**UNIVERSITY OF MEDICAL SCIENCES, ONDO**

**FACULTY OF SCIENCE**

**DEPARTMENT OF CHEMISTRY**



**CURRICULUM VITAE**

**A. Personal Data**

1. Full Name (Surname first): Gbenga-Fabusiwa Agbaje Funmilayo Joy (Ph.D)

2. Date of Birth: 4th September, 1974

3. Details of Contact Address: No 2, Ifelere Str, Aule Rd, Akure

(a) E-mail addresses: [fjgbenga74@gmail.com](mailto:fjgbenga74@gmail.com)**;** [fjgbenga@unimed.edu.ng](mailto:fjgbenga@unimed.edu.ng)

(b) Mobile Phone Number(s): +234(0)8038319220

4. Nationality: Nigerian

5. State of Origin: Ondo

6. Senatorial District: Ondo North

7. Local Government Area: Akoko North West

8. Permanent Home Address: No 2, Ifelere Str., Aule Rd, Akure.

9. Marital Status: Married

10. Number of Children and Ages: 4 and (25, 23, 20 & 19) years.

11. Next of Kin: Barr. Gbenga-Fabusiwa Love A.

12. Contact Address of Next of Kin: No 2, Ifelere Str., Aule Rd, Akure.

(a) E-mail address (es): lovegbenga12@gmail.com

(b) Mobile Phone Number(s): +2348135048350

13. Date of Assumption of Duty: 28th September, 2018

14. Rank/status on First Appointment: Lecturer II

15. Present Status: Lecturer I

16. Date of Last Promotion: 1st October, 2021.

17. Present Salary, Grade Level and Step: CONUASS 4 Step 4

18. Date of Confirmation of Appointment: 1st October, 2021

19. Faculty/Directorate: Science

20. Department/Unit: Food Science

21. Google Scholar ID:https://scholar.google.com/citations?user=g9ZPleEAAAAJ&hl=en

**B. Educational Background**

1. Higher Educational Institutions Attended with Dates:

* Federal University of Technology Akure (2018)
* Federal University of Technology Akure (2010)
* Institute of Education, Kaduna, Akure Campus (2007)
* University of Jos (1992-1997)
* Egbeoba High School, Ikole-Ekiti (1992)
* Prospects High School, Oke-Aro, Akure (2012)

2. Academic/Professional Qualifications and Distinctions Obtained with Dates:

* Ph.D in Chemistry (Food Chemistry) 25th July, 2018
* M.Tech. (Industrial Chemistry) **(4.11/5.00)** 25th August, 2010
* Post Graduate Diploma in Education 2017
* B.Sc. (Applied Chemistry) 24th February, 1998.
* WAEC June, 1992
* Primary School Leaving Certificate May,1985

3. Other Distinctions and Awards with Dates:

(a) Scholarship:

* Department of Chemistry, Students Chemical Society, University of Jos

Certificate of Honor 1997

(b) Fellowship: Nil

(c) Research Grants: Nil

(d) National Awards

* National Youth Service Corps [NYSC], Ejigbo Chapter, Osun State

Certificate of Honor June, 1999

* The Federal University of Technology, Akure. Letter of Commendation on Patency of PhD Research Work September, 2018
* The Federal University of Technology, Akure. Award of Excellence on Patency of PhD Research Work September, 2018
* Faculty of Science, UNIMED, Ondo. Letter of commendation for being a member of the Maiden Faculty of Science Conference August, 2023

(e) International awards:

* Certificate of Achievement by Wiley as the Author of TOP DOWNLOADED AND THE MOST READ PAPER 2018-2019. Journal of Food Biochemistry. April, 2020

**C. Work Experience with Dates**

1. Previous Work Experience outside the University System with Dates:

* Ondo State Government Civil Service Commission, Ministry of Health,
* Ondo State School of Nursing, Akure.

**Chief Scientific Officer GL 13 1st January, 2019**

**Principal Scientific Officer GL 12 1st January, 2016**

**Senior Scientific Officer GL 10 2nd February, 2013**

**Courses Taught:**

1. CHM 101: Applied Chemistry 2 units
2. CHM 102: Practical Chemistry 2 units
3. PHY 101: Applied Physics 2 units
4. STA 204: Biostatistics 2 units
5. ECO 301: Health Economics 2 units

