

CURRICULUM VITAE

01. PERSONAL

- (i) **Name:** ADEGUNWA Mojisola Olanike (Nee Onitilo)
- (ii) **Date of Birth:** 10th February, 1971
- (iii) **Place of Birth:** Ibadan
- (iv) **Age:** 50 years
- (v) **Sex:** Female
- (vi) **Marital Status:** Married
- (vii) **Nationality:** Nigerian
- (viii) **Town and State of Origin:** Ago- Iwoye; Ogun State
- (ix) **Contact Address:** Department of Hospitality and Tourism,
College of Food Science and Human Ecology,
Federal University of Agriculture, P.M.B. 2240. Abeokuta.
- (x) **Phone Number:** +234-8033581392; +234-8054931696
- (xi) **E-mail Address:** adegunwamo@funaab.edu.ng; moadegunwa@gmail.com
- (xii) **Present Post:** Reader

02. EDUCATIONAL BACKGROUND

(i) Educational Institutions Attended (with dates)

| Institutions | Dates |
|--|--------------|
| a. University of Agriculture, Abeokuta, Nigeria. | 2004-2008 |
| b. Olabisi Onabanjo University, Ago- Iwoye, Nigeria. | 2007 |
| c. University of Agriculture, Abeokuta, Nigeria. | 2001-2003 |
| d. Olabisi Onabanjo University, Ago- Iwoye, Nigeria. | 1999-2001 |
| e. University of Agriculture, Abeokuta, Nigeria. | 1991-1997 |
| f. Ogun State Polytechnic, Abeokuta. | 1989-1991 |
| g. Methodist Comprehensive High School, Ago-Iwoye. | 1982-1988 |

(ii) Academic and Professional Qualifications (with dates)

| Qualifications | Dates |
|--|--------------|
| a. Ph.D (Food Quality Control and Assurance) | 2008 |
| b. P.G.D.E (Education) | 2007 |
| c. M.Sc (Food Quality Control and Assurance) | 2004 |
| d. MBA (Marketing) | 2001 |
| e. B.Sc.(Food Science and Technology) | 1997 |
| f. ND (Food Science and Technology) | 1991 |
| g. O'Level Certificate (G.C.E) | 1988 |

(iii) Prizes, Honours, Scholarship, Grants, National and International Recognition

- (1) Transport and Subsistence grant to attend 17th World Food and Nutrition, Hampton Inn Hotel and Event Centre, Las Vegas, Nevada, USA; May 22-24, 2017.
- (2) Transport and Subsistence grant to attend AWARD 2017 Progress Monitoring Meeting & Fellowship Graduation held at Speke Resort and Conference Centre, Munyonyo, Kampala, Uganda on May 7-10, 2017.
- (3) Transport and Subsistence grant to attend 13th Triennial Symposium of the International Society for Tropical Root Crops-Africa Branch (ISTRC-AB), White sands Hotel, Dar es Salaam, Tanzania. 6 - 10 March 2017.
- (4) Transport and Subsistence grant to attend Advance Science Training at African Doctoral Academy held at Stellenbosch University, Capetown, South Africa. June 27-July 9, 2016.
- (5) Transport and Subsistence grant to attend AWARD Women's Leadership and Management Course held at Alisa Hotel, Accra, Ghana. June 19-25, 2016.
- (6) Transport and Subsistence grant to attend 2016 African Women in Agricultural Research and Development (AWARD) Regional Progress Monitoring Forum for West Africa Round 6 and 7 Fellows and Mentors. Mensvic hotel, Accra, Ghana. April 27-28, 2016.
- (7) African Women in Agricultural Research and Development (AWARD) Post Doctorate fellowship 2015. Sponsored by Bill & Melinda Gate Foundation.
- (8) 2nd Best Young Scientist Award. 9th symposium of International Society for Tropical Root Crops – Africa Branch (ISTRC-AB) held at Whitesands Hotel, Mombassa, Kenya. 31st Oct - 6th Nov 2004.
- (9) Research Fellow. International Institute of Tropical Agriculture, PMB 5320, Ibadan, Nigeria, April 2004.

03. WORK EXPERIENCE

(a) Academic Experience

- (i) Reader - Department of Home Economics and Hospitality Management, College of Agricultural Science, Olabisi Onabanjo University, Ago-Iwoye. March 2020 - Aug. 2021
- (ii) Reader - Department of Hospitality and Tourism, College of Food Science and Human Ecology, University of Agriculture, Abeokuta. October 2018 – Sept. 2021
- (iii) Senior Lecturer - Department of Hospitality and Tourism, College of Food Science and Human Ecology, University of Agriculture, Abeokuta. October 2015 – Sept. 2018
- (iv) Lecturer I- Department of Hospitality and Tourism, College of Food Science and Human Ecology, University of Agriculture, Abeokuta. October 2012 – Sept. 2015
- (v) Lecturer II- Department of Foodservice and Tourism, College of Food Science and Human Ecology, University of Agriculture, Abeokuta. October 2009 – Sept. 2012
- (vi) Lecturer II, Department of Home Economics and Hotel Management, Tai Solarin University of Education, Ijagun, Ogun State, Nigeria. March 2008- Sept. 2009
- (vii) Assistant Lecturer, Department of Home Economics and Hotel Management, Tai Solarin University of Education, Ijagun, Ogun State, Nigeria. 2006 - 2008.
- (viii) Lecturer, Department of Home Science, Hassan Usman Kastina Polytechnic, Kastina State, Nigeria. One-year National Youth Service Corps, 1998-1999.

University Teaching

Designation: Reader

Area of Specialization: Food Quality Control and Assurance.

