

PROFILE

Dr. Savita Hulamani

Assistant professor
Dept. of Food Processing and Nutrition
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EDUCATION QUALIFICATION

Degree awarded	University
Ph. D (Food Science & Nutrition)	University of Agricultural Sciences, G.K.V.K , Bangalore-560065
M. Sc. (Agri) in Food Science & Nutrition	University of Agricultural Sciences, G.K.V.K , Bangalore-560065
ADDITIONAL QUALIFICATION	<ul style="list-style-type: none">• Post-graduation Diploma in Nutrition and Dietetics (PGDBA)• Post-graduate Diploma in Nano -Bio Technology (PGDBNT)• Post-graduation certificate in diabetes Education (PGCDE)

AWARDS, FELLOWSHIPS AND ACHIEVEMENTS	<ul style="list-style-type: none">➤ Cleared National Eligibility Test (UGC NET) – 2013➤ Promotion of university Research and Scientific Excellence-DST fellowship (PURSE)-2011-13
RESEARCH:	<ul style="list-style-type: none">➤ M.Sc. Topic: Market status of honey and its utilization in bakery products in Bengaluru city.➤ Ph.D. Topic: Utilization of honey powder as sweetener in foods
WORK EXPERIENCE	<ul style="list-style-type: none">➤ Worked as Senior Research Fellow under AICRP-Home Science (Foods and Nutrition) – 5 years
TRAININGS ATTENDED	<ul style="list-style-type: none">➤ Training in Bakery products – 30 days➤ Training program on Karnataka women and land rights – 45 days

Scientific Publications in the concerned field of specialization

Full length papers in Refereed Scientific International Journals

Geetha K., **Savita Hulamani** and Shivaleela H. “Impact of Nutrition Education and Communication on Dietary Intake and Hemoglobin Level of Rural Adolescent Schoolgirls” (age 13-16yrs), B. ISSN: 2320 – 7051, Int. J. Pure App. Biosci. 5 (6): 97-103 (2017)

Geetha K., **Savita Hulamani** and Shivaleela H. B., “Effect of Cooking on Total Antioxidant Activity, Polyphenols and Flavanoid Content in Commonly Consumed Vegetables”, Int.J.Curr.Microbiol.App.Sci (2018) 7(2): 1459-1466

H.Parameshwara, H.B.Shivaleela, and **Savita Hulamani**, “Study of anthropometric status and dietary practices of employees of University of Agricultural Sciences, Bangalore, Karnataka for diabetics”, International Journal of Farm Science, 2014.

S.Anitha, Umadevi.S and **Savita Hulamani**, “Therapeutic effect of wood apple on hypertension and diabetes”, International Journal of ecology, environment and conservation, 21(2)2015.

Geeta.Dandin, Umadevi.S and **Savita Hulamani**, “Therapeutic effect of tender coconut (*Cocos nucifera*) on hypertension and hypercholesterolemia.” International Journal of Farm Science, 4(4): 188-197, 2015

Full length papers in Refereed National scientific Journal

Savita Hulamani, H.B.Shivaleela and Deepa.S.P, “Market Status of Honey and Honey Related Products in Bengaluru City”, Environment & Ecology 32 (1A) : 243—246, January—March 2014, ISSN 0970-0420

Savita Hulamani, H.B.Shivaleela, S. Anitha and Y. Ravi, “Consumer Awareness About Honey and Honey Related”, Information, Environment & Ecology 32 (4) : 1304—1308, October—December 2014, ISSN 0970-0420

Savita Hulamani H.B.Shivaleela and Geeta Dandin, “Consumer Preference on Different Aspects of Honey”, Environment & Ecology 32 (3) : 986—990, July—Sept, 2014ISSN 0970-0420

H.Parameshwara, H.B.Shivaleela and **Savita Hulamani**, “Consumption Practices of Non-Food Products and its Role in Incidence of Diabetes Mellitus and Related Health Status”, Environment & Ecology 32 (1A) : 247—249, January—March 2014, ISSN 0970-0420

