Reading consolidates its national position in the Complete University Guide rankings

The University of Reading has consolidated its position in the 2015 Complete University Guide rankings. Reading has retained its 37th position nationally out of 123 universities - the same as last year and well inside the top third across the UK. The University is ranked sixth out of 17 institutions in the South East and 12th out of 37 across London and the South East combined. Other headline findings include:

- 37th nationally for student satisfaction and seventh across London and the South East - with improved completion rates.

- Nine subjects in the top 25% nationally in their respective fields - Accounting & Finance; Art & Design; Building; Business & Management Studies; Food Science; Law; Land & Property Management; Marketing; and Town & Country Planning and Landscape.

Six subjects in their respective top 10s - Building (2nd); Land & Property Management; Food & Science (3rd); Agriculture & Forestry (6th); Art & Design (6th); Town & Country Planning & Landscape (7th).

Vice-Chancellor Sir David Bell said:

"We are one of the best research-led universities in the UK and in the top one per cent in the world.

"We have maintained and consolidated our position nationally in these rankings and have performed strongly regionally - but we are ambitious for much more. The big year-on-year fluctuations among other institutions show, yet again, that no-one can rest on their laurels.

"League tables are not perfect - a university's qualities are never quite as black and white as the picture they paint. But they are fact of life in the sector. Where we stand matters and we should not be afraid of judging ourselves against others."
"We have a firm foundation on which to build for the future and that is why we are setting out a long-term plan to strengthen and modernise the University in the run-up to our centenary in 2026.

"We have invested more than £330m in student accommodation, teaching and research facilities in the last five years - with a big ongoing building programme. 93% of our students are in employment or further study six months after leaving - three quarters in professional and graduate-level jobs."

"We have recruited over 50 top academics to strengthen further our teaching and research as part of our Academic Investment Programme. Our new world-class campus in Malaysia is on track and we will continue to promote regional jobs and growth through our new Science and Innovation Park.

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**All Parliamentarian Food and Health Forum of the House of Lords**

Members of the All Parliamentarian Food and Health Forum of the House of Lords, met on 24 June 2014 to discuss the evidence on dietary fat consumption and cardiovascular health. This meeting was chaired by Lord Reas and was organised following the publication of a systematic review in March 2014 which concluded that "current evidence does not clearly support cardiovascular guidelines that encourage high consumption of polyunsaturated fatty acids and low consumption of total saturated fats."

The senior author of the paper, Dr Emanuele Di Angelantonio from the University of Cambridge presented the findings from the systematic review. In response **Professor Julie Lovegrove** presented the totality of the evidence on the importance of dietary saturated fat reduction on cardiovascular disease risk and Dr Alison Tedstone of Public Health England spoke about the official dietary guidelines on diet and cardiovascular health. A lively debate followed the presentations with numerous questions from the audience.

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**British Society of Flavourists (BSF)**

`The Most Enticing Aroma - Decoding the Flavour of Coffee`.

On Wednesday 14th of May at 6.30 pm, Brian Grainger (Immediate Past President of BSF) gave a lecture at the Chemical Sciences, Lecture Theatre, University of Reading, on the aroma of coffee, what are the key molecules to the fresh character, how the roast levels alter the character and how the flavour/aroma can be stabilised.
BSF Flavourist Training Course

This course is now in its 14th year, and since 2002 has trained over 120 young flavourists and food scientists from all over the world. This is a truly international course and we have had participants from all six continents representing 38 different countries. The course is organised and taught jointly by members of the British Society of Flavourists and staff in the Flavour Group in the Department. It is sponsored by the International Federation of the Essential Oil and Aroma Trades.

The 2014 Flavourist Training Course was held in the Department from 6th to 23rd May 2014, and was fully subscribed with twelve delegates from nine countries: Austria, Greece, Ireland, Japan, Mexico, Papua New Guinea, Singapore, UK and Vietnam.

The course aims to provide an understanding of the flavour characteristics of a wide range of key aroma chemical compounds and to teach how to incorporate them into food flavourings. The teaching comprises a series of lectures on key topics related to flavour science, and practical work tasting a wide range of flavour compounds and creating flavourings. The emphasis of the course is on practical participation in flavour creation. The course is primarily designed for graduates working in the flavour industry or food industry seeking to upgrade their skills.

Next year's course is scheduled to start on Tuesday 5th May 2015. There are already several bookings and many expressions of interest, so we expect to fill all the places well before the start of the course. Further information can be found at: http://www.reading.ac.uk/food/shortcourses/foodbio-flavourist.aspx

University’s week at the Natural History Museum

The University of Reading was given an exciting opportunity to attend ‘University’s Week’ held at the Natural History Museum in June. This event showed exhibitions ranging from exploding volcanoes, walking talking robots, the bloodhound car (aiming to do 1000mph by 2017) and smoothie making. The main aim of the week was to promote university research to the public and show how this research is impacting daily life.
The week gave the department a chance to engage with the public promoting the research that is carried out within the department. The event allowed us (PhD students, MSc students, post docs, lecturers) to encourage and excite the younger generations about science whilst educating the older generations on the research being conducted and the relevance to health.

UoR exhibit was ‘The incredible journey of a fruit smoothie’ and showed the different stages of manufacturing and the beneficial effects of the ingredients used. The exhibit displayed the different sections from probiotics, yoghurt making, fruits, and bees. The exhibit had many engaging activities to get school children involved and excited about science. Actual laboratory gut models were used to show how the testing of probiotics is carried out which caught the attention of many school children, they could also make their own bacteria from plasticine – these were either probiotics or disease causing microbes, this was very popular amongst the younger children.

Daisy the cow made an appearance to show how yoghurt is made from her milk. Other events included testing the natural sugars found in fruit, cognitive tests on how fruit improves brain function, a display of bees making honey and their importance in pollination and finally the most popular event was the smoothie bikes. Children were able to get into teams and race on the smoothie bikes to create a smoothie made from probiotic yoghurts, fruits and honey. This was extremely popular and luckily created no mess! The fun factor from this activity also made it clear the health benefits of smoothies and the importance of fruits and probiotics.

