
2
ZERO
HUNGER

Sustainable Development Goal 2 focuses on "Zero Hunger" and aims to end hunger, achieve food security and improved nutrition, and promote sustainable agriculture by 2030.

The targets under SDG2 include ending all forms of malnutrition, ensuring access to safe and nutritious food for all people all year round, and promoting sustainable agricultural practices. This goal recognizes the interconnectedness of food security, nutrition, sustainable agriculture, and rural development in achieving overall sustainable development.

To achieve SDG2, efforts are made to increase agricultural productivity, support small-scale farmers, promote sustainable food production systems, and ensure equal access to land, technology, and markets for all. Additionally, addressing the impacts of climate change on agriculture and promoting research and technological advancements in agriculture are essential components of SDG2.

SDG2 @Sharda University

2.1 Research on Hunger

Hunger remains one of the most pressing global challenges, affecting millions of people, particularly in developing countries like India. Addressing hunger requires multidisciplinary approaches, ranging from food security, nutrition, and agricultural innovations to policy-making and social interventions. Sharda University, a prominent academic institution in India, has been contributing to this global issue through various research initiatives. The University's research on hunger encompasses a broad spectrum of studies that aim to understand the underlying causes of hunger and malnutrition, as well as develop practical solutions. The research initiatives include exploring sustainable agricultural practices, enhancing food security through technological innovations, and studying the socio-economic factors contributing to hunger. The institution also collaborates with various organizations and entities to create impactful interventions. The University has established partnerships with various stakeholders to amplify the impact of its hunger research. Collaborations with organizations facilitated fieldwork, data collection, and the implementation of pilot programs in affected regions. These partnerships help translate research findings into actionable policies that directly address hunger issues. The University's research on hunger represents a vital contribution to the global fight against this pervasive issue. Through its innovative projects, collaborative efforts, and dedication to sustainable solutions, the university is helping to pave the way toward a hunger-free world. Continued support for such research is essential to achieving long-term success in this critical area. A glimpse of the research conducted at Sharda University is as follows:

- Genetic Manipulation of Crop for Enhanced Food Quality and Nutrition Toward Sustainable Production
- Nanoemulsions: Nanotechnological approach in food quality monitoring
- Functional Foods and Nutraceuticals for Maternal Health

- Policies VIS-A-Paranoia: India's Challenges Concerning Agricultural and Food Security in the Face of Pandemic
- Food Safety Forensics: Investigating Food Fraud, Foreign Substances and Contaminants

Research Papers

Sr. No	Year	SDG No	School	Title of paper	Name of the author/s	Name of journal	Link of particular paper
1	2022-2023	SDG 02	Sharda School of Engineering & Technology	IoT and AI-based Intelligent Agriculture Framework for Crop Prediction	Murari Kumar Singh, Pushpa Singh	International Journal of Sensors, Wireless Communications and Contro	https://www.eurekaselect.com/article/131659
2	2022-2023	SDG 02	Sharda School of Engineering & Technology	Natural and sustainable filtration of polluted water of River Yamuna for municipal use	Soma Mishra, Pradeep Kumar & Indu Mehrotra	Sustainable Water Resources Management	https://link.springer.com/article/10.1007/s40899-023-00846-x
3	2022-2023	SDG 02	Sharda School of Medical Sciences & Research	Dysphagia in the Elderly: A Multidisciplinary Approach	Manish Gupta, Monica Gupta , Akanksha Gupta	Journal of Datta Meghe Institute of Medical Sciences University	http://www.journaldmims.com/article.asp?issn=0974-3901;year=2022;volume=17;issue=3;spage=779;epage=785;aulast=Gupta;type=0

4	2022-2023	SDG 02	Sharda School of Engineering & Technology	A review on waste valorization, biotechnological utilization, and management of potato	Anamika Chauhan, Fakhar Islam, Ali Imran, Ali Ikram, Tahir Zahoor, Sadaf Khurshid, Mohd Asif Shah	Food Science and Nutrition	https://onlinelibrary.wiley.com/doi/10.1002/fsn3.3546
5	2022-2023	SDG 02	Sharda School of Medical Sciences & Research	In-hospital mortality risk stratification in children aged under 5 years with pneumonia with or without pulse oximetry: A secondary analysis of the Pneumonia REsearch Partnership to Assess WHO REcommendations (PREPARE) dataset	Shubhada Hooli, Carina King, Eric D. McCollumc , Tim Colbournd , Norman Lufesi, Charles Mwansamboe , Christopher J. Gregoryf , Somsak Thamthitiwat, Clare Cutland, Shabir Ahmed Madhi, Marta C. Nunes h, Bradford D. Gessner, Tabish Hazir , Joseph L. Math	International Journal of Infectious Diseases	https://www.sciencedirect.com/science/article/pii/S1201971223000504?pes=vor

