

*e - Book on Achievements of Centre for  
Advanced Faculty Training - Home  
Science*



*Achievements - (1995-96 to 2015-16)*

*Compiled by  
Dr. Mahalakshmi V.Reddy,  
Director of CAFT - H.Sc*



*Post Graduate and Research Center  
College of Home Science  
Professor Jayashankar Telangana State  
Agricultural University  
Rajendranagar  
Hyderabad-500030*

*Achievements of  
Center for Advanced Studies  
- Foods and Nutrition  
(1995 - 2010)*

*And*

*Centre for Advanced Faculty Training  
- Home Science  
(2010-2016)*

*Compiled by*

*Dr. Mahalakshmi V.Reddy,  
Director of CAFT - H.Sc*

## ***CONTENTS***

Acknowledgment	4
Centre for Advanced Faculty Home Science - ICAR	5
About Faculty of Home Science	6
Major Achievements of Faculty on Teaching , Research & Extension	7
Trainings offered by CAS & CAFT-H.Sc from 1996-2016	17
Training Photo Gallery	18
Course Directors Perceptions	31
Special Trainings arranged by CAFT-Home Science	38
Infrastructure facilities acquired from special grants from ICAR	39
Centre for advanced faculty training - Home Science Newsletters	40
CAFT - H.Sc Public Access Portal	43
ICAR - CBP Portal for Training Management	46
Training Reports and Annual report.	47
Books Acquired under CAS & CAFT - H.Sc	48
Appendix	52

## **ACKNOWLEDGMENT**

I, Dr.Mahalakshmi V.Reddy take great pleasure to express my gratitude to Professor Jayashankar Telengana State Agricultural University for giving me an opportunity to lead the CAFT-Home Science assignment of ICAR.

Sincere thanks to ICAR for identifying College of Home Science, Hyderabad as knowledge hub for the taking up the activities of Center for Faculty Training in Home Science. It is the one and only center in the country for offering such National level training and it is the honor for Professor Jayashankar Telengana State Agricultural University to have this flagship programme in this campus for 20 years (ANGRAU - from 1996 - 2014 and in PJTSAU - from September 2014 to till date). I commend the efforts put up by ADG's Dr.Kusumakar Sharma, Dr.Venkateshwarulu, and Dr.Chetti for releasing annual grants to take up activities of CAFT-H.Sc as per the approved work plan. My heartfelt thanks to Vice Chancellor of ANGRAU and Registrar cum Special Officer of PJTSAU, Dr.Praveen Rao for supporting the Director of CAFT- H.Sc for smooth functioning of Center. The co-operation extended by Dean's of Home Science Dr.A.Sharada Devi, Dr.Anurag Chaturvedi and Dr. Dharma Reddy and Dr. Sadasiva Rao and Comptrollers Mrs. Hemalatha, Dr. Meena Kumari during the period of 2011 to 2016 is highly appreciated.

I express sincere thanks to the Heads of Department of all five disciplines for constantly supporting CAFT activities and for release of CAFT-H.Sc New Letters. It's my duty to express my sincere thanks to Course Directors for showing keen interest to offer 21 days training programme to the participants SAU Faculty. The support provided by Vice-chancellors of SAU's and Directors of ICAR Institute in nominating the trainees is commendable despite severe deficiencies in the staff at their respective universities. Also I sincerely acknowledge and thank all the participants for showing keen interest to undergo trainings in advance areas of teaching and research.

Feedback given by ICAR Nominees for evaluating the efforts of trainers of training program since 2012 went a long-way in creating good impression to ICAR about the CAFT-Home Science. The contributions from Dr.Geervani, Dr.Alka Goel, Dr. Saroj S.Jeet Singh, Dr Rita S. Raghuvanshi, and Dr Shailaja D Naik are immensely appreciated and thanked. I place on record the contributions of all the CAFT- H.Sc support staff especially Mrs. M Bhavani, Mrs. Ch.Sunita, Mr.Laxman in providing continuous support during my tenure along with the contributions and support from M/s Digitalaya, Chikkedpally for printing News Letters, training brochures and Training certificate and M/s Shweta Solutions, Ameerpet for CAFT Web page update and maintenance.

Dr Mahalakshmi V Reddy  
Director - CAFT Home Science

***CENTRE FOR ADVANCED STUDIES - FOODS AND NUTRITION  
AND  
CENTER FOR ADVANCED FACULTY TRAINING - HOME SCIENCE***

Establishment Year 1996 vide Proc. No. 37735 / H.Sc/A1/94; dt. 22-9-1996 of APAU  
Area / Discipline : Home Science  
Location: Post Graduate & Research Centre  
College of Home Science  
Rajendranagar, Hyderabad-500030.

**Objectives:**

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

Faculty of Home Science in PJTSAU is recognized as one of the top center in the country at ICAR level for curriculum up-date, strengthening teaching methods, development of e-courses, advanced research in pioneer areas, extension activities and advanced trainings.

ICAR elevated the status of Centre of Advanced Faculty Training-Foods & Nutrition to Centre of Advanced Faculty Training in Home Science (CAFT-H.Sc) in May, 2010, on recognition of the specialized services delivered by CAS - ANGRAU over the past 16 years. The CAFT - H.Sc Center started in 2010 in ANGRAU, Hyderabad, is the only centre of its kind in India to disseminate knowledge and technical skill in all areas of Home Science education to the faculty members of Home Science in SAU's and ICAR Institutions.

The redefined mandate of CAFT- Home Science is to serve as a National Resource and Training Centre for all the five disciplines of Home Science viz., Foods and Nutrition, Human Development and Family Studies, Family Resource Management, Apparel & Textiles and Home Science Extension and Communication. Each discipline in Home Science has dedicated its activities to achieve national and international quality and standards in Food and Nutrition, Health Security, Textiles, Apparels, Psychology, Humanities, Housing, Consumer Protection, Ergonomics, Occupational Health and Safety, through its endeavor in Teaching, Research and Extension.

## ABOUT - STAFF OF FACULTY OF HOME SCIENCE

<b>Dept. of Foods &amp; Nutrition</b>		
<b>Name</b>	<b>Designation</b>	<b>Area of expertise</b>
Dr. K Uma Maheswari	University Head	Food Microbiology & Analysis
Dr. V. Vijaya Lakshmi	Professor & Head	Therapeutic Nutrition
Dr. K. Uma Devi	Professor	Community Nutrition & Diet Counseling
Dr. K. Manorama	Professor & Head	Food Quality control
Dr. T.V. Hymavathi	Professor	Food Processing
Dr. K. Aparna	Assistant Professor	Food Preservation
Mrs. T. Supraja	Assistant Professor	Dietetics
Dr. Sucharitha Devi	Assistant Professor	Community Nutrition
Dr Anila Kumari	Assistant Professor	Foods and Nutrition
Dr. Jassie Suneetha W	Assistant Professor	Foods and Nutrition
<b>Dept. of Resource Management and Consumer Sciences</b>		
Dr.A Mrunalini	University Head	Ergonomics & Consumer Studies
Dr.Mahalakshmi V.Reddy	Prof & Head, Director CAFT	Interior Design & Consumer Product Design
Dr.P.Radha Rani	Professor	Consumer Studies
Dr.D.Ratna Kumari	Professor	Consumer Studies
Dr.V.Viyayalakshmi	Associate Professor	Interior Design
<b>Dept. of Human Development and Family Studies</b>		
Dr. M.Sharada Devi	Professor & Head	Women Studies
Dr.Nasreen Bhanu	Professor	Special Education
Mrs.T.S.Nagamani	Associate Professor	Adolescent Development
Dr. P Sreedevi	Assistant professor	Special Education, Learning disability
<b>Dept. of Apparel and Textiles</b>		
Dr A Padma	Principal Scientist	Apparel and Textile
Dr.D.Anitha	Professor & Head	Apparel and Textile, CAD
Miss S Lakshmi Pooja	Assistant Professor	Apparel and Textile
Miss. Sririsha Deepti	Assistant Professor	Apparel and Textile
Mrs. Ch Lakshmi	Assistant Professor	Apparel and Textile
<b>Dept. of Home Science Extension &amp; Communication Management</b>		
Dr. Mary Swarnalatha	Professor & Head	Women in Agriculture & Enterprise Development
Dr. Amala Kumari	Professor	Digital Communication
Dr.Geetha Reddy	Associate Professor	Mass Communication & Journalism
Dr.Neela Rani	Associate Professor	Digital Advertising & Media Management
Mrs.S L Kameshwari	Assistant Professor	Public Relations
<b>Retired Faculties</b>		
Dr K Nageswara Rao	Retired Faculty	Statistics
Dr.A.Sharada	Retired Faculty	Department of APTX
Dr K Mayuri	Retired Faculty	Department of HDFS

## **MAJOR ACHIEVEMENTS BY FACULTY IN TEACHING, RESEARCH AND EXTENSION**

### **PARTICIPATION IN CAPACITY BUILDING PROGRAMMES DURING 2011-2016**

<b>Refresher course / summer &amp; winter course</b>	<b>Workshop seminar &amp; National symposium</b>	<b>Int. symposium attended or foreign visits for training</b>	<b>Computer literacy</b>	<b>e- learning techniques and tools at NAARM</b>
28	25	14	40	21

### **RESEARCH PUBLICATIONS OF CAFT FACULTY SINCE 2011-2016**

<b>Publications</b>	<b>APTX</b>	<b>FN</b>	<b>HECM</b>	<b>HDFS</b>	<b>RMCS</b>	<b>Total</b>
Research articles						
National	21	67	12	42	16	158
International		10		2	4	16
Practical manuals	3	5	6	4	5	23
Books/ chapters		8		10	2	20
Research Bulletins, e books, Others	14	32	18	100	5	169

### **AWARDS AND RECOGNITION**

<b>Awards</b>	<b>Faculty</b>	<b>Year</b>
K G Naidu Medical Trust Award, IDA	Dr.K. Aparna, Asst.Professor	2008
Meritorious Teacher Awards of ANGRAU	Dr. S. Shobha (University)	2009
Best Scientist Award of ANGRAU	Dr. Nasreen Banu Professor	2009
ICAR best teacher Award	Dr. D. Anitha, Professor	2010
Best Extension work Award by ANGRAU	Dr.M.Prasuna, Asst.Professor	2010
State level Karshaka Ratna Award	Dr. Kamini Devi, Professor	
University teachers awards of State Government	Dr.A. Sharada Devi, Professor	2008
University teachers awards of State Government	Dr. K. Mayuri, Professor	2009
University teachers awards of State Government	Dr. M. Sharada Devi, Professor	2010
University teachers awards of State Government	Dr. Mahalakshmi.V.Reddy Professor	2013
University teachers awards of State Government	Dr K Manorama, Professor	2014
University teachers awards of State Government	Dr K Uma Maheswari, Professor	2014



**ORGANIZATION OF RESEARCH SYMPOSIA/ SEMINARS/ SUMMER/ WINTER SCHOOL/ WORKSHOPS BY FACULTY**

<b>Sl .No</b>	<b>Title of programme</b>	<b>Year</b>	<b>Department</b>
1	National Seminar on Early Childhood Education: Contemporary issues and problems,	2008	HDFS
2	A Stake holders' workshop -BSMA Home Science Committee.	2008	APTX
3	21 days winter school on Computer Aided Residential and Commercial Interior Design -Summer School for faculty of different agricultural universities	2009	RMCS
4	State Level Seminar on 'Service Providing Enterprises and Consumer Concerns'	2009	RMCS
5	NAIP e- Home Science Courseware Project Launch	2009	NAIP- e- H.Sc
6	NAIP e- Home Science Courseware Content Development workshop	2010	NAIP- e- H.Sc
7	NAIP e- Home Science Courseware project Reviewers workshop	2011	NAIP- e- H.Sc
8	International Workshop on Natural Dyes	2014	NAIP