- “Honey-as an Alternative for Bakery Products”, International conference on Food and Nutraceuticals for Nutrition and Health: Technology and Delivery, 2011.
- “Niger (*Guizotia Abyssinica* C.) oil seed – power house of nutrients”, International conference on Food and Nutraceuticals for Nutrition and Health: Technology and Delivery, 2011
- “Micronutrient Composition of Elite cowpea (*Vigna unguiculata* (L.) Walp genotypes” International conference on Food and Nutraceuticals for Nutrition and Health: Technology and Delivery, 2011
- “Kokum (*Garcinia indica* cv. *Chosy*) juice for lifestyle improvement”, International conference on Food and Nutraceuticals for Nutrition and Health: Technology and Delivery, 2011
- “Value addition to combat malnutrition”, International Conference on Malnutrition and Food Adulteration: Challenges and Solutions, 2012
- “Probiotics V/S Prebiotics”, International Conference on Malnutrition and Food Adulteration: Challenges and Solutions, 2012
- “Nutrient, fixed oil and volatile oil composition of spice *Nigella sativa*”, International Conference on Malnutrition and Food Adulteration: Challenges and Solutions, 2012
- “A study to assess the consumption practices of non-food products and its role in incidence of diabetes mellitus and related health status”, International Conference on Malnutrition and Food Adulteration: Challenges and Solutions, 2012
- “Study of anthropometric status and dietary practices of employees of university of agricultural sciences, Bangalore for diabetics”, International Conference on Malnutrition and Food Adulteration: Challenges and Solutions, 2012
- “Beneficial effects of prebiotics on health”, International Conference on Malnutrition and Food Adulteration: Challenges and Solutions, 2012
- “Cholesterol lowering effects of probiotics and prebiotics”, International Conference on Malnutrition and Food Adulteration: Challenges and Solutions
- “Application of biosensors – an emerging technology in 21st century quality food safety and security for the agricultural food industry”, International Conference on Malnutrition and Food Adulteration: Challenges and Solutions, 2012
- “Kokum (*Garcinia indica* cv. *Chosy*) juice fermented as therapeutic beverage”, National Conference on Novel Functional Foods, 2010

“Honey – Related products in bakery shops”, National Conference on Novel Functional Foods, 2010

“Functional properties of elite Cowpea (*Vigna unguiculata* (L.)Walp genotypes”, National Conference on Novel Functional Foods, 2010

“Iron rich niger seed value added products for health”, UGC sponsored National Conference on Eco – social sensitivity, entrepreneurship in home Science and Design Studies 2012

“Dietary intake and somatic measurements of anaemic rural adolescent school girls”, 48th Annual National Conference Indian Dietetic Association 19th -21st November,2015

“Market status of honey and its utilization in food products in bengaluru city”, The Mysore Journal of Agricultural Sciences,Vol 45(2),April-June 2011, ISSN-0047-8539

“ಬೆಂಗಳೂರು ನಗರ ಮಾರುಕಟ್ಟೆಯಲ್ಲಿ ಜೇನು ತುಪ್ಪದ ಸ್ಥಾನಮಾನ ಹಾಗೂ ಆಹಾರ ಪದಾರ್ಥಗಳಲ್ಲಿ ಇದರ ಉಪಯುಕ್ತತೆ”. 6th Kannada Vijnana Sammelana, 2010

“ಉತ್ತಮ ಆರೋಗ್ಯಕ್ಕೆ ಮುರುಗಲ ಹಣ್ಣಿನ (ಗಾರ್ಸಿನಿಯ ಇಂಡಿಕಾ ಸಿವಿ. ಚೊಯ್ಲಿ) ರಸದ ಚಿಕಿತ್ಸೆಯ ಪರಿಣಾಮ” , 6th Kannada VijnanaSammelana, 2010

