

BIO DATA

Name : **Dr.Kavita Waghray**

Designation Professor ,HODand DEAN Pharmacy

Education Qualification :

UNIVERSITY	DEGREE	YEAR OF COMPLETION	FIELD OF SPECIALISATION
M.S. University of Baroda	B.Sc	1984	Food and Nutrition
M.S. University of Baroda	M.Sc	1986	Food and Nutrition
Andhra Pradesh Agricultural University, Hyderabad.	Ph.D	1992	Food and Nutrition

Employment Record :

UNIVERSITY/COLLEGE	DESIGNATION	PERIOD
University College of Technology(OU)	Professor	2010-tilldate
University College of Technology(OU)	Associate Professor	2004 -2010
University College of Technology(OU)	Assistant Professor	1997-2004
University College of Technology(OU)	Visiting Professor	1995-1997
College of Nursing	Part Time Lecturer	1993-1995
St.Ann's College	Part Time Lecturer	1993
National Institute of Nutrition	Post Doctoral Fellow(FAO) Research Associate(CSIR)	1994-1996 1996-1997

Honours and Awards

1.G.S.Nivetia Memorial Award for Best Research Paper published in the Journal of the Oil Technologists Association of India which appeared during the year 1995

2.Recipient of APCOST Student Project Program Fellowship 2007-2008

Countries visited: USA, Sweden, France.

Osmania University Positions held: Positions held: Osmania University:

- (1) Chairperson Board of Studies PHARM D since june 2015 to August 2017
- (2). Chairperson Board of Studies Food Technology October 2018
- (3) Head Department of Pharmacy August 2017 till date
- (4) Dean Faculty of Pharmacy September 2017 till date
- (5) Member Board of Studies Food and Nutrition Dept Koti Womens College
- (6) Member Board of Studies Nutrition Dept Science College OU

Other Universities:

- (1) Member Faculty Board of Home Science Prof Jayashanker Telangana State Agricultural University since October 2016.
- (2) Chairperson Board of Studies Food Science and Technology Satavahana University Karimnagar.
- (3) Member Board of Studies Food Technology JNTU-Aanatapuram

Consultancy and Sponsored Research Activities:

YEAR	ORGANIZATION	PROJECT TITLE	AMOUNT RECEIVED
1998-1999	UGC	Use of antioxidant in deep fat frying of foods	Rs.10,000 completed
2000-2001	UGC	Physico chemical studies of different oil blends	Rs.10,000 completed
2003-2006	UGC(major)	Physico chemical & nutritional quality of oil blends & their stability during storage and processing	Rs.6.28lakhs completed
2007-2009	AICTE	Designer foods development using extrusion technology	Rs.10.00lakhs completed
2011-2014	OU-DST-PURSE PROGRAMME	Designer foods development using dehydrated betel leaves powder.	Rs4.27lakhs completed
2017-2018	OU-DST-PURSE PROGRAMME	Effect of supplementation of gammalinolec acid and sorghrum on hyperglycemic and hyperlipidemic subjects.	0.75lakhs completed
2017-2018	OU-DST-PURSE PROGRAMME	Effect of supplementation of gammalinolec acid and sorghrum on hyperglycemic and hyperlipidemic subjects.	0.75lakhs ongoing

List of students awarded Phd : 11

National : 10

S.No	Name of the Student	Title of Phd work	Year of registration
1	Sridevi Bommi	Physico-chemical and nutritional quality of different oil blends and their stability during storage & heat processing	2001
2	B.Devika	Impact of Intermittent Iron and Folate supplementation with ascorbic acid in improving the iron status of school going adolescent girls	2002
3	C.Radha Reddy	Assessment of prevalence of impaired fasting glucose and type II diabetes among urban school children	2005
4	A.V.Vasundhara	Effect of supplementation of Colocasia leaves on glycemic index serum lipids & lipo proteins in diabetic subjects	2005
5.	K.M.Nagargoje	Impact of community participation and soybean supplementation on severely malnourished preschoolers.	2006
6.	G. Nirmala	Influence of environment on different nutritional & quality characters in popular Indian rice varieties	2008
7	V. Malathi	Assessment of nutritional status of patients with type 2 diabetes and effect of supplementation of flax seed powder and oil	2014
8	N.Santoshi Lakshmi	A comparative study of assessment of food safety and personal hygiene practices among food handlers in twin cities of Hyderabad and Secunderabad	2013
9	T.Sunitha	Effect of supplementation of Portulaca oleracea on serum lipid profile in hypercholesterolemia human subjects	2006

International: 1

S.No	Name of the Student	Title of Phd work	Year of registration
1	Mohd. Reza Shadan	Formulation and preparation of low cost food for supporting growth	2016

List of Registered Phd students –work ongoing

S. No	Name of the Student	Title of Phd work	Year of registration
1	M. Radika	Effect of supplementation of evening primrose oil on the serum lipids of the hyperlipidemic subjects.	2011 Part time
2	D.E. Ragini	Effect of supplementation of cauliflower leaves to prevent iron deficiency anemia.	2011 ICMR Fellow
3	Preti Sangam	Role of micronutrients and fatty acids in relation to development of glucose intolerance in pregnant women and impact of these nutrients on birth outcomes.	2011 Part time
4	Merlin Annie Raj	Dietary cholesterol and its impact on its effect on endothelial function in hyperlipidemic and normolipidemic adults.	2011 Part time
5	Apeksha Ekbote	Assessment of nutritional status and bone density and mineral status of middle aged women in relation with their lifestyles.	2013 Part time
6	HarithaDevanand	Development and evaluation of Aloe vera based nutraceutical food products using sugar substitutes.	2013 Part time
7.	A. Malthisyamala	Impact on naturopathic diet and treatment on life style modified syndrome.	2017 Part time
8.	Rumila Sitaram	Effect of supplementation of molasses based iron rich supplements to anemic	2017 Part time

		adolescent girls..	
9.	P.JosephRaju	Development and evaluation of traditional millet based food products with different processing techniques using finger millet pearl millet and sorghum.	2017 Part time
10	.P.Suchitra	Effect of low carbohydrate,highprotein,high fat diet and exercise on glycemic control in diabetic rats.	2018
11	.Parimi KumudaPriya	Effect of child hood obesityand sedentary life style leading to type -2 daibetes.	2018 Part Time
12	Y.. V.PhaniKumari	Impact of regional adiposity and salt intake on hypertension	2018 Part Time