Overall the event was a success and the UoR exhibit had a lot of interest. It was a wonderful opportunity for the department to attend such an event and for students to gain experience on working with public events. We hope for more volunteers next year- don’t worry it is good fun!
RESEARCHER HIGHLIGHTS

Professor Glenn Gibson gave the O’Dell Nutrition lecture at University of Missouri in April. This is named after Dr Boyd O’Dell who is a nutritionist interested in zinc bioavailability. O’Dell attended the lecture and a dinner reception with his family. At aged 97, he still carries out laboratory work most days (O’Dell not Glenn….). Note to Don, Bernard and Ian – only ca.30 years to go! Glenn also met with PhD students at Missouri (they don’t drink as much as ours) and somehow managed to get lost in the airport terminal building (see image)

Missouri Airport Showing the Convoluted, Sprawling, Complicated, Maze-Like Terminal Building

The Third Wellcome Trust Human Microbiome meeting was held at the Sanger Centre in Cambridge – in their new conference facilities. It had a healthy attendance from Reading. Highlights included the usual ‘well lubricated’ poster sessions and one talk from a speaker who showed a silhouette image of himself, and his wife, stark naked.

Sanger Centre Cambridge

The International Scientific Association for Probiotics and Prebiotics (ISAPP) held its 12th annual meeting in Aberdeen in June. From Reading, the number of professors attending (Gibson, Rowland) outnumbered that of PhD students (Sineaid Collins). Strangely enough, over 10 PhD students attended ISAPP last year which was held in New York City. What a pity that FMSU students did not realise the rule that attendance for the next ISAPP (Washington DC) is only open to those who go the previous year…..

Aberdeen, UK

New York, USA

Washington DC, USA

Glenn did 2 talks at the reunion course for MSc Nutritional Medicine at University of Surrey. One was a science lecture during the day and the other was meant to be a “funny” dinnertime presentation. Delegates were given clear instructions on which one was which.

He also did a Scientifique Café at Henley Hockey Club.

Prof Parveen Yaqoob was invited to give a talk on “Nutrition and response to vaccination- implications for the management of the elderly population” at the Healthy Ageing Research Centre Workshop in Lodz, Poland, May 2014, sponsored by EU funding.

Prof Parveen Yaqoob received the Fellowship of the Association for Nutrition (FAltN), June 2014.
Prof Parveen Yaqoob received the BBSRC Science Communication Award. Using this funding, a team led by Professor Yaqoob will be developing an exhibit entitled 'Friends in Low Places', which will be part of the Great British Bioscience Festival to be held in London in November, showcasing the best of British bioscience in the BBSRC’s 20th anniversary year.

The exhibit is about the trillions of bacteria that live in the gut in an adaptable community that responds to dietary and environmental influences. It will describe how they help digest food, absorb nutrients and interact with the immune system to maintain health.

Exhibit at the Big Bang South West in Exeter (From left to right - Chelsea Snell, Kate Stephens, Ben Littlefield, Randah Alqurashi and Joao Barros)

It will also showcase some of the department's research on probiotics. Prior to the November Festival in London, the team has been road-testing parts of the exhibit at the MERL village fete, WhitFest and the Big Bang South West in Exeter. Find out more about the exhibit at http://www.bbsrc.ac.uk/society/exhibitions/gb-bioscience-festival/friends-in-low-places.aspx and follow on Twitter @GutFriends.
Prof Julie Lovegrove was invited to give a talk at the following meetings/conferences:

- All Parliamentarian Food and Health Forum. ‘Evidence for dietary fat recommendations ‘House of Lords, London (June 2014)
- SCI Lipids Network. ‘Is there optimum oil for health’. Reading, UK (June 2014)
- Healthy Cow, Healthy Human, Healthy Planet. ‘Dairy products in the UK diet: Modelling nutritional, environmental and financial impacts’ Reading, UK (April 2014)

Dr Anna Macready and Stacey Lockyer attended the Nutrition Society's Irish Section meeting which took place at the University of Ulster, Coleraine, Northern Ireland from 18-20 June.

The conference, 'Changing dietary behaviour: Physiology through to practice', provided a unique opportunity to learn about the latest cutting edge research and novel methodologies being used to motivate and enable dietary change, including new technologies and practical measures. Presentations included an update from the Food4Me consortium, a multi-centre EU-funded ongoing project on personalised nutrition on which the University of Reading’s team, Dr Anna Macready and Roz Fallaize, is led by Prof Julie Lovegrove. This multidisciplinary conference brought together experts from the fields of nutrition, psychology, neuroscience, medicine and physiology and provided a fascinating insight into the way in which these disciplines interact and complement one another.

Dr Anna Macready contributed to a Food4Me workshop in Brussels in April, which discussed legal and ethical issues relating to the Food4Me project.

Food4Me is a multi-centre, multidisciplinary EU-funded project designed to explore the opportunities and challenges for personalised nutrition, with work packages relating to various aspects of personalised nutrition, including consumer research via focus groups for business modelling purposes, an intervention study with dietary behaviour change as the primary outcome, an analysis of technologies available to support personalised nutrition services and a review of legal and ethical issues relating to personalised nutrition. The University of Reading team of 3 is led by Prof Julie Lovegrove. Rosalind Fallaize is the PhD student on the project.

Dr Vimal Karani organised a one-week workshop (21st – 25th) July 2014 on ‘Genes, Nutrition and Obesity’ through funding from the British Council. This workshop was conducted at four centres in the UK:

1. Department of Food and Nutritional Sciences, University of Reading
2. MRC Human Nutrition Research, University of Cambridge
3. Department of Nutrition and Dietetics, King’s College London
4. Human Nutrition Research Centre, Newcastle University.
The purpose of this workshop was to initiate collaborations between UK and Morocco. To this end, three Moroccan research investigators were invited to attend the workshop. They were Dr Asmaa (CNESTEN Ibn Tufail University, Rabat), Dr Hassan Barouaca and Dr Rguibi Mohamed (Moroccan Association for Health Education and Nutrition, Rabat).

A mini-symposium on ‘Nutrigenetics in developing countries’ was conducted on the 24th of July at the University of Reading as part of this one-week workshop. The symposium included presentations given by Dr Vimal Karani (Reading), Dr Larissa Richardson (Cambridge), Dr Hassan Barouaca (Morocco), Dr Rguibi Mohamed (Morocco), Kumari Rathnayake (Reading) and Yue Li (Reading).
The Nutrition Society Summer Meeting, entitled ‘Carbohydrates in Health: Friends or Foes’, was held at the University of Glasgow from 14th-17th July.

It offered an exciting opportunity to explore the role carbohydrates play on feeding the world’s population and gave an informed insight into the impact they can have on human health. The event also offered attendees the chance to network with world leading experts in the area of carbohydrates and health, at a crucial time of policy change, whilst being able to contribute in discussions around other key areas in nutrition.