6	2022-2023	SDG 02	Sharda School of Engineering & Technology	Application of Green IoT in Agriculture 4.0 and Beyond: Requirements, Challenges and Research Trends in the Era of 5G, LPWANs and Internet of UAV Things	Parijata Majumdar, Diptendu Bhattacharya, Sanjoy Mitra & Bharat Bhushan	Wireless Personal Communications	https://link.springer.com/article/10.1007/s11277-023-10521-1
7	2022-2023	SDG 02	Sharda School of Basic Sciences & Research	Green Synthesized Nanomaterials for Safe Technology in Sustainable Agriculture	Nakshatra Bahadur Singh, Ratiram Gomaji Chaudhary, Martin Federico Desimone, Anupam Agrawal and Saroj K. Shukla	Current Pharmaceutical Biotechnology	https://www.eurekaselect.com/article/124261
8	2022-2023	SDG 02	Sharda School of Agricultural Sciences	Exploring Chickpea Germplasm Diversity for Broadening the Genetic Base Utilizing Genomic Resourses	Rajesh Kumar Singh, Charul Singh, Ambika, B. S. Chandana, Rohit K. Mahto, Ranjana Patial, Astha Gupta, Vijay	Frontiers in Genetics	https://www.frontiersin.org/articles/10.3389/fgene.2022.905771/full

					Gahlaut, Gayacharan, Aladdin Hamwieh, H. D. Upadhyay aand Rajendra Kumar		
9	2022-2023	SDG 02	Sharda School of Engineering & Technology	Development of greenhouse-application-specific wireless sensor node and graphical user interface	Suman Lata, H. K. Verma, Nihar Ranjan Roy & Kalpna Sagar	International Journal of Information Technology	https://link.springer.com/article/10.1007/s41870-022-01104-7
10	2022-2023	SDG 02	Sharda School of Allied Health Sciences	Undernutrition and associated factors among lactating mothers in Dehradun, Uttarakhand, India	C. Gupta, R. Khedkar, K. Negi and K Singh	Food Research	https://www.myfoodresearch.com/uploads/8/4/8/5/84855864/_50__fr-2022-030_gupta.pdf
11	2022-2023	SDG 02	Sharda School of Engineering & Technology	Cytokinin and abiotic stress tolerance - What has been accomplished and the way forward?	Sayanti Mandal, Mimosa Ghorai, Uttpal Anand, Dipu Samanta, Nishi Kant, Tulika Mishra, Md. Habibur Rahman,	Frontiers in Genetics	https://pubmed.ncbi.nlm.nih.gov/36017502/

					Niraj Kumar Jha, Saurabh Kumar Jha, Milan Kumar Lal, Rahul Kumar Tiwari, Manoj Kumar, Radha, Dorairaj Arvind Prasanth, Abhijit Bhagwan Mane, Abi		
12	2022-2023	SDG 02	Sharda School of Business Studies	Understanding the Reasons of Diarrhea amongChildren in India: Cross Sectional Study using National Family Health Survey	Vishakha Jain, Mridul Dharwal, Prem S. Vashishtha, Dr. Nimmi Agarwal	Journal for ReAttach Therapy and Developmental Diversities	https://www.jrtdd.com/index.php/journal/article/view/304
13	2022-2023	SDG 02	Sharda School of Engineering & Technology	Synthesis of Bimetallic Nanoparticles and Applications—An Updated Review	Dahir Sagir Idris and Arpita Roy	Crystals	https://www.mdpi.com/2073-4352/13/4/637

14	2022-2023	SDG 02	Sharda School of Business Studies	Hybrid crops, income, and food security of smallholder families: Empirical evidence from poor states of India	Amarnath Tripathi, Sucheta Sardar, Hari Shankar Shyam	Technological Forecasting and Social Change	https://www.sciencedirect.com/science/article/abs/pii/S0040162523002172
15	2022-2023	SDG 02	Sharda School of Engineering & Technology	Plant nutrient dynamics: a growing appreciation for the roles of micronutrients	Sayanti Mandal, Santosh Kumar Gupta, Mimosa Ghorai · Manoj Tukaram Patil · Protha Biswas · Manoj Kumar · Radha · Abilash Valsala Gopalakrishnan · Vika Moreshwar Mohture · Md. Habibur Rahman · Dorairaj Arvind Prasanth · Abhijit Bhagwan Man	Journal of Plant Growth Regulation	https://link.springer.com/article/10.1007/s10725-023-01006-z

