

# Feed the Future Innovation Lab

## For Collaborative Research on Nutrition - Africa

### Tuskegee University - Annual Report - Year 3

## Feed the Future Innovation Lab

For Collaborative Research on Global Nutrition

### Tuskegee University Annual Report 2013

#### Feed the Future Innovation Labs for Collaboration Research (UGANDA PROJECT)

Tuskegee University NIL project focused on Human and Institutional Capacity Development training. Our short term accomplishment involved supporting and bringing Dr. Margaret Kabahenda, a female faculty from Makerere University to Pennsylvania State University's Food Science Department for a hands-on training in food product development, food safety and sanitation that can be applied to conditions in her institution and her home country. She has developed a training program for 2014 where she will train about 50 participants in food safety and risk analysis in food processing. A student was also supported to attend three out of state professional conferences and or seminars last year. Exposure to other professionals to exchange and support nutritional ideas was accomplished.

Since the long term goal is to increase the number of graduates in Food and Nutritional Science in Uganda, Tuskegee University selected a total of 5 males and 2 females from Uganda to receive training in Food and Nutritional sciences at Makerere University (3 males; 2 females) and 2 males at the Department of Food and Nutritional Sciences, Tuskegee University.

Post-graduation in May, a total of 6 students will apply their training at Makerere University back to enrich their vacated jobs in their home country. Current partnership with Makerere University will allow for a planned workshop collaboration to conduct training in Uganda on issues in food product development, safety and sanitation in 2014 project year. Tuskegee University plans to gain about seven MS in Nutrition or Food science thesis publications through the support. We are also working on collaboration for refining sweetpotato food products for the marketplace.

- I) Human and Institutional Capacity Development
  - a) Training by Country **Uganda**
    - i) Short-Term
      - (1) Number (by gender) **one female**
      - (2) Purpose: **hands-on training in food product development, food safety and sanitation applied to conditions in home country.**
      - (3) Home institution, if applicable: **Tuskegee University**
      - (4) Training institution or mechanism: **Food Science Department, Pennsylvania State University**
    - ii) Long –Term
      - (1) Number (by gender): **3 males 2 females**
      - (2) Purpose: **to increase number of graduates in Food and Nutritional Sciences**
      - (3) Field/discipline: **Food Science, Nutrition,**
      - (4) Home institution: **Tuskegee University**
      - (5) Training Institution: **Makerere University, Uganda**
      - (6) Number (by gender): **1 male**
      - (7) Purpose: **to increase number of graduates in Food and Nutritional Sciences**
      - (8) Field/discipline: **Nutrition**
      - (9) Home institution: **Makerere University**
      - (10) Training Institution: **Tuskegee University**



I am Joel Tumwebaze from Uganda, currently a second year Master of Science graduate student majoring in Nutrition Science at Tuskegee University sponsored by the Feed the Future Nutrition Innovative Lab project at Tuskegee University. Before joining the Nutrition Innovative Lab program, I was working at the School of Food Technology Nutrition and Bio-engineering-Makerere University as a Graduate research assistant with Food Science degree.

My expectation prior to joining the program was to acquire more nutrition knowledge that will help me find innovative and creative ways of solving nutrition related problems in Uganda. Through interaction with students from all over the world, I get exposed to various international cultures where I get to know nutrition and health situations in other countries.

I have so far completed 24 credit hours courses in food chemistry, professional seminar, nutrition and disease, scientific research methods, biochemistry 1, biochemistry Laboratory, Bio-statistics 1, Method of food and nutritional analysis, seminar in food and nutritional science.

I am currently enrolled for fall 2013 semester in 9 credit hours in courses such as Recent National and International Development in Food & Nutritional Science, nutrition and health and graduate research. My research topic is *“Uganda, Kiruhura District: Promoting Orange Sweetpotato Root and leaves as a Complementary Food to Increase Nutrient Intake of Infants and Children under 24months.”*

With the support of NIL, I have attended conferences including; (1) The South Institute of Food Science Expo in Atlanta, (2) The Association of Research Directors’ 17th 1890 Biannual Symposium, (3) The Institute of Food Technologists annual meeting and food expo in Chicago Illinois, (4) The society of nutrition education board annual conference in Portland Oregon. All these experiences, training and exposures, together with my final year thesis will enhance my career as well as knowledge to help solve nutritional problems in Uganda. I plan to graduate in spring or summer of 2014 to go back home. My employer, Makerere University, expects me to acquire new knowledge as well as build on the old skills that will be transferred to other students through teaching.