Oonagh Markey, Michelle Weech, Kumari Rathnayake, Alice Turner, Sarah Jing Guo, Mark Hobden and Jessica Jin did excellent and enjoyable poster and oral presentations of their work from the University of Reading. Other attendees from the University included Prof Julie Lovegrove, Dr Anna Macready, Rosalind Fallaize, Dafni Vasilopoulou, Salisu Abubakar, Sahed Alarifi, Prof Ian Givens and Dr Orla Kennedy.

**Dr Giulia Corona** did an oral presentation at the 8th World Congress on Polyphenols Applications: ISANH Polyphenols 2014, in Lisbon, Portugal, on June 5-6, 2014. The title of her presentation was ‘Phlorotannins from brown seaweeds: Bioavailability, antioxidant and antiinflammatory potential’.

**Dr Colette Fagan** and PhD Student Julie Bland attended the American Dairy Science Association Annual Meeting in Kansas City USA, July 2014.

As well as enjoying BBQ and Ice Cream Socials, Julie gave an oral presentations on the “Comparison of the effect of Holstein-Friesian and Jersey milk on Cheddar cheese production” while there was a poster to be presented the following day entitled “Jersey and Holstein-Friesian milk blends composition and coagulation properties”.

Giulia Corona at the conference

Julie Bland doing poster presentation
Dr Mike Lewis – Past, Present and Future!

Dr Mike Lewis worked in the department of Food and Nutritional Sciences for 38 years and semi-retired in September 2011. However he is still very active and has been involved in supervising his remaining PhD students over that period. He was actively involved in the pilot plant and UHT activities. The UHT plant on level 1 has generated approximately £400,000 in earned income and he is still doing a bit of work with them when required.

Dr Mike Lewis conducted a two day workshop in May 2014 on UHT and thermal processing of milk for Dairy Innovation Australia (DIAL) in Melbourne. Over 30 delegates from different companies were registered. The workshop included a session in the pilot plant and a session in the laboratory scrutinising a range of milk products. The practical sessions were very popular and were dealt well with the challenge of keeping everybody occupied. This was followed by another visit to Australia at the end of June 2014. He did a one–day workshop for a Company that is about to start UHT activities and a two-day workshop for a company that is well established in the area, where they looked at some issues related to their current products. UHT activity has increased massively worldwide in the last two years, fueled by the demand for good quality liquid milk from China. Dr Lewis is planning to complete a book on UHT processing with Hilton Deeth from the University of Queensland by the end of the year. He is also helping with UHT trials in the pilot plant on level 1 at the department of Food and Nutritional Sciences, University of Reading, UK.

In June, Dr Lewis visited the new Arla Dairy at Aylesbury, which is capable of processing 1.3 billion litres of milk a year (about 10% of UK milk production), as part of the Society of Dairy Technology (SDT) Spring Conference. The following day he attended the Symposium on Innovation in the Dairy Industry.

In his spare time he is still refereeing research papers for six different journals and reviewing books and playing bowls at the University bowls club. For those who are interested in his research activities, please visit his website: www.dairy-solutions.com

Dr Mike Lewis with his students

Dr Lewis is also an external examiner on Food Science and Technology courses at Cardiff Metropolitan University (CMU). As well as visiting Cardiff, he also visits the Dimitris Perrotis College (DPC) in Thessaloniki. They follow the CMU degree programmes. DPC has its own farm and dairy, an egg production unit with up to 60,000 chickens and commercial enterprises in the production of wine, olive oil and pasta, all on the campus. Part of the examinations team was Ara Kanekanian who was his first PhD student. Whilst there, he also met up Pascalis Kastanas, another of his former PhD students. Pascalis worked for M&S for two years and has now been working for Nestle in Greece for 16 years.

Glass House at Dimitris Perrotis College, Cardiff

Dr Lewis has just finished a four year period as external examiner at University College Cork (UCC) on the BSc and MSc programmes in Food Science and Technology. Julie Lovegrove was external examiner for Nutrition over the same period. At UCC there is a successful research group in milk and milk products, with Alan Kelly, Seamus O’Mahony and Professor Pat Fox, who still remains active. Bi Ye Chen (Hunter) has just taken up a post-doctoral position with this group.
Summer school

The Food and Nutritional Sciences Sixth Form Summer School took place on 22nd-24th July and continued to be a roaring success. This three-day residential event provides 16-17 year old students with the chance to experience university life from both an academic and social perspective. This year’s school was well attended and attracted 56 enthusiastic students from throughout the UK and other countries. With fierce competition for places the standard of students in attendance was high. Amongst the successful applicants was Martha Collison who at 17 is set to become the youngest contestant to appear on the “Great British Bake Off”.

The opening lecture for this year’s summer school was delivered by Jonny Lake, the Head Chef at the three Michelin starred Fat Duck Restaurant. The Fat Duck has previously been voted “Best Restaurant in the World” and Jonny discussed the fundamental principles of flavour pairing and how they are used to develop dishes in the restaurant.

In addition, students participated in practical classes applying a range of techniques, such as gel electrophoresis and bioinformatics, to identify sources of food-borne illness. In small teams, the students then took part in an Apprentice-style task developing cola-products to pitch to a judging panel including Janette Graham from 2 Sisters Food Group. Here, students developed cola drinks with novel flavourings to appeal to different target audiences. A incredibly diverse range of products were presented to the panel and the winning drink was a “Virgin-Mojito” cola drink, incorporating a refreshing mint and lime flavour. Finally, students experienced life in the food industry through an interactive game organised by Marks and Spencer and a session on careers in the food industry led by 2 Sisters Food Group. Students were assisted throughout the school by our excellent helpers from our current undergraduate population demonstrating the high calibre of students we currently have enrolled within the department. Overall, the students learnt more about food and nutritional sciences and left feeling excited about an undergraduate course in this area. The summer school was made possible by the generous sponsorship provided by the food industry, University student recruitment and outreach, and academic members of staff.

Jonny Lake provided an excellent lecture on ‘Flavour Pairing’ and the process used to develop dishes at the Fat Duck.
Open Day

The first two Departmental Open days (20th and 21st June) were a huge success. Over these two days it is estimated that 6,500 people visited the University with many visitors expressing an interest in our degree courses. As usual, our student helpers were exceptional, being incredibly polite and welcoming.

