**CURRICULUM VITAE OF PROFESSOR I. B. OLUWALANA**

1. Name: (Underline Surname): **OLUWALANA**, Isaac Babatunde (Formally **Falana**, Isaac Babatunde-Affidavit attached).

2. Date of Birth: 7th October, 1960. (b) Nationality: Nigerian.

3. a. Married/Single: Married.

b. Number and Ages of children: Three: 30, 27 & 22.

c. Permanent Home address: Prof. Tunde OLUWALANA Street, Block XXI, Plot 6,

 Government Residential Estate, Federal Secretariat Road, Alagbaka, Akure, Ondo

 State, Nigeria.

d. Present Postal Address: Department of Food Science and Technology, School of

 Agriculture and Agricultural Technology, Federal University of Technology, P.M.B

 704, Akure, Ondo State, Nigeria.

e. E-mail: ioluwalana2002@yahoo.com, iboluwalana@futa.edu.ng

 Mobile No: +234-8033976209; +234-8050503600

4. School: Agriculture and Agricultural Technology.

5. Department: Food Science and Technology.

6. Date and grade on First Appointment: September 29, 2003 and Lecturer 1.

7 (a) Has appointment been confirmed? Yes.

(b) Date of Confirmation: 9th of January, 2006.

8. Date and Grade of last Promotion: 1st October, 2014; Professor.

9. Date and Grade of Current Appointment: (if different from above): Nil.

10. Present Salary: CONUASS: 07 Step: 08.

11. Qualifications:

**(a) ACADEMIC**

|  |  |  |  |
| --- | --- | --- | --- |
| University Degree | Class (if any) | Institution | Date of Award |
| PhDMScPGD HND  | -ABUpper Credit | Obafemi Awolowo Univ. Ile-Ife.Cranfield Institute of Technology (Now, Cranfield University), Bedford, UK.Cranfield Institute of Technology (Now, Cranfield University), Bedford, UK.The Polytechnic, Owo | June, 1997July, 1988July, 1986Sept., 1983 |

**(b) PROFESSIONAL**

|  |  |  |
| --- | --- | --- |
| Qualification | Awarding Body/Society | Date of Award |
| FELLOW (FNIFST)MIFTMNIAEFIPANMINIBAPMNIFSTMIFST | Nigerian Institute of Food Science & TechnologyInstitute of Food Technologists, USA (IFT-Membership No: 00662019).Nigeria Institute of Agricultural Engineers (NIAE). Membership No: M1246Fellow, Institute of Public Analysts of Nigeria (IPAN- Membership No: 00292).International Network for Improvement of Banana and Plantain (INIBAP), Montpellier Cedes 5 France.Nigeria Institute of Food Science & Technology (NIFST- Membership No: 95/903/M).Institute of Food Science and Technology, UK | Oct., 2014April, 2013January, 2008Sept., 20212005January, 1995May, 1992 |

(c) Distinctions: (please list)

(i) Best Graduating Postgraduate Diploma Student, Dept. of Post-Harvest

Technology, Silsoe College, Cranfield Institute of Technology (Now, Cranfield University), Bedford, U.K, 1986.

(ii) Best M.Sc. Thesis, Dept. of Post-Harvest Technology, Silsoe College,

 Cranfield Institute of Technology (Now, Cranfield University),

 Bedford, U.K, 1988.

(iii) Best Head of Department of the year – Excellence and Productivity Award

 2018. The Federal University of Technology, Akure, Ondo State, Nigeria

(d) Membership of Professional bodies: (please list with Registration Numbers):

 (i) Fellow, Nigerian Institute of Food Science and Technology (FNIFST) – 2014

 to date.

 (ii) Member, Institute of Food Technologists (MIFT- No: 00662019), USA, 2013.

 (iii) Member, Nigerian Institute of Agricultural Engineers (MNIAE) –2008 to

 Date. Membership No: M1246.

 (iv) Member, Institute of Public Analysts of Nigeria (MIPAN-No: 00292) – 2005.

 (v) Member, International Network for Improvement of Banana and Plantain

 (INIBAP), Montpellier Cedes 5 France – 2005.

 (vi) Member, Nigerian Institute of Food Science and Technology

 (MNIFST- No: 95/903/M) – Jan., 1995 to Oct., 2014.

 (vii) Member, Institute of Food Science and Technology (MIFST), U.K 1992.

12**. Experience:**

(a) University teaching Experience: (*please indicate Institution; your designation, your area of Specialization, Subject taught and dates*)

**Federal University of Technology Akure (FUTA):**

(i) Lecturer 1, FST Department, FUTA, September, 2003 to September, 2007.

 Food/Crop Storage and Processing (Postharvest).

(ii) Senior Lecturer, FST Department, FUTA, October, 2007 to September, 2011.

 Food/Crop Storage and Processing (Postharvest).

(iii) Reader - FST Department, FUTA, October, 2011 to Sept., 2014 Food/Crop

 Storage and Processing (Postharvest).

(iv) Professor – Food Science & Technology Department, FUTA, October, 2014

to date. Specialty: Postharvest Technology - Food/Crop Storage and

Processing.

***N.B***: The Food/Crop Storage and Processing (Postharvest) Area of Specialization

consists of the following Courses:

 **Undergraduate Courses Taught:**

First Semester: Food Standards, Laws and Quality Control (FST 413), Post-

 harvest Physiology and Storage Technology (FST 501) and Fruit and

 Vegetable Processing (FST 505).

 Second Semester: Fundamentals of Processing and Engineering in Food Storage

 (FST 306), Food Plant Design and Machinery (FST 402), Oilseed

 Processing and Utilization (FST 504).

 **Postgraduate Courses Taught:**

First Semester: Food Process Technology (FST 711), Post-harvest Technology of Fruits and Vegetables (FST 809) and Food Irradiation (FST 813).

Second Semester: New Food Product Development (FST 714), Food Plant Design and Machinery (FST 802) and Food Process Engineering (FST 810).

**13. Research:**

(a) Research in progress: (*brief description of research project being undertaken, if any*).

 (i) Extension of storage life and waste reduction of tropical fruits, vegetables, Root crops

 and cereals (Plantain, leafy vegetables, maize, cowpea, soybean and cassava)

 respectively.

(b) Research completed but not yet published:

 (i) Delaying deterioration in fresh harvested cassava tubers.

 (ii) New products development from plantain fruits.

 **14. Publications:** (please *list publications under the following broad headings, State dates*

 *and publication clearly*).

(a) Thesis/Dissertation:

(i) Falana, I.B. (1997): Effects of low irradiation doses and some physical treatments on the keeping qualities of plantain (*Musa* AAB) PhD Thesis (1997). Obafemi Awolowo University, Ile - Ife, Nigeria. 216 pages.

 (ii)Falana, I. B. (1987): Effects of Semperfresh coating and plastic film bag on the storage life of plantain (Musa AAB) M.Sc. Thesis (1987) Silsoe College, Cranfield University, England. 83 pages.