**List of Registered PhD Students in Food Technology in JNTU
(A) – work ongoing**

Sno:	NAME OF THE STUDENT	TITLE OF PhD work	YEAR	Co Guide
1.	Shravanti T Ad no: 11PH1203	Designer food development using tender tama rind leaves & pulp	2011 Part time	Prof. D.Subba Rao awarded
2.	Vishwanth C Ad no: 11PH1204	Comparative studies for the effect of synthetic and biopreservatives on shelf life of beverages	2011 Part time Work completed	Prof. K N Jayaveera
3.	A Ravinder Ad no: 13PH1203	Study on utilization of waste for production of bioethanol by using microbial enzymes.	2013 Part time Work completed	Prof D Subba Rao
4.	Visireddy Himabindu Ad no: 13PH1201	Development of novel foods using millets.	2013 Part time	
5.	D Kodandaramreddy	Studies on Effect of infra-red radiationon food product by using catalytic infra-red heater.	2014 Part time	Prof S V Satyanarayana
6.	R.Renu	Studies on effect of cooling techniques on selected tropical fruits.	2014 Part time	Dr Dinesh

List of Registered PhD Students in Food Technology in OU – work ongoing

Sno:	NAME OF THE STUDENT	TITLE OF PhD work	YEAR
1	Ms.J.Saritha	Study on extraction /purification of flavors from linseed oil (flax seed oil)by membrane processes(membrane technology)and membrane filtration applications in food.	2018 Part time
2	Ms.A.Sunitha	Development and evaluation of millet malt incorporated lassi.	2018 Part time

List of students awarded M.Tech : 6

S.No	Name of the Student	RNO	Title of M.Tech work	Year of registration	Year of award
1 (PTPG)	Arpitha G	1008-12-FT-PTC-00	Complementary Health Food Rich in Micronutrients.	2012	2016
2(PTPG)	Akula Esther Sandhya	1008-12-FT-PTC-003	Development of sorghum biscuits incorporated with spices	2012	2018
3.	M. Swathi		Development of Malted Millet Mixes for Pregnant women and Lactating Mothers	2014	2016
4	V. Satya Radika	1008-14-824-011	Development and storage evaluation of carrot (Daucus	2014	Final viva notcompleted

			carota)cubes and osmotic guava(Psidium guajava) slices using solar dehydrationTechnology.		
5	Abdulkader Mohammeda wol	1008-15-824-001	Quality evaluation of enset starch (ensete ventricosum) for development of biodegradable films	2015-2017 2017	2017
6	V.Sruthi	1008-15-824-012	Development of wafers incorporated with pearl millet & barnyard millet	2015-2017 20	20
7	Vudugula Girija	1008-15-824-012	Development of low calorie cupcakes using coconut milk	2015-2017 20	20

List of Registered M.Tech Students in Food Technology in OU – work ongoing:

S.No	Name of the Student	RNO	Title of M.Tech work	Year of registration	Year of award
1	Jhansi	1008-16-824	.	2016	
2.	Rajashekhar	1008-16-824		2016	
3	Akanksha.B	1008-17-824-001	Herbal edible coatings on fresh cut fruits papaya and musk melon to enhance quality and shelf life	2017	
4	Swetha P.V.N	1008-17-824-012	Extending the shelf life of indigenous seasonal fruit and	2017	

			leaves (karonda and tender tamarind leaves)		

Invited lectures delivered at Seminars/Training programs

1 Waghray K Extrusion Processing of Indian Food Products Overview at short course on Extrusion Processing for Food—Focus on Indian market held in July 14-16 2008 at Hotel Taj Residency Vadodara, Gujarat organized by Kansas State University Grain Science & Industry Manhattan Kansas Asscom- India Ltd, and Amul Dairy Anand .

2 Waghray K Prevalence of anemia among adolescent girls (**lead lecture**) at seminar on National seminar on current status of health & nutrition in women: infants and children held on 24th and 25th February 2010. Organized by Venu Tai Chavan Prathistans Arts & Commerce Mahila MahaVigyalaya Ambajogai Beed MS. Maharashtra.

3 Waghray K Prevalence of anemia among adolescent girls and measures to combat anemia at international conference on impact of diseases & social issues affecting women and their amelioration organized by Institute of Genetics & Hospital for Genetic Disease, Osmania University,Hyd & Third World Organization Of Women in Science India Chapter (TWOWS)12 to 14 Dec 2010.

4 Waghray K Extrusion Processing of Traditional Indian Foods Overview at seminar on Extrusion Processing science and Applications held in June 17-18, 2010 at Maharana Pratap University of Agriculture and Technology, Udaipur, Rajasthan. organized by Kansas State University Grain Science & Industry Manhattan Kansas and Asscom- India Ltd and MPAUT.

5 Waghray K Anaemia in adolescent girls and measures to combat National Symposium “EASE EVE`STROUBLE” on 25th and 26th

September 2012 organised by Department of Nutrition Madina Degree College Hyderabad .

6. Waghay K “ Value added fermented and non fermented nutri beverages for trading” on 30-1-2015 In “Advances in Food Processing Technologies for Value Addition and Enterprise Development at Post Graduate &”Reseach Centre PJTSAU Rajendranagar Hyderabad from 21st January to 10th February 2015 ICAR extended training to faculty members of State Agricultural Universities and ICAR Institutes.