University Courses taught

Sessions: 2018/2019, 2019/2020, 2020/2021

| Course taught | Units | No of Students | Contact Hours | No of Lecturers | Contribution % |
|---------------|-------|----------------|---------------|-----------------|----------------|
| HTM 204 | 2 | 81 | 39 | 1 | 100 |
| HTM 305 | 2 | 90 | 39 | 1 | 100 |
| HTM 311 | 2 | 84 | 39 | 1 | 100 |
| HTM 401 | 2 | 90 | 39 | 1 | 100 |
| HTM 400 | 3 | 90 | 18 | 7 | 39 |
| HTM 402 | 3 | 90 | 15 | 1 | 100 |
| HTM 506 | 2 | 85 | 39 | 1 | 100 |
| HTM 507 | 2 | 72 | 39 | 1 | 100 |
| HTM 597 | 1 | 85 | 39 | 6 | 30 |
| HTM 598 | 1 | 85 | 39 | 6 | 30 |
| HTM 599 | 4 | 10 | 39 | 1 | 100 |
| HTM 510 | 2 | 72 | 39 | 1 | 100 |
| HTM 515 | 2 | 85 | 24 | 1 | 100 |

(b) Professional / Research Experience

- (i). **Desk Officer:** IFAD Project on ‘Improving Quality, Nutrition and Health Impact of Inclusion of Cassava Flour in Bread Formation in West Africa (Ghana & Nigeria)’ sponsored by International Fund of Agricultural Development (IFAD). Dec 1st, 2014 - Feb 28th, 2016. **Nature of Job:** Project administration, record keeping, report writing, data collection, interpretation & analysis, etc
- (ii). **Team Member:** Gains from Losses of Roots and Tuber Crops (GRATITUDE) Project, sponsored by the European Union (EU). January 2012 – December 2014.
- (iii). **Consultant** on Starch Assessment of 43, IITA Cassava varieties. Ibadan, Nigeria. Nov. 2004 - April. 2005.
Job Description: Research, Training and Extension.

04. SPECIAL ASSIGNMENTS/COMMUNITY SERVICE

- (i) Member, Ad-Hoc Committee to harmonize Policy on Sexual Harassment for the University. Feb, 2020.
- (ii) Member, Committee of ASUU-UNAAB one-day workshop for Academic Staff on Academic freedom and Ethics. Jan-Feb, 2020
- (iii) Member, Kingdom Support Committee, Mountain of Fire and Miracle Ministry SW1Region, Asero. Dec 2019- till date.
- (iv) PG Coordinator: HTM Department. May 2019- Feb 2020.
- (v) INEC Ad hoc staff, RA Collation Officer for Remo North LGA in the 2019 General Elections for Governorship and State House of Assembly at ODE 1, Ward 09. March 9th, 2019
- (vi) INEC Ad hoc staff, RA Collation Officer for Remo North LGA in the 2019 General Elections for Presidential, Senate and House of Representatives at Ilara-Remo, Ward 05. Feb 23rd, 2019

- (vii) College representative, COLBIOS College boards. April 2017- Oct 2019.
- (viii) Member, Board of Advisors, AIESEC Abeokuta. May 2017- till date.
- (ix) Zonal Coordinator, In-House Pre-Admission Screening Exercise (IPASE) for the 2016/2017 Academic Session. Nov 2-4, 2016.
- (x) Member, COCER, COLFHEC. Oct 2012- Feb. 2020.
- (xi) Ag. Head of Department, Hospitality and Tourism. Oct 2016- Sept 2018.
- (xii) Senate Member, FUNAAB. Oct 2016 - Sept 2018.
- (xiii) Member, PG Board, FUNAAB. 2016 - till date.
- (xiv) Member, College Board of Studies, COLFHEC, FUNAAB. 2015-till date
- (xv) Treasurer, Landlord Association, Progressive Unity Estate, Gbonogun, Obantoko. Oct 2015- Sept 2018.

- (xvi) Departmental Representative, Post Graduate Committee. Feb 2015-Sept 2016.
- (xvii) Member, Regional Development Committee, Mountain of Fire and Miracle Ministry SW1 Region, Asero, 2015. March 2014-April
- (xviii) Member, Education Committee, Mountain of Fire and Miracle Ministry SW1 Region, Asero. 2015. March 2014- April
- (xix) Member, Local organizing committee on 4th Western Chapter Conference (NIFST) 2014
- (xx) Chairperson, P.T.A. F.C.E. Staff School, Osiele. July 2013-July 2015.
- (xxi) Member, FCE Staff School Board, Osiele. July 2013-July 2015.
- (xxii) College Representative, CEREMONIALS Committee of the University. 2012 – 2016.
- (xxiii) Financial Secretary, P.T.A. F.C.E. Staff School, Osiele. July 2011-July 2013.
- (xxiv) Chairperson, Bookselling Committee, F.C.E Staff School, Osiele. July 2011-July 2013.
- (xxv) Social Secretary, Landlord association, Area 3, Unity Estate Gbonogun, Obantoko. 2011- 2013.
- (xxvi) College Representative, Admission Committee. 2011 – April 2017.
- (xxvii) College Representative, SWEHOMAC Committee of the University. 2011 - 2013.
- (xxviii) College Representative, SIWES Committee. 2011 – 2014.
- (xxix) Member, COLFHEC Committee on Research and Development. 2011 – 2013.
- (xxx) Member, Committee on Colour Codes of Hoods for the University. 2011 - 2013.
- (xxxi) Staff Adviser, Nigerian Association of Hospitality and Tourism Student. 2011- 2017
- (xxxii) Staff Adviser, HTM Department 200 & 300L students. 2011- 2013.
- (xxxiii) Member, Welfare and Empowerment Committee, Mountain of Fire and Miracle Ministry SW1 Region, Asero. 2010- till date.
- (xxxiv) Examination Officer, Department of Hospitality and Tourism, Federal University of Agriculture, Abeokuta 2010 – 2014.