(VI) Paper III: Practical Chemistry 2 units

2. Previous Work Experience outside the University System with Dates:

* Ondo State Government, Teaching Service Commission

**Master Cadre GL 12 26th Nov; 2010**

**Master Cadre GL 10 1st Jan, 2006**

**Master Cadre GL 9 1st Jan, 2003**

**Master Cadre GL 8 1st June, 2000**

**Courses Taught:**

1. PAPER I: GENERAL PHYSICAL CHEMISTRY
2. PAPER II: GENERAL ORGANIC CHEMISTRY

(iii) PAPER III: GENERAL CHEMISTRY PRACTICAL

3. Work Experience in University of Medical Sciences

**(i) Lecturer I 1st October, 2021**

**(ii) Lecturer II**  **20th Sept. 2018 (iii) Coordinator, Department of Food Science 5th Nov., 2020-2024 (iv) Member of Panel of unretired Cash Advance 7th Aug., 2020**

**(v) Faculty Representative, Maiden Convocation 15th May, 2019**

**(vi) Departmental Registration Officer**  **20th Sept., 2018**

**(vii) Departmental Assistant Result Officer July, 2018**

**(viii) Faculty Disciplinary Officer 3rd Nov., 2018**

**(ix) Faculty Quality Assurance Officer 3rd Nov., 2018**

**(x) Coordinating Laboratories Officer September, 2018**

**(xi) Faculty Environmental Sanitation Officer 16th April, 2018**

**(xii) Member of Regularization interview panel 17th June 2022.**

**(xiii) Member of Fact-finding Panel on Sexual Assault Committee July 26th, 2023.**

**(xiv) Deputy Director, Center for Gender and Health Equity**

**August, 2022**

**(xv). Deputy Director, Odosida Campus August, 2023-2024**

**(xvi). Member of Faculty of Science Conference Organizing Committee 27th April, 2022.**

**(xvii). Member of Faculty of Science Conference Organizing Committee July, 2024.**

4. Courses Taught Within the Current Academic Session attached:

**Institution:** University of Medical Sciences, Ondo, Nigeria.

**Department:** Chemistry

**Designation:** Lecturer II

**Area of Specialization:** Food Chemistry / Industrial Chemistry

**Date:** 20th September, 2018- 2022

**Courses Taught:**

|  |  |  |
| --- | --- | --- |
| **Course Code** | **Course Title** | **Course Unit** |
| CHM 111 | General Chemistry I | 3.0 |
| CHM 112 | Practical Chemistry I | 1.0 |
| CHM 121 | General Chemistry II | 3.0 |
| CHM 122 | Practical Chemistry II | 1.0 |
| CHM 214 | Experimental Physical & Inorganic Chemistry | 1.0 |
| CHM 223 | Experimental Organic & Analytical Chemistry | 1.0 |
| CHM 310 | Experimental Physical Chemistry | 1.0 |
| CHM 317 | Industrial Chemical Process I | 3.0 |
| CHM 325 | Polymer Chemistry I | 2.0 |
| CHM 328 | Experimental Organic Chemistry | 1.0 |
| CHM 414 | Natural Products Chemistry 11 | 2.0 |
| CHM 416 | Seminar | 1.0 |
| CHM 417 | Industrial Training SIWES | 6.0 |
| CHM 419 | Heterocyclic Chemistry | 2.0 |
| CHM 421 | Research Project | 6.0 |
| CHM 425 | Chemistry of Lanthanides and Actinides | 2.0 |
| CHM 426 | Industrial Chemical Processes II | 2.0 |
| CHM 427 | Polymer Chemistry II | 2.0 |

**Institution:** University of Medical Sciences, Ondo, Nigeria.

**Department:** Nursing

**Designation:** Lecturer II

**Area of Specialization:** Food Chemistry

**Date:** 20th September, 2018 till date

**Courses Taught:**

|  |  |  |
| --- | --- | --- |
| **Course Code** | **Course Title** | **Course Unit** |
| GES 111 | Applied Chemistry in Nursing | 2.0 |
| NSC 310 | Nutrition in Health and Disease | 3.0 |

**Institution:** University of Medical Sciences, Ondo, Nigeria.

**Department:** Food Science

**Designation:** Lecturer I

**Area of Specialization:** Food Chemistry

**Date:** 20th September, 2020 till date

**Courses Taught:**

|  |  |  |
| --- | --- | --- |
| **CODE** | **Course Title** | **Course Units** |
| FSC 212 | Thermodynamics | 3 |
| FSC 213 | Fluid Mechanisms | 2 |
| FSC 313 | Food Chemistry I | 3 |
| FSC 314 | Food Chemistry Lab | 1 |
| FSC 318 | Research Methodology | 2 |
| FSC 325 | Principles of Food Analysis | 3 |
| FSC 411 | Principle of Food Analysis II | 3 |
| FSC 412 | Principle of Food Analysis Lab | 1 |
| FSC 420 | Invention and Patents | 2 |
| FSC 425 | Toxic Constituents of Food | 2 |
| FSC 490 | Seminar | 1 |
| FSC 499 | Research Project | 6 |

