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Sarojini Naidu Vanita Maha Vidyalaya

Department of Nutrition & Dietetics (M.Sc)

BRIEF HISTORY OF THE DEPARTMENT

- Nutrition and Dietetics (N&D) provides concepts related to Human Nutrition and helps to become an effective practitioner in the fields of dietetic practice.
- The course also gives an opportunity to develop advanced skills in research
- N&D course is assigned to impart advanced knowledge and skills that is life-oriented, career and community-oriented.

The Department of P.G. Nutrition and Dietetics consisting of 5 faculty members (1 HoD with 4 Assistant Professors) commenced in the year 2021 comprised strength of 36 students where more than 15 students are professionally placed into successful jobs. The batch of 2022-24 comprising of 37 students is currently pursuing their IVth Semester whereas 2024-26 batch with the strength of 37 students are currently pursuing their IInd Semester.

The curriculum is “choice based credit system” with 15 days of clinical / industry/ based internship in 3rd semester and dissertation work in 4th semester facilitating MSc degree.

The course can contribute the students to grow as

VISION

The Department of Nutrition and Dietetics (M.Sc.) renders

- ✚ **BEST TRAINING PRACTICES IN MOULDING STUDENTS TOWARDS OVERALL DEVELOPMENT OF HUMAN BEING IN DISEASE-FREE CONDITION THROUGH EFFECTIVE APPLICATION OF NUTRITION KNOWLEDGE.**

MISSION

- To have an awareness towards the fundamental knowledge of nutrition, nutrients and food components and its impact on human health.
- To understand the research-based interventions and their impact on diet patterns and food choices towards the health of individuals, families, and communities.
- To bring about a positive health change in community by encouraging students to take part in health service programs, inculcate the habit of social service in nutrition field.
- To encourage students towards research discoveries in nutrition field.

- to enhance nutrition knowledge at post graduate level through high quality teaching, training, and research mentorship and
- **To lay foundations towards services into professional, governmental, and local community organizations towards a healthy nation.**

Details of the course offered in M.Sc. Programme

- Nutrition and Dietetics provides concepts related to human nutrition and helps to become an effective learner and practitioner in the fields of Dietetic practice.
- This program is a practical oriented, professional discipline for the students to grow as nutritionists, Clinical Nutritionists, Research Associates in scientific bodies like CFTRI, NIN
- The program provides opportunity to learn skills in the field of research and implementation of research findings
- The program empowers advanced knowledge and skills oriented towards the wholesome development of an individual for the development of community
- Nutrition and Dietetics program has an effective application to grow as a person in Research and Development wing in industries and also as Nutritionist in hospitals sector.

NUMBER OF PROGRAMS AND SPECIALIZATIONS OFFERED

Programs Offered- M.Sc. Nutrition and Dietetics

Specializations Offered:

Semester I

Human Nutrition (C)

Nutritional biochemistry- I (C)

Human Physiology (C)

Principles of Dietetics (C)

Semester II

Principles of Foods (C)

Nutritional Biochemistry-II (C)

Research Methodology(C)

Diet in Disease(C)

Note: 15 days clinical/ Industrial Internship during Sem II & Sem III Break

Semester III

Community Nutrition (C)

Food Product Development and Packaging(C)

Maternal and Child Nutrition (E)

Nutrition in Fitness and Sports (E)

Semester IV

Advanced Nutrition (C)

Food Microbiology & Food Safety (C)

Food Service Management (E)

Project/ Dissertation/Thesis Work

C: Core Subject E: Elective Subject

INCEPTION OF THE DEPARTMENT, FACULTY, STUDENTS STRENGTH AND DEPARTMENT STATISTICS

Academic Year	Faculty (strength/ Name of the faculty)	Position	Number of Student admitted
2021-2022	2 Dr. Vasundhara Ayyagari Ms. D Rajini	Prof (Head) Asst.Prof	37
2022-2023	4 Dr. Vasundhara Ayyagari Ms. D.Rajini Ms. Ramsha Ayeman Ms. Sudhikshita	Prof (Head) Asst.Prof Asst.Prof Asst.Prof	40
2023-2024	5 Dr Vasundhara Ayyagari Ms.Ramsha Ayeman Ms. Mukti Gehni Ms.Mehraj Begum Ms. Pavani Gundamaina	Prof (Head) Asst.Prof Asst.Prof Asst.Prof Asst.Prof	39

Faculty Profile

Name of the faculty	Education Qualification	Years of Experience
Dr. Vasundhara Ayyagari	M.Sc., PhD (Nutrition)	27 years
Mrs. B. Rajini	M.Sc. (Biochemistry), B.Ed.	3 years
Ms. Ramsha Aymen	M.Sc. (Nutrition)	1 year 8 months
Ms. Sudhikshitha	M.Sc. (Nutrition)	11 months
Ms. Mukthi Vadduri	M.Sc. (Nutrition)	2 years
Ms. Meharaj Begum	M.Sc. (Nutrition)	8 months
Ms. Gundamaina Pavani	M.Sc. (Nutrition)	4 months

Dr.Vasundhara Ayyagari

Contact details:-

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Education

Degree and Date	Institute	Major and Specialization
Doctorate in Nutrition, 05-'10	Osmania University Hyderabad, AP, India	Nutrition
Master in Home Science, 92-'94	Sri Satya Sai Institute of Higher Learning, Ananthapur campus AP, India	Food science and Nutrition
Bachelor in Home Science, 88-'91	Acharya N.G.Ranga Agricultural University, Bapatla campus, AP, India	Foods and Nutrition,Extension Education,Human and FamilyResource Management,Human/child psychologyTextile Management

Projects / Thesis

Project Title (Doctorate)	“Effect of supplementation of Colocasia leaves on the blood glucose, serum lipids and lipoprotein levels of Type II diabetic patients”
Role	Research Scholar; Ph.D.

Project Title (Post Graduate)	“Physico - Chemical characteristics and acceptability of oils and oil blends used for frying ”
Role	Student; M.Sc.
Funding agency	Indian Council of Agricultural Research

Academic Experience Summary

**Academic: Currently Heading - Post Graduate Department of Nutrition & Dietetics,
From (29th November 2021 till date), Saroini Naidu Vanita MahaVidyalaya,
Nampally, Hyderabad**

Location	PG Department of Nutrition, Madina Degree and PG College for Women, Himayatnagar, Hyderabad
Period	July2013 – November25 th 2021
Role	Asst. Prof

Location	Department of Nutrition, Shadan Institute of P.G. Studies, Kairatabad, Hyderabad
Period	July2010 – July2013
Role	Asst.Prof
Location	Department of Nutrition, University College for Women, Koti, Hyderabad
Period	July 2004 - September 2008
Role	Lecturer
Location	Mother's College, Vidyanagar, Hyderabad
Period	March 2002 – May 2004
Role	Lecturer

Research

Project	“Strengthening the developmental aspects of children in deprived communities through ICDS ”
Location	Post Graduate and Research Centre, Acharya N.G. Ranga Agricultural University, Hyderabad, India
Period	October1994- June-1996
Role	Research Associate
Funding Agency	Indian Council for Agricultural Research
Project	“Effect of feeding Grain Amaranth and Red palm oil to hens on cholesterol level of eggs”
Location	Post Graduate and Research Centre, Acharya N.G. Ranga Agricultural University, Hyderabad, India
Period	June 1996 – December 1998
Role	Research Associate
Funding Agency	Indian Council for Agricultural Research
Project	“Home based low cost energy, protein rich preparations by using horse gram ”
Location	Post graduate and Research Centre, Acharya N.G.Ranga Agricultural University, Rajendranagar, Hyderabad, AP, India.
Period	November 1998 – April 1999.
Role	Research Associate

Funding Agency	ICAR (Indian Council for Agricultural Research)
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Papers published

Title	Journal / Book
Acceptability studies of products prepared with Colocasia leaves	Indian Journal of Nutrition and Dietetics
Hypoglycemic effect of Colocasia leaves in Type II Diabetic subjects	E-Book published with LAMBART publications with ISBN- 10 and 13
Effect of red palm oil and grain amaranth on egg production and hatchability	The Journal of Research
One of the Authors for the book published by Directorate of Distance Education, Sikkim Manipal University of Health, Medical and Technological Sciences.	Basics of Health and Nutrition
Sensory quality and calcium and iron contents of the products incorporated with a less familiar pseudo cereal- Buck wheat (<i>Fagopyrum esculentum</i> Moench)	The Indian Journal of Nutrition and Dietetics, Vol55(4), October- Decemer2018
Nutritional Status and Disease profile of elderly (>60yrs) living in the home for aged.	IJSR, volume 7, (7), July 2018
Assessment of nutritional status and its impact on the academic performance and psychological behaviour in school going children (10-12yrs)	IJSRVol 8,(5), May 2019
Study on milk adulteration, quality testing and awareness of science and non- science students on milk adulteration	Journal of Food safety and Hygiene ID No:194
Assessment of nutritional status of the patients undergoing Hemolysis	The Indian Journal of Nutrition and Dietetics Vol &, Issue 2 (2), 120-126, 2012

Papers presented (Oral & Poster)

Title	Location
Acceptability of products prepared with Colocasia leaves	4th International congress on Cardiovascular Diseases and 11th World congress on Clinical Nutrition held during 17 th - 19 th November 2006 at Hotel Renaissance, Powai, Mumbai
Estimation of folic acid content in the developed multigrain cookies	National conference of Indian Dietetic Association held during 29 th Nov- 1 st December at National Institute of Nutrition, Hyderabad.

Impact of breakfast on overall performance of school going children (8-12yrs)	47th National conference of NSI -2015 at NIN
Effect of dietary pattern on overall health of women	47th National conference of NSI -2015 at NIN
Evaluation of Nutrient retention in products developed using Drumstick fresh leaves and powder (Moringa oleifera) with different heat processing treatments. (ORAL)	51st Annual National Conference of NSI-7-9th Nov, 2019
Editor and One of the Authors for Text books of Applied Nutrition and Clinical Nutrition for UG Courses	Text Book Published By Telugu Academy is Under Editing Phase

Awards/ recipients/ Academic Achievements:-

- Recipient of Research and Development sponsored "Sadhana Award" for professional Excellency on the occasion of Dietetics Day on 10th January in 2022
- Awarded "Junior Research Fellowship" in 1991
- Guided more than 400 M.Sc students in the various Research Project works for the award of M.Sc. degree from 2009 till date
- Developed laboratory manuals for different subjects for M.Sc. (Nutrition and Dietetics) course.
- Board member in the panel constituted by various colleges affiliated to Osmania University
- Board member in the panel of examiners for PhD, PG and UG for Telangana, Shatavahana University.
- Moderator for TSPSC examinations held for the state level posts.
- Guest faculty to M.Sc Clinical Nutrition course at NIN affiliated to NTR health University.
- Guest speaker for Glendale Academy for class 12th and UG students to talk on Therapeutic Nutrition
- Guest speaker for CR foundation for oil age people, Gachibowli on 14th May 24
- Guest speaker for "Youth organization "on adolescent health on 25th May 24

Professional Membership

Professional Society	Member Since
AFST (Association of Food Scientists and Technologists)	2005

IDA (Indian Dietetic Association)	2005
NSI (Nutrition Society of India)	2005

Conferences / Seminars organized / attended

*Conducted One Day Workshop on the occasion of "World Diabetes Day" 14th November '22 . Intercollegiate competitions were held on this occasion.

*IDA Annual Conferences (more than 10) held at NIN and was the member in the registration committee and Rapporteur for different scientific sessions for Golden Jubilee Celebrations of IDA held at NIN Hyderabad and Pune.

* National seminars and monthly workshops conducted by IDA

*Institute of Genetics and Hospital for Genetic Diseases, Osmania University conducted International conference on "Impact of Diseases and Social Issues Affecting Women and Their Amelioration"

*Organized/ organizational skills in conducting many National and State level conferences seminars, workshops at the worked/working place.



