



University of Mysore

Department of Studies in Food Science and Nutrition
Manasagangotri, Mysuru



KARNATAKA
STATE OPEN UNIVERSITY

DOS&R in Food Science and Nutrition
Muktagangotri, Mysuru

TWO-DAYS NATIONAL CONFERENCE

ECOLOGICAL APPROACHES FOR RESILIENT AND TRANSFORMATIVE HOME SCIENCE

EMPOWERING SUSTAINABILITY THROUGH SCIENCE AND COMMUNITY ENGAGEMENT



26TH AND 27TH FEBRUARY, 2026
THURSDAY AND FRIDAY

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WEBSITE: WWW.NCHS2026.IN



About the University of Mysore

University of Mysore (UOM) is the first university in Karnataka state and the sixth oldest in India, established in 1916. It was founded through the efforts of the benevolent and visionary Maharaja of the erstwhile Princely State of Mysore, His Highness Nalvadi Krishnaraja Wadiyar IV (1884–1940), and the then Diwan Sir M. Visvesvaraya (1860–1962). With a legacy of over a century in higher education and research, the university is recognized for its academic excellence, innovation, and societal engagement. The serene Manasagangotri Campus in Mysuru provides an inspiring environment for learning and discovery. Re-accredited with an 'A' Grade by NAAC (Cycle-4) and ranked 19th (State Public University Category) in NIRF Indian Ranking- 2024, the University of Mysore continues to uphold its commitment to quality education, multidisciplinary research, and holistic development.



About the Department of Studies in Food Science and Nutrition, UOM, Mysuru

The Department of Studies in Food Science and Nutrition, formerly known as Home Science, was started at the Manasagangotri campus of the University of Mysore in 1970. Evolving steadily, it became one of the premier institutes of South India, offering postgraduate and doctoral programs in Food Science and Nutrition. Over the past 55 years, the department has expanded with the introduction of M.Sc. Human Development (1993–94) and M.Sc. specialisation in Clinical Nutrition and Dietetics (2013). Later, two more programmes, i.e., a PG Diploma in Food Safety, Hygiene and Applied Nutrition, and a Certificate Course in Nutrition and Health, in collaboration with IIHMR, Bengaluru, were introduced in 2020. The department is also actively involved in the SWAYAM MOOC programme in Food and Nutrition. The department houses state-of-the-art nutrition research laboratories, sensory evaluation booths, and food science and biochemistry labs, along with a dedicated Human Development wing with assessment labs and the University Day Care Centre for research and practical training. With continuous contributions from eminent faculty and dedicated research scholars, the department remains a hub of excellence in teaching, research, and community engagement in the country.

About the Karnataka State Open University

Karnataka State Open University (KSOU), Mysuru, is a State Public University established under the 1992 State Legislature Act and operational from 1996. As a premier institution for Open and Distance Learning (ODL), KSOU was carved out of the University of Mysore, where it earlier functioned as the Institute of Correspondence Courses and Continuing Education (est. 1969). Guided by the motto “Higher Education for Everyone, Everywhere,” KSOU works to advance national goals of access, equity, quality, affordability, and accountability in higher education. It provides learning opportunities to working professionals, women, disadvantaged groups, and people from remote regions that cannot be pursued through conventional in-class education.

KSOU plays a significant role in boosting the state's higher education reach. The university has developed strong academic and administrative infrastructure at its Mysuru headquarters and 21 regional centers across the state. KSOU contributes substantially to the ODL ecosystem through its study centers, high-quality courses, updated curriculum, transparent examination processes, and strong learner support. Its self-learning materials, radio talks, and audio-video lectures produced in on-campus studios are widely appreciated. Admissions are conducted online twice a year (January and June) as per UGC–DEB guidelines. With its robust academic setup and comprehensive learner services, KSOU remains a highly preferred institution for distance education.

About the Department of Food Science and Nutrition, KSOU, Mysuru

The Department of Food Science and Nutrition at Karnataka State Open University (KSOU) was established in 2001. Initially, certificate courses were offered in collaboration with the Department of Food Science and Nutrition, University of Mysore. Over time, the department expanded its academic offerings, introducing the Diploma in Nutrition and Health Education and the PG Diploma in Nutrition and Dietetics in 2010. The earlier Certificate Course in Food Preservation was upgraded to a Diploma in Food Preservation Technology to enhance opportunities for food technologists in the industry. Responding to the growing demand for dietitians in hospitals and nutritionists in pharmaceutical sectors, the department launched the M.Sc. in Clinical Nutrition and Dietetics. Since 2021, it also offered an M.Sc. in Food and Nutrition Sciences. The department operates under the School of Sciences.

The department aims to be a centre of excellence in food and nutrition education, research, and technology for societal benefit. Its objectives include imparting knowledge and skills to enhance learner professionalism, providing quality education that nurtures innovation, and developing the capacity of learners to fulfil their personal, corporate, and social responsibilities. It also strives to instill moral, civil, and ethical values and promotes the philosophy of “learn, earn, and return.” Through its extension activities, the department offers multidisciplinary knowledge to communities, thereby contributing to their overall development.

