

**Bone Health and Risk Assessment of Menopausal Women for
Osteoporosis and Strategic Diet Care Practices using
Calcite Enriched Recipes**

By
Kalaipriya.S
(Reg. No. 18PHFDF001)

Supervisor
Dr.R.Radha

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CERTIFICATE

This is to certify that the thesis entitled “**Bone Health and Risk Assessment of Menopausal Women for Osteoporosis and Strategic Diet Care Practices using Calcite Enriched Recipes**” submitted to Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore for the award of degree of Doctor of Philosophy in Food Service Management and Dietetics is a record of original work done by **Kalaipriya.S** during the period of her study in the Department of Food Service Management and Dietetics, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore under my supervision and guidance and the thesis has not formed the basis for the award of any Degree / Diploma / Associate ship / Fellowship or other similar title to any candidate of any University or Institute.



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Head of the Department**



Signature of the Dean

DECLARATION

I hereby declare that the matter embodied in this thesis entitled **“Bone Health and Risk Assessment of Menopausal Women for Osteoporosis and Strategic Diet Care Practices using Calcite Enriched Recipes”** is the result of investigation carried out by me in the Department of Food Service Management and Dietetics, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore under the supervision and guidance of **Dr.R.Radha**, Assistant Professor (SG), Department of Department of Food Service Management and Dietetics, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore and it has not been submitted for the award of any Degree/ Diploma/ Associate ship/ Fellowship etc., of any other University or Institute.



Signature of the Guide



Signature of the Candidate

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