

ABOUT US

The department of Food Science and Nutrition was started as Department of Food and Nutrition under the aegis of ASPEE College of Nutritional Science and Food Technology and College of Home Science in year 1980-81, Gujarat Agricultural University. Further it was renamed as Department of Food Science and Nutrition in 2002 to tap the unexplored potential and its application to the society in the discipline of Food Science and Nutrition.

The Department of Food Science & Nutrition is one of the core departments in the faculty of Home Science. Besides being strong in the area of teaching, the department has developed a sound research and extension base, making them an integral part of its activities. The mandate of the department is to improve the nutritional status and create general awareness among the population regarding the importance of balanced diet, nutrition and its relationship to health in order to improve quality of life through enhanced physical and mental performance.

The Department nurtures teaching, research and extension activities in the major thrust area like Food Science and Nutrition, Food Chemistry, Food Product Development, Normal and Therapeutic Nutrition, Nutraceutical and Functional Foods, Clinical and Public Health Nutrition.

The department began with UG programme (3+0) under the GAU. Now, the department runs a full-fledged Masters (M.Sc.) and Doctoral (Ph.D) programs in the area of Foods and Nutrition. The department has been continuously attracting students from all over the country. Most of the

research studies undertaken in the department are related to food analysis, assessment of nutritional status, development and sensory analysis of products, educational and nutrition intervention studies, development of dietetic and health foods, transfer of technologies with special reference to processing and utilization.

The department has eminent faculty members with teaching, research and extension activities. The department strives to prepare students for careers in the dynamic and global food industry, public health and community nutrition sectors. The department is actively engaged in community based programmes for imparting nutrition and health messages to the under-privileged sections of the society. Research projects have been undertaken by the department, sponsored by NATP (ICAR). The faculty is actively involved in professional societies such as Nutrition Society of India, Indian Dietetics association etc.

PUBLICATION

Sr. No.	Publication	No of Publication
1	Research Papers in National Journal	24
2	Research Papers in International Journal	09
3	Popular Articles	06
4	Books/Chapters in Books	05
5	Book lets/Pamphlets/leaflest	12
6	Training Manual	10

RECOMMENDATION

Sr. No.	Recommendation Text	Year
1	Development and evaluation of cookies made from whole wheat flour enriched with soya flour and rice bran	2018-19
2	Development of value added nutritious biscuits by incorporation of <i>Macerated Ber Fruit</i>	2018-19

ADVANCED INSTRUMENTATION FACILITIES

Sr. No.	Name of Instruments
1	Biochemistry Analyzer
2	Muffle Furnace
3	Bio Spectrophotometer
4	Automatic Solvent Extraction Unit
5	Fiber Therm
6	Solvent Extraction Unit
7	Automatic Protein Digestion Unit
8.	Refrigerated Bath cryostat Circulated
9.	Vacuum Oven
10.	Digital Balance
11.	Hot Air Oven
12.	Tray Dryer
13.	Viscometer
14.	Deep Fat Frier
15.	Cooking Range
16.	Texture Analyzer
17.	Baking Instruments : 1. Flour Shifter 2. Planetary Mixer 3. Spiral Mixer 4. Proofing Cabinet 5. Roller / Dough Sheeter 6. Automatic Burn Molder 7. Cookie Maker 8. Kulmezar Biscuit Maker

	<ul style="list-style-type: none"> 9. Pizza Oven 10. Rotaray Rack Oven 11. Bread Slicer 12. Deep Freezer 13. Microwave Oven 14. Fruit Cutter 15. Hobart Mixer
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RESEARCH AREA / AREA OF INTEREST/ THRUST AREA

1. Clinical Nutrition
2. Mineral Nutrition
3. Public Health Nutrition
4. Product Development
5. Nutraceuticals
6. Dietetics

NO OF PG/PHD STUDENTS

Sr. No.	Degree	No of Students
1	Master	96
2	Doctorate	05

THESIS DETAILS

Sr. No.	Thesis Title	Major Advisor	Year
1	Effect of deep fat frying on the quality characteristics of vegetable oils	Dr. K. Shreedharan	2002
2	Antioxidant capacity of commonly consumed	Dr. V. H. Patel	2002

