

CURRICULUM VITAE

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EDUCATIONAL BACKGROUND:

(i) Educational Institutions attended with dates

2004 to 2007	University of Agriculture, Abeokuta
2002 to 2006	University of Ibadan, Ibadan
1994 to 1998	University of Agriculture, Abeokuta
1986 to 1991	University of Agriculture, Abeokuta

(ii) Academic Qualifications with dates

2007	Ph.D. Food Processing and Storage Technology
2006	M.Sc. Agricultural and Environmental Engineering
1998	M.Sc. Food Science and Technology
1992	B.Sc. Food Science and Technology

WORK EXPERIENCE:

2009 to date	Senior Lecturer, University of Agriculture, Abeokuta
2006-2009	Lecturer I, University of Agriculture, Abeokuta
2003-2006	Lecturer II, University of Agriculture, Abeokuta
2000-2003	Assistant Lecturer, University of Agriculture, Abeokuta
1999-2000	Assistant Lecturer, Moshood Abiola Polytechnic, Abeokuta
1995-1999	Senior Tutor, Ogun State Teaching Service Commission
1992-1993	Production Supervisor, Foremost Dairies (Nig) Plc, Lagos
1991-1992	Editorial Assistant, Evans Publishers (Nig) Ltd, Ibadan
1990	Industrial Trainee, Ogun State Agricultural Development Corporation
1989	Industrial Trainee, Lafia Canning Factory, Ibadan

ACTIVITY WITH LEARNED SOCIETY AND MEMBERSHIP OF PROFESSIONAL BODIES

- **Member**, Nigerian Institute of Food Science and Technology (NIFST) since 2000
- Member, Editorial Board, Nigerian Food Journal
- **Zonal Coordinator** NIFST (Abeokuta/Ilaro) (2007-2009)
- **Second Vice Chairman** NIFST Western Chapter (2009 to date)
- **Reviewer**- Journal of Food Engineering (Elsevier Publishers)
- **Reviewer**- Journal of Cereal Science (Elsevier Publishers)
- **Reviewer**- Food Hydrocolloids (Elsevier Publishers)

- **Reviewer**- Food and Bioprocess Technology (Springer Publishers)
- **Reviewer**- Ciencia y Tecnología Alimentaria, CyTA (Journal of Food) (Springer Publishers)
- **Reviewer**- African Journal of Food Science (Online)
- **Reviewer**- Journal of Applied Agricultural Research (Online)
- **Reviewer**- ASSET-An International Journal (Online)
- **Reviewer**- Nigerian Food Journal (To be published from now on by MacMillan Publishers)

ACADEMIC/TEACHING/NON-TEACHING RESPONSIBILITIES

Taught Courses in Food Science and Technology

Undergraduate	Code	Credit Units
1. Introduction to Food Science and Technology	FST 201	2
2. Engineering Thermodynamics	FST 204	3
3. Fundamentals of Heat and Mass Transfer	FST 206	2
4. Food Engineering Applications	FST 318	3
5. Food Product Development	FST 407	3
6. Food Plant Design and Pilot Demonstration	FST 409	3
7. Survey of the Food Industry	FST 415	2
8. Food Texture and Rheology	FDT 505	3
9. Meat Science and Technology	FDT 503	3
8. Student's Project and Seminar	FST 599	6
Postgraduate		
1. Food Engineering Operation I	FTD 709	2
2. Food Engineering Operation II	FTD 712	2
3. Advanced Food Technology	FST 703	3
4. Special Topics in Cereal Technology	FST 704	3
5. Food Laws and Legislation	FST 716	3
6. Statistical Quality Control	FST 734	3
7. M.Sc. Research Project	FST 799	6

RESEARCH SUPERVISION

Past: Over 35 Undergraduates, 12 Postgraduate (Major and Co-supervision)

Current: 4 Undergraduate, 7 Masters (Major and Co-supervision), 5 Doctorals (Co-supervision)

UNIVERSITY/DEPARTMENTAL DUTIES

Past:

1. Departmental Examination Officer (2000-2004)
2. Member, Technical Committee University of Agriculture, Abeokuta (UNAAB) Pure Water Committee (2006)
3. Member, Local Organizing Committee Annual Conference of the Agricultural Extension Society of Nigeria, Abeokuta (2006)