DEPARTMENTAL SUCCESS IN OBTAINING RESEARCH GRANTS

Dr Dimitris Charalampopoulos has been appointed as a member of the BBSRC Pool of Experts in the area of Industrial Biotechnology to contribute towards the assessment of funding applications to BBSRC.

Dr Sandrine Claus has been awarded MRC young investigator grant of £524K for 3 years. The title of the project is ‘High resolution systems biology to determine the role of gut microbiota on type 2 diabetes’.

Dr Marie Lewis has been awarded a Royal Society grant (£15K) to purchase a fluorescence microscope for the department. The title of the project is “Determining the mechanisms by which early-life farm environments protect against the development of inflammatory diseases in later life”.

Dr Marie Lewis (PI) and Dr John Swann (Co-PI) has been awarded the Melinda and Bill Gates Foundation, Grand Challenges Explorations Round 12, 1 year, $100K. The title of the project is “Modelling human Environmental Enteric Dysfunction and Acute Secretory Diarrhoea: a novel piglet approach.”

Dr Vimal Karani has been awarded British Drummond Pump priming grant (1 year) for doing research in the field of Nutrigenetics and Personalized Nutrition. http://www.nutrition.org.uk/index.php?option=com_content&view=article&id=752%3A2014pumpprimingrecipients&catid=68%3Aawards&Itemid=214086

Dr Vimal Karani has been awarded 2 joint proposals relating to the nutritional status and lifestyle in Moroccan school children (University of Reading and University of Newcastle) and the development of online 24 hr recall tool for estimating nutrient intake in Moroccan population (Imperial College London, University of Reading and University of Newcastle) by the British Council.

Prof Jeremy Spencer (PI) and Dr Jon Swann in collaboration with Peter Shewry in Rothampstead have been award a BBSRC Responsive mode IPA grant with a value of £557K on: ‘Development and application of phenolic-rich oats for the maintenance of cardiovascular health’.

FoodWasteNet is a Biotechnology and Biological Sciences Research Council funded Network in Industrial Biotechnology and Bioenergy (BBSRC NIBB). It is an active community of industrial practitioners and leading academics dedicated to creating economic value by developing novel and commercially viable biotechnology processes that yield higher value products from agricultural and food processing waste. The scope of the Network includes deriving chemicals, material and energy from pre-consumer food chain waste.

FoodWasteNet organises events and provides access to a range of funding to kick-start innovation in the sector:

- Business Interaction Vouchers – Up to £5,000 to encourage initial collaborations between industry and academia
- Proof of Concept Funds - Up to £50,000 to help identify and scope commercial and scientific challenges

Joining FoodWasteNet as an academic researcher can help to form networks with the business community and access funding opportunities for industry-relevant research.

Joining FoodWasteNet as an industrialist can help businesses access world-class research to focus on making them more sustainable and competitive.

FoodWasteNet welcomes early career researchers and encourages their participation in the Network activities.

web: www.foodwastenet.org
email: jm.westwell@reading.ac.uk  – Dr Jane Westwell (Network Manager)
e-mail: d.charalampopoulos@reading.ac.uk  – Dr Dimitris Charalampopoulos (Principal Investigator)
FUNDING OPPORTUNITIES

The latest funding newsletters for the four faculties (Science, Life Science, Arts and Humanities and Social Science, including Henley Business School) can be accessed on the Research and Enterprise website at: http://www.reading.ac.uk/closed/res/ResearchSupportClosed/FindingFunding/reas-redFindingfunding.aspx

Research and Enterprise has recently upgraded its Research Professional subscription to enable us to provide more comprehensive funding information to Schools and Departments across the University. The new functionality will allow us to compile bespoke funding newsletters for Schools, Departments and/or research centres as well as allowing researchers to set up personalised searches and alerts for funding opportunities and research news. These new bespoke newsletters will replace the four broad faculty newsletters currently produced. We will be visiting Schools and Departments in the autumn to explain our plans and to give a demonstration of the new functionality of Research Professional.

Further information about the Research Professional demos will be sent out in due course. If you have any queries about the funding newsletters please contact Sharon Clark at: s.e.clark@reading.ac.uk

Healthy diet: early years and ageing population
Directorate-General for Health and Consumers
Closing date: 14 Aug 14
Deadline information:
Award type: Directed grants to institutions, research groups etc
Award amount max: €200,000
Award amount min: €50,000
Award budget total: €500,000
Summary text: Proposals may address the following three priorities: promoting a balanced diet and adequate nutrition status in all ages; screening for nutritional status in older people; implementation of good practices in nutrition management in clinical and community settings. Grants are worth between €50,000 and €200,000 over a maximum of 18 months.
Website: http://ec.europa.eu/dgs/health_consumer/funding/call_health_diet_en.htm

Junior research fellowships
University of Cambridge
Closing date: 29 Aug 14
Deadline information: Applications are due by 12 noon, 29 August; short-listed candidates will be invited to submit a dissertation and 2,000 word summary by 12 noon, 27 October 2014. This call is repeated once a year.
Award type: Predoctoral fellowships, Early-Career fellowships, Directed grants for individual investigators
Summary text: These are open to members of the college, as well as external candidates, who are at an early stage of their academic careers. Fellows who reside with the University precincts receive a stipend of £24,660 per year. Fellows who are enrolled in a further course of study will receive a maintenance grant of £18,088 per year for study in the UK or £23,416 per year for study outside the UK.
Website: http://www.trin.cam.ac.uk/index.php?pageid=629

Nutrition committee new lecturer awards
Rank Prize Funds
Closing date: 29 Aug 14
Deadline information: Applications due by 12 midnight.
Award type: Directed grants for individual investigators, Equipment and materials
Award amount max: £20,000
Summary text: These support any aspect of research that will further the career of a newly-appointed lecturer, researcher or fellow with their own independent support, working in a UK institution. Grants are each worth up to £20,000 over a maximum of two years.
Website: http://www.rankprize.org/index.php/news/new-investigator-awards

Nutrition science communication awards
British Nutrition Foundation
Closing date: 29 Aug 14
Deadline information: This call is repeated once a year.
Award type: Prizes, Personal development, Travel to conferences, meetings etc., Equipment and materials
Award amount max: £750
Summary text: These celebrate and reward excellence in the promotion of nutrition science to different audiences. Recipients will receive a prize worth £500 and a £250 contribution towards professional development such as books, training and events. Website: [http://www.nutrition.org.uk/aboutbnf/awards/commsawards](http://www.nutrition.org.uk/aboutbnf/awards/commsawards)