Ms. Ramsha Aymen

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Date of Birth: 11th July 1999

EDUCATION:

Degree and Date	Institute	Major & Specialization	CGPA
Master in Nutrition & Dietetics	Osmania University College for Women	Nutrition and Dietetics	8.3%
Bachelor in Applied Nutrition	St. Francis College for women	Applied Nutrition Zoology Chemistry	8.3%

PROJECTS/THESIS:

Project Title (Post Graduate)	"Interstate study to assess the risk factors associated with Cataract Subtypes in Indian adults"
Role	Student; M.Sc.

Project Title (Bachelor's)	"Estimation of Naproxen Sodium in pharmaceutical dosage form by RP-HPLC Analytical Method"
Role	Student, B.Sc.

PAPERS PUBLISHED

Title	Journal
To evaluate Knowledge, Attitude and Practices in the elderly on the use of traditional Indian Prebiotics and Probiotics as an immune-booster during pandemic	International Journal of Novel Research and Development (IJNRD) published in volume-8, issue-9, ISSN: 2456-4184
Food Safety Knowledge, Attitude and Hygiene Practices among Food Handlers in different food service sectors in street food vendor and fast food vendors	International Journal of Research and Analytical Reviews (IJRAR) Volume-10, Issue-3, ISSN: 2349-5138

ACADEMIC EXPERIENCE SUMMARY:

Academic: Currently working as Assistant Professor- Post Graduate Department of Nutrition and Dietetics, from (26th October 2022 till date), Sarojini Naidu Vanita Maha Vidyalaya

INTERNSHIPS:

Location	Yashoda Hospital, Somajiguda, Hyderabad
Period	21 December 2021- 21 January 2022
Role	Nutritionist
Mode	Offline

Location	Nutrilicious Diet Clinic
Period	1 st July 2020- 31 st July 2020
Role	Nutritionist
Mode	Online

FELLOWSHIPS:

Fellowship Title	Hospital based Diabetes Management
Location	Apollo Hospital, Jubilee Hills, Hyderabad
Period	16 th March 2019

PAPERS PRESENTED (ORAL & POSTER);

Title	Location
“Interstate study to assess the impact of underweight and associated risk factors on cataract and its subtypes in Indian adults”	5 th International Conference on Food and Nutrition organized by Universal Society of Food and Nutrition (USFN) in Malaysia (virtual mode) held on 16 th & 17 th November 2022
“Evaluation of Knowledge, Attitude and Practices in the elderly on the use of traditional Indian Prebiotics and Probiotics as an immune-booster during pandemic”	National Conference on Impact of covid-19 pandemic on public life and future challenges at Auditorium, MAA ENT hospitals, Jubilee Hills, Hyderabad on 26 th & 27 th March 2022
“Development of Cost-effective Nutritious products using cauliflower leaves to ameliorate hidden hunger in India”	National Virtual conference on Sustainable development goals towards zero hunger and good health organized by M.O.P Vaishnav College for women , Chennai held on 25 th & 26 th March
“Impact of maternal education on Knowledge, Understanding and Attitude on the use of Prebiotics & Probiotics in Pregnancy & Child Health”	Virtual International conference on Advances and Challenges in maternal and infant nutrition organized by Nutrition Society of India, Chennai Chapter held on 4 th & 5 th March 2022
“Use of spices and herbs as Nutraceuticals during pandemic”	National seminar on Holistic Nutrition for Healthy Nation hosted by Bhavan’s Vivekananda College, Secunderabad held on 23 rd and 24 th September 2021

AWARDS/ACHIEVEMENTS:

- Won the prize for “Best Oral Presentation” as first author for the original research article on “Interstate study to assess the impact of underweight and associated risk factors on cataract and its subtypes in Indian adults” at 5th International Conference on Food and Nutrition organized by Universal Society of Food and Nutrition (USFN) in Malaysia (virtual mode) held on 16th & 17th November 2022
- Recipient of 1st prize e in the E-poster competition as first author for original research article on “Impact of maternal education on Knowledge, Understanding and Attitude on the use of Prebiotics & Probiotics in Pregnancy & Child Health” at Virtual International conference on Advances and Challenges in maternal and infant nutrition organized by Nutrition Society of India, Chennai Chapter held on 4th & 5th March 2022
- Crowned as 2nd Runner up at Miss Nutritionist contest organized by DIAITA in association with Indian Dietetics Association. (2022) at Hyatt Place hotel, Banjara Hills, Hyderabad. Held on 10th January 2022.
- Won 1st prize for the model of “L.S of Brain” in the Food Model Competition on the occasion of World Food Day at St. Ann’s College, Hyderabad on October 16th 2021.

CONFERENCES/SEMINARS/ WORKSHOPS ORGANISED:

- Hosted a Golden Jubilee Lecture series at Sarojini Naidu Vanita Maha Vidyalaya in collaboration with Association of Food Scientists and Technologists India (AFSTI), Hyderabad Chapter on 3rd February 2024 by the guest speaker Dr.K. Bhaskarachary on the topic “Food Fortification and Supplementation in Human Health”
- Organised a “Nutri Expo” on the occasion of Dietetics day on January 10th 2024 at PG Department of Nutrition, Sarojini Naidu Vanita Maha Vidyalaya.
- Organised a guest lecture on “Access to Diabetic care” by Dr. Raju Padiya, BoS Chairman (Nutrition), Osmania University in commemoration of World Diabetes Day at Sarojini Naidu Vanita Maha Vidyalaya.
- Organised an Outreach Program “Nutrition Awareness Campaign” at 4 government schools on 31st October 2023 in commemoration of National Nutrition Month and World Food day.
- Organised a Guest Lecture on “Food & Nutrition Security: Contribution from indigenous food systems” by Dr. R. Ananthan, Scientist ‘E’, National Institute of Nutrition on 13th October 2023 at Sarojini Naidu Vanita Maha Vidyalaya.
- Hosted a Virtual Seminar on “Intellectual Property Rights” by Dr. T. Pavan Kumar (Scientist, CSIR- Institute of Minerals and Materials Technology) on 24th January, 2023 at PG Department of Nutrition and Dietetics, Sarojini Naidu Vanita Maha Vidyalaya.
- Conducted 1-day workshop on the occasion of “World Diabetes Day” on 14th November,2022 at Sarojini Naidu Vanita Maha Vidyalaya, Nampally Hyderabad. Intercollegiate competitions were held on this occasion.
- Conducted 1-day workshop on the occasion of “World Diabetes Day” on 15th November,2021 at Osmania University College for Women, Koti, Hyderabad. Intercollegiate competitions were held on this occasion.

CONFERENCES/SEMINARS/WEBINARS ATTENDED:

- Attended a 5- day Lecture Series hosted for PG Staff on “Continuous and Comprehensive Evaluation and Research Methodologies” conducted between 23rd January 2024- 29th January 2024 at Sarojini Naidu Vanita Maha Vidyalaya.
- Attended a 5-day faculty development program on “Orientation for Teachers” conducted between 3rd January 2023-9th January 2023 at Sarojini Naidu Vanita Maha Vidyalaya.
- Attended 55th Annual National Conference of Nutrition Society of India on the theme “Nutricereals for one health” conducted on 25th and 26th November 2023 at ICMR-National Institute of Nutrition, Hyderabad.
- Attended a convention hosted by Association of Food Scientists and Technologists (India) Hyderabad chapter, Oil Technologists’ Association of India (Southern Zone) Hyderabad and CSIR- Central Food Technological Research Institute Resource Centre, Hyderabad on the occasion of World Food day on the theme “Water is Food & Water is Life: Leave no one behind” on 16th October 2023 at CSIR- Indian Institute of Chemical Technology, Hyderabad

- Attended a five-day faculty development programme on “Outcome Based Education” conducted between 5th December 2022 to 9th December 2022 at Sarojini Naidu Vanita Maha Vidyalaya.
- Attended a “Pure Earth Environment Conference-2022” hosted by Pure Earth Foundation.
- Attended International Conclave 2022- Sustainable Measures to Attain Equitable health care by Indian Dietetic Association, Coimbatore Chapter, Tamil Nadu.
- National webinar on “Nutraceuticals and Immunity Booster Foods for Combating Covid-19” hosted by S.D Agricultural University, Gujarat. (2021)
- Webinar on “Building a Fairer and Healthier world” organized by Nutrition Society of India (NSI).
- National webinar on “Healthy Longevity thro Geriatric Nutrition” held by St. Aloysius College, Mangalore.
- Webinar on “Nutritional Care amidst covid-19” organized by Kasturba Gandhi Degree college, Hyderabad.

WORKSHOPS AND TRAINING PROGRAMS:

- Attended a 1-day training workshop on “Continuous and Comprehensive Evaluation” conducted on 22nd December 2023 at Tagore Auditorium, Osmania University, Hyderabad.
- Attended an 8-day training workshop on “Online NEP Orientation and Sensitization Programme” conducted between 12th October 2023 to 21 October 2023 organized by UGC-Malaviya Mission Teacher Training Centre, Osmania, Hyderabad and obtained grade ‘A+’
- Attended a 2-day training workshop on “Evaluation Reforms and Implementation of Continuous and Comprehensive Evaluation” conducted on 5th and 6th October 2023 at Osmania University, Hyderabad.
- Attended a One-day workshop on IP Awareness and Training program hosted by National Intellectual Property Awareness Mission at Osmania University college for women on 21st March, 2022
- Participated in a 3 days Online workshop on “Nutrition & Inflammation, Drug & Nutrient interaction, Nutrition and Covid-19” organized by DIAITA and The Global Institute held on 9th – 11th April 2021.

Ms. Mukthi Gehini Vadduri

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QUALIFICATION

- MSC CLINICAL NUTRITION AND DIETETICS, Jahnvi PG College with 7.59 GPA in October 2022.
- DEGREE (BSC) Wesley Degree college for women with 8.9 GPA in March 2019.
- INTERMEDIATE (Bi.P.C.), Narayana Jr. College with 90% in March 2016.
- SSC, Spark concept school with 8.5 GPA in March 2014.

EXPERIENCE

- Lecturer in Jahnvi PG college from 2022 September – 2023 September.
- Currently working as Assistant Professor of PG Nutrition and Dietetics Department in Sarojini Naidu Vinita Maha Vidyalaya College since 2023 October.

LANGUAGES KNOWN: English, Telugu & Hindi.

THESIS

“Interdependence between socioeconomic status and dietary habits”

INTERNSHIP EXPERIENCE

6 months of clinical internship at Apollo under senior dietitians in 2019 after my Under Graduation and from KIMS hospital also I had clinical internship experience during my master's.

CO-CURRICULAR ACTIVITIES:

- A 2 day workshop on CCE was attended on 5th and 6th October, 2023.
- Organised Guest lecture on “Food Nutrition Security- Contribution from indigenous food systems” by Dr. Ananthan, Scientist E, NIN on 13th October, 2023.
- Attended National Education policy (NEP) orientation and sensitisation program from 12th – 21st October, 2023 by UGC.
- Attended World food day Celebrations organised by CFTRI at IICT auditorium on 16th October, 2023.
- Organised Nutrition Awareness Campaign for government schools on the occasion of NNN and world food day (November 2023).
- Co-ordinated 1-day workshop on the occasion of “World Diabetes Day” on 14th November,2022 at Sarojini Naidu Vanita Maha Vidyalaya, Nampally Hyderabad. Intercollegiate competitions were held on this occasion.
- Organised guest lecture on “Diabetes mellitus” by Dr. Raju Padiya, BOS OU on 23rd November, 2023.
- Attended one day workshop on CCE at PGRDC OU, Hyderabad on 22nd December, 2023.
- Attended FDP at Golden Jubilee Hall, SNVMV on 3rd to 9th January, 2024.
- Organised a “Nutri-expo” on the occasion of Dietetics day on 10th January, 2024.
- Attended guest lecture series organised by PG. Department of SNVMV on 23rd to 29th January, 2024.
- Attended guest lecture by Dr. Bhaskara Chary “Food Fortification and Supplementation on human health AFSTI- HYD chapter” (Feb 3, 2024).