16	2022-2023	SDG 02	Sharda School of Basic Sciences & Research	Performance Evaluation of Irrigation Canals Using Data Envelopment Analysis for Efficient and Sustainable Irrigation Management in Jharkhand State, India	Jay Nigam, Totakura Bangar Raju, R.K. Pavan Kumar Pannala	Energies	https://www.mdpi.com/1996-1073/16/14/5490

2.2 Campus Food Waste

Food waste is a growing concern worldwide, particularly on university campuses where large quantities of food are prepared and consumed daily. Addressing food waste is not only essential for environmental sustainability but also for promoting social responsibility within the academic community. Sharda University, known for its commitment to holistic education, is taking steps to manage and reduce food waste on its campus. This review explores the university's efforts, challenges, and potential improvements in tackling food waste.

Current Practices and Initiatives

Sharda University has implemented several measures to address food waste on campus. The University mess follows a strict SOP regarding storage and utilization of raw materials for production of food items for the University incumbents.

SHARDA UNIVERSITY
Beyond Boundaries

(IHA DEPARTMENT)
Greater Noida

Standard Operating Procedure (SOP) for Storage of Raw Materials and Ingredients in Mess Stores at University

Objective:

To ensure safe, hygienic, and efficient storage of raw materials and ingredients in the university mess stores, maintaining quality and preventing contamination or spoilage.

Scope:

This SOP applies to all personnel handling and storing food materials in the mess store, including staff responsible for purchasing, receiving, storing, and using raw materials and ingredients.

1. Receiving and Inspection

Documentation: Upon receiving supplies, cross-check with the purchase order and delivery note.

Inspection: Visually inspect all raw materials and ingredients for damage, spoilage, and expiry dates. Ensure packaging is intact and meets safety standards.

Acceptance/Rejection: Accept only fresh, undamaged, and properly packaged items. Reject if any contamination, spoilage, or damage is found.

2. Storage Conditions

Temperature-Controlled Storage:

Perishable Items (e.g., dairy, meat, vegetables): Store in refrigerators or cold rooms at 1-5°C.

Frozen Items: Store in freezers at -18°C or lower.

Non-Perishable Items (e.g., grains, flour, dry spices): Store in a cool, dry place, ideally below 25°C.

Shelving:

Place all items on shelves, ensuring nothing is stored directly on the floor.

Maintain adequate space between items for ventilation.

FIFO (First in, First Out):

Store older stock in front to ensure it is used first, while newer stock goes to the back.

Labelling:

Label all items with the date of receipt and expiration date.

For repackaged ingredients, use food-grade containers and label appropriately.

3. Hygiene and Safety

Cleaning:

Clean storage areas regularly to prevent pest infestation and contamination.

Ensure that shelves, racks, and containers are cleaned and sanitized periodically.

Personal Hygiene:

Staff handling raw materials should wear gloves, hairnets, and aprons.

Regular hand washing is mandatory.

Pest Control:

Conduct regular pest control checks and use approved methods to ensure pest-free storage.

4. Inventory Management

Maintain a real-time record of inventory levels.

Perform stock counts weekly or bi-weekly.

Reorder materials when they reach minimum stock levels to avoid running out.

5. Handling and Movement

Safe Handling:

Use appropriate tools (e.g., trolleys) to move heavy items.

Avoid rough handling to prevent breakage or spillage.

Segregation:

Separate raw food materials (meat, poultry, seafood) from ready-to-eat items to prevent cross-contamination.

Store cleaning chemicals away from food storage areas.

6. Waste Management

Discard expired or spoilt items immediately, ensuring they are separated from usable stock.

Follow local guidelines for disposing of organic and non-organic waste safely.

7. Regular Audits

Conduct monthly audits of the mess stores to ensure compliance with the SOP.

Record findings and take corrective actions as necessary.

8. Training

Train staff regularly on storage procedures, hygiene, and food safety.

Update SOP and training materials in line with any changes in food safety regulations or university policies.

9. Emergency Procedures

In case of a refrigeration failure, transfer perishable items to an alternative cold storage unit.

Report any incident that could compromise the safety and quality of food materials immediately to the supervisor.

This SOP ensures that raw materials and ingredients are stored safely, reducing the risk of contamination and spoilage, and maintaining food quality for students and staff.

