

Name: OBADINA, Adewale Olusegun

Date of Birth: November 14, 1971

Marital Status: Married

Nationality: Nigerian

State of Origin: Ogun State

Date of Appointment: September 03, 2009

Present Position: Lecturer I

Qualifications

(a) Academic

Degree	Awarding Institution	Date of Award
PhD	University of Agriculture, Abeokuta. Nigeria	2006
M.Sc.	University of Agriculture, Abeokuta. Nigeria	2002
B.Sc.	University of Agriculture, Abeokuta. Nigeria	1998

(b) Membership of Learned societies/Professional Bodies

- i. Nigerian Institute of Food Science and Technology (NIFST)
- ii. Society for Applied Microbiology (SfAM)
- iii. Global Food Safety Initiative (GFSI)
- iv. American Society of Microbiology (ASM)
- v. Nigerian Society for Microbiology (NSM)
- vi. World Association of Young Scientists (WAYS)
- vii. International Food Safety and Quality Network (IFSQN)
- viii. Young Professionals' Platform for Agricultural Research for Development (YPARD)

Scholarships, Awards and Prizes

- i. Erasmus Mundus Scholar for SEFOTECH.NUT – European M.Sc Degree in Food Science, Technology and Nutrition. Erasmus Mundus Master course recognized by the European Commission: number – 2010- 0155. (2010 – 2011)
- ii. MASHAV Scholarship - offered by the Division for External Studies, Israeli Government to study Postgraduate Course on ‘*Ensuring Food Safety in Times of Global Change*’. (November 15th – December 9th, 2010)
- iii. Grant Award – offered by Agropolis Foundation to attend the International Young Researchers Seminar 2010 ‘*Exploring Agricultural Research for the future: a dialogue between young researchers from the South and the North*’ and GCARD meeting, 25th – 31st March, 2010 in Montpellier, France
- iv. TWAS-UNESCO Associateship Appointment at the National Centre for Genetic Engineering and Biotechnology (BIOTEC), Thailand (2009 - 2012).
- v. United Nations University (UNU) Postdoctoral Fellowship to pursue advanced research at Central Food Technological Research Institute (CFTRI), Mysore, India. October, 2008 – August, 2009.
- vi. International Union of Food Science and Technology (IUFoST) Young Scientist Award among seven awardees to address the World Food Scientists at the 14th World Congress of Food Science and Technology , October 19th – 23rd , 2008 in Shanghai, China.
- vii. Grant Award – offered by The Graduate School VLAG to attend 10th International Advanced Course on ‘Management of Microbiological Hazards in Foods’ in Wageningen, 19th – 23rd, 2007.
- viii. Travel Grant Award - offered by Moroccan Nutrition Societies to present a paper during the 1st Federated of African Nutrition Society (FANUS) conference in Quarzazate, Morocco. May 7th - 9th, 2007.
- ix. Grant/Scholarship Award – offered by the International Committee on Food Microbiology and Hygiene (ICFMH) to present a paper during the 20th International

ICFMH symposium; Food Micro 2006 “Food safety and Food Biotechnology: Diversity and Global Impact” in Italy. August 29th – September 3rd, 2006.

Working Experience

(a) University teaching

Department of Food Science and Technology, College of Food Sciences, Bells University of Technology, Ota. Nigeria

Designation: Lecturer I

No of courses: 8

Units per Course: 3 units

(b) Student supervision

Postgraduate: 5 students as major supervisor

1 student as member of supervisory committee

Undergraduate: 10 students as major supervisor

Research

(a) Research in Progress

- i. Fermented soymilk: nutritional, quality and safety enhancement
- ii. Studies into the microbiological safety and quality of palm oil produced in south west Nigeria

(b) Research completed but not yet published

- i. Microbiological and chemical changes during breadfruit fermentation
- ii. Hydrolysis of sweet potato starch using crude enzymes from germination paddy rice (Bromo)

Extra Curricular

Surfing the internet

Reading Bible

Publications

(a) Dissertation

1. **PhD Thesis:** Evaluation of Microbiological Safety and Quality of Fermented cassava 'fufu'
2. **M. Sc. Thesis:** Studies into the Antimicrobial Activities of *Lactobacillus plantarum* in fermenting Maize 'Ogi'
3. **B.Sc. Dissertation:** Studies into the Microbiological Safety of fermenting cassava mash 'Lafun'

(b) Books/Monographs and Chapters in Books

4. **Obadina, A.O.,** Oyewole, O.B. and Ayoola, A.A. (2008). Quality Assessment of Gari produced using rotary drier. In: Food Processing: Methods, Techniques and Trends. Editor: Valerie C. Bellinghouse, © 2008 Nova Science Publishers, Inc. ISBN 978-1-60692-414-3.

Articles in Learned Journals


- 5.
- 6.
- 7.
8. **Obadina, A.O.,** Oyewole, O.B. and Ogundipe, F.O. (2009). Effect of packaging material on the spoilage and shelf-life of cooked 'fufu'. Nigerian Food Journal. Vol. 27, No.2. pp. 17 – 24.
9. **Obadina, A.O.,** Oyewole, O.B. and Odusami, A.O. (2009). Microbiological safety and quality assessment of some fermented cassava products (*lafun, fufu, gari*). Scientific Research and Essay. Vol. 4 (5) pp. 432-435, May, 2009.
10. **Obadina A.O.,** Oyewole, O.B. and Awojobi, T.M. (2008). Effect of steeping time of milled grains on the quality of Kunnu-Zaki (A Nigerian beverage). African Journal of Food Science. Vol (2) pp. 033-036, April, 2008
11. **Obadina, A.O.,** Oyewole, O.B., Sanni, L.O., Keith, T.I., and Westby A. (2008). Identification of hazards and Critical Control Points (CCP) for Cassava 'fufu' processing in South-West Nigeria. FOOD CONTROL (19), pp. 22-26.

12. **Obadina, A.O.**, Oyewole, O.B.(2007). Assessment of the antimicrobial potential of roselle juice (zobo) from different varieties of roselle calyx. Journal of Food Processing and Preservation. Vol. 31(5), pp. 607-617.
13. **Obadina, A.O.**, Oyewole, O.B. and Odubayo, M.O. (2007) Effect of storage on the safety and quality of *fufu* flour. Journal of Food Safety Vol. 27 (2), pp. 148-156.
14. **Obadina, A.O.**, Oyewole, O.B. Sanni, L.O and Keith, T.I. (2006). Biopreservative activities of *L. plantarum* strains in Fermenting Cassava ‘fufu’. African Journal of Biotechnology. Vol. 5(8), pp. 620-623
15. **Obadina A.O** and Oyewole, O.B. (2006). Antifungal effect of *L.Plantarum* on spoilage moulds in “Ogi”. Research Journal of Biotechnology. Vol. 1 (2), pp. 31-35.
16. **Obadina, A.O.** Oyewole, O.B. Sanni, L.O., and Abiola, S.S. (2006). Fungal enrichment of cassava peels protein. African Journal of Biotechnology. Vol. 5(3), pp. 302-304
17. Babajide J.M., Oyewole, O.B. and **Obadina, A.O.** (2006). An assessment of the microbiological safety of dry yam (gbodo) processed in southwest Nigeria. African Journal of Biotechnology. Vol. 5(2), pp. 157-161
18. Omemu, A.M., Edema, M.O., Atayese, A.O. and **Obadina, A.O.** (2006). A survey of the microflora of *Hibiscus sabdariffa* (Roselle) and the resulting zobo juice. African Journal of Biotechnology. Vol. 5(3), pp. 254-259

Papers in Refereed Conference Proceedings

19. **Obadina A.O.** (2010). Safety Evaluation of Cassava ‘fufu’ Produced in South-West Nigeria. *Paper presented at the Young Researchers Seminar (YRS), Montpellier, France. March 26-28th, 2010.*
20. **Obadina A.O.** (2010). A baseline survey of traditional processing of cocoyam flour for ‘amala’, consumption status and awareness in South west Nigeria. Paper presented at the 31st Conference of Nigerian Food Science and Technology. October, 2010. Port Hracourt. Nigeria
21. **Obadina A.O.** Sobowale, A.O. and Oyewole, O.B. (2006). Sensory Assessment of Gari produced using Rotary dryer. *Paper presented at the 1st International Conference on Engineering Research and Development: Impact on Industry (ICER&D 2006). University of Benin, Benin City, Nigeria. 5th – 7th September, 2006.*

22. **Obadina A.O** and Oyewole O.B. (2004). Antimicrobial effect of local beverage (Zobo) from two varieties of Roselle calyces. *Paper presented at the 28th Conference of Nigerian Food Science and Technology*. October 11-15th, 2004. Ibadan.

Signature: 

28TH October, 2011