 (iii) Falana, I.B. (1983):Preparation of glucose syrup from cassava. HND project work, 1983. The Polytechnic Owo, Ondo State, Nigeria. 42 pages.

(b) Books/Monographs:

1. Authored Books: Nil
2. Edited Books: Nil
3. Contributions to Books: Nil.

(c) Articles that have already appeared in learned Journals: (*asterisk those that have*

 *appeared since your last promotion*) – Please list all.

 1. Al Zaemey, A.B.S., **Falana, I.B** & Thompson, A.K (1989). Effects of permeable fruit coatings on the storage life of plantains and bananas. ***Aspects of Applied Biology*, U.K. *Vol. 20***: 73–80. [**U.K,** 40% Contribution].

 2. **Falana, I.B.,** Abiose, S.H & Ogunsua, A.O (1998). Effects of Irradiation, hot water dip and film packaging on the shelf life of plantain. ***Journal of Agricultural Engineering and Technology* *Vol. 6***: 19-28. [**Nigeria,** 50% Contribution].

 3. **Falana, I.B**., Abiose, S.H & Ogunsua, A.O (2000). Influence of irradiation on some

 chemical constituents of plantains. ***Ife Journal of Technology*, *Vol. 9 (1)***: 83-89. [**Nigeria,**

 50% Contribution].

 4. **Oluwalana, I.B**., Ogunsua, A.O., Abiose, S.H and Eleyinmi, A.F (2005). Controlling

 ripening in mature green plantain (*Musa AAB*) by Irradiation and plastic film packaging.

 ***Applied Tropical Agriculture*, *Vol. 10 (1)***: 54–61. [**Nigeria,** 40% Contribution].

 5. Oluwamukomi, M.O., Adeyemi, I.A and **Oluwalana, I.B** (2005). Effects of Soybean

 Supplementation on physicochemical and sensory properties of “Gari”. ***Applied Tropical***

 ***Agriculture*, *Vol. 10*** (Special Issue): 44–49. [**Nigeria,** 20% Contribution].

 6. **Oluwalana, I.B** (2007). Importance of Tannins and some other Polyphenol compounds.

  ***Applied Tropical Agriculture, Vol.12 (1)***: 83-86. [**Nigeria,** 100% Contribution].

 7. Famurewa, J.A.V and **Oluwalana, I.B** (2007). Interactive effects of processing and varietal differences on the proximate composition of soy flour.***Applied Tropical Agriculture***, ***Vol.***

 ***12 (1)***: 38-42. [**Nigeria,** 40% Contribution].

 8. **Oluwalana, I.B** and Awe, A.I (2010). Effect of Heat Pre-Treatment on Flour Qualities of

 Plantain Pulp. ***Applied Tropical Agriculture*. *Vol. 15*** (Special Issue): 147-149. [**Nigeria,**

 60% Contribution].

 9. Bolade, M.K and **Oluwalana, I.B** (2010). Optimization of Hot Water Extractability and

 Sweetness Level in Commercial Roselle (Hibiscus sabdariffa L) Beverage Production.

 ***Applied Tropical Agriculture*. *Vol. 15*** (Special Issue): 163-169. [**Nigeria,** 40%

 Contribution].

 10. **Oluwalana, I.B** (2010). Minimizing fruit wastages in Nigeria. ***International Journal of***

 ***Agriculture and Food Science***. ***Vol. 1 (1)***: 77-87. [**Nigeria,** 100% Contribution].

 11. **Oluwalana, I.B** and Oluwamukomi, M.O (2010). Changes in Qualities of Ripening

 Plantains fruits stored at Tropical Ambient Conditions. ***International Journal of***

 ***Agriculture and Food Science. Vol. 1 (1)*:** 203-207. [**Nigeria,** 60% Contribution].

 12. Ayo, J.A., **Oluwalana, I.B**., Idowu, M.A., Ikuomola, D.S., Ayo, V.A., Umar, A and Yusuf,

 E. (2011). Production and evaluation of millet-egg-soybean hull composite flour: A weaning

 food. ***American Journal of Food and Nutrition, Vol. 1 (1)***: 7-13 [**USA,** 20% Contribution].

 13. Oluwamukomi, M.O., **Oluwalana, I.B** and Akinbowale, O.F (2011). Physicochemical and

 sensory properties of wheat-cassava composite biscuit enriched with soy flour. ***African***

 ***Journal of Food Science, Vol. 5 (2)***: 50-56. [**Kenya,** 40% Contribution].

 14. Oguntade, A.E and **Oluwalana, I.B** (2011). Structure, control and regulation of the formal

 market for medicinal plants’ products in Nigeria. ***African Journal of Traditional,***

 ***Complementary and Alternative Medicine. Vol. 8 (3)***: 370-376. [**Nigeria,** 40%

 Contribution].

 15. **Oluwalana, I.B**., Ayo, J.A., Idowu, M.A and Malomo, S.A (2011). Effect of drying

 methods on the physicochemical properties of waterleaf (*Talinum triangulare*).

 ***International Journal of Biological and Chemical Sciences***, ***Vol. 5 (3)***: 880-889.

 [**Cameroon,** 50% Contribution].

 16. **Oluwalana, I.B**., Oluwamukomi, M.O., Fagbemi, T.N and Oluwafemi, G. I. (2011). Effect

 of temperature and period of blanching on the pasting and functional properties of plantain

 flour. ***Journal of Stored Products and Postharvest Research, Vol. 2 (8)***: **164-169.**

 **[Kenya,** 40% Contribution**].**

 17. **Oluwalana,** **I.B** and Oluwamukomi M.O (2011). Proximate composition, Rheological and

 Sensory Qualities of Plantain flour blanched under three temperature regimes. ***African***

 ***Journal of Food Science.* *Vol. 5 (14)***: 769-774. **[Kenya,** 60% Contribution].

 18. Ijarotimi, O.S., **Oluwalana, I.B** and Otutu, O.L (2011). Nutritive values and sensory

 evaluation of a potential weaning diet formulated from sorghum (*Sorghum bicolour*) and

 spot prawns (*Pandalus platyceros*). ***International Journal of Agriculture and Food***

 ***Science***. ***Vol. 2***: 64-74. [**Nigeria,** 30% Contribution].

 19. Fagbemi, T.N., Osundahunsi, O.F., **Oluwalana, I.B** and Adeniyi, M.A (2011). Nutritional

 evaluation of complementary diets prepared from cashew nut flour and some maize

 varieties. ***Applied Tropical Agriculture*. *Vol. 16 (1 & 2)***: 92-98. [**Nigeria,** 20%

 Contribution].

 20. **Oluwalana, I.B**., Oluwamukomi, M.O., Fagbemi, T.N and Oluwafemi, G.I (2011).

 Microbial and sensory qualities of plantain flour and its reconstituted Dumpling (amala) as

 influenced by blanching temperatures and duration. ***Journal of Sustainable Technology***

 ***(JoST),* *Vol. 2*** ***(2)***: 70-73. [**Nigeria,** 40% Contribution].

 21. Oyebode, E.T., Fagbemi, T.N and **Oluwalana, I.B** (2011). Physicochemical and pasting

 properties of cooked cocoyam flour(*Xanthosoma sagiltifolium*). ***Journal of Sustainable***

 ***Technology (JoST), Vol. 2* *(2)***: 96-99. **[Nigeria,** 20% Contribution].

22. **Oluwalana, I. B**; Malomo, S. A and Ogbodogbo, E. O (2012). Quality Assessment of Flour

 and Bread from Sweet Potato-Wheat Composite Flour Blends. ***International Journal of***

 ***Biological and Chemical Sciences***, ***Vol. 6 (1)***: 65-76. [**Cameroon,** 50% Contribution].

 23. Osundahunsi, O.F., Williams, A.O and **Oluwalana, I.B** (2012). Prebiotic effects of cassava

 fibre as an ingredient in cracker-like products. ***Food and Function***, ***Vol. 3***:159-163**.** [**UK,**

30% Contribution]**.**

 24. Ijarotimi, O. S., **Oluwalana, I. B** and Ogundojutimi, M. O (2012). Nutrient composition,

 functional, sensory and microbial status of popcorn-based (*Zea may everta*)

 complementary foods enriched with cashew nut (*Anacardium occidental L.*) flour. ***African***

 ***Journal of Food, Agriculture, Nutrition and Development (AJFAND), Vol. 12*** ***(5)***:

 6424-6446. [**Kenya**, 30% Contribution].

 25. Ijarotimi, O. S and **Oluwalana, I. B** (2013). Chemical composition and nutritional

 properties of popcorn-based complementary foods supplemented with Moringa *oleifera*

leaves flour. ***Journal of Food Research; Vol. 2 (6)***: 117-132. [**Canada**, 40% Contribution].

 26. **Oluwalana, I. B.**, Ade-Omowaye, B.I.O and Adedeji, T. O (2013). Proximate and mineral

 composition of a sorghum stem sheath beverage (Poporo) spiced with *Aframomum*

 *melegueta* extract. ***British Journal of Applied Science and Technology, Vol. 3*** ***(4)***:

 973-983. [**UK**, 50% Contribution].

 27. **Oluwalana, I. B** and Adedeji, T. O (2013). Nutritional composition of a non-alcoholic

 beverage spiced with Zingiber *officinale* Extract produced from Sorghum *bicolor* stem

 sheath. ***International Journal of Food Science and Nutrition Engineering, Vol. 3 (3)***:

 21-27. [**USA**, 60% Contribution].

 28. Adedeji, T. O., **Oluwalana, I. B** and Ade-Omowaye, B. I. O (2013). Investigation on

 antioxidant and anti-nutritional properties of sorghum stem sheath-ginger extract based

 non-alcoholic beverage. ***International Journal of Food Science and Nutrition***

 ***Engineering, Vol. 3 (3)***: 28-34. [**USA**, 30% Contribution].

 29. Adedeji, T. O and **Oluwalana, I. B** (2013). Physico-chemical, sensory and microbial

 analysis of wine produced from watermelon (*Citrullus lanatus*) and pawpaw (*Carica*

 *papaya*) blend. ***Journal of Food Science and Quality Management (IISTE), Vol. 19***:

 41-50 [**USA**, 40% Contribution].

 30. Ndukwu, M. C., Manuwa, S. I., Olukunle. O. J and **Oluwalana, I. B** (2013). Effect of

 combined plant and housing shed on the set up evaporative cooling system during storage

 of fruits and vegetable in a tropical climate. ***Nigerian Agricultural Journal, Vol. 44 (1&2)***:

 259-266. [**Nigeria**, 20% Contribution].

 31. Ndukwu, M.C., Manuwa, S.I., Olukunle, O.J and **Oluwalana, I.B** (2013). Development of

 an active evaporative cooling system for short term storage of fruits and vegetable in a

 tropical climate. ***Agricultural Engineering International CIGR Journal, Vol. 15 (4)***:

 307-313. [**Japan,** 20% Contribution].

 32. Ndukwu, M.C., Manuwa, S.I., Olukunle, O.J and **Oluwalana, I.B** (2013). Mathematical

 model for direct evaporative space cooling systems. ***Nigerian Journal of Technology***

 ***(NIJOTECH). Vol. 32 (3)***: 403-409. [**Nigeria,** 20% Contribution].

 33. Ndukwu, M.C., Manuwa, S.I., Olukunle, O.J and **Oluwalana, I.B** (2013). Analyses of

 some local material as a possible cooling pad in active evaporative cooling system. ***Balkan***

 ***Agricultural Review Vol. 18***: 11-19. [**Bulgaria**, 20% Contribution].

 34. **Oluwalana, I. B** (2013). Effect of processing methods on the nutritional value of

 Amaranthus *hybridus* L. ***International Journal of Agriculture and Food Science. Vol. 4***:

 523-529. [**Nigeria**, 100% Contribution].

 35. **Oluwalana, I. B** (2014). Sensory and microbiological quality assessment of fried snacks

 produced from ripe and unripe plantain fruits (*Musa* *paradisiaca*) fortified with *Vigna*

 *unguiculata* (L.) Walp (Cowpea). ***International Journal of Biological and Chemical***

 ***Sciences***, ***Vol. 8 (1)*** 182-188. [**Cameroon,** 100% Contribution].

 36. **Oluwalana, I. B** (2014). Comparative effects of Sprouting on proximate, mineral

 composition and functional properties of White and yellow maize (*Zea mays var*

 *saccharata*). ***Journal of Emerging Trends in Engineering and Applied Sciences***

 ***(JETEAS)Vol. 5 (7)***: 111-115. [**UK**, 100% Contribution].

 37. Adedeji, T. O and **Oluwalana, I. B** (2014). Development and quality evaluation of a non-

 alcoholic beverage from Cocoyam (*Xanthosoma sagiltifolium and Colocasia esculenta*).

 ***Nigeria Journal of Food Science, Vol. 32*** *(1)*: 10-20. [**Nigeria,** 40% Contribution].

 38. **Oluwalana, I. B** and Adedeji, T. O (2014). The preservative effects of *Aframomum*

 *melegueta* and *Piper guineensis* extracts on microbial load of *Hibiscus sabdariffa* and

 *Sorghum bicolour* liquors. ***Journal of Scientific Research and Reports (Science Domain)***.

 ***Vol***. ***3 (21)***: 2774-2783. [**UK,** 60% Contribution].

 39. **Oluwalana, I. B** and Akinnuli, B. O (2014). Controlling of Shells in Cocoa Nibs using

 mechanical methods. ***Research Journal in Engineering and Applied Sciences (RJEAS)***

 ***Vol. 3(5)***: 320-326. [**USA,** 60% Contribution].

 40. Seidu, K. T., Osundahunsi, O. F., Olaleye, M. T and **Oluwalana, I. B** (2014). Chemical

 composition, Phytochemical constituents and Antioxidants potentials of Lima Beans Seeds

 Coat. ***Annals, Food Science and Technology, Vol. 15***: 288-298. [**UK,** 10% Contribution].