**Institution:** University of Medical Sciences, Ondo, Nigeria.

**Department:** Science Laboratory Technology

**Designation:** Lecturer I

**Area of Specialization:** Food Chemistry

**Date:** January, 2024

**Courses Taught**

|  |  |  |
| --- | --- | --- |
| **Course Code** | **Course Title** | **Course Unit** |
| SLT 413 | Food Chemistry | 2.0 |

**Institution:** University of Medical Sciences, Ondo, Nigeria.

**School:** Postgraduate School

**Department:** Chemistry/ Medicinal Chemistry

**Designation:** Lecturer I

**Area of Specialization:** Food Chemistry / Industrial Chemistry

**Date:** September, 2022 till date

**Courses Taught**

|  |  |  |
| --- | --- | --- |
| **CODE** | **Course Title** | **Course Units** |
| CHM 812 | Statistical and Research Methodology and Application of ICT in Research | 2 |
| CHM 816 | Separation and Systematic Identification of Organic Compound | 2 |
| CHM 823 | Food Chemistry | **2** |
| CHM 841 | Separation Methods of Analysis | 3 |
| MCH 842 | Food Analysis | 2 |
| CHM 862 | Quality Control, Assurance, Regulatory Affairs, and Intellectual Property Rights | 3 |

**Institution:** University of Medical Sciences, Ondo, Nigeria.

**School:** Postgraduate School

**Department:** Public Health

**Designation:** Lecturer I

**Area of Specialization:** Food Chemistry / Industrial Chemistry

**Date:** September, 2022 till date

**Courses Taught**

|  |  |  |
| --- | --- | --- |
| **Course Code** | **Course Title** | **Course Unit** |
| FSQ 835 | Food Economics | 2.0 |

5. Graduate Student Supervision within Current Session: **5**

6. Current Undergraduate Supervision: **2**

**7.** Post Graduate Student Supervision within Current Session: **3**

* Masters Students supervised: **2**

**8.** Current Postgraduate Supervision: **1**

* Ph.D Student Under Supervision: **1**

**D. Membership of Professional Bodies**

|  |  |  |
| --- | --- | --- |
| Qualification | Awarding Body/Society | Date of Award |
| **A Fellow** | Institute of Policy Management Development. IPMD, RC: 749491 | 10th April,2021 |
| **Member** | Chemical Society of Nigeria, CSN/OND/19/05141 | 16th Sept., 2019 |
| **Member** | Science Association of Nigeria [SAN], [SAN] **SAN/2019/004** | 27th March,2019 |
| **Member** | Functional Foods and Nutraceuticals Association of Nigeria, FFNAN-20025 | 5th August, 2020 |
| **Member** | Nigeria Institute of Food Sciences and NIFST Western Chapter | 2019 |
| **Member** | Nigeria Association of Teachers | 2012 |
| **Member** | Mycotoxicology Society of Nigeria, 0000483 | 25th October, 2023 |

**E. Publications:**

1.  Thesis/Dissertation

* **Gbenga-Fabusiwa F. J.** (2018). “Production and characterization of pigeon pea-wheat composite flour biscuits as a dietary intervention in type-2 diabetes management.” A Thesis submitted to the Chemistry Department, Federal University of Technology Akure for the Doctor of Philosophy Degree in Food Chemistry award.
* **Gbenga- Fabusiwa, F. J.** (2010). Nutrients, Antinutrients, and physicochemical properties of starch extracted from pigeon pea and African yam beans. A Thesis submitted to the Chemistry Department, Federal University of Technology Akure for the award of Master of Technology Degree in Industrial Chemistry.
* **Gbenga-Fabusiwa, F. J.** (2007). Self-Concept and Achievement Motivation of Secondary School Students in Akure South Local Government Area of Ondo- State. A project submitted to the National Institute of Teachers, Kaduna for the award of a Postgraduate Diploma in Education.
* **Owolabi F. J.**  (1997). Thermal cracking of palm oil to produce ester. “A project report submitted to the Chemistry Department, University of Jos for the award of Bachelor of Science in Applied Chemistry.