Dining facilities and cafeterias are actively working towards reducing waste through portion control, menu planning, and encouraging mindful consumption among students. By offering varied portion sizes and promoting healthy eating habits, the university aims to minimize leftover food.

Photographs of mess

Additionally, Sharda University has initiated awareness campaigns to educate students and staff about the environmental and social impacts of food waste. These campaigns emphasize the importance of reducing waste at the individual level and encourage responsible behavior when it comes to food consumption.

Waste Management Systems

The university has integrated waste management systems that include the segregation of organic and inorganic waste. Organic waste from dining facilities is collected and processed through composting methods. The compost generated is often used in campus gardens, contributing to a circular economy and promoting sustainable practices within the university.

Compost Plant in University

Vermicomposting

Vermicomposting is the scientific method of making compost, by using earthworms. They are commonly found living in soil, feeding on biomass and excreting it in a digested form.

Vermiculture means “worm-farming”. Earthworms feed on the organic waste materials and give out excreta in the form of “vermicasts” that are rich in nitrates and minerals such as phosphorus, magnesium, calcium and potassium. These are used as fertilizers and enhance soil quality.

Vermicomposting comprises two methods:

Bed Method: This is an easy method in which beds of organic matter are prepared.

Pit Method: In this method, the organic matter is collected in plastic/bamboo pits. However, this method is not prominent as it involves problems of poor aeration and waterlogging.

PRINCIPLE

This process is mainly required to add nutrients to the soil. Compost is a natural fertilizer that allows an easy flow of water to the growing plants. The earthworms are mainly used in this process as they eat the organic matter and produce castings through their digestive systems.

MATERIAL REQUIRED

Water, Cow dung, Thatch Roof. Soil or Sand. Gunny bags. Earthworms. Weed biomass, A large bin (plastic or bamboo tank), Dry straw and leaves collected from paddy fields., Biodegradable wastes collected from fields and kitchen.

PROCEDURE

- To prepare compost, either a plastic or a concrete tank can be used. The size of the tank depends upon the availability of raw materials
- Collect the biomass and chop it to the required size using the cutter.
- Prepare a cow dung slurry and sprinkle it on the heap for quick decomposition.
- Add a layer (2 – 3 inch) of soil or sand at the bottom of the tank.
- Now prepare fine bedding by adding partially decomposed cow dung, dried leaves and other biodegradable wastes collected from fields and kitchen. Distribute them evenly on the sand layer.
- Continue adding both the chopped bio-waste and partially decomposed cow dung layer-wise into the tank up to a depth of 0.5-1.0 ft.
- After adding all the bio-wastes, release the earthworm species over the mixture and cover the compost mixture with dry straw or gunny bags.
- Sprinkle water on a regular basis to maintain the moisture content of the compost.
- Cover the tank with a thatch roof to prevent the entry of ants, lizards, mouse, snakes, etc. and protect the compost from rainwater and direct sunshine.

Have a frequent check to avoid the

Advantages of Vermicomposting

The major benefits of vermicomposting are:

1. Develops roots of the plants.
2. Improves the physical structure of the soil.
3. Vermicomposting increases the fertility and water-resistance of the soil.
4. Helps in germination, plant growth, and crop yield.
5. Nurtures soil with plant growth hormones such as auxins, gibberellic acid, etc.

Vermicompost Khad **Application**

Moreover, Sharda University collaborates with local organizations and NGOs to ensure that surplus food from campus events and cafeterias is donated to those in need, reducing wastage and addressing food insecurity in the surrounding community.

Additionally, integrating food waste topics into the academic curriculum, particularly in fields related to environmental science and hospitality management, can encourage students to engage in research and develop innovative solutions to this problem.

Sharda University is making commendable strides in addressing campus food waste, but there is room for further improvement. By enhancing waste management systems, increasing awareness, and fostering a culture of sustainability, the university can significantly reduce food waste and set a positive example for other institutions. Continued efforts and innovation in this area will contribute not only to a greener campus but also to broader societal change.

2.3 Student Hunger

Student hunger is an often overlooked issue in higher education institutions, but it plays a crucial role in students' academic performance, health, and overall well-being. Addressing student hunger is essential for ensuring that students can focus on their studies without the distraction of food insecurity. At Sharda University, efforts have been made to understand and mitigate this issue, but more can be done to ensure that all students have access to adequate nutrition.

Sharda University has taken steps to address the issue of student hunger. The university offers meal plans and subsidized food options in campus cafeterias to make meals more affordable for students.