“ಕಲ್ಲು ಒಡೆಯುವವರ ಪೌಷ್ಟಿಕ ಮತ್ತು ಆರೋಗ್ಯ ಸ್ಥಿತಿ. ಕರ್ನಾಟಕ ರಾಜ್ಯದ ದಾವಣಗೆರೆ ಜಿಲ್ಲೆಯಲ್ಲಿ ಕೈಗೊಳ್ಳಲಾದ ಒಂದು ಅಧ್ಯಯನ”. 10th kannada vijnana sammelana, 2014

“ರಕ್ತಹೀನತೆಗೆ ಕಬ್ಬಿಣಾಂಶಯುಕ್ತ ಉತ್ಪನ್ನಗಳು”, 10th kannada vijnana sammelana, 2014,

“ಪೌಷ್ಟಿಕ ಭದ್ರತೆಗಾಗಿ ಕಿರಿಧಾನ್ಯಗಳು” 10th kannada vijnana sammelana, 2014

Full length paper presented and published in proceedings of seminar / symposia / conferences

Geeta Dandin, **Savita Hulamani**, Ashwini Meeshi and Jyothi H.K, “Novel value added product to combat malnutrition”, International Conference on Malnutrition and Food Adulteration: Challenges and Solutions, 2012.

Geeta Dandin,Shalmali N,Savitri B, **Savita Hulamani**, “Value added products for nutrition security”, National conference on recent advances in micronutrients research, 2012

Books published:

- “Iron rich Snacks for all to combat anaemia” (2014), AICRP-Home Science, UAS,GKVK, Bangalore-65
- “ನವಣೆ ಬೇಸಾಯ “ ಅಪೌಷ್ಟಿಕತೆ ನಿರ್ಮೂಲನೆಗೆ, Individual (own book), Rachana publishers
- “Add taste of Honey to Daily Food and Health” (2011), NAIP- A Value chain on wild honey bee, Dept of Apiculture, UAS,GKVK, Bangalore-65
- “ಬೇಕರಿ ತಿನಿಸುಗಳಿಗೆ ಜೇನಿನ ಕಂಪು” (2011), NAIP-A Value chain on wild honey bee, Dept of Apiculture, UAS,GKVK, Bangalore-65

Extension leaflets / Folders/Brouchers published by Universities / National institutes / Govt. departments/ Standard Commercial Publishers

- "ಮಧುಮೇಹ ತಡೆಗಟ್ಟುವಿಕೆ ಹಾಗೂ ನಿರ್ವಹಣೆ", 2014, AICRP-Home science, UAS,GKVK, Bangalore-65
- “Utilization of Honey in Bakery products”, 2014, NAIP-A Value chain on Wild Honey Bees, UAS, GKVK, Bangalore.
- "ಬೇಕರಿ ಉದ್ದಿಮೆಯಲ್ಲಿ ಜೇನುತುಪ್ಪ", 2014, NAIP-A Value chain on Wild Honey Bees, UAS, GKVK, Bangalore.
- "ಆರೋಗ್ಯ ರಕ್ಷೆ ಜೇನುತುಪ್ಪ", 2014, NAIP-A Value chain on Wild Honey Bees, UAS, GKVK, Bangalore.
- “Honey for your health”, 2014, NAIP-A Value chain on Wild Honey Bees, UAS, GKVK, Bangalore.
- “ರಾಗಿ” 2014, AICRP- (Foods and Nutrition), UAS, GKVK, Bangalore-65
- “ಆಹಾರ ಕ್ರಮದಿಂದ ಮಧುಮೇಹ ತಡೆಗಟ್ಟುವಿಕೆ ಹಾಗೂ ನಿರ್ವಹಣೆ” 2017-2018, AICRP-Home science, UAS, GKVK, Bangalore-65
- “ಆಹಾರ ಕ್ರಮದಿಂದ ಅಧಿಕ ತೂಕ ಮತ್ತು ಬೊಜ್ಜುತನದ ನಿರ್ವಹಣೆ” 2017-2018, AICRP-Home science, UAS,GKVK, Bangalore-65