



Center for Advanced Faculty Training in Home Science Professor Jayashankar Telangana State Agricultural University, Hyderabad.

(Formerly part of Acharya N.G. Ranga Agricultural University)



CAFT NEWS LETTER

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News in Brief

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Center for Advanced Faculty Training in Home Science Professor Jayashankar Telangana State Agricultural University (PJTSAU)

The Center for Advanced Faculty Training - Home Science (CAFT-H.Sc) located in Post-Graduate & Research Center of College of Home Science, Hyderabad under the Faculty of Home Science in ANGRAU, is now under the aegis of Professor Jayashankar Telangana State Agricultural University (PJTSAU) after the bifurcation of the Andhra Pradesh State. The new state of Telangana was born on June 2nd 2014, as per the notification of Andhra Pradesh Reorganization Act, 2014 and Professor Jayashankar Telangana Agricultural University was established as per the Telangana Govt's G.O. Ms No.7, Agricultural and Cooperation (Agri III) Department, Govt. of Telangana dated 31st of July 2014 adapting the ANGRAU Act 1963 as "The ANGRAU Act of 1963 (Telangana Adaptation) order, 2014". The new university is named in honour and memory of Professor Jayashankar, an eminent educationist and an ardent Telangana ideologue. It is the only Agricultural University in Telangana state.



different from that of India. Globalization and modernization have given tremendous scope for entrepreneurial development in the food processing

sector and the demand for processed food is like to be doubled by 2020.

CAFT-H.Sc Training on **'Advances in Food Processing Technologies for Value addition and Enterprise Development'** **21st January - 10th February 2015**

India is the third largest producer of all foods in the world and it is next only to China and US. It produces more than 600 million tons of foods. It is also the largest producer of pulses, milk, tea and spices. It is the first and second largest producer of fruits and vegetables respectively. It has the largest livestock population and stands first in the production of grains and oil seeds, fifth in poultry and seventh in fish production with 7000kms of marine landing. India is however very gloomy in processing scenario with less than 10% of produce being processed. The global scenario, however is

Value addition refers most generally to manufacturing processes that increase the value of primary agricultural commodities. Value-added food may also refer to increasing the economic value of a commodity through particular production processes, e.g., organic produce, or through regionally-branded products or traditional processing that increase consumer appeal and willingness to pay a premium over similar but differentiated products. Value added food processing technologies might be a means for farmers to capture a larger share of the consumer food prices. Examples include direct marketing, farmer ownership of processing facilities, and producing agricultural products with a higher intrinsic value (such as identity-preserved grains, organic produce, traditional and home made products, hormone-free beef, free-range chickens; etc.), for which buyers are willing to pay a higher price than for more traditional bulk commodities. Value-added food processing is regarded by some as a significant rural development strategy, small-scale, organic food processing, non-traditional food production, agritourism and bio-fuels development are examples of various value-added projects that have created new jobs in some rural areas. Over the decades, many new technologies have evolved in the processing industry like non thermal processing, nano-technology, aseptic packaging and so on to introduce new products. Processed food technologies can be boosted by integration of production, processing, research institutions, allied industries, utilities like power, water,





warehousing, testing facilities, location specific labour laws, transportation, multi-location processing establishments and so on. There is a tremendous scope for entrepreneurial development in the food processing sector in view of the ever-changing lifestyles, needs and wants of the present day consumer.

Training in new processing technologies will enable one to gain proper perspective and insight in all related topics including grain handling, quality, storage and packaging. For effective teaching and to inculcate entrepreneurial qualities in students, the faculty concerned with foods and nutrition, food engineering, veterinary sciences, horticulture and related fields are exploring the emerging technologies in food processing sector.

The Center for Advanced Faculty Training in Home Science which has sufficient resources and exposure to organize training in new areas has proposed to conduct 21 days training on “Advances in Food Processing Technologies for Value addition and Enterprise Development,” from 21st January, 2015 to 10th February, 2015 with the following objectives:

- To familiarize with emerging concepts in value-added food processing technologies.
- To understand the scope of value added products for enterprise development.
- To gain hands on experience in few technologies related to value addition.

