff and other contingent expenditure involved with setting and running of the lab were provided by the university. The total samples analyzed so far were 13703 and revolving fund generated from QC lab has been Rs 25, 33,434/- till date. The lab has the state of the art equipment for analysis of pesticide residues, heavy metals, nutrient composition and microbial analysis.





### Department of Resource Management and Consumer Sciences / FRM

The Department is grooming the graduates with professional skills for becoming prospective interior designers and interior product designers. At Post graduate and doctoral levels, specializations are offered in advanced Interior designing, Ergonomics and Consumer education. Research is targeted towards current community-based issues, enterprise development and ergonomics based product designing through special research projects sanctioned to faculty under State Plan.

#### Research Projects

##### Capacity building project on street food services and consumer protection

*T.Neeraja*

The project was assisted by World Bank and coordinated by the Ministry of health and Family Welfare, Government of India. Through this project, attempt was made to improve the street food safety and quality by creating greater awareness on food safety and quality and hygiene in the small, cottage and unorganized sectors including the street food sector through training and education in the areas of Personal and Food Hygiene, Nutrition and Health Practices, Unit Hygiene, Environmental Hygiene. A training manual was also developed covering training interventions in the specified areas. Interventions had helped in bringing about a change in practices for better food service.



##### Designing Indigenous technology for cleaning root vegetables and evaluating its effectiveness on drudgery

*A.Mrunalini*

Washing carrot and beet root is done by farmers to remove dirt and to improve color, freshness of vegetables. Washing is done in manually by stamping on vegetables collected in the sumps filled with water. The present method of



manual washing was ergonomically evaluated. The process was found not only cumbersome but also laborious and the cardiac strain was increased by 30 per cent over resting position. An alternative prototype design for mechanizing the root vegetable washing was developed.

##### Assessing the feasibility of preservation of flowers and foliage in freeze-drying process and market potential

*Mahalakshmi, V.Reddy and D.Ratna Kumari*

Five varieties of seasonal and exotic flowers and foliage were selected and their preservation quality in freeze-drying process was explored. The quality of flowers preserved in freeze dryer were found to be influenced by freezing temperature, vacuum pressure in the freeze dryer, design of flower drying trays, position and arrangement of flowers in the freeze dryer.



##### Techniques, value addition and production of dried material and floral crafts for income generation

*P.Radha Rani*

The project was initiated, in order to provide self employment opportunity to unemployed youth, rural women through value addition to dry and artificial flowers and material. A Floral Craft Production Center was initiated by the department and several trainings are being conducted to youth on techniques of drying flowers and value addition for commercial market.



##### Feasibility study on manufacturing and marketing of biomass and charcoal briquettes

*T.Neeraja and Vijaya lakshmi*

The technology of briquetting agro residues can eliminate the inefficient use of biomass resources for energy needs in rural areas. Briquettes were prepared in different biomass combinations and its calorific value was estimated. The efficacy of the prepared biomass briquettes is also under evaluation.



**Department of Apparel & Textiles / TAD**

The department of Apparel & Textiles focuses on providing professional training in Apparel & Textiles. The department has initiated computer aided designing which focuses on consumer & apparel industry needs. The department provides an array of opportunities to learn from concept of production to marketing of textiles-apparel and household fabrics through course work & internships, for improving career opportunities to students.

**Value addition to bhendi fiber**

*A.sharada*

The project aimed at optimizing extraction process of bhendi fiber, assess the fiber for it's properties and to develop technical textiles and value addition to the fiber. Retting method gave good results and the amount of fiber extracted was also high compared to chemical method. The average length of the fiber was between 2-6 inches with a weight of 0.1275 micrograms per inch. Fiber was light, wheat in colour, lustrous and was rough to feel which smoothened after mercerization with transparent rod like structure. The breaking strength of the fiber was more than cotton. The absorbability of fiber was high, leading to better uptake of dyes.