2. Books and Monographs: Nil

3. Contribution to Books: **Nil**

4. Published Journals Articles

|  |  |  |
| --- | --- | --- |
| **S/N** | **PATENCY** | **Contribution to Knowledge** |
| **1.** | **Gbenga-Fabusiwa FJ,** Oladele EP; Oboh G; Oshodi AA (2019). Production of Medicinal Biscuit from Pigeon Pea Flour. **(Patents and Designs Act: CAP 344 Laws of the Federation of Nigeria 1990).** | Medicinal biscuits and composite flours are to be produced on an industrial scale, meeting the needs of people living with diabetes**.** |

|  |  |  |
| --- | --- | --- |
| **S/N** | **Publications** | **Contribution to Knowledge** |
| **1** | **Gbenga-Fabusiwa F. J**, Oladele EP, Oboh G, Adefegha SA, Oshodi AA (2018) Nutritional properties, sensory qualities and glycemic response of biscuits produced from pigeon pea-wheat composite flour. J Food Biochem 42:e12505a. <https://doi.org/10.1111/jfbc.12505> | The data generated reveals that the medicinal biscuits produced were generally acceptable to people living with diabetes. |
| 2. | **Gbenga-Fabusiwa F. J**, Oladele EP, Oboh G, Adefegha SA, Oshodi AA. (2018) Polyphenol contents and antioxidant activities of biscuits produced from ginger-enriched pigeon pea–wheat composite flour blends. J Food Biochem.;e12526. <https://doi.org/10.1111/jfbc.12526> | Biscuits produced from ginger-enriched pigeon pea–wheat composite flour possess high antioxidant potentials needed to fight free radicals in the body |
| **3.** | **Gbenga-Fabusiwa** **F. J** (2019). Proximate, Mineral and Physicochemical Properties of Starch Extracted from Pigeon- pea (*Cajanus cajan*) and Varieties of African Yam Beans (*Sphenostylis sternocarpa*). Journal of ChemResearch 1 (1): 121-131. | This paper reveals the nutritional values of the starches obtained from both pigeon pea and varieties of African yam beans. Both starches could serve as good additives in drug formulations. |
| **4.** | **Gbenga-Fabusiwa F. J,** Oladele EP, Oboh G, Adefegha SA, Fabusiwa O.F, Osho, Enikuomehin A Oshodi AA (2019). Glycemic Response in Diabetic Subjects to Biscuits Produced from Blends of Pigeon Pea and Wheat Flour. Plant Foods for Human Nutrition, 74:553–559. | Clinical trials of the pigeon pea-wheat biscuits on diabetic subjects reveal that the biscuit lowers the blood sugar of the patient after 2 hours of consumption without interference with other food. |
| **5.** | **Gbenga-Fabusiwa F. J;** Borokinni FB and Arawande JO (2019). Kinetic Studies and Acid Values of Selected Palm Oil sold in Jos, Plateau State, Nigeria. jocr.futa.edu.ng. 1(2): 225-234 | Acid values were generated on selected palm oil sold in the Jos market |
| **6.** | **Gbenga-Fabusiwa F. J.** (2019). Antinutrients and pasting properties of starch extracted from pigeon-pea and varieties of African yam beans. jocr.futa.edu.ng. 1 (2)2019 235-245 | The paper shows that the starch extracted from pigeon peas has good pasting properties which could be useful in formulating drugs |
| **7.** | **Gbenga-Fabusiwa F. J**. (2021). African yam beans (Sphenostylis stenocarpa): A review of a novel tropical food plant for human nutrition, health and food security. African Journal of Food Science. 15 (2): 33-47. DOI: 10.5897/AJFS2020.1961 | This paper generates data on the health benefits of African yam beans and reveals that its cultivation and processing could enhance food security |
| **8.** | **Gbenga-Fabusiwa F. J,** Oladele E. P; Oboh G.; Adefegha S. A; Fabusiwa O. F, Osho P. O (2021). Modulatory effect of pigeon pea-wheat biscuits on lipid profile, lipid peroxidation level, α-glucosidase, and butyrylcholinesterase activities in type-2 diabetic patients J Food Biochem. 00:e13658 : 1-10. 10 <https://doi.org/10.1111/jfbc.13658> | . This paper reveals that pigeon pea biscuits could inhibit free radicals in the patients living with diabetes. Therefore, the pigeon pea-wheat composite flour can be produced industrially in the baking industry to produce the pigeon pea-wheat biscuit which could serve as a medicinal snack for people living with diabetes. |
| **9.** | \*Arawande J.O., Araoye K.T.,  **Gbenga-Fabusiwa F.J.**, Ijitona O. O and Amuho E. U. (2022). Refined Palm Kernel Oil Stabilization Via Addition of Water Chaya Leaf Extract and Butylated Hydroxytoluene. Biomed J Sci & Tech Res 47(3). BJSTR. MS.ID.007494. | Fortification of refined palm oil with Chaya leaf extract enhances the stability of the oil against rancidity. |
| **10.** | \*Arawande, O.J, Araoye K. T., Olatide M.**, Gbenga-Fabusiwa F. J.** (2022). Preliminary phytochemical screening and antioxidant activity of chaya leaf (Cnidoscolus acontifolus) extracts on refined palm kernel oil. App Food Sci J 6(3):1-7 | This paper reveals that Chaya leaf could serve as a good antioxidant on refined palm kernel oil. |
| **11.** | **\*Gbenga-Fabusiwa F. J.**, Jeff-Agboola Y. A, Ololade Z. S, Akinrinmade R and Agbaje D. O. (2022). Waste-to-wealth; nutritional potential of five selected fruit peels and their health benefits: A review. African Journal of Food Science Vol. 16(7) pp. 172-183,DOI: 10.5897/AJFS2021.2138 Article Number: C1CFA4269347 ISSN: 1996-0794 | The paper reveals that five selected peels referred to as waste could be converted to wealth by showing data on their health benefits to mankind. |
| **12.** | \*Borokinni F. B, Lajide L, **Gbenga-Fabusiwa** **F.J**.and Oloye- Quadri M.(2023). Assessment of nutritional and sensory qualities of whole grains cookies formulated from vegetables and mushrooms. CaJoST. 1, 66-74. | Data were generated on general acceptability and nutritional composition of grain cookies formulated from vegetables and mushrooms |