Course Content

The main topics to be covered in training includes food processing technologies, methods of food Processing - grains, millets, fruit & vegetables, spices, beverages, milk, meat and fish, novel methods of food processing - minimal processing, irradiation, nano technology etc, Food packaging, entrepreneurship development – scope, finances and process, quality assurance (HACCP) and food Laws and Regulations .

Methodology

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. Field exposure to processing technologies will enable one to gain proper perspective and insight in all related topics including fruits, vegetables, meat and meat products, grain handling, quality, storage, packaging etc

Although the training programme proposes theoretical lecture using audio visual aids, it is prepared to be an interactive one with the participants interacting with the experienced faculty. Emphasis will be given to hands on exercises and group discussion at the end of each lecture. Field visits to fruit and vegetable processing industries, meat processing centers, millet processing centres, snack food processing centres, CFTRI regional centre etc will be the components of the training programme. It is assumed that this training gives an opportunity to the faculty to expand their horizons and expose them to diverse applications of food processing in entrepreneurship development.

Dr.Mahalakshmi V.Reddy and **Dr. K. Uma Maheswari**
Director CAFT – H.Sc Course Director

RESEARCH On-going Faculty Research

Floral Preservation by Freeze Drying Technology- standardization of Treatments and Process for Value Addition and Enterprise Management

Funded by Department of Science & Technology GoI
Budget : Rs. 58.4 lakhs

Principal Investigator : **Dr.Mahalakshmi V.Reddy**
Co-Investigator : **Dr.D.Ratna Kumari**

New formula – “Flora Hydra” for hydration treatments were evolved comprising of chemical compounds which give the flowers the nutrition they need, decreases bent neck and increases bud opening in the selected seasonal and exotic flowers under study. Results revealed that each chemical reacted differently on colour, texture and appearance of flower petals. Different chemicals were blended for evolving new pre-treatment compositions. Standardization of pre-treatment compositions is in progress. Post-treatments suitable for flowers are being explored for withholding the natural characteristics of flowers. With the arrival of new floral freeze dryer with automatic controls, experiments are in progress to study the influence of variations in temperature and duration of days on the quality of flowers.



ICT Mediated Extension Services for Dissemination of Quality Life Technologies

**The project is sanctioned under RKVY with a budget
allocation of Rs. 4.0 lakhs.**

Principal Investigator : **Dr. P. Amala Kumari**

ICT mediated extension services for dissemination of quality life technologies funded under RKVY, has communicated lifestyle management messages through voice (10,000) and text (2.5 lakhs) and downloadable information through www.vigyaanasaadhitha.com. Initiated the following video documentation of ICDS interventions, funded by UNICEF

- Inclusive model on nutrition as a supportive mechanism to improve the utilization of Anganwadi centers by the tribal community in Paderu, AP.
- Accreditation system in Anganwadi centers of ICDS project, Tumkur, Karnataka.
- Accelerated measures employed to tackle child under nutrition (SANKALP-II) in Medak, Telangana state



Glycemic Index Profiling of Rice Varieties for Combating Life Style Diseases

Principal Investigator : **Dr. K. Uma Maheswari**

Co-Investigators : **Dr. K. Aparna and Dr.W. Jessie Suneetha**

The project was sanctioned under RKVY from the month of November, 2014 with a budget allocation of Rs.12.00 lakhs .

Strengthening of AWC in Telangana and AP

Principal Investigator : **Dr. Anurag Chaturvedi**

A project on “Strengthening of AWC in Telangana and AP” was sanctioned to college of Home Science by UNICEF. Under this project the following sub – projects were planned

- Documentation of ICDS Innovation
- Evaluation of WIFS programme and NRCs in Telangana and AP
- Strengthening of Anganwadi centres in 16 Krishi Vigyana Kendras in Andhra Pradesh

ANGRAU-AGILENT Project on Development of Rapid PCR-Based Method for Detection of Mycotoxin Contamination in Maize (*Zea Mays L.*) and Rice (*Oryza Sativa*) using Rapid Multiplex QPCR Method

Principal Investigator : **Dr. Anurag Chaturvedi**

Co-Investigators : **Dr. K. Manorama**

Research Fellows : **Nagalakshmi S. and Sridevi RMVS**

Results showed that out of 130 maize samples tested for the detection of the genes producing aflatoxin, ochratoxin and DON, 29 samples were positive for the aflatoxin producing aflQ gene. Tri13-DON gene amplification was observed in 13 samples and pks gene was detected in 11 samples. For rice, results showed that 35 samples were positive for the presence of aflatoxin producing aflQ gene. Tri13-DON gene amplification was not observed in any of the 120 samples and pks gene was detected in 7 samples.