\*41. Idowu, M. A., Iroko, K., Adeola, A. A., **Oluwalana, I. B**., Ayo, J. A and D. S Ikuomola

 (2015). Quality of wheat-cassava bread as affected by selected improvers. ***Emerald -World***

 ***Journal of Science, Technology and Sustainable Development (WJSTSD) Vol. 12 (1):***

79-86. [**UK,** 10% Contribution].

\*42. **Oluwalana, I. B**., Oluwamukomi, M. O., Toriola, B. O and Karim, O. R (2015). Influence

 of packaging materials and storage conditions on the vitamins A and E storage stability of

 palm oil in Nigeria. ***Advances in Research Vol. 4*:** 191-202. [**UK,** 40% Contribution].

\*43. Seidu, K. T., Osundahunsi, O. F., Olaleye, M. T and **Oluwalana, I. B** (2015). Amino acid

 composition, mineral contents and protein solubility of some lima beans (*Phaseolus*

 *lunatus* 1. Walp) seed coat. ***Elsevier Journal of Food Research International Vol. 73***:

 130-134. [**UK,** 10% Contribution].

\*44. Ade-Omowaye, B. I. O., Adedeji, T. O and **Oluwalana, I. B** (2015). The effect of ginger

 extract on the acceptability and storability of a non-alcoholic beverage (Sorghum stem

 sheath drink) in Nigeria. ***Journal of Scientific Research and Reports Vol. 7 (3)***: 178-184.

 [**UK**, 20% Contribution].

\*45. Adedeji, T. O and Oluwalana, I. B (2016). Effects of preservative techniques on the

 Storage stability of sorghum stem sheath beverage. Nigerian Food Journal, 34 (2): 40-46.

 [**Nigeria,** 40% Contribution].

\*46. Bamigbola, Y. A., Awolu, O. O and **Oluwalana, I. B** (2016). The effect of plantain and

 tiger nut flours substitution on the antioxidant, physicochemical and pasting properties of

 wheat-based composite flours. ***Cogent Food & Agriculture Vol. 2***: 1-19

 [**UK**, 20% Contribution].

\*47. **Oluwalana, I. B**., Oluwamukomi, M. O., Badejo, A. A and Bello, F. A (2017). Changes in

 Postharvest Qualities of Stored Fresh Maize (*Zea may L*.) at Tropical Ambient Condition.

 ***IOSR Journal of Environmental Science, Toxicology and Food Technology Vol. 11***:

 36-40 [**India**, 40% Contribution].

\*48. Bello, F. A and **Oluwalana, I. B** (2017). Impact of Modified Atmosphere Packaging on

 Nutritive Values and Sensory Qualities of Fresh Maize (*Zea mays L*.) Under Tropical

 Ambient Storage Condition. ***International Journal of Nutrition and Food Sciences Vol. 6***

 ***(1)***: 19-24 [**USA**, 40% Contribution].

\*49. Ewulo, T. O., **Oluwalana, I. B**., Ewulo, B. S and Awolu, O. O (2017). Enrichment of

 traditional maize snack (Kokoro) with moringa (*Moringa oliefera*) leaf and soybean.

 ***African Journal of Food Science 11 (5)***: 140-145 [Kenya, 30% Contribution].

\*50. Ijarotimi, O.S: Ebisemiju, M.O and **Oluwalana, I.B**. (2017). Proteins, Amino Acid Profile, Phytochemicals and Antioxidative Activities of Plant-based Food Material Blends. ***American Journal of Food Technology, 12*** (5) 285-294. [ USA, 20% Contribution].

\*51 Babarinsa O. A. and **Oluwalana I. B.** (2018). Effect of storage of fresh cassava in sawdust on gari processing. ***Journal of Post-harvest Technology.* 6** (1): 57-62 [**India**, 40% Contribution].

\*52. **Oluwalana, I. B**., Bolade, M. K., Jolayemi, O. S., Babarinsa, O. A., Jeje, O. A and Ojo, TP (2018). Influence of postharvest treatments on the proximate composition and sugar contents of fresh maize. ***Journal of Stored Products and Postharvest Research 9*** (5): 54-57. [**Kenya**, 30% Contribution].

\*53. Sodipo, M. A., Lawal, O. M., Alabi, O. E., Solomon, O. O., Oluwamukomi, M. O and **Oluwalana, I. B** (2018). Physicochemical properties and amino acid profile of extruded products from pearl millet and germinated pigeon pea. ***Annals, Food Science and Technology 19 (2)***: 183-190 [**UK**, 10% Contribution].

\*54. Jolayemi, O. S., Nassarawa, S. S., Lawal, O, M., Sodipo, M. A & **Oluwalana, I. B.** (2018). Monitoring the changes in chemical properties of red and white onions (Allium cepa) during storage. ***Journal of Stored Products and Postharvest Research, 9***(7), 78-86.

 [**Kenya**, 20% Contribution].

\*55 Babarinsa, O. A., **Oluwalana, I. B** and Bolade, M. K (2018). Effects of storage of fresh cassava in moist sawdust on the proximate chemical and functional properties of gari. ***Ukrainian Food Journal, Vol. 7***, Issue 2, pp 264-272 [**Ukrain**, 30% Contribution].

\*56 Babarinsa, O. A., **Oluwalana, I. B**., Bolade, M. K and Oluwamukomi, M. O (2020. Effects of storage in moist sawdust on the proximate and chemical properties of fresh cassava root. ***International Journal of Postharvest Technology and Innovation Vol. 7, No. 3,*** pp 229-236 [**Switzerland**, 30% Contribution].

\*57 \***Oluwalana, I. B**., \*Olumurewa, J. A. V., \*Alao, A. I., \*\*Olufolaji, D. B., \*\*\*Amos, T. T., \*Oluwamukomi, M. O., \*Badejo, A. A and \*Adeoye, B. K (2020). Design and Construction of Hydrocooling Chamber for Fruits and Vegetables Storage. ***Journal of Applied Tropical Agriculture (ATA), Vol. 25***, Issue 2, pp 111-117 [Nigeria, 20% Contribution].

\*58 Babarinsa, O. A., **Oluwalana, I. B** and Bolade, M. K (2021). Climate smart technology for storage of fresh pro-vitamin A bio-fortified cassava. ***African Journal of Science, Technology, Innovation and Development***. Pp 1- 6 [**UK**, 40% Contribution].

\*59 Oladiti, E. O., Oluwalana, I. B and Pele, G. I (2021). Proximate composition of coated tomato during storage. ***European Journal of Applied Sciences Vol. 9, No 5***. Pp 233 – 242. [**UK**, 40% Contribution].

\*60 Oladiti, E. O., **Oluwalana, I. B** and Pele, G. I (2021). Physicochemical properties of coated tomato during storage. ***IRESPUB Journal of Agriculture, Food and Nutrition Vol 1, No 2***. Pp 52 – 60. [USA, 40% Contribution].