About the National Conference

In the wake of global environmental challenges and evolving societal needs, the discipline of home science stands at a pivotal juncture—bridging ecological consciousness with human well-being. emphasizes ECOLOGICAL APPROACHES FOR RESILIENT AND TRANSFORMATIVE HOME SCIENCE: Empowering Sustainability through Science and Community Engagement, highlighting the need to reimagine the discipline as a catalyst for sustainability, innovation, and social transformation. Home Science, with its multidimensional focus on food science and nutrition, human development and family studies, textiles, family resource management, and communication, provides integrated pathways for sustainable living. By adopting ecological principles, the discipline can drive meaningful change—from promoting sustainable food systems, responsible consumption, and green design to fostering family resilience and community empowerment. The theme underscores the importance of collaboration between science and society in addressing climate change, resource conservation, and sustainable development goals. It invites academicians, researchers, practitioners, and policymakers to explore innovative, research-driven, and community-based approaches that strengthen both ecological balance and human resilience. NCHS 2026 envisions Home Science as a transformative force that nurtures harmony between people and the planet—empowering sustainability through knowledge, creativity, and collective action. The discipline-specific themes are as follows.



Themes for the conference

Theme I: Human Development and Family Studies

- Individual, Family, and Community Resilience for Sustainable Living
- Promoting life skills, Parenting, and Child Development for Health, Well-being, and Responsible Citizenship
- Integrating mental well-being and adaptability into sustainable human development practices
- Early childhood education, Inclusive education, and Value-based living across the Lifespan

Theme II: Food Science and Nutrition

- Sustainable Food Systems and Innovations for Nutrition and Health Security
- Nutrition for Health Promotion through family and community intervention
- Integrating nutraceutical and functional foods in preventive and therapeutic nutrition
- Policy, Governance, and Intersectoral Action for Improved Food and Nutrition Outcomes

Theme III: Family Resource Management

- Efficient utilization and conservation of household resources
- Waste reduction and circular practices for responsible living
- Integrated management of food, housing, and environmental resources
- Financial and time management through education and community participation

Theme IV: Textile Science and Apparel Design

- Innovations in Environmentally Responsible Textile Materials and Processes
- Conscious Design and Production Practices for a Responsible Fashion Industry
- Circular Approaches and Waste Management in Textile Systems
- Consumer Awareness and Revival of Traditional Textiles for Contemporary Relevance

Theme V: Extension Education and Communication Management

- Participatory and ICT-driven Approaches for Effective Outreach
- Capacity Building, Training, and Institutional Collaboration for Development
- Strategic Communication for Awareness and Behavior Change
- Monitoring, Evaluation, and Impact Assessment of Extension Interventions

Call for Papers

Students, Research Scholars, Academicians, and Practitioners are invited to present original research, case studies, and innovative practices aligned with the conference themes. Submissions may address theoretical frameworks, empirical findings, technological innovations, or community-based interventions that contribute to ecological balance, human well-being, and sustainable development.

Abstracts and full papers are welcome under any of the five thematic areas of Home Science—Human Development and Family Studies, Food Science and Nutrition, Family Resource Management, Textile Science and Apparel Design, and Extension Education and Communication Management.

Guidelines for Abstract Submission

1. Abstract Format:

- Abstracts should be written in English and not exceed 250 words.
- The text should be typed in Times New Roman, 12-point font, 1.5 line spacing, and aligned to the left.
- Include the title, author(s) name(s), affiliation, and contact email of the corresponding author.

2. Content:

- The abstract should clearly state the background, objectives, methodology, key findings, and conclusion.
- Indicate the theme (I–V) under which the paper is submitted.

3. Submission:

- Abstracts should be submitted in .doc or .docx format via email [Email ID has been given in table below] with the subject line: Abstract Submission – NCHS2026.
- Each author may submit a maximum of two abstracts as the presenting author.

4. Review and Notification:

- All submissions will undergo a blind peer-review process by the scientific committee.
- Notification of acceptance will be sent to authors by 15/01/2026.

5. Presentation Format:

- Accepted abstracts will be presented as oral or poster presentations, as determined by the review committee.
- Detailed guidelines for presentation will be shared upon acceptance.

Best Poster and Oral Presentation will be awarded.



For Oral and Poster presentation	Link to upload the abstract
Human Development and Family Studies	https://forms.gle/bfWRhuMoKXhxcJQu5
Food Science and Nutrition	https://forms.gle/MzeuQCjTs8E5Hrcf9
Extension Education and Communication Management	https://forms.gle/jWksDhDhhCeU8oxM6
Textiles Science and Apparel Design	https://forms.gle/z1ueGbLK9gVWGNF99
Family Resource Management	https://forms.gle/bdSQPp3P396XSd5H9

NCHS 2026 Awards

Any scholar/scientist/teaching faculty engaged in research work in any of the home science disciplines is eligible for the NCHS 2026 awards. They have to submit their unique original research works, along with filling in the required information in the prescribed format and submitting the supporting documents. The age criteria are as follows.

- Young Scientist Award (Age should be <35 years).
- Mid-Career Research Award (Age should be 35 to 50 years)
- Senior Scientist Award (Age should be above 50 Years)

For further information please contact through E-mail

For Awards	Link to upload the abstract
Young Scientist	https://forms.gle/JvrdpwseqozVGvmh6
Mid career	https://forms.gle/iseaBn9fuC7hchyH8
Senior Scientist	https://forms.gle/94wzclYxqY7JF3Ww6

Important Dates

- Conference dates: 26th and 27th February 2026
- Abstract submission deadline for Oral, Poster, Young Scientist, Mid career and Senior Scientist: 05/01/2026
- Notification of acceptance: 15/01/2026
- Full paper submission (optional): 25/01/2026
- Full paper for Young Scientist, Mid-career and Senior Scientist awards: 25/01/2026



Registration Details

Registration	Early Bird Registration (On or before 10/01/2026)	Late Registration (on or before 10/02/2026)	Spot Registration (on 26/02/2026)	Remarks
UG Students	Rs. 1000/-	Rs. 1500/-	Rs. 2500/-	15% discount on Bulk registration (10 members and above)
PG Student	Rs. 1500/-	Rs. 2000/-	Rs. 3000/-	
Research Scholar	Rs. 2000/-	Rs. 2500/-	Rs. 3500/-	
Teaching Faculty/ Project Staff/ Scientist Practitioner/ Professional	Rs. 3000/-	Rs. 3500/-	Rs. 4500/-	
Accompanied Person	Rs. 2000/-	Rs. 2500/-	Rs. 3500/-	-



Scan For Registration

Register Using link: <https://forms.gle/wdrjTctdLjLTSfC99>

Accommodation

Limited accommodation facilities will be arranged for outstation delegates and participants on a first-come, first-served basis in the University Guest House, hostels, or nearby hotels at concessional rates, subject to availability. Participants are encouraged to confirm their accommodation requirements well in advance through the registration portal or by contacting the Accommodation Committee. Details regarding tariff, location, and check-in procedures will be shared upon confirmation.

For further details contact through E-Mail: nchs2026.accom@gmail.com



About Mysuru

Mysuru, known as the Cultural Capital of Karnataka, is a city where tradition and modernity blend harmoniously. The city is also recognised for its cleanliness, sustainable urban planning, and academic excellence. Once the seat of the Wodeyar dynasty, it is renowned for its royal heritage, magnificent palaces, spiritual depth, natural beauty, vibrant festivals, and classical art forms. The district thrives on its rich traditions—Mysore paintings, silk sarees, sandalwood carvings, and the world-famous Mysore Pak are testaments to its artistic legacy. Markets buzz with the fragrance of jasmine and incense, and the cuisine, with delights like Mysore masala dosa and filter coffee, satisfies every palate. Spiritual centres such as Srirangapatna, Melukote, and Nanjangud draw devotees and history lovers alike. At the same time, serene escapes like Karanji Lake, Ranganathittu Bird Sanctuary, and Bandipur National Park offer nature at its purest. Festivals like Mysore Dasara transform the city into a spectacle of light, music, dance, and royal pageantry. Nestled at the foothills of the Chamundi Hills, Mysuru offers a serene and inspiring environment for learning and research, including premier institutions like the University of Mysore, CFTRI, DFRL, CSRTI, etc. With landmarks such as the Mysore Palace, Brindavan Gardens, and Mysore Zoo, along with a rich culinary and cultural heritage, the city welcomes visitors with warmth. February in Mysuru is pleasantly cool and comfortable, with temperatures ranging between 18°C and 28°C, offering ideal conditions for conferences and sightseeing.



Balmuri and Yedmuri Falls



Nanjangud



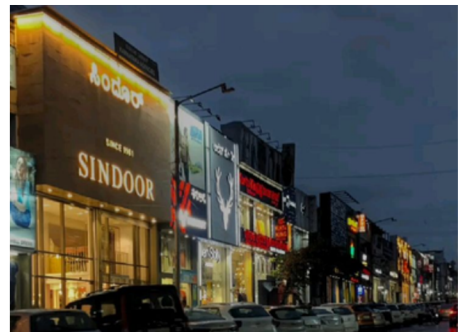
Srirangapatna



KRS Dam



Mysuru Zoo



Urs Road



Mysuru Palace

Chief Patrons



Prof. Lokanath N. K.
Honourable Vice Chancellor
University of Mysore,
Mysuru



Prof. Sharanappa V. Halse
Honourable Vice Chancellor
Karnataka State Open University,
Mysuru

Patrons



Smt M.K. Savitha, K.A.S.
Registrar
University of Mysore,
Mysuru



Prof. Naveen Kumar S. K
Registrar
Karnataka State Open University,
Mysuru

Convener



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