Amplification of these gene fragments was also achieved using RT-PCR with probes SYBRGreen, with CT values ranging from 20 to 25 for the three genes. Multiplex PCR was done for the three positive controls, but only two of the gene fragments of aflQ and Tri13-DON or aflQ and pks gene fragments were detected in one lane. Ochratoxin producing pks gene did not amplify in the multiplex PCR reaction. For individual samples, individual PCR reactions using separate sets of primers were conducted successfully for the detection of contamination. Multiplex PCR method did not detect gene amplification for two or three different mycotoxins simultaneously, as different maize samples were positive for different mycotoxins. But for rice, simultaneous detection of aflQ and pks gene fragments in samples that tested positive for both genes was successfully achieved.

Anurag Chaturvedi, Manorama K, Nagalakshmi S. and Sreedevi R.N.V.S., 2014

Post Graduate Students Research

Department of Food & Nutrition

Value Addition to Flood Affected Paddy (*Oryza Sativa L.*)

An investigation is carried out to study the milling, physical, chemical, nutritional, functional and organoleptic properties of flood affected rice in comparison with normal

rice and processing of the same for value addition. There was no significant difference in the breadth, a*(Hue) value for paddy and b* (brightness) value for unpolished rice, ash, protein, TSS, acidity and all the sensory properties such as appearance, flavour, taste, texture and overall quality between the samples. However, significant difference was observed in the milling properties, physical properties, moisture, amylase, pH, pasting properties, gel consistency, organoleptic properties and colour after cooking between the normal rice and flood affected rice



Srinath D and Uma Maheswari K., 2014

Fortification of Millet based Extruded Snack with Vitamin D

Effect of extrusion processing on vitamin D fortification in sorghum, defatted soya flour, corn and roasted bengal gram blend was studied. The percent retention of Vitamin D after extrusion ranged from 28 to 85 % with the dosage levels ranging from 2.5 to 7.5µg of vitamin D in the feed mixture. Irrespective of the dosage, among the treatments studied, AC samples (fortification after condition) have higher vitamin D retention followed by BC (before conditioning) and AS(at the time of spicing) samples. This variation was ascribed to the stage of fortification. Based on these studies, it was understood that vitamin D is more stable when it was fortified after conditioning (AC) the feed mixture.

K.Krishnaveni and T.V.Hymavathi., 2014

Establishing Correlation Between In-vitro Carbohydrate Digestibility and Glycemic Index of Pesarattu, a Breakfast Made of Whole/ Dehulled Green Gram (*phaseolus Aureus*)

The glycemic index of whole green gram dosa ranged between 49.76 to 52.0 with a mean of 50.8 ± 0.74 , whereas glycemic index of dehulled green gram dosa ranged between 50.7 to 63.4 with a mean of 56.6 ± 4.88 . Significant correlation existed at 1% level ($r= 0.86$) for dosa made of whole green gram and ($r= 0.94$) for dosa made of dehulled green gram between glycemic index estimated in vivo through human subjects and in vitro starch digestibility.

Salma Sultana and Uma Devi K., 2014

Estimation of Iron and Zinc Content in Different Fractions of Elite Rice Lines Developed by Marker Assisted Selection

Twenty two rice lines obtained from the Directorate of Rice Research, were analyzed for their proximate composition, iron and zinc content, and in vitro bio-accessibility of iron. Results indicated that the rice lines 236 (K), 185(M), 196 (M), BPT 5204 and Madhukar were found to be high in total iron. The rice lines that were found to contain high zinc content are 185(M), 195(M) and Madhukar. In vitro iron availability in rice lines showed high availability in unpolished raw rice rather than in polished rice. In vitro iron availability of iron was estimated in cooked rice for four high iron containing varieties. Results showed that cooking rice results in the destruction of phytic acid which makes iron more available for absorption.

