

## CURRICULUM VITAE

### 01. PERSONAL

- (i) **Name in full:** BAKARE Hamzat. Adegoke
- (ii) **Date of Birth:** 17th July, 1965
- (iii) **Place of Birth:** Lagos
- (iv) **Age:** 56 years
- (v) **Sex:** Male
- (vi) **Marital Status:** Married
- (vii) **Nationality:** Nigerian
- (viii) **Town and State of Origin:** **Paternal:** Ijebu-Ode; Ogun State.  
**Maternal:** Lagos Island, Lagos 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:** 08052678026
- (xi) **E-mail Address:** [bakareha@funaab.edu.ng](mailto:bakareha@funaab.edu.ng)  
[bakare65@gmail.com](mailto:bakare65@gmail.com)
- (xii) **Present post and Date:** Professor (2019)

### 02. EDUCATIONAL BACKGROUND

#### (a) Educational Institutions Attended (with dates)

<b>Educational institutions</b>	<b>Dates</b>
University of Ibadan, Ibadan, Oyo State	2002- 2008
University of Ibadan, Ibadan, Oyo State	1999 – 2000
Ogun State University, Ago-Iwoye, Ogun State (Now Olabisi Onabanjo University)	1998 – 1999
Ogun State University, Ago-Iwoye, Ogun State (Now Olabisi Onabanjo University)	1995 - 1996
University of Agriculture, Abeokuta, Ogun State	1986 – 1991

#### (b) Academic and Professional Qualifications (with dates)

<b>Qualifications</b>	<b>Dates</b>
Ph.D. (Food Processing and Preservation)	2008
M. Sc. (Food Processing)	2000
Post Graduate Diploma in Education (PGDE)	2002
Advanced Diploma (General Management)	1996
B. Sc. (Food Science and Technology)	1992

### (c) Prices, Honours, Scholarships, National and International Recognitions

- |       |   |           |
|-------|---|-----------|
| (i)   | Co-investigator: National Research Fund (NRF) on Formulation of Nutrient-Dense Biscuit to Reduce Malnutrition Prevalence Among U-5 And School-Age Children In Nigeria Post Covid-19 Pandemic  | 2020-2022 |
| (ii)  | Bursary award for Humboldt-Kolleg (FUTA, 2018)  | 2018      |
| (iii) | Principal Investigator: Establishing Value Addition for the Sustainable Production and Industrial Utilization of Catfish In Nigeria Through Its Inclusion In Biscuit Production. A research proposal funded by the Institute of Food Security, Environment Resources and Agricultural Research (IFSERAR), Federal University of Agriculture, Abeokuta. Nigeria. | 2018      |
| (iv)  | Establishing a Value Addition for <i>Ofada</i> Rice and Breadfruit: Production of Simulated Rice-Breadfruit Semolina. A research proposal approved by the Institute of Food Security, Environment Resources and Agricultural Research (IFSERAR), Federal University of Agriculture, Abeokuta. Nigeria.  | 2012      |

### 03. WORK EXPERIENCE:

#### (a) Academic Experience

**Senior Lecturer**, Department of Home Economics Education, School of Vocational, Education, Michael Otedola College of Primary Education, Lagos State (Formerly Lagos State College of Primary Education) February, 1996 to September, 2010.

**Reader**, Department of Hospitality and Tourism, College of Food Science and Human Ecology (COLFHEC), Federal University of Agriculture, Abeokuta. October 1st, 2016 to date.

**Senior Lecturer**, Department of Hospitality and Tourism, College of Food Science and Human Ecology (COLFHEC), Federal University of Agriculture, Abeokuta. October 1st, 2013 to 2016.

**Lecturer I**, Department of Hospitality and Tourism, COLFHEC, Federal University of Agriculture, P.M.B. 2240, Abeokuta, September 24, 2010 to September 30, 2013.

**Visiting Lecturer**, Department of Home and Hotel Management, Faculty of Agricultural Management and Rural Development, College of Agricultural Sciences, Olabisi Onabanjo University. June to August, 2015.