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| --- | --- | --- |
| **S/N** | **PROCEEDINGS** | **Contribution to Knowledge** |
| **1.** | **\*Gbenga-Fabusiwa Agbaje F.J.,** Olatunde O, Ololade ZS, Ojolo G. (2024). The proximate, mineral composition, and antinutrient potentials of the flesh, seeds, peels, and the whole fruit of *Picralima Nitida*. Proceedings of the 10th Regional Food Science and Technology Summit (ReFoSTs), (Ajilete 2024). 4th-7th June, 2024. | Data were generated on the nutritional composition of the flesh, seeds, peels, and whole fruit of *picralima nitida* to maximize their health benefits. |

**Conferences Attended:**

(i). **Gbenga-Fabusiwa Agbaje F.J.,** Olatunde O, Ololade ZS, Ojolo G. (2024). The proximate, mineral composition, and antinutrient potentials of the flesh, seeds, peels, and the whole fruit of *Picralima Nitida*. Nigerian Institute of Food Science and Technology Summit (ReFoSTS) held at The Great Hall, Ladoke Akintola University of Technology, Ogbomoso, Oyo State. 4th -7th June 2024.

(ii). Oluwatuyi Damilola L; **Gbenga-Fabusiwa F. J.** (2023). Nutritional composition and antidiabetic potentials of wheat-plantain composite flour fortified with picralima nitida flour. PFC 2023\_003. Pharma-Food Congress, November 2023.

(iii). Jeff-Agboola E. O., **Gbenga-Fabusiwa F.J**, Jeff-Agboola Y.A. (2023). *In- vitro* efficacy of some spices against toxigenic aspergillus flavus. Mycotoxicology Society of Nigeria (MSN),16th Annual Conference &Workshop at A&T Presidential Hotel, Benin//Owo Expressway, Akure, Ondo State, Nigeria. 23rd - 26th October, 2023.

(iii). **Gbenga-Fabusiwa, F. J.,** Bankole Walter, Ogunyemi Melody, Tawose G. Samuel (2023). Nutritional, antioxidant, and antidiabetic potentials of wheat- nitida composite flour blends. Faculty of Science Conference, UNIMED, Ondo. FOS03. 28 – 31st August, 2023.

(iv). **Gbenga-Fabusiwa, F. J.;** Oladele, E. P.; Oboh, G.; Adefegha, S. A.; Fabusiwa, O. F.; Osho, P. O.; Oshodi, A. A.; (2019). Assessment of lipid profile, butrylcholinesterase activity, and lipid peroxidation level in diabetic patients treated with pigeon pea-wheat composite flour biscuits. Pharma-Food Congress. Phytomedicine and Functional Foods: Keys to sustainable health care delivery in sub-sahara Africa. The Federal University of Technology, Akure. 21st - 24th July, 2019.