Farha Hussain and K.Manorama., 2014

Effect of Resistant Starch Rich Millet Food Supplementation on Lipid Profile and Glycemia in Healthy Subjects

A sorghum based designer rawa was produced containing 36 percent of resistant starch (RS) by thermo-enzymatic method. The effect of consumption of the designer rawa on fasting glucose, PP glucose, total cholesterol, triglycerides, HDL-C and LDL-C was studied using rice rawa as control food in 14 healthy subjects of 18-22 yrs using single blinded crossover design. Fasting glucose reduced by 1.08% and 2.8% and from baseline to RS food and from RS food to control food(5% RS rice food) supplementation respectively, while from baseline to control food the reduction was 1.68%. Compared to fasting glucose, better effect of RS was observed on PP glucose which was reduced by 9.61% and 7.79% from baseline to RS food and from RS food to control food supplementation respectively, while from baseline to control food the reduction was only 2.4%. It was found that there was a significant effect of RS food supplementation on TC, TG, HDL-C, LDL-C (P=0.001, 0.004, 0.00, 0.002). There was no significant change from RS food to control food supplementation.

E. Jyosthna and T.V.Hymavathi., 2014

Impact of Self Help Groups on the Household Nutrition in Semi Arid Tropic (SAT) Villages of Prakasam District, AP, India

A study was conducted in Prakasam District. A total of 120 SHGs and 30 Non SHGs households were selected as experimental and control respectively from each of the two villages i.e. JC Agraharam and Pamidipadu. The results showed no much variation between SHG and Non SHG HH'S in terms of Socio-economic status. SHG membership improved economic status of a very few HHs marginally, since most of the loans were utilized for agricultural operations, gold purchase and education. The food and nutrient intake were lower than RDA and also the diets were lacking a balanced and diversified food intake. The study indicated there is no significant impact between SHG membership and household nutritional status.

Vyuhitha M R and Uma Devi K., 2014

A Study on Development and In-Vitro Availability of Iron Fortified Ready-to-eat (RTE) Extruded Snack

Iron fortified ready-to-eat (RTE) extruded snack were made from composite flour of sorghum, rice, corn and roasted bengal gram dhal(50:20:20:10) which were added with three different iron compounds. The extrudates fortified with ferrous fumarate and element iron with 1/4th RDA of iron(7.5mg/100gm of product)can be successfully used as a fortification compound in extruded snacks as there is not much significant change in appearance, flavour and taste as compared to extrudates fortified with ferrous sulphate on storage for 90days.

GaneshV Bhat and Aparna K., 2014

Effect of Gamma Radiation (1.0, 1.5, 2.0 and 2.5kGy) on Total and Resistant Starch and In-Vitro Digestibility of Starch and Proteins in Selected Foods

Among the different treatments applied to all samples, irradiation treatment at the dose of 2.5kGy (in rice) showed the highest (81%) increase as RS content. The study showed that

increase in resistant starch content in the irradiated and the other combination treatments affect the digestibility of starch foods.

Akankasha Singh and Anurag Chaturvedi., 2014

Department of Resource Management & Consumer Sciences

Purchase Behaviour of Women Consumers Towards Energy Efficient Household Products

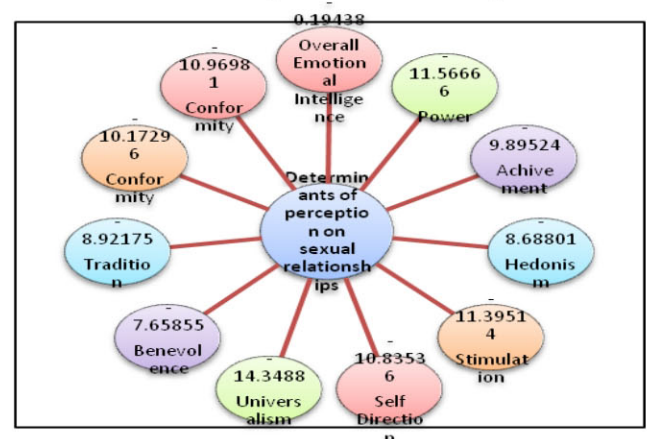
Significant difference between the consumers who have already purchased and those who are considering the purchase of the appliance in terms of the parameters, like brand, function, durability, star rating, quality, appearance, price, lower energy consumption, maintenance and replacement costs was observed. The knowledge of the consumers has increased because more women are getting educated and getting acquainted with information related to the purchase of appliances, since they are the managers at home and this requires them to be updated with latest information.