**EXPOSURE OF CAFT-H.SC FACULTY TO INTERNATIONAL TRAININGS**

<b>Name of the Faculty</b>	<b>Department</b>	<b>Country</b>	<b>Training</b>
Dr.N.Lakshmi Devi, Professor	Foods & Nutrition	Kansas University, USA 2010	Extrusion technology
Dr. S Shobha, Professor	Foods & Nutrition	Kansas University, USA, 2010	Extrusion technology
Dr. K. Aparna, Assistant Professor	Foods & Nutrition	University of Manitoba, Canada , 2011	Phytosterols
Dr. K. Mayuri Professor	Human Development & Family Studies	USA, Cornell University, Ithaca, 2010	e- learning tools & techniques
Dr. A. Sharada Devi Professor	Apparel & Textiles	USA ,2010	Nano-technology in textiles & dyes
Dr.Mahalakshmi V.Reddy , Professor	Resource management & Consumer Sciences	Phoenix, Arizona, USA., 2013	Flower Preservation Technology (Self-funded)
Dr. K. Uma Maheswari, Professor	Foods & Nutrition	Wageningen University, The Netherlands, 2016	Food and Nutrition Security Programmes



### **INTERNATIONAL PAPER PRESENTATIONS**

<b>Department</b>	<b>Name of the teacher with designation</b>	<b>Paper presented</b>
Human Development and Family Studies	Dr. K. Mayuri, Professor	“Early Social Skills of Children from 3-8 yrs: An observational study in AP, India” at Eindhoven, Netherlands in International conference on Measuring Behavior, August, 2010
Apparel and Textiles	Dr. A. Sharada Devi Professor	USA, March 2010 International Annual workshop of American Association of Chemists and Colorists, May, 2010
Foods & Nutrition	T.V. Hymavathi , Professor	Research Paper presented at 11th International Hydrocolloids Conference May 2012 Whistler Center for Carbohydrate Research at Purdue University West Lafayette Indiana USA.
Resource Management & Consumer Sciences	Dr.Mahalakshmi V.Reddy Professor & Head	Occupational health & Safety of Commercial Cooks and Bakery Workers at XXV Annual Occupational Ergonomics and Safety Conference, Atlanta, Georgia USA, May 2013

### **EXTERNAL FUNDED RESEARCH PROJECTS**

<b>S. No</b>	<b>Title of Project</b>	<b>Year</b>	<b>Department &amp; Scientist</b>	<b>Budget (Rs' in Lakhs)</b>
1	BARC BRNS Projects	2002- 2009	Dr. Anurag Chaturvedi	111.38
2	State Plan Projects	2008-2010	All Departments	30.0
3	Govt. of Andhra Pradesh	2008- 2013	Department of FDNT	54.5
4	NAIP- II Value chain in Natural dyes	2008-2014	Dr.A.Sarada Devi, APTX	490 .0
5	NAIP-1 E- Home Science Courseware Consortium Project	2008-2014	Dr. K.Mayuri, HDFS	250.0
6	Department of Education, AP	2008-2015	HDFS Department	31.0
7	ANGRAU-Agilent Technologies	2010-2012	Dr. Anurag Chaturvedi Dr.K.Manorama Dr. M.R.Sreedhar	110 .0
8	NAIP - II -Value chain of sorghum products	2010-13	Dr. T.V.Hymavathi	63.0
9	BARC, BRNS , Bombay	2010-13	Dr.K.Uma Maheswari & Dr.K.Uma Devi	43.83
10	RKVY Projects	2011-14	All Departments	45.0
11	RKVY - Value addition and up-scaling of the Millet products	2011-14	Dr. T.V.Hymavathi Dr. K.Manorama Dr.Anurag Chaturvedi	288.0

12	Tribal Sub Plan Projects	2012-15	All Departments	127.0
13	DST Project	2013-16	Dr. Mahalakshmi V. Reddy RMCS	58.0
14	DST Project	2015-18	Dr. Aparna	59.04
15	Amoog	2015-16	Dr. VVijayalakshmi	0.0
16	UNICEF		Dr. VVijayalakshmi	21.27
17	State Pollution Control Board Telangana State	2016	Dr. Sharada Devi & Dr. Geetha Reddy	100.00

***MANUALS DEVELOPED FOR STRENGTHENING PRACTICAL COMPONENT OF UG & PG COURSES:***

1. Macro & Micro nutrients in human nutrition
2. Foods Science (Physical and Functional properties of food constituents)
3. Advances in Diet Therapy
4. Practical manual of food Standards & Quality Control
5. Teaching manual on Bakery & Confectionery
6. Practical manual of Normal & Therapeutic Nutrition
7. Manual on Hospital Placement
8. Manual on Industrial Placement
9. Manual for RHWE Programme
10. Practical manual on Bakery & Confectionery
11. Practical manual on nutritional anthropometry
12. Practical manual on Identity
13. Practical manual on Emotional Intelligence
14. Practical manual on Social maturity
15. Practical manual on Spiritual awareness
16. Practical manual on Cognitive therapies
17. Practical manual on Family therapies
18. Practical manual on Transactional analysis
19. e-Manual for all the UG Courses of all department
20. Fundamentals of Art and Design
21. Housing and Space management (revised)
22. Management of Family Resources Management
23. Family Economics and Consumer Sciences
24. Environmental studies

## ON GOING PROJECTS

### DEPARTMENT OF FOODS & NUTRITION

**Project Title:** Nutraceuticals properties of underutilized fruits and vegetables in North Eastern Hill Region of India

**Principal Investigator:** Dr. Aparna Kuna, Scientist

**Co Principal Investigator:** Mrs. T. Supraja, Assistant professor

**Grant Allocated:** 59.04 Lakhs (39.97lakhs for ICAR NEH & 19.07 for PJTSAU)

An in-depth study of Nutraceuticals properties especially the bioactive compounds and anti oxidative properties in processed food products of underutilized fruits and vegetables grown in north eastern hilly regions of India would provide insights for sustainable development of functional foods, retaining the nutritive values, to address the challenge of food and nutritional security for the increasing population in the country.



**Project Title:** Glycemic index profiling of rice (*Oryza sativa*) varieties for combating lifestyle diseases

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

**Co Principal Investigator:** Dr. W Jessie Suneetha

**Grant Allocated:** 12.00 Lakhs

Under the RKVY project on 'Glycemic Index Profiling of Rice (*Oryza Sativa*) Varieties for Combating Lifestyle Diseases of Telangana State

The GI is defined as the area under the 2hours postprandial blood glucose concentration curve per 50g available carbohydrates consumed from the test food relative to a reference food either white bread or pure glucose. The low GI foods are known to produce less postprandial hyperglycemia and hyperinsulinemia than high GI foods but still the role of low GI foods in the prevention and treatment remains unclear (Miles 2008).

GI is defined as the area under the glucose response curve after consumption of 50 g carbohydrate from a test food divided by the area under the curve after consumption of 50 g carbohydrate from a control food, either white bread or glucose (Wolever *et al.*, 1991). It is a scale from 0-100 that ranks digested carbohydrates by how much they raise blood glucose levels compared to a reference food (glucose). Glycemic index (GI) ranking indicates Low GI: 0-55, Moderate GI: 56-69 and High GI: 70-100.

## DEPARTMENT OF EXTENSION EDUCATION & COMMUNICATION

**Project title:** Services for dissemination of quality life technologies, funded under RKVY

**Principal Investigator:** Dr Amala Kumari

**Funding Agency:** UNICEF

**Grant Allocated:** 13.73 lakhs

The vernacular (Telugu) interactive web portal [www.vigyanasaadhitha.com](http://www.vigyanasaadhitha.com) has been developed under the said project which aimed at to promote quality life by reading and sharing of the information. The project was started in the year 2012-13 and all the process of collecting information, layout designing, creating web portal, uploading articles ended in 2014 and officially it was inaugurated on 14 May, 2014. New articles were still being posted and it will go on.



## DEPARTMENT OF APPAREL & TEXTILES

The Government of Telangana state has taken steps to eradicate pollution especially in Hyderabad. The main water polluting activities were reviewed by the Government under the Chairmanship of the Chief Secretary, Government of Telangana. On the request of the Telangana Pollution Control Board (TPCB), a project was submitted for large scale production of natural dye paint for replacing the synthetic paint which is highly toxic and pollutes the environment to an extent of Rs. 5 crores (approximately). The technology of natural dye paint for idol painting was developed under NAIP by Dr. A. Sharada Devi and a patent was filed and published under ICAR domain. In the recent meeting of TPCB held on 17th February at Telangana Pollution Control Board, Hyderabad, they have agreed to provide Rs. 1 crore to start a Natural dye paint unit at PJTSAU Rajendranagar campus, Hyderabad. They have also agreed to enhance the amount further for production of almost 250 tones of natural dye paint.

## ***DEPARTMENT OF RESOUC E MANAGEMENT & CONSUMNER SCIENCES***

**Project title:** “Floral preservation by freeze drying technology – standardization of treatments and process for value addition and enterprise management

PI: Dr. Mahalakshmi V.Reddy and Co I: Dr. D. Ratna Kumari

**Funding agency:** DST

**Period:** October 2013- March 2016

**Budget Rs. in lakhs:** 55.6

Research on ‘Floral preservation by freeze drying technology – Standardisation of Treatments and Process for Value Addition and Enterprise Management’ is a 30 months project, totally funded by the Department of Science and Technology, GOI, commenced 1<sup>st</sup> October 2013. This research work was taken up in the Floral Craft Production Unit of Department of Resource Management and Consumer Sciences, College of Home Science, Hyderabad. During the first phase of research, procedure for hydration process and standardisation of preservatives for hydration and pre-treatment were evolved with guidance of Chemist, UOH. Explored parameters for setting the DELVAC floral freeze dryer developed under R&D, for the purpose of this research. Suitability of treatments for freeze drying process was tested on 20 varieties of seasonal and exotic flowers. Application of Freeze drying technology for preservation gave way to retain original form, colour and texture of the flower. And in second phase post-preservation treatments and methodology for protecting flowers from environmental conditions were carried out. Developed ideas for freeze dried floral products for marketing. In the final phase, developed guidelines for training entrepreneurs and trained 12 women entrepreneurs sponsored by the Association of Lady Entrepreneurs of India (ALEAP) for establishing enterprise. Department of Floriculture and Landscaping department of IARI contributed to this research by evolving guidelines for healthy practices for production of seasonal and exotic flowers. Marketable end-products displayed in the India International Trade Fair 2015 and Global R&D Summit New Delhi and Innofest India 2015 held at Hyderabad attracted the attention of scientist, entrepreneurs and consumers at large. This project will be completed by March 2016. The Standardised Procedure for Floral Preservation by Freeze Drying Technology was developed by Dr.Mahalakshmi V.Reddy under DST project and two patents are filed for publication .





## ***EXTENSION ACTIVITIES:***

### ***Millet Mela***

Faculty of Home Science, ANGRAU and Department of Agriculture, Govt. of Telangana., conducted Millet festival every year, with an objective of promoting millets in the regular diets as breakfast, snacks as well as main meal items. This promotional motivation created demand for different ready to eat and ready to cook millet products. A website [www.milletfest.org](http://www.milletfest.org) was launched. The fest was attended by 60,000 visitors in 3 days



***PJTSAU vaari Chenukaburlu*** (PJTSAU's Farm information) which is an innovative ICT programme, involving students of Agriculture, Agricultural Engineering and Home Science to disseminate technological information to rural families through All India Radio (AIR) started in the month of January 2015. It has a noble intention of linking the innovations to the farming community of Telangana, utilizing the students' creativity. Chenu Kaburlu plays a dual role. It upgrades students' knowledge on the subject, enhances their communication-skills, builds confidence and the farming community of the state is updated with the latest farming techniques and developments.

Audio theatre was established in *Vistarana Studio*, College of Home Science, Hyderabad with funds received under RKVY as a part of project on **ICT mediated extension services for dissemination of quality life technologies** is being used for recording and editing of radio programmes.

A slot of 30 minutes of duration on every Wednesday between 1.30-2.00 pm was booked on commercial basis to broadcast the information. Two workshops were organized involving 90 students of the three faculties, where students capacities in writing various radio formats in Telangana dialect, recording and editing were developed. Up to April 30<sup>th</sup> 2015, 14 programmes on 40 topics for duration of 420 minutes were produced in formats like dramas, discussions, folk songs, monologue, quiz, interviews with farmers and scientists etc. The programme was inaugurated by Honorable C.M. Sri. K. Chandrasekhar

Rao on 26<sup>th</sup> January 2015, with release of Signature tune, exclusively developed for the programme for brand image.

### **ICT mediated extension services for dissemination of quality life technologies, funded under RKVY**

The vernacular (Telugu) interactive web portal [www.vigyanasaadhitha.com](http://www.vigyanasaadhitha.com) has been developed under the said project which aimed at to promote quality life by reading and sharing of the information. The project was started in the year 2012-13 and all the process of collecting information, layout designing, creating web portal, uploading articles ended in 2014 and officially it was inaugurated on 14 May, 2014. New articles were still being posted and it will go on.

### **Additional Extension Activities of Faculty**

**Training the field functionaries** Departmental staffs are involved in training the field functionaries of women development and child welfare, tribal welfare and social welfare departments and Adolescent girls and women of rural and urban areas in production oriented courses like fruits and vegetables preservation, bakery and confectionary etc.

**Counseling Centers** for Nutrition and diet counseling center, Consumer counseling, family counseling are run by faculty to cater to the needs of general public with diet related problems of general public.

**Nutrition education** through TV and radio programmes, publishing of popular articles in newspapers, magazines and celebrations of important occasion like World Food Day, Diabetic Diet exhibition, Nutrition week, etc., in rural and urban areas.

**Development of courseware** for on through ICAR e-courseware for all disciplines of Home Science, UGC Online lessons e-courseware, agMooc's On-line lessons on Nutrition



### ***SPECIAL RECOGNITIONS***

The “FPO license” was awarded to the Department of Foods and Nutrition for the production of Fruit and Vegetable products for one year during 2009-10. By the effort of Principal Investigator Dr V. Vijayalakshmi under DBT project on “Establishment of rural enterprise for tomato products by women for food and nutritional security”. FPO license for a further period of 5years was sanctioned in the month of April 2010

**MOU Women Development & Child and Disabled Welfare Department, Government of AP.**, With the college led to activities such as carrying out an applied research project on early developmental stimulation in their orphanage for destitute infants and young children, guest lectures’ to trainees of the department who will be recruited as field functionaries for Women and child development and the college will soon be involved in exclusive training programme for tribal girls to develop skills to be recruited as field functionaries

An ISO 90012008 Certified Natural Dyes Lab and Textiles Quality Analysis Laboratory

### ***LINKAGES/MOU WITH OTHER ORGANISATIONS:***

Faculty has developed linkages for various academic, research and welfare activities with various national and international organizations such as Ministry of Food Processing, - GOI, Ministry of Civil supplies and Consumer affairs BARC, ICRISAT, NIN, CFTRI, CRIDA, IGMRI, DRR, NRCS, DOR, Food and Nutrition Board, CARE, UNICEF, NECC, NGOs, KVKs, State Govt. departments of Medical & health , Women development and child welfare, Education, Civil Supplies, Tribal welfare, Social welfare, Industries for Food and Pharma, textiles, consumer products etc.

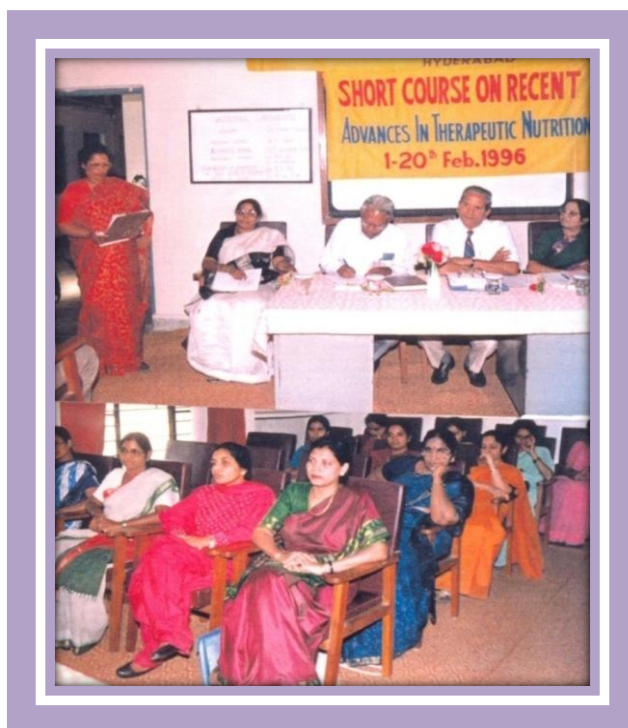
### ***CONSULTANCY SERVICES***

- ❖ AP Foods,
- ❖ Department of Women Development and Family welfare,
- ❖ Government of AP on design of diet & nutrition framework for child Development Centers, for the alumni,
- ❖ Entrepreneurs of Indian School of Business, Hyderabad, Bambino Industries,
- ❖ Deccan Development society etc
- ❖ Food and Civil supplies, Consumer Welfare Department
- ❖ Indian Institute of Information Technology, Hyderabad

**LIST OF 21 DAY TRAINING PROGRAMMES OFFERED FROM 1996 TO 2016)**

<b>S no</b>	<b>List of Training Programmes</b>	<b>Period</b>
1	Assessment of Nutritional status	08-07-1996 - 27-07-1996
2	Biotechnological Approaches To Food Processing	20-01-2004 - 09-02-2004
3	Current concepts on Obesity & Health	02-08-2000 - 31-08-2000
4	Emerging Trends in Food Processing Technology - Prospects & Opportunities	14-09-2005 - 04-10-2005
5	Emerging Trends in Functional Foods	17-11-2001 - 07-01-2001
6	Emerging Trends in Nutritional therapy	14-09-2005 - 04-10-2005
7	Food Quality & Safety	26-11-2002 - 16-12-2012
8	Food Enterprises-Opportunities & Challenges	12-07-2006 - 01-08-2006
9	Recent Advances in Mineral Nutrition	11-02-2001 - 03-03-2001
10	Recent Advances in nutrition For Vulnerable Groups	02-06-1999 - 01-07-1999
11	Recent Advances in Therapeutic nutrition	01-04-1996 - 20-04-1996
12	Recent Advances in Vitaminology	15-06-1998 - 04-07-1996
13	Recent Developments in Fruit & Vegetable Processing	03-02-1997 - 22-02-1997
14	Recent Developments in Grain Processing	04-08-1997 - 23-08-1997
15	Community Nutrition-Newer Challenges & Approaches	15-09-2004 - 05-10-2004
16	Food Enterprises - Opportunities and Challenges	12-07-2006 - 01-08-2006
17	Nutrition and Agricultural Interface - Newer perspectives on value addition and Health	23-01-2007- 12-02-2007
18	Food& Agribusiness Management - Opportunities & Challenges	19-09-2007 - 09-10-2007
19	Nutrition & Health Policies Programmes Present Scenario Futuristic Approaches	24-06-2008 - 13-07-2008
20	Micronutrient Malnutrition - Strategies for Prevention and Control	20-01-2009 - 19-02-2009
21	Emerging Trends in Nutraceuticals and Dietary Supplements	03-03-2010 - 23-03-2010
22	Newer Technologies in Food Processing from Production to Consumption	19-11-2010 - 09-12-2010
23	Advances on Ergonomics Research and Product Design-Application to interior space and functional needs of the Indian Population	01-02-2012 - 21-02-2012
24	Experiential Learning Programme in Home Science under SAU's- Guidelines for Programme Implementation	16-11-2012 - 06-12-2012
25	Advanced Techniques and Professional Management of Research in Home Science	20-11-2013 - 10-12-2013
26	Home Science Knowledge Management - Innovative processes and tools	03-09-2014 - 23-09-2014
27	Advances in Food Processing Technologies for Value Addition and Enterprise Development	21-01-2015 - 10-02-2015
28	New Dimensions in Food Quality Analysis towards Achieving Comprehensive Food Safety	03-09-2015 - 23-09-2015

## PHOTO EVIDENCES FOR CAS / CAFT TRAINING



**CAS - T1: RECENT ADVANCES IN THERAPEUTIC NUTRITION  
FROM 1<sup>ST</sup> - 20<sup>TH</sup> FEBRUARY, 1996**



**CAS - T2: RECENT DEVELOPMENTS IN FRUITS AND VEGETABLE PROCESSING  
FROM 4<sup>TH</sup> - 23<sup>RD</sup> AUGUST 1997**



**CAS -T3: RECENT ADVANCES IN VITAMINOLOGY  
FROM 15<sup>TH</sup> JUNE- 4<sup>RTH</sup> JULY, 1998**



**CAS - T4: RECENT ADVANCES IN NUTRITION FOR VULNERABLE GROUPS  
FROM 2<sup>ND</sup> JUNE - 1<sup>ST</sup> JULY, 1999**





**CAS - T5: CURRENT CONCEPTS ON OBESITY & HEALTH  
FROM 2<sup>ND</sup> - 31<sup>ST</sup> AUGUST, 2000**



**CAS - T6: RECENT ADVANCES IN MINERAL NUTRITION FROM 11<sup>TH</sup> FEB - 3<sup>RD</sup> MARCH 2001**



**CAS - T7: EMERGING TRENDS IN FUNCTIONAL FOODS FROM 17<sup>TH</sup> NOV - 7<sup>TH</sup> DEC, 2001**





**CAS - T8: FOOD QUALITY AND SAFETY FROM 26<sup>TH</sup> NOV - 16<sup>TH</sup> DECEMBER 2002**



**CAS - T9: EMERGING TRENDS IN MEDICAL NUTRITION THERAPY FROM 16<sup>TH</sup> JULY - 5<sup>TH</sup> AUGUST, 2003**





**CAS - T10: BIOTECHNOLOGICAL APPROACHES TO FOOD PROCESSING FROM 20<sup>TH</sup> JANUARY - 9<sup>TH</sup> FEBRUARY, 2004**



**CAS - T11: COMMUNITY NUTRITION - NEWER CHALLENGES AND APPROACHES FROM 15<sup>TH</sup> SEPTEMBER - 5<sup>TH</sup> OCTOBER, 2004**



**CAS - T12: EMERGING TRENDS IN FOOD PROCESSING TECHNOLOGY-  
PROSPECTS AND OPPORTUNITIES FROM 14<sup>TH</sup> SEPTEMBER - 4<sup>TH</sup> OCTOBER,  
2005**



**CAS - T13: CURRENT SCENARIO AND FUTURE STRATEGIES FOR NUTRITION  
RESEARCH FROM 25<sup>TH</sup> JANUARY - 14<sup>TH</sup> FEBRUARY, 2006**





CAS - T14: FOOD ENTERPRISES-OPPORTUNITIES AND CHALLENGES FROM 12TH JULY - 1ST AUGUST, 2006



CAS - T15: NUTRITION AND AGRICULTURE INTERFACE- NEWER PERSPECTIVES ON VALUE ADDITION AND HEALTH 23<sup>RD</sup>JANUARY - 12<sup>TH</sup>FEBRUARY, 2007