7. Waghay K Recent trends in food processing and preservation 27 -8-2015 St Ann’s College for women Mehidepatnam Hyderabad.

8. Waghay K Bioactive compounds for Health and Wellness through dried foods and forest products on 19th February 2016 in Training Programme “ Solar dehydration processing of vegetables for value addition and preservation.(capsicum,carrot ,tomato peas) held between 16-19th February 2016 at SEED Jubilee Hills Hyderabad.

9. Waghay K Applications of Nanotechnology inFood Processing at International Conference on “Emerging Trends in Synthesis of Nano Particles in Agri Biotechnology -Research and Commercialization” on 26-02-2016 at Loyola Academy

10. Waghay K Latest Trends in Food Processing and Preservation on25th April 2016 at Loyola Academy old Alwal Secunderabad.

11. Waghay K Bioactive compounds for health and wellness through solar dried food and forest products on 17-2-2016 in the training program on solar Dehydration processing of Vegetables for value addition and preservation (capsicum,carrot,tomato,pear and mango)from 16th to 19th feb 2016 at SEED Hyderabad

12. Waghray K Product Development Utilizing the Treasure Trove of Nutrients “Green Leafy Vegetables” on 23rd June 2016 in Training Programme “Application of Solar Energy in Food Sector” organized SEED Jubilee Hills Hyderabad from 21st June to 24th June 2016

13. Waghray K Food waste in India on 26-08-2016 at International Conference on “**Thrabaksha Save every grain counts**” on 26th -27th August 2016 at Loyola Academy Degree and PG College Alwal.

14. Waghray K “Pretreatment for dehydration of fruits and vegetables ” on 6th October 2016 in Training Programme “Value addition of fruit and vegetables ” organized SEED Jubilee Hills Hyderabad from 4th to 7th October 2016.

15. Waghray K “Applications of Nano Technology in Food Processing at International conference on emerging trends in synthesis of Nano particle in Agri.Biotechnology Research & Commercialization from 25th to 27th feb 2017 in session IV on 26th feb 2017 on theme Applications of Nano Technology in food & all sectors organized by Loyola Academy Alwal Secunderabad

16. Waghray K “Pretreatments for Dehydration of fruits and vegetables” on 1-3-2018 in the training program on solar food processing technologies of horticultural produce for value addition from 27th feb to 2nd march 2018 at SEED Hyderabad.

17. Waghray K “Recent Techniques in food processing and preservation” RBVRR Womens College on 20.9.2018

List of Publications:

No of Papers published in referred journals	No of Papers presented in Conferences	No of Review Papers published	Books Referred
52	36	3	2

List of Published Papers :(* are international journals)

S.NO	Title of the Paper/ Book/ Report	Author(s)	Name Volume & Year of the Journal	Page No. From To
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1.	Effect of Colocasia leaves Colocasia antiquorum on serum and tissue lipids in cholesterol fed rats	Mani U V, Sharma M, Waghray K , Iyer U & Mani I	*Plant Foods for Human Nutrition 1989;39 ISSN 0921-9668	245-255
2	A simple method for decontamination of aflatoxin B1 in unrefined ground nut oil using aluminium silicate clays	Waghray K & Reddy U	Journal of the Oil Technologists Association of India 1995;27 ISSN 0970-4094	193-195
3	Detoxification of aflatoxin B1 in maize and groundnut kernels by sunlight and dung cake fumes	Waghray K & Reddy U	Indian Journal of Toxicology 1995 ISSN 0971-6580	37-41
4	Efficacy of modified Buchner funnel in the decontamination of aflatoxin B1	Waghray K & Reddy U	Indian Food Industry 1996;15 ISSN 0972-2610	37-41
5	Street foods in Latin America	Bhat R V & Waghray K	*Kargar Series World Review of Nutrition and Dietetics 2000;86 ISSN 0084-2230	123-137
6	Street foods in Africa	Bhat R V & Waghray K	*Kargar Series World Review of Nutrition and Dietetics 2000;86 ISSN 0084-2230	100-122
7	Profile of Street foods in Asian countries	Bhat R V & Waghray K	*Kargar Series World Review of Nutrition and Dietetics 2000;86 ISSN 0084-2230	53-99
8	Materials used for storage, serving and packaging of street foods in Hyderabad.	Waghray K & Bhat R V	Packaging India 2001;33	59-62
9	Effect of chemicals on aflatoxin B1 production germination and viability in maize and groundnuts	Waghray K & Reddy U	J of Res, ANGRAU 2000;28 ISSN 0970-0226	57-64
10	Quality of traditional	Waghray K &	J of Res, ANGRAU	51-56

	foods sold in the streets of Hyderabad	Bhat R V	2000;29 ISSN 0970-0226	
11	A Perspective of street foods sold on special occasions in Hyderabad—South India.	Waghray K, Bhat R V & Amruth Rao	International Journal of Food Science Technology & Nutrition 2008; 2(1). ISSN 0973-841X	137-150
12	Acceptability studies of prepared products with Colocasia leaves (Colocasia antiquorum)	Vasundhara AV & Waghray K	Indian Journal of Nutrition and Dietetics 2009; 46 ISSN-0022-3174	472-478
13	Blending of Oils- Does it improve the quality and storage stability, An experimental approach on Soyabean and Palmolein based blends	Gulla S, Waghray K, & Reddy U	*American Journal of Food Technology 2010;5(3) ISSN 1557-4571	182-194
14	Butylated Hydroxyanisole(BHA) to maximize the oxidative stability of snacks: A case study with Sev and Boondi	K Waghray & S Gulla	Journal of Human Ecology 2010;32(2) ISSN 0970-9274	97-99
15	Effect of time and temperature of roasting on Aflatoxin content in groundnut (Arachis Hypogea	Gulla S, Nagalakshmi, A.V.D, Uma Reddy. M & Waghray K.	International Journal of Food Science , Technology and Nutrition 2010;4(1) ISSN 0973-841X	41-49
16	Oxidative Stability of Edible Vegetable Oils Enriched with Blending-An Experimental Approach on Mustard Oil and Corn Oil Based Blends.	K.Waghray & S Gulla	Journal of Lipid Science and Technology 2010 ; 42(1) ISSN-0970-4094	5-10
17	Oxidative Stability of	Gulla S, &	Journal of Lipid	145-149