05. TRAINING PROGRAMMES ATTENDED (with dates)

1. Participant at a two day online training workshop on the use of emerging technologies for Teaching and online Student Assessment organized by Samuel Adegboyega University Library on August 24-25, 2020.
2. Participant at one day Training workshop on processing of Examination results organized by SECOCER for Deans, Heads of Departments, Examination Officer and COCER members held at the Postgraduates School on Thursday, 3rd October, 2019
2. Mentor in the AWARD Mentoring Orientation Workshop at FUNAAB, May 13 – 17, 2019.
3. Resource Person at one week training on Chemical & Physical Hazards in foods and Allergens & Food Hypersensitivity during HACCP training held at FUNAAB on Nov 27-Dec 1, 2017.
4. Participant at two- day retreat for Deans of Colleges, Directors of Academic Centre and Heads of Department of FUNAAB held at the International Scholar and Resource Centre on Oct 26-27, 2017
5. Participant at one day Capacity Building Workshop on Improving the Assessment of Learners' Competencies in Agricultural Courses held at FUNAAB on 24th October, 2017.
6. Leadership Training Workshop: Towards a Principled and Ideological Unionism held at ASUU secretariat, FUNAAB. June 28, 2017.
7. AWARD 2017 Progress Monitoring Meeting & Fellowship Graduation held at Speke Resort and Conference Centre, Munyonyo, Kampala, Uganda on May 7-10, 2017 Kampala, Uganda.
8. Professorial Retreat: Grant-Winning Professors and Strategic Mentoring held at Federal University of Agriculture, Abeokuta, July 12-13, 2016.
9. Advance Science Training at African Doctoral Academy held at Stellenbosch University, Capetown, South Africa, June 27-July 9, 2016.
10. AWARD Women's Leadership and Management Course held at Alisa Hotel, Accra, Ghana, June 19-25, 2016.
11. AWARD Regional meeting held at Mensvic Hotel, Ghana, April 26-29, 2016.
12. Participant at 2-day meeting on "Improving Quality, Nutrition and Health impacts of Inclusion of Cassava Flour in Bread Formulation in West Africa (Nigeria and Ghana)" held on the 1st and 2nd March, 2016 at Ibis Tek Board Room, College of Science, KNUST, Kumasi-Ghana.
13. Participant at 2-day Capacity- Building workshop for Academic staff on Modern methods of Teaching and Learning in higher education held at Federal University of Agriculture, Abeokuta on January 25-26, 2016.
14. AWARD Science skills course workshop held at Forest Dodowa Hotel, Ghana, July12-20, 2015.
15. AWARD Mentoring Orientation Workshop held at Jacaranda Hotel, Nairobi, Kenya, March 16-20, 2015.
16. Final GRATITUDE Dissemination Workshop at the CSIR-Food Research Institute, Accra, Ghana from March 1- 6, 2015.
17. Resource person at One-day Training of Regional Cassava Processor on Quality Management system of High Quality Cassava Flour, held at Oamsal Nig Ltd, Ayede Ekiti, Ekiti State, November 19, 2014.

18. Participant at one-day Training on ‘Ethics of Examination and Invigilation’ held on August 25, 2014 at International Scholar Resource Centre, FUNAAB.
19. Participant at 2-day Step-down Capacity- Building Training for Departmental SIWES Coordinators and College representatives held at Federal University of Agriculture, Abeokuta held on July 07-08, 2014.
20. Participant at One-day Training of Trainers on Quality Management system of High Quality Cassava Flour, held at Jonaks Oshwa Ltd, Ayete, Igboora, Osun State, June 24, 2014.
21. Participant at One-day National Stakeholders forum on Cassava Bread Business in Nigeria. Theme: ‘Cassava Composite Flour and the 4Ps’. Protea Hotel, Isaac John, Ikeja, Lagos, June 11, 2014.
22. Delegate at one day Workshop on FUNAAB Strategic Plan (2014-2020): Roadmap Toward a World-Class University, held at PG hall, FUNAAB, May 27th, 2014.
23. Workshop on Advanced Digital Appreciation Programme for Tertiary Institutions (ADAPTI) Training in Federal University of Agriculture, Abeokuta held on 03-07 March, 2014.
24. Participant at one day Special seminar on preparation and vetting of examination results at International Scholar Research Centre, FUNAAB held on Friday, 7th June, 2013.
25. Progress review meeting held for Gratitude project- reducing waste from root and tuber5 crops at Ikoyi, Lagos. (22nd-26 April, 2013).
26. Resource Person on Training Organized by Agricultural Media Resources and Extension Centre (AMREC) for Farmers’ and Processors’ Representative, University of Agriculture, Abeokuta; November 22, 2011.
27. Participant at one day National Agricultural Transformation Programme, Ogun – State Stakeholders, Conference on Cassava. Continental Suite, Ibara on October 11, 2011.
28. Participant at One-day National Cassava Stakeholders forum. Theme: Cassava Inclusion Policy in Nigeria: Experience, Challenges and way forward. Nicon Luxury Hotel, FCT, Abuja, November 30, 2010.
29. Resource Person on Training of Wet Fufu Cake Production at Agbetu, Odeda local government, Ogun State on November 24, 2010.
30. Resource Person on Training of Wet Fufu Cake Production at Iwoye, Yewa South, Ogun State on November 23, 2010.
31. Resource Person on Training of Wet Fufu Cake Production at Sunshine factory Ondo on October 26, 2010.
32. Resource Person on Training of Wet Fufu Cake Production at Ilaro on September 28, 2010.
33. Resource Person on Training of Wet Fufu Cake Production at Ishaga Orile, August 25, 2010.
34. Training workshop on DNA finger printing for authentic judgment, immigration, crime and industrial quality control and National development, July 26 -30, 2010 at the University of Agriculture, Abeokuta, Nigeria.
35. 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 – 25 June, 2010 at University of Agriculture, Abeokuta, Nigeria.

06. COMMENDATION

- (i) Letter of appreciation by the Vice Chancellor for excellent performance and selfless service rendered as the Acting Head, Department of Hospitality and Tourism from October 1, 2016 to September 30, 2018 dated October 15, 2019.

- (ii) Letter of appreciation by the Vice Chancellor for excellent performance and selfless service rendered as a member of the Admissions Committee during the tenure of Prof. (Mrs.) C.O. Eromosele as the Chairperson dated June 7, 2018
- (iii) Commendation letter received from the Vice Chancellor, Prof. O.B. Oyewole on my role played as a member of Ceremonial Committee (CERECOM) during the 21st and 22nd Combined Convocation Ceremonies dated June 25, 2014.

07. MEMBERSHIP OF PROFESSIONAL BODIES

- (i). Member, Nigerian Institute of Food Science and Technology (NIFST).
- (ii). Member, Hospitality and Tourism Management (HATMAN).
- (iii). Member, International Society for Tropical Root Crops (ISTRC).
- (iv). Member, Nigeria Association of University Women (FUNAAB CHAPTER).
- (v). Member, International Association of Research Scholars and Fellows (IARSAF), IITA Chapter. Ibadan.
- (vi). Member, International Association of Food Protection (IAFP).