4. Member, Academic Staff Union of University, University of Abeokuta Branch's Committee on Federal Government of Nigeria Policy Reforms (2006)
5. Member, College Committee on Convocation Exhibition (2008)

Current:

1. Member, UNAAB Consult's Committee on Cassava Utilization (2007 till date)
2. Representative of College of Food Sciences and Human Ecology (COLFHEC) in the University Management Committee on Intellectual Property and Technology Transfer (2009 till date)
3. Representative of College of Food Sciences and Human Ecology (COLFHEC) in the University's Committee on Sports (2009 till date)
4. Member, College of Food Sciences and Human Ecology (COLFHEC) Postgraduate Board
5. Chairman, College of Food Sciences and Human Ecology (COLFHEC) Committee on Examination Result (COCER)

EXTENSION/TRAINING ACTIVITIES/WORKSHOP PRESENTATIONS

1. Resource person to the Agricultural Media and Extension Center (AMREC) of the University of Agriculture, Abeokuta: Training of rural farmers on food and crop processing and preservation techniques
2. Resource person to the Ogun State Agricultural Development Project (OGADEP): Training of farmers and food processors on food processing and storage techniques
3. Resource person at the National Workshop on Simulation, Modelling and Use of Computer in Research and Development organized by Nigerian Institute of Food Science and Technology in collaboration with Leventis Memorial Center for Learning, University of Agriculture, Abeokuta, 2-5 July, 2008, Abeokuta, Nigeria

Paper presented: Tools for optimization: application of response surface methodology

4. Resource person at the National Workshop on Simulation, Modelling and Use of Computer in Research and Development organized by Nigerian Institute of Food Science and Technology in collaboration with Leventis Memorial Center for Learning, University of Agriculture, Abeokuta, 2-5 July, 2008, Abeokuta, Nigeria

Paper presented: Data mining and transport, data reduction and factor analysis

5. Resource person at the National Workshop on Use of Statistical Package for Data Analysis and Documentation organized by Nigerian Institute of Food Science and Technology in collaboration with Leventis Memorial Center for Learning, University of Agriculture, Abeokuta, 17-19 June, 2009, Abeokuta, Nigeria

Paper presented: Introduction to Multivariate Data Analysis

6. Training Consultant/Collaborator Cassava: Adding Value for Africa (C:AVA) Project. Conducting training of Rural Processors and Small and Medium Cassava Enterprises (SMEs) on Cassava Food Processing Technologies (2009 till date).
7. Resource person at the In-house Training on Use of Software for Data Analysis and Documentation organized by Nigerian Institute of Food Science and Technology in collaboration with Leventis Memorial Center for Learning, Federal Institute of Industrial Research, Oshodi (FIIRO), 4-6 August, 2010, Lagos, Nigeria

Paper presented: Introduction to Multivariate Data Analysis

PROFESSIONAL, TECHNICAL/RESEARCH SKILLS & PROFICIENCIES

1. **Application of spreadsheet packages for database management** using Microsoft Excel and Microsoft Access
2. **Statistical data analyses using** SPSS, S-PLUS, MINITAB, UNSCRAMBLER, SAS & GENSTAT
3. **Artificial Intelligence for data mining using** Fuzzy logic & Artificial Neural Network
4. **Application of Computer Vision/Digital Image Analysis techniques for food product quality assessment** using ImageJ, Corel Photo-Paint and UTHSCSA Image Tool Software

WORKSHOP/CONFERENCE/SYMPOSIUM ATTENDED

24th Annual Conference, Nigerian Institute of Food Science and Technology, Federal Polytechnic, Bauchi, 5-8 November 2000.

International Workshop on Cassava Small and Medium Scale Enterprises, University of Agriculture, Abeokuta, Nigeria, 24-25 March 2003.

1st National Drying Symposium, University of Port Harcourt, Port-Harcourt, 21-23 October 2003.

African Crop Science Conference, Makerere University, Uganda, 5-9 December, 2005.