(vii) Arawande, J. O.; Akinnusotu, A.; **Gbenga-Fabusiwa. F. J.;** (2019). Preliminary phytochemical screening of Chaya Leaf Extracts. EKSU HUMBOLT KOLLEG, INTERNATIONAL CONFERENCE P 0034: 61

(viii). **Gbenga-Fabusiwa, F. J.;(2018)** Sensory evaluation and glycemic response to pigeon pea-wheat composite flour biscuits by people with diabetes. The conference with the Theme: Nano Science Research: A Veritable Tool for National Development

(ix). **Gbenga-Fabusiwa, F. J.;** Oshodi, A. A; Oboh, G.; Oladele, E. P. (2017) Production and characterization of pigeon-pea wheat composite flour biscuits as a dietary intervention in type-2 diabetes. ALEXANDER VON HUMBOLT KOLLEG, INTERNATIONAL CONFERENCE, AKURE 2017. Themed Functional Foods and Nutraceuticals: Translating the Knowledge of Food Bioactive Compounds to Effective Health Care Delivery in Developing World. The Federal University of Technology, Akure. 2nd - 6th April, 2017.

6. Articles Accepted for Publication:

7. Manuscript Submitted for Publication:

(i) **Gbenga-Fabusiwa Agbaje F.J.,** Olatunde O, Ololade ZS, Ojolo G. (2024). Antioxidant and glycemic potentials of the flesh, seeds, peels, and the whole fruit of *picralima nitida.* Journal of Environmental Health Science and Toxicology, UNIMED.

(ii)  **Gbenga-Fabusiwa** **Agbaje F.J.**, Ogunyemi M., Ololade Z.S., Akinrinmade Agbaje D.O and G. Oboh (2024).Nutritional, Antioxidant, and Antidiabetic Potentials of Wheat- Nitida Composite Flour Blends. Functional Food Conference.

(iii) Ololade Z.S, **Gbenga-Fabusiwa Agbaje F.J. (2024).** Secondary Metabolite, Anti-Diabetic, Anti-Arthritic and Antimicrobial Potential of Justicia secunda for Health Benefits (jmr. 202400125). Journal of Molecular Recognition. JVS- RES-06770.

8. Technical Reports: Post graduate Supervision

|  |  |  |  |
| --- | --- | --- | --- |
| **Matric Number** | **Name of the candidates** | **Research Topic** | **Remarks / Date Completed** |
| SPGS 21034 | Tina Anyakee | Physician-LedVersus Non-Physician-Led Nutrition Interventions on Glycaemia and Nutritional Profile of Adults living with Diabetes in Ondo State Nigeria | PhD Research work Progressing |
| PUH/23/4243 | Adaobi M. Okonkwo | Dietary Pattern Influencing Prostate Cancer among Men in Akure South Local Government Area of Ondo State | Master’s Research work progressing |
| CHE/21/3494 | Damilola Loveth Oluwatuyi | *In -vitro* Assessment of Anti-Diabetic potentials of Wheat-Plantain Bread fortified with *Picralima Nitida* Flour | Master’s Research Completed  July, 2023 |
| CHE/22/4018 | Boyinbode Ebenezer Ayomide | Characterization, antimicrobial, antioxidant, anti-inflammatory and phytochemical analysis of Bambusa Vulgaris (L) (POACEA) | Master’s Research Completed  December, 2023 |

9. Papers and Work in Progress.

(i). **Characterization of Medicinal Food Drinks produced from cashew, Citrus and Guava Leaves Extract as Dietary Intervention in type – 2 - diabetes management.**

The study aimed at formulating medicinal food drinks from fresh leaves of cashew, citrus and guava. All the samples will be cleaned, dirt, stones and dust will be removed. 1000g of each of the cleaned leaf samples will be extracted with the aid of A 3000 Techtongda Juice Extractor, Juicer. MEAS: 36 x 28. 5 x 42 CM. 60 ml of each of the extract samples will be mixed with 10 ml of natural honey as sweetener,5 ml of Guinea corn leaves extract will be added as natural colourant while 25 ml of distilled water will be added. The results obtained will be compared to the juice comprising 20 ml of each sample extracts. Proximate analysis, mineral composition, antinutrients, antioxidants, polyphenols, glucose, starch, amylose, amylopectin, *in – vitro and in-vivo* glycemic index and glycemic load of the extracts will be determined to establish their antidiabetic potentials. Organoleptic potentials of the samples will be examined. Clinical trials of the food drinks will be experimented.