08. RESEARCH INTEREST OR COMMISSIONED PROJECT

(i) Completed

- (i). Nutrient retention in dried tomatoes sponsored by Gain Postharvest Loss Alliance for Nutrition (plan) and Rockefeller foundation yield wise program. 2017-2018.
- (ii). Improving Quality, Nutrition and Health Impact of Inclusion of Cassava Flour in Bread Formation in West Africa (Ghana & Nigeria) sponsored by International Fund of Agricultural Development (IFAD). Dec 1st, 2014 - Feb 28th, 2016.
- (iii). "Improving the Livelihoods of Smallholder Cassava Farmers through Better Access to Growth Markets (Cassava G-markets) sponsored by European Union. June 1st, 2012- December 31st, 2016.
- (iv). Gains from losses of Roots and Tubers Crops (GRATITUDE) Project, sponsored by the European Union (EU), January 2012- March, 2015.
- (vi). C:AVA 1, Cassava adding value for Africa project sponsored by Bill and Melinda Gate,

(ii) In Progress

- (a). Assessment and awareness of food safety knowledge, attitude and hygiene practices among food handlers majorly women in small holders and medium food enterprises.
- (b). GAIN Postharvest Loss Alliance for Nutrition (PLAN) and Rockefeller foundation yield wise program.
- (c). Physicochemical Properties and Fiber fraction Constituents of Composite Flour made from Wheat and Cashew Apple (*Anacardium occidentale*) Fiber.
- (d). Optimisation of the germination period and kilning temperature of Nigerian millet varieties for malt drink production

09. PUBLICATIONS

(a) Thesis/ Dissertation/Project

- (i) **Onitilo, M.O.** (1991). Comparison of Starch yield from cocoyam, maize and cassava. (**ND Research Project**). Ogun State Polytechnic, Abeokuta, Nigeria. 19 pages.
- (ii) **Onitilo, M.O.** (1997). Studies into the Yeast involved in cassava during fufu production. (**B.Sc. Research project**). Department of Food Science and Technology, University of Agriculture, Abeokuta. 46 pages.
- (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**). Department of Food Science and Technology, University of Agriculture, Abeokuta. 92 pages.
- (v) **Onitilo, M.O.** (2007). The impact of information technology on learning effectiveness among students of tertiary institution in Ogun State. (**PGDE project**). Olabisi Onabanjo University, Ago-Iwoye. 67 pages.
- (vi) **Onitilo, M.O.** (2008). Effect of cassava varieties on the functionality of sour starch. (**Ph.D Thesis**). Department of Food Science and Technology, University of Agriculture, Abeokuta. 184 pages.

(b). Journal Articles in Print

- (1). **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*, 5 (3&4); 108-114, a Scimago-indexed Journal Published by World Food Ltd Publisher, Helsinki, Finland. Available online at www.isfae.org/scientificjournal.php
- (2). **Onitilo, M.O**; 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, a Scimago-indexed Journal Published by Taylor & Francis. US. Available online at <http://www.infomaworld.com/ijfp>
- (3). **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*, 3 (2); 29-36, an Institution-based Journal. Published by The Institute of Agricultural Research for Development, Yaounde, Cameroon. Available online at <http://www.ajol.info/journals/cjas>

- (4). 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*. 2; 077-082, a Google Scholar indexed Journal Published by Academic Journal, Nairobi. Available online at <http://www.ajol.info/journals/ajfs/index.htm>
- (5). Bakare, H.A., Osundahunsi, O.F., Olusanya, J.O. and **Adegunwa, M.O.** (2009). Optimisation of Lye peeling of Breadfruit (*Artocarpus communis* Forst) using Response Surface Methodology. *Journal of Natural Sciences, Engineering and Technology*, 8(1): 86-95, a University-based Journal Published by Federal University of Agriculture, Abeokuta. Available online at <http://journal.unaab.edu.ng/index.php/JNSET/article/view/1320>
- (6). **Adegunwa, M.O.** (2009): Effect of Roasting Methods on the Qualities of Cassava Grits (Tapioca). *Journal of Research in Agriculture*, 6 (1); 33-39, an Institution-based Journal Published by International Research and Development Institute, Uyo, Akwa Ibom state, Nigeria. Available online at www.irdionline.com
- (7). **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*, 28 (2); 275-283, a Society-based Journal Published by Nigerian Institute of Food Science and Technology (NIFST). Available online at www.ajol.info/journals/nifoj
- (8). **Adegunwa, M.O.**, L.O. Sanni and R.A. Raji (2010): Effect of Pre-treatment on Sweet Potato Flour for Cookies Production. *African Journal of Root and Tuber Crops*. 8 (2); 46–50, a Society-based Journal Published by International Society for Tropical Root Crops Africa Branch (ISTRAC-AB) based in IITA. Available online at <http://scinets.org/item/cria43u1ria43u21474i>
- (9). Bakare, H.A., **Adegunwa, M.O.**, Osundahunsi, O.F and Olusanya, J.O. (2011). Optimisation of Lye peeling of Cassava (*Manihot esculents* Crantz) using Response Surface Methodology. *Journal of Natural Sciences, Engineering and Technology*, 10(2): (23-32), a University-based Journal Published by Federal University of Agriculture, Abeokuta. Available online at <http://journal.unaab.edu.ng/index.php/JNSET/article/view/1376>
- (10). **Adegunwa, M.O.**, Adebowale, A.A. Bakare, H.A. and Thomas, B.A. (2011): Quality Attributes of “Attieke” (Fermented Cassava Product) from Different Cassava Varieties. *Journal of Natural Sciences, Engineering and Technology*, 10 (2) 132-139, a University-based Journal Published by Federal University of Agriculture, Abeokuta. Available online at <http://www.unaab.edu.ng/journal/>
- (11). 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 cassavas starch paste in the preparation of Akara. *Journal of Natural Sciences, Engineering and Technology*, 10 (1): 49-58, a University-based Journal Published by Federal University of Agriculture, Abeokuta. Available online at <http://journal.unaab.edu.ng/index.php/JNSET/article/view/1320>

