

# CURRICULUM VITAE

## PERSONAL

**Name in full:- :** DR (Mrs) ADEGUNWA, Mojisola Olanike (Nee Onitilo)  
**Place and Date of Birth:-** Ibadan; 10th February, 1971  
**Sex: -** Female  
**Marital Status:** Married  
**Nationality:** Nigerian  
**Town and State of Origin:** Ago- Iwoye; Ogun State  
**Local Government Area:** Ijebu North  
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## EDUCATIONAL BACKGROUND

### (a) Academic

Qualifications	Institutions	Dates
Ph.D (Food Quality Control and Assurance)	University of Agriculture, Abeokuta, Nigeria.	March, 2008
M. Sc (Food Quality Control and Assurance)	University of Agriculture, Abeokuta, Nigeria.	2004
B. Sc (Food Science and Technology)	University of Agriculture, Abeokuta, Nigeria.	1997
ND (Food Science and Technology)	Ogun State Polytechnic, Abeokuta	1991

### (b) Professional

Qualifications	Institutions	Dates
P.G.D.E (Education)	Olabisi Onabanjo University, Ago-Iwoye, Ogun State, Nigeria	2007
MBA (Marketing)	Olabisi Onabanjo University, Ago-Iwoye, Ogun State, Nigeria	2004

## Membership of learned societies/Professional Associations

- (1) Member, Nigerian Association of University Women
- (2) Member, International Association of Research Scholars and Fellows (IARSAF), IITA Chapter.
- (3) Member, Nigerian Institute of Food Science and Technology.

## Scholarships, Awards and Prizes

- (1) 2nd Best Young Scientist Award by International Society for Tropical Root Crops – Africa Branch (ISTRC-AB)-2004.
- (2) Research Fellow @ International Institute of Tropical Agriculture, PMB 5320, Ibadan, Nigeria (2004-2006).

## Working Experience:

### (a) University Teaching

(i) Lecturer II- Department of Foodservice and Tourism, College of Food Science and Human Ecology, University of Agriculture, Abeokuta.

Date: October, 2009 till date

Job Description: Teaching, Research and Extension.

(ii) Lecturer II, Department of Home Economics and Hotel Management, Tai Solarin University of Education, Ijagun, Ogun State, Nigeria.

Date: March, 2008- November, 2009

Job Description: Teaching, Research and Extension

(iii) Assistant Lecturer, Department of Home Economics and Hotel Management, Tai Solarin University of Education, Ijagun, Ogun State, Nigeria.

Date: February 1st, 2006- February, 2008.

Job Description: Teaching, Research and Extension.

Course code	Units	No of Students	Contact Hours	No of Lecturers	Contribution
Undergraduate					
FST 201	2	964	6	7	14%
FST 202	3	91	39	1	100%
FSM 201	2	90	39	1	100%
FSM 204	2	90	39	1	100%
FSM 309	2	14	39	1	100%
FST 599	3	3	39	1	100%
FST 799		1		3	35%
FST899		1		3	35%
FST401	3	60	39	1	100%
NTD401	2	75	39	1	100%

## **Professional Experience**

(i) Research Fellow on Cassava Sour Starch Bread. Crop Utilization Unit, International Institute of Tropical Agriculture, Ibadan, Nigeria.

Date: May. 2004 – Dec. 2005.

Job Description: Research

(ii) Consultant on Starch Assessment of 43 cassava varieties of IITA Ibadan, Nigeria. Date: Nov. 2004 - April. 2005.

Job Description: Research, Training and Extension.

## **Student Supervision:**

(1) Undergraduate-

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(2) Postgraduate

2 (co- supervisor)

## **Research:**

### **(a) Research in Progress**

(i) Production of sour starch from roots, tubers and local cereals

(ii) Fortification of noodles with carrot

(iii) Baking of Bread using local material.

(iv) Physical, Chemical and Microbiological hazards in street vended fried Cocoyam (*xanthosoma saggitifolium*) chips.

(v) Development of an optimized cassava based custard powder.

### **(b) Research completed but yet not published**

(i) Effect of processing on the chemical composition and functional properties of beniseed (*sesamum indicum*) flour.

(ii) Compositional characteristics and functional properties of instant plantain-breadfruit flour .

(iii) Proximate and bioactive contents of some selected Vegetables in Nigeria: Processing and Varietals effects.

(iv) Effects of processing on Cowpea flour from different varieties.

## **Resource inputs into training and workshop**

1. Resource person on Training of wet fufu cake production at Ishaga Orile on August 25<sup>th</sup>, 2010.

2. Resource person on Training of wet fufu cake production at Ilaro on September 28<sup>th</sup>, 2010.

3. Resource person on Training of wet fufu cake production at Sunshine factory Ondo on October 26<sup>th</sup>, 2010.

4. Resource person on Training of wet fufu cake production at Iwoye, Yewa South, Ogun State on November 23rd, 2010.
5. Resource person on Training of wet fufu cake production at Agbetu, Odeda local government, Ogun State on November 24<sup>th</sup>, 2010.
6. Participant at One-day National Cassava Stakeholders forum. Theme: Cassava Inclusion Policy in Nigeria: Experience, Challenges and way forward, at Nicon Luxury Hotel, FCT, Abuja on November 30<sup>th</sup>, 2010.
7. Training workshop on Scientific Writing, Publishing and Oral Communication and Inception workshop of Establishment of Food Science and Nutrition Network for Poverty Reduction and Sustainable Rural Livelihood in West Africa Project, 23<sup>rd</sup> – 25<sup>th</sup> June, 2010 at University of Agriculture, Abeokuta, Nigeria.
- 8.. Member, National Agricultural Transformation Programme, Ogun - State Stakeholders, Conference on Cassava at Continental Suite, Ibara on October 11<sup>th</sup>, 2011

### **Other activities within the University system**

- (i) Examination Officer, department of Foodservice and Tourism, University of Agriculture, Abeokuta, 2010 till date.
- (ii) College representative, SWEHOMAC committee of the University, 2009/2010 session till date.
- (iii) Member, ASUU-UNAAB (Academic Staff Union of Universities, University of Agriculture, Abeokuta Chapter) - from 2009.
- (iv) Member, Committee on colour codes for Hoods in the University, August 16th, 2010 -Till date.
- (v) College representative, Committee on Admissions for the 2010/2011 session till date.
- (vi) College representative, SIWES committee for the 2010/2011 session till date.
- (vii) Member, COLFHEC'S committee on Research and Development.
- (viii) Member, IFSERAR committee.

### **Extra-Curricular Activities**

- (i) Reading
- (ii) Driving

### **Publications:**

#### **(a) Dissertation**

- (i) **Onitilo, M.O.** (1991). Comparison of Starch yield from cocoyam, maize and cassava. (**ND Research Project**). 19 pages. Ogun State Polytechnic, Abeokuta, Nigeria.
- (ii) **Onitilo, M.O.** (1997). Studies into the Yeast involved in cassava during fufu production. (**B.Sc Research project**). 46 pages. Department of Food Science and Technology, University of Agriculture, Abeokuta.

- (iii) **Onitilo, M.O.** (2001).Product modification and sales revenue: comparative analysis of Cadbury Nigeria Plc and Nestle Nigeria Plc Products. (**MBA Thesis**). 111 pages. Olabisi Onabanjo University, Ago-Iwoye.
- (iv) **Onitilo, M.O.** (2003).Effects of cassava varieties and roasting methods on tapioca quality. (**M.Sc Dissertation**). 92 pages. Department of Food Science and Technology, University of Agriculture, Abeokuta.
- (v) **Onitilo, M.O.** (2007). The impact of information technology on learning effectiveness among students of tertiary institution in Ogun State. (**PGDE project**). 67 pages. Olabisi Onabanjo University, Ago-Iwoye.
- (vi) **Onitilo, M.O.** (2008). Effect of cassava varieties on the functionality of sour starch. (**Ph.DThesis**).184 pages. Department of Food Science and Technology, University of Agriculture, Abeokuta.

#### Articles in Learned Journals

- (vii) **Onitilo, M. O.**; Sanni, L. O., Daniel, I., Maziya-Dixon, B. and Dixon, A. (2007) **Physicochemical and Functional Properties of Native Starches from Cassava Varieties in Southwest Nigeria.** Journal of Food, Agriculture and Environment Vol. 5(3&4):108-114.
- (viii) **M. O. Onitilo**; L. O. Sanni, O. B. Oyewole and B.Maziya-Dixon. (2007). **Physicochemical and Functional Properties of Sour Starches from Different Cassava Varieties.** International Journal of Food Properties 10: 607-620.<http://www.infomaworld.com/ijfp>
- (ix) **Adegunwa, M.O.**, Sanni, L.O., and Adegoke, G.O. (2007). **Physicochemical, Functional and Sensory properties of cassava and Sweet potato starch bread.** Cameroon Journal of Agricultural Science Vol 3 (2): 29-36
- (x) Adebowale, A.A., Sanni, L. O. and **Onitilo, M.O.** (2008) **Chemical Composition and Pasting Properties of Tapioca Grits from different Cassava Varieties and Roasting Methods:** African Journal of Food Science. Vol (2) pp. 077-082.  
<http://www.ajol.info/journals/ajfs>
- (xi) **Adegunwa, M.O.** (2009) **Effect of Roasting methods on the qualities of Cassava Grits (Tapioca).** Journal of Research in Agriculture, Vol 6, No 1:33-39.
- (xii) **Adegunwa, M.O**; Edema, M.O; Sanni, L.O; and Maziya-Dixon, B. (2010) **“Physical, proximate and sensory properties of fortified sour starch bread”** Nigerian Food Journal Vol.28 No.2

