In this issue

**Research Article**

**Evaluation of Injera prepared from composite flour of Teff and Barley variety**

Published On: December 19, 2020 | Pages: 038 - 040

Author(s): Biadge Kefale*

Ethiopians are dependant on teff flour to make injera as staple food in Ethiopia, although injera could be made from different cereals. The price of teff is high and the yield is low. Thus finding alternative cheaper grain and developing blend teff improved variety and barley improved variety in different ratio with acceptable and improved nutritional value would be i ...
Sorghum has tremendous uses for the Ethiopian farmer and no part of this plant is ignored. However, the productivity of sorghum is low. In Harari region, the average productivity of 22.22 Quintal ha-1 which is even below the national average yield of 27.26 Quintal ha-1 mainly constrained by soil nutrient deficiencies. Soil fertility depletion in agricultural land is t ...
Engine driven feed chopper technology demonstration for animals’ feed preparation in the selected districts of AGP-II in Harari region and Dire Dawa Administration

Published On: July 29, 2020 | Pages: 011 - 014

Author(s): Abdulaziz Teha Umer*, Ibsa Aliyi Usmane, Jamal Nur and Abdulahi Umer

Animal feed preparation in very quality and good enough quantity way in short period time helps small holder famers to feed their livestock in good manner. To make this animal feed preparation demonstrating Feed Chopper Machine which is hay cutting machine that use for uniform chopping of fodder for livestock’s’ feed is good option. Thus, demonstration of feed chopper ...

Evaluation of bread prepared from composite flour of sweet lupine and Bread wheat variety

Published On: February 26, 2020 | Pages: 007 - 010

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Sweet lupine is high in protein and dietary fiber. Incorporating sweet lupine flour with wheat produces more nutritious food. In the study the samples sweet lupine and wheat flour were collected from Holeta crop breeding and the bread product were made incorporating the sweet lupine (welela variety) flour with wheat flour (Dendea variety). The bread product were made ...

The comparison of nutritional and physical activity statuses in students of Audiology and Nutrition & Dietetics

Published On: February 26, 2020 | Pages: 001 - 006

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This study aimed to assessment and compare nutritional and physical activity status of Nutrition&Dietetics and Audiology
Departments. The study was carried on students of Bezmialem Foundation University Faculty of Health Sciences Nutrition&Dietetics (experimental group) and Audiology (control group) Departments in 2016/2017 academic year. The survey included socio-de ...