- (12). **Adegunwa, M.O**, Alamu, E.O., Bakare, H.A. and Godwin, P.O. (2011): Effect of Fermentation Length and Varieties on the Qualities of Corn Starch (Ogi) production. *American Journal of Food and Nutrition*. 1 (4); 166-170, a Google Scholar-indexed Journal Published by Science Huß, US. Available online at <http://www.scihub.org/AJFN>.
- (13). Atanda, O.O., A. Olutayo, F., Mokwunye, A. O., Oyebanji and **Adegunwa, M. O.** (2011). The Quality of Nigerian kola nuts. *African Journal of Food Science*, 5(17); 904-909, a Google Scholar-indexed Journal Published by Academic Journal, Nairobi. Available online at <http://www.academicjournals.org/ajfs/index.htm>.
- (14). **Adegunwa, M.O**, Alamu, E.O., Bakare, H.A. and Oyeniya, C.O. (2011): Proximate and Bioactive contents of some Selected Vegetables in Nigeria: Processing and Varietal effects. *American Journal of Food and Nutrition*. 1 (4); 171-177, a Google Scholar-indexed Journal Published by ScienceHuß, US. Available online at <http://www.scihub.org/AJFN>
- (15). **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, a Crossref-indexed Journal Published by International Society of Applied Biology, India. Available online at www.biosciences.elewa.org
- (16). **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*, 10 (42); 8428-8433, a Google Scholar indexed Journal Published by Academic Journal, Nairobi. Available online at <http://www.academicjournals.org/AJB/index.htm>
- (17). Adebowale, A.A., G.O. Fetuga, O.A. Falore, **M.O. Adegunwa** and S.A. Sanni. (2011): Varietal characterization of the physical, proximate and mineral composition of improved sesame (*Sesamum indicum*) seeds. *Journal of Natural Sciences, Engineering and Technology*, 10(2): 38-49, a University-based Journal. Published by Federal University of Agriculture, Abeokuta. Available online at <http://www.unaab.edu.ng/journal/>
- (18). Bakare, H.A, **Adegunwa, M.O.**, Osundahunsi, O.F, and Olusanya, J.O. (2012). Composition and Pasting Properties of Breadfruit (*Artocarpus communis* Forst) from South West States of Nigeria. *Nigerian Food Journal*. 30(1) 11-17, a Society-based Journal Published by Nigerian Institute of Food Science and Technology (NIFST). Available online at www.ajol.info/journals/nifoj
- (19). **Adegunwa M.O.**, Bakare H.A., Alamu, E. O. and Abiodun O. K. (2012). Processing effects on Chemical, Functional and Pasting Properties of Cowpea Flour from different Varieties. *Nigerian Food Journal*. 30 (1); 67-73, a Society based Journal Published by Nigerian Institute of Food Science and Technology (NIFST). Available online at www.ajol.info/journals/nifoj

- (20). **Adegunwa, M.O.**, Bakare, H. A. and Akinola, O.F. (2012). Enrichment of Noodles with Soy Flour and Carrot Powder. *Nigerian Food Journal*. 30 (1); 74-81, a Society-based Journal Published by Nigerian Institute of Food Science and Technology (NIFST). Available online at www.ajol.info/journals/nifoj
- (21). Bakare, H.A, **Adegunwa, M.O.**, Olusanya, J.O. and Atanda, O. (2012). Review of place of Hospitality Catering in the delivery of Modern Health Care. *Journal of Hospitality, Tourism and Home Management*. 4; 49-53, a Society-based Journal Published by Nigerian Association for Hospitality, Tourism and Home Management.
- (22). **Adegunwa, M.O.**, A. A. Adebowale and Solana E. O.(2012). Effect of thermal processing on the biochemical composition, anti-nutritional factors and functional properties of Beniseed (*Sesamum indicum*) flour. *American Journal of Biochemistry and Molecular Biology*. 2(3), 175-182, a Scimago indexed Journal
<http://scialert.net/qredirect.php?doi=ajbmb.2012.175.182&linkid=pdf>
- (23). Bakare, H.A., **Adegunwa, M.O.**, Olusanya, J.O and Atanda, O.O. (2012). Assessment of Impact of Tourism on the Economy of Nigeria and other selected Tourism inclined Countries. *Journal of Hospitality, Tourism and Home Management*. 4 (1); 19-25, a Society-based Journal Published by Nigerian Association for Hospitality, Tourism and Home Management.
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- (88). **Adegunwa, Mojisola O.**, Bukola I. Kayode, R. M. O. Kayode, Sarafa A. Akeem, Adesola A. Adebawale and Henry A. Bakare. (2020). Characterization of wheat flour enriched with cashew apple (*Anacardium occidentale* L.) fiber for cake production. *Journal of Food Measurement and Characterization*. <https://doi.org/10.1007/s11694-020-00446-9>, a Scopus-indexed Journal Published by Springer.
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(c). Journal Articles Accepted for Publications
NIL

(d). Book

- (95). Obadina, A.O, M.O. Edema, J.M. Babajide, O.O Atanda, **M.O. Adegunwa**, W.A. O Afolabi, A, George, F, Nd'iaye, A.A. Adebowale, L.O. Sanni and I.G. Onimawo (2011): *Food Safety Framework for West African Foods*. University of Agriculture, Abeokuta, Nigeria. AAU/MRCI Cycle 325-2010 Project pp119. ISBN:978-978-49626-6-7. Published by Jedidiah Publishers.

(e) Edited Conference Proceeding

- (96). **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 9th Triennial Symposium of the International Society for Tropical Root Crops Africa Branch (ISTRC-AB)**, Mombasa, Kenya. N.M Mahungu and V.M Manyong (Eds), 1-5th Nov 2004, 494-505. Published by ISTRC-AB.
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- (99). **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. *Proceedings of the 11th Triennial Symposium of the International Society for Tropical Root Crops-Africa Branch (ISTRC-AB)*, Kinshasa,

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- (112). **Adegunwa, M.O.**, Jayeoba, A.O., Bakare, H.A and Adedipe, A. (2016). Quality Assessment and Customer perception about food served in FUNAAB cafeteria. *Proceeding of the International Conference on Food Science and Human Ecology (ICOFHEC) & Safety Enhancement of Edible Products, Legislation, Analysis and Management Workshop (SELAMAT)* held at PG School, Federal University of Agriculture, Abeokuta, Nov 21st-24th, 2016, 156-157.