	Edible Vegetable Oils Enriched with Blending-An Experimental Approach on Ricebran and Cottonseed Oil Based Blends.	Waghray K,	Science and Technology 2010;42 (4) ISSN-0970-4094	
18	A Freedom of choice sensory profiling and consumer acceptability of oil blends.	Waghray K & Gulla S	Studies on Home and Community Science 2011;5(1) ISSN 0973-7189	1-6
19	Effect of storage on physico –chemical characteristics and fatty acid composition of selected oil blends.	Gulla S & Waghray K	Journal of Life Sciences 2011;3(1) ISSN 0975-1270	35-46
20	Adulteration pattern in different food products sold in the twin cities of Hyderabad and Secunderabad-India	Waghray K Gulla S ThyagarajanP Vinod G	Journal of Darying Foods and Home Science 2011;30(2) ISSN 0971-4456	117-121
21	Oxidative Stability of edible vegetable oils enrichedwithBlending -An Experimental Approach on soybeanOil and palmolein Oil Based Blends.	Waghray K Gulla S	Journal of Lipid Science and Technology 2011;43(2) ISSN-0970-4094	49-53
22	Sensory attributes of wheat (Triticum species)flour based chapathis in corporation with soy flour (Glycine max)and dates (Pheonix dactylifer)	Waghray K Gulla S BhanuTeja K	Journal of Darying Foods and Home Science 2011;30(4) ISSN 0971-4456	262-266
23	Blending of oils: a case study on storage stability and sensory characteristics of a	Waghray K &Gulla S	*Journal of Nutrition Dietetics and Food Science 2012;(2) ISSN-1556-6757	1

	ready to eat snack			
24	Cotton seed oil and Corn oil based blends for enhancing quality and storage stability.	Waghray K &Gulla S	Journal of Lipid Science and Technology 2012;44(1) ISSN-0970-4094	19-30
25	Sensory quality and acceptability of fresh juices.	Waghray K SGulla,CSantosh Kumar M Praveen kumar A Akshay kumar	Studies on Home and Community Science 2012;6(3) ISSN 0973-7189	179-181
26	Acceptability studies of value added products with Purslane (Portulaca oleracea)	S.Tarkergari Waghray K Gulla S	*Pakistan Journal of Nutrition 2013;12(1) ISSN 1680-5194	93-96
27	Development of papads –a traditional savoury with pudina (mint) leaves.	D. Kodandaramreddy Waghray K	International Journal of Agriculture and Food Science Technology 2013;4(3) ISSN2249-3050	247-252
28.	Obesity and Type 2 Diabetes :a population based study of urban school children in South India.	Radha RChada Bipin Kumar Sethi Kavita Waghray Shanti K Naidu	*Advances in Diabetes and Metabolism 2014:2(1) ISSN 2332-0060	4-9
29	Formulation,Preparation and Evaluation of Low-Cost Extruded Products based on Cereals and Pulses.	Shadan MR Kavita Waghray	Food and Nutrition Sciences 2014:5 ISSN 2157-9458	1326-1334
30	Proximate Nutritional Evaluation of Rice (<i>Oryza Sativa</i> L.)	G. Nirmala Devi, G.Padmavathi, V. Ravindra Babu and KavitaWaghray	Journal of Rice Research 2015:8(1) ISSN 2319-3670	1-13

31	Development of papads: A traditional savoury with Pursulane, Portulaca oleracea leaves	Renu R KavitaWaghray	*Health Scope 2016 5(1) :e26735 ISSN 2251-9513	1-5
32.	Association of Mothers' Background characteristics and severe under nutrition in pre schoolers	Kondiram M Nagergoje KavitaWaghray	The Indian Journal of Nutrition and Dietetics 2016:53(1) ISSN:0022-3174	62-80
33.	Prevalance and covariates of severe under nutrition among tribal and non-tribal pre-schoolers from Ahmednagar district Maharastra India.	Kondiram M Nagergoje KavitaWaghray	The Indian Journal of Nutrition and Dietetics 2016:53(2) ISSN:0022-3174	206-218
34	Microbial Quality of Ice Creams sold by street vendors - A case study in Hyderabad	Santoshi Lakshmi N Kavita Waghray	International Journal of Food Safety, Nutrition, Public Health and Technology 2016 : 8 (2) ISSN:0975-8712	6-10
35	Complementary health food rich in micronutrients.	Arpita G, Kavita Waghray Srinivas Maloo	Asian Journal Dairy&Food Research 2016:35(4) ISSN:0971-4456	304-309 Impact Factor NAAS 4.20
36	Complementary health food rich in micronutrients enriched with almonds.	Arpita G, Kavita Waghray Srinivas Maloo	Journal of Ready to Eat Food 2016:3(3) ISSN:0971-4456	
37	Development of	Mogili Swathi , Waghray	International Journal of	5323- 5328