Visiting Lecturer, Department of Vocational and Technical Education, College of Applied Education and Vocational Technology, Tai Solarin University of Education, Ijagun, Ijebu-ode. May to July 2010.

**Visiting Lecturer**- Ogun State University (Now Olabisi Onabanjo University) Consult. Ijebu-ode. (Catering and Hotel Management Unit). June 1996 to November 1999.

## (b) Administrative Experience

**Ag. Head, Department of Hospitality and Tourism**, College of Food Science and Human Ecology (COLFHEC), Federal University of Agriculture, Abeokuta, October 1<sup>st</sup> 2018 to 30 September, 2020.

**Deputy Dean**, College of Food Science and Human Ecology (COLFHEC), Federal University of Agriculture, P.M.B. 2240, Abeokuta Ogun State, Nigeria. August 6, 2014 to August 6, 2018..

**Acting Dean**, Department of Home Economics Education, School of Vocational, Education, Michael Otedola College of Primary Education (MOCPED), Lagos State (Formerly Lagos State College of Primary education) October, 2008 to September, 2010

**Ag Head**, Department of Home Economics Education, MOCPED. 2005 to 2008

**Co-ordinator**, Department of Home Economics Education, MOCPED. 1996 to 2001

## 04. SPECIAL ASSIGNMENT/COMMUNITY SERVICE

### (a) Special Assignments

(i)	External Examiner of Postgraduate Thesis (ODUNTAN Oyinkansola Chritiana) :CESDEV. University of Ibadan, Nigeria 2021
(ii)	Chairman, Catering sub- committee of FUNAB CERECOM 2021 to date
(iii)	Member, Ceremonials Committee ( CERECOM) of FUNAAB 2021 to date
(iv)	External Examiner of Postgraduate Dissertation, 2018/2018 Session: CESDEV. University of Ibadan, Nigeria 2020
(v)	External Examiner of Postgraduate Dissertation (DARAMOLA Morenike Oluwatoyin) : Department of Food science and technology. Federal University of technology, Akure. 2019
(vi)	External Examiner of Postgraduate Dissertation: Department of Food Science and Technology. Federal University of Technology, Akure. 2017
(vii)	External Examiner of Postgraduate Dissertation (AFOLABI Oluseyi Afolayan) : Department of Food Science and Technology. Federal University of technology, Akure. 2016
(viii)	Member, Strategic Planning Committee on Transmutation of MOCPED to University of Basic Education. July, 2009.
(ix)	Member, Appointment and Promotion Committee Senior. MOCPED 2009-2010
(x)	Member, Convocation sub-committee on Entertainment, MOCPED, June, 2008.
(xi)	Member: College Sport Committee, MOCPED. 2007-2008.
(xii)	Member College vetting Committee, MOCPED. 2006-2008
(xiii)	Member, College Committee on condition of Service, MOCPED 2006
(xiv)	Member, Admission Committee, MOCPED. 2006.
(xv)	Member, School Conference Committee, MOCPED. 2006.
(xvi)	Member, 3-Man Committee on Students with Dual Matric number, MOCPED, 2006.
(xvii)	Member, Committee on Processing and Sales of Instructional Materials, MOCPED. 2006
(xviii)	Ag. Head, Hospitality and Tourism Department, Federal University of Agriculture, Abeokuta. October 2018 t0 2020
(xix)	Deputy Dean, College of Food Science and Human Ecology 2014 to 2018

