Nutrition and Food Quality Programs

Breakout Session I

USDA/CSREES Grantsmanship Workshop

September 30, 2008

Arlington, VA

Human Nutrition and Obesity
Past Priorities

Address some aspect of food as it relates to obesity

- Improve understanding of behavioral and environmental factors that influence obesity
- Epidemiological studies of the relationship of food intake, economic factors, knowledge and attitudes on weight.

Human Nutrition and Obesity Past Priorities

- Use this new information about behavioral and environmental factors that influence obesity to develop effective intervention strategies for preventing obesity
- Develop educational programs for future researchers and educators
- Develop and implement behavioral and environmental instruments to measure progress in obesity prevention

Human Nutrition & Obesity Funding Statistics, 2006-2007*

	Research	Integrated
• # Submitted	55	95
• # awarded	7	23
• % success	13	24
• Average award size**	$376 K	$1.1 M
• Duration (years)**	2-3	3-4

*2008 proposals are still under review

**Excludes Seed, Equipment, Bridge, and Conference grants and Postdoctoral Fellowships

Tips for Success
Human Nutrition & Obesity

- Make sure at least one key person has nutrition expertise
- Justification is important but don’t overdo it (everyone already knows nat’l. statistics)
- Projects should be theory-based
- If you are working with schools, community organizations, etc. include letters of collaboration from them

Tips for Success
Human Nutrition & Obesity

- Logic model should be early in the planning process, not an afterthought
  - Make sure the research, education, extension components work together and that each is essential to the project
- Research should be applied not basic and have clear utility in obesity prevention
- Interventions should be sustainable and have a far reaching impact
- The focus should be on obesity prevention not weight loss diets

Bioactive Food Components for Optimal Health – Past Priorities

- Mechanistic studies of bioavailability, function, efficacy and safety of bioactive dietary components
- Interrelationships among bioactive dietary components and/or nutrients in promoting health

Bioactive Food Components for Optimal Health – Past Priorities

- Novel studies of the functions and mechanisms of regulation of vitamins and minerals
- Identification, processing and tailoring of functional foods to promote energy balance, with an emphasis on efficacy and safety. (Shared priority with Improving Food Quality Program

Bioactive Food Components Funding Statistics, 2006-2008

	Research	Integrated*
# Submitted	262	11
# awarded	50	2
% success	19	18
Average award size**	$417 K	$730 K
Duration (years)**	2-3	3-4

*Integrated priority was only available in 07-08

**Excludes Seed, Equipment, Bridge, and Conference grants and Postdoctoral Fellowships

Tips for Success -- Bioactive Food Components for Optimal Health

- A letter of intent is required for this program
  - follow formatting rules and deadlines just as you would for full proposals
  - justify relevance to program – list the program priority(ies) your project addresses
  - include information about approach to be used and brief description of preliminary data when possible
  - for resubmissions do NOT just send last year's abstract!!!

Tips for Success -- Bioactive Food Components for Optimal Health

- Projects involving only cell culture are not competitive – include either animal model or human work, also
- Projects focused on disease treatment are not acceptable
- Doses should be relevant to human diet
- Review of literature is important, but make sure there is enough space to describe methods
- Don’t try to do too much!!

Improving Food Quality and Value Past Priorities

- Mechanisms of interaction of molecular food components affecting quality
- Engineering principles of innovative processing technologies
- Effect of processing on the bioavailability of health components in foods

Improving Food Quality and Value Past Priorities

- Engineering principles of innovative processing technologies
- Functional foods to promote energy balance, with an emphasis on efficacy and safety (Joint priority with Bioactive Food Components)

Improving Food Quality and Value Funding Statistics, 2006-2008

	Research	Integrated
• # Submitted	308	35
• # awarded	66	8
• % success	21	23
• Average award size**	$336 K	$380 K
• Duration (years)**	2-3	3-4

**Excludes Seed, Equipment, Bridge, and Conference grants and Postdoctoral Fellowships

Tips for Success – Improving Food Quality and Value

- A letter of intent is required for this program
  - follow formatting rules and deadlines just as you would for full proposals
  - justify relevance to program – list the program priority(ies) your project addresses
  - include information about approach to be used and brief description of preliminary data when possible
  - for resubmissions do NOT just send last year's abstract!!!

Tips for Success – Improving Food Quality and Value

- Proposals solely based on data collection are not competitive
- Proposals improving food quality via preharvest interventions are not eligible
- For proposals overlapping between food science and nutrition, contact the NPLs
- Proposals with food safety focus should be submitted to food safety programs; for those with quality and safety focus contact the NPL
- Proposals involving nanotechnology should be submitted to Nanoscale Science and Engineering program