**CAS -T16: FOOD & AGRIBUSINESS MANAGEMENT - OPPORTUNITIES & CHALLENGES FROM 19TH SEPTEMBER- 9TH OCTOBER, 2007**



**CAS - T17: NUTRITION AND HEALTH POLICIES AND PROGRAMMES;  
PRESENT SCENARIO-FUTURISTIC APPROACHES FROM 24<sup>TH</sup> JULY -13<sup>TH</sup>  
AUGUST, 2008**





**CAS - T18: MICRONUTRIENT MALNUTRITION - STRATEGIES FOR PREVENTION & CONTROL FROM 20<sup>TH</sup> JANUARY -19<sup>TH</sup> FEBRUARY 2009**



**CAS - T19: NEWER TECHNOLOGIES IN FOOD PROCESSING FROM PRODUCTION TO CONSUMPTION FROM 19<sup>TH</sup> NOVEMBER - 9<sup>TH</sup> DECEMBER, 2010**



**VALEDICTORY CEREMONY**

**CAFT -T1: ADVANCES IN ERGONOMICS RESEARCH AND PRODUCT DESIGN  
APPLICATION TO INTERIOR SPACE AND  
FUNCTIONAL NEEDS OF THE INDIAN POPULATION  
FROM 1<sup>ST</sup> -21<sup>ST</sup> FEB 2012**



**CAFT -T2: EXPERIENTIAL LEARNING PROGRAMME IN HOME SCIENCE UNDER  
SAU'S - GUIDELINES FOR PROGRAMME IMPLEMENTATION FROM 16TH  
NOVEMBER TO 6TH DECEMBER 2012.**





**CAFT -T3: ADVANCED TECHNOLOGIES & PROFESSIONAL MANAGEMENT OF RESEARCH IN HOME SCIENCE 20<sup>TH</sup> NOV - 10<sup>TH</sup> DECEMBER 2013.**



**CAFT -T4: HOME SCIENCE KNOWLEDGE MANAGEMENT - INNOVATIVE PROCESSES AND TOOLS FROM 3<sup>RD</sup> -23<sup>RD</sup> SEPTEMBER 2014.**





**CAFT -T5: HOME SCIENCE TRAINING PROGRAMME FROM 21<sup>ST</sup> JANUARY TO 11<sup>TH</sup> FEBRUARY 2014-15**



**CAFT - T6: NEW DIMENSIONS IN FOOD QUALITY ANALYSIS TOWARDS ACHIEVING COMPREHENSIVE FOOD SAFETY FROM 3<sup>RD</sup>- 23<sup>RD</sup>SEPTEMBER 2015.**

## ***COURSE DIRECTORS PERCEPTIONS ABOUT CAFT TRAINING***



Dr. Mahalakshmi V.Reddy  
Professor & Head, Dept of RMCS  
Associate Dean of Home Science &  
CAFT-H.Sc Director

### **CAFT Training in 2011 -12**

“Advances on Ergonomics Research and Product Design – Application to Interior Space and Functional Needs of Population” was the first 21 days training programme taken up by me as CAFT-H.Sc Director. It happened to throw great challenge to accomplish the roles of Course Coordinator and CAFT-H.Sc Director. A total of 16 trainees, representing eight State Agricultural Universities participated in the training.

It was totally a skill oriented course in the area of applied research in ergonomics. Inviting eminent speakers Prof. Dr. Debkumar Chakrabarthy IIT,Gauwhati, Prof.Dr.G.G.Ray and Dr.B.K.Chakravathy from IIT, Bombay, Dr.D.Majumdar from DRDO, New Delhi, Mr.Ajeesh and Ms.Jeena Jose from RECOUP, Bangalore was a big job and a great opportunity to learn the way of working with experts and extending hospitality. Working in the capacity of Co-coordinator was an eye-opener to look into the intricacies of management of the Center.

Role of Course Co-ordinator started with meticulous planning of events almost six months in advance. This called for evolving new methodologies for good management of time, resources and infrastructure facilities. Extent of satisfaction of all those involved in the training is a crucial element of management. The feedback from the Training evaluator, Trainer and Trainees and ADG of Education division - ICAR were very positive. This rich experience gave great confidence to the Director to lead the CAFT-H.Sc activities in this campus.



Dr A Sharada Devi  
Emeritus Scientist, Dept of APTX

### **CAFT Training in 2012-13**

Training Home science faculty in areas of specialisation is paramount as it facilitates gaining of latest knowledge and skill enhancement. As Agricultural Universities offer professional expertise to the graduates and post graduate, the faculty needs exposure and training from the experts of the concerned field.

Experiential learning facilitates accomplishing both learning and development through personally determined experience and involvement rather than on received teaching or training. Therefore, the faculty also requires operational and management skills to enhance their performance for offering Experiential Learning Programme in their respective areas.

With the above concept, an advanced training in the area of Experiential Learning is organized under CAFT with the most eminent personalities in various aspects of experiential learning. Faculty from different Agricultural Universities have attended the training and had a great exposure and professional training. Lot of inputs was provided to them to come up with bankable experiential learning projects in all areas of Home Science. It has expanded their horizon and helped them to focus their efforts in a more successful entrepreneur models.

The systematic services provided by the Director and the staff of CAFT are highly commendable.



K. Mayuri  
Professor (HDFS) (Retd)

### **CAFT Training in 2013-14**

The Center for Advanced Faculty training is a feather in the cap of the College of Home Science, PJTSAU, Hyderabad. In the 2013 I had the opportunity to be the course coordinator for the course entitled 'Advanced Techniques and Professional Management of Research in Home Science' (20 November - 10 December, 2013)

This training is a very good platform for both the organisers as well as the trainees, since it provides rich learning experiences

This 21day course has been a great learning experience for me in terms of how to plan, execute and consolidate the training material and come out with a good manual, handle lecture sessions, practicum sessions and deal with learning needs and various temperaments of the participants.

The feedback from the trainees was very positive and there were clear outcomes from the training. All participants, at the end of the training came up with detailed research project proposals and two of them got their projects sanctioned too, leading to post training positive outcomes.

A suggestion: CAFT 21-day training, which is a high quality event in terms of expertise accessed, infrastructure provided and skills of faculty who organise and supervise these trainings, must be made open to faculty from UGC college campuses too. This way the abilities of experts who provide training, the effort that goes into organizing such programmes which are not easy to replicate, can be best utilized. Knowledge dissemination must be our primary goal and all who are willing from respective disciplines from across the country must be considered as eligible for the training.





Dr.A. Mary Swarnalatha,  
Professor & Head (HECM)

### **CAFT Training in 2014-15**

It is a pleasure to recollect the memoirs of the training programme on Home Science Knowledge Management (KM) - Innovative processes and tools which was organized from 3rd to 23rd September 2014 by the department of Extension and Communication Management.

Like other disciplines, Home Science discipline too, developed ample information and technologies, through consistent academic, research and extension activities. As extension and communication management staff, we felt the need to convert this information into explicit knowledge, which provides access and mutual exchange among academicians, scientists, extension professionals, students and public society, essentially women. Consequently, the idea was taken into a shape and this training programme was proposed. As a result, the training programme was planned to impart knowledge and provide skills in designing, development and management of knowledge repository, and ultimately to inspire faculty for such a dynamic endeavor. So that, Home Science discipline too can manage the dissemination of quality life knowledge through new media. The training sessions were arranged by including many communication management experts from reputed institutions like ICRISAT, NAARM, C-DAC, DRR etc., Interaction time was a valuable experience with eminent and experienced scientists in TOT for both, trainees and trainers. The participants were from different agricultural universities working in KVKs and colleges. As many were young, it was delightful to watch them busy in practical sessions, learning and creating maps, blogs and web portal in their own fields. The learning environment was very effective. No tensions and no tedious classes. The supporting staff also took a great care with regard to logistics. Though it was the first experience for the course director and co-directors, everything went on very smoothly, under the proficient and competent guidance of Dr. Mahalakshmi. V.Reddy, CAFT Director.



Dr K Uma Maheswari  
Professor & University Head PG & RC

### CAFT Training in 2014-15

It's indeed a great privilege for me to be the Course Director of the short course entitled '**Advances in Food processing technologies for Value addition and Enterprise development**' held from 21<sup>st</sup> January to 10<sup>th</sup> February 2015 under the prestigious Centre for Advanced Faculty Training at Post Graduate & Research Centre, Professor Jayashankar Telangana State Agricultural University, Rajendranagar, Hyderabad.

The short course gave me an insight to expand the horizons and exposure to diverse applications of food processing in entrepreneurship development. For effective training and to inculcate entrepreneurial qualities among the participants, the experienced and expert faculty from reputed institutions like ICRISAT, CFTRI, IIMR, IIRR etc in the fields of foods and nutrition, food engineering, veterinary sciences, horticulture, fisheries and allied fields were involved as resource persons. The participants were heterogenic and were from Kashmir to Kerala and were from different disciplines such as Foods and Nutrition, Food Technology, Food Engineering Food Processing, Food Microbiology, Agriculture, Horticulture, Animal Husbandry, Fisheries, Economics and Agribusiness Management. It is indeed a great opportunity to interact with such learned faculty and participants and to share their experiences which added value to my knowledge as a course Director of this particular short course.

It is really wonderful and great to be the Course Director of the course for which, I am thankful to the ICAR and PJTSAU University Authorities and Director of CAFT -  
Home Science.



Dr K Manorama  
Principal Scientist - QC Laboratory

### CAFT Training in 2015-16

The Director, CAFT (Home Science), PJTSAU, Dr. Mahalakshmi V. Reddy, Course Director, Dr. K. Manorama (Principal Scientist and Head, Quality Control Laboratory, PJTSAU), Course coordinators, Dr. Anurag Chaturvedi (Dean, Faculty of Home Science, PJTSAU) and Dr. M. Sreedhar (Principal Scientist, Quality Control Laboratory, PJTSAU) gratefully acknowledge the financial support provided by the Indian Council for Agricultural Research (ICAR) Education Division, for conducting the 21 days training program entitled “New Dimensions in Food Quality Analysis for Achieving Comprehensive Food Safety” held from 3<sup>rd</sup> September 2015 to 23<sup>rd</sup> September, under Center for Advanced Faculty Training in Home Science.

The facility and financial help given by ICAR for conducting such a training programme has benefited the faculty of Home Science and the department of Foods and Nutrition by having the Keynote speaker Padmashree Dr. V. Prakash, Distinguished Scientist CSIR and Ex-Director, CFTRI, Mysore amongst us, for gracing the inaugural function and delivering the Keynote address on **“Role of Chemistry and Biology in Food Safety Net; for a sustainable dimension of Food Quality”**.

The topic of the training is contemporary in terms of food safety and food analysis in improving food security for the country’s population.

Food analysis is the discipline dealing with the development, application and study of analytical procedures for characterizing the properties of foods and their constituents. These analytical procedures are used to provide information about a wide variety of different characteristics of foods, including their composition, structure, physicochemical properties and sensory attributes. This information is critical to our rational understanding of the factors that determine the properties of foods, as well as to our ability to economically produce foods that are consistently safe, nutritious and desirable and for consumers to make informed choices about their



diet. The objective of this course was to review the basic principles of the analytical procedures commonly used to analyze foods and to discuss their application to specific food components, e.g. lipids, proteins, water, carbohydrates and minerals.

The participants had interactive sessions with the teaching faculty of the course. The training was in the form of lectures by experts followed by intensive laboratory training in all novel methods of food analysis including handling and use of ICP, HPLC, GC, and all equipment for proximate analysis. Group discussions and projects involving planning of laboratory experiments as well as converting the existing laboratories to ISO 17025-2005 standards were planned.

**Benefits for the participating organizations:**

The participants were able to get hands-on experience in latest analytical tools for estimation of various parameters like proximate principles, vitamins, minerals, pesticide residues, using ISO/IEC-17025-2005 system based protocols. They were imparted knowledge regarding establishment of Food Testing Laboratories having ISO/IEC-17025-2005 standards, which can be used for upgrading the testing facilities in their laboratories as well as establishment of new laboratories with external funding. GLP was inculcated in them for good quality control with respect to food/crop analysis.