(xx)	Member Committee on the review of Hospitality and Tourism Curriculum March 2019 to date
(xxi)	Member, Committee on the Review of the University Calendar for 2019 to 2022. July 20,2018 to August 6, 2018
(xxii)	Member, Senate Committee on the Desirability Of Part–Time Degree Programme. May 31, 2018 to August, 2018.
(xxiii)	Member, Ad-hoc committee of the Board of Postgraduate School on Examination results. 2014 to date.
(xxiv)	Member, Bussiness Committee of Postgraduate School on the vetting of Abstracts. 2014 to date.
(xxv)	Member, Committee on PG Course Codes and Related Matters 2014.
(xxvi)	Member, COLFHEC PG Committee,2014 till date
(xxvii)	Member, COLFHEC committee on the State of Preparedness for NUC Accreditation Exercise 2014.
(xxviii)	Chairman , COLFHEC Committee on Examination Results 2014 to date
(xxix)	Member, Local Organising Committee on FALCON Conference 2014
(xxx)	Member, College Research Proposal Review Committee 2014 till date
(xxxi)	Member, Local Organising Committee on 4 <sup>th</sup> Western Chapter Conference ( NIFST ) 2014
(xxxii)	Member, COLFHEC Committee on Space Allocation 2013
(xxxiii)	Member College Board of Studies, FUNAAB,. September 2011 to date
(xxxiv)	COLFHEC Representative on COLNAS Board. FUNAAB. 2011 to 2015
(xxxv)	COLFHEC Representative on COLNAS Board. FUNAAB. 2015 to date
(xxxvi)	Member, PG Seminar Committee, COLFHEC 2011 to date
(xxxvii)	Course Adviser (Hospitality and Tourism, 500 levels students. 2011 to date
(xxxviii)	Staff Adviser; Hospitality and Tourism Student Association. 2011 to date
(xxxix)	Postgraduate Coordinator, Hospitality and Tourism. 2012 to 2015

### (b) Community Service

(i)	Member, Committee on the development of position paper on the commercialization/operation and services of the Cooperative hall and accommodation. By UNAAB Staff Cooperative Multipurpose Society Limited. April 20 <sup>th</sup> , 2021.
(ii)	Appointment as Consultant on the Interview Panel of Chrisland University for the Outsourcing of the University Cafeteria. Held in the University’s Council Chambers, Km 5 Ajebo Road , Abeokuta, Ogun State. Thursday 12th April 2018.
(iii)	Appointment by Michael Otedola College of Primary Education as External Assessor of candidate for Promotion to Chief Lecturer. March 13 and 14, 2018.
(iv)	Book reviewer, Elsevier publisher, “Industrial Biscuit Production”, 2017
(v)	Consulting Editor, Global Influence magazine: A socio-religious magazine published by Global Glory Publishing House 2010 to date
(vi)	Book reviewer, Elsevier publisher, “How to Build a Biscuit Oven”, 2016
(vii)	Member, Publicity sub-committee on the Burial ceremony of the General Overseer of Christ Love Evangelical Ministry (CLEM), Ijebu-Ode; Late Bishop Tayo Odunuga, 2016.
(viii)	Member, Constitution Review Committee of the Men’s fellowship of CLEM, 2015
(ix)	Guest Speaker, Men Fellowship Anniversary, CLEM. (Speech delivered: Wealth creation through entrepreneurial knowledge and skills), 2015
(x)	Member, Editorial Committee, Echoes of Love, A Publication of Christ Love Evangelical Ministry 2010 till date

(xi)	Financial Secretary, Imowo Community Development Association, Imowo, Ijebu-Ode, Ogun State 2010 till date.
(xii)	General Secretary/Ag. President Cooperative Thrift and Credit Society, MOCPED 2005-2006.
(xiii)	Ward Collation Officer, INEC. 2003
(xiv)	Consultant to Lagos State Public service Staff Development Centre on Pre-Promotion Examination. 2002 to 2014.