Ms. Meharaj Begum



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Date of Birth: 11th August 2000

EDUCATION:

Degree	Institute	Major & Specialization	CGPA
Master in Nutrition & Dietetics	Sarojini Naidu Vanita Maha Vidyalaya.	Nutrition and Dietetics	8.18
Bachelor in Nutrition & Dietetics	University College for Women,Koti	Nutrition & Dietetics Botany ,Chemistry	9.41

PROJECTS/THESIS:

Project Title (Post Graduate)	“Impact of soft Drinks and carbonated Beverages on Health of 14-23 years old girls”
Role	Student; M.Sc.

ACADEMIC EXPERIENCE SUMMARY:

- **Academic:** Currently working as Assistant Professor- Post Graduate Department of Nutrition and Dietetics, from (04th October 2023 till date), Sarojini Naidu Vanita Maha Vidyalaya

INTERNSHIP:

Location	Yashoda Hospital, Malakpet , Hyderabad
Period	September 2022- October 2022
Role	Dietitian Intern
Mode	Offline

AWARDS/ACHIEVEMENTS:

- Won 2nd prize for poster “Nutrition in Pregnancy” on the Occasion of Nutrition week “Poshan Maah” Held at Yashoda hospital, Malakpet On 29th September 2022
- Recipient of 3rd prize in the Recipe competition on the Occasion of Nutrition week “Poshan Maah” Held at Yashoda hospital, Malakpet On 29th September 2022
- College Topper during intermediate 1st (2017) and 2nd year (2018)
- SSC Mandal topper 2016
- Won 1st prize in Prerana science talent test (2015-2016)

CONFERENCES/SEMINARS ORGANISED:

- Hosted a Golden Jubilee Lecture series at Sarojini Naidu Vanita Maha Vidyalaya in collaboration with Association of Food Scientists and Technologists India(AFSTI), Hyderabad Chapter on 3rd February 2024 by the guest speaker Dr.K. Bhaskarachary on the topic “Food Fortification and Supplementation in Human Health”
- Organised a “Nutri Expo” on the occasion of Dietetics day on 10th January 2024 at PG Department of Nutrition, Sarojini Naidu Vanita Maha Vidyalaya.
- Organised a guest lecture on “Access to Diabetic care” by Dr. Raju Padiya, BoS Chairman (Nutrition), Osmania University in commemoration of World Diabetes Day at Sarojini Naidu Vanita Maha Vidyalaya.
- Organised an Outreach Program “Nutrition Awareness Campaign” at 4 government schools on 31st October 2023 in commemoration of National Nutrition Month and World Food day.

- Organised a Guest Lecture on “Food & Nutrition Security: Contribution from indigenous food systems” by Dr. R. Ananthan, Scientist ‘E’, National Institute of Nutrition on 13th October 2023 at Sarojini Naidu Vanita Maha Vidyalaya.

CONFERENCES/SEMINARS/WEBINARS ATTENDED:

- Attended a Five day Lecture Series hosted for PG Staff on “Continuous and Comprehensive Evaluation and Research Methodologies” conducted between 23rd January 2024 - 29th January 2024 at Sarojini Naidu Vanita Maha Vidyalaya.
- Attended a Five day faculty development program on “Orientation for Teachers” conducted between 3rd January 2023-9th January 2023 at Sarojini Naidu Vanita Maha Vidyalaya.
- Attended a 1-day workshop on “Continuous and Comprehensive Evaluation” conducted on 22nd December 2023 at PGRDC, Osmania University, Hyderabad.
- International Webinar on “Hyperglycaemia and its Complications” organized by St. Ann’s College for Women in collaboration with Nestle India Pvt.Ltd.(14th November 2023).
- Attended a convention hosted by Association of Food Scientists and Technologists (India) Hyderabad chapter, Oil Technologists’ Association of India (Southern Zone) Hyderabad and CSIR- Central Food Technological Research Institute Resource Centre, Hyderabad on the occasion of World Food day on the theme “Water is Food & Water is Life: Leave no one behind” on 16th October 2023 at CSIR- Indian Institute of Chemical Technology, Hyderabad
- Attended an Eight day training workshop on “Online NEP Orientation and Sensitization Programme” conducted between 12th October 2023 to 21 October 2023 organized by UGC-Malaviya Mission Teacher Training Centre, Osmania, Hyderabad and obtained grade ‘A+’
- Attended a Two day training workshop on “Continuous and Comprehensive Evaluation” conducted on 5th and 6th October 2023 at Osmania University, Hyderabad.
- Virtual Seminar on “Intellectual Property Rights” by Dr. T. Pavan Kumar (Scientist, CSIR-Institute of Minerals and Materials Technology) on 24th January, 2023 at PG Department of Nutrition and Dietetics, Sarojini Naidu Vanita Maha Vidyalaya.

WORKSHOPS AND TRAINING PROGRAMS:

- Attended a One day training workshop on “Continuous and Comprehensive Evaluation” conducted on 22nd December 2023 at PGRDC, Osmania University, Hyderabad.
- Attended an Eight -day training workshop on “Online NEP Orientation and Sensitization Programme” conducted between 12th October 2023 to 21 October 2023 organized by UGC-Malaviya Mission Teacher Training Centre, Osmania, Hyderabad and obtained grade ‘A+’
- Attended a Two day training workshop on “Evaluation Reforms and Implementation of Continuous and Comprehensive Evaluation” conducted on 5th and 6th October 2023 at Osmania University, Hyderabad.

Ms. Pavani Gundamaina

Personal Details:**DOB:** 15/01/2001**Mail ID:** pavanig151@gmail.com**Mobile:** 9347534613**Address:** Old Bowenpally, Secunderabad**EDUCATION BACKGROUND:**

Degree	Institute	Year	Course	CGPA/ %
Masters in Nutrition and Dietetics	University College for Women, Koti	2023	Nutrition and Dietetics	7.67
Bachelor in Nutrition and Dietetics	Kasturba Gandhi Degree and PG college for women, Marredpally, Secunderabad	2021	Clinical Nutrition and Dietetics	9.10
Intermediate Education	Sri Gayatri Junior College, Kukatpally	2018	BiPC	9.58%
SSC	Sai Model high school, Old Bowenpally	2016	-	9.3

INTERNSHIPS:

- Dietician Intern at Yashoda hospital, Somajiguda (September 2022 – October 2022)
- Dietician Intern at Nutrilicious diet clinic, virtual internship program in clinical nutrition (October 2021 – November 2021)

THESIS:

- Effect of various types of Intermittent fasting on weight loss and body composition among adults (of age 18-40years) (2023)

EXPERIENCE:

- **Academic-** Joined as Assistant Professor, P.G Department of Nutrition and Dietetics, Sarojini Naidu Vanita Maha Vidyalaya on 1st February, 2024
- Worked as Dietician in Disease Management team in FITELO, for 3months (Nov 2023- Jan 2024)
- Home tutor for 2 years through Vidya Gyan Institute

ACADEMIC PARTICIPATION:

- One day workshop in kitchen chemistry by Royal Society of chemistry in association with Telangana Mahila Vishwavidyalaya (Mar, 2023)
- Poster presentation on “Millet- Ragi Recipes” in Millet mela conference conducted by Indian Millet Association in Telangana Mahila Viswavidyalaya, koti (Nov, 2022)
- Seminar conducted on future scope in the field of Nutrition and Dietetics by Healthjobs in Tagore Auditorium, Osmania University (July, 2022)
- Presented cooked Low-cost nutritious recipes at Osmania taksh-2022 in UCW campus, koti (Mar, 2022)
- Field visit to Akshaya Patra Foundation, as part in academics (March, 2022)
- Poster presentation competition on Product development in “Foods 2022 National virtual conference” at UCW, koti (2022)
- Miss Nutritionist Competition 2022 by “Sadhana awards” (Jan, 2022)
- Poster presentation on Endangered animal species in "Kasturba Vanavatika Bio-Awareness program " (Feb, 2021)
- Cultural event of “12th National Kungfu Championship opening ceremony”, Gachibowli (Jan, 2019)

- Swatch Bharath awareness program through NCC (2019)
- Unnat Bharath Abhiyan survey in Nagar Kurnool district through NCC (2019)
- PWD Volunteer for "Telangana Legislative Assembly Elections" (December, 2018)
- Mother Teresa birth anniversary closing ceremony by "Telangana Citizen Council (Aug, 2018)
- National cultural event representing Telangana dance form at national level hosted in Uttar Pradesh (Jan, 2018)
- "Digital India week celebration" by ISRO (July, 2015)

TRAININGS:

- Trained for corporate communication and business skills under Mr. Austin Stanley Ellis, from Diana training and consultancy services (2021)
- Trained National Cadet Corps (NCC) (2019-2021)

ACADEMIC ACTIVITIES ORGANISED:

- Hosted a Golden Jubilee Lecture Series at Sarojini Naidu Vanita Maha Vidyalaya in collaboration with Association of Food Scientists and Technologists India (ASFTI), Hyderabad Chapter by the guest speaker Dr. K. Bhaskarachary on the topic "Food Fortification and Supplementation in Human Health" (3rd February 2024)
- Conducted health camp in UCW campus, under Rotaract club and conducted nutritional assessment and counselling's to college students, teaching and non- teaching staff (July, 2022)

ACHIEVEMENTS:

Year	Student strength particulars		
	Admitted	Passed out	Discontinued
2021	37	32	5
2022	40	37	3
2023	39	36	3

- NCC- "B" and "C" certificate holder
- Won "Miss Fresher 2022" from Department of Nutrition and Dietetics, University College for Women (February, 2022)

STUDENTS STRENGTH PARTICULARS

5. PG DEPARTMENT OF NUTRITION

TIME TABLE FOR THE ACADEMIC YEAR 2021-2022

M.Sc. 1ST year – I Semester

PG DEPARTMENT OF NUTRITION

TIME TABLE FOR THE ACADEMIC YEAR 2021-2022

M.sc 1ST year – II Semester

DAY	10 - 11am	11 am - 12 pm	12 - 1 pm	1 – 1:30 pm	1:30 – 2:30 pm	2:30 – 3:30 pm	3:30 – 4:30 pm
Monday	RM	NB II	POF	B	POF / RM Practical		
Tuesday	RM	POF	NB II	R	RM / POF Practical		
Wednesday	RM	POF	DID	E	NB II / DID Practical		
DAY	10 - 11am	11 am - 12 pm	12 - 1 pm	1 – 1:30 pm	1:30 – 2:30 pm	2:30 – 3:30 pm	3:30 – 4:30 pm
Thursday	RM	NB II	POF	A	DID / NB Practical		
Monday	NB	HN	HP	B	HN / HP Practical		
Tuesday	POD/NB II	HP DID	HN	R	K	DID/ HN Practical	-
Wednesday	NB	HN	HP	E		POD / NB Practical	
Saturday	NB II	DID	POF			RM	
Thursday	POD	HP	POD	A		POD / NB Practical	
Friday	NB	HN	-	K	Seminar	Library	Music
Saturday	POD	NB	-		Library	Sports	-

PG Department of Nutrition

Time Table for Sem –I &II (2022-23)

DAY	SEMESTER	10-11AM	11-12PM	12-1PM		1.30-2.30PM	2.30-3.30P	3.30-4.30PM
Monday	Sem-I	NB	HN	POD	B	HN Pr (B-I) / HP Pr (B-II)		
	Sem-II	CN	FSM	FM		FSM Pr (B-I) /CN Pr (B-II)		
Tuesday	Sem-I	POD	HP	NB	R	HN Pr (B -II)/HP Pr (B-I)		
	Sem-II	FM	FHS	CN		FSM Pr(B-II) /CN Pr (B-I)		
Wednesday	Sem-I	NB	HN	HP	E	PoD Pr (B-I) / NB Pr (B-II)		
	Sem-II	FSH	CN	FSM		FM Pr (B-I) / FHS Pr (B-II)		
Thursday	Sem-I	POD	HP	HN	A	PoD Pr (B-II) / NB Pr (B-I)		
	Sem-II	FM	FHS	FSM		FM Pr (B-II) / FHS Pr (B-I)		
Friday	Sem-I	NB	POD	HP	K	HN	Seminars	
	Sem-II	CN	FHS	FM		FSM	Internship Case studies presentation	
Saturday	Sem-I	NB	PoD	HP		HN	Library work	
	Sem-II	CN	FHS	FSM		FM	Internship Case studies presentation	

PG Department of Nutrition

TIME TABLE FOR SEMESTERS II (Batch 2022-24) & IV (Batch 2021-23)

Day	Semester	10-11 Am	11-12 Pm	12 – 1 Pm	1-1:15 Pm	1:15-2:15 Pm	2:15-3:15 Pm	3:15-4:15 Pm
Monday	Sem-1	Hn [Mv]	Nb-I [Av]	Pod Pr (B- 1) [Mb]/ Hp Pr (B- 2) [Ra]	L U N C H B R E A K	Pod Pr (B- 1) [Mb]/ Hp Pr (B- 2) [Ra]		
	Sem- 3	Fpdp [Ra]	Nfs [Mb]	Cn Pr (B-2) [Av]/ Mcn Pr (B-1) [Mv]		Cn Pr (B-2) [Av]/ Mcn Pr (B-1) [Mv]		
Tuesday	Sem-1	Hn [Mv]	Nb-I [Av]	Pod Pr (B- 2) [Mb]/ Hp Pr (B- 1) [Ra]		Pod Pr (B- 2) [Mb]/ Hp Pr (B- 1) [Ra]		
	Sem- 3	Nfs [Mb]	Fpdp [Ra]	Cn Pr (B-1) [Av]/ Mcn Pr (B-2) [Mv]		Cn Pr (B-1) [Av]/ Mcn Pr (B-2) [Mv]		
Wednesday	Sem-1	Hp [Ra]	Pod [Mb]	Hn Pr (B-1)[Mv]/ Nb-I Pr (B-2) [Ra/Av]		Hn Pr (B-1)[Mv]/ Nb-I Pr (B-2) [Ra/Av]		
	Sem- 3	Mcn [Mv]	Cn [Av]	Fpdp Pr (B-1) [Ra]/ Nfs Pr (B- 2) [Mb]		Fpdp Pr (B-1) [Ra]/ Nfs Pr (B- 2) [Mb]		
Thursday	Sem-1	Pod [Mb]	Hp [Ra]	Hn Pr (B-2) [Mv]/ Nb-I Pr (B-1) [Ra/Av]		Hn Pr (B-2) [Mv]/ Nb-I Pr (B-1) [Ra/Av]		

	Sem- 3	Mcn [Mv]	Cn [Av]	Fpdp Pr (B-2) [Ra] / Nfs Pr (B-1) [F-2]	Fpdp Pr (B-2) [Ra] / Nfs Pr (B-1) [Mb]		
Friday	Sem-1	Hp [Ra]	Nb-I [Av]	Pod [Mb]	Hn [Mv]	Library Work	Sports
	Sem- 3	Nfs [Mb]	Mcn [Mv]	Fpdp [Ra]	Cn [Av]	Seminars	Library Work
Saturday	Sem-1	Hp [Ra]	Nb-I [Av]	Hn [Mv]	Pod [Mb]	Library Work	Sports
	Sem- 3	Cn [Av]	Nfs [Mb]	Fpdp [Ra]	Mcn [Mv]	Seminars	Sports

PG Department of Nutrition

TIME TABLE- I (2023-25) & III SEMESTERS (2022-24)

Day	Semester	10-11 Am	11-12 Pm	12 – 1 Pm	1-1:30 Pm	1:30-2:30 Pm	2:30-3:30 Pm	3:30-4:30 Pm
Monday	Sem-2	RM (AV)	NB II (RD)	POF (Pr) / DID (Pr)	B R E A K	POF Pr [RS] (B- 1) / DID Pr (B- 2) [RA]		
	Sem- 4	NFS [RS]	CNI [RA]	Seminars		Thesis Work (AV)		
Tuesday	Sem-2	NB II (RD)	RM (AV)	POF (Pr) / DID (Pr)		POF Pr [RS] (B- 2) / DID Pr (B- 1) [RA]		
	Sem- 4	CNI [RA]	NFS [RS]	PN (AV)		Thesis Work (AV)		
Wednesday	Sem-2	POF [RS]	DID [RA]	NB II (Pr)/ RM (Pr)		POF Pr [RS] (B- 1) / DID Pr (B- 2) [RA]		
	Sem- 4	CNI [RA]	AN [RS]	Thesis Work [RA]/ [RS]		Thesis Work [RA]/ [RS]		
Thursday	Sem-2	POF (RS)	DID [RA]	NB II (Pr)/ RM (Pr)		NB II Pr (RD) (B- 2) / RM Pr (B- 1) (AV)		
	Sem- 4	AN [RA]	PN [AV]	Thesis Work [RA]/ [RS]		Thesis Work [RA]/ [RS]		
Friday	Sem-2	RM [AV]	Seminars	NB II (Pr)/ RM (Pr)		Seminars		
	Sem- 4	AN [RS]	PN [AV]	CNI [RA]		NFS [RS]	Library Work	
Saturday	Sem-2	POF [RS]	Pra. Assig (NB II)	Pra. Assig(DID)	Pra. Assig (POF)	Pra. Assig (RM)		
	Sem- 4	AN [RA]	PN [AV]	NFS [RS]	Library Work			

PG DEPARTMENT OF NUTRITION

Semester I

WORK LOAD FOR 2021-22 NOV- FEB

Name of the faculty: Dr.Vasundhara

Paper	Theory/week (hr)	Practicals/week (hr)	Total /week (hr)
Human Nutrition - I	4	8	12
Principles of Diet - IV	4	8	12
Total work load	8	16	24

Name of the faculty: D.Rajini

Paper	Theory/week (hr)	Practicals /week (hr)	Total/week(hr)
Nutritional biochemistry II	4	8	12
Human Physiology - III	4	8	12
Total work load	8	16	24

Semester II

Work Load for Sem -II March-June

Faculty	Paper	Theory/week (hr)	Practicals/week (hr)	Total/week (hr)
D.Rajini	Nutritional Biochemistry--II	5	8	13
Aminah	Principles of Food	5	8	13
Afreen	Diet in Disease	5	8	13
Neha	Research Methodology	5	8	13

Sem I & III PG DEPARTMENT OF NUTRITION - WORK LOAD 2022-23 Aug- Jan

Semeter-I/Theory	Dr Vasundhara	Ms D.Rajini	Ms. Ramsha Aymen	Ms. Sudhikshita
PaperI;HN	-	-	5	-
PaperII;NB-I	-	5	-	-
PaperIII;HP	-	-	-	5
PaperIV;PoD	5	-	-	-
Practicals				
PaperI;HN	-	-	6	-
PaperII;NB	-	6	-	-
PaperIII;HP	-	-	-	6
PaperIV;PoD	6	-	-	-
Semeter-III Theory				
PaperI;CN	5	-	-	-
PaperII;FM	-	5	-	-
PaperIII;FSM	-	-	5	5

PaperIV;FHS	-	-	-	-
Practicals				
PaperI;CN	6	-	-	-
PaperII;FM	-	6	-	-
PaperIII;FSM	-	-	6	
PaperIV;FHS				6
Internship case study seminars	2	2	2	2
Total Work load	24	24	24	24

LANGUAGES SPOKEN BY THE STUDENTS

S.No	Year	No. of Students	Languages known by students
1	2021	37	Marathi-2, Gujarati-1, Arabic-1, Hindi-I, Telugu-16, Urdu- 18
2	2022	74	Hindi-I, Telugu- 18, Urdu- 18
3	2023	74	Telugu-18, Urdu- 17

DETAILS OF PROGRAMS ORGANISED BY DEPARTMENT

S.No	Date & Year	Activity / Occasions Celebrated	Guest Speaker/ Resource person	Class of Students attended
1	10 th Oct 2022	Workshop on Research Methodology	Dr A.V.Vasundhara	UG (Applied Nutrition)
2	14 th Nov 2022	World Diabetes Day (Workshop)	Dr Vijaya Sekhar Reddy Endocrinologist, Gandhi Hospital; & Dr G Naga Malleswari, Chief Dietitian Global Hospitals	Inter Collegiate Students (>150)
3.	21 st &23 rd Nov 2022	Outreach Program	Dr A.V.Vasundhara	Shankarji Memorial High School(8 th , 9 th & 10 th class students)
4	23 rd Jan 2023	IPR	Dr T.Pavan Kumar, CSIR, IMMT	PG Students (80 number)+ 4 PG Faculty
5	8 th June 2023	IPR	Ms. Ramsha Aymen	PG Students (37 number)

6	14 th June 2023	Women Entrepreneurs of India	Dr A.V.Vasundhara	PG Students (37 number)
7	13 th Oct 2023	Guest Lecture	Dr R.Ananthan, Scientist 'E', NIN	UG & PG (Nutrition) Faculty & Students (150)
8	17 th Oct 2023	CRPF (Yashaswini) Felicitation of 150 Women Bikers	-----	Skit Presentation by PG Final Year Students
9	31 st Oct 2023	Outreach Program	PG Faculty and Students	4 Govt Schools Covering > 500 Students aged 12-15 yrs
10	23 rd Nov 2023	Guest Lecture	Dr Raju Padiya , BoS (Nutrition) OU	UG & PG (Nutrition) Faculty & Students (150)
11	10 th Jan 2024	Nutri Expo on National Dietetics Day	PG Faculty and Students	Teaching, Non-Teaching Staff & Students Of SNVMV (>500)
12	23 rd - 29 th Jan 2024	Lecture Series	Dr G.Jayasree, Prof , Dept of Statistics,OU	PG Faculty & Students (>250)
13.	3 rd Feb 2024	PG Dept in collaboration With AFST, CFTRI (Hyderabad Chapter)	Dr K.Bhaskarachary, Ex Deputy Director NIN	UG & PG (Nutrition) Faculty & Students (150)
14.	31 ST July 2024	Food Sale Expo- Food Service Management practical exposure	PG Faculty and Students	Teaching, Non-Teaching Staff & Students Of SNVMV (>200)

DETAILS OF FDP'S/ WORKSHOPS/ PROGRAMS ATTENDED BY FACULTY

S.No	Date & Year	FDPs/ Workshop attended	Faculty Attended
1	5 th to 9 th Dec 2022	FDP on Outcome based education	Dr A.V.Vasundhara , Ramsha Aymen
2	6 th to 10 th Dec 2022	FDP on " Financial Planning & Mutual Funds"	Dr A.V.Vasundhara
3.	2022	Workshop on "Pure earth environment"	Dr A.V.Vasundhara, Ramsha Aymen
4	6 th Oct 2023	Orientation workshop on CCE at Tagore Auditorium, OU	Dr A.V.Vasundhara, Ramsha Aymen, Mukthi .V and Meharaj Begum
5	12 th -21 st Oct 2023	Workshop on NEP- online	PG Faculty (4 members)
6	25 th & 26 th Nov 2023	Workshop organised by Nutrition Society of India at NIN	Dr A.V.Vasundhara , Ramsha Aymen
7	3 rd to 9 th Jan 2024	Orientation for Teachers organised By Principal and Senior Faculty , SNVMV	Ramsha Aymen, Mukthi .V and Meharaj Begum

8	20 th July 2024	National Seminar on “Emerging Trends in Food Processing Technologies fro Food Security and Safety” by ASFTI at CSIR-IICT, Hyderabad	Dr A.V .Vasundhara, Ramsha Aymen, Mukthi .V, Meharaj Begum and G.Pavani
9	27 th July 2024	Orientation Program for Faculty of Life Sciences by Osmania Graduates’ Association at Golden Jubilee Hall, Exhibition Grounds	Dr A.V .Vasundhara, Ramsha Aymen, Mukthi .V, Meharaj Begum and G.Pavani

Details of Field trips organised by department

S.No	Date & Year	Place Visited	Group Attended
1	26 th Nov 2022	Akshaya Patra- A food Service Unit, Kandi Village, Sangareddy	PG Faculty and Students and Non-Teaching Staff
2	18 th April 2024	Green Park hotel , Begumpet for sem IV course Work	PG Faculty and Students and Non-Teaching Staff
3.	14 th June 2024	Modern Food Industries- Bakery Unit	PG Faculty and Students and Non-Teaching Staff

PROGRAM OUTCOMES AND PROGRAM SPECIFIC OUTCOMES

S.NO	Name of the PROGRAM	Programme out comes (PO’s)	Programme Specific Outcomes (PSO’s)
1.	M.Sc. Nutrition and Dietetics	<p>PO 1- - The course equips students with ability to manage a healthy society and country.. Acquire the knowledge and apply it in the health sectors and also in nutrition field for the overall development of the community</p> <p>PO2: Acquire global competence through comprehensive curricular and co-curricular programmes with practical skills and also to appraise the students to face modern day challenges in the fields of nutrition and dietetics</p>	<p>PSO 1- Developing a sensitive and sustainable approach towards the community with a view to serving people from different strata of socio economic groups in the field of nutrition and also contribute on a large scale for the upliftment of nutritional status of community</p> <p>PSO 2- Understanding the role and functioning of dieticians and nutritionists in different health organizations like hospitals, clinics, nursing homes, Non-Government Organizations work for orphanages, destitute homes, home for disabled, geriatric homes, in corporate sectors, food industries, research organizations as research scholar etc.</p>

	<p>PO3:- Apply critical thinking which improves cognitive skills and logical decision making in setting up of clinics</p> <p>PO4: Apply the skills for start-up programmes in establishing food processing and manufacturing units on small scale for an efficient and effective business processes and to develop innovative measures for competitive advantage</p> <p>PO5: Develops communication skills, interpersonal and soft skills which enables the students to interact in a more constructive and productive manner in health sectors and in the nutrition field on larger scale</p> <p>PO6: Enables to function as an effective academician/ dietician/ nutritionist/ research scholar to train and empower student / human community with the skills and knowledge acquired</p> <p>PO7: Encouragement of scientific mode of thinking and scientific method of enquiry in students.. Learn to plan therapeutic and personalized diet charts for clinics in health sector</p> <p>PO8: Develop ethical, moral and human values contribute to the well being of the society and also to develop attitude to become a life long learner.</p> <p>.</p>	<p>PSO 3- Imbibing knowledge, skills and holistic understanding of the subject to be able to enter teaching profession at school/ college/ university level after higher studies in related field</p> <p>PSO 4- Developing diet planning skills for healthy and diseased individuals in society for better health management and prevention of diseases.</p> <p>PSO 5- Sensitization and awareness about the hazards of poor hygiene and sanitation and its management.</p> <p>PSO 6- Inculcating an entrepreneur mindset to be able to have one's own established business in future.</p> <p>PSO 7- Developing a clear understanding of human body.</p> <p>PSO 8- Developing research skills in nutrition field through Dissertation/Project</p>
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COURSE OUTCOMES

SEMESTER 1		
S.NO	COURSE NAME & CODE	COURSE OUTCOMES
1.	<p>a. HUMAN NUTRITION (ND101 T, ND105 P)</p> <ul style="list-style-type: none"> • To understand the role of adequate nutrition in the stages of a human life cycle. • To address the requirements of a pregnant and lactating mother with respect to nutritional demands. • To know the nutritional requirement and the management of meals pertaining to the athletes. 	<ul style="list-style-type: none"> • To understand the students with the role of adequate nutrition in various stages of lifecycle. • Provides students through core modules with a knowledge and understanding of the science of human nutrition and to be able to use these critically in problem solving and data handling. • Relate the nutritional needs to physical growth, development and changes during ageing.

	<p>b. NUTRITIONAL BIOCHEMISTRY (ND 102 T, ND 106 P)</p> <ul style="list-style-type: none"> • To enable students to understand the role of nutrition in the body. • To know the classification, functions and metabolism of carbohydrates, amino acids, proteins and nucleic acids. • To acquaint the students with principles, techniques and application of different methods of food analysis. <p>c. HUMAN PHYSIOLOGY (ND 103 T, ND 107 P)</p> <ul style="list-style-type: none"> • To enable the students to understand the functions of various systems in the body. • To acquaint the students with abnormalities of endocrine system. • To acquaint the students with principles, techniques and application of different methods of analysis for various components in blood. <p>d. PRINCIPLES OF DIETETICS (ND 104 T, ND 108 P)</p> <ul style="list-style-type: none"> • To impart in depth knowledge regarding prevalence, aetiology, diagnosis, Diet and lifestyle management in different diseases. 	<ul style="list-style-type: none"> • Describe the guidelines and the principles in planning a balanced diet across life cycle. • To acquaint students with the structure, function and interaction of nutrients and the concept of energy to maintain optimal health and fitness of an individual. • To understand the students with the classification, functions and metabolism of carbohydrates, amino acids, proteins and nucleic acids. • To understand the chemical characteristics of different classes of nutrients with reference to their physical properties and to relate this to their functions in the body. • To explain the processes of digestion, absorption and metabolism of the macronutrients and micronutrients in the context of different meals. • To describe the structure and functions of various organs. • To acquaint the students with abnormalities of endocrine system. • To discuss the interplay of organ functions in regulations of body processes. • To apply the knowledge of anatomy and physiology in the management of health and disease.
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	<ul style="list-style-type: none"> To gain knowledge on methods of assessment of nutritional status among individuals and interaction of drugs and nutrients. To familiarize the students with newer concepts in dietary management of various disorders and diseases. 	<ul style="list-style-type: none"> Understand the aetiology, pathophysiological and metabolic anomalies of acute and chronic diseases or disorders. Acquire knowledge on the principles of diet therapy. Understand the nutritional assessment, planning, implementation, monitoring and follow-up in nutrition care process.
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SEMESTER 2

S.NO	COURSE NAME& CODE	COURSE OUTCOMES
2.	<p>a. PRINCIPLES OF FOOD (ND 201 T, ND 205 P)</p> <ul style="list-style-type: none"> To provide an understanding of composition of various food stuffs. To familiarize students with changes occurring in various food stuffs as a result of processing and cooking. To familiarize students with changes occurring in various food stuffs as a result of processing and cooking. 	<ul style="list-style-type: none"> To understand the chemistry of foods- composition of food, role of each component and their interaction. To understand the functional aspects of food components and to study their role in food and nutrition. To understand the pigments and flavours and their role in food industries. To understand the biological processes and systems as applicable to human nutrition. Students are able to understand the principles of

	<p>b. NUTRITIONAL BIOCHEMISTRY (ND 202 T, ND 206 P)</p> <ul style="list-style-type: none"> • To enable students to understand the role of nutrients in the body. • To know the classification, functions and metabolism of lipids, vitamins and minerals. • To familiarize the students with changes occurring in various food stuffs as a result of processing and cooking. <p>c. RESEARCH METHODOLOGY (ND 203 T, ND 207P)</p> <ul style="list-style-type: none"> • To enable the students to understand the importance of research design. • To impart in depth knowledge on collection, compilation and analysis of data. <p>d. DIET IN DISEASE (ND 204 T, ND 208 P)</p>	<p>biochemistry and also chemistry of major nutrients which includes lipids, Vitamins and minerals.</p> <ul style="list-style-type: none"> • Students are able to understand the classification, functions and metabolism of lipids and its implication in disease . • To understand the importance of fat soluble and water soluble vitamins and their role in maintaining body homeostasis along with their deficiencies. • To analyse the importance of fluid balance in a cell and the role of minerals in maintaining osmotic balance, to critically evaluate the causes of their deficiency and excess . • To discuss the established functions of macronutrients and to examine the clinical and biochemical effects of depletion. • Understanding of the basic framework of research process and developing an understanding of various research designs and techniques. • Understand the applications of statistical techniques for analysis and interpretation. • Have a versatility to work effectively in a broad range of analytic, scientific, government, financial, health, technical and other positions.
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	<ul style="list-style-type: none"> To impart in depth knowledge regarding prevalence, aetiology, diagnosis, diet and lifestyle management in acute and chronic diseases. To gain knowledge to recommend and provide appropriate nutritional care for prevention or treatment of various diseases. To familiarize the students with newer concepts in dietary management of various disorders and diseases. 	<ul style="list-style-type: none"> Understand the aetiology, pathophysiological and metabolic anomalies of acute and chronic disorders or diseases. Acquire knowledge on special therapeutic or health foods. Students able to understand the causes, symptoms and risk factors and dietary management of disease conditions like Diabetes mellitus, Cardiovascular diseases, cancer, gall bladder and pancreases, kidney and liver diseases.
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SEMESTER 3

S.NO	COURSE NAME & CODE	COURSE OUTCOMES
3.	<p>a. COMMUNITY NUTRITION (ND 301 T, ND 305 P)</p> <ul style="list-style-type: none"> To understand the causes/ determinants and consequences of nutritional problems in community. To familiarize students with various approaches to nutrition and health intervention programmes and policies. To give an insight into various low cost ingredients available in market and develop low cost nutritious recipes for venerable segments of the community. To develop teaching aids for teaching for nutrition and health education. 	<ul style="list-style-type: none"> To understand the concepts regarding assessment of nutritional status by using nutritional parameters. Understand the concept of nutritional security. Gain an insight into various approaches and strategies for combating malnutrition. Assess nutritional status using different techniques. Develop insight in planning, implementing, monitoring and evaluating nutrition programs. To understand the importance of nutrition education along with the hierarchy in health administration in implementing nutritional

	<p>b. FOOD MICROBIOLOGY (ND 302T, ND 306 P)</p> <ul style="list-style-type: none"> • To familiarize the students with basics of food microbiology. • To enable students to gain knowledge on preservation techniques and food contamination. • To familiarize students with the sterilization techniques. • To develop skills in formulating and standardizing of new recipes. <p>c. FOOD SERVICE MANAGEMENT (ELECTIVE)(ND 303 T, ND 307 P)</p> <ul style="list-style-type: none"> • To gain knowledge on requirements and management of various food service establishments. • To know the types of food cost involved and the methods to control them. 	<p>interventions in the community.</p> <ul style="list-style-type: none"> • To get knowledge on a different microorganisms, and get an insight to on the factors affecting microbial growth. • To get familiarised different methods of food preservation which is an important aspect in maintaining the shelf life of different foods. • To understand the microorganisms that causes contamination and spoilage in different food groups. Processes. • Students able to use appropriate laboratory techniques to enumerate, isolate, and identify microorganisms in foods. • To get acquainted with different types of fermentation and foods of importance which are available across the countries. • To gain knowledge about the objectives of different types of food service institutions and to understand the scientific principles, techniques of food service management. • To know the different aspects of food service establishments along with structural designing, installation and operation of specific equipments used in the food service management. • Acquire skills to establish a food service outlet in the management of food service by knowing the sensory qualities, types of markets and different menu plans.
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	<p>d. FOOD HYGIENE AND SANITATION (ELECTIVE) (ND 304T, ND 308P)</p> <ul style="list-style-type: none"> • To make students understand environmental sanitation and the link between environmental sanitation and health. • To make students understand the importance of personal hygiene and environmental sanitation. • To make students assess and practice controlling factors in the environment that can potentially affect public health. • Understand the principle of food hygiene and sanitation. 	<ul style="list-style-type: none"> • Gain knowledge in menu planning, preparation of recipes in large scale and serving and in food costing. • To get the knowledge on the intellectual property rights, patentship, finances, and cost controlling measures in the establishment of food service unit. • To get the knowledge on the basic principles and concepts during food handling process of Food hygiene operations. • To get awareness on different controlling measures in common house hold pests and rodents to maintain the safety of food. • To get the knowledge on the natural resources regarding their uses, purification and also to get acquainted with disposal of different bio-degradable and non-biodegradable wastes. • Choose appropriate cleaning and disinfection method in food preparation areas by using hygiene practices, cleaning materials, cleaning agents, waste management and pest control information. • To give an insight into definition and prevention of factors responsible for the pollution of the environment.
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SEMESTER 4		
S.NO	COURSE NAME& CODE	COURSE OUTCOMES
4.	<p>a. ADVANCED NUTRITION (ND 401 T)</p> <ul style="list-style-type: none"> To familiarize students with the recent advances in nutrition. To impart knowledge on bioavailability of nutrients. <p>b. PEDIATRIC NUTRITION(ND 402 T)</p> <ul style="list-style-type: none"> To understand the growth, development and nutritional requirements of children. To get an insight knowledge on inborn errors of metabolism and paediatric critical care. <p>c. NUTRACEUTICAL AND FUNCTIONAL FOODS (ELECTIVE) (ND 403 T)</p> <ul style="list-style-type: none"> To familiarize the students with the recent advances in nutraceuticals. To impart knowledge on the health benefits of nutraceuticals and functional foods. 	<ul style="list-style-type: none"> To enable students with basic techniques used in studies and research in nutritional sciences. Acquaint students with the methods of estimating nutrient requirements. Orient students towards planning of nutrition associated with immunity and gene expression. Impart systematic knowledge of basic and applied aspects of food processing and technology. Realise the importance of nutritional care and nourishment of children. Understand the specific needs of children and effects of various diseases on nutritional status and nutritional requirements. Health maintenance and preventive care for children, including age related issues in nutrition, safety, vaccination and risk factors, identification and modification. Gain knowledge about functional foods and nutraceuticals. Be knowledgeable of the chemical, physical and functional properties of bioactive food constituents that provide health benefits. The student will be able to recognize functional food products that are nutritionally logical,