**Small grants**

Great Britain Sasakawa Foundation
Closing date: 31 Aug 14
Award type: Hosting visits, Hosting conferences, Travel to conferences, meetings etc., Travel for research purposes. Directed grants to institutions, research groups etc, Publish, edit, translate, disseminate
Award amount max: £6,000

Summary text: These grants support projects in: arts and culture; science, technology and environment; humanities and social issues; Japanese language; medicine and health; youth and education; sport. Grants do not normally exceed £6,000.
Website: [http://www.gbsf.org.uk/activities/](http://www.gbsf.org.uk/activities/)

**Postdoc free access programme**

Elsevier
Closing date: 31 Aug 14
Deadline information: Access to libraries
Summary text: This allows scholars to access ScienceDirect's scientific journals and books in their chosen field. The programme allows access of up to six months.
Website: [http://www.elsevier.com/journal-authors/an-opportunity-for-postdoctoral-scholars?sf2737013=1](http://www.elsevier.com/journal-authors/an-opportunity-for-postdoctoral-scholars?sf2737013=1)

**Tools and resources development fund – support for development of novel tools, methods and technologies in the biosciences**

Biotechnology and Biological Sciences Research Council
Closing date: 03 Sep 14
Deadline information: Applications due by 4pm.
Award type: Travel to conferences, meetings etc., Technology innovation/development, Directed grants to institutions, research groups etc, Equipment and materials, Innovation grants, Networking/collaboration
Award amount max: £150,000
Award budget total: £2,000,000

Summary text: This call aims to support small or short-duration, pump-priming projects that enable excellent bioscience. Projects should be novel and adventurous and be aimed at developing novel tools, technologies and methods spanning the breadth of the council’s remit. Grants cover up to 80 per cent of total project costs, up to a maximum of £150,000 over six to 18 months. The indicative total budget is £2 million.

**Visiting fellowships**

University of Oxford
Closing date: 05 Sep 14
Deadline information: This call is repeated once a year.
Award type: Early-Career fellowships, Senior fellowships, Mid-Career fellowships
Summary text: These enable scholars to spend one to three terms in the 2014-15 academic year carrying out scholarly work in Oxford. The college provides fellows with free meals, residential accommodation and a study.
Website: [http://www.all-souls.ox.ac.uk/content/Visiting_Fellowships_2015-2016:_Further_Particulars](http://www.all-souls.ox.ac.uk/content/Visiting_Fellowships_2015-2016:_Further_Particulars)

**Travelling fellowships**

Winston Churchill Memorial Trust
Closing date: 23 Sep 14
Deadline information: Applications due by 5pm. This call is repeated once a year.
Award type: Travel for research purposes, Directed grants for individual investigators, Grants - undirected
Summary text: Fellowships enable British citizens to travel overseas to bring back knowledge and best practice for the benefit of others in their UK professions and communities. Grants usually support a stay of between four and eight weeks and cover return and internal travel, daily living costs and insurance.
Website: [http://www.wcmt.org.uk/](http://www.wcmt.org.uk/)
Research project grants
Leverhulme Trust
Deadline information: Outline applications are accepted at any time; invited full applications 4pm, 21 March, 1 September, 1 December annually.
Award type: Studentship allocations, Travel to conferences, meetings etc., Travel for research purposes, Directed grants to institutions, research groups etc, Equipment and materials, Innovation grants
Award amount max: £500,000
Summary text: These support innovative and original research projects where the choice of research theme and design lies entirely with the applicant. Grants may be held for up to five years for a maximum sum of £500,000. The great majority of these grants are awarded for sums of up to £250,000 over a duration of two to three years.
Website: http://www.leverhulme.ac.uk/funding/RPG/RPG.cfm

Food strand
Esmée Fairbairn Foundation
Award type: Directed grants for individual investigators, Directed grants to institutions, research groups etc, Academic-Industry links, Networking/collaboration
Summary text: These support large-scale strategic interventions and innovative local work. A total of £5 million is available under this strand over three years. Grants have no maximum, but rarely fall outside the £5,000 to £500,000 bracket.
Website: http://www.esmeefairbairn.org.uk/funding/food.html

Conference and workshop support
Public Health Agency
Deadline information: Applications due a minimum of six weeks prior to the event.
Award type: Hosting conferences
Award amount max: £2,500
Summary text: This grant will support the running and organisation of research workshops and conferences promoting evidence-based practice and research dissemination relevant to health and social care. Awards will not normally exceed £2,500.
Website: http://www.publichealthagency.org/directorate-public-health/hsc-research-and-development/research-workshopsconferences-support-scheme-

Change of name for Doctoral Training Grants (DTG)
As you are aware the Research Councils are working towards being more harmonised, it has therefore been decided to re-name all future DTAs and DTGs to Doctoral Training Partnerships (DTP) and to reflect this change in terminology on our website (please see below) with immediate effect. There is no change to the process or the remit of the DTPs. (http://www.reading.ac.uk/graduateschool/dtcsandgrants/gs-dtcs.aspx)

TRAVEL FUNDS FOR STUDENTS
All the information regarding travel funds for students can be found at: (http://www.reading.ac.uk/life/life-travel-fund.aspx)

STAFF TRAINING MOBILITY (STT)
The Erasmus+ programme is not just for students – one of its core components is to encourage more staff mobility within Europe, and in future years to targeted countries across the world (to be integrated into the programme) in order to MODERNISE etc

In essence Erasmus+ provides funds to help Staff mobility to occur, and a framework to enable it to happen. Thereafter it is up to you how take advantage of and benefit from the opportunities available.

The programme consists of two main streams: Teaching Mobility: you visit a partner institution and undertake at least 8 hrs of teaching (at any level – UG, PGT, PGR or a combination) per week, although teaching can include labs, seminars, discussion with PhD students etc. Other activities can take place outside of the teaching. Schools
are encouraged to consider the possibilities of inviting academics from other institutions to Reading knowing that
the partner institution will provide the funds. The mobility can be between 2 days and 8 weeks.

1. **Training Mobility:** can visit a HEI or non-HEI organisation and learn from the experiences and good
practices of another institution / organisation through the transfer of knowledge or knowhow, and gain
practical skills which can transfer back to your current job. The EU recommended minimum period of
participation is 5 days.

It is also possible to invite colleagues from industry (not HEI) from one of the participating programme countries for
the purpose of teaching at Reading, although priority is given to outgoing Reading staff. Please contact ESAO for
further information.

Financial contributions are available to help cover costs of travel and subsistence, although are dependent on the
country being visited.