**Development of health care textiles with eco-friendly antimicrobial finish from plant kingdom**

*Anitha*

The project focused on developing cotton textiles with antimicrobial finish using plant material and assessed it's performance in wear. Five easily available plant sources – leaves of guava, moringa, custard apple, ashoka and beetle were selected for the study. Extraction procedure was standardized and both woven and knitted garments were treated at various concentrations. Treated garments were evaluated at various wash cycles. Of all the plant sources, leaf extract of Ashoka gave best results at the end of five washes. It is a renewable finish, since it is an aqueous extract.



**Department of Human Development And Family Studies**

Department of HDFS is one of the key departments of the college, catering to undergraduate and post graduate education as well as serve the community through it's exceptionally efficient laboratory schools. The Lab schools have Crèche, Nursery, Lower KG and Upper KG sections with 130 young children, who not only get the best of early childhood education but also are instrumental in teacher training, early childhood research and community outreach programmes for parents.



**Developmental intervention in natural settings: pilot testing and revision of Caregiver – infant Interaction Software**

*K. Mayuri*

The developmental assessment software using physical development and cognitive development parameters has been developed and pilot tested using the software application Early Developmental Assessment Software Application (EDASA). The results indicated that the software application can be put to good use and simplifies the calculation of different development parameters for both physical development as well as Cognitive development within seconds.

**Developmental Stimulation for rural infants: initiative for community child development worker**

*S. Ratna Kumari*

Children of 2-3½ years age group were selected for the stimulation project from rural areas of Ranga Reddy district. The children from rural areas showed 3-5 months lag in developmental indicators on Bayley Scale of Infant Development at pretest and moved up to normal level with three months intervention in cognitive skills using the stimulation kit. Local young women were trained to impart this training to mothers so that the process continues for longer duration even when the research team withdraws from the area.



### Developmental stimulation for orphan children: sensitization of caregivers

*M. Sharada Devi*

The project was carried out for fresh group of children who entered the orphanage. The orphan children receiving stimulation showed clear improvement in cognitive dimensions after the stimulation. They indicated better body coordination, fine muscle skills and showed improvement in social interaction with both adults and other children.



### Department of Home Science Extension & Communication Management

The department of HECM imparts knowledge and skill in psychological, social and economic dimensions and develops positive attitude towards development, especially rural development with a motto of Enter to learn and leave to serve. The UG programme focuses on providing professional experience on Information Technology and Communication Management as vocational elective. The courses comprises of Mass Communication, Journalism-Electronic, Print & Photo, Training & HRD, Multimedia Production, Designing Information Material ,Entrepreneurship Development for rural families, Public Relations and social marketing, Instructional Video Production, Audio-video Recording and Editing and Digital Advertising. A pathway to practice these skills was through Rural Home Science Work Experience Programme (RHWEPE) and Internship, where students stay with service receivers (rural families) and service absorbers. Both programmes are to provide hands-on-training in real life situation.

### Rural Home Science Work Experience Programme (RHWEPE)

The programme has been on going since 15 years and through this programme 100 villages were covered so far to provide work experience to students. The RHWEPE is conducted for 8 – 10 weeks duration at UG level and during the period students stay in selected villages. They gain experience on PRA techniques for identifying , analyzing the needs of families and plan programmes to meet their needs. Students learn to pool

available resources, coordinate with different Government and Non Government organizations and conduct short duration programmes covering women and children, Self Help groups, Rythu mitra groups etc .RHWEPE has been serving as an excellent forum for transferring Home Science technologies to rural people. Villagers are also being sensitized on social issues like child labor, alcoholism, child marriages, rehabilitation to HIV/AIDS patients etc through appropriate mass media approach

### Internship

Students are placed for 8-10 weeks duration in news and entertainment channels for providing learning opportunity to sharpen their skills for vocation. They gain practical exposure for handling script writing, presenting focus programmes relevant to women and health issues, news bits covering public opinions on current social, political and consumer concerns, video coverage, designing information for scroll bars etc

### Village adoption

An important mandate of ANGRAU is village adoption approach to serve the rural technology needs with appropriate recommendations from agriculture and Home Science research. So far five villages are being covered and a new village would be added for every three years. The department coordinates within the faculty and plan need based programmes for children, adolescent girls, pregnant and lactating mothers, SHGS, women entrepreneurs. Programmes are also being focused on children or adults with special needs. During the current year, special training programmes were conducted for creating vocational skills on fashion technology ,Flower bouquet making and Food processing. Drudgery reduction in farm and home practices and skill up gradation are also emphasized.