Additionally, the university's student welfare programs provide financial assistance to students in need, which can help alleviate some of the financial pressures that contribute to hunger.

In recent years, Sharda University has also hosted food drives and other initiatives to support students facing food insecurity. Collaborations with local NGOs and community organizations have facilitated the distribution of food and other essential resources to students in need.

2.4 Proportion of graduates in agriculture and aquaculture including sustainability aspects

Sharda University offers programs in agriculture and related fields that are designed to equip students with the knowledge and skills needed to address modern agricultural challenges. These programs

emphasize sustainable farming practices, technological advancements in agriculture, and the importance of preserving natural resources. The curriculum often includes practical training, internships, and collaborations with industry partners to ensure that students gain hands-on experience.

In the field of aquaculture, Sharda University focuses on sustainable fish farming practices, water resource management, and the environmental impacts of aquaculture. The university's programs aim to produce graduates who can contribute to the growth of the aquaculture industry while minimizing its ecological footprint.

The proportion of graduates in agriculture and aquaculture at Sharda University reflects the growing interest in these fields. Although exact numbers may vary year by year, these programs have seen a steady enrolment, driven by the increasing awareness of the importance of sustainable practices in agriculture and food production. Graduates from these programs are well-equipped to pursue careers in both the private and public sectors, as well as in research and development.

The university’s focus on interdisciplinary learning allows students to gain insights from various fields such as environmental science, economics, and biotechnology, which are essential for a comprehensive understanding of agriculture and aquaculture. This interdisciplinary approach helps attract students who are passionate about sustainability and eager to make a positive impact.

Sustainability is a core component of the agriculture and aquaculture programs at Sharda University. The curriculum emphasizes the need for sustainable practices in food production, resource management, and environmental conservation. Courses on organic farming, renewable energy in agriculture, and sustainable fisheries are integral parts of the programs.

Students are also encouraged to engage in research projects that explore innovative solutions to sustainability challenges in agriculture and aquaculture. Topics such as climate-resilient crops, water conservation techniques, and eco-friendly aquaculture practices are commonly explored. These research opportunities allow students to contribute to the broader discourse on sustainability and prepare them to address real-world problems.

Sharda University's commitment to agriculture and aquaculture education, with a strong emphasis on sustainability, positions its graduates to make meaningful contributions to these critical fields. The proportion of graduates from these programs reflects the growing interest in sustainable practices and the university's efforts to prepare students for the challenges of modern food production. By continuing to innovate and expand its focus on sustainability, Sharda University can play a vital role in shaping the future of agriculture and aquaculture in India and beyond.

2.5 National Hunger

Hunger remains a critical issue in India, where millions of people still lack access to adequate food. Addressing national hunger requires the concerted efforts of various sectors, including education. Sharda University, with its emphasis on social responsibility and community engagement, has been involved in initiatives aimed at alleviating hunger in India. This review explores the university's efforts, challenges, and potential areas for growth in contributing to the fight against national hunger.

Sharda University has shown a commitment to addressing national hunger through various initiatives that combine education, research, and community outreach. The university's programs often involve students and faculty working together to develop practical solutions to food insecurity. These efforts range from awareness campaigns and food drives to more structured programs aimed at improving food distribution and nutrition.