Ayesha Sultana Ahmed and Ratna Kumari D., 2014

Department of Human Development & Family Studies

Trends in Perception of Sexual Relationships

The study reveals differentiation in perception of sexual relationships between men and women. Majority of the women feel that fear of losing a partner is often a reason to get involved in premarital sex whereas most men feel that sexual attraction was the main reason. Women also feel that men involve in extramarital affairs more than women but men feel that both the genders equally engage in extra marital affairs. Apart from perceptual differences, both men and women agreed on certain aspects like unwanted pregnancy being the most important repercussion of premarital sex. Both genders accounted sexual dissatisfaction as a reason for marital discord. Good communication and love between couples were the main reason for satisfaction. Three important repercussions of sexual dissatisfaction were frequent fights between couples, finding fault in partner and reduced communication between them. Approximately 50-70 percent men and women agreed on taking expert advice (counsellor) to revitalize sexual and inter personal relationships.



Alka Pandey and Mayuri K., 2014

Impact of Anandam Intervention on Over All Development of Tribal Infants

This study was taken up to provide stimulating activities to infants and toddlers. A sample of 60 infants in age group of birth

to one year were randomly selected and were given Anandam intervention programme for three months along with parent education and counseling. The results revealed that early intervention using stimulation kit and parent educational programmes had tremendous impact on developmental status of infants.

Swachitha P and Sarada Devi M., 2014

Impact of ICDS on the Developmental Milestones of Children Under Five in Andhra Pradesh Villages

Children in age group of 2-3 years were placed in average and low levels of cognitive development whereas 4-5 years achieved high score in cognitive development. With increase in age the cognitive, language and motor areas of development also increased in first five years of life. Anganwadi children performed significantly better on cognitive skills language and motor skills than non-anganwadi children. Boys and girls performed almost equally on all skills of development.

Asha Jyothi T and Uma Devi L., 2014

Marital Adjustments: The Case of First Year Experience of Young Women in Middle Class Households

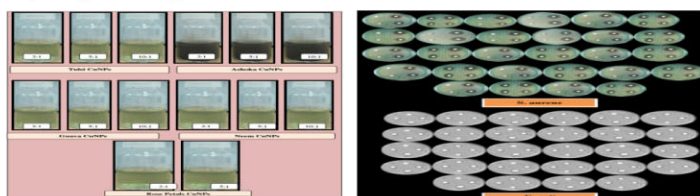
The non working women were more satisfied with their adjustments and leading happier married life compared to working women and working women admit that even though their spouses are well adjusted they themselves are not adjusting well to the new married life. With regard to help in household tasks while all working women received help from family 40 % non working women received help. Adjustments included hurrying up on activities, paying less attention to themselves and giving up some early morning favorite activity after marriage.

Shalini A and Mayuri K., 2014

Department of Apparel and Textiles

Effect of Herbal Based Copper Nanoparticles on Antimicrobial Property of Cotton

Leaves of Ashoka, Guava, Neem, Tulsi and Rose Petals possessing antimicrobial property were used as core material for synthesizing of CuNPs in different shapes bearing a size of 90-98 nm. Cotton fabrics were treated using pad-dry-cure method, curing them at 140°C for 3 min and were tested for their antimicrobial efficacy. The spherical shaped NPs from all plant sources had showed highest antibacterial activity retention after 1st wash against *S.aureus*. The biocidal action in woven fabric varied between the plant sources but in knitted fabrics the reduction of the biocidal action of CuNPs did not show this effect. Tulasi CuNPs have shown highest zoi before and after wash among knitted fabrics. Analysis of geometric parameters of fabrics showed a slight increase in yarn count, fabric count, fabric weight in few samples and decrease of thickness in majority of samples.



Nanoparticles

Woven fabric

Shalini G and Anitha D., 2014

Effect of Conscious Connective Processes in the Supply Chain of Handlooms and Apparel in India

Appendix R
EIS Machine – Data collection and output.