	<p>d. DIET AND PSYCHOLOGY COUNSELLING SKILLS (ELECTIVE) (ND 404 T)</p> <ul style="list-style-type: none"> To familiarize students with diet counselling skills and acquaint them with basic principles of psychology. To apply counselling methods to patients with different diseases. <p style="text-align: center;">PRACTICALS</p> <p>HOSPITAL INTERNSHIP IN NUTRITION AND DIETETICS (ND 405 P)</p> <ul style="list-style-type: none"> Internship is a phase of training wherein a graduate is expected to conduct actual practice of diet management and health care and acquire skills under supervision of a Practicing dietician so that he/she may become capable of functioning independently. Manage Diet prescription independently for clinically common disease conditions encountered to higher level. Use of parenteral feeds and nasal /tube feedings Manage– Medical, Surgical, Obstetric, Neonatal and Paediatric specialties <p>INTERNSHIP- CASE STUDY PRESENTATION(ND 406 P)</p> <ul style="list-style-type: none"> To enable students to evaluate the patients’ medical records and interpret their medical history related to the conditions. Analyse the food habits and bring about the dietary changes. <p>PROJECT WORK- COLLECTION OF DATA(ND 407 P)</p> <p style="text-align: center;">&</p> <p>PROJECT WORK- REPORT WRITING A PRESENTATION OF PROJECT SEMINAR</p>	<p>technically feasible, and that also are in compliance with FDA regulatory guidelines.</p> <ul style="list-style-type: none"> To understand the principles and methods of counselling. To help individuals overcome their immediate problems and also to equip them to meet future problems. To promote body’s potential towards health, wellness and disease prevention. <ul style="list-style-type: none"> Deals with role of dietician in hospital, case based study of patient’s condition followed by counselling. Explains diet for various gastrointestinal disease condition, allergies and hospitalised patients, drug-nutrient interactions. Overview of diet in surgical conditions, burns, cancer, infection, fever and lifestyle diseases. To develop presentation skills in the students with regard to clinical cases and learn data handling techniques. Gain experience to plan and calculate the modified diet.
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	<p>(ND 408 P)</p> <ul style="list-style-type: none"> To continue the project work initiated and to submit dissertation with the fulfilment of the requirements. 	<ul style="list-style-type: none"> Gives general guidelines to students regarding collection, compilation and presentation of research work. Developing research skills in nutritional field through dissertation/ project.
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INFRASTRUCTURE DETAILS (LABS, EQUIPMENT ETC)

LAB 1-NUTRITIONAL BIOCHEMISTRY AND HUMAN PHYSIOLOGY

List of the equipment and their uses

S.No	Equipment Name	Use	Lab Type
1.	Laminar air flow	Provides a work area with aseptic/sterile conditions for microbiology practical.	Food Microbiology
2.	Incubator	Provide temperature controlled environment to support growth of microbiological cultures Incubator	Food Microbiology & Human Physiology
3.	Hot air oven	<ul style="list-style-type: none"> Used in Food Microbiology practical to sterilize glassware for a particular period of time under specific temperature Example: sterilizing Petri plates, beakers, test tubes etc. In Biochemical analysis used to remove moisture content in green leafy vegetables, pulses etc 	Food Microbiology
4.	Muffle Furnace	Used in Nutritional Biochemistry practical to heat materials to extremely high temperature to form ash which is further used to detect trace elements like iron	Food Microbiology
5.	Water bath	Used in Nutritional Biochemical analysis to incubate samples at a constant temperature over a period of time. It is preferred heat source for heating flammable chemicals instead of an open flame to prevent ignition	Food Microbiology & Human Physiology
6.	Digital Calorimeter	Used in Nutritional Biochemical analysis to measure the absorbance and transmittance of light as it moves through a	Food Microbiology & Human Physiology

		sample of liquid. (Quantitative Analysis)	
7.	Weighing Balance	Used to determine the weight or mass of an object. It is available in a wide range of size with multiple weighing capacities and is an essential tool in laboratories.	Food Microbiology & Human Physiology
8.	Microscope	This device is used for observing microorganism and their features, for tissue analysis, clinical specimen etc hence extensively used in Food microbiology and Human Physiology practicals.	Food Microbiology & Human Physiology
9.	Desk top centrifuge	Used In Nutritional biochemical analysis to separate or concentrate substances suspended in a liquid medium by density.	Food Microbiology
10.	Hot plates	Used to slowly and safely heat samples, reagents and chemicals without danger associated with open flame of Bunsen burner	Food Microbiology
11.	Haematocrit centrifuge	Used in Human Physiology practicals to determine the % by volume of erythrocytes in blood. Used to derive plasma for analysis of various biochemical parameters.	Human Physiology
12.	Microcentrifuge	Used in Human Physiology practical for spinning a variety of samples at high speed for example pelleting of nucleic acids or proteins from solution	Human Physiology
13.	Glucometer	It is a small , portable machine that's used to measure glucose levels in the blood. People with diabetes often use a blood glucometer to help them manage their condition. Used in Human physiology practical	Human Physiology
14.	Pulse oximeter	It uses light beam to estimate the oxygen saturation of blood and pulse rate. Used in Human Physiology practical.	Human Physiology
15.	Neubauer's Chamber	The hemacytometer (or haemocytometer) is a counting-chamber device originally designed and usually used for counting blood cells.	Human Physiology
16.	Sphygmomanometer	A sphygmomanometer is an instrument used to measure blood pressure which is also known as a blood pressure meter or blood pressure gauge or blood pressure monitor	Human Physiology

17.	Sahli's haemoglobinometer	Sahli's haemoglobinometer is used to determine haemoglobin content in blood samples	Human Physiology
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Lab 1- Nutritional Biochemistry and Human Physiology Practical

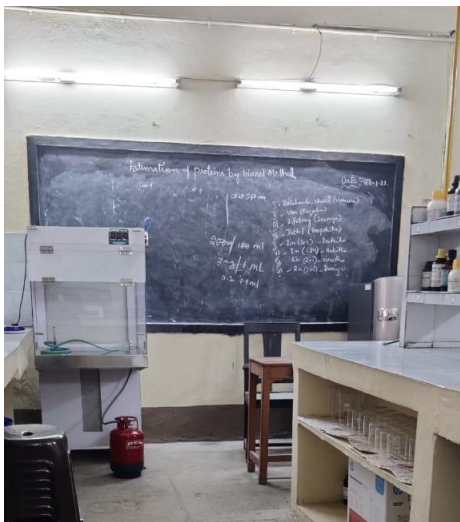


Lab Equipments

- 1. Hot Air Oven
- 2. Incubator
- 3. Micro Centrifuge
- 4. Water Bath
- 5. Laminar Air Flow



1. Hot Air Oven 2. Muffle Furnace 3. Desk Top Centrifuge 4. Haematocrit Centrifuge
5. Hot plate



Laminar Airflow



Glassware



Equipment no- 1,2,3,4: Light Microscopes

LAB II-FOODS LAB/DIETETICS LAB

List of the equipment

S. No	Item	Count
1	Chopping boards (Wooden +Fibre)	06 06
2	Cooker containers(aluminium)	02
3	Electric rice cooker	02
4	Idly cooker	02
5	Iron Kadai	04
6	Mixer jars	04
7	Nayasa plastic boxes	2sets
8	Oil can with spoon	02
9	Oil dispenser/ dropper	01
10	Pressure cooker (1L) Pressure cooker (3L)	12 06
11	Roti roller (small + big)	04 + 06
12	Rolling pin (small + big)	04 + 04
13	Seasoning box	02
14	Steaming container	02
15	Sieve	01
16	Tawa (iron) with handle	04
17	Tawa without handle	05
18	Tray	01
19	Wooden hand masher	01
20	Weighing machines	02
21	Water pot(steel)	01
22	Baking oven	01
23	Mixer grinder	01
24	Coffee strainer	02
S. No	Item	Count
25	Coaster (transparent+ pink)	12 + 12
26	Colanders (Old + new)	02 + 02
27	Fiber plates	06
28	Glass tumblers	06
29	Glasses (steel)	12
30	Graters (small + big)	04 + 04
31	Kadai (steel)	10
32	Knives (small + medium + big)	05 + 04 + 02
33	Katori's (steel)	50
34	Ladles+Jhara+Palta+Big spoon	16
35	Lighters (old + new)	06 + 04
36	Lemon squeezers (Old + new)	01 + 01
37	Measuring jars	01
38	Measuring cups	02
39	Measuring spoons	2 sets
40	Non-stick (ponganalu) kadai	02
41	Oval khamni (steel)	02
42	Peelers	16
43	Rice serving spoon(small+big)	05 + 01
44	Tadka pans	02
45	Tongs (old + new)	06 + 06
46	Thali plates	10
47	Table spoons	06
48	Tea spoons	10
49	Table mats	2 sets (6 *2 = 12)
50	Triply kadai with lids	10
51	Vessels with lids (small)	10

52	Vessels with lid (big)	10
53	Water ladle	01
54	Whiskers	04



P.G. LAB II – Foods Dietetics



Inner View of Foods/Dietetics Lab



Equipment and Ingredients stock in Foods Lab/ Dietetics La

DEPARTMENTAL BUDGET 2021-24

S No	Name of the room	Expenditure (Rs)							
		2021-22			2022-23			2023-24	
		R*	NR*	Equip	R*	NR*	Equip	R*	NR*
1	Staff Room	----	56,100		----	73,528		----	----
2.	M.Sc Previous year classroom (Room No: 8)								

		----	----		----	----		--	91,782.50
3.	M.Sc Final year classroom (Room No: 9)	----	----		----	----		--	81,339.50
4.	Foods Labs (PG lab II) (Room No 101)	10,000	92,509	68,179	15,000	2,54,176	43,268	20,000	-----
5.	Biochemistry(PG Lab - I)	15,976	57,110		7,584	9,450			
TOTAL		25,976	2,05,719	68,179	22,584	3,37,154	43,268	20,000	1,73,122

***R- Recurring; *NR-Non Recurring**

Bio- chemistry Lab (PG lab -I) Expenditure (Rs)

Year	Glass Ware	Equipment	Reagents(Chemicals)
2021-22	28,005	1,47,925	10,376
2022-23	31,184	1,00,182	23,717
2023-24	7,816	----	12,428
TOTAL	67,005	2,48,107	46,521

HIGHLIGHTS OF THE DEPARTMENT

Celebrating Nutrition Days:



PG Department of Nutrition conducted "One day work shop" on 14th November 2022 to mark World Diabetes Day-2022.



National Dietetics Day- 10TH January 2024, Nutri Expo- a Nutrition Education Program was conducted by PG Department of Nutrition and Dietetics

Field Trips:



M.Sc. 1st and 2nd year's students visit to Akshaya Patra Foundation on 26th November, 2022



Students of M.Sc. Nutrition and Dietetics (IInd year) at Green Park group of hotels on 18th April 2024

Outreach Programs:



Nutritional Assessment Survey was conducted for students studying in 10th, 9th, 8th classes from Shankarji Memorial School on 21st - 23rd Nov 2022



Nutrition Awareness Outreach Program on 31st October 2023 at 4 Government Schools in commemoration of World Food Day (16th October 2023) and National Nutrition Month (September 2023).