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- (114). Umukoro, E., **Adegunwa, M.O.**, Adebowale, A.A., Sobukola, O.P., Siwoku, B.O. and Sanni, L.O. (2016). Effects of packaging materials and storage period on the moisture content of high quality cassava flour (HQCF). *Proceedings of the 40th Conference of the Nigeria Food Science and Technology* held at Coronation Hall, Government House, Kano, Kano State Oct 24th-26th 2016, 59-60. Published by Nigerian Institute of Food Science and Technology (NIFST).
- (115). Adegbola, O.O. Abayomi, L., Obadina, A.O., Adebowale, A.A., **Adegunwa, M.O.** and Sanni, L.O. (2017): Effect of variety, planting year and age at harvest on some mineral content of High Quality Cassava Flour. *Proceedings of the 41st Conference of the Nigeria Food Science and Technology* held at International Conference Center (ICC),FCT Abuja Oct 22nd-25th 2017, 403-404.
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- (117). **Adegunwa, M.O.** Da-Silva, Y. B., Alamu, E.O. and Bakare, H.A. (2018). Microbial evaluation of ‘Adoyo’ drink sold in Abeokuta, Ogun State. *Proceedings of the 42nd Conference of the Nigeria Food Science and Technology* held at Olusegun Obasanjo Presidential Library, Abeokuta Oct 22nd-25th 2018, 14-15.

10. MAJOR CONFERENCES ATTENDED WITH PAPERS READ

- (i). **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. Paper presented at 9th Triennial Symposium of the International Society for Tropical Root Crops Africa Branch (ISTRCA-AB), held at Mombasa, Kenya, Nov 1-5th Nov 2004, 494-505.
- (ii). **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 11th Triennial Symposium of the International Society for Tropical Root Crops-Africa Branch (ISTRCA-AB), Kinshasa, Democratic Republic of Congo. 4-8th Oct 2010, 476-484.

- (iii). **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. Paper presented at the 34th Conference of the Nigeria Food Science and Technology held at Garden City, Port- Harcourt, Oct 18th-22nd, 2010, 153-154.
- (iv). Adebowale, A.A., 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 2nd International Symposium on underutilized plant species crops for the future beyond food security, 27th June- 1st July, 2011 at the Royal Chulan Hotel, Malaysia.
- (v). **Adegunwa, M.O.**, Bakare, H.A. and Yeku, E.O. (2011): Effects of varieties and processing methods on the proximate composition of ‘Donkunu. Paper presented at the 35th Conference of the Nigeria Food Science and Technology held at Benue Hotels Ltd, Makurdi, Oct 10th-14th, 2011, 30-31.
- (vi). Idowu-Adebayo, F., Sanni, L.O., Adebowale, A.A and **Adegunwa, M.O.** (2012). The level of heavy metals in street vended fried cocoyam (*Xanthosoma sagittifolium*) chips sold along Sango - Oshodi expressway in Ogun and Lagos states, Nigeria. Paper presented at 11th Triennial Symposium of the International Society for Tropical Root Crops-Africa Branch (ISTRC), Federal University of Agriculture, Abeokuta, Nigeria 4-8th Oct 2010, 476-484.
- (vii). Ajayi, O.A., Obadina, A.O., **Adegunwa, M.O.**, Sobukola, O.P., Adebowale, A.A., Omemu, A.M., Asagbra, Y., Akinyemi Akinrinola, O.A., Asiru, W., Sanni, L.O. and Tomlin Keith (2013). Microbiological assessment of dried mushroom in different packaging materials. Paper presented at 12th Triennial Symposium of the International Society for Tropical Root Crops-Africa Branch (ISTRC-AB), Alisa Hotel, Accra, Ghana. 30 Sept- 05 Oct 2013, 58.
- (viii). Ajayi, O.A., Obadina, A.O., **Adegunwa, M.O.**, Sobukola, O.P., Adebowale, A.A., Omemu, A.M., Asagbra, Y., Akinyemi Akinrinola, O.A., Asiru, W., Sanni, L.O. and Tomlin Keith (2013). Effect of different packaging materials and storage conditions on the Nutritional Composition of dried Mushroom from Cassava peels. Paper presented at 12th Triennial Symposium of the International Society for Tropical Root Crops-Africa Branch (ISTRC-AB), Alisa Hotel, Accra, Ghana. 30 Sept- 05 Oct 2013, 73.
- (ix). Olotu, I.O., Obadina, A.O., **Adegunwa, M.O.**, Sobukola, O.P., Adebowale, A.A., Omemu, A.M., Asagbra, Y., Akinyemi Akinrinola, O.A., Asiru, W., Sanni, L.O. and Tomlin Keith (2013). Microbial and quality assessment of fresh mushroom (*Pleurotus ostreatus*) from Cassava peels. Paper presented at 12th Triennial Symposium of the International Society for Tropical Root Crops-Africa Branch (ISTRC-AB), Alisa Hotel, Accra, Ghana. 30 Sept- 05 Oct 2013, 84.

- (x). Olotu, I.O., Obadina, A.O., **Adegunwa, M.O.**, Sobukola, O.P., Adebowale, A.A., Omemu, A.M., Asagbra, Y., Akinyemi Akinrinola, O.A., Asiru, W., Sanni, L.O. and Tomlin Keith (2013). The effect of Chemical Preservatives on the quality of Mushroom (*Pleurotus ostreatus*) from Cassava peels. Paper presented at 12th Triennial Symposium of the International Society for Tropical Root Crops Africa Branch (ISTRC-AB), Alisa Hotel, Accra, Ghana. 30 Sept- 05 Oct 2013, 93
- (xi). **Adegunwa, M.O.**, Kareem, S.T., Adebowale, A.A., Sobukola, O.P., Obadina, O.A., Kajihansa, O.E., Sanni, L.O., Tomlins, K. (2014). Quality evaluation of extruded snacks from high quality cassava – tigernut composite flour. Paper presented at the 38th Conference of the Nigeria Food Science and Technology held at Sheraton Hotel, Ikeja, Lagos. Oct 13th-15th, 2014, 3-4.
- (xii). **Adegunwa, M.O.**, Adedipe, A., Coker, T.M and Bakare, H.A.(2015). Impact of Branding on Customer loyalty in hotels in Abeokuta, Ogun State, Nigeria. *Proceedings of the National Conference of the Hospitality and Tourism Management Association of Nigeria (HATMAN)* held at Osogbo, Osun State. Oct 28th - 30th, 2015, 83-91. Published by Hospitality and Tourism Management Association of Nigeria (HATMAN)
- (xiii). **Adegunwa, M.O.**, Ugue, O.B., Adedipe, A., Bakare, H.A., and Omemu, A.M. (2015). Food safety and hygiene practices among food handlers in restaurants in Abeokuta, Nigeria. *Proceedings of the National Conference of the Hospitality and Tourism Management Association of Nigeria (HATMAN)* held at Osogbo, Osun State. Oct 28th - 30th, 2015, 115-123. Published by Hospitality and Tourism Management Association of Nigeria (HATMAN)
- (xiv). **Adegunwa, M.O.**, Tijani, A. J and Bakare, H.A. (2016). Quality and Safety Assessment of snacks in fast food outlets in Abeokuta. Proceeding of the International Conference on Food Science and Human Ecology (ICOFHEC) & Safety Enhancement of Edible Products, Legislation, Analysis and Management Workshop (SELAMAT) held at PG School, Federal University of Agriculture, Abeokuta, Nov 21st-24th, 2016, 152-153.
- (xv). **Adegunwa, M.O.**, Jayeoba, A.O., Bakare, H.A and Adedipe, A.(2016). Quality Assessment and Customer perception about food served in FUNAAB cafeteria. Proceeding of the International Conference on Food Science and Human Ecology (ICOFHEC) & Safety Enhancement of Edible Products, Legislation, Analysis and Management Workshop (SELAMAT) held at PG School, Federal University of Agriculture, Abeokuta, Nov 21st-24th, 2016, 156-157
- (xvi). **Adegunwa, M.O.**, Uzoalu, Adaobi Ijeoma, Adebowale, A.A. and Bakare, H. A. (2017). The effect of drying methods and varieties on carotenoid retention and functional properties of trifoliolate yam (*Dioscorea dumetorum*) flour. Paper presented at 17th World Food and Nutrition, Hampton Inn Hotel and Event Centre, Las Vegas, Nevada, USA; May 22-24, 2017.

(xvii). **Adegunwa, M.O.**, Sanni, L. O., Adebowale, A. A., Sobukola, O. P., Siwoku, B., Akanmu D.A, Afuwape O., Oladosu, O. C., Omohimi, C., Maziya-Dixon, B and Ngadi, M. (2017). Proximate composition, functional properties and chemical properties of high quality cassava flour from small medium enterprises (SMEs) in Ogun and Ondo States. Paper presented at 13th Triennial Symposium of the International Society for Tropical Root Crops-Africa Branch (ISTRC-AB), White sands Hotel, Dar es Salaam, Tanzania. 06 March-10 March, 2017.

(xviii). Adewuni, A.O., Omohimi, C. I., Sanni, L. O., **Adegunwa, M.O.**, Sobukola, O. P., Adebowale, A. A., Siwoku, B., Dixon, B. and Ngadi, M (2017). Varietal Influence on the Chemical and Physicochemical Properties of Cassava Starches. Paper presented at 13th Triennial Symposium of the International Society for Tropical Root Crops-Africa Branch (ISTRC AB), White sands Hotel, Dar es Salaam, Tanzania. 06 March-10 March, 2017.

11. INFORMATION ON FELLOWSHIP, MASTER'S PROJECTS AND Ph.D. THESIS SUPERVISED

(i). **Fellowship:** African Women in Agricultural Research and Development (AWARD) Post Doctorate Fellowship 2015-2017.

(ii). M. Sc. / Ph.D Research Project Supervision

| S/N | Title of Thesis | Name of Student | Date/Year of Completion | Degree in View | Sole/Collaborative Supervision | Completed / On going |
|-----|---|---------------------------|-------------------------|----------------|--------------------------------|----------------------|
| 1. | Evaluation of Starches from Selected yellow and white flesh cassava roots for Noodles production. | Akinde, Halimat Afolasade | 2016 | Ph.D | Co-Supervisor | Completed |
| 2. | Consumption pattern, portion size, standardization, nutrient and anti-nutrient contents of some commonly consumed indigenous soups and dishes in Nigeria. | Akinbule, Olufunke | 2016 | Ph.D | Co-Supervisor | Completed |
| 3. | Effect of variety, pretreatment and drying | Aderolu, S.F. | 2016 | M.Sc. | Co-supervisor | Completed |

| S/ N | Title of Thesis | Name of Student | Date/ Year of Commencement | Degree in View | Sole/Collaborative Supervision | Completed / On going |
|---------|---|-----------------|----------------------------------|----------------------|-----------------------------------|-------------------------|
| | methods on some quality attributes of Dried tomato slices. | | | | | |
| 4. | Nutrient retention of dried tomato slices of different varieties. | Babatunde, O.E. | 2016 | M.Sc. | Co-supervisor | Completed |
| 5. | Evaluation of Goat meat for production of air fried 'Dambunama'-A traditional shredded meat product. | Adesala, A.O. | 2016 | M.Sc | Co-supervisor | Completed |
| 6. | Malting characteristics and optimization of the germination period and Kilning temperature of Nigerian millet varieties in making malt drink. | Kojusola, R.B. | 2016 | M.Sc | Major Supervisor | Completed |
| 7. | Optimization of extrusion parameters for the production of extruded snacks from Mung Bean flour (Virgna radiats) using RSM (Rapid Surface Methodology). | Azih, S.S. | 2016 | M.Sc. | Co-supervisor | Completed |
| 8. | Progressive mean exponential weighted moving average control chart for monitoring process location parameter. | Ajadi, N.A. | 2015 | M.Sc. | Co-supervisor | Completed |
| 9. | Nutrient Adequacy, Diet Quality and Diet diversity among secondary school Adolescent in Lagos state. | Osofisan, S.A. | 2015 | M.Sc | Co-supervisor | On-going |

| S/ N | Title of Thesis | Name of Student | Date/ Year of Commencement | Degree in View | Sole/Collaborative Supervision | Completed / On going |
|---------|--|-----------------|----------------------------------|----------------------|-----------------------------------|-------------------------|
| 10. | Influence of work family conflict on marital and job satisfaction of career men and women in Ogun State. | Jolaosho, O.J. | 2014 | M.Sc | Co-supervisor | On-going |
| 11. | Effect of processing method on the quality attributes of cocoyam (<i>Colocasia esculents</i>) starch noodles. | Aborisade, I. | 2015 | M.Sc. | Co-supervisor | On-going |
| 12. | Quality evaluation and shelf life study of smoked catfish using different pre-treatment and smoking methods. | Uzoalu, I. | 2015 | M.Sc. | Co-supervisor | On-going |
| 13. | Some quality attributes of beverage made from sweet potato varieties. | Ayilara, O.M. | 2013 | M.Sc. | Co-supervisor | On-going |
| 14. | Amino Acid profile of some standardized foods commonly in Nigeria. | Aribisala, T.M. | 2014 | M.Sc. | Co-supervisor | Completed |
| 15. | Quality and Safety assessment of street vended beef suya. | Aloro, T | 2014 | M.Sc. | Co-supervisor | Completed |
| 16. | Assessment of the physical, chemical and microbial hazards of street vended roasted yam. | Babatunde, B.O. | 2014 | M.Sc | Co-supervisor | Completed |
| 17. | Microstructural Characterization of extruded instant Noodles from bitter yam (<i>Discorea dumetorum</i>) and Bambara groundnut | Dada, O.O. | 2013 | M.Sc. | Co-supervisor | Completed |

| S/ N | Title of Thesis | Name of Student | Date/ Year of Commencement | Degree in View | Sole/Collaborative Supervision | Completed / On going |
|---------|--|-----------------|----------------------------------|----------------------|-----------------------------------|-------------------------|
| | flour (<i>Vigna substerrana</i>). | | | | | |
| 18. | Effect of different packaging material and storage on the quality of High Quality Cassava Flour. | Umokoro, E | 2014 | M.Sc | Co-supervisor | Completed |
| 19. | Production and Acceptability of Designed Garment suitable for Breastfeeding mothers in Makurdi metropolis. | Ojike, P.M | 2014 | M.Sc | Co-supervisor | Completed |
| 20. | Nutritional, Functional and Sensory properties of Biscuit and Chinchin produced from Orange fleshed Sweet potato, Wheat and Soybean composite flour. | Ighere, D | 2014 | M.Sc | Co-supervisor | Completed |
| 21. | Micronutrient adequacy and Nutritional status of infants and young children (6 to 24 months) in a rural community of Ogun State, Nigeria. | Popoola, K.K. | 2013 | M.Sc | Co-Supervisor | Completed |
| 22. | Some quality attributes of high quality flour as influenced by processing and drying methods. | Owolabi, K.F. | 2013 | M.Sc | Co-Supervisor | Completed |
| 23. | Effect of variety, pretreatment and packaging materials on quality and Carotenoid retention in stored orange-fleshed sweet | Malomo, R.O. | 2013 | M.Sc | Co-Supervisor | On-going |

| S/ N | Title of Thesis | Name of Student | Date/ Year of Commencement | Degree in View | Sole/Collaborative Supervision | Completed / On going |
|-----------------|--|------------------------|---|-------------------------------|---|---------------------------------|
| | potato flour. | | | | | |
| 24. | Comparative analysis of Consumers' online and offline apparel shopping behavior among the Elite in Ibadan Metropolis. | Falode, B.O. | 2013 | M.Sc | Co-Supervisor | Completed |
| 25. | Climate Variability on the quality attributes and safety of Cassava roots and products. | Adegbola, O.O. | 2013 | Ph.D | Co-Supervisor | Completed |
| 26. | Optimization of processing conditions of noodles from unripe plantain and defatted sesame flour blends. | Azeez T.A. | 2011 | M.Sc | Major Supervisor | Completed |
| 27. | Effect of packaging materials and storage conditions on the stability of high quality water yam flour. | Owo, H.O. | 2011 | M.Sc | Co-Supervisor | Completed |
| 28. | Amino acid profile and total soluble and insoluble dietary fibre contents of some Nigerian Composite meals. | Obanla, O.O. | 2011 | M.Sc | Co-Supervisor | Completed |
| 29. | Production and Storage of French fries from Cocoyam. | Oguntowo, O.A. | 2011 | M.Sc | Co-Supervisor | Completed |
| 30. | Effect of Chemical preservatives and storage conditions on the nutritional composition of dried Mushroom from Cassava peels. | Olotu, I.O. | 2011 | M.Sc | Co-Supervisor | Completed |

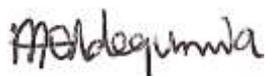
| S/ N | Title of Thesis | Name of Student | Date/ Year of Comme n- cement | Degree in View | Sole/Colla borative Supervisio n | Completed / On going |
|---------|---|-----------------|---|----------------------|---|-------------------------|
| 31. | Effect of packaging materials and storage conditions on the nutritional composition of dried Mushroom from Cassava peels. | Ajayi, O.A. | 2011 | M.Sc | Co-Supervisor | Completed |
| 32. | Kinetic changes of some quality attributes during deep fat frying of yellow fleshed Cassava roots. | Oyedeji, A.B. | 2011 | M.Sc | Co-Supervisor | Completed |
| 33. | Development of an Optimized Cassava – W. based Custard powder. | Awoyale, W. | 2010 | Ph.D. | Co-Supervisor | Completed |

12. EXTRA-CURRICULAR ACTIVITIES

- (i). Reading
- (ii). Driving
- (iii). Academic Counseling.

13. REFEREES

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Signature

30th September, 2021

Date