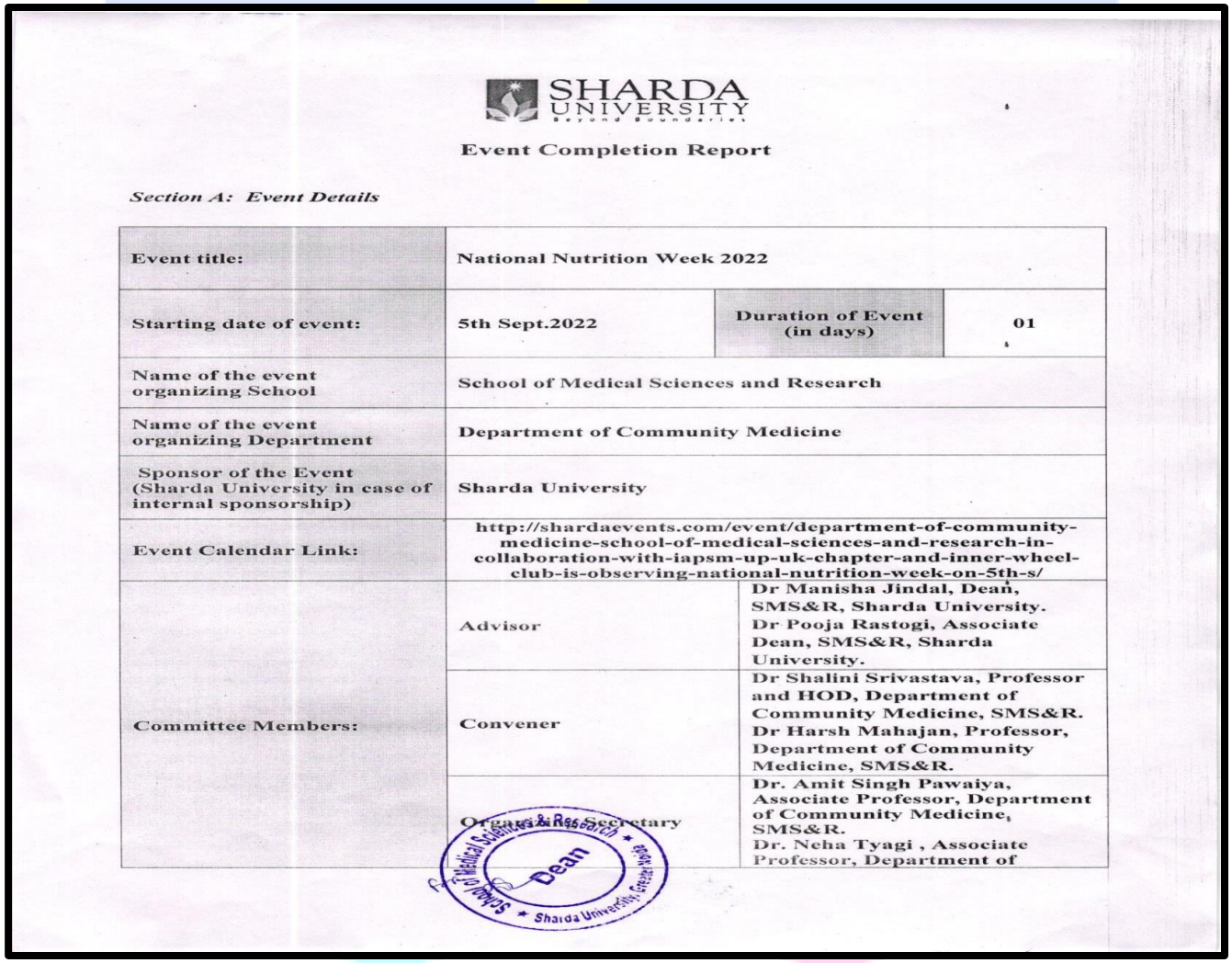
One notable initiative is the university's collaboration with local NGOs to provide food assistance to underserved communities. By leveraging its resources and network, Sharda University aims to make a tangible impact on reducing hunger in the regions surrounding its campus. The university also plays a significant role in educating students about the causes and consequences of hunger. Courses and seminars focused on food security, sustainable agriculture, and public health provide students with a deep understanding of the systemic issues contributing to hunger. These academic programs are often paired with practical experiences, such as internships with organizations working to combat hunger or participation in research projects focused on food distribution systems.

Research at Sharda University is also directed towards finding innovative solutions to hunger. Faculty and students collaborate on studies related to improving crop yields, reducing food waste, and enhancing the efficiency of food supply chains. This research not only contributes to the academic field but also provides actionable insights that can be implemented on a national scale.

Sharda University emphasizes the importance of community engagement in its fight against hunger. The university organizes food drives, fundraising events, and volunteer programs that encourage students and staff to contribute directly to hunger relief efforts. These initiatives are often conducted in partnership with local organizations that focus on feeding the hungry and providing long-term support to vulnerable populations.

Additionally, the university's involvement in national campaigns against hunger, such as participating in World Food Day events and collaborating with government-led programs, demonstrates its commitment to addressing this pressing issue on a broader scale.

Incorporating more hunger-related content into the academic curriculum across various disciplines could further raise awareness and inspire action among students. Additionally, the university could explore opportunities to establish a dedicated center or institute focused on hunger and food security, which could serve as a hub for research, advocacy, and community engagement.