	vegetables		
3	Effect of processing techniques on the ascorbic acid retention and sensory characteristics of amla products	Dr. M. M. Patel	2002
4	Study on relationship between antioxidant compounds and antioxidant capacity of selected fruits	Dr. V. H. Patel	2003
5	Development of high protein therapeutic biscuits using groundnut cake and msnf	Dr. M. M. Patel	2004
6	Quality characteristics of potato varieties commercially cultivated in north gujarat	Dr. K. Shreedharan	2004
7	Study on dietary pattern and lipid profile of adults	Dr. V. H. Patel	2004
8	Application of peanut butter to improve the nutritional quality of biscuits	Dr. M. M. Patel	2005
9	Study on relationship between diet and iron deficiency anaemia in pregnant women	Dr. B.G. Patel	2006
10	To study the influence of date palm fruits on biscuits making properties of refined wheat flour (maida)	Dr. M. M. Patel	2005
11	Effect of temperature, time and levels of added antioxidant on the quality characteristics of heated refined groundnut oil	Dr. K. Shreedharan	2005
12	Food consumption pattern and nutritional status of tribal pregnant women of danta taluka	Dr. B. G. Patel	2005
13	Development of nutritious biscuits based on amranth	Dr. B. G. Patel	2007

	flour		
14	Effect of storage conditions and packaging materials on the quality and shelf life of leafy vegetables	Dr. K. Shreedharan	2007
15	Effect of microwave blanching, drying and storage on micronutrient composition of spinach consumed at varying stages of maturity	Dr. B. G. Patel	2006
16	Effect of blending of the quality characteristics of vegetable oils used for repeated deep fat frying	Dr K Shreedharan	2006
17	Effect of different drying methods on the quality characteristics of dehydrated vegetables	Dr. K Shreedharan	2007
18	Nutritional and sensory evaluation of traditional fermented food product (handva) supplemented with soydal	Dr. B.G. Patel	2007
19	Development of β -carotene and iron rich savoury product from rice using fresh and dried spinach	Dr. B. G. Patel	2006
20	Effect of storage, fermentation and brine soaking on the quality characteristics of potato french fries	Dr. M. M. Patel	2006
21	Nutritional and biochemical studies of kanji seeds (<i>holoptelea integrifolia planch</i>)	Dr. B.G. Patel	2009
22	Effect of conventional and microwave heating on the quality characteristics of vegetable oils	Dr. K Shreedharan	2008
23	Physicochemical and cooking	Dr K	2009

	quality of different varieties of kidney beans (<i>phaseolus vulgaris</i> l.)	Shreedharan	
24	Effect of different drying methods on nutritive quality of dehydrated carrot slices, cubes and shreds	Dr . S. H. Suthar	2008
25	Effect of oral administration of probiotic dahi (yoghurt) on lipid profile in human	Dr. B.G. Patel	2009
26	Biochemical evaluation of indian mustard (<i>brassica juncea</i> l., <i>czern</i> and <i>ross</i>) for nutritional quality	Dr. S. R. Vyas	2009
27	Physicochemical and nutritional study of different varieties of ber (<i>zizyphus species</i>)	Dr. I. N. Patel	2008
28	Effect of different drying methods on nutritional quality of dehydrated cabbage	Dr. S. H. Suthar	2009
29	Development and evaluation of blended aonla (<i>emblica officibalis gaertn</i>) based beverage	Dr K Shreedharan	2008
30	Development of soybean tempeh using <i>rhizopus oligosporus</i> and its proximate sensory and shelf life evaluation	Dr. J. J. Dhaduk	2008
31	A study on the antioxidant status and the effect of amla juice supplementation in smokers and non-smokers	Dr. B.G. Patel	2008
32	Effect of tea consumption on blood lipid profile and antioxidant status in humans	Dr. B.G. Patel	2008
33	Effect of sprouting on nutritional quality of different	Dr. S. R. Vyas	2009

	varieties of pigeon pea (<i>cajanus cajan</i> l.)		
34	Development of traditional fermented food “tempeh” using soybean & rajmah and their physiochemical & nutritional evaluation	Dr. J. J. Dhaduk	2010
35	Development of value added biscuits through incorporation of micronutrients rich green leafy vegetables	Dr K Shreedharan	2010
36	Effect of different processing methods on proximate composition and anti-nutritional factors of pearl millet (<i>pennisetum glaucum</i>)	Dr. J. J. Dhaduk	2010
37	Study on prevalence of aneamia among pregnant women in dantiwada block	Dr. I. N. Patel	2010
38	Physicochemical and nutritional study of different varieties of beres (zizyphus species)	Dr. I. N. Patel	2010
39	Study on nutritional quality of dehydrated sapota (<i>achras sapota</i> l.) slices	Dr. S. H. Suthar	2010
40	Nutritional status and morbidity pattern of preschool children in dantiwada block of banaskantha district	Dr. B.G. Patel	2012
41	Study on iron status of rural adolescent girls in dantiwada block	Dr. I. N. Patel	2012
42	Development and evaluation of low cost supplementary food based on amaranth flour, carrots and jaggery	Dr K. Shreedharan	2011
43	Nutritional status and food consumption pattern of tribal	Dr. J. J. Dhaduk	2012

