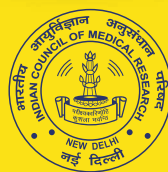FoodComp 2024

One-week International training course on

Production, Management and Use of Food Composition Data in Nutrition

19 - 24 February, 2024

Organized by
SAARCFOODS Regional Center

In Association with
ICMR-National Institute of Nutrition
Indian Council of Medical Research
Ministry of Health and Family Welfare, GOVERNMENT OF INDIA
Hyderabad-500007, Telangana, INDIA

Background

The food composition database provides detailed information on the chemical composition of various foods and beverages. Accurate food composition tables are essential for nutrition research as they provide the foundation for assessing nutrient intakes, analyzing dietary patterns, comparing findings across studies, designing interventions, conducting meta-analyses, and informing policy decisions. Ensuring the accuracy and reliability of food composition data enhances the scientific rigour and validity of nutrition research, leading to a better understanding of the relationship between diet and health outcomes.

Creating food composition tables involves several nuances due to the complexities and variability of nutrients in foods and a multidisciplinary team of experts with diverse knowledge and skills is needed. There are also multiple users of food composition data, and bridging the gaps between all stakeholders is essential for maximizing the usefulness and accessibility of food composition tables. Understanding how food composition tables are created and how they strive to meet the requirements of various stakeholders will ultimately support better nutrition research, public health initiatives, and informed decision-making in the field.

In this context, a one-week International training course on the Production, management and use of Food Composition Data in Nutrition' is being organized in Hyderabad, India, by the Food Chemistry Division of the ICMR-National Institute of Nutrition (ICMR-NIN), Ministry of Health and Family Welfare, Government of India, from 19-24 February, 2024 (FoodComp 2024). This is a follow-up to the earlier Second Asia FoodComp course held at ICMR-NIN, India from 5 to 25 November, 2006.

Objectives of the course

The course will be based on the philosophy that the preparation of nutritional databases requires a close understanding of the users' needs by compilers and data producers. The course will show how this understanding can be achieved and the benefits that flow from the collaboration of users, analysts and compilers.

Course Content

The major elements of the course, which will comprise lectures, assignments, excursions, E-learning, and group work, will be:

- Introduction to food composition data and steps in establishing a food composition database
- Establishing priorities for including foods, nutrients and other food components in databases
- Sampling of foods for deriving analytical data
- Standardized methods and protocols for nutrient analysis
- Data quality assurance and validation

- Database management and standardization
- Food nomenclature, classification and identification
- Recipe calculations
- Application of food composition data
- Challenges and future directions of food composition database

Who should attend?

The course on Production, Management, and Use of Food Composition Data in Nutrition is relevant for those who wish to have a better understanding of how databases are prepared and the constraints upon their use. A diverse range of professionals, including food scientists, nutritionists, dieticians, researchers, public health professionals, government officials, food industry representatives, database managers, and educators will benefit from the course.

Venue and duration

FoodComp 2024 will be held at the ICMR-National Institute of Nutrition, Jamia-Osmania (PO), Hyderabad-500007, Telangana, India, from 19-24 February, 2024.

Language

The language of the course is English. Therefore, fluency in English is essential.

Course fee

The course fee, including a US dollar 50 non-refundable deposit, is US dollar 1500. The fee covers tuition fees, accommodation and meals from 18-25 February, 2024 at ICMR-NIN, a delegate kit containing a soft copy of the handbook and other course materials. It does not cover the cost of travel to attend the course, medical insurance and pocket money. The fee is payable on notification of acceptance for the course. The number of participants is limited to 30.

Fellowships

Limited number of fellowships will be available to deserving candidates coming from third-world countries.

How to Register

Please register by completing the Electronic Application Form by scanning the given QR code
or DOWNLOAD FROM HERE

The deadline for registration is 15th December, 2023

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About the City

Hyderabad is the capital of Telangana State, India. It is known as the City of Pearls. Hyderabad was established in 1591 AD on the banks of the Musi River on the tip of the Deccan Plateau by Sultan Muhammad Quli Qutb Shah. Hyderabad was once a global center of diamond and pearls trade during late 20th and early 21st century. The city emerged as a major global center for the Information Technology (IT) and bio-pharmaceutical industry. The city is home to the Telugu Film Industry known popularly as Tollywood. Hyderabad is home to many historical sites like the Charminar, Golconda Fort & Chowmahalla Palace. The city is a regular tourist hotspot and host many places of interest. Situated on the crossroads of North and South India, Hyderabad has been noted for its unique culture, art and architecture.