 **Note:** \* means papers published after last promotion to the Cadre of a ***Professor*** in 2014.

(d) **Papers already accepted for publication.** Please list all and attach photocopied galley

 proof: Nil

**Published Conference Proceedings:**

61. **Oluwalana, I.B** and O.S Ijarotimi (2008). Comparison of nutritive values and sensory

 attributes of biscuits produced from plantain and wheat flours. Proceedings of the 4th

 Annual Conference of School of Agric. and Agric. Tech. (SAAT), Federal Univ. of Tech.

 (FUTA). Editors: Agele, S.O., Adekunle, V.A.J., Olufayo, M.O and Osho, I.B (2008):

 31-35. [**Nigeria,** 60% Contribution].

62. Olaofe, O., **Oluwalana, I.B** and Adeyemi, T (2008). Amino acid profile and mineral

 composition of bottle gourd kernel. Proceedings of the 4th Annual Conference of School of

 Agric. and Agric.Tech. (SAAT), Federal Univ. of Tech. (FUTA). Editors: Agele, S.O.,

 Adekunle, V.A.J., Olufayo, M.O and Osho, I.B (2008): 43-46. [**Nigeria,** 30% Contribution].

63. Olaofe, O., **Oluwalana, I.B** and Ododo, B.J (2008). Anti-nutritional factors and functional

 properties of gourd seed. Proceedings of the 4th Annual Conference of School of Agric.

 and Agric.Tech. (SAAT), Federal Univ. of Tech. (FUTA). Editors: Agele, S.O., Adekunle,

 V.A.J., Olufayo, M.O and Osho, I.B (2008): 47-49. [**Nigeria,** 30% Contribution].

\*64 **Oluwalana, I.B**, Oluwamukomi, M.O and Babarinsa O.A. (2015). Gari yield and sensory evaluation of gari produced from cassava stored in sawdust. In: Food security and climate change: The way forward (Amos, T.T., Adekunle, V.A.I and Badejo A.A.-Editors). Proceeding of 8th Annual National Conference of the School of Agriculture and Agricultural Technology, Federal University of Technology, Akure, Nigeria held at the Federal University of Technology, Akure, Nigeria between 17 and 20 March 2015 pp 116-122 [**Nigeria**, 60% Contribution].

\*65. Babarinsa O.A and **Oluwalana I.B.** (2016). Effects of Storage of Fresh Cassava in Moist Sawdust on the Physicochemical and Sensory Properties of Gari. Third Conference of the Global Cassava Partnership for the 21st Century, and 17th Symposium of the International Society for Tropical Root Crops, “Adding Value to Root and Tuber crops” Nanning, Guangxi, China, 18-22 January, 2016 [**China,** 40% Contribution].

\*66. Oluwalana, I. B., Bolade, M. K., Jolayemi, O. S., Lawal, O. M and Sodipo, M. A (2018).

 Chemical and sensory properties of banana fruit (*Musa AAA*) under ambient conditions.

 Proceedings of the 4th Regional Food Science and Technology Summit (REFOSTS) Akure,

 Ondo State, Nigeria between 6-7 June, 2018. pp 47-50 [**Nigeria**, 30% Contribution].

\*67. Oyebode, E. T., Oluwalana, I. B and Fagbemi, T. N (2018). Functional and rheological

 properties of extruded cocoyam based complementary food. Proceedings of the 4th

 Regional Food Science and Technology Summit (REFOSTS) Akure, Ondo State, Nigeria

 between 6-7 June, 2018. pp 106-110 [**Nigeria**, 30% Contribution].

\*68 Oluwalana, I. B., Bolade, M. K., Lawal, O. M., Jolayemi, O. S and Sodipo, M. A (2018).

 Preservative effects of ginger (*Zingiber officinate*) and alligator pepper (*Aframomum*

 *melegueta*) on orange (*Citrus sinensis*) and pineapple (*Ananas comosus*) juice blends.

 Proceedings of the 4th Regional Food Science and Technology Summit (REFOSTS)

 Akure, Ondo State, Nigeria between 6-7 June, 2018. pp 292-298 [**Nigeria**, 30%

 Contribution].

**Monographs / Technical Reports:**

69. Fagbemi, T.N and **Oluwalana, I.B** (2006). Feasibility studies on FUTA Bakery. 12 pages.

 [**Nigeria,** 40% Contribution].

70. Fagbenro, O.A and **Oluwalana, I.B** (2009). Water management for fisheries and wildlife.

 *Ref. No NIWRNC/FA/16/SUB14/V1*. Nigeria Integrated Water Resources Management

 Commission, Abuja. 26pp. [**Nigeria,** 40% Contribution].

71. Oluwalana, I. B., Fagbemi, T. N., Osundahunsi, O. F., Badejo, A. A and Jolayemi, O. S

 (2018). Proposal for Food Science and Technology Building. [**Nigeria**, 30% Contribution].

**15. Conferences / Workshops attended with dates and papers presented, if any:**

 (i) National Workshop on “Irradiation Technology and Its Application in the Food and

 Pharmaceutical Industry” held at the Conference Centre of the Obafemi Awolowo

 University, Ile-Ife, Osun State, Nigeria, (Feb. 17-18, 1994).

 (ii) 18th Annual Conference/General Meeting of the Nigerian Institute of Food Science and

 Technology, held at Port Harcourt International Airport Hotel (Nov. 28-Dec 2, 1994).

 (iii) Workshop on Process Level Human Resources Management organised by Association of

 Food Beverage and Tobacco Employers (AFBTE) at UAC Foods Training Room, Ojota

 Lagos (Sept 14-15, 2000).

 (iv) ISO 9000 Quality Assurance Workshop organised by Standard Organisation of Nigeria

 (SON) at IITA, Ibadan, Oyo State (Oct. 2000).

 (v) UAC Foods Management Conference for year 2001 held at Whispering Palms Hotel,

 Badagry, (Mar 8-10, 2001).

 (vi) Workshop on Standardisation, Regulation and Current Environmental Controls in Food

 Industry organised by Food Beverage and Tobacco Employers (AFBTE) at Lagos Airport

 Hotel, Ikeja Lagos (May 3-4, 2001).

 (vii) ISO 9000:2000 Lead Auditors’ Workshop organised by Standard Organisation of Nigeria

 (SON) at Gateway Hotel, Ijebu-Ode, Ogun State, Nigeria (Jun 4 – 9, 2001).

(viii) Finance for Non-Finance Managers, UAC Training Room, Ojota, Lagos. (July 16-20,

 2001).

(ix) Computer Training (Excel Programme) at UACN Training Centre, Apapa, Lagos. (Sept 10-

 14, 2001).

(x) Seminar on Confectionery, Ice Cream and Bakery Products Organised by Givaudan,

 Switzerland at University of Lagos Conference Centre, Akoka, Lagos.( Nov 8-9, 2001).

(xi) UAC Foods/Firmenich South Africa Collaborative Product Development Workshop held at

 Firmenich, South Africa Pty, Johannesburg, South Africa. (May 16 –27, 2002).

(xii) The 29th Conference/ Annual General Meeting of Nigerian Institute of Food Science and

 Technology, held at the Women Dev. Centre, Abakaliki, Ebonyi State.( Oct. 10 – 14, 2005).