	malted millet mixes for pregnant and lactating mothers.	Kavita ,NayalaBabu, Ramu Golla	innovative Technology and research 2016 : 4 (6) ISSN:2320-5547	
37	Phytochemical screening and anti-microbial anti-oxidant studies of dehydrated tender tamarind (Tamarindus indica) leaves.	T Sravanthi, Kavita Waghray D Subba Rao	International Journal of Food Science and, Nutrition. 2017 : 2 (1) ISSN:2455-4898	62-64
38	Phytochemical screening and anti-microbial anti-oxidant studies of tamarind (Tamarindus indica) seed coat.	T Sravanthi, Kavita Waghray D Subba Rao	International Journal of Food Science and, Nutrition. 2017 : 2 (1) ISSN:2455-4898	166-168
39	The effect of infrared radiation on native enzymes—a study on potato.	D. KodandaramReddy Waghray K SV Satyanarayana, Punnam Harika	International Journal of Engineering Science Invention 2017 : 6 (7) ISSN:2319-6726	42-45
40.	Process Standardization And Evaluation Of Green Peas (Pisum Sativum)Using Solar Dehydration Technology.	Jangabella Mounika,RaoMR Bhasker V KavitaWaghray Srinivas Maloo	International Journal of Innovative Technology And Research 2017:5(2) ISSN:2320:5547	5673-5680 Impact Factor 4.236
41.	Development of Value Addition Pineapple (Ananas comosus) Chunks	Jangabella Mounika,RaoMR Bhasker V KavitaWaghray Srinivas Maloo	MOJ Food Processing Technology 2017:4(1) ISSN	

	Using Solar Dehydrated Technology			
42.	Solar Dehydration Processing of Green Bell Pepper for Value Addition and Preservation : A Study on Adaptation of Climate Change.	Priyanka S Rao M R, D Kodandaram Reddy Waghray K Srinivas Maloo	Climate Change Impacts, Adaptation and Mitigation ISBN 978-93-82829-13-3	
43	Study of dehydrated curves of radish and purslane leaves	<i>Abdul Sabir,</i> <i>Vellenki Bhaskar,</i> <i>Srinivas Maloo</i> <i>and Dr.</i> Kavita Waghray	World Journal of Engineering Research and Technology 2018, Vol. 4,(1)	200-215.
44	Development of Low calorie cupcakes using Coconut Milk	Girija Vudugula, . Kavita Waghray	International Journal of Food Science and Nutrition 2018; (3) ISSN: 2455-4898	12-15
45	Development of sorghum biscuits incorporated with spices	Akula Esther Sandhya, . Kavita Waghray	International Journal of Food Science and Nutrition 2018; 3(2) ISSN: 2455-4898	120-128
46	A Novel Analytical Method Development and Validation of	S. Priyanka, M. Anuradha , Kavita Waghray	International Journal of Current Trends in	25-30

	Tiotropium Bromide and Formoterol Fumarate Pharmaceutical Dosage Forms by using RP-HPLC Method		Pharmaceutical Research : IJCTGM 2018; 7,(1) ISSN: 2321-3760	
47	Development of Wafers Incorporated with Pearl Millet Flour & Barnyard Millet Flour	V. Sruthi, Prof. . Kavita Waghray, Ankush Narayan Rathod	IJSRST 2018 ; 4 (5) Print ISSN: 2395-6011 Online ISSN: 2395-602X	
48	Effect of Hydrocooling and application of Anti-Microbial Extract on Quality attributes of Selected Tropical Fruits.	Renu R and Waghray K	American, International Journal of Research in Science, Technology, Engineering & Mathematics. ISSN (Online): 2328-3580. February 2019 (02),	325-331.
49	Extending the use of a highly nutritious underutilized Taro (Colocasia esculenta) tuber by development of tutti fruity	”, Abdul Sabir, Desham Kodandaram Reddy, Dr K Kavita Waghray , Vellenki Bhaskar and Srinivas Maloo	World journal of engineering research and technology 2018, Vol 3,(4).	503-516
50	“Studies on production of gluten free products from Breadfruit flour”,	Ravinder A, Waghray K , Subbarao and Evangeline SJ	Journal of food nutrition and population health, 2018(2).	1-8
51	Evaluation of basic kitchen sanitation and hygiene among food service establishments in Hyderabad	Santoshi Lakshmi N. and Kavita Waghray	International journal of innovative research 2018;5 eISSN: 23947780	69-76
52	Effect of infrared	D.	J lipid science and	65-72

	radiation as a pre –drying technique a case study on reducing the oil uptake during deep fat frying of potato chips	Kodandaram Reddy Waghra K SV Satyanarayana, Punnam Harika	technology2018;50	
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Book/chapter in books

	<u>Book/chapter in book</u>			
1	Hypoglycemic effect of colocasia leaves in type II diabetic subjects Effect of supplementation	Vasundhara AV & Kavita Waghra	*2013 LAP Lambert Academic Publishing ISSN 978-3-659-42917	1-160
2	A study on effect of flax seed powder and oil capsules in overweight subjects In Multidisciplinary health care by Nimisha Kumar And Sameena Sultan	Malathi Voora and Kavita Waghra	New Delhi Publishers ISBN: 978-93-81274-69-9	133-142

	<u>Reports</u>			
1	Minimum requirements for the preparations and sale of street foods- a draft code National Institute of Nutrition	Bhat R V &Waghray K	1994	1-18
2	Interim report on urban street foods in Hyderabad and Secunderabad, NIN.	Bhat R V &Waghray K	1994	1-30
3	Physico chemical &nutritional quality of oil blends & their stability during storage and processing	Waghray K Gulla S	2006	1-250
4	Designer foods development using extrusion technology	Waghray K	2009	
5	Designer foods development using dehydrated betel leaves powder.	Waghray K	2014	
	<u>Popular articles</u>			
1	Street foods of Hyderabad—A profile	Waghray K & Bhat R V	Nutrition 1995;29	1-23
2	Street food vending has come to stay	Waghray K & Bhat R V	The Hindu 22 nd July 1995	3
3.	A code to clean up street food trade	Waghray K & Bhat R V	Business line 13 th January 1996 ISSN 0971-7528	2