**F. Professional Accomplishment**

* **Gbenga-Fabusiwa FJ,** Oladele EP; Oboh G; Oshodi AA (2019). Production of Medicinal Biscuit from Pigeon pea Flour. **(Patents and Designs Act: CAP 344 Laws of the Federation of Nigeria 1990). RP:NG/P/2018/383, CERT No 010784**.
* As a food and industrial chemist, peas like pigeon pea and African yam beans that have high protein, fiber with moderate carbohydrate contents are under-utilized and in extinction. The peas have been found useful as additional sources of protein, natural antioxidants, polyphenols and low glycemic index and moderate glycemic load food supplement in the management of type-2 diabetes. The medicinal biscuits produced are non-toxic and safe for consumption by both diabetic and non-diabetic subjects.
* Many agricultural wastes have been turned to wealth by the production of medicinal food drinks and beverages by translating the knowledge of Food bioactive compounds to effective health care delivery in developing World. Also, to enhance global food security

**G. Conferences, Seminars and Workshops Attended with Dates**

**(a)** **Conferences**

* Nigerian Institute of Food Science and Technology Western Chapter, 10th Regional Food Science and Technology Summit (ReFoSTS) held at The Great Hall, Ladoke Akintola University of Technology, Ogbomoso,, Oyo State. 4th -7th June 2024.
* Pharma-Food Congress 2023. Functional Foods and Phytomedicines Promoting Translational Research for Societal Impact held at University of Medical Sciences, Ondo. 13 – 16th November, 2023.
* Mycotoxicology Society of Nigeria (MSN) “ONDO 2023” 16th Annual Conference &Workshop. Mytocoxin’ Impact on One Health, Management Strategies & Gender Inclusiveness at A&T Presidential Hotel, Benin//Owo Expressway, Akure, Ondo State, Nigeria. 23rd -26th October, 2023.
* First Faculty of Science Conference. Recent advances in science for economic and sustainable Healthcare promotion held at University of Medical Sciences, Ondo. 28 – 31st August, 2023.
* Animal Care and Use in Research, Education and Testing, ACURET, promoting human animal care and use for scientific purposes in developing countries. The ACURET-UNIMED Ondo Animal Ethics Training Program held at University of Medical Sciences, Ondo, Nigeria. Dec. 5th - 6th, 2022.
* Capacity-building workshop on ETHICAL ISSUES IN ACADEMIA RESEARCH AND PUBLICATIONS. 19th May, 2021
* A national workshop on space technologies and health. 18th May, 2021
* Workshop training on Policy Management Development 2021
* Women in Chemistry, WEBINAR of the Chemical Society of Nigeria (CSN) on strategies for a successful career as a female Chemist. 1st September, 2020.
* Women in Chemistry Chemical Society of Nigeria FUTA 2020. Bonding to create future leaders held at Hilltop Auditorium FUTA, 12th February, 2020.
* African Centre of Excellence for Genomics Infectious Diseases, ACEGID, Redeemer’s University, Ede, Nigeria. Bioinformatics foundation training. 25th -29th, November, 2019.
* Chemical Society of Nigeria, Women in Chemistry. The Second Training Workshop for Women Chemists at the Federal Institute of Industrial Research Oshodi. 17th - 20th June, 2019.
* Chemical Society of Nigeria. CSN EKO 2019 42nd Annual International Conference & 4th ACRICE: Chemistry Education and Sustainable Development. Held at Academy Guests House and Events Halls, Agidingbi, Ikeja, Lagos. 8th - 13th September, 2019**.**
* Pharma-Food Congress 2019. Phytomedicine and Functional FOODS: Keys to Sustainable Health Care Delivery in Sub-Sahara Africa. Held at T. I Francis Auditorium, Functional Foods and Nutraceutical Units. The Federal University of Technology, Akure, Nigeria.21st July to 24th July, 2019.
* WOMEN IN CHEMISTRY/CHEMICAL SOCIETY OF NIGERIA, ONDO STATE CHAPTER. IUPAC @ 100 GLOBAL WOMEN’S BREAKFAST: Women in Chemistry, “A Global Networking Event” at Akure Tech HUB, The Federal University of Technology, Akure. Nigeria. 12th February, 2019.
* Digital Bridge Institute, International Center for information and Communications Technology Studies. Advance Digital Appreciation Programme for Tertiary Institutions at the Ondo State University of Medical Science, Ondo. November 26-30th , 2018.
* Alexander von Humboldt Kolleg -25th International Conference on Functional Foods and Nutraceutical: Translating the knowledge of Food Bioactive Compounds to Effective Health Care Delivery in Developing World. The Federal University of Technology, Akure. Nigeria. 2nd -6th April, 2017.
* West African College of Physicians 35th Annual General and Scientific Conference on recent advances in Human Nutrition with special reference to developing countries; recent advances in Emerging Infectious Diseases. Kairaba Beach Hotel, Banjul, The Gambia. November 6-11th, 2011.
* 25th International Conference on Functional Foods and Nutraceutical: Translating the knowledge of Food Bioactive Compounds to Effective Health Care Delivery in Developing World. The Federal University of Technology, Akure. Nigeria. 2nd - 6th April, 2017.
  1. **Workshop**
* Research grant training program: Grafting compelling at University of Medical Sciences, Ondo. Tetfund lecture theatre hall Laje. 5 -8th March, 2024.
* Centre for molecular biosciences and medical genomics. Molecular Biosciences: An essential intersection in medical and public health research at University of Medical Sciences, Ondo Tetfund Lecture Hall, Lake. 20th March, 2024.
* Institute of Public Analysts of Nigeria (Established by IPAN Act. CAP. 116 LFN 2004. 30th Mandatory Continuous Professional Development (MCPD) Workshop (AKURE 2022). LABORATORY ANALYSIS: A Necessary Quality Assurance Measure for Acceptance of Agro-Allied Products. Tue., 8th-Wed., 9th Nov. 2022.
* **CHEMICAL SOCIETY OF NIGERIA WOMEN IN CHEMISTRY,** Training Workshop for Women Chemists at the Federal Institute of Industrial Research Oshodi, Lagos, Nigeria. 17th - 20th June, 2019.
* **Computer Training on Microsoft, Excel and PowerPoint packages** organized by Advanced Digital Appreciation Programme for Tertiary Institutions (ADAPTI) at University of Medical Sciences, Laje Road, Ondo City, Ondo-State (Nov. 26-29, 2018)
  + **National Training for Trainers of Core Trainers on Basic Guide for Routine Immunization for Service Providers,** organized by World Health Organization in collaboration with National Primary Health Care Development Agency (NPHCDA) at Dover Hotel Lekki, Ikeja, Lagos State. (Thursday 27th September-3rd October, 2018).