### All India Coordinated Research Project on Home Science

The main thrust of AICRP - H.Sc is empowerment of women in agriculture for enhancing the quality of life of farm families. The technical plan of this project during XI five year plan period focuses on development of gender specific data base and training modules for farm women, technology interventions for drudgery reduction in agriculture, nutritional security and health promotion of farm families, promoting vocational skills among adolescent girls, value addition to under utilized natural fiber resources and empowerment of women for livelihood security. Salient achievements made during 2010 under the project have been summarized below.

#### Gender specific data base of farm families

Gender disaggregated data were collected from 1250 households from nine agro climatic zones of Andhra Pradesh. The data comprised of roles and responsibilities of men and women and their access to and control over resources in various aspects of farm and home. Preparation of trainer's training module on "Value addition to Tomato" both in the form of instructional print media and interactive CD, is in progress.



#### Technology interventions for drudgery reduction in agriculture

A "Trainers' training module on drudgery reduction technology interventions" was prepared in local language for promoting technologies among farmers. Multi location field trials showed that the performance efficiency was improved by 40 per cent with the use of paddy row seeder; 25 percent with use of finger guards; 27 per cent with the use of improved hand weeders compared to conventional method. Among 18 technologies introduced, improved sickle was adopted by 44 per cent of farmers. Improved weeders, finger guards were adopted by 30 per cent of farmers.



#### Nutritional security and health promotion of farm families

Nutrition gardens were promoted in the adopted villages. Nutrition education was imparted through the use of various Information, Education and Communication (IEC) programmes in the operational villages in the areas of general health, nutrition, personal hygiene, balanced diet, nutritional requirements of various age groups and value added products. A micro enterprise on five grain atta was promoted in the adopted village. Developed & standardized four Iron rich products with different combination of ingredients using mint as the base. The results reveal that Iron content of Laddoo is 16.1mg and Khajikaya is 15.7mg per 100g of the product.



#### Promotion of vocational skills among adolescent girls

Educational packages (5) & Folders (8) were developed on "Care & Development of children". Training programmes were organized to the adolescent girls, young mothers and Anganwadi workers on these packages. Impact of intervention on knowledge and personality aspects of rural Adolescent girls and young mothers were found to be statistically significant. Comprehensive training module on Life skills (10) were developed.



#### Value addition to under utilized natural fiber resources for enterprise development.

According to the nature and quality characteristics of sisal fiber, different woven and non woven products were made namely garments, table mats, door mats, baskets, files, purses, bags etc. Women in adopted villages were trained for developing entrepreneurial skills.



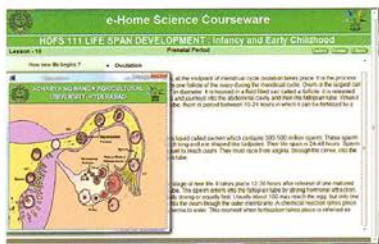


**NAIP in Home Science**

**e - Home science courseware consortium**

*K. Mayuri*

e – Home Science Courseware Consortium Project – NAIP – Component -1 was sanctioned to faculty of Home Science in the year 2008 by ICAR with a budget of Rs. 292.19 lakh. Through this project, all undergraduate courses approved as per the 4<sup>th</sup> Dean's committee would be made available, into e – learning modules, to be placed online using multi media application. These will be available in CD/DVD as supporting resource material for both teachers as well as students. During 2010, basic content and detailed outlines for 88 courses inclusive of theory and practical have been completed. Thirteen courses have been developed on off – line CD format using LECTORA software. One course has been developed on MOODLE LMS for on –line presentation.



**Creation of demand for millet foods through PCS value chain**

*Kamini Devi K. and Hymavathi T. V.*

Several pearl millet products were developed and their acceptability and nutrient analysis was carried out. Fine tuning and up scaling of targeted niche products like biscuits and extruded products are being tried for their development and promotion in the urban areas.



Processing techniques to improve the bioavailability of nutrients from diets based on millets and market demand were studied. Various sorghum based niche products which are commercially viable were developed in the project and out of them three products were licensed on non exclusive basis to private entrepreneurs. Under Sorghum unit II, Ready- to – cook gluten free pasta and vermicelli products were licensed to GUV foods Ltd and entered into MOU with them for up scaling.

**Value chain in natural dyes**

*A. Sharada*

The sub project was sanctioned in the consortium mode. Critical interventions conducted were training the dye source collectors, dye extractors, dyers, artisans; conducting pilot demonstrations; establishment of linkage among stakeholders; diversified application of natural dyes; value addition to under utilized fiber from crops like sisal and waste material from banana.

Significant achievements are

- Natural dye particles were made nano size for application. It was observed that encapsulation of natural dyes with clay nano particles helped in renewal of colour on the fabric
- Popularized eco color painted Ganesh idols concept through mass media and training workshops. Around 1000 idols were sold in Hyderabad in 2010
- Produced two tones of eco holi colors and arranged market linkage for sale.
- Established banana fabric unit at Rajhamundry
- Conducted FAO sponsored training to 6 dyers and weavers of Bhutan in extraction of natural dyes and dyeing of cotton yarn.
- Mechanized dye extraction for production of 200 kg dye per day. This would ensure continuous supply of dye in both powder and liquid form for end users.
- Established linkages for value chains in products and processes.





### International / National conferences / Trainings attended

Dr. A. Sharad Devi, Dean of Home Science, ANGRAU attended International training on Nano Technology in the area of Natural dyes at University of Tennessee and University of Tuskegee, USA during March to May 2010

Dr. K. Mayuri, Professor, Department of HDFS, attended 10 day training programme on "Tools and Techniques in e-learning" at Cornell university, Ithaca, USA, in March, 2010. She presented a research paper at International conference on "Measuring behaviour" at Eindhoven, Netherlands, in August, 2010

Dr. Anurag Chaturvedi, Associate Dean participated as resource person in a symposium on Isotope technilysis and application – new horizons at BARC, Mumbai in December, 2010

Dr. K. Aparna, Assistant Professor participated as a national resource person in national training programme on "Biotechnological approach for the enhanced production of nutraceuticals in fruits and vegetables of arid zones" organized by Central Institute of Arid Horticulture, Bikaner, Rajasthan in February, 2011

### Training programmes organized

CAFT – Home Science organized a 21 days training programme on "Newer technologies in food chain from production to consumption" from 19th November to 9th December, 2010. Fifteen faculty members from different State Agricultural Universities participated.

The Department of Foods and Nutrition conducted a training on "Bakery and Confectionary" from 19th October to 20th November, 2010. Ten participants attended the programme

Two "Preprimary teacher training" programmes of 6 weeks duration were organized by Department of HDFS.



Capacity building of SHGs under Mission for the Elimination of Poverty in Urban Areas (MEPMA), IKP – Urban was organized by AICRP – H.Sc., FN Unit at ANGRAU Campus. A total of 226 participants from 7 districts attended the training programme on "Food, Nutrition & Catering" of 4 days duration, conducted in 8 batches in the months of August and September, 2010.