All this was possible because of the support given by CAFT and ICAR, to enhance the abilities and capabilities of faculty for technical improvement.

## *SPECIAL WORKSHOPS CONDUCTED FOR FACULTY UNDER CAFT-HOME SCINCE*

### **Work shop on Ergonomic Workplace Analysis. Basic and Advanced methodologies for Ergonomic Analysis of Workplace**

**Date:** 9<sup>th</sup> – 10<sup>th</sup> February 2012  
Hyderabad.

**Venue:** PGRC, Rajendra Nagar,

**Details:** Two days Workshop at PGRC, CHSc, on 'Ergonomic Workplace Analysis - Basic and advanced methodologies for Ergonomic Analysis of Workplace by the resource persons Mr. Ajeesh and Ms. Jeena Jose, Senior Faculty Members of Recoup Neuro musculoskeletal Rehabilitation Centre, Bangalore, India for faculty members and post-graduate students.

### **Workshop on Statistical software packages**

**Date:** 22nd & 23rd November 2013  
Hyderabad

**Venue:** NAARM, Rajendra Nagar,

**Details:** Two day session on Statistical software packages conducted to provide hands on experience in applying SAS statistical packages to social science research data. A session on was taken by the Dr. Dhandapani, Principle Scientist ICM Division, NAARM, Hyderabad to orient the participants on advanced statistical method for analysis of the data.. A total number of 17 participants attended to the sessions. a. SAS package for various statistical tests like mean, standard deviation, t-test, pair test, multiple comparison tests etc and also interpretation of these correlations, regression results of these tests. The advanced statistical tests like correlation, regression, multiple regression, ANOVA post Hoc test, path- analysis and x2 tests were explained by using SAS package Other sources for learning statistical application explained were [www.iasri.res.in/design](http://www.iasri.res.in/design); [www.iasri.res.in/sscnars](http://www.iasri.res.in/sscnars) [www.ats.ucla.edu](http://www.ats.ucla.edu); [statsoft.com](http://statsoft.com), [www.courseera.org](http://www.courseera.org), NPTEL, Khanacademy.

### **Workshop on Pedagogy**

**Date:** 17th & 18th of Sept, 2014  
Hyderabad

**Venue:** College of Home Science,

**Details:** As a part of Golden Jubilee Event, Pedagogy workshop was organized 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 all the participants.



## ***INFRASTRUCTURE FACILITIES ADDED FROM SPECIAL GRANTS OF ICAR***

1. During the year 2010-11 a special grant of Rs 5,00,000/- was sanctioned under Non-Recurring Contingency (NRC)  
UV-VIS Spectrophotometer, Thermo Scientific, Genesys 10S, WW-02654-22, Dual beam, Wavelength range, 190-1100 nm, with additional accessories 1 pair of glass cuvettes and 1 pair of quartz cuvettes  
Laptop computer,  
HP laser printer 1020 plus
2. During the year 2013-14 ICAR had provided special grants under Non- Recurring Contingency (NRC) grant of Rs 3,00,000/- (Rupees Three Lakhs only) for purchasing Classroom chairs  
AV Aids - Mike and amplifiers  
Vitrified Tiled flooring for CAFT - H.Sc Training Classroom  
Vertical Blinds for window to control light.

### **NEWS LETTER PUBLISHED UNDER CENTRE FOR ADVANCED STUDIES**

To disseminate research highlights of various aspects of Home Science to different sectors and its personnel a CAFT News letters are is brought out by Centre of Advanced Studies. During the report period, two issues of News Letters were brought out for circulation among the line departments and the organizations involved in Home Science subject's related programmes and to disseminate Home Science information to personnel of different sectors.

<b>Sl No</b>	<b>Topic</b>	<b>Issue Editor Name and Designation</b>	<b>Year</b>
1	Nutritional importance of Red Palm Oil	Dr R Manorama, Assistant professor , Dept of FN	1995
2	Carotenoid and Tocopherol Rententation in food products using Red Palm Oil	Dr G Sarojini, Associate Professor, Dept of FN	1996
3	Alternate use of sorghum	Dr V Vimala, Associate Professor, Dept of FN	1996
4	Aflatoxins - its prevention and Detoxification	Dr M Uma Reddy, Associate Professor, Dept of FN	1996
5	Iron nutritional status and work performance	Dr D Sharada,Principal, College on Home Science, Guntur	1997
6	Dietary Fiber in Human Nutrition	Dr P Rajyalaksmi, Associate professor, Dept of FN	1997
7	Specialty Foods	Ms Kanwaljit Kaur, Assistant professor, Dept. of FN	1997
8	Mushrooms-For Many uses	Dr Vijaya Khader, Director CAS	1998
9	Nutrient Composition, Processing and Potential use of papaya	Dr K Aruna, Associate Professor, Dept of FN	1998
10	Zinc In Human Nutrition and Health	Dr S Sumathi, Associate Professor, Dept of FN	1998
11	Soybean the Miracle Golden Bean	Dr K Krishna Kumari, Associate Professor, Dept of FN	1999
12	Nutrition in respiratory Disorders	Dr Anurag Chaturvedi Associate Professor, Dept of FN	1999
13	Geriatric Nutrition	Dr M Lakshmi Devi, Assistant Professor, Dept of FN	1999
14	Food security	Dr K Uma Maheswari, Assistant Professor, Dept of FN	2000
15	Preschool Child Nutrition		2000
16	Food Additives	Dr Kamini Devi, Assistant Professor, Dept of FN	2000
17	Energy Balance	Dr V Vijaya Lakshmi, Assistant Professor, Dept of FN	2001
18	Unconventional Foods	Dr P Shobha, Assistant Professor Dept of FN	2001

19	Obesity: Prevention and Management Approaches	Professor, Dept of F N	2001
20	Iodine And Human Health	Dept of FN	2002
21	Carotenoids - Human Nutrition	Dr T V Hymavathi, Assistant Professor, Dept of FN	2002
22	Fish in Human Nutrition	Dr J Lakshmi, Professor,, Dept of FN	2002
23	Tribal of Andhra Pradesh - Nutrition status	Mrs. A Sarala Kumari, Professor, Dept of FN	2003
24	Indigenous Storage Methods of Pulses	Dr V Vimala, Professor, Dept of FN	2003
25	The Adolescent Girl nutrition status	Dr D Sharada, Professor, Dept of FN	2003
26	Diabetes Mellitus and Management	Dr S Sumathi, Professor, Dept of FN	2004
27	Forest Foods As Dietary Sources of Beta Carotene	Dr P Rajyalakshmi, Associate Professor, Dept of FN	2004
28	Street Food Scenario in India	Professor, Dept of FN	2004
29	Women in Dynamics of Nutrition and Health Behavior	professor, Dept of FN	2005
30	Supplementary food through Public Distribution system (PDS)- Safeguards Child's Health and Nutrition	Dr K Krishna Kumari, Associate Professor, Dept of FN	2005
31	Radiation process of food: Application and Prospects	Dept of FN	2006
32	Nutrition intervention Program	Dept of FN	2006
33	Sports nutrition	Dept of FN	2006
34	Processing of fruits for value addition	Dr. K. Uma maheswari, Assoc. Professor	2007
35	Utilization of fruits & vegetables processing waste	Mrs. Kanwaljit Kaur Asst.Professor, Dept of FN	2007
36	Micronutrients - Macro benefits & availability	Dr. V. Vijayalakshmi Professor, Dept of FN	2007
37	Nutritional status of women across life cycle	Dr. K. Uma devi, Professor, Dept of FN	2008
38	Pearl Millet for Health & Nutrition	Dr. T.V. Hymavathi, Associate Professor, Dept of FN	2008
39	Extrusion processing technology and application	Dr. S. Shobha, Professor Dept of FN	2008
40	Pro and Pre-biotics for Human Health	Dr. N. Lakshmi Devi, Professor Dept of FN	2010



**NEWS LETTERS PUBLISHED & RELEASED FROM APRIL 2011- 2016**

<b>Sl. No.</b>	<b>Topic</b>	<b>Editor Name and Designation</b>	<b>Issue Editor Name and Designation</b>	<b>Month &amp; Year</b>
1	CAFT Home Science News Issue no 1	Dr.Mahalakshmi V.Reddy Director - CAFT H.Sc	Dr. A. Mrunalini Professor &Univ. Head Dept of RMCS	Feb 2011
2.	CAFT Home Science News Issue no 2	Dr.Mahalakshmi V.Reddy Director - CAFT H.Sc	Dr A Mary Swarnalatha Professor & Head Dept of HECM	Dec 2011
3.	CAFT Home Science News Issue no 3	Dr.Mahalakshmi V.Reddy Director - CAFT H.Sc	Dr D Ratna Kumari Professor, Dept of RMCS	March 2012
4.	CAFT Home Science News Issue no 4	Dr.Mahalakshmi V.Reddy Director - CAFT H.Sc	Dr K Mayuri, Professor & Head, Dept of HDFS	Oct 2012
5.	CAFT Home Science News Issue no 5	Dr.Mahalakshmi V.Reddy Director - CAFT H.Sc	Dr D Anitha, Professor & Head, Dept of APTX	April 2013
6.	CAFT Home Science News Issue no 6	Dr.Mahalakshmi V.Reddy Director - CAFT H.Sc	Dr K Aparna, Assistant Professor, Dept of FN	Oct 2013
7.	CAFT Home Science News Issue no 7	Dr.Mahalakshmi V.Reddy Director - CAFT H.Sc	Dr P Amala Kumari Professor, Dept of HECM	April 2014
8.	CAFT Home Science News Issue no 8	Dr.Mahalakshmi V.Reddy Director - CAFT H.Sc	Dr K Uma Maheswari Professor & Head, Dept of FN	Dec 2014
9	CAFT Home Science News Issue no 9	Dr.Mahalakshmi V.Reddy Director - CAFT H.Sc	Dr D Anitha, Professor & Head, Dept of APTX	Sept 2015
10	CAFT Home Science News Issue no 10	Dr.Mahalakshmi V.Reddy Director - CAFT H.Sc	Dr V Vijaya Lakshmi Professor & Head, Dept of FN	March 2016

# CAFT NEWSLETTES

Center for Advanced Faculty Training in Home Science  
 Professor Jayashankar Telangana State Agricultural University, Hyderabad.  
 (Formerly part of Acharya N.G. Ranga Agricultural University)

Issue No. 8  
 May 2014 - December 2014  
 News in Brief

## CAFT NEWS LETTER

May 2014 - December 2014

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

- CONTENTS**
- Center for Advanced Faculty Training in Home Science Professor Jayashankar Telangana State Agricultural University (PJTSAU)
  - CAFT-H.Sc Training on Advances in Food Processing Technologies for Value Addition and Enterprise Development
  - Research**
    - On-going Faculty Research
    - Post-Graduate Students Research
    - Department of Foods & Nutrition
    - Department of Resource Management & Consumer Science
    - Department of Human Development & Family Studies
    - Department of Apparel & Textiles Designing
    - Department of Home Science Extension and Communication Management
  - Significant Events in CAFT-H.Sc Center
  - Participation of faculty in National and International Programmes
  - Achievements Corner
  - Superannuation

The Center for Advanced Faculty Training in 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 2<sup>nd</sup> 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 31<sup>st</sup> 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.

**CAFT-H.Sc Training on 'Advances in Food Processing Technologies for Value Addition and Enterprise Development' 21<sup>st</sup> January - 10<sup>th</sup> 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 grain and oil seeds, fifth in poultry and seventh in fish production with 7000 kms of marine landing. India is however very gloomy in processing scenario with less than 10% of produce being processed. The global scenario, however is

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.