**H. Current Research Activities**

* Characterization of Medicinal Food Drinks produced from cashew, Citrus and Guava Leaves Extract as Dietary Intervention in type – 2 - diabetes management.
* *In -vitro* Assessment of Anti-Diabetic potentials of Wheat-Plantain Bread fortified with *Picralima Nitida* Flour
* Characterization, antimicrobial, antioxidant, anti-inflammatory, and phytochemical analysis of Bambusa Vulgaris (L) (POACEA)

**I. Current Relevant Information**

1. Services within the Department

1. **Coordinator of Food Science Department (2020 till date)**
2. **Chairperson of Departmental meeting**
3. **Representing the Department at Senate Meeting**
4. **Representing the Department at Faculty Board Meeting**
5. **Regular attendance and participation at Faculty meetings**
6. **Coordination of Examination Officers**
7. **Coordination of Students’ Level Advise**
8. **Coordination of Result Officers**
9. **Coordination of Registration Officers**
10. **Coordination of Laboratories Committees**
11. **Coordination of Departmental Welfare Officers**

2. Services within the Faculty

1. **Faculty of Science Representative at the maiden convocation committee**
2. **Member of the Faculty Board**
3. **Regular attendance and participation at Faculty meetings**
4. **Member Faculty of Science Conference Organizing Committee**
5. **Member Academic Quality Assurance Committee**
6. **Member Faculty Disciplinary Committee**

3. Services within the University

1. **Coordinator Department of Food Science (2020 till date)**
2. **Deputy Director Odosida Campus (2023 till date)**
3. **Deputy Director Center Gender Health and Equity 2022**
4. **Member of maiden Convocation Committee**

(v). **Member of Panel on Advancement Cash Retirement Committee 2022**

**(**vi). **Member of University Welfare Committee (2022)**

**(vii). Member of Herbal Medicine Committee (2022 till date)**

4. Services outside **UNIMED**

(i). **Chairperson Women in Chemistry Conference Organizing Committee February 2023**

**(ii) Chairperson Functional Food Conference Organizing Committee Nov. 2023**

**(iii) Trainers of Core Trainers on Basic Guide for Routine Immunization for Service Providers.**

**(iv) Reviewer Journal of Royal Chemical Society; Food and Human Nutrition**

(v) **The Vice President of the Local Church Council Living Faith Church, Akure, 2023.**

**J. Contributions to Knowledge**

Flour and biscuits produced from pigeon pea-wheat flour blends have been discovered to possess good antioxidant potentials, low glycemic, sugar, starch, and moderate glycemic load needed as valuable functional meals for type 2 diabetic patients as proposed by WHO.

Production of medicinal food drinks from functional herbs which can serve as dietary intervention in the management of diabetes, obesity, malaria, cold, and catarrh.

Promoting food security by converting food waste like peels to valued raw materials useful as food, food additives, and pharmaceutical industries.

Training of younger food chemists in research work related to functional food and food security to achieve second, third, and twelfth sustainable development goals.

**NAMES, ADDRESSES, and PHONE NUMBER OF REFEREES:**

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**Signature: …………………………………… Date: 10/07/2024**