1. EIS Machine – Data Collection.

Organic cotton materials used for handloom weaving (yarn, fabric and water) were made to imbibe positive energies through slokas and mantras as a means of detoxification. They were later tested for energy fields with Poly interference photography (PIP) technique. Twenty men and twenty women teachers and computer professionals were selected for this study. Twelve colours were selected from a natural dye color palette. The fabric and garment designs were made according to the choice of the subjects using horoscope weaving technique. Gas discharge visualization and electro interstitial scan was used to measure the energy and health parameters respectively of the wearers before and after custom clothing. The GDV analysis significantly proved that the conscious connective processes imbibed positive energies in the projection area. Through EIS, thirty three parameters were evaluated which showed that 45.45 per cent (15) health parameters showed significant results when analyzed at 5 percent level of significance. The homoeostasis score which is the good health score of the entire analysis showed significant results which proved that clothing should be considered as one of the parameters of health analysis.

Sharmila Nagraj and Sharada Devi A., 2014

Department of Home Science Extension and Communication Management

Adolescent Reproductive Health (ARH) Communication Among Tribal Girls of Adilabad District

An assessment and accomplishment through Entertainment Education Strategy (E-ES). As part of the study print and electronic modules for communication of ARH issues were prepared. The returns on investment for ARH communication with regard to information was 18.93% and it was 21.92% for influence, which means for every unit of investment, the increase was almost 19 and 22 times. In the present study ROI is a proof, to state behavior change communication through edutainment material is profitable.

Sindhu Rani V and Amala Kumar P., 2014

Impact of MGNREGA on Asset Creation and Their Sustainability in Prakasam District

The results revealed individual, family and community assets creation due to increase in income by means of additional wage days. Though work participation ranged between 30-100 wage employment days of total employment days of 300-350 days in year, the wage per day on piece rate was Rs. 60/-. Hence it could not influence the dependent variable to a significant extent. Policy and institutional factors were not observed properly.

Keerthi K and Sarah Kamala., 2014

Significant Events in CAFT – H.Sc Center

ICAR Peer Review Accreditation Team Visit

The ICAR Peer Review Accreditation team consisting of Dr. Changappa, Team leader and members Dr. Vishala Patnam, Dr. Tripathi, Dr. Poonya visited College of Home Science, Hyderabad on 4th of July 2014. They also visited all the departments, laboratories, UG classrooms and interacted with UG students.



Celebrations of 81st Birth Anniversary of Late Professor Jayashankar

College of Home Science, Hyderabad celebrated the 81st birth anniversary of late Professor Jayashankar on 6th of August 2014. The Associate Dean, all the teaching and non teaching staff and Under-graduate and Post-graduate students of the entire faculty paid tributes to him by lighting the lamp and offering flowers. Two speakers spoke about the contributions of Professor Jaya Shankar for Telangana region.



CAFT programme

An ICAR sponsored 21 day Training Programme of Center for Advance Faculty Training - Home Science on “Home Science Knowledge Management (KM)- Innovative Processes and Tools” was organized from 3rd - 23rd September, 2014, at College of Home Science, Hyderabad



Pedagogy Training Programme

Dr. Mahalakshmi V.Reddy, Director, CAFT – H.Sc organized Pedagogy Training from 17th to 18th of Sept, 2014 for the teaching faculty of College of Home Science, Hyderabad. Master Trainer, Dr. Inderjeet Mittal, Department of Personnel and Training, Ministry of Earth Sciences, Government of India, New Delhi trained 20 Teachers and 10 Teaching Associates. His training included: Relevance of good teaching, attitudinal change and management principles. At the end certificates were distributed to participants.

Certificate Course on Preprimary Teacher Training

The department of Human Development and Family studies organized a certificate



course on Pre-primary Teacher Training from 1-8-14 to 20-9-2014. Sixty five participants joined this course. An amount of Rs. 2,60,000 (Rupees Two lakhs sixty thousand) was generated as an income to the university.

Industrial Motivation Campaign

Department of Apparel and Textiles organized “an Industrial Motivation Campaign” in collaboration with Ministry of Small, Medium and Micro Enterprises Training Centre, Balanagar, Hyderabad at College of Home Science on 6th of August, 2014. Mr. Ravichandra Kumar, Assistant Director, MSME, Mrs. Tripuramba, Mrs. Venkata Lakshmi, successful entrepreneurs in garment and food technology sectors and Mrs. Sucharita, manager of Andhra Mahila Bank presided over the campaign.