#### 05. TRAINING PROGRAMMSE ATTENDED (with dates)

	<b>Title and Purpose of events</b>	<b>Organising body</b>	<b>Date</b>
(i)	Training Programme on WEB 2.0	Centre for Internalization and Partnership (CENIP) in Collaboration with ICTREC, FUNAAB.	November, 2011
(ii)	Advanced Digital Appreciation Training Programme for tertiary Institutions	International Centre for Communication; Nigerian communication Commission.	April, 2010
(iii)	National Symposium and Exhibition on Beverages and Nutrition Health in Nigeria. Held at University of Agriculture and Ogun state Cultural Centre, Abeokuta.	Nutrition Society of Nigeria Ogun State Branch.	15 October, 2009
(iv)	Advocacy meeting on 'Inclusion of Early Child Care Education in the Curriculum of Colleges of Education in B-Field states.	UNICEF (B-Field)	12 to 13 May, 2008.
(v)	Advocacy meeting on 'SBTD/STUMEC and Gender Responsiveness'	UNICEF (B-Field)	25 to 27 May, 2009
(vi)	Use of Active learning techniques in classroom	Michael Otedola College of Primary Education, Lagos State (Formerly Lagos State College of Primary Education)	13 to 14 May, 2008
(vii)	Fundamentals of Teaching and Learning in the Primary School.	Lagos State College of Primary Education (Now Michael Otedola College of Primary Education, Lagos State)	29 April to May 1, 2002
(viii)	Senior Management level Manpower Improvement Course on Productivity Enhancement in public service	Lagos State College of Primary Education (Now Michael Otedola College of Primary Education, Lagos State)	21 to 22 February, 2001

- (ix) Workshop on Managing Surplus Income in a Depressed Economy: The role of Co-operative Associations among Professional Groups      College of Education Academic Staff Union'      6 September, 2001.

## 06. COMMENDATION

- (i) Appreciation letter from Bowen University on honest disposition. December, 2008.
- (ii) Letter of Commendation by the Dean Postgraduate schools (PGS) on behalf of the Postgraduate Board for the dedication and dynamism exhibited as a member of the PGS Board Bussiness Committee. August 14th , 2015

## 07. MEMBERSHIP OF PROFESSIONAL BODIES

- (i) Member, Home Economics Research Association of Nigeria (HERAN)
- (ii) Member, Hospitality and Tourism Management Association of Nigeria (HATMAN)
- (iii) Member, Nigerian Institute of Food Science and Technology (NIFST).

## 08. RESEARCH INTEREST OR COMMISSIONED PROJECTS

### (a) Research Interest

#### (i) Completed

- 1 Optimization of the cooking conditions and culinary qualities of pressure cooked indigenous tubers, roots and grains

#### (ii) In progress

1. Culinary, sensory and other consumer related issues associated with the development and production of pastries, bread, biscuits and cakes from under-utilised indigenous crops.
2. Techniques, Safety and culinary issues associated with the use of microwave oven for the rethermalisation of food
3. Assessment of factors that determines cuisine choices of patrons of Quick Service Restaurants in Nigeria.
4. Effect of brand image and constomers' satisfaction on loyalty and repurchase intention of patrons of indigenous Restaurants in Ngeria.
5. Evaluation of the impacts of regulatory policies and standards on restaurant activities and development in Sub-saharan Africa

### (b) Commissioned Projects

Institute of Food Security, Environment Resources and Agricultural Research (IFSERAR) of the Federal University of Agriculture CIBP PROJECT 2020

## 09. PUBLICATIONS

### (a) Projects/Dissertation and Thesis

- (i) **Bakare, H.A.** (2008). Evaluation of Rheological Properties and Baking Performance of Wheat Composite Flour Produced from Lye-peeled Breadfruit (*Artocarpus communis* Forst) and Cassava (*Manihot esculenta* Crantz). Pp 1-257 (**Ph.D Thesis**). Department of Food Technology, Faculty of technology, University of Ibadan, Ibadan. Nigeria