Extension Lectures:



Conducted a Guest Lecture by Dr. Raju Padiya , Dept. Of Biochemistry(OU), BoS Chairman (Nutrition), on 23rd November 2023 on topic "Access to Diabetes Care; Management of Diabetes and its awareness amongst Indians. "



Conducted a Guest Lecture on 13th October 2023. The Speaker for the day was Dr. R. Ananthan, Scientist 'E', Food Chemistry and Nutrition Analysis, National Institute of Nutrition. The topic discussed was Food and Nutrition Security: Contributions from Indigenous Food Systems



Hyderabad Telangana India
 9F68-2M6, Darussalam Rd, Paley Nagar,
 Mahal North, Nampally, Hyderabad, Telangana
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 S.S.L.A.M

PG Department of Nutrition hosted an Online Seminar on Intellectual Property Rights (IPR) on January 23rd 2023, as a part of the academic requirement under the subject of Food Service Management for the students of M.Sc. 2nd year. Dr. T. Pavan Kumar, Senior Scientist (CSIR- Institute of Minerals and Materials Technology, Bhubaneswar) was invited as a Guest Lecturer



Uzma Farheen, M.Sc. IInd year won 2nd prize alongside a cash prize of Rs. 1500/- in the PowerPoint presentation of the selected essays on World Food Day 16th October 2023 Essay Writing Competition conducted by Association of Food Scientists and Technologists (India) Hyderabad Chapter

K. Pavithra from M.Sc. IInd year was crowned as Miss Nutritionist 2nd Runner up in Miss Nutritionist Contest conducted on National Dietetic Day 10th January 2024 at ceremony of Sadhana Awards for recognizing Nutritionists and Dieticians



The students of M.Sc. 2nd year visited the Commissary- Canteen kitchen on 5th August 2024 to assess the premises as a part of Food Service Management practical



The students of M.Sc. 2nd year visited the Commissary- Canteen kitchen on 5th August 2024 to assess the premises as a part of Food Service Management practical

BEST PRACTICES

- Encourages students to display Visual aids and Newsletters on the notice board every week on diverse themes and current trends in the field of Nutrition
- Organizes Nutri-education as a part of community connect programmes
- Celebrates important Nutrition related days (namely. National Dietetics day, World Diabetes Day, World Food Day)
- Hosts Nutrition Education Programs for both Teaching and Non-teaching staff belonging to different professional fields
- Promotes relevant field visits to provide an on-site exposure and learning experience for the students
- sale of low-cost recipes for healthy and those with specific physiological requirements (eg: Diabetic friendly) to promote good health and nutrition

INNOVATIONS IN TEACHING, LEARNING AND RESEARCH

TEACHING:

Presentations: Subject- wise practical assignment presentations by the students



LEARNING:

Seminars: Case-study seminars by the 2nd year students



RESEARCH:

Colloquium: Thesis Colloquium given by the 2nd year students



INTERNSHIP

Internship details Batch 2021

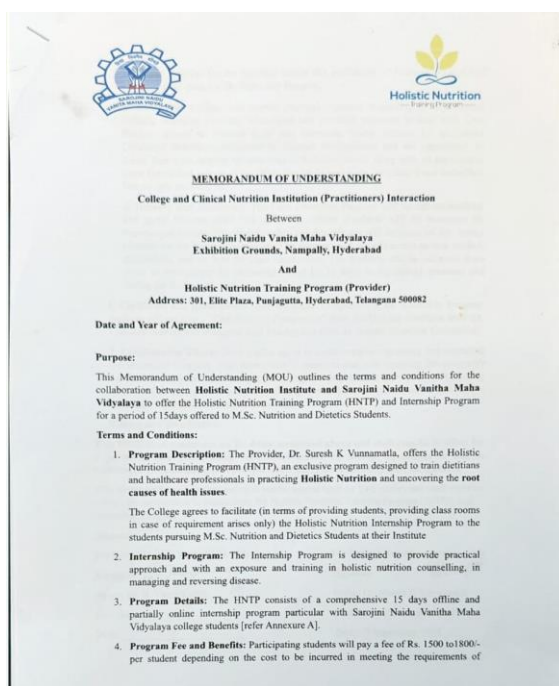
Full time Internship Program in 14 different hospitals in Hyderabad City for 1 month period (23-09-2022 to 23-10-2022) attended by 32 students of M.Sc. Nutrition and Dietetics students (Batch 2021)

List of Hospitals:

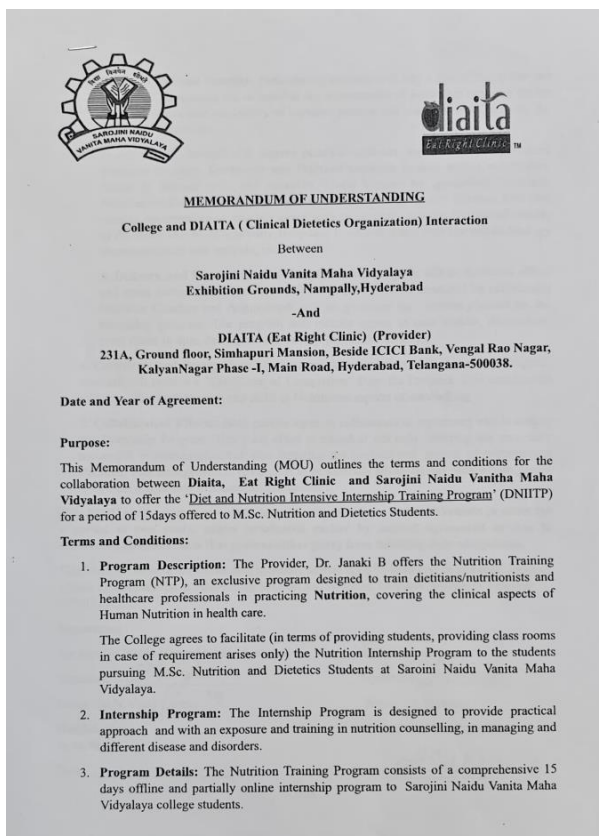
1. Fernandez Hospital, Bogulkunta
2. Darulshifa Hospital, Charminar
3. Care Hospital, Nampally
4. Continental Hospital, Financial district
5. AMOR Hospitals, Kukattpally
6. Star Hospitals, Banjara Hills
7. Rainbow Hospitals, LB Nagar
8. Virinchi Hospitals, Banjara Hills
9. Olive Hospitals, Mehdipatnam
10. KIMS, Begumpet
11. Kamineni Hospital, LB Nagar
12. Yashoda Hospital, Malakpet
13. Yashoda Hospital, Secunderabad
14. Sunshine Hospital, Secunderabad

MOU's

Holistic Nutrition- Internship Program for 15 days offered to M.Sc. Nutrition and Dietetics students (Batch 2022)



Diaita Eat Right Clinic- Diet and Nutrition Intensive Internship training Program for 15 days offered to M.Sc. Nutrition and Dietetics students (Batch 2023)



Student's Dissertation Works

BATCH 2021

THESIS PROJECT TITLES

BATCH 2021

S.No	Hall Ticket Number	Name	Title
1.	1175-21-520-001	Nameera qurrat al ain	Assessment of Risk of Diabetes using Indian Diabetic Risk score (IDRS) and Diabetes related knowledge, attitude and practice among women aged 18-55years
2.	1175-21-520-003	Mariyam Abdul Raheem	Impact of dietary pattern and nutritional status on academic performance of college going students aged 18-22 years
3.	1175-21-520-005	Madugula SriVyshnavi	Nutrient analysis and product development with purselene leaves
4.	1175-21-520-007	Heena Begum	A comparative study to assess the nutritional status and academic performance of the Mid-Day Meal programme and Non Mid-Day Meal programme in school going children aged 5-12 years
5.	1175-21-520-008	B.Akshatha	Assessment of Supplementary Nutrition services at Anganwadi centres in Urban areas of Hyderabad
6.	1175-21-520-011	Mehraj Begum	Impact of soft drinks and carbonated beverages on health of 14-23 years old girls
7.	1175-21-520-012	Asiya farheen	Knowledge of soft drinks and caffeinated drink consumption on the health of adults aged 20-35 years
8.	1175-21-520-013	Kadarla ChandanaSri	Impact of Media on Food Preferences and Nutritional status of school children aged 7-9 years
9.	1175-21-520-014	K.Rohita	Predisposal factors effecting the nutritional status of women staying in private hostels aged 20-25 years
10.	1175-21-520-015	Chippa Manasa	A comparative study on nutritional status of Geriatrics living in old age home vs those living at home aged 60-90 years
11.	1175-21-520-016	Mallepally Beulah David	Dietary patterns among college going students and comparison between hostellers and day scholars and its impact on health and academic status
12.	1175-21-520-017	Aiysha Siddiqua	Evaluation of accuracy and effectiveness of diet tracking apps
13.	1175-21-520-018	Bere Rachana	The impact of immune generating foods on post effective covid people 60-70 years
14.	1175-21-520-019	Poludasari Shravani	
15.	1175-21-520-020	Deekonda Reethika	A comparative study on the prevalence of complications and dietary patterns in menopausal women aged 45-65 years between urban and rural areas of Hyderabad
16.	1175-21-520-021	B.Manisha Rani	A study on complications and dietary patterns of haemodialysis patients
17.	1175-21-520-024	Velpula Sowmya Sri	Impact of dietary habits on body composition of adult age group aged 20-25 years
18.	1175-21-520-025	P.T.Umamaheshwari Rao	Importance of dietary habits and physical activity in prevention of chronic diseases in women aged 30-60 years
19.	1175-21-520-026	Sirimangari Ramadevi	Breakfast skipping and consumption and its effects on Nutritional status and Academic performance

			among college going students of age group 18-23 years
20.	1175-21-520-027	Potta Maneesha	Dietary habits and risk factors associated with Anaemia among pregnant women aged 20-30 years
21.	1175-21-520-029	Mandava Mounika	A study on impacts of eating and sleeping patterns on Healthcare workers
22.	1175-21-520-030	Gurralla Bhavishya	To evaluate the factors responsible for stress, Nutritional status associated impact on the health of the students
23.	1175-21-520-031	Gadthy Deepshika	Role of dietary proteins in analysis of Body Muscle Mass to Body Fat Ratio among adults aged 18-65 years
24.	1175-21-520-032	Daniya Fatima	Comparison study on the effect of skipping Breakfast in Diabetes Mellitus vs Health population
25.	1175-21-520-033	Vinjamuri Vinitha	Effect of diet and lifestyle habits on Nutritional status of school going adolescent age group 12-16 years
26.	1175-21-520-034	Syeda Sayeeda Begum	The relationship between sleep and Nutrition in Adults of age group 20-50 years
27.	1175-21-520-035	UshaKiran	A study on diet quality of school lunches in Government schools in School going children 7-9 years
28.	1175-21-520-036	Mummadi Niharika	Pre-disposing and risk factors associated with Menstrual abnormalities in early adults aged between 18-25 years
29.	1175-21-520-037	Ankhitha sahu	Assessment of knowledge, attitude and practices among food handlers in two different food service sectors i.e., street food vendors and fast food centres

BATCH 2022

S.no	Hall ticket number	Name of the student	Course	Title
1	1175-22-520-001	Ayesha Mehboob	M.Sc N & D	A study on the effect of factors (Dietary practices, Lifestyle & Awareness of Food) on the prevalence of Age-Related Macular Degeneration among elderly (aged 45-65 years)
2	1175-22-520-002	Afrah Begum	M.Sc N & D	A study on association between maternal nutrition knowledge, attitude and practices and its impact on nutritional status of children (aged 6-18 months)
3	1175-22-520-003	Zikra Tabassum	M.Sc N & D	A study on the association of lifestyle factors (physical activity, dietary habits, sleep pattern) with menstrual health among female adults (aged 18-23 years)
4	1175-22-520-004	Amatullah Safiya		Factors affecting eating habits and physical activity in college girls (age 18-25 years)