World Food Day Celebrations, 2014

World Food Day was organised by the staff students of Post Graduate & Research Centre, Hyderabad. The theme of World Food Day for the year 2014 was “The Family Farming, Feeding the World & Caring for the Earth”. The staff & students of PJTSAU, Hyderabad participated in the programme.



The Chief Guest of the programme Dr. Poonam Malakondiah, I.A.S, APC & Principal Secretary (Agriculture & Co-operation), Government of Telangana State in her address stressed that if farmers are secure, villages will become secure and if all the villages are secure the nation will become secure. She advised to conduct short duration certificate and training courses to the young farmers and to start radio clubs by the State Agricultural University. Presidential Remarks were given by Dr. V. Praveen Rao, Registrar & Special Officer of PJTSAU. He said all the necessary measures will be considered & much importance will be given in planning the future agricultural programmes to assist the farmers by the university.

World Diabetes Day 2014

Department of Foods & Nutrition, Faculty of Home Science, organized World Diabetes Day 2014 on 14th November 2014. The days' activities addressed the topics of healthy eating and its importance, both in the prevention of Type-2 diabetes and the effective management of diabetes to avoid complications.



Visit of Honorable Minister for Agriculture, Government of Telangana State to PGRC

Sri Pocharam Srinivas Reddy, Honorable minister for Agriculture, Horticulture, Sericulture, Animal Husbandry, Fisheries, Dairy Development and Seeds Corporation, Government of Telangana State, visited Post Graduate &



Research Center (Home Science) on 2nd December, 2014. He was explained about the activities of PGRC, AICRP (H.Sc) and Millet Processing and incubation centre. Food Technology students submitted a representation on issues viz. establishment of Food Technology College in Telangana, providing stipend to M Sc Food Technology students and starting Ph.D. programme in Food Technology. Tree plantation programme was initiated during his visit at PGRC. The minister planted

'Foxtail Palm' (*Wodyetia bifurcate*) plant at PGRC.

Participation in National and International Conferences, Training Programmes, Workshops Conferences etc.

- Dr. Anurag Chaturvedi, Dean, Faculty of Home Science i/c & Associate Dean, College of Home Science attended the 4th International Rice Congress from 27th October to 1st November 2014 at Bangkok, Thailand and presented a poster on Influence of γ -radiation stress on scavenging enzyme activity and cell ultra structure in Rice (*Oryza sativa* L.).



- Dr. K. Manorama attended the 4th International Rice Congress at Bangkok, Thailand, from 27th October 2014 to 01st November 2014 and presented a paper on "Molecular detection of mycotoxin contamination in rice (*oryza sativa* L.) using rapid PCR and Realtime-PCR method".
- Dr. Mahalakshmi V. Reddy, Professor & Head, Dept of RMCS contributed lead paper to HWWE 2014 International Conference at IIT Guwahati on the title "living Environment For The People With Special Needs-Need For Disaster Free And User Friendly Design"
- Dr. Neeraja Professor Dept of RMCS attended HWWE 2014 International Conference held from 3rd to 5th December at IIT Guwahati and presented and lead paper on the title "Aesthetic and Ergonomics in Interior Designing"
- Dr. K. Aparna, Assistant Professor attended a training programme on "Monitoring, evaluation and impact assessment of Food & Nutrition security programmes" from 19th May 2014 to 06th June 2014 at Wageningen University, Netherlands.
- Dr. Mahalakshmi V. Reddy, Prof & Head cum Principal Investigator of DST Project & Mrs. Shirin Himabindu Research Associate Participated and Presented a paper on the Floral Preservation Project work at Socio-Technical Conference organized by Tech for Seva 2014 on Inclusive and Sustainable social Development in Hyderabad at National Institute of Tourism & Hospitality Management, Gachibowli, Hyderabad from 12th – 13th December, 2014 and demonstrated techniques for marketing freeze dried flowers.