The eligibility requirements are minimal, and there is guidance to help complete the necessary EU paperwork.

Recent outgoing participants have undertaken:

- Teaching combined with research
- Teaching combined with writing an article
- Teaching, combined with pastoral visit to students studying abroad
- Project Management (training)
- Lab Technician knowledge transfer (training)
- Short secondment to a partner institution (training)
- Learning from experiences of HEI in creating new PG programmes (training)

Reading has an increasing number of institution-wide partners that Schools are being encouraged to work with,
and who will receive priority for funding:

- Aarhus Universitet (Denmark)
- Eberhard Karls Universität TübingenUppsala (Germany)
- Uppsala Universität (Sweden)

However it is also possible, with School approval, to enter into department level agreements to enable staff mobility
activities to take place.

Reading has received an allocation to provide Erasmus+ funding for up to 50 members of staff, hence the award of
funds could be competitive. However Reading has usually found sufficient funds to provide interested colleagues
with funding to help support mobility activities.

Full details of the programme will appear on the ESAO website ([http://www.reading.ac.uk/studyabroad/staff/vso-
internalstaff.aspx](http://www.reading.ac.uk/studyabroad/staff/vso-internalstaff.aspx)) in the next few weeks, however colleagues are welcome to make direct enquiries regarding possibilities either via studyabroad@reading.ac.uk or m.a.dowse@reading.ac.uk.

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**STAFF NEWS**

**Dr Danny Commane** has been appointed as a Lecturer in Human Nutrition.
FLAIR: Academic Practice Programme (APP)

The APP aims to begin the process of academic career planning and forms the new taught pathway within the University's HEA accredited FLAIR Framework. The APP consists of two modules totalling 40 credits at Level 7: EDMAP1 and EDMAP2. Those who successfully complete EDMAP1 are eligible for recognition by the HEA as Associate Fellows, and those who go on to also successfully complete EDMAP2 are eligible for recognition as Fellows.

The APP is a contractual requirement for **probationary academic staff** and staff at Grade 6 or above who hold substantive teaching and learning responsibilities and whose contracts are 0.5 FTE or more. For senior academic appointments, where staff have not previously gained a track record (normally 10 years or more) of relevant teaching experience, the expectation is that they will participate in the APP provided their contract is 0.5 FTE or more.

The APP starts each year in December/January and there is just one cohort per year. It is delivered in intensive blocks and is designed to be completed over a 19 month period. Priority for places will be given to those for whom it is a contractual requirement; however, a limited number of places may be available each year for those wanting to undertake the APP or its modules therein on a voluntary basis.

**During the EDMAP2 group work**

If you would like further details or to discuss the APP, please contact Jackie Ward, Admissions Tutor, Centre for Quality, Support and Development. Email j.ward@reading.ac.uk or telephone 0118 378 7310.

From the department of Food and Nutritional Sciences, **Dr Vimal Karani**, newly appointed lecturer in Nutrigenetics, is currently doing the EDMAP1 and EDMAP2 modules of the APP program.

**Dr Vimal Karani doing a research group presentation as part of EDMAP2 assessment**

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**PhD STUDENT NEWS**

**The first Nutrition Research Group PHD conference** to showcase and communicate projects undertaken by current PhD students of the Nutrition Research Group was conducted on the 23rd of June 2014 at the Nike Lecture Theatre (Agriculture Building), University of Reading, UK.

The NRG PHD Conference Organising Committee included Dafni Vasilopoulou, Rosalind Fallaize, Kumari Malkanthi Rathnayake, Anna Macready, Michelle Weech and Alice Turner. The Organising Committee was successful in acquiring an award of £200 in stiff competition from the Graduate School towards this student-led event.
The NRG PHD conference included three-minute thesis presentations by the 1st year PhD students, poster presentations by the 2nd year PhD students and oral presentation by the 3rd year PhD students.

Three minute thesis competition - First year PhD students

The winner of the three-minute thesis presentations was Alex Steiner and the runner up was Yue Li. The runner up was Gessica Serra. The winner of the oral presentation was Rosalind Fallaize and the runner up was Tania Cifuentes-Gomez. Best Abstract competition - winner: Agi Fekete

NRG PHD Conference Organising Committee with Prof Julie Lovegrove

Oral competition - Third year PhD students

Poster competition – Second year PhD students

The winner of the poster presentation was Luke Bell and the runner up was Gessica Serra.

Rosalind Fallaize, Food4Me’s final year PhD student at Reading, took part in the PhD Researcher of the Year award on 1st July representing the Faculty of Life Sciences and did a fascinating and impressive talk on her project.

She also won best oral presentation at the NRG’s inaugural PhD conference. Roz is due to visit China shortly to teach a ‘Fundamentals of Human Nutrition’ module as part of the University of Reading’s annual international exchange programme with Henan University.

At the end of April (28-29th), a group of staff and students from the flavour and sensory groups attended the 2nd Nursten Flavour Symposium in Nottingham. It was a two day symposium on flavour and sensory science, consisting of lectures from a mixture external speakers and students giving oral or poster presentations.
Ashleigh Stewart was chosen as one of the student speakers, and was awarded the SCI/RSC Award: 2nd Place for best student oral presentation for the talk entitled “Investigating the Maillard reaction of milk powder in a low-moisture system”.

Ese Omoarukhe, PhD student, won the inaugural Henley Business School’s Ideafest business competition – she received £1,000 and mentoring to make her idea a reality.

Ese Omoarukhe at the Henley Business School’s Ideafest business competition

Ese’s business idea, ‘Hi’FAB’ is a natural beverage whose main ingredient is the extract from Hibiscus Sabdariffa, a plant that has been discovered to regulate blood sugar and lower raised blood pressure. Branded Hi’Fab the beverage is inspired by a popular drink enjoyed in various parts of Africa. Ese spotted the opportunity to improve the health drink and offer it to other parts of the world including the UK and Europe where hypertension and Type 2 diabetes are major health concerns.

The judges were particularly impressed by Ese’s deep knowledge of the market and the science of the nutritional value of Hi’FAB and her motivation to develop the product. Having already identified a bottling plant and with access to formulation facilities at the Department of Food & Nutritional Sciences the judges felt Ese was well placed to make her idea a reality in a short space of time.