(xiii) The 15th International Cocoa Research Conference, San Jose, Costa-Rica, Central America.

 (Oct. 9 -19, 2006).

(xiv) Akure-Humboldt Kellogg 2007 3rd Annual Agric. Conference held at Solab Suite, FUTA

 Road, Akure, Ondo State. (April 16 - 19, 2007).

(xv) 32nd AGM and Conference of Nigerian Institute of Food Science and Tech. held at

 LAUTECH Ogbomoso. (Oct. 13 - 17, 2008).

(xvi) Institute of Public Analysts of Nigeria (IPAN) 8th Mandatory Training Workshop on

 petroleum and petroleum products, held at Lagos Airport Hotel, Ikeja, Lagos. (Nov.17 –

 18, 2008).

(xvii) Centre for Research and Development (FUTA-CERAD) Workshop on Proposal

 development and methodology For need driven research: Contemporary issues on

 Grantmanship held at Solab Suites, Akure, Ondo State (Jan. 13 – 15, 2009).

(xviii) 3rd International Conference of the West African Society for Agricultural Engineering

 (WASAE) and the 9th International Conference of the Nigerian Institution of

 Agricultural Engineers (NIAE) held at Obafemi Awolowo University, Ile-Ife, Osun State,

 Nigeria. (Jan. 26 - 29, 2009.

(xix) Institute of Public Analysts of Nigeria (IPAN) 10th Mandatory Training Workshop on

 Quality assurance in laboratory management, held at Lagos Airport Hotel, Ikeja, Lagos

 from 10-11, Nov. 2009.

(xx) Institute of Public Analysts of Nigeria (IPAN) Two-day Training Workshop on Research,

 Development and Regulation of Medicinal Plant Products, held at Lagos Airport Hotel,

 Ikeja, Lagos from 3-4, May. 2011.

(xxi) FUTA Biotechnology Course on “Basic Techniques in Modern Biotechnology, in

 collaboration with the Biotechnology Centre, University of Agriculture, Abeokuta, held

 at the Central Laboratory Complex, FUTA, from 4-7 October, 2011.

 (xxii) 3rd Half Yearly Conference/General Meeting of Nigerian Institute of Food Science and

 Technology (NIFST) – Western Chapter held at University of Ilorin, Ilorin, Kwara State,

 Nigeria. (May 14-16, 2012).

 (xxiii) Workshop/Training to strengthen regulatory capacity of Institutional Bio-safety

 Committees in Nigeria organised by Federal Ministry of Environment in collaboration

 with NEPAD, November 5-6, 2012 at Bolingo Hotels & Towers, Abuja, Nigeria.

 (xxiv) Short Course/Training on Food Extrusion organised by American Association of

 Cereal Chemists, St. Paul, Minnesota, USA, held at the Holiday Inns, St. Paul. USA,

 from April 10-12, 2013.

 (xxv) Seminar for Broiler Poultry Farmers under the Osun Broiler Out-growers’ Production

 Scheme (OBOPS), organised by Osun State Government in collaboration with TUNS

 Farms Nig. Ltd., held at the Royal Spring Holiday Inn., Oshogbo on the 5th June, 2013.

 (xxvi) Farmers sensitization workshop on SPS capacity building in Nigeria to mitigate the

 harmful effects of pesticide residues in cocoa and maintain market access, organized

 by Federal Ministry of Industry, Trade and Investment in collaboration with

 International Cocoa Organization (ICCO), held at Babafunke Ajasin Hall, Akure,

 Ondo State, Nigeria on 15th of August, 2013.

 (xxvii) Institute of Public Analysts of Nigeria (IPAN) 18th Mandatory Training Workshop on

 Food Safety: An Imperative for National Development, held at Lagos Airport Hotel,

 Ikeja, Lagos from 19-20, Nov. 2013.

 (xxviii) Second Annual Conference of School of Sciences, The Federal University of

 Technology, Akure (SOS-2014, FUTA) held at the Hill-top Auditorium, FUTA, from

 1-4, April, 2014. Presented paper on “The preservative effects of two local Nigerian

 Spices on the shelf life of fried bean Cake (Akara) Snack.

 (xxix) Institute of Public Analysts of Nigeria (IPAN) 19th Mandatory Training Workshop on

 Analytical Laboratory: The Nexus to Sustainable Development, held at Orchid Hotels,

 DBS Road, GRA, Asaba, Delta State, Nigeria from 29-30, April, 2014.

 (xxx) Nigerian Institute of Food Science and Technology 4th Western Chapter Conference,

 held at the Federal University of Agriculture, Abeokuta (FUNAAB-2014) from 26-28

 May, 2014. Presented paper on “Effect of refrigeration and drying on the shelf-life and

 acceptability of spiced Ogi from Sorghum.

 (xxxi) International Conference on Emerging Trends for Sustainable Development and Human

 Capacity Building in the Third World Nations, organised by Scholarlink Systems

 Technology (SRIC-2014) held at The University of Ghana, Legon from 28-31 May,

 2014. Presented a paper on “Comparative effects of Sprouting on proximate, mineral

 composition and functional properties of white and yellow maize (*Zea mays var*

 *saccharata*).

 (xxxii) Institute of Food Technologists Conference (IFT-2014) held at New Orleans, USA from

 21-24 June, 2014. Presented two Posters titled “Nutritional enrichment and sensory

 qualities of *Moringa* and Soybean Fortified Local Maize Snack *(Kokoro)* and

 Proximate, Vitamins and Phytochemical Properties of *Moringa* and Soybean Enriched

 Local Maize Snack *(Kokoro)*.

\*(xxxiii) University of California-Davis, USA, Annual Workshop on Fruit Ripening, Ethylene

 Management and Retail Handling held at UC Davis Buehler Alumni Center from

 March 17-18, 2015.

\*(xxxiv) Institute of Public Analysts of Nigeria (IPAN) 27th Mandatory Training Workshop on

 Advancing Analytical Laboratory Practice in Nigeria: Viable Business and Financing

 Options. held at Ostra Hotel, Ikeja, Lagos, Lagos State, Nigeria from 6-8, Nov., 2018.

\*(xxxv) Institute of Public Analysts of Nigeria (IPAN) 35th Mandatory Training Workshop on

 Advancing Analytical Laboratory Practice in Nigeria: Held at Ostra Hotel, Ikeja, Lagos,

 Lagos State, Nigeria from 14-16, September, 2021.

**16. Review of Academic and Professional Journals**

(i) The Journal of the Institute of Public Analysts of Nigeria.

 (ii) International Journal of Biological and Chemical Sciences (IJBCS), Cameroon.

 (iii) Nigerian Food Journal (NIFOJ).

**17. External Examinership –**

1. Undergraduate:

(i) The Federal Polytechnic, Offa – 2001-2002. Oral examination of ND 11 and

 HND 11 Projects, moderation of questions and evaluation of scripts.

 (ii) The Federal Polytechnic, Ado Ekiti – 2008-2011. Oral examination of ND 11 and

 HND 11 Projects, moderation of questions and evaluation of scripts.