SHARDA UNIVERSITY
Beyond Boundaries

Event Completion Report

Section A: Event Details

Event title:	**National Nutrition Week 2022**		
Starting date of event:	**5th Sept.2022**	**Duration of Event (in days)**	**01**
Name of the event organizing School	**School of Medical Sciences and Research**		
Name of the event organizing Department	**Department of Community Medicine**		
Sponsor of the Event (Sharda University in case of internal sponsorship)	**Sharda University**		
Event Calendar Link:	**http://shardaevents.com/event/department-of-community-medicine-school-of-medical-sciences-and-research-in-collaboration-with-iapsm-up-uk-chapter-and-inner-wheel-club-is-observing-national-nutrition-week-on-5th-s/**		
Committee Members:	**Advisor**	**Dr Manisha Jindal, Dean, SMS&R, Sharda University. Dr Pooja Rastogi, Associate Dean, SMS&R, Sharda University.**	
	Convener	**Dr Shalini Srivastava, Professor and HOD, Department of Community Medicine, SMS&R. Dr Harsh Mahajan, Professor, Department of Community Medicine, SMS&R.**	
	Organizing Secretary	**Dr. Amit Singh Pawaiya, Associate Professor, Department of Community Medicine, SMS&R. Dr. Neha Tyagi , Associate Professor, Department of**	

School of Medical Sciences & Research Dean Sharda University, Greater Noida

Sharda University's involvement in national hunger initiatives demonstrates its commitment to social responsibility and community welfare. Through education, research, and outreach, the university is making valuable contributions to the fight against hunger in India. However, by addressing challenges related to scalability and student engagement, and by expanding its partnerships and academic focus on hunger, Sharda University can play an even more significant role in tackling this critical issue on a national scale.

Name of the Event: 1. National Nutrition week

2. Health Awareness Programme on Nutrition in Pregnancy

List of Participants (Patients)- NUTRITION IN PREGNANCY , 22/5/2023

S. No.	Patient Name	Gender	Address	Phone number	Sign
1	Simal bano	f	Tughalpur GR Noida	9548836929	Simal bano
2.	Saziya	f	Noida. Kakoda	9871905697	Saziya
3.	Ragdda	f	Noida. Kakoda	9871905697	Ragdda
4.	Monu singh	M	Noida Phase-II	9319169398	Monu
5.	Shobha	F	Noida Phase-II	9319169398	Shobha
6.	[illegible]	m	[illegible]	7834883397	[illegible]
7.	MD AYUB	M	Tughalpur GR Noida	9548836929	[illegible]
8.	Shanta	f	25 Ajita Road Noida-63	9650267353	[illegible]
9.	[illegible]	f	C, Noida		[illegible]
10.	Bittu	f	Connaught		Bittu
11.	Sweety	f	Tugalpur	9818928556	[illegible]
12.	Kavita	f	Alpha 2	8014550322	[illegible]
13.	[illegible]	f	[illegible]	—	[illegible]

Dr. ARCHANA MEHTA
MBBS, MD,
PROFESSOR & HOD
Department of Obstetrics And Gynecology
REG.NO.-MCI -2550
Sharda Hospital, SMSAR

List of Participants (Patients)- NUTRITION IN PREGNANCY , 22/5/2023

S. No.	Patient Name	Gender	Address	Phone number	Sign
14.	PRIYA VERMA	Female	Delta-1 G.N	8650603591	
15.	Daya Sagar	Male	Delta - 1 G.N	9639956439	
16.	अंजिता	F	27	3447039073	अंजिता
17.	[illegible]	M	Alpha-1	8851075589	अंजिता
18.	[illegible]	F	G. Noida	9990395335	[illegible]
19.	[illegible]	M	"	"	[illegible]
20	आरती	F	Beta	9582741660	आरती
21	सुरेन्द्र	M	"	"	सुरेन्द्र
22	सीमी सिंह	F	Knowledge Park	9354203958	सीमी सिंह
23.	Zeba Afreen	F	Akshardham colony Sec -80 Noida	8800737260	Zeba Afreen
24	Mohd. Shahwaj Alam	M	"	"	Mohd. Shahwaj Alam
25.	Mithlesh	F	Dankaur	6396039776	Mithlesh
26.	Sh. Jaipal Singh	M	"	"	Jaipal Singh

Dr. ARCHANA MEHTA
MBBS, MD,
PROFESSOR & HOD
Department of Obstetrics And Gynecology
REG.NO.-MCI -2550
Shrada Hospital, SMSHR