Ese said of her win: “I am extremely excited to win the first ever Henley Business School’s Ideafest Competition as I know it is a stepping stone to greater things. I learnt quite a lot from Ideafest and I am glad that the judges liked the idea enough to call my product “fabulous” - I hope this will be the reaction of consumers when Hi’Fab goes into the market! A big thank you to Henley Business School and Pitmans for creating and supporting this worthy initiative”

Kumari Rathnayake presented her research work on ‘Undernutrition and dietary pattern in Sri Lankan institutionalised elderly’ at the Nutrition society 25th annual summer meeting July 2014 at University of Glasgow.

The theme of the meeting was ‘Carbohydrates and health: Friends or foes’.
Second year NRG&FMSU PhD student Mark Hobden, supervised by Dr Orla Kennedy and Professors Glenn Gibson and Ian Rowland, was chosen as a Postgraduate Competition winner at this year’s Nutrition Society Summer Meeting in Glasgow. Up to four outstanding postgraduate students are selected each year for this prestigious award, and are allocated 20 minutes to present the main findings of their research and how it fits in with the existing literature.

Mark’s talk was entitled, ‘Resistant wheat dextrin: A prebiotic with anti-obesogenic properties?’. As part of the competition, he will publish a review paper in the Proceedings of the Nutrition Society later this year.

Mark Hobden and Samantha Stone, 2nd year PhD students in FMSU supervised by Professor Glenn Gibson, were finalists in the years 3-minute competition as part of the University of Reading Postgraduate Conference, after successfully getting through the selection heats. Whilst neither Sam nor Mark won the competition, both gave excellent talks on their research to date.

Randah Alqurashi, 3rd year PhD student, participated in 8th ISANH Congress on Polyphenols Applications, June 5-6, 2014 Lisbon, Portugal and presented a poster presentation on the topic ‘The digestive fate of Polyphenols from acai in a simulated model of the gastrointestinal tract’.

She has received funding to start a human study in September 2014 to investigate the effect of acai consumption on acute changes in vascular function. This work is being funded by Ministry of Higher Education, Saudi Arabia and she will be supervised by Professor Ian Rowland & Dr Danny Commane.

PhD Vivas

The following students successfully defended their PhD theses and we pass our congratulations to all of them:

Dody Hondoko, “An investigation of flavour formation in cooked rice under boiling and high temperature heating condition” Lisa Methven/Steve Elmore

Iman Bindayel, “Probiotics, innate immunity and ageing (PRIMAGE)” Parveen Yaqoob/Julie Lovegrove

Jennifer Drever-Heaps, “An investigation into the effect of the prebiotics B-GOS on the gut microbial profile of high performance athletes” Glenn Gibson/Gemma Walton

Stacey Lockyer, “The effects of olive leaf extract on human vascular function” Ian Rowland /Jeremy Spencer

Szu-Yun (Sheila) Wu, “Influence of eNOS genotype on the vascular response to fish oil” Parveen Yaqoob/Julie Lovegrove
PhD transfer vivas

Ranju Paudyal successfully completed her transfer viva in June. The title of her research work is ‘Study of the expression and function of the GAD System in Listeria monocytogenes under various environmental conditions’ (supervised by Dr Kimon Andreas Karatzas and co-supervised by Dr Bernard Mackaey).

UNDERGRADUATE NEWS

Graduation

Our BSc and PhD students graduated in the Great Hall on London Road Campus on 10\textsuperscript{th} July 2014. At both ceremonies, (the undergraduate at 12.0 and the PhD at 2.30), the Vice Chancellor, Sir David Bell, presented the degrees to the students in front of an audience of proud parents and friends. Graduates, family and friends enjoyed lunch on the lawns and in the marquees in brilliant sunshine to the sounds of the University jazz band. After the ceremony, prize giving was held in the Department of FNS. This year Rosie Patrick won the Graham Jelfs award (for highest industrial placement mark), Sian Ingram won the Nathan Goldberg Award – sponsored by Marks & Spencer (for best part 3 student), Felicia Yaw won the Unilever Prize (for best overall degree mark), Sian Ingram won the Faculty Undergraduate dissertation prize, Erika Rose won the Department Prize for Best Research Project and Samantha Warner and Gemma Sanderson won the Professional Commitment Award.


Congratulations to all our BSc students from the Department of Food and Nutritional Sciences and to Dr Michelle Weech and Dr Stacey Lockyer for successfully graduating with a PhD.
2014 China Scholar

Jessi Smith, 2nd year Nutrition and Food Consumer Sciences student, won one of the VC scholarships to a Chinese summer school. Jessi is currently studying at Peking University in Beijing, China. She says ‘Although I am enjoying my courses of Ancient Chinese Exercise, Diet and Body Health Maintenance and China as a Global Factor, I am deeply intrigued by the culture of this far away land, specifically the food culture’.

Pictures of Jessi Smith during her stay in China

FOOD ATP NEWS

The Food ATP Industry Forum

The Food ATP Industry Forum was held on 19 June at the University of Reading. The meeting was attended by Industry Partners and academics and included presentations from Klaudyna Terlicka, from Ashbury Labelling and currently studying for a Professional Doctorate with the Food ATP. There were also presentations from Professor Richard Frazier (Director of The Food ATP), Paul Meakin (Knowledge Transfer Network), Dr Susan Matos (Knowledge Transfer Partnership), Dr Jane Parker (The Flavour Centre) and Sue Riley (WRAP). Our next Industry Forum will be on 16 October.

IFST Annual Lecture

The IFST will be holding their Annual Lecture on Tuesday 11 November. The key note speaker will be Mark Price – CEO Waitrose and the theme of his talk is likely to be around ‘the assurance of the food supply chain’. The talk will be broadcast by satellite to a number of regions around the country and the Food ATP has been invited to host an event at the University of Reading, as one of the selected satellite venues. The broadcast will be at around 6.30pm.

The Food ATP will be building on the theme of the key note talk and focus on sustainability and we will be inviting a group of industry speakers to present around the theme of sustainability. Industry representatives, IFST members, academics and students at the University of Reading will be invited to join us for this event. More details will be circulated nearer the time.

Food ATP General News

June and July have welcomed the smooth delivery of two newly developed modules into its programme. Both of which were greatly enjoyed by the students, who are all food industry professionals.

June brought the arrival of the Managing for Sustainability module on-campus study time which Martin Wagner from Agriculture, Policy & Development led. The four intensive days that students spent on campus welcomed keynote speakers to which members of the university and industry were invited and included, Geraldine Gilbert from : Forum for the Future, Marks & Spencer’s Director for ‘Plan A’ Mike Barry, Quentin Clark from Waitrose and Carnstone’s Senior Partners Paul Burke, Neil Everett and Glyn Roberts.

