

## Bio data



1. Name : **Dr. K Uma Maheswari**
2. **Designation** : Professor and University Head
3. **Official Address** : Department of Foods & Nutrition  
Post Graduate and Research Center  
Professor Jayashankar Telangana State Agricultural  
University, Hyderabad, Telangana State-500 030,  
India
4. **Education qualifications** : Ph.D. in Food and Nutrition
  - a. 1<sup>st</sup> class in all degree programs
  - b. Got 1<sup>st</sup> rank at UG and Phd degrees and 5<sup>th</sup> rank at MSc level
5. **Employment record**
  - a. Total length of service - 36 years
  - b. Teaching and research - 22 years
  - c. Extension and research - 14 years
6. **Teaching**
  - a. UG, PG and PhD teaching
7. **P G Research** - Guided 25 M Sc and 5 Ph.D students in the areas of Foods  
and Nutrition and Food Technology
8. **Award/Fellowship/Honors**
  - a. Recipient of state best teacher award, 2014
  - b. Recipient of meritorious University best teaching / Research / Extension worker  
award, 1991
  - c. Bharat Mahila Siromani Award, 2015, International Women's Day
  - d. Nuffic- Netherlands fellowship-2 times- 2014 & 2016
  - e. Member of Taskforce on anemia and Child and mother health nutrition of ICMR,  
2013
  - f. Member of nutrition committee of Andhra Pradesh state, 2013
  - g. Reviewer excellence award of Asian Journal of dairy and Food Research, 2016
9. **Development and design of instructional material & laboratory manuals, etc.**

- a. Lab manuals - 9No.
- b. E-learning course - 1 course – Food Science
- c. UGC lessons - 1 course – Food Microbiology

**10. Publications :**

- a. Research publications - 93 Nos
- b. Popular articles - 68 Nos
- c. Papers and abstracts presented and published in conferences, seminars, symposia and workshops - 46 Nos

**11. Patent -1 ( Applied)- Nano scale particles encapsulated slow-release natural food colors ( NFCs)**

**12. Technologies developed**

- a. Instant Ragi ball mix (Raagi Mudha)
- b. Amylase rich malted mixes
- c. Quality Raisins
- d. Tea bags from *Costus Igneus*
- e. Micronutrient enriched natural food colors
- f. Extraction of natural food colors using Nano technology
- g. Value added tamarind products
- h. Non-dairy probiotic weaning food mixes and geriatric friendly yogurts

**13. Training programs attended**

- a. **International - 2 Nos – At Wageningen University, Netherlands (21 days)**

**14. Training programmes organized**

- As Director of Center for Advanced Faculty Training ( CAFT) - Home Science-organized **9 advanced training programs** in the area of foods and nutrition to the faculty of agriculture and allied subjects of various SAUs and ICAR institutes.
- Edited 9 news letters

**15. Areas of Research**

- a. Extraction of bioactive components from foods
- b. Rice processing, utilization and quality analysis
- c. Food analysis and quality control
- d. Food and Nutrition security
- e. Food processing, value addition and byproduct utilization
- f. Community nutrition and management
- g. Women in Agriculture

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