	pregnant women of amirgadh taluka of banaskantha		
44	Biochemical & nutritional evaluation of different varieties of groundnut (<i>arachis hypogaea</i> l.)	Dr. S. R. Vyas	2011
45	Biochemical and nutritional evaluation of different varieties of grain amaranth (<i>amaranthus</i> spp.)	Dr. S. R. Vyas	2012
46	Effect of processing technique & storage on the ascorbic acid retention & organoleptic characteristics of amla product "ladu"	Dr. B.G. Patel	2012
47	Standardization and evaluation of groundnut milk based food product and probiotic curds	Dr K Shreedharan	2014
48	Studies on sodium caseinate as an edible coating material on shelf life of tomato fruits	Dr. J. J. Dhaduk	2012
49	Development of dehydrated green chilli (<i>capsicum annum</i> l.) powder and its quality evaluation	Dr. S. H. Suthar	2013
50	Impact of <i>cuscuta reflexa</i> (dodder) supplementation on type ii diabetic subjects	Dr. B.G. Patel	2012
51	Nutritional status and gender status of children attending icds anganwadies in deesa takuka of banaskantha district	Dr. I. N. Patel	2013
52	Assessment of dietary habits, physical activities and impact of counselling on obese school going children at palanpur in gujarat	Dr K Shreedharan	2012
53	Development of noni based	Dr K	2012

	beverage and evaluation of its nutritional and organoleptic profile	Shreedharan	
54	Development of burfi from custard apple and quality evaluation	Dr. B.G. Patel	2012
55	Assessment of selected nutrients in underutilised leafy vegetables	Dr. J. J. Dhaduk	2012
56	Assessment of dietary patterns & nutritional status of school going children under mid-day meal programme of dantiwada taluka	Dr. I. N. Patel	2012
57	Development of protein rich biscuits with incorporation of guar korma (<i>cyamopsis tetragonoloba</i>)	Dr. I. N. Patel	2012
58	Biochemical and nutritional evaluation of different varieties of maize (<i>zea mays</i> L.)	Dr. S. R. Vyas	2012
59	Preparation of nutritious biscuits based on soy flour	Dr. S. R. Vyas	2013
60	Determinants of nutritional status of the polytechnic students of sardarkrushinagar dantiwada agricultural university gujarat	Dr. J. J. Dhaduk	2013
61	Development of canned kesar mango pulp and its quality evaluation	Dr K Shreedharan	2013
62	Nutritional evaluation of different varieties of sesame seeds (<i>sesamum indicum</i> L.)	Dr. V. H. Kanbi	2014
63	Preparation and quality assessment of apple bar	Dr. S. R. Vyas	2015
64	Nutritional evaluation of	Dr. S. R. Vyas	2015

	different varieties of green gram (<i>vigna radiate</i> l.)		
65	Food consumption pattern and nutritional status of the lactating mother from vadgam taluka, banaskantha district	Dr. J. J. Dhaduk	2014
66	Effect of different blanching treatments on micronutrient retention in green leafy vegetables	Dr. B.G. Patel	2014
67	Evaluation of biscuits supplemented with green leafy vegetables	Dr. P. H. Dave	2014
68	Assessment of nutritional status of preschool children and their mothers rural area of kutch district, gujarat	Dr. B.G. Patel	2016
69	Effect of dietary supplementation with soya protein rich biscuit on the nutritional status of school going children(6-12 years)	Dr. I. N. Patel	2016
70	A study on nutritional status and its effect on intelligence level and extracurricular activities of primary school children in patan city, gujarat	Dr. I. N. Patel	2016
71	Preparation of nutritious nankhatai and its evaluation	Dr. V. H. Kanbi	2016
72	A study on nutritional status and its effect on intelligence level and extracurricular activities of adolescent in palanpur city, gujarat	Dr. I. N. Patel	2016
73	Preparation and evaluation of probiotic <i>lassi</i> from groundnut milk and mango pulp	Dr. P. H. Dave	2016
74	Preparation of nutritious sakarpara and its evaluation	Dr. V. H. Kanbi	2016

