

Feed the Future Innovation Lab

For Collaborative Research on Nutrition - Africa

Tuskegee University - Annual Report - Year 4

Feed the Future Innovation Lab

For Collaborative Research on Global Nutrition

Annual Report

Tuskegee University

Year 4 (2013-2014)

Feed the Future Food Innovation Lab-Africa

Program Activities and Highlights

Graduated an MS Student in Foods and Nutritional Sciences

This student won an award for his work at the International Food Technology (IFT) conference in New Orleans, LA.

Research Project Reports

Worked on formulation of complementary food for Ugandan infants 2-36 months of age using orange sweet potato flour and sweet potato leaf flour as food sources for iron and beta carotene supplementation.

Human and Institutional Capacity Development

a) Training by Country

i) Short-Term

(1) Number (by gender) **15 female, 10 male**

(2) Purpose: Brain storming and Pre-planning training for the workshop on **“Nutrition and Food Safety for Food Processors and Consumers”**

(3) Home institution, if applicable: **Makerere University**

(4) Training institution or mechanism: **Food Science Department, Tuskegee University**

ii) Long –Term

(1) Number (by gender): **4 males, 2 females**

(2) Purpose: **to increase number of graduates in Food and Nutritional Sciences**

(3) Field/discipline: **Food Science, Nutrition, Extension**

(4) Home institution: **Makerere University**

(5) Training Institution: **Makerere University and Tuskegee University**

Future Directions: Collaborate with Makerere University to conduct workshop and training in Uganda on issues of HACCP plan development at the Commercial Food Preparation Lab and the importance of food product development, safety and sanitation and to identify possible solutions to local issues.