### Short term training programmes were organized in the following areas

- Baking technology
- Value addition to sisal fibre for income generation
- Sisal fibre cultivation & capacity building of sisal growing farmers
- Garment construction and tie and dye
- Non – conventional fibre handicrafts
- Search techniques of E-resources
- Fresh flower arrangement for urban youth
- Floral craft production

### Certificate courses

The Department of Home Science Extension and Communication Management, organized certificate courses on

- "Video recording and editing" to adolescents from 3rd July to 23rd August, 2010.
- "Basics of field functioning" for NGO personnel from 21st to 27th April, 2010

### Workshop organized

A workshop on Career Opportunities for Home Science students was organized on 22nd January, 2011 at College of Home Science, Hyderabad



### Events & Celebrations

**Virinchi** - A fashion show by graduate students was organized, where in they showcased their designs, as a part of 4 year degree programme. Best designers were selected by a panel of judges from the industry and were offered positions in the industry



A Testing Lab, at Department of Apparel and Textiles, ANGRAU was established and it was inaugurated by Dr. R.K. Goyal, National Co-ordinator, NAIP(Comp2).



Open House- Home Science was conducted for bringing awareness about Home Science Curriculum to the community



### MOU with Department of Women's Development and Child Welfare

A Memorandum of understanding with Department of Women's Development and Child Welfare, Govt. of Andhra Pradesh was signed by the College of Home Science. With this MOU, many intervention programmes collaborative activities, Vocational trainings, certificate courses and research projects are being organized by the college.

### FAO License

FAO license was issued to the Department of Foods & Nutrition to manufacture fruit & vegetable products for five years, effective April 2010.

### National Consumer Day



National Consumer Day was celebrated on 24th December, 2010 at College of Home Science by Department of Resource Management and Consumer Sciences in collaboration with Department of Consumer Affairs, Food and Civil Supplies, Hyderabad. A State Level Seminar on Service Providing Enterprises and Consumer Concerns and an exhibition on the theme "Consumers: Discharge your Responsibilities and assert your Rights" was organized. About 450 participants have attended the seminar.

### World Food Day

World Foods Day was organized on 16th October, 2010. An exhibition was organized to increase the nutritional awareness of general public. Displayed various nutritious & Health foods, developed by the Department of Foods & Nutrition

### World Diabetes Day

World Diabetes Day was celebrated on 15th November, 2010 by organizing free health check up in collaboration with CARE hospitals. More than 500 people participated.



### New Appointments

Dr. A Sharada, Associate Dean , College of Home Science, Hyderabad resumed charge as Dean, Faculty of Home Science, ANGR Agricultural University, in July, 2010.



Dr. Anurag chaturvedi, Professor & Univ. Head of Department of Foods & Nutrition has resumed charge as Associate Dean, College of Home Science, Hyderabad, ANGR Agricultural University, in August, 2010.

### Super Annuation

Dr. Krishna Kumari, Professor & Univ. Head, Department of Foods and Nutrition, in February, 2010.



Dr. Kamini Devi, Professor, Department of Foods and Nutrition , in August, 2010.

### Visitors

Dr. Sherri Haar, Professor Kansas State University, visited the Department of Apparel and Textiles. An exhibition was arranged in this context to highlight the research progress made in the department and curriculum. She has addressed the students on current research works and curriculum at Kansas State University.



Dr. Gopal Reddy, Professor and 6 Students from Tusgee University visited College of Home Science on 30<sup>th</sup> July, 2010.

A technical team from ICAR visited College of Home Science on 9<sup>th</sup> November, 2010, to evaluate the utilization of developmental grants given by ICAR for the X<sup>th</sup> and XI<sup>th</sup> plan period.





## Awards

Dr. K Mayuri Professor & Head, Department of HDFS received Best Teacher Award from the State Government of A.P for the year, 2010



Dr. Nasreen Banu, Associate Professor, Department of HDFS has received Meritorious Research scientist Award from ANGRAU, for the year, 2009



Dr. D.Anita, Associate Professor, Department of Apparel & Textiles has received Meritorious Teacher Award (ICAR) for the year, 2009



## Announcement

A training program on 'Advances in Ergonomics Research and product design-Application to interior space and functional needs of Indian population' is tentatively scheduled by the Centre of Advanced Faculty Training-Home Science, Post Graduated Research Centre from November 10th to 30th, 2011. Free Boarding and Lodging will be provided for the selected SAU participants. The nominations of participants may be sent to:

The Director, CAFT or  
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