List of Participants (Patients)- NUTRITION IN PREGNANCY , 22/5/2023

S. No.	Patient Name	Gender	Address	Phone number	Sign
27.	Mrs. Sujata Singh	F	Dankaur	9457050071	Sujata
28.	Manisha Kumari	F	Alpha-II	7624008853	Manisha Kumari
29.	Makhan Kumar	M	Alpha - II	"	Makhan Kumar
30.	Ravindar	M	Chhapa Ghaziabad	9313445657	
31.	Sangeeta	F	"	"	Sangeeta
32.	Pyare babu	M	Surapur	7078242610	Pyare babu
33.	Nigama	M	"	"	Nigama
34.	शारदा	F	NTPC	9582599143	शारदा
35.	[illegible]	F	Bhatsa	8377965722	[illegible]
36	[illegible]	M	"	"	[illegible]
37	Anjali Goel	F	B-305 Mimsagar	9808994448	Anjali
38	Naveen Goel	M	"	"	Naveen
39.	[illegible]	F	Rabhupura Ghaziabad	9810937871	[illegible]

Dr. ARCHANA MEHTA
MBBS, MD,
PROFESSOR & HOD
Department of Obstetrics And Gynecology
REG.NO.-MCI -2550
Shrada Hospital, SMSHR

List of Participants (Patients)- NUTRITION IN PREGNANCY , 22/5/2023

S. No.	Patient Name	Gender	Address	Phone number	Sign
40.	[illegible]	M	Rabhupura	9810937871	[illegible]
41	आरती	F	पीपलखेड़ा	6239910871	आरती
42	राहुल	M	"	"	राहुल
43.	Subha	F	खुर्जा	9599033852	सुभाष
44.	[illegible]	F	खुर्जा	9873577913	[illegible]

Dr. ARCHANA MEHTA
MBBS, MD,
PROFESSOR & HOD
Department of Obstetrics And Gynecology
REG.NO.-MCI -2550
Shrada Hospital, SMSHR

Name of the Book Chapter: **1.** Functional Foods and Nutraceuticals for Maternal Health

2. Pressure-based processing technologies for food

3. Opportunities and applications of block chain for empowering tele-healthcare

Name of the Active Courses:

1. **Nutrition**

The course "Fundamentals of Food and Nutrition" aims at developing basic understanding about nutrition, its effect on human health and newer advances in food technology. This course encompasses physiological, biochemical and social aspects of food and discusses relationship between metabolites and human health. Moreover, the course is focused on the advances in the most emerging area of applied science of Nutraceuticals (where food is the medicine). The knowledge of nutrition under Extreme climate conditions, space nutrition, and sports nutrition

empowers students' knowledge and skills to utilize food as a powerful tool for physical, mental, and social wellbeing

2. COMMUNITY NUTRITION-I (The course aims to introduce public health nutrition practices, discuss significant nutrition problems, and provide an overview of community food and nutrition programs, fostering skill-building and innovative approaches.)

3. Cooking Skills and Healthy Recipes (The aim to program covers nutrition, health, and food tech, studying how food affects us physiologically, biochemically, and socially. It gives your health knowledge.)

4. Food Adulteration(LAB) (The education program's goal Student will be able about identifying adulteration in food and drinks after this course.)

5. FOOD PRESERVATION & PACKAGING (The aim of this program to demonstrate to the students advanced food preservation)

6. FOOD SAFETY (To educate students about food safety, cleanliness, dangers, and regulations (national and international).

7. Food Science and Technology (The goal to enable students understand food's natural and processed modifications.)

8. Food Science and Technology Lab (The programme aims to explore the nature of foods and the natural and induced changes that take place in them due to handling and processing.)

9. FOOD SCIENCE –I (This program focuses on the study of the composition of foods and the alterations that take place in them both naturally and due to management and treatment.)

10. FOOD SCIENCE-II (The course emphasizes the nutritional components of ailments and clinical disorders and utilizes students' recent understanding of physiology, biochemistry, and food science.)

11. FOOD SERVICE MANGEMENT-I (A food service management Programme provides you with theoretical and practical knowledge, and you usually spend extensive time applying your coursework in real-world restaurant environments. The courses you take include food service sanitation, nutrition, culinary arts, dining room management and business practices.)

12. FOOD SERVICE MANGEMENT-I (A food service management Programme provides you with theoretical and practical knowledge, and you usually spend extensive time applying your coursework in real-world restaurant environments. The courses you take

include food service sanitation, nutrition, culinary arts, dining room management and business practices.)

13. Food, Nutrition & Hygiene (The course aims at developing basic understanding about nutrition, its effect on human health and newer advances in food technology.)

14. Fundamental of Food and Nutrition (The course "Fundamentals of Food and Nutrition" aims at developing basic understanding about nutrition, its effect on human health and newer advances in food technology.)