31st Annual Conference, Nigerian Institute of Food Science and Technology, Raw Materials Research and Development Council, Abuja, 22-25 October 2007.

2-day Training Workshop on Ethics and Ethos of Teaching in the University, University of Agriculture Abeokuta, Nigeria, April 8-10, 2008.

32nd Annual Conference, Nigerian Institute of Food Science and Technology, Ogbomoso 13-17 October, 2008.

1st Congress West African Association of Food Science and Technology (WAAFoSFT), 12-13 August 2010, Abuja, Nigeria.

Association of African University (AAU) sponsored Food Fortification and Entrepreneur Workshop, organized by West African Association of Food Science and Technology (WAAFoST), 14-15 February, 2011, Dakar, Senegal.

PUBLICATIONS

Published and Accepted Journal Articles

- (1.) **Shittu T. A.**, Lasekan O. O., Sanni L. O. & M. O. Oladosu (2001): Effects of drying methods on the functional and sensory qualities of pukuru- a fermented cassava product. ASSET Series A Volume 1(2): 9-16.
- (2.) **Shittu T. A.**, Awonorin S. O., Sanni L. O. & M. A. Idowu (2002): Dry milling characteristics of dried cassava chips as related to moisture content. Journal of Applied Science and Technology Volume 2(1): 13-18.
- (3.) Sanni L. O., **Shittu T. A.** & A. O. Ayoola (2003): Water absorption kinetics in some Nigerian varieties of soybean (*Glycine max*). Nigerian Food Journal 21:106-112.
- (4.) **Shittu T. A.**, Oyewole O. B., Olawuyi O. & Daramola O. (2003): Processing technology of *pupuru*: a survey of practices and product quality in the south west of Nigeria. ASSET Series B 2 (2): 17-27.
- (5.) **Shittu T. A.**, Awonorin S. O. & A. O. Raji (2004): Evaluating some empirical models for predicting water absorption properties in African breadfruit (*Treculia africana*) seeds. International Journal of Food Properties 7(3): 585-602. doi: 10.1081/jfp-200033033
- (6.) Sobowale S. S., Sobukola O. P., **Shittu T. A.**, Awonorin S. O., Sanni L. O., Awokola O. S. & Aina O. M. (2005): Analysis of heat transfer during reconstitution of gari granule into a paste. ASSET Series B 4 (1): 15-26.
- (7.) **Shittu T. A.** & Lawal M. O. (2007): Factors affecting instant properties of powdered cocoa beverages. Food Chemistry 100: 91-98. doi:10.1016/j.foodchem.2005.09.01.
- (8.) **Shittu T. A.**, Sanni L. O., Awonorin, S. O., Maziya-Dixon B., Dixon A. (2007): Use of multivariate techniques in studying the flour making properties of some CMD resistant cassava clones. Food Chemistry 101: 1634-1643. doi:10.1016/j.foodchem.2006.04.017.
- (9.) **Shittu T. A.**, Raji A. O., Sanni L. O. (2007): Bread from composite cassava-wheat flour: I. Effect of baking time and temperature on some physical properties of bread loaf. Food Research International 40: 280–290. doi:10.1016/j.foodres.2006.10.012
- (10.) **Shittu T. A.**, Dixon A., Awonorin S. O., Sanni L. O., Maziya-Dixon B. (2008): Bread from composite cassava-wheat flour. II: Effect of cassava genotype and nitrogen fertilizer on bread quality. Food Research International 41: 569–578. doi:10.1016/j.foodres.2008.03.008