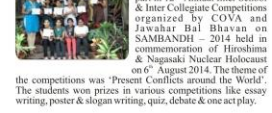
Value addition refers mostly generally to manufacturing processes that increase the value of primary agricultural commodities. Value-added food may also refer to increasing the economic value of a commodity through particular production processes, e.g., organic produce, or through regionally-branded 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, agri-tourism 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,

Center of Advanced Faculty Training (CAFT) - Home Science

**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 5<sup>th</sup> September 2014 from Govt. of Andhra Pradesh and Govt. of Telangana respectively



**12<sup>th</sup> Annual Inter School & Inter Collegiate Competitions**  
 Twenty students of College of Home Science, Hyderabad, took part in 12<sup>th</sup> 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 6<sup>th</sup> 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 IHCC on 4<sup>th</sup> International Conference on Agriculture & Horticulture from Oct 27<sup>th</sup>-29<sup>th</sup> 2014.

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

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

**Superannuation (31<sup>st</sup> December 2014)**  
 Mr. Abdul Hakim, Asst. Professor (Library & Information Sciences) C.H.Sc, Saifabad, Hyderabad

**CAFT-H.Sc Office Address**  
 Dr. Mahalakshmi V.Reddy  
 Director- CAFT-H.Sc  
 Post Graduate & Research Center  
 PJTSAU, Rajendranagar  
 Email: caftahsc@gmail.com  
 Cell: 9849047906

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

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

**Mail Box**

**Issue Editor**  
**Dr. K. Uma Maheswari**  
 Professor & University Head,  
 Department of Foods & Nutrition,  
 Post Graduate and Research Center  
 PJTSAU, Rajendranagar  
 Hyderabad - 500 030.

Center for Advanced Faculty Training in Home Science  
 Professor Jayashankar Telangana State Agricultural University, Hyderabad.  
 (Formerly part of Acharya N.G. Ranga Agricultural University)

Issue No. 9  
 January 2015 - September 2015  
 News in Brief

## CAFT NEWS LETTER

January 2015 - September 2015

FOOD ANALYSIS AND QUALITY CONTROL FOR ACHIEVING COMPREHENSIVE FOOD SAFETY - ROLE OF QUALITY CONTROL LABORATORIES.

**Dr. K. Manorama, Principal Scientist and Head**  
 Quality Control Laboratory, PJTSAU

Food analysis is the discipline dealing with the development, application and study of analytical procedures for characterizing the properties of foods and their constituents, to provide information about a wide variety of different characteristics of foods, including their composition, structure, physicochemical properties and sensory attributes. This information is critical to our rational understanding of the factors that determine the properties of foods, our ability to economically produce foods that are consistently safe, nutritious and desirable and for consumers.

**Reasons For Analyzing Foods**  
 Foods are analyzed by scientists working in all the various sectors of the food industry for the various purposes as given below:

- Mandatory Standards • Voluntary Standards
- Standards of Grade
- Nutritional Labeling**  
 It is now mandatory for almost all food products to have standardized nutritional labels. One of the major reasons for introducing these regulations was so that consumers could make informed choices about their diet. Nutritional labels state the total caloric value of the food, as well as total fat, saturated fat, cholesterol, sodium, carbohydrate, dietary fiber, sugars, protein, vitamins, calcium and iron. The label may also contain information about nutrient content claims.
- The information provided on the label can be used by consumers to plan a nutritious and balanced diet, to avoid over consumption of food components linked with health problems, and to encourage greater consumption of foods that are beneficial to health.
- Authenticity**  
 The price of certain foods is dictated by the quality of the ingredients that they contain. It is therefore important to have analytical techniques that can be used to test the authenticity of certain food components, to ensure that consumers are not the victims of economic fraud and that competition among food manufacturers is fair.
- Food Inspection and Grading**  
 The government has a Food Inspection and Grading Service that routinely analyses the properties of food products to ensure that they meet the appropriate laws and regulations. Hence, both government agencies and food

- CONTENTS**
- Food Analysis and Quality Control for Achieving Comprehensive Food Safety - Role of Quality Control Laboratories.
  - CAFT Home Science training programmes.
  - Advances in Food Processing Technologies for Value Addition & Enterprise Development, from 21st Jan - 10th Feb 2015.
  - New dimensions in food quality analysis towards achieving comprehensive food safety. -from 3rd-23rd September 2015
  - Research Highlights:**
    - Department of Apparel & Textiles
    - Department of Foods and Nutrition
    - Department of Home Science Extension and Communication Management
    - Department of Human Development & Family Studies
    - Department of Resource Management and Consumer Sciences
    - ACFIP- Home Science
    - Extension Activities**
    - Millet Festival
    - Chenukaburu Awards
    - Superannuation
  - Do you Activity**
  - KXVII CAFT Training Programme

Center of Advanced Faculty Training (CAFT) - Home Science

**Food Security Mission, ANGRAU, RKVY millet project,** Department of Foods and Nutrition, Directorate of Sorghum Research, KVK's from Utukur, Banaganasipalli, all departments from the C.H.Sc displayed and sold their products in the festival. The exhibition had attracted around 55-60 thousand population in both areas

**PJTSAU vaari Chenukaburu - an innovative ICT programme**  
 This is an innovative ICT programme, involving students of Agriculture, Agricultural Engineering and Home Science to disseminate technological information to rural families through All India Radio (AIR ). The programme was inaugurated by Hon'ble C.M. Sri. K. Chandrasekhar Reddy on 26th January 2015, along with the release of Signature tune exclusively developed for the programme. It links the innovations to the farming community of Telangana, utilizing the students' creativity, playing a dual role in upgrading students' knowledge on the subject, enhancing their communication skills, building confidence and on the other hand farming community is updated with the latest farming techniques and developments. Information will be broadcasted in a slot of 30 minutes on every Wednesday between 1.30-2.00 pm. So far 14 programmes on 40 topics for a duration of 420 minutes were produced in formats like dramas, discussions, folk songs, monologue, quiz, interviews with farmers and scientists etc.

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

**CAFT - Home Science Office Address**  
 Dr. Mahalakshmi V.Reddy  
 Director- CAFT-H.Sc  
 Post Graduate & Research Center  
 PJTSAU, Rajendranagar  
 Email: caftahsc@gmail.com  
 Cell: 9849047906

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

**Chief Editor**  
**Dr. Mahalakshmi V. Reddy**  
 Associate Dean,  
 Professor cum Director  
 College of Home Science, Saifabad,  
 Hyderabad - 500 004.

**Superannuation (31st May 2015)**  
**Mrs. K. Mayuri**  
 Professor and University Head  
 Department of Human Development & Family Studies  
 College of Home Science  
 Hyderabad.

**Awards**  
 Ms. Lakshmi Challa was awarded the Best NSS Coordinate Programme Officer at Telangana State Level NSS Youth Festival organized by Mahatma Gandhi University, Nalgonda from 10-11-2015 to 12-1-2015



**Mail Box**

**Issue Editor**  
**Dr. D. Anitha**  
 Professor & Head  
 Department of APTX,  
 College of Home Science,  
 Saifabad, Hyderabad - 500 004.



**CAFT HOME SCIENCE PUBLIC ACCESS DOMAIN WEB ADDRESS:  
WWW.CAFTHS.COM**

**Home Page**

**Director Contact**

**About CAFT-H.Sc**

**Training Programme**

**Photo Gallery**

**Scroll Announcement**

### CBP ICAR - Home Page

Your training proposal has been approved by ADG HRD Education	
<p><b>Training Title</b> : Advances in Food Processing Technologies for Value addition and Enterprise Development</p> <p><b>Training Type</b> : CAFT</p> <p><b>CAFT Director</b> : Dr. Mahalakshmi V. Reddy</p> <p><b>Course Coordinator</b> : Dr. K Uma Maheswari Dr. K. Aparna Dr. Jessie Suneetha W</p> <p><b>Institute Name</b> : College of Home Science (NA), Hyderabad, Telangana</p> <p><b>Training Period</b> : 1/21/2015 to 2/10/2015</p> <p><b>Duration</b> : 21</p> <p><b>Subject Area</b> : Bio processing/food processing / packaging/product marketing</p>	<ul style="list-style-type: none"> <li>✓ <a href="#">Edit Training Information</a></li> <li>✓ <a href="#">Add/Update Time Table</a></li> <li>✓ <a href="#">Submit Proposal to ADG HRD Education</a></li> <li>✓ <a href="#">Approval by ADG HRD Education</a></li> <li>✓ <a href="#">Update Training Schedule/E-Books</a></li> <li>✓ <a href="#">Upload Training Brochure</a></li> <li>✓ <a href="#">Approve Participant and Show List</a></li> <li>✓ <a href="#">View Format of Evaluation Performa</a></li> <li>✓ <a href="#">Allow trainees to fill feedback</a></li> <li>✓ <a href="#">Block trainees to fill feedback</a></li> <li>✓ <a href="#">Evaluation Report</a></li> <li>✓ <a href="#">Upload Training Program Report</a></li> <li>✓ <a href="#">Upload Audit Utilization Certificate(AUC)</a></li> </ul>

### CAFT Director:

1. The course director should have an id in CBP Portal.
2. Follow the above steps to log in
3. The approval from Course director to propose the training programme will help you to proceed to the next steps.
4. If you have to upload the time table click on Add/ update timetable and give the required information that are listed in the table.
5. If anything in the time table has to be edited then Click on Edit training programme. Once you click on submit you will be getting the green colour tick mark



Your training proposal is under evaluation at ADG HRD Education

**Training Title** : New Dimensions in Food Quality Analysis towards achieving comprehensive Food Safety  
**Training Type** : CAFT  
**CAFT Director** : Dr. Mahalakshmi V. Reddy  
**Course Coordinator** : Dr. Manorama Kanuri  
 Dr. Anurag Chaturvedi  
 Dr. M. Sreedhar  
**Institute Name** : College of Home Science (NA), Hyderabad, Telangana  
**Training Period** : 8/19/2015 to 9/8/2015  
**Duration** : 21  
**Subject Area** : Meeting export certification requirements for agricultural produce

- ✓ Edit Training Information
- ✓ Add/Update Time Table
- ✓ Submit Proposal to ADG HRD Education
- ✗ Approval by ADG HRD Education
- ✓ Update Training Schedule/E-Books
- ✗ Upload Training Brochure
- ✗ Approve Participant and Show List
- View Format of Evaluation Performa
- ✗ Allow trainees to fill feedback
- ✗ Block trainees to fill feedback
- Evaluation Report
- ✗ Upload Training Program Report
- ✗ Upload Audit Utilization Certificate(AUC)

## ICAR - CBP (CAPACITY BUILDING PROGRAMME)

HOMEPAGE IMAGE GALLERY CBP VORTAL CONTACT  
 CENTRE OF ADVANCED FACULTY TRAINING  
 IN HOME SCIENCE POST-GRADUATE & RESEARCH CENTRE  
 ACHARYA N.G RANGA AGRICULTURAL UNIVERSITY  
 RAJENDRANAGAR, HYDERABAD

**CAFT Menu**  
 Introduction  
 Objectives  
 Training Program Report  
 Annual Reports  
 e-Resources  
 Upcoming Training Programme

**Contact Us**  
 CAFT in Home Science  
 Acharya NG Ranga Agricultural University, Rajendranagar  
 Hyderabad, Andhra Pradesh, 500030  
 9849047906, 040-23244058  
 040-23230781, mahalakshmi.v.reddy@gmail.com

Director of CAFT  
 Dr. Mahalakshmi V. Reddy  
 Mobile No: 9849047906  
 Phone No: 040-23244058  
 Fax: 040-23230781  
 mahalakshmi.v.reddy@gmail.com