			M.Sc N & D	
5	1175-22-520-005	Kommareddy Pavithra	M.Sc N & D	Impact of gadgets on school-going and secondary school children and their overall nutrition (6-14 years)
6	1175-22-520-006	Farheen Saleha	M.Sc N & D	Clinical Assessment and comparison of nutritional status of government and private school students in Hyderabad (aged 6-11 years)
7	1175-22-520-007	Uzma Farheen	M.Sc N & D	The Impact of dietary habits on prevalence of Diabetes Mellitus (Type-2) in middle –aged individuals in males and females (age 40-59 years)
8	1175-22-520-008	Aiman Fatima Ansari	M.Sc N & D	A study on predisposing factors (physical activity, lifestyle and dietary habits/ patterns) associated with hypertension among females (aged 20-70 years)
9	1175-22-520-009	Rapolu Manasa	M.Sc N & D	A comparative study on the knowledge, attitude and practices of dietary patterns, lifestyle factors, sleep patterns and impact of seed-cycling in females residing in Hyderabad (18- 40 years)
10	1175-22-520-010	Paila Manasa	M.Sc N & D	Knowledge, Attitude and Practices on Macronutrients and Micronutrients intake for a healthy pregnancy (age 19-35 years)
11	1175-22-520-011	Sofia Begum	M.Sc N & D	Comparison of Nutritional composition of food prepared at home, instant foods and outside meals in population of Hyderabad and associated impact on health (aged 18-26 years)
12	1175-22-520-012	Adeeba Siddiqua	M.Sc N & D	A study on the impact of dietary habits and screen time on health of the eye observed in children (age 5-10 years)
13	1175-22-520-013	Zainab Fatima	M.Sc N & D	A study on effects of caffeine consumption on dietary and sleep patterns among young adult males (aged 18-25 years)
14	1175-22-520-014	Cholleti Vennela	M.Sc N & D	Estimation of quality of oils collected from food vendors in Nalgonda district

15	1175-22-520-015	Vaddapally Malathi	M.Sc N & D	Influence of digital marketing on mothers having 0-2 years children on selection of baby foods (Home-made vs commercial)
16	1175-22-520-016	Kolipaka Lakshmi Sri Vani	M.Sc N & D	Assessment of Knowledge, Attitude and Practices of Anganwadi workers on ICDS programme
17	1175-22-520-017	Naqiyyah Firdous	M.Sc N & D	A study on lifestyle factors and dietary patterns associated with obesity in both males and females (age 18-23 years)
18	1175-22-520-018	Syeda Afreen Unnisa	M.Sc N & D	A study on factors responsible for academic stress and food choices affecting food habits and intake affecting overall health in the subjects (aged 16-23 years)
19	1175-22-520-019	Vennela Shivani	M.Sc N & D	Development of Shatavari based products aimed at improving the milk production in lactating mothers (18-30 years)
20	1175-22-520-020	Gudla Bhavani	M.Sc N & D	Relation between nutritional status and early onset of menarche among school going students in girls (2-7 th grade)
21	1175-22-520-021	Vantary Navya	M.Sc N & D	A study on the association between sleep patterns and dietary choices on overall health of college students (aged 18-25 years)
22	1175-22-520-022	Modala Roopa	M.Sc N & D	Knowledge, Attitude and Practices on nutritional awareness of millets among females (aged 18-25 years)
23	1175-22-520-023	Medari Sri Bhavani	M.Sc N & D	A study on the comparison of home-based and commercial curd
24	1175-22-520-024	Puri Vaishnavi	M.Sc N & D	Impact of skipping breakfast and meals on academic performance of female college-going students (aged 18-25 years)
25	1175-22-520-025	Manepalli Vara Kumari	M.Sc N & D	Knowledge, Attitude and Practices on usage of cooking oils and its overall impact on health in both males and females (30-40 years)
26	1175-22-520-026	Jakati Kavitha	M.Sc N & D	Information on iron deficiency complications in pregnant and lactating women, efficiency of iron supplementation in ICDS centres, Hyderabad (age 20-35 years)

27	1175-22-520-027	Kamalauram Vaishnavi	M.Sc N & D	Impact of dietary sugar consumption on prevalence of obesity among female college students (aged 18-25 years)
28	1175-22-520-028	Kote Divya	M.Sc N & D	Assessment of nutritional status and dietary patterns of children living in orphanages and in communities (aged 9-13 years)
29	1175-22-520-030	Gaddam Shreya	M.Sc N & D	Factors influencing the eating patterns, food choices and dietary habits observed among hostellers and day-scholars in females (aged 18-25 years)
30	1175-22-520-031	Janagama Meghana	M.Sc N & D	Assessment of Hydration status and factors affecting hydration amongst female college-going students (aged 18-25 years)
31	1175-22-520-032	Janapala Rama	M.Sc N & D	A Comparative study on Knowledge, Attitude and Practices on Nutrition amongst adult male and female athletes (aged 21 -45 years)
32	1175-22-520-033	Kayakar Nikitha	M.Sc N & D	Assessment of dietary pattern and nutrient intake among vegetarian , non-vegetarian population in both males and females (aged 20-40 years)
33	1175-22-520-034	Itharaju Kavya	M.Sc N & D	Assessing the impact of lifestyle on physiological health status of adults (age 21-50 years)
34	1175-22-520-035	Ayesha Tasneem	M.Sc N & D	Assessment of canteen food preference amongst college going students and its impact on nutritional status in females (16-23 years)
35	1175-22-520-37	Sumaiya Fatima	M.Sc N & D	Knowledge, Attitude and Practices about Nutritional impact amongst Junk food vs Healthy food consumers (Age 16-25 years)

36	1175-22-520-038	Uppala Vaishnavi	M.Sc N & D	Role of predisposing factor in precipitating the risk of CVD among adults (age 35-50 years)
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SWOC ANALYSIS

STRENGTHS

- Well-equipped laboratories
- Use of ICT –mode of teaching
- Research oriented teaching and learning followed
- Use of research articles published in peer reviewed journals in teaching and research works
- Conducting Seminars on regular intervals on advanced research fields
- Case study presentations and preparing the students professionally
- Conducting mock dietary counseling
- Conducting community outreach programs

WEAKNESS

- Lack of commitment from students to dedicate and learn discipline to learn professional course
- Frequent absenteeism for the classes

OPPORTUNITIES

- Horizon of opportunities for Nutrition and dietetics PG Program:
- Nutritionist and dietitians in Health care sectors
- Food Inspectors
- Quality control officers
- FSSAI – research Associates
- Research Institutes as Research Assistants
- Academicians
- Startup program as clinical nutritionist

CHALLENGES

- To overcome the absenteeism of the students from the classes and to establish discipline in the course.

RESULT ANALYSIS

RESULT ANALYSIS (2021 BATCH)

Semester-I Result Analysis

GRADES	NO. OF STUDENTS	PERCENTAGE
O	02	85-100%
A	19	70-84%
B	07	60-69%
C	01	55-59%
Promoted	04 (Total = 32)	0%

Semester-II Result Analysis

GRADES	NO. OF STUDENTS	PERCENTAGE
O	00	85-100%
A	20	70-84%
B	09	60-69%
C	01	55-59%
Promoted	02 (Total = 32)	0%

Semester-III Result Analysis

GRADES	NO. OF STUDENTS	PERCENTAGE
O	01	85-100%
A	20	70-84%

B	08	60-69%
C	01	55-59%
Promoted	02 (Total = 32)	0%

Semester-IV Result Analysis

GRADES	NO. OF STUDENTS	PERCENTAGE
O	01	85-100%
A	15	70-84%
B	09	60-69%
C	04	55-59%
Promoted	02 (Total = 32)	0%

RESULT ANALYSIS (2022 BATCH)

Semester-I Result Analysis

GRADES	NO. OF STUDENTS	PERCENTAGE
O	01	85-100%
A	29	70-84%
B	02	60-69%
C	01	55-59%
D	01	50-54%
E	01	40-49%
Promoted	02 (Total = 37)	0%

Semester-II Result Analysis

GRADES	NO. OF STUDENTS	PERCENTAGE
O	04	85-100%
A	27	70-84%
B	01	60-69%
C	01	55-59%
D	03	50-54%
Promoted	01 (Total = 37)	0%

Semester-III Result Analysis

GRADES	NO. OF STUDENTS	PERCENTAGE
O	04	85-100%
A	27	70-84%
B	02	60-69%
C	03	55-59%
D	00	50-54%
Promoted	01 (Total= 37)	

RESULT ANALYSIS (2023 BATCH)

Semester-I Result Analysis

GRADES	NO. OF STUDENTS	PERCENTAGE
O	01	85-100%
A	14	70-84%
B	12	60-69%
C	04	55-59%
D	01	50-54%
E	01	40-49%
Promoted	03 (Total= 36)	

PLACEMENT OF STUDENTS-2021 BATCH

S.NO	STUDENT NAME & HALL TICKET NO.	WORKING DESIGNATION	LOCATION OF WORK
1.	M. SRI VYSHNAVI 1175-21-520-005	Dietician	Rainbow hospital, LB Nagar
2	HEENA BEGUM 1175-21-520-007	Life style Counsellor	Apollo Hospital, Jubilee Hills
3	B. AKSHATA 1175-21-520-008	Dietician	Fitelo, work from home
4	MEHARAJ BEGUM 1175-21-520-011	Asst. Professor	Sarojini Naidu Vanita Maha Vidyalaya, Exhibition Grounds.
5	ASIYA FARHEEN 1175-21-520-012	Lecturer	Indo US Hospital, Malakpet

6	K. CHANDANA SRI 1175-21-520-013	Clinical Nutritionist	Health care at Home, Karimnagar
7	K. ROHITHA 1175-21-520-014	Lecturer	Sree Vani Degree & PG College for women, Malakpet
8	CH. MANASA 1175-21-520-015	Medical Coding Analyst	Optum company
9	M. BEULAH DAVID 1175-21-520-016	Lecturer	Sree Vani Degree & PG College for women, Malakpet
10	D. REETHIKA 1175-21-520-020	Clinical Nutritionist	Fitelo, work from home
11	B. MANISHA RANI 1175-21-520-021	Dietician Trainee	Kamineni Hospital, LB Nagar
12	P.T. UMA MAHESHWARI 1175-21-520-025	Manager	KIMS Hospital, Secunderabad
13	GURRALA BHAVISHYA 1175-21-520-030	Medical Coding Analyst	Optum company
14	G. DEEPSHIKA 1175-21-520-031	Clinical Nutritionist	Fitelo, work from home
15	VINJAMURI VINITHA 1175-21-520-033	Lecturer	RBVRR Women college, Narayanguda
16	USHA KIRAN 1175-21-520-035	Nutritionist	Company: Salubrity Health, work from Home
17	MUMMADI NIHARIKA 1175-21-520-036	Dietician Trainee	Fernandez Hospital, Hyderguda



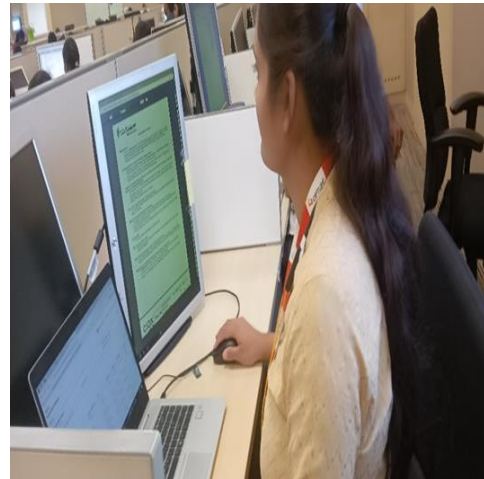
Name : Heena Begum
Designation: Life style Counsellor
Hospital : Apollo Hospitals,
Jubilee Hills



Name : Mummadi Niharika
Designation: Dietician Trainee
Hospital : Fernandez Hospital,
Hyderguda



Name : Beulah David
Designation: lecturer
College : Sree Vani Degree & PG
College for women, Malakpet



Name : G. Bhavishya
Designation: Medical coding analyst
Company : Optum



Name : Manisha Rani
Designation: Dietician Trainee.
Hospital : Kamineni Hospital, LB nagar