1. University of Ibadan, Department of Food Technology – Moderation of Questions, Answers Scripts and Oral Examination of Final Year Projects – 2017 to 2019.

(b). Postgraduate:

(i) Obafemi Awolowo University, Ile-Ife, Osun State – May, 2012. External

 Examiner for M.Sc Thesis Defence (Breadfruit- *Artocarpus altilis* of

 Enwerem Deborah E., Department of Food Science and Technology, Post

 Graduate College, Obafemi Awolowo University, Ile-Ife, Osun State, Nigeria.

(ii) Ladoke Akintola University of Technology, Ogbomosho, Oyo State – July, 2012.

 External Examiner for M.Tech. Thesis Defence (Non-alcoholic beverage

 production from Sorghum stem sheath) of Adedeji, Temileye O., Department of

 Food Science and Engineering, Post Graduate School, Ladoke Akintola

 University of Technology, Ogbomosho, Oyo State, Nigeria.

 (iii) Obafemi Awolowo University, Ile-Ife, Osun State – January 7, 2014. External

 Examiner for M.Sc Thesis Defence (Studies on functional properties of kariya

 seed protein concentrate, isolate and anti-oxidant properties of its protein

 hydrolysate) of ADIAMO, Qudus Oladipo. Department of Food Science and

 Technology, Post Graduate College, Obafemi Awolowo University, Ile-Ife,

 Osun State, Nigeria.

 (iv) Obafemi Awolowo University, Ile-Ife, Osun State – August 12, 2014. External

 Examiner for M.Sc Thesis Defence for SOLANA, Olorunfunmi Isimioluwa

 (TP11/12/H/0246). Department of Food Science and Technology, Post Graduate

 College, Obafemi Awolowo University, Ile-Ife, Osun State, Nigeria.

 (v) Obafemi Awolowo University, Ile-Ife, Osun State – November 28, 2019.

 External Examiner for M.Phil.Thesis Defence (Studies on the production of

 Thirst-quenching drinks from Sorghum Stem Sheath enriched with Moringa leaf

 Extract) for ADEDEJI, Temileye Omotayo (TP14/15/H/1764). Department of

 Food Science and Technology, Post Graduate College, Obafemi Awolowo

 University, Ile-Ife, Osun State, Nigeria.

 (vi) Obafemi Awolowo University, Ile-Ife, Osun State – November 28, 2019.

 External Examiner for M.Phil.Thesis Defence (Studies on the development of

 biscuit from cocoyam and groundnut flour blends) for AMANYUNOSE,

 Aderonke Abiodun (TP15/16/H/2598). Department of Food Science and

 Technology, Post Graduate College, Obafemi Awolowo University, Ile-Ife,

 Osun State, Nigeria.

 (vii) Obafemi Awolowo University, Ile-Ife, Osun State – February 28, 2019. External

 Examiner for M.Sc Thesis Defence (Studies on the development of Biscuits

 From Amaranth and Tigernut Flour Blends) for AYENI, Funmilola Ayobami

 (TP15/16/H/2612). Department of Food Science and Technology, Post Graduate

 College, Obafemi Awolowo University, Ile-Ife, Osun State, Nigeria.

**18. Post Graduate Supervision: -**

**(a). PGD :**

(i) Abu, Temitope A. F (FST/03/1271). Effect of modification on the viscosity and

 moisture adsorption isotherm of corn starch (Completed, Dec. 2005).

(ii) Coker, Olanike O (FST/03/1281). Production and organoleptic properties of

 pineapple and orange Juice (Completed, Jan. 2006).

(iii) Adebo, Mary A (FST/05/7038). Production and quality analysis of pastry filled

 with vegetarian and non-vegetarian food products (Completed, Aug. 2007).

(iv) Adesina Paul B (FST/06/9321). Effect of replacing dairy milk with soy milk on

 yoghurt quality (Completed, Sept. 2008).

(v) Adebanjo, Isiaka K (FST/10/2769). The effect of roasting and steaming extraction

 conditions on sesame seed (Completed, Oct. 2012).

(vi) Jeje, Olumuyiwa A (FST/11/7161). Comparative effect of sprouting on

 functional properties, proximate and mineral composition of white and yellow

 sweet maize (Completed, June 2013).

(vii) Ojo, T. P (FST/11/7165). Effect of processing methods on the nutritional value

 of *Amaranthus Hybridus L* (Completed, June 2013).

 (viii) Rotowa, Taiwo O (FST/11/7173). Sensory, microbiological and physicochemical

 properties of fried snack balls produced from ripe and unripe plantain fruits

 (*Musa paradisiaca*) fortified with black eye cowpea (*Vigna unguiculata*) –

 Completed, June 2013.

(ix). Ajayi, B. J (FST/13/5447). Physiochemical Properties and Quality Assessment of Smoothie made from Pineapple and Water melon (Completed, August 2017).

 (x). Osunlusi, F. J (FST/13/5455).

(xi) Fadugbagbe, O. M (FST/08/4521).

 (b). **Master’s degree:**

 **Major Supervision:**

1. Oluwafemi, G. I (FST/05/7045). Effects of blanching conditions on the quality characteristics of plantain flour. (Completed Oct., 2010).
2. Makanjuola, Olakunle Moses (FST/98/1879). Effect of variety and stage of ripening of plantain on the quality characteristic of fried plantain chips. (Completed, July 2012).
3. Ewulo, T O (FST/08/5353). Fortification of Kokoro (Local maize snack) with soybean and Moringa protein concentrates (Completed Nov., 2012).
4. Oladipo, T. S., (FST/08/5838). Effect of storage on the anti-nutritional, proximate, rheological and functional properties of two cultivars of cassava. (Completed, July 2014).
5. Laolu-Akinyande, S. T., (FST/99/2010). Effects of modified atmosphere storage on the shelf life of different varieties of cowpea and soybean seeds (Completed, Oct. 2014).
6. Toriola, B. O., (FST/10/2782). Effect of storage temperature and packaging materials on Physicochemical and sensory qualities of palm oil (Completed,2015)
7. Omoyajowo, K.O., (FST/04/2691) Physicochemical and sensory evaluation of bread produced from composite flour of maize, sesame seed and wheat (Completed, Aug. 2015).
8. Babarinsa, A. O (FST/12/1550). Effects of storage of fresh cassava in moist sawdust on the chemical physiochemical and sensory properties of gari. (Completed, September, 2015)
9. Ebisemiju, M. O (FST/03/1353). Chemical composition and antioxidant properties of corn-cassava based diet supplemented with moringa leaf and sesame flour. (Completed, September, 2015).
10. Bamigbola, Y. A (FST/13/5458). Rheological Quality assessment of optimised wheat, plaintain, Tigernut composite flour for the production and evaluation of ginger spiced cake (Completed 2016)
11. Dada, T. A (FST/14/0411). Quality attribute and consumers’ acceptability of instant ogi meal produced from sorghum and Kerstin groundnut (Completed July 2016)
12. Olabisi, C. T (FST/14/0415). Optimisation of thermal processing parameters and storage duration of tomato juice for antioxidant retention. (Completed, July 2017).
13. Sanusi, S.N (FST/15/4818). Effect of Storage Condition on the Nutritional Composition of White and Red Varieties of Onions (Allium *cepa)* Bulbs. (Completed, October 2017).