## FROM ICAR: CB.ICAR.GOV.IN /CAFT CONTACT TO GET CAFT HOME SCIENCE TRAINING INFORMATIONS

CAPACITY BUILDING PROGRAM  
 by  
 Agricultural Education Division, ICAR

Home User Profile Participate in Training As Course Director Reports Feedback User Manual Log Out

Welcome to "Capacity Building Program by Education Division, ICAR (CBP)"

Propose New Training Participate in Training

Your training proposal has been approved by ADG HRD Education

**Training Title** : New Dimensions in Food Quality Analysis towards achieving comprehensive Food Safety  
**Training Type** : CAFT  
**CAFT Director** : Dr. Mahalakshmi V. Reddy  
**Course Coordinator** : Dr. Manorama Kanuri  
 Dr. Anurag Chaturvedi  
 Dr. M. Sreedhar  
**Institute Name** : College of Home Science (NA), Hyderabad, Telangana

- ✓ Edit Training Information
- ✓ Add/Update Time Table
- ✓ Submit Proposal to ADG HRD Education
- ✓ Approval by ADG HRD Education
- ✓ Update Training Schedule/E-Books
- Upload Training Brochure
- Approve Participant and Show List
- View Format of Evaluation Performa
- Allow trainees to fill feedback

## CBP LOGIN AS A COURSE DIRECTOR

The course director has the following duties under CBP:

- Edit training information
- Add / Upload the time table
- Submit the proposal to ADG HRD Education
- Approval By ADG HRD Education
- Upload Training schedule
- Upload Training Boucher
- Approved Participants list
- View trainees to fill feedback
- Trainees' feedback Report
- Block trainees to fill feedback
- Evaluation report
- Upload training program report
- Audit Utilization certificate Submission

The screenshot shows the CBP portal interface. At the top, there is a navigation menu with options: Home, User Profile, Participate in Training, As Course Director, My Trainings, User Manual, and Log Out. The user is logged in as Mrs. M. Sowmya. The main content area is titled "User training profile" and contains a table for training participation as a participant.

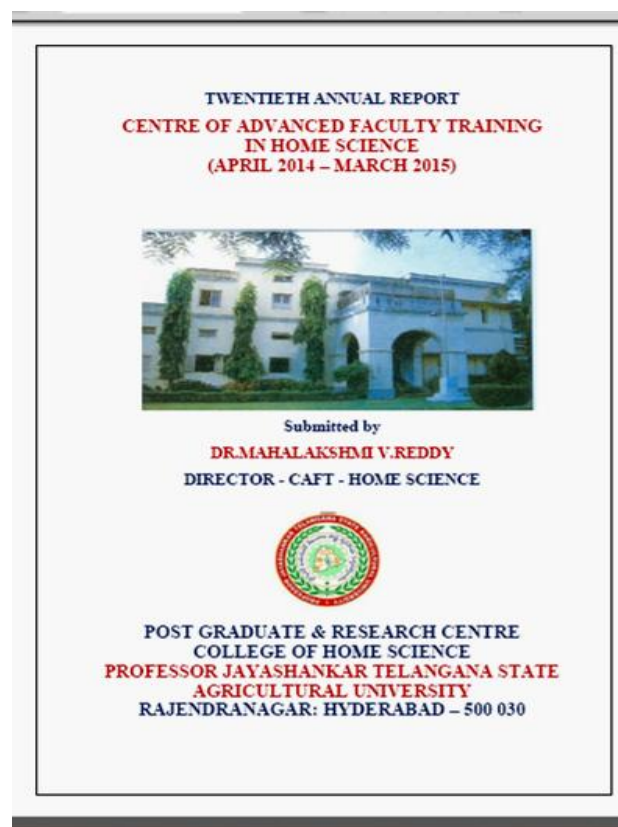
As Participant					
Year	Training Type	Training Title	Date	Status	Evaluation Performa
2015	CAFT	<a href="#">New Dimensions in Food Quality: Analysis towards achieving comprehensive Food Safety</a>	03/09/2015 to 23/09/2015	Approved	Fill Form

Below the table, there is a section for "As Coordinator" with the message: "No Information is available !!!".

### CBP LOGIN AS A TRAINEE

Interested Participants can create the user id and password and then login on the CBP vortal to create their profile by giving professional and personal information. The vortal can also used for giving the feedback about the training.

## CAFT TRAINING REPORTS & ANNUAL REPORTS



**CAFT Training report** is the evidential document submitted to ICAR New Delhi after the complete of the training programme. Usually it will be one month from the time of training. It comprises of the complete information about the event, CAFT activities, staff activities under Teaching, Research and Extension and the News letter release.

**The CAFT Annual report** is the evidential document with the AUC certificate submitted ICAR New Delhi both in the form of Hard and soft copy, at the end of month March after the completion of each financial year. It comprises of complete information about the financial report, CAFT activities during that year.

**BOOKS PURCHASED UNDER CENTRE OF ADVANCED STUDIES**

<b>Sl. No</b>	<b>Description</b>
1	Food Polysaccharides And Their Applications - Stephen
2	Food Packing Technology Handbook - Niir
3	Emerging Technologies For Food Processing - Sun
4	Modern Technology Of Food Processing & Agro Based-Niir
5	Sensory Science : Printing & Application In Food Evaluation- Joshi
6	Extrudes In Food Applications- Riaz
7	Handbook Of Food Processing Technology Vol-1 Bhatia
8	Handbook Of Food Processing Technology Vol-2 - Bhatia
9	Food Safety Quality Assurance & Global Trade - Singh
10	Introduction To Food & Agribusiness Management
11	Quality Assurance For The Food Industry: A Prac. App - Vasconcellos
1	Introduction To Chemical Analysis Of Foods
2	Food Analysis : Theory And Practice
3	Hb Of Analysis & Quality Control For Fruits & Vegetables
4	Under Graduate Instrumental Analysis
5	Technology Of Food Preservatives 4/Ed
6	Food Processing Technology: Principles & Practices
7	Introductory Practical Biochemistry
8	Encyclopedia Of Applied Nutrition & Health
9	Food & Nutrition Education
10	Nutrition Science
11	Food & Health
12	Nutrition Eating Or Good Health
13	Child Nutrition
14	Laboratory Manual Of Dairy Analysis
15	Food Analysis
16	Fundamentals Of Food Processing Engineering
17	Food Microbiology And Food Processing
18	Food Science & Technology
19	Mechanism And Theory In Food Chemistry
20	The Vitamins Fundamentals Aspects In Nutrition 3/ Ed
21	Principles Of Food Chemistry - Pussa
22	Hand Book Of Vitamins 4/ Ed - Rucker
23	Food Protein & Their Applications - Domodaran
24	Nutrition In Urban Public Health
	Books purchased under CAS were retaining in PGRC Department Library



	<b>BOOKS PURCHASED UNDER CAFT- Home Science</b>
1	Assessment In Early Child Hood Education -Sixth Edition
2	Children's Play
3	Pre School Children With Special Needs- Second Edition
4	The Development Of Children - Seventh Edition
5	Observation And Participation In Early Childhood settings- Second Edition
6	Applied Human Resource Management
7	Human Resource Management Theory And Practice
8	New Trends In Human Resource Management
9	Human Resource Management A Critical Approach
10	Assessment In Early Child Hood Education -Sixth Edition
11	Children's Play
12	Pre School Children With Special Needs- Second Edition
13	The Development Of Children - Seventh Edition
14	Observation And Participation In Early Childhood Settings - Second Edition
15	Applied Human Resource Management
16	Human Resource Management Theory And Practice
17	New Trends In Human Resource Management
18	Human Resource Management A Critical Approach
19	Design Management
20	Functional Foods And Nutrition
21	Food Chemistry And Nutrition
22	Recent Trends In Food Processing The Global Scenario
23	Food Processing And Preservation- Part 1 And Part 2
24	Milk And Milk Products Technologies
25	A Hand Book For Food TechNet's
26	Technical Writing
27	Business Communication
28	Web Technology
29	Extension Communication And Management
30	Practical Journalism- How To Write News
31	Education And Communication For Development - Second Edition
32	Business Communication The Basics
33	Encyclopedia Of Editing And Reporting - Volume 1-4
34	Advanced Methods Of Teaching
35	Hand Book Of Mass Communication

36	Educational Technology
37	Fundamentals Of Extension Education And Management In Extension
38	Mass Media And Journalism
39	Text Book Of Mass Communication And Media
40	Beginner's Guide To Journalism And Mass Communication
41	Ergonomics For Children
42	Stress Management
43	Building Systems For Interior Designers – Second Edition
44	A Comprehensive Guide For Selecting Interior Finishes
45	IGBC Green Homes
46	Building Drawing With An Integrated Approach To Built Environment –
47	Product Design And Development -
48	Human Factors and Ergonomics in Consumer Product Design, Uses, Applications
49	Human Factors and Ergonomics in Consumer Product Design, Uses, Applications
50	Place Advantage Applied Psychology For Interior Architecture
51	Housing And Space Management
52	Creativity - Ceiling Design
53	Fundamentals Of Lighting – Second Edition
54	Consumer Rights And Awareness
55	Text Book Of Hotel Housekeeping Management And Operations
56	Event Planning And Management
57	Time Management For Event Planners
58	Green House Technology And Management – Second Edition
59	Essentials Of Ergonomics
60	Event Planning Ethics And Etiquette
61	A Text Book Of Interior Decoration
62	Event Management
63	Creative Research
64	Educational Research Competences For Analysis And Applications -10 <sup>th</sup> Edition
65	Multivariate Data Analysis –Seventh Edition
66	Advanced Educational Statistics
67	Qualitative Research Practice
68	Research Design -Third Edition
69	Excel Statistics – 2 <sup>nd</sup> Edition
70	Research Methodology And Quantitative Methods
71	Text Book Of Quantitative Chemical Analysis 6 <sup>th</sup> Edition
72	Statistics For Agricultural Sciences 2 <sup>nd</sup> Edition
73	Qualitative Research A Guide To Design And Implementation
74	Scale Development Theory And Applications – 3 <sup>rd</sup> Edition

75	Stress Relief Through Holistic And Alternative Therapies
76	Indian Patent System
77	Flowers For Trade
78	Scientific Writing A Reader's And Writer's Guide
79	Academic Writing A Guide For Management Student And Researchers
80	How To Publish Your PhD
81	An Auto Biography Or The Story Of My Experiments With Truth
82	Child and adolescent development an integrated approach
83	Introduction to computer
84	Textbook on Rural Development Entrepreneurship and Communication Skills
85	Bakery science and cereal technology (HB)
86	Spices and condiments origin history and applications
87	Tropical fruit processing
88	Emerging technologies for food processing
89	Innovations in food processing
90	Natural antioxidants and phyto chemicals in plant foods
91	Principles of food science & human nutrition(Teaching manual)
92	A handbook on food packaging
93	Mycotoxins in fruits and vegetables
94	Non Conventional Textiles
95	Chemical Principles of Textile Conservation
96	Unfolding Contemporary Indian Textiles
97	Textile Motifs of India
98	Basics Architecture Representational Techniques
99	The Guide to Period Styles for Interiors
100	Home Textiles (HB)
101	Basics Fashion Design A Practical Guide to Sustain
102	Synthesis and Fabrication of Nanomaterials
103	Advanced Nanomaterials Synthesis and Applications
104	Basics Fashion Design Textiles and Fashion
105	Clothing & Textiles: A Practical Aspect

Books purchased under CAFT - H.Sc are handed over to the college of Home Science library

# APPENDIX

1. *Appendix A: CAFT Home Science Budget for the year 2015-16*
2. *Appendix B: University Memorandum*
3. *Appendix C: Information regarding the CAFT posts*
4. *Appendix D ANGRAU proceedings for CAS*
5. *Appendix E ICAR guidelines to CAFT Directors*



## APPENDIX A

### CAFT HOME SCIENCE BUDGET GRANT FOR THE YEAR 2015-16



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

o/c Pl. issue

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

F. No.Ag. Edn./1/16/2015 / CAFT/ HRD  
Dated: 05 Aug. , 2015

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

**Sub: Centre of Advanced Faculty Training in Home Science- regarding the release of budget grant for the year 2015-16 from Plan Budget.**

Sir,

It is to convey the sanction of the Council for the release of grant for Center of Advanced Faculty Training (CAFT) in **Home Science**- Prof. Jayashakar Telangana State Agricultural University, Rajendranagar, Hyderabad, for the financial year **2015-16** , as per the details given below:

S. No.	Budget Head	Amount (Rs.)
1.	Trainings on "New Dimensions in Food Quality Analysis towards achieving comprehensive Food Safety," from Aug.19 <sup>th</sup> to -Sep.8th, 2015.	3,75,000/-
2.	TA & DA	30,000/-
3.	Books	35,000/-
4.	Recurring Contingencies	2,40,000/-
5.	Staff Salary(Partial support towards pay and allowances).	2,00,000/-
6.	Works (Minor repairs/renovation)	-
	<b>Total Amount sanctioned for the year 2015-16</b>	<b>8,80,000/-</b>
	Less Unspent Balance as on 31.03.2015	(-)95,176/-
	<b>Net Amount to be released for the year 2015-16</b>	<b>7,84,824/-</b>

The training programs as proposed by you may please be conducted. Please note that the following would be required at the time of release of the budget grant for the next financial year 2016-17.