- A research paper entitled 'AP Food model vs Local food model on nutritional status of Pre-school children in Anganwadi centers of ICDS projects in Andhra Pradesh India' by Uma Maheswari K, Manirama K and Rajeswari K was presented 47th Annual conference of "Dietetic Association and Diabetes Foundation(India)."
- Effect Of Freeze Drying Process On Keeping Quality Of Asiatic Lily Flower Using Floral Freeze Dryer (Poster presentation), by Mrs. E. Shirin Hima Bindu, Dr. Mahalakshmi V. Reddy, Dr. D. Ratna Kumari, Mrs. R. Swarupa Rani, in 3rd International Conference on Agriculture & Horticulture, OMICS, HICC, Hyderabad, India, Theme: Novel Strategies & Innovations in Agricultural & Horticultural Sciences 27th - 29th October, 2014
- Dr. K. Uma Maheswari, Professor attended 2 days residential training programme on 'Sexual harassment of women at work place (prevention, prohibition and redressal) act, 2013 on 15th and 16th September 2014 at Bangalore organized by Institute of Public Administration.
- Dr. P. Amala Kumari, Professor, Dept. of HECM attended 13th Meeting of Management & monitoring Committee (MMC) for Women in Agriculture held on November 12, in Krishi Bhawan, New Delhi organized by Ministry of Agriculture, GOI
- Dr. K. Manorama attended the 2nd International workshop on micro-nutrients and child health on Nov. 3rd 2014 and presented a plenary lecture on "Potential of red palm oil in combating vitamin A deficiency".
- Dr. T. V. Hymavathi, Professor (F&N) Participated as invited speaker at the international conference on ethics, Equity and Inclusion in Science and Technology: Global and Regional Perspectives in the session Food Technologies on 6th and 7th March 2014, organized by Research Information Systems in Developing Countries, New Delhi.
- T. V. Hymavathi, Professor (F&N) Participated as invited speaker in FOODBIZ INDIA 2014, an International Conference & Exposition on Post-Harvest Technologies & Food Processing with the theme Sustainable Technologies and Opportunities for Food and Allied Industries on 8 – 9 August 2014, at Taj Krishna, Hyderabad organised by Confederation of Indian Industries.
- T. V. Hymavathi, Professor (F&N) Participated in a workshop at India International Centre, New Delhi. organized by International Food Policy Research Institute (IFPRI), World Bank, South Asia Food and Nutrition Security Initiative (SAFANSI) and digital greens as Invited speaker on the topic Agriculture- Nutrition Knowledge sharing on 10th Nov 2014.

MoU between PJTSAU & Seeyash Industries Limited, Hyderabad

A MoU was signed between PJTSAU & SEEYASH INDUSTRIES LIMITED, Hyderabad on 13th September 2014 for technology licensing of Jowar flour, multigrain flour and multi grain noodles of Millet Processing Centre.

Achievements Corner

State Best Teacher Awards

Dr. K. Uma Maheswari, and **Dr. K. Manorama**, Professors of Department of Foods & Nutrition received state best teacher award on 5th September 2014 from Govt. of Andhra Pradesh and Govt. of Telangana respectively



12th Annual Inter School & Inter Collegiate Competitions



Twenty students of College of Home Science, Hyderabad, took part in 12th Annual Inter School & Inter Collegiate Competitions organized by COVA and Jawahar Bal Bhavan on SAMBANDH – 2014 held in commemoration of Hiroshima & Nagasaki Nuclear Holocaust on 6th August 2014. The theme of

the competitions was 'Present Conflicts around the World'. The students won prizes in various competitions like essay writing, poster & slogan writing, quiz, debate & one act play.

E. Shirin Hima Bindu presented her M.Sc. Research poster presentation and received Best Poster presentation for "Effect of Freeze Drying Process on Keeping Quality of Asiatic Lily Flower Using Floral Freeze Dryer" at HICC on 4th International Conference on Agriculture & Horticulture from Oct 27th-29th 2014.



Junior Chamber International (JCI) Hyderabad Trendz organized Mr. Public Speaker / Ms. Public Speaker at C.H.Sc, Indoor Auditorium on 6th Sep 2014. Three students spoke very effectively and they were selected for the grand finale held at Reddy College for Women at Narayanaguda on 11th September, 2014.



M.Sc (Food Technology) student S. Thiruchenduran participated and received 2nd prize in a cookery competition on "Healthy breakfast made out of magi oat noodles".

Superannuation (31st December 2014)



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