Further into the week the students took a trip out the Oxfordshire FAI Farm looking at “Sustainable agriculture – UK and world view”. Mike Gooding Farm Director led the talks covering Global food dynamics, Drivers of sustainability, The 3E approach, the farming challenge, system design, supply chain pull through as well as a farm tour.
In July the Food ATP delivered its first module **Flavour: From Farm to Fork and Beyond**. Jane Parker who’s been working with us over the last year developed and delivered this excellent module, which has create quite an interest, with all the students highly engaged throughout their time spent on campus. This module involved some practical lab work, and included ice cream making and rum drinking!!!

**Lab time for our students**

Dave Baines from *Baines Food Consultancy Ltd* who has worked with the University for many years opened the open campus week spending a whole day with the students and further into the week there was presentations from Richard Seal from *Food Dynamics* and Len Gates a consultant chemist working in the food, flavour and related industries, who had the students sampling the flavours within snack foods.

Len Gates with the students sampling a mix of flavours from a selection of snack foods

**Other news**

The Food ATP continues to be travelling out and about within industry. However back in June had the opportunity to be present as the University hosted day two of the Society of Dairy Technology’s Spring Conference Innovation in the Dairy Industry. The Food ATP was sponsors of the event’s morning coffee break.

http://www.foodatp.co.uk/

**Food Processing Centre**

Financial Authority has been given by the University for a major refurbishment of the food processing pilot plant. Work started in June with an expected completion date of mid-September. The pilot plant was first opened in the late 1970’s and is used for teaching, research and enterprise activities.

FPC will be recruiting a new Food Technologist in the coming weeks. Please check Jobs@Reading for further information [http://www.reading.ac.uk/about/jobs/](http://www.reading.ac.uk/about/jobs/)
STAFF LEAVING

Dr Giulia Corona

Unfortunately we had to say goodbye to Giulia at the end of August as she will be joining as a lecturer in Public Health Nutrition at the University of Roehampton. Giulia has been working as a post doctoral fellow supervised by Prof Jeremy Spencer since 2009.

PRESS RELEASE

Raised Vitamin D Levels May Lower Blood Pressure

Following the publication in Lancet Diabetes and Endocrinology by Dr Vimal Karani, there were a lot of press reports. One of the reports said:

"This finding lends support to continued efforts to prevent vitamin-D deficiency," according to the study's authors, led by Dr Vimal Karani (University of Reading, Reading, UK), reporting June 26, 2014 in Lancet Diabetes & Endocrinology. If the findings are replicated convincingly, they write, they 'strengthen the case for appropriately powered, well-designed randomized clinical trials to investigate the necessary vitamin-D doses and appropriate target groups for the prevention or treatment of hypertension'.

The current study is timely and 'an important step toward delineation of the role of low vitamin-D concentrations in the pathogenesis of hypertension,' they write. Not only will the results need to be confirmed, also useful would be signs of "a corresponding benefit for the prevention of diseases caused by hypertension such as stroke.'

The cohorts included >100 000 persons from 35 studies that were part of the D-CarDia Collaboration looking at vitamin D and cardiovascular risk in people of European ancestry in both Europe and North America.

'Our findings are biologically plausible,' the group writes, in that activation of the renin-angiotensin system raises BP and CV risk and some clinical and experimental evidence suggests inconclusively that increased vitamin-D levels suppress plasma renin activity."
UPCOMING CONFERENCES/ MEETINGS:

The British Society for Cardiovascular Research Autumn meeting

THE BRITISH SOCIETY FOR CARDIOVASCULAR RESEARCH

The British Society for Cardiovascular Research Autumn meeting will be held at the University of Reading on 8th and 9th September 2014. The conference is entitled “Cardiovascular Signalling in Health and Disease”.

Registration (which includes lunches and refreshments) is free if you’re a member of the BSCR (for only £35).

For further information please visit the link: http://www.bscr.org/autumn_2014_meeting.html

III World Congress of Public Health Nutrition

The III World Congress of Public Health Nutrition will be held in in the Palacio de Congresos de Canarias / Auditorio Alfredo Kraus in Las Palmas de Gran Canaria from 9th to 12th of November 2014.

For further information please visit the link: http://www.nutrition2014.org/
18th World Congress on Clinical Nutrition (WCCN)
Agriculture, Food and Nutrition for Health and Wellness

December 1-3, 2014
Sunee Grand Hotel & Convention Center, Ubon Ratchathani, Thailand

The conference will provide opportunities to meet and share experiences with representatives from the international pool of experts in agriculture, food, nutrition and healthcare. It will also provide an excellent occasion for forging links with government officials, academics and business communities. Invited speakers will deliver lectures on the following topics:
1. Impact of Nutritional Quality of Bioactive Compounds and Functional Food on Long-Term Health - Prof Ian Rowland (University of Reading, UK)
2. Advances in Delivery of Bioactive Nutrients in Food Matrix
3. Industrial Perspectives on Future Developments in Agriculture, Food and Nutrition for Health and Wellbeing
4. Current Trend in Natural Health Products - Prof. Emer. Dr. Tapan K. Basu (University of Alberta, CANADA)
5. Role of Biotechnology in Food and Nutrition: Risks and Benefits - Prof. Emer. Dr. Amaret Bhumiratana (The Thailand Research Fund, THAILAND)
6. Traditional and Alternative Healthcare in Modern World
For further details, please visit the website: [http://18thwccn.ubu.ac.th/index.php](http://18thwccn.ubu.ac.th/index.php)

3rd International Conference on Nutrition & Food Science
September 23-25 2014, Valencia, Spain

Conference Highlights
- Nutrition - Basic Science, Pediatric Nutrition, Nutritional Deficiency & Disorders, Nutritional Therapy & Treatment, Industrial Food Safety and Management, Food Processing and Technology, Public Health Nutrition, Current Research in Nutrition and Food Sciences, Nutrition through Life Course, Recent advances in Nutritional & Food Sciences

The conference will be highlighting the theme "Importance of nutrition in daily life and advancing towards better and healthier future".

For further details, please visit the website: [http://www.nutritionalconference.com/](http://www.nutritionalconference.com/)
RECENT PUBLICATIONS

Latest peer-reviewed publications from members of the Department of Food and Nutritional Sciences:


Food Science and Nutrition 65, 79-88.


Visit our website:  http://www.reading.ac.uk/food/

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