1. Audit Utilization Certificate (AUC) for the financial year **2015-16** .
2. Adjustment of the unspent amount from the budget grant **2015-16** .
3. Progress Report for the year **2015-16** .

This issue with the concurrence of Director Finance, vide Dy.No.93/Dir.(F)dated 10.7.15.

Yours faithfully,

(M.B.Chetti)

Copy to:

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

(M.B.Chetti)

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

## APPENDIX B

### UNIVERSITY MEMORANDUM



CENTRE OF ADVANCED STUDIES IN FOODS AND NUTR  
POST GRADUATE & RESEARCH CENTRE  
COLLEGE OF HOME SCIENCE  
ACHARYA N.G. RANGA AGRICULTURAL UNIVERERE  
RAJENDRANAGAR, HYDERABAD-500030 A. P. INDIA

Prof. (Mrs.) Vijaya Khader  
DIRECTOR

Tr. No. CAS/...../2000

To

Dr S.L.Mehta,  
Dy. Director General (Edn.),  
I. C. A. R.,  
Krishi Anusandhan Bhavan,  
PLSA,  
NEW DELHI - 110 012

Lt.No.CAS/Budget/99-2000 dt 30-9-99

Dear Sir,

Sub- CAS in Foods & Nutrition - Additional budget for 1999-2000  
towards salaries for staff - Req

Ref- 1. This office Lt No CAS/Budget/99-2000, dt 23-3-99  
2. F.No.1(13)/95/CAS/LNDP, 7-5-99 of the ICAR.  
3. F.No.1(13)/95/CAS/HRD II, dt 17-9-99 of the ICAR.

At the outset I thank you very much for providing budget towards salary staff (2 posts) during the IX Five Year plan period, and for sanctioning a sum of Rs.1.51 towards salaries during the financial year 1999-2000, vide ref. 3<sup>rd</sup> cited. Thereby request ICAR to continue two posts namely viz., (1) U.D. Steno and (2) Projector Operator respect of the 3<sup>rd</sup> post i.e., Attendar, the University has been requested to continue a Non-plan, and the University is kind enough to continue the post of Attendar under non-p

In the reference 1<sup>st</sup> cited, this Centre had made a request to release the budget for the financial year 1999-2000 and the ICAR was pleased to release funds to the extent Rs.3,17,000- vide ref. 2<sup>nd</sup> cited.

In this connection, I request the D.D.G. (Edn.), to release the full budget for the year 1999-2000 as detailed below:

APPENDIX C

// 2 //

The following posts have been provided by the ICAR in the project.

- 1) Steno-tam-Typist (G, 1200-2040) . . . . . 1
- 2) A.M.L. Asst. Oper-operator (G, 900-1300) . . . . . 1
- 3) Attender ( G, 750-940 ) . . . . . 1

Sanction is therefore accorded to implement the Centre of Advanced Studies at Postgraduate & Research Centre, R.Nago for a period of 5 years with a total grant of Rs. 41.25 lakhs fully financed by ICAR with immediate effect.

The Professor & Head of the Dept. of Foods & Nutrition will act as Director of Centre of Advanced Studies and she will operate the Budget of the CAS. The financial break-up statement is enclosed.

The above expenditure shall be debited to the following head of account :

- \*1200 - ICAR Plan - Education
- 3230 - Centre of Advanced Studies in State Agricultural Universities at P.O. & I.C. (Home Science) at Rajendranagar\*

The orders are issued with the concurrence of the Comptroller vide U.O. No. 127 /Grants.11/95, dated 22-9-95.

V. Gopalakrishna  
Registrar

- ✓ To  
The Professor & Head of the Dept. of Foods & Nutrition,  
Postgraduate & Research Centre, R.Nago
- cc to Principal, College of Home Science, Hyderabad.
  - cc to Dean of P.O. Studies, for necessary action.
  - cc to Asst. Comptroller (Grants)/ Budget.
  - cc to Asst. Comptroller (College) College of Agric., R.Nago.
  - cc to Asst. Registrar (MCR), for necessary action.
  - cc to Compilation Section/
  - cc to Audit Officer (I) & Asst. Officer, A.P.D., R.Nago.
  - cc to Asst. Director General (MCR), Indian Council of Agricultural Research, Krishi Gyan Sansthan, New Delhi-110 012.

// 2 // *[Signature]*



## APPENDIX D

*Ref. No. 15/95*

Andhra Pradesh Agricultural University  
Admin. Office - Rajendranagar, Hyderabad, 50

Proceeding No. 3373/H.Sc./21/94

Dated: 22-9-1995

Sub: ICAR - Centre of Advanced Studies at Postgraduate & Research Centre, Rajendranagar - orders - Issued.

Ref: Lr.No.1-2/93(CAS)/UNDP, dated 11-11-1994 of the Asst. Director General (UNDP), ICAR, New Delhi-12.

In the letter cited, the ICAR has communicated sanction orders for establishment of Centre of Advanced Studies in the Dept. of Food & Nutrition in the faculty of Home Science at Postgraduate & Research Centre, R'Nagar at total cost of Rs.41.25 lakhs to be borne fully by ICAR during the plan period. The duration of the project is five years on the following terms and conditions:

- i) The Head of the Deptt. will function as Prof. cum Director of CAS, appointed on merits, in the scale of pay not less than Rs.4500-7300.
- ii) The host institution will provide infrastructural facilities and other ancillary support, required for the effective functioning of the project and permit the teachers/scientists of the CAS to share the facilities required for their work available at the host institution.
- iii) The host institution to take expeditious action to recruit staff and provide the agreed facilities and absorb the supporting and non-technical staff appointed under the project, on closure of the project.
- iv) To give Prof. cum Director full freedom and power to operate the allotted budget of the Department/CAS and sanction expenditure, effect procurement. The Prof. cum Director has to work under the overall administrative control of the host institution.
- v) The equipments, stores and other items of capital nature acquired for the project out of the grants given by the Council shall be maintained in good condition and proper record for all such equipments will be maintained. These will be the property of the Council until transferred to the University.
- vi) The University will take over the financial provision made in this project after a period of five years and will include the allocations for CAS in their budget plan subsequently.
- vii) ICAR grant will be used strictly on items for which it has been sanctioned and Audit Utilization Certificates (AUCs) will be submitted by the University as per ICAR norms.
- viii) The host institution will provide adequate funds to match operating costs and contingencies.
- ix) P.G. admission in the Department/CAS will be done on all India basis and the University will reserve 30% seats for candidates from outside the sponsoring University.
- x) CAS will undertake training of scientists/faculty members of other universities/ICAR Institutes and also conduct Summer Institutes regularly when sanctioned.



## *APPENDIX E*

### *ICAR GUIDELINES TO CAFT DIRECTORS*

The scheme for Establishment of Centers of Advanced Faculty Training (CAFT) under ICAR envisaged imparting advanced training to the scientists and academic staff within the National Agricultural Research and Education System in the country to upgrade their skills in frontier areas of science and technology relevant to their discipline. In order to assess how far the objectives have been achieved, an interactive workshop of the Directors of all the CAFT Centers was organized during July 20-21, 2011 at CAFT in Pathology, IARI, New Delhi by Dr. Kusumkar Sharma, ADG -HRD, ICAR. The aim of the workshop was to:

- review the progress of each Centre during 2010-11 and plan of work for 2011-12
- identify the areas wherein capacity build up is required to address changing needs of the discipline in the XII plan
- put forward innovative ways to improve trainings
- discuss about the requirement of training of trainers

This was attended by Directors of CAFT of all the 31 centers of ICAR from different disciplines of Agriculture (12), Horticulture (5), Veterinary (10), fisheries (1), statistics (1), Economics (1), Home Science (1). Each center was allotted 10 -12 minutes for presentation of their XI Plan Status report.

With regard to CAFT - Home Science, the activities carried out by the faculty were presented and a brief report of the center according to given guidelines. The activities taken up by CAFT - Home Science was well appreciated for innovative and dedicated work of faculty members. However the center was directed to improve the number of participants for the training and focus on trainings that will attract participants from multiple disciplines of Home Science on topics such as ergonomics, health and safety, indigenous technologies, drudgery of farm women. The major concern of ICAR was on decreasing strength of students in UG and PG program, as nearly 85% of the seats remained vacant in the quota allotted for Home Science discipline in ICAR. The discussions led to the proposal to have a national level workshop to explore ways to improve current crisis by working on discipline nomenclature, intake policy etc.

The directions given by ICAR for taking up future activities of CAFT centers are as follows:

- 1) As the CAFT is the centre for Capacity building of Faculty members in Teaching, trainings in CAFT should be the focus in advanced areas of study of new/updated curriculum.

- 2) Topics for training should be demand driven with the participation of faculties of SAU's
- 3) Selection of participants for training should be as per the norms of ICAR without any deviation
- 4) Participants should be evaluated for assessing the level of knowledge before undergoing the course
- 5) Training should provide platform for interactive learning and it should include lectures, discussions, deliberations, demonstration, and practical exposure to laboratories to create broader awareness on the subject of training.
- 6) Trainees should be provided with reading materials, manual and PowerPoint presentations of guest speakers and other lectures in CD's
- 7) Post evaluation of the program from trainees and their superiors to explore the usefulness of training to improve knowledge and skill in emerging areas of new curriculum
- 8) Feedback on number of participants and their evaluation on training will be user as criteria for sanctioning second training in CAFT centers
- 9) CAFT centers should focus on bringing out new literature for sharing knowledge in the form of books, manuals, CD's, e-courseware etc for the use of faculty and students.
- 10) University should provide accommodation at free of cost as per the MOU
- 11) CAFT Director should have freedom to explore ways to improve activities of CAFT.
- 12) Funds should be used for the defined purpose and cannot be used/requested for purchase of any new equipment.
- 13) A referee nominated by ICAR will be the participant of the every training; hence one slot should be left vacant.
- 14) Each CAFT center should design a web site to display the activities of the center, to provide access to sharing of knowledge generated by CAFT and to receive queries from trainees. It is expected to link CAFT web site to respective University Web sites for wider access to CAFT center.

## CAFT - HOME SCIENCE TEAM - 2015-16



**Dr. Mahalakshmi V Reddy**  
Director CAFT Home Science



**Mrs. Bhavani M Paragi**  
Training Associate



**Mrs. Ch Sunitha**  
Steno cum Computer operator



**Mr. Laxman**  
Technical Assistant