- (11.) **Shittu T. A.**, Idowu M. A. & Ademosun O. O. (2008): Production of dried starch-albumen powder: effect of temperature and starch on some functional properties. *Journal of Food Processing and Preservation* (In Press). doi: 10.1111/j.1745-4549.2008.00259.x
- (12.) **Shittu T. A.** & Badmus B.A. (2008): Statistical correlations between elemental composition, product information and retail price of powdered cocoa beverages in Nigeria. *Journal of Food Composition and Analysis* 22: 212–217. doi:10.1016/j.jfca.2008.10.006.
- (13.) **Shittu T. A.** & Raji O. A. (2008). Thin layer drying of African breadfruit (*Treculia africana*) seeds: Modelling and rehydration capacity. *Food and Bioprocess Technology* (In Press). doi: 10.1007/s11947-008-0161-z
- (14.) Folorunso O., Ajayi Y., & **Shittu T. A.** (2009) Fuzzy-rule-based approach for modeling sensory acceptability of food products. *Data Science Journal* 8: 70-77. doi: 10.2481/dsj.007-006.
- (15.) **Shittu, T. A.**, Aminu, R. A. & Abulude, E. O. (2009) Functional effects of Xanthan gum in composite cassava-wheat flour dough and bread. *Food Hydrocolloids* 23: 2254-2260. doi:10.1016/j.foodhyd.2009.05.016
- (16.) **Shittu T. A.**, Edema M. O., Dada O., Atayese A. O. (2010) Microorganisms associated with the spoilage of *Pupuru*. *Food Control* 21: 203–206. doi:10.1016/j.foodcont.2009.05.012
- (17.) **Shittu T. A.**, Olaniyi M. B., Oyekanmi A. A. & Okeleye K. A. (2009) Physical and water absorption characteristics of improved rice varieties. *Food and Bioprocess Technology* (In Press). doi 10.1007/s11947-009-0288-6.
- (18.) **Shittu T. A.** & Ogunjinmi O. (2009) Effect of low cost shell coatings and storage conditions on the raw and cooked qualities of shell egg. *CyTA Journal of Food* (In Press).
- (19.) Idowu, M. A., Ojo, M. R. & **Shittu, T. A.** (2010): Quality evaluation of some commercial baker's yeast in Nigeria. *Nigerian Food Journal* (In Press).
- (20.) Awoyale W., Maziya-Dixon B., Sanni L. and **Shittu T. A.** (2010): Nutritional and sensory properties of *amala* supplemented with Distillers' Spent Grain (DSG). *Journal of Food, Agriculture and Environment* (In Press).
- (21.) **Shittu T. A.** and Adedokun I. A. (2010): Comparative evaluation of the functional and sensory characteristics of three traditional fermented cassava products. *ASSET- Series B, Nigeria*.

Refereed Conference Proceedings:

- (22.) Sanni L. O., Adebayo K. & **Shittu T. A.** (1999): An agenda for food security through post harvest extension message package in Nigeria. In: *Proceedings of 23rd Annual Conference, Nigerian Institute of Food Science and Technology, Abuja*, Pp. 298-299.

- (23.) **Shittu T. A.**, Ogunmoyela O. A. & Sanni L. O. (1999): Nutrient retention and sensory characteristics of dried leafy vegetables. In: Proceedings of 23rd Annual Conference, Nigerian Institute of Food Science and Technology, Abuja. Pp. 130-132.
- (24.) **Shittu T. A.** & E. O. Awolesi (2000a): Some physical properties of Lima beans. In: Proceeding of 24th Annual Conference, Nigerian Institute of Food Science and Technology, Bauchi, Ed. Nkama I, Jideani V. A. and Ayo J. A., Pp. 187-188.
- (25.) **Shittu T. A.** (2000b): Modelling water absorption in Lima beans. In: Proceeding of 24th Annual Conference, Nigerian Institute of Food Science and Technology, Bauchi, Ed. Nkama I, Jideani V. A. and Ayo J. A., Pp. 189-190.
- (26.) **Shittu T. A.** (2003): Smoke drying technology: implications for the efficiency and safety of drying cassava mash. In: Proceedings of the 1st National Drying Symposium, University of Port-Harcourt, Port-Harcourt, Ed. Kuye A.O., Sanni L. O., Awonorin S. O., Okpala K., Chukwuma F. O., Oko C. O. C., Oboho E. O. and Adamu D. J. M., Pp. 85-94.
- (27.) **Shittu T. A.** & Bamgbose N. (2004): Chemical composition of "pupuru" from some indigenous processing locations in Ondo State. In: Proceedings of 26th Annual Conference, Nigerian Institute of Food Science and Technology, 12-14 October, Ibadan, Ed. Adegoke G. O., Sanni L. O., Falade K. O. and Uzo-Peters P. I., Pp. 289-290.
- (28.) **Shittu T. A.** & Ikpasa S. E. (2006): Effect of starch pretreatment on the functional properties of oven dried starch-albumen powder. In: Proceedings of the 2nd National Drying Symposium, 19-21 May, Ilorin, Ed. Kuye A.O., Sanni L. O. et al., Kwara State. p. 85-91.
- (29.) **Shittu T. A.** & Raji A. O. (2007): Computer vision technique for food quality evaluation. In: Proceedings of 31st Annual Conference, Nigerian Institute of Food Science and Technology, 22-25 October, Abuja, Ed. G. N. Elemo, Pp. 356-358.
- (30.) **Shittu T. A.** & Ejiwumi M. O. (2007): Quality of Scotch egg as affected by breadcrumbs made from different flours. In: Proceedings of 31st Annual Conference, Nigerian Institute of Food Science and Technology, 22-25 October, Abuja, Ed. G. N. Elemo, Pp. 120-121.
- (31.) **Shittu T. A.**, Dada O. O., Edema O. A. & Atayese A. O. (2007): Changes in microbial quality during storage of pupuru balls. In: Proceedings of 31st Annual Conference, Nigerian Institute of Food Science and Technology, 22-25 October, Abuja, Ed. G. N. Elemo, Pp. 310-311.
- (32.) **Shittu T. A.** and Abiola O.T. (2008). Potential factors for improving sensory acceptability of cracker coated peanut snacks by Nigerian consumers. In: Proceeding 32nd Annual Conference, Nigerian Institute of Food Science and Technology, 13-17, Ogbomoso, Ed., Otunola E. T., Pp. 146-147.
- (33.) Bolaji O.T., Awonorin S. O., **Shittu T. A.** and Sanni L. O. (2009). Rate of changes in some physical properties of maize during soaking. In: Proceeding 33rd Annual Conference, Nigerian Institute of Food Science and Technology, 13-17, Yola, Ed. Nkama I., Pp. 103-104.

(34.) **Shittu T. A.**, and Oguntinyinbo S. I. (2009). Influence of moisture content and particle size on selected physical properties of soybean flour. In: Proceeding 33rd Annual Conference, Nigerian Institute of Food Science and Technology, 13-17, Yola, Ed. Nkama I., Pp. 127-128.

(35.) **Shittu T. A.**, and Oguntinyinbo S. I. (2009). Influence of moisture content and particle size on selected physical properties of cassava flour. In: Proceeding 33rd Annual Conference, Nigerian Institute of Food Science and Technology, 13-17, Yola, Ed. Nkama I., Pp. 179-180.

Manuscripts undergoing review

Functional effects of dried okra powder on reconstituted dried yam flake and sensory properties of *ojojo*-a fried yam (*Dioscorea alata L.*) snack, Journal of Food Science and Technology, India.

GRANTS/AWARDS/FELLOWSHIP

(1.) Research grant by the Senate of the University of Agriculture, Abeokuta on the Development of a prototype convective dehydrator of starch-albumen powder (RG 219, 2008-2009).

(2.) Travel Grant by the International Institute of Tropical Agriculture (IITA), Ibadan, to attend African Crop Science Conference, Makerere University, Uganda, 5-9 December, 2005.

(3.) Visiting Research Fellowship of the International Institute of Tropical Agriculture, Ibadan (2004-2006).

(4.) Conference Grant by the Association of African University (AAU) to attend the 1st Congress of the West Association of Food Science and Technology at Abuja, Nigeria 12-13 August 2010.

EXTRA CURRICULA ACTIVITIES

Reading and Travelling

REFREES

i. Prof. L. O. Sanni,
Department of Food Science & Technology,
University of Agriculture, Abeokuta
E-mail: lateef_2@yahoo.com
Phone: +234 803 346 9882

ii. Prof T. A. Arowolo
Department of Environmental Toxicology,
University of Agriculture, Abeokuta
E-mail: tarowolo@yahoo.com
Phone: +234 803 725 1777

iii. Prof S. O. Awonorin
Department of Food Science and Technology
University of Agriculture, Abeokuta
E-mail: profawonorin43@yahoo.com
Phone: +234 803 395 1522