(xiii) **Adegunwa, M.O.**, Sanni, L. O. and Maziya-Dixon, B. (2011). **Effects of fermentation length and varieties on the pasting properties of sour cassava starch**. African Journal of Biotechnology, Vol. 10(42), pp. 8428-8433. <http://www.academicjournals.org/AJB>

(xiv) **Adegunwa, M.O.**, Alamu, E.O and Omitogun, L.A. (2011). **Effect of processing on the nutritional contents of yam and cocoyam tubers**. Journal of Applied Biosciences 46: 3086–3092

#### **Papers already accepted for publication**

(xv) **Adegunwa, M.O.**, Alamu, E.O. and Fasanya, O.O. (2011). **Effects of processing on the physicochemical, functional and carotenoid contents of plantain flour**. Journal of Food Processing and Preservation (**Accepted**).

(xvi) Bakare, H.A., **Adegunwa, M.O.**, Ogunmoyela, O.A., Emmanuel, A. A. and Fatukasi, V.T. (2011). **Effect of charcoal treatment on some keeping qualities of soy-cassava starch paste in the preparation of akara**. ASSET (**Accepted**).

(xvii) Bakare, H.A., **Adegunwa, M.O.** and Osundahunsi, O.F. (2011). **Optimisation of lye-peeling of Cassava (Manihot esculents Crantz) using response surface methodology**. ASSET (**Accepted**)

#### **Papers in Referred Conference Proceeding**

(xviii). Sanni, L.O., **Onitilo, M.**, Oyewole, O. B., Dipeolu, A. O., Adebayo, K., Ayinde, I. A., Tomlins, K. and Westby, A. (2003). **Effects of cassava varieties and processing methods on the qualities of tapioca in Southwest Nigeria**. Paper presented at the Food Africa Initiative held at the Palais du Congress, Younde, Cameroon

(xix). **Onitilo, M;** L. Sanni, B. Maziya-Dixon and A. Dixon ( 2004). **Varietal differences in the physicochemical, functional, pasting properties and granule size of starches from different cassava mosaic disease resistance varieties**. Proceedings of the 9th Triennial Symposium of the International Society for Tropical Root Crops-Africa Branch (ISTRAC-AB), Mombasa, Kenya, (Edited by N.M Mahungu and V.M Manyong), 1-5th Nov 2004, 494-505.

(xx). **Adegunwa, M.O.**, Edema, M.O., Sanni, L.O and Maziya-Dixon, B. (2010). **Proximate Composition and physical properties of Steamed Sour cassava starch Bread**. Proceedings of the 34<sup>th</sup> Conference of the Nigeria Food Science and Technology held at Garden City, Port-Harcourt, Oct 18th-22<sup>nd</sup>, 2010

(xxi) **Adegunwa, M.O.**, Bakare, H.A. and Yeku, E.O. (2011). Effects of varieties and processing methods on the proximate composition of 'Donkunnu'. Proceedings of the 35<sup>th</sup> Conference of the Nigeria Food Science and Technology held at Benue Hotels Ltd, Makurdi, Oct 10th-14th, 2011.

### **Unpublished Conference, workshop/seminars in the last five years and paper read**

(xxii) **Adegunwa, M.O.**, Sanni, L.O. and Maziya-Dixon, B. (2010). **Effects of fermentation length and varieties on the pasting properties of sour cassava starch.** Paper presented at ISTRC-AB at DR-Congo, Kinshasa, Oct 4<sup>th</sup>-8<sup>th</sup>, 2010.

(xxiii) A.A Adebowale, S.A. Sanni, F.M. Awolola and **M.O Adegunwa** (2011). **Effect of soaking pre-treatments on nutritional composition and functional properties of Bambara Groundnut (*Virgna susterranea*) flour.** Paper presented at the 2<sup>nd</sup> International Symposium on underutilized plant species crops for the future- beyond food security, 27<sup>th</sup> June- 1<sup>st</sup> July, 2011 at the Royal Chulan Hotel, Malaysia.

### **REFEREES**

- (1) Engr. (Professor) S. O. Awonorin  
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University of Agriculture, Abeokuta.
  
- (2) Prof. L.O. Sanni  
Department of Food Science and Technology,  
University of Agriculture, Abeokuta.  
E mail: [lsanni@cgiar.org](mailto:lsanni@cgiar.org); lateef\_2yahoo.com
  
- (3) Dr. O.O. Atanda  
HOD, Department of Foodservice and Tourism  
University of Agriculture, Abeokuta.