75	Development and evaluation of probiotic soymilk lassi prepared from germinated and non-germinated soybean	Dr. J. J. Dhaduk	2016
76	Development of simarouba based beverage and its nutritional and organoleptic evaluation	Dr. B.G. Patel	2016
77	Preparation and evaluation of nutritious sukhdī	Dr. V. H. Kanbi	2016
78	Nutritional status of women of reproductive age in deesa taluka of banaskantha district, gujarat	Dr. B.G. Patel	2016
79	Assessment of nutritional status of tribal preschool children of sabarkantha district	Dr. P. H. Dave	2016
80	Assessment of nutritional status of (6-12 years) primary school children in bhabhar taluka, banaskantha district	Dr. I. N. Patel	2016
81	Effect of herbal formulation on arthritic patients	Dr. V. H. Kanbi	2017
82	Nutritional status of children attending icds anganwadis in dhanera taluka of banaskantha district, gujarat	Dr. B.G. Patel	2017
83	Development and evaluation of groundnut probiotic beverage with medicinal flower extract	Dr. P. H. Dave	2016
84	Nutritional status of school children (6-10 years) in deodar taluka, gujarat	Dr I.N. Patel	2016
85	Assessment of nutritional status and dietary pattern of diabetic patients	Dr. V. H. Kanbi	2016
86	Development and nutritional evaluation of multi grain tortila	Dr. J. J. Dhaduk	2016

	chips as a functional food		
87	Effect of herbal formulation (churan) on type-2 diabetic patients	Dr. V. H. Kanbi	2017
88	Nutritional and health status of farm woman in banaskantha district of gujarat	Dr. B.G. Patel	2017
89	Assessment of nutritional and health status of teachers of sardarkrushinaga dantiwada agricultural university, sardarkrushinagar, gujarat	Dr. J. J. Dhaduk	2017
90	Evaluation of biscuits supplemented with green leafy vegetables	Dr I.N. Patel	2014
91	A study on nutritional status and its effects on intelligence level and extracurricular activities of adolescent in Palanpur city, Gujarat.	Dr I.N. Patel	2016
92	A study on nutritional status and its effects on intelligence level and extracurricular activities of primarily school children in Patan city, Gujarat	Dr I.N. Patel	2016
93	Development of protein rich biscuits and evaluation its impact on nutritional status of school children	Dr I.N. Patel	2017
94	Nutritional status of school children (6 to 12 years) in Deodar taluka – Gujarat	Dr I.N. Patel	2017
95	Nutritional status of school children (6 to 12 years) in Bhabhar taluka - Gujarat	Dr I.N. Patel	2017
96	Fast food consumption pattern and obesity in school going children, Palanpur city,	Dr I.N. Patel	2018

	Banaskantha district, GUJARAT		
97	Assessment of Nutritional Status and knowledge among anganwadi workers of Palanpr Taluka, Banaskantha District.	Dr. B.G. Patel	2019
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SEMINAR /SYMPOSIUM/TRAINING/WORKSHOP ORGANISED

Sr. No.	Name of the Seminar	Organizing Institution	Years
1.	Training Programme on "Health and Environment" for Teachers of Rajaram Gurukul. Dated 12 th April, 2014.	Organized jointly by Children University and Aspee College of Home Science and Nutrition, SDAU, Sardarkrushinagar.	2014
2.	National Training Programme on "Analysis of Bioactive Components." Dated 24-26 th August, 2015.	Organized by AICRP on Home Science with Collaboration of SDAU and P.G. Department of Home Science, Sardar Patel University, V.V.Nagar, Gujarat	2015
3.	Training Programme on "Self Employment Through Bakery Business". Dated 7 th October, 2017. As a Course Coordinator.	Organized jointly by Govt. College of Engineering and, School of Baking, Aspee College of Home Science and Nutrition, SDAU, Sardarkrushinagar.	2017
4.	"Hands on Training programme on Bakery" for UG students of Dairy and Home Science faculty. As a Course Coordinator.	Organized jointly by College of Dairy Science and, School of Baking, Aspee College of Home Science and Nutrition, SDAU, Sardarkrushinagar.	2009-on-ward

EXTENSION ACTIVITIES ORGANISED

Sr. No.	Year	20 Weeks training	One Week training	One/two days training
1.	2011-12	14	87	380
2.	2012-13	21	34	255
3.	2013-14	21	78	309
4.	2014-15	12	32	132
5.	2015-16	23	276	680
6.	2016-17	21	118	805
7.	2017-18	20	125	1008
8.	2018-19	21	137	976
Total				4545