Dr. Anshu Singh Sr. Lecturer

QUALIFICATIONS:

- 1. Ph.D.(Food Science & Nutrition)
- 2. M. Sc. in Home Science with Specialization in Foods & Nutrition
- 3. B. Sc. in Home Science
- 4. UGC (NET)
- 5. B. Ed (Home Science)

TRAINING PROGRAMME/WORKSHOPS ATTENDED

- 1. Attended International conference on Food safety organized by FSSAI & Michigan state University.
- 2. Seminar on food safety in Kitchen organized by CII.
- 3. Workshop on HACCP
- 4. Seminar on food safety in Transport Sector organized by IRCTC
- 5. "Advanced Pedagogic al Techniques and Emotional Intelligence in Higher Learning"
- 6. Workshop on "Emerging trends of Diet aspects in Hospitality Sector"
- 7. EHL Curriculum designing of course 2015
- 8. Workshop on course curriculum
- 9. Launch of comprehensive sustainable tourism- Criteria for India(STCI) for Accommodation, Tour operators and Beach, back water, lakes and river sector. Sensitization workshop for the stake holders on sustainable Tourism criteria for India.
- 10. Workshop on Health benefits of Canola oil
- 11. Sensitization workshop for NASVI Coordinatos.
- 12. CLF training at NCHMCT.

INTERNATIONAL EXPOSURE

Research Papers Published—

- 1. To find out the prevalence of Osteoporosis in adults and prepare modules for mass education for its prevention
- 2. Nutritional profile of Institutional elderly and feasibility of ROP in the diet.
- 3. Bioterrorism
- 4. Food safety Management System
- 5. Mini Nutritional Assessment tool for elderly.
- 6. Chapter in Book Multi disciplinary Healthcare preparation and evaluation of NPD from pumpkin.
- 7. Article on India and its culture of Entrepreneurship
- 8. Scope and implementation of FSSAI standards in free standing restaurants.
- 9. Nutritional profile of institution elderly and feasibility in use red palm oil in their diet.

MEMBERSHIP / OTHER ASSIGNMENTS

- 1. Life Membership of Indian Dietetic Association Delhi Dietitic association National Institute of Nutrition
- 2. Consultancy for calculating Nutrional value of recipes.
- 3. Editor of Journal of Hospitality and Applied sciences.
- 4. Coordinator for Amaranth 2014
- 5. Coordinator for HACCP.