Oral Presentations:

- 1. Waghray K** and Uma Reddy M, Effectiveness of aluminum silicate clays in Detoxifying aflatoxin B1 in unrefined groundnut oil. Presented in 10th annual Clay Mineral Society Meeting held on August 20th and 21st 1992 at IICT, Hyderabad.
- 2. Waghray K** and Bhatt RV, Traditional foods marketed in the streets of Hyderabad and Secunderabad. Presented in Traditional Foods Conference held on 19th, 20th September 1996 at CFTRI Regional station, Hyderabad.
- 3. Ravindra P** and **Waghray K**, Genetically modified oils—Future Technology presented at 55th Annual convention and seminar on Indian Oilseeds and edible oil sector challenges ahead, November 18th – 19th 2000.
- 4. Waghray K** and Bhatt R V, Programmes on street foods in India—Activities at Various centres in workshop on food safety and quality held on 18th – 19th January 2002 at National Institute of Nutrition, Hyderabad sponsored by Ministry of Health Govt of India in Collaboration with World Health Organization.
- 5. Waghray K**, Priya Thyagarajan and Vinod. G, Adulteration pattern in different food composites in 55th Annual session of Indian Institute of Chemical Engineers (CHEMCON) 2002 held from 19th-22nd December 2002 at Hotel Viceroy, Hyderabad.
- 6. Waghray .K** and Bhatt RV, Food in Festivities in outline program for the public health debate on “Quality of food “ held on 7th sep 2004 at the Institute of Health Systems, Hyderabad.
- *7. Waghray K** and Gulla S “Effect of frying on the chemical characteristics of rice bran oil and cotton seed oil based blends at 5th Euro Fed Lipid Congress, from 16th to 19th September 2007 at **Gothenburg, Sweden**.
- 8. Gulla S** and **Waghray K** “Thermal Stability of Soya Bean oil and pamolein oil based blends” at 5th Euro Fed Lipid Congress, from 16th to 19th September, 2007 at **Gothenburg, Sweden**.
- 9. Shantala Pamarthi** and **Waghray K** “Fabrication of Equipment for small scale production of milk based products” at National symposium on advances in chemical engineering from 22nd to 24th November 2007 at University College of Technology, Osmania University, Hyderabad.

10. Shantala Pamarthy and **Waghray K** "Development of Nutritious milk based product" at National symposium on advances in chemical engineering from 22nd to 24th November 2007 at University College of Technology, Osmania University, Hyderabad.

11. **Waghray K**, S. Suhasini, Maloo S "Effect of different heat treatments as pre-storage treatment on storage quality of Suji" at National Symposium on Advances in Chemical Engineering from 22nd to 24th November 2007 at University College of Technology, Osmania University, Hyderabad.

12. E. L. Karkle, S. Jain, **K. Waghray**, S. Alavi, H. Dogan. Development and evaluation of fruit and vegetable based extruded snacks at **AACC International Annual meetings** September 21- 24 2008 at **Hawaii Convention Centre Honolulu Hawaii**.

13. **Waghray K** and N Swetha Dehydration characteristics of Betel leaves at International conference on Emerging Trends in Chemical and Pharmaceutical Sciences from 28th to 30th June at JNTUA Anantapurum A.P. organized by Dept of Chemistry JNTUA College of Engineering & Science Tech Foundation Bengaluru.

14. Renu R and **Waghray K** Comparative Study on Evaporative Cooling of Sapota (Manilkara zapota) coated with antimicrobial agents. International Conference: Specialised, Ayurvedic and Innovative Foods and Nutrition, 16-17th February 2018 Sri Sathya Sai Institute of Higher Learning, Anantapur, A.P.

15 D.Kodandaram Reddy, Kavita Waghray, S.V. Satyanarayana, " **Infrared Heating : A New Green Technology For Process Intensification in Drying of Purslane Leaves to Reduce the**.....at ICETE – International Conference on Emerging Trends in Engineering organized by Alumni Association, university college of engineering ,Osmania university, Hyderabad during 22-23 March, 2019

Poster Presentations:

1. **Waghray K**, Mani UV et al, "Studies on the effect of Colocasia leaves on Serum lipids in cholesterol fed rats" in the 55th annual meeting of Society of Biological Chemists (India) held from 15th to 17th Dec 1986 at University of Kerala, Trivandrum.

2. Waghray K and Reddy U.M, A survey of groundnut expeller oil mills in Hyderabad in National Conference on Emerging Trends in Food Technology 28th February and 1st March 2003 at University College of Technology, Osmania University.

3.Waghray K, Maloo S, Sonti S “Effect of Antioxidant in extending the shelf life of traditional foods, presented at **95th AOCS Annual Meetings and Expo** 9th -12th May 2004 at **Cincinnati Ohio United States of America**.

4.Waghray K, Bhatt RV, Amruth Rao P “Street foods sold on special occasions in Hyderabad and Secunderabad presented at National Seminar on Food Safety and Quality Control in India 2nd to 4th march 2005, Acharya N G Ranga Agricultural University, Hyderabad.

5. Waghray K, Gulla S, Surapaneni L, Sonti S Consumer Acceptability of oil blends, presented at **6th Pangborn Sensory Science Symposium held at United Kingdom**, August 7th-11th 2005.

6. Waghray K, Maloo S, Sujatha G and Swetha N Development of Sevai (pasta) Supplemented with fenugreek seeds for diabetes presented at XXXVII Annual meeting of Nutrition Society of India 18th and 19th November 2005, National Institute of Nutrition, Hyderabad.

7. Waghray K, Gulla S and Juloori S, Storage stability and organoleptic quality of Traditional snack fried in various oil blends at **International Seminar on “New Horizons in Lipids and Speciality Oleochemicals and “Lipids Expo 2005”** on 2nd and 3rd December 2005, at **Indian Institute of Chemical Technology, Hyderabad**.

8. Arpitha G, Esther Sandhya and **Waghray K**, Development of pasta products (supplemented with carotene) for preschoolers presented at Process Engineering and Product Innovations (5th and concluding Workshop on Value Addition to Foods) on 9th and 10th December 2005 NIMHAN Convention Centre Bangalore.

9.Vasundhara A.V and **Waghray K**, G. Arpitha, E. Sandhya “Development of Colacasia recipes” at **4th International Congress on Cardiovascular Disease and 9th World Congress on Clinical Nutrition** jointly organized by

International College of Cardiology and Nutrition from 17th to 19th November 2006 at Hotel Renaissance Powai Mumbai.

10. Sridevi B, **Waghay K**, Kumar PM "Analysis and acceptability of health drinks at **4th International Congress on Cardiovascular Disease and 9th Congress on Clinical Nutrition** jointly organized by **International College of Cardiology and Nutrition** from 17th to 19th November 2006 at Hotel Renaissance Powai Mumbai.

11. Radha R Chada, Sridhar Chitturi, Bipin K. Sethi, Shanthi K Naidu, Vishnu V Rao, **K Waghay**. Prevalence of Impaired fasting glucose and Type 2 Diabetes among South Indian urban school children presented at **68th Scientific sessions of American Diabetes Association** June 6-10th 2008 **San Francisco CA. USA.**

12. Elisa L Karkle, Shashi Jain, **Kavita Waghay**, Sajid Alavi Fruit and Vegetable based extruded snacks presented at 13th Annual **Kansas State University 75th Annual Capitol Graduate Research Summit, Topeka, USA.**

13. Vinil A, **Waghay K**, Maduri M, Murthy Bhuvan B Development of Designer curd using Carrots presented at Newer Challenges in Food Science & Technology: Industrial Perspective IFCON 2008 December 15th-19th 2008, CFTRI Campus, Mysore, India.

14. Siddharth Bhide N Swetha & **Waghay K** Product development using cereals and pulses based snacks presented at **World Congress on Biotechnology** 21-23rd March 2011 at **Hyderabad International Convention Centre (HICC)** Hyderabad India.

15. Abhay Patwa Sagar V **Waghay K** N Swetha Dehydration of green leafy vegetables presented at **World Congress on Biotechnology** 21 - 23rd March 2011 at **Hyderabad International Convention Centre (HICC)** Hyderabad India.

16. Mohammad Reza Shadan **Kavita Waghay** Evaluation of Functional Properties and Sensory Acceptability of Corn based Complementary Foods from germinate and un-germinated peas at **12th International Conference of Science and Technology Impact on Development and Justice** 7th and 8th February 2012 at Maulana Azad National Urdu University, Hyderabad India.

17. N. Swetha, **Waghray K** and G. Vivek Vardhan Dehydration characteristics of Cauliflower leaves presented in UGC National seminar on Household Food Insecurity & Hidden hunger Feb 27-28th 2012 organised by P G Dept of Home science Magadh Mahila College Patna University, Patna in collaboration with Arvind Mahila College Magadh University.
18. **Waghray K** P Venugopal Reddy N Swetha” Microbial quality of Fresh meat collected from Hyderabad”. Presented in UGC National seminar on Household Food insecurity & Hidden hunger Feb 27-28th 2012 organised by P G Dept of Home science Magadh Mahila College Patna University, Patna in collaboration with Arvind Mahila College Magadh University.
19. Amalopudi Raju N Swetha and **Waghray K** “Use of hydrocolloid carboxy methyl cellulose to decrease oil absorption in onion pakodi” at **International conference on Emerging trends in Oleo chemicals and Lipids Expo Oleo -2013 organized by Oil Technologist Association of India in association with American Oil Chemical Society and CSIR Indian Institute Chemical Technology** during 8th -10th August at CSIR-IICT Hyderabad
20. Bhide Siddharth, N Swetha and **Waghray K** “ An approach to reduce oil absorption during deep fat frying in traditional Indian product -potato bhajji” at **International conference on Emerging trends in Oleo chemicals and Lipids Expo Oleo -2013 organized by Oil Technologist Association of India in association with American Oil Chemical Society and CSIR Indian Institute Chemical Technology** during 8th -10th August at CSIR-IICT Hyderabad
21. Abhay Patwa **Waghray K** and N Swetha “Decrease in oil absorption in spinach pakora during deep fat frying” at **International conference on Emerging trends in Oleo chemicals and Lipids Expo Oleo -2013 organized by Oil Technologist Association of India in association with American Oil Chemical Society and CSIR Indian Institute Chemical Technology** during 8th -10th August at CSIR-IICT Hyderabad
22. Regamdla Lalithanjali **Waghray K** and N Swetha “Carboxy methyl cellulose - An additive for decrease oil reduction inPuri” at **International conference on Emerging trends in Oleo chemicals and Lipids Expo Oleo -2013 organized by Oil Technologist Association of India in association with American Oil Chemical Society and CSIR Indian Institute Chemical Technology** during 8th -10th August at CSIR-IICT Hyderabad.

23. Malthi V and **Waghray K** "Nutrition Intervention with functional food Flax seed powder in Type 2 Diabetes subjects" at 45th Annual meeting of Nutrition Society of India 21st and 22nd November 2013 at National Institute of Nutrition, Hyderabad organized by NSI and National Institute of Nutrition ICMR Hyderabad.
24. Vudugula Girija and Kavita Waghray , " Development of Low Calorie Cup Cakes using Coconut Milk" at 26th ICFOST – Indian Convention of Food Scientists and Technologists - organized by AFST(i) at CSIR_IICT during 7-9th December,2017
- 25.Renu R, Kavita Whagray, P Dinesh Reddy and Shaik Shakeera," Evaporative Cooling of Sapota Coated With Antimicrobial Agents" at 26th ICFOST – Indian convention of Food Scientists and Technologists – organized by AFST(i) at CSIR-IICT during 7-9th December,2017
- 26.Sravanthi T,Waghray Kavita and Subba Rao D , " Preparation of Value Added Products From Tamarind Pulp" at 26th ICFOST – Indian Convention of Food Scientists and Technologists - organized by AFST(i) at CSIR_IICT during 7-9th December,2017
- 27.Ravinder A,Kavita Waghray,Subbarao and S. Jemmy Evangeline,"Production of Gluten Free Products From Breadfruit Flour" at 26th ICFOST – Indian convention of Food Scientists and Technologists – organized by AFST(i) at CSIR-IICT during 7-9th December,2017

Fellowship of Academic Bodies and Professional Societies:

S.No:	Membership of Scientific and Professional Societies.	Life Membership number of Scientific and Professional Societies.
1	Nutrition society of India(life)	LM-1994-029 - ExecutiveCommitte member
2	Indian Dietetic Association(life)	IDA-03654
3	Society of Toxicology(life)	STOX 354L
4	Association of Food Science and Technologist(life)	1196 HYD JL
5	Oil Technologist Association of India(life)	L-182
6	Indian Science Congress(life)	8378
7	The Indian Society for Technical Education(life)	LM25321
8	Institute of Chemical Engineers(life)	LM53528

List of Training Programs Attended

S.No	List of Training Programs	Duration
1	<u>NATIONAL:</u> Induction training programme-1. Academic Staff College, OU	29-12-1997 to 24-01-1998
2	Orientation Course. Academic Staff College, OU	21-10-1998 to 12-10-1998
3	Refresher Course in Genetics & Bio technology. Department of Genetics, OU	11-09-2000 to 30-09-2000
4	Bio technological approaches in Food Processing. Centre for Advance studies. PGRC-ANGRAU	20-01-2004 to 9-02-2004
5	Emerging trends in Food Processing and Technology Prospects & Opportunities. Centre for Advance Studies, PCRC-ANGRAU	14-09-2005 to 04-10-2005
6	Fundamentals of laboratory health & safety and laboratory design— IICT-Hyderabad	06-06-2006 to 08-06-2006
7	Application of Extrusion Cooking for designer foods. MAU & ICAR	01-09-2006 to

		10-09-2006
8	Extrusion Processing—Product Development and Commercialization	21-01-2007 to 24-01-2007
9	Technology up gradation in Vegetable Oil Industry. IICT	19-01-2007 to 20-01-2007
10	Short course on Recipe development with Soy. ASA International marketing & US Soybean export control	20-11-2008 to 21-11-2008
11	Short course in Extrusion Processing for Foods. Focus on Indian market ASSOCOM & Kansas State University, Vadodara, and Gujarat.	14-07-2008 to 16-07-2008
12.	UGC sponsored Capacity building of women managers in higher education. Sensitization/Awareness/Motivation workshop organized by OU & University College of Technology (A) from 27 th to 31 st August 2012 at UCT OU Hyd.	27-8-2012 to 31-8- 2012
13.	One Day NASI – NIN Workshop on Resistant Problems of under nutrition issues & way forward 4 th July 2013 at National Institute of Nutrition Hyderabad.	4 th July 2013
14	5 th batch of Pedagogical Training on Core Module under TEQIP-II at Engineering Staff College of India Hyderabad.	20-1-2014 to 25-1-2014
1.	<u>INTERNATIONAL:</u> Applied Baking Science AIB International Manhattan, Kansas USA	30-07-07 to 03-08-07
2.	Extrusion Processing with special focus on Indian Foods. Kansas State University, Manhattan, Kansas (USA)	06-08-07
3.	Extrusion Processing, Technology and Commercialization short course at KSU, Manhattan, Kansas, USA	07-08-07to 10-08-07
4	Food Safety and Instrumentation in grain processed foods. Dept of Grain Science and Industry K.S.U, Manhattan, Kansas, USA.	21-03-09 to 28-03-09

List of Cultural Events organized:

Vice Chair person for venues & Infrastructures & facilities in 28th Central zone Inter - university Youth festival Yuva Tarang 2012 organized by Osmania University from 16 – 20th November 2012 at OU campus.

Radio talk delivered

- 1 Emerging trends in Food Technology AIR Hyderabad 18th November 2005.
- 2 Summer guide Hints on **Food for youth** AIR Hyderabad 2nd May 2006.
- 3 Summer guide Hints on **Clothing for youth** AIR Hyderabad 8nd May 2006
4. Opportunities for Food Technologists AIR Hyderabad 2014

Guest faculty

1. **MSc**(Nutrition and Dietetics) Koti Women's College
2. **MSc** (Applied Nutrition) **National Institute of Nutrition** affiliated to **Dr NTR**

University of Health Sciences.

3. Academic counselor for Nutrition **IGNOU**
4. Academic counselor for PG Diploma FSQM **IGNOU**
5. Food Preservation Technology PhD Food Technology Students **JNTU-A-2016**

Contribution to Social Life.

1. Blood donation camp JAYCES
2. Drinking water camp JAYCES.
3. Feeding orphans and the elderly at home for the aged JAYCES.
4. Demonstrations for unemployed women and youth on Food Safety and Adulteration in different places in Hyderabad, Secunderabad and Nizamabad Under TEQIP-I.
5. Consumer acceptability of developed products
6. Secretary LIFE- HRG

7 .Power of 100 program LIFE HRG

List of popular lectures delivered

1. Nutrition & health (**Loyola academy**)
2. Nutrition & health for adolescents girls (**Hussainialam Degree College**)
3. Diabetes & dietary management (**AFSTI - monthly lectures**)

Kavita Waghay