**Minor Supervision**

 (i) Williams, A.O., (FST/04/4218). Effect of cassava fibre based-biscuit as a

 prebiotic in rat Assay (Completed, 2009).

 (ii) Adeniyi, M.A (2011). Nutritional evaluation of complementary diets prepared

 from cashew nut flour and some maize varieties (Completed, 2011).

(c) **M.Phil :** None.

(d) **Ph.D:**

 **Major Supervision**

 (i) Bello, F. A., (FST/00/4522). Storage extension studies and enzyme kinetics of

 fresh and dried maize stored at ambient and modified conditions

 (Completed, 2016).

 (ii) Babarinsa, Olumuyiwa Adekanmi. (FST/12/1550). Effects of storage of fresh

 Cassava in moist sawdust on the chemical, physiochemical and sensory

 Properties of gari produced (Completed, 2019).

 **Minor Supervision**

 (i) Oyebode, E.T., (FST/98/1587). Utilization of cocoyam in products

 development. (Completed, 2016).

 (ii) Seidu, Kudirat Titilope., (FST/05/7483). Bioactive components of underutilized

 legumes (Completed, July 2014).

 (iii) Ndukwu, M. C (AGE/00/7190). Development and performance evaluation of

 evaporative cooling system for short term preservation of fruits and vegetables

 (Completed, July 2014).

**19. Extra curricula Activities:**

(a) Activities within the University (Please list positions in Hall Administration, University

 sports, etc.)

 **Within the University:**

|  |  |  |
| --- | --- | --- |
| (i) Member, Fruit Juice Committee, Federal University of Technology, Akure. Ondo State, Nigeria. |  | -Sept. 2003 to date |
| (ii) Member, Research and Development Group on Fruits and Vegetable Storage and Processing,  Federal University of Technology, Akure.  | - | Sept. 2003 to date |
|  (iii) Member Endowment Committee, SAAT, Federal  University of Technology, Akure. – Jan. 2004.  |  |  |
|  |  |  |
| (iv) Member, Table Water Committee, Federal University of Technology, Akure. Ondo State.  Nigeria. | **-** | Feb. 2006 to date. |
| (v) Member, Technical Committee of FUTA Bakery | **-** | May, 2006 to date. |
| (vi) Sub Dean, School of Agric. & Agric. Tech. (SAAT), FUTA | **-** | Aug. 2006 to July, 2008. |
| (vii) Member of Senate, Representing Congregation,  FUTA | **-** | Sept., 2006 to Sept., 2008 |
| (xiii) Member, Senate Business Committee, Federal University of Technology, Akure.  | **-** | Mar.2007 to Aug.2008. |
| (ix) Member, Local Organising Committee (Finance and Fund Raising). Science Association of Nigeria (SAN) 2007 National Conference held at FUTA  | **-** | May, 2007. |
| (x ) Member, STEP-B Project - Centre of Excellence in Food Security at FUTA (xi) Chairman, Cashew Nut Factory Establishment  Committee, FUTA |  | 2010 to 2013-May, 2011 |

 (xii) Member, FUTA 30th Anniversary Organizing Committee – June, 2012.

 (xiii) Member, Africa Centre of Excellence Proposal Committee - July, 2013.

 (xiv) Member, FUTA Research and development team with

 Multi-Trex Integrated Foods Plc. - July, 2013.

 (xv) Hall Warden, Prof. Peter Olufemi Adeniyi Hall,

 Federal University of Technology, Akure. – Sept., 2013 to 2015

 (xvi) Member, Central Research Laboratory Management

 Committee, Federal University of Technology, Akure – Dec., 2013 to date.

 (xvii) Chairman, STEP-B Sustainability Project-Food Processing Unit,

 FUTA. – Oct., 2014 to 2019.

 (xviii) Chairman, University Examination Processing Committee

 (UNEPCO), FUTA. – July 2015 to Aug. 2016.

 (xix) Head of Department, Food Science and Technology

 Federal University of Tech., Akure - August 1, 2016 to July, 2019.

 (Best Head of Department of the year– Excellence and Productivity Award

 2018). The Federal University of Technology, Akure, Ondo State, Nigeria

 (xx) Member, Taskforce on repositioning Entrepreneurial Drives

 In the Federal University of Technology, Akure – June, 2017.

(b) **Activities outside the University:**

(i) Member, company council, Coop Cocoa Products Ltd., Akure

 - Aug. 1998 to May, 2000.

 (ii) Management Representative of ISO 9001:2000 Project for UAC Foods,

 Lagos. - Sept.2000 to Oct. 2002.

 (iii) Member, Technical Committee of Association of Food, Beverage

 and Tobacco Employers of Nigeria (AFBTE) - Oct. 2000 to Sept. 2002.

 (iv) Member, National Codex Committee, Representing Nigerian

 Institute of Food Science and Technology at Standard Organisation

 of Nigeria (SON) - June, 2005 to July, 2007.

 (v) Returning Officer for Independent National Electoral Commission

 (INEC) for the 2011 General Elections. – April, 2011.

 (vi) Member, Agriculture-In-Schools, A Collaborative Project of

 Ondo State Ministries of Education, Agriculture and Labour

 & Productivity, Ondo State, Nigeria. - June, 2012.

 (vii) Pastor-In-Charge of Area, RCCG – Amazing Lord Area

 Gadson, Igoba, Ondo Province 1. Akure,

 Ondo State, Nigeria - Sept. 2013 to Sept. 2017.

 (viii) Member, NUC Accreditation Team to Federal University of

 Agriculture, Umudike, Federal University of Technology, Owerri

 and University of Calabar – Nov.29 to Dec 5, 2016.

 (ix) Member, NUC Accreditation Team to Enugu State University

 Of Science and Technology, Enugu – May 29 to June 2, 2017.

 (x) Collation Officer for Independent National Electoral Commission

 (INEC) for Osun State Gubernatorial Election in 2018.

21. Names and addresses of three (3) referees:

1. Prof. Deji Rufus Ogunsemi,

Deputy Vice Chancellor (Academics),

 Federal University of Technology,

 P.M.B 704, Akure, Ondo State, Nigeria.

 E-mail: drogunsemi@futa.edu.ng

 Tel: +2348034708799.

(b) Prof. Isaac Adebayo Adeyemi,

 Former Vice Chancellor,

 Bells University of Technology,

 Ota, Ogun State, Nigeria.

 E-mail: iyemibayo@gmail.com

 Tel: +2348033786723.

 (c) Prof. Charles T. Akanbi

 Dept. of Food Science and Technology,

 Obafemi Awolowo University,

 Ile-Ife, Osun State, Nigeria

 Tel: +2348033011385

 E-mail: ctakanbi@oauife.edu.ng

 Date: 14th April, 2021. Signature: 

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