- (ii) **Bakare, H.A.** (2000). Effects of Heat and Spice (*Aframomum danielli*) treatments on Shelf Quality of Nunu: A Fermented milk Product. Pp 1-65, (**M.Sc Dissertation**). Department of Food Technology, Faculty of technology, University of Ibadan, Ibadan, Nigeria.
- (iii) **Bakare, H.A.** (1998). Evaluation of the Effectiveness of the Curriculum of Technological Education Programmes for Self-employment. Pp 1-60. (**PGDE project**). Ogun State University, Ago-Iwoye, Ogun State, Nigeria
- (iv) **Bakare, H.A.** (1996). Appraisal of the Effectiveness of the Personnel Management Strategies Employed by Nigeria SMES. Pp 1-41 (**Advanced Diploma project**). Ogun State University (Consult.), Ago-Iwoye. Ogun State, Nigeria
- (v) **Bakare, H.A.** (1991). Effect of Charcoal Treatment on Some Keeping Qualities of Soy-Cassava-Starch Paste in the preparation of Akara Pp 1-38. (**B.Sc Research project**). Department of Food Science and Technology, University of Agriculture, Abeokuta. Nigeria

#### (b) Journal Articles in Print

- 1.
2. **Bakare H Adegoke**, Adeola, Abiodun. A., Otesile, Ibijoke. I. Obadina, Adewale. O., Afolabi. Wasiu. A., Adegunwa Mojisola, O., Akerele RA, Bamgbose, Olaoluwa.O. and Alamu, Emmanuel.O. (2020) Nutritional, Texture, and Sensory Properties of composite biscuits produced from breadfruit and wheat flours enriched with edible fish meal. *Food Sci. Nutr.* 2020;8:6226–6246
3. **Bakare H Adegoke**, Adegunwa Mojisola, , Akerele RA., Tijani, A.O., Alake O.O, Ilugbami, I.I., Fakehinde, E.A. and Oloyede, O.O. (2019) Effects of Cooking Conditions on the Texture Profile, Sensory and Proximate Qualities of Pressure Cooked Bambara nuts. *J. Agric. Sci. & Env.* 2019, 19(1 &2): 159-185
4. Adelekan, E. O., Adegunwa, M. O., Adebawale, A. A., **Bakare, H. A.**, and Alamu, E. O. (2019). Quality evaluation of snack produced from black pepper (*Piper nigrum* L.), plantain (*Musa paradisiaca* L.) and tigernut (*Cyperus esculentus* L.) flour blends. *Cogent Food & Agriculture* 5(1): 1-14. Published by Taylor and Francis, UK. Available online at <https://doi.org/10.1080/23311932.2019.1614285>
5. Adegunwa, M. O., Adelekan, E. O., Adebawale, A. A., **Bakare, H. A.**, and Alamu, E. O. (2019). Evaluation of nutritional and functional properties of plantain (*Musa paradisiaca* L.) and tigernut (*Cyperus esculentus* L.) flour blends for food formulations *Cogent Chemistry*.3(1): 3-16. Published by Taylor and Francis, UK. Available online at <https://www.researchgate.net/publication/320090848>
6. **Bakare H Adegoke**, Adegunwa Mojisola, Akano RA, Alake Olusola O, Ayodele Israel Oluwaseyi, Akinsola Olajumoke Ibukun and Bishi Aisha Adedolapo (2019) Effects of Cooking Conditions on the Texture Profile, Sensory and Proximate Qualities of Pressure Cooked Cowpea”. *Journal of Nutritional Health* 3: 151-167. Published by Acta Scientific. Available online at <https://actascientific.com/ASNH-3-5.php>
7. **H.Adegoke Bakare.**, Mojisola O. Adegunwa., H. Babatunde Tossou, G. Damilola Durojaye., F. Sanni Ibitayo and O. Akeem Tijani (2018). Optimization of the cooking conditions on the culinary qualities of pressure cooked boiled yam. *Journal of Culinary Science and Technology*. xx(xx) xx-xx

<https://doi.org/10.1080/15428052.2018.1495589>. Published by Taylor and Francis, UK. Available online at <http://www.tandfonline.com/loi/wscs20>

8. Oke, E.K. Idowu, M.A., Sobukola, O.P. and **Bakare, H.A.** (2017) Quality Attributes and Storage Stability of Bread from Wheat–Tigernut Composite Flour. *Journal of Culinary Science and Technology*. Published by Taylor and Francis, UK. Available online at <http://www.tandfonline.com/loi/wscs20>
9. Tijani, A O., **Bakare, H A.**, Babajide, J. M. and A. M. Omemu.(2017) Effect of processing parameters on the functional and pasting properties of breadfruit (*Artocarpus Altilis*) “elubo” flour. *Croat. J. Food Sci. Technol.* **9 (1) :2-9**. Published by Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek, Croatia
10. Tijani, A.O., Oke, E.K., **Bakare, H.A.**, Tayo, T.R. (2017) Quality Evaluation of Instant Noodles Produced From Composite Breadfruit Flour. *Researcher* **9(1):21-26**. ISSN 1553-9865 (print); ISSN 2163-8950. Published by Marsland Press. Richmond Hill, New York 11418, USA. 347-321-7172 Available online at. <http://www.sciencepub.net/researcher>. 3. doi:10.7537/marsrsj090117.03.
11. Adegunwa, M.O., Oyesiji, A.A., Adebowale, A.A. and **Bakare, H.A.** (2017) Chemical and Microbiological Profile of ‘Lego’: A locally Flavored Drinks *Journal of Natural Sciences Engineering and Technology*, **16(2): 39-47**: Published by Federal University of Agriculture, Abeokuta (FUNAAB). (Nigeria). Available online at <http://journal.unaab.edu.ng/index.php/JNSET>.
12. Adegunwa, M.O., Osisanya, A. A., Adebowale, A.A. and **Bakare, H.A.** (2017) **Chemical** and Microbial Safety of Street Vended Egg Roll in Abeokuta Metropolis *Journal of Natural Sciences Engineering and Technology*. **16(2): 53-61**: . Published by Federal University of Agriculture, Abeokuta (FUNAAB). (Nigeria), Available online at <http://journal.unaab.edu.ng/index.php/JNSET>.
13. Tijani, A O., Bakare, H A., Oke, E. K., and Oyedeji A. B. .(2016) Effect of processing parameters on the proximate composition and sensory characteristics of breadfruit ‘elubo’. *Ukrainian Food Journal*. **5( 4): 701 -712**. Published by National University of Food Technologies, Str. Volodymyrska, 68 Kyiv, 01601 Ukraine Available on line at<http://ufj.ho.ua/Archiv>
14. Adegunwa, M.O., Sanusi, M. L.S., **Bakare, H.A.** and Omemu (2016): Food safety Knowledge and Practices among Federal University of Agriculture Students in Abeokuta. *Journal of Natural Sciences Engineering and Technology* **15(1): 94-107**. Published by Federal University of Agriculture, Abeokuta (FUNAAB). (Nigeria). Available online at <http://journal.unaab.edu.ng/index.php/JNSET>.
15. **Bakare H. A.** Ogunbowale, O.D., Adegunwa, M. O. and Olusanya, J. O. (2016): Effects of Pre-treatments of Banana (*Musa AAA,Omini*) on the Composition, Rheological Properties and Baking Quality of its Flour and Composite Blends with Wheat Flour. *Food Science and Nutrition* **5(2): 182-196**. DOI: 10.1002/fsn3.378 Published by Wiley Periodicals, UK. Available online at : <http://onlinelibrary.wiley.com/doi/10.1002/fsn3.378/citedby> (United Kingdom)
16. **Bakare, H. A.**, Adeyefa, E.A. and Dada, T. (2016): Proximate, phytochemical and sensory quality of instant pepper soup mix. *Journal of Culinary Science & Technology*

- 14 (1): 59–74 . Published by Taylor and Francis Group UK. Available online at <http://dx.doi.org/10.1080/15428052.2015.1080642> (United Kingdom)
17. Adegunwa, M.O., Omolaja, N.O. Adebowale, A.A. and **Bakare, H.A. (2016)**:Quality Evaluation of Snacks produced from blends of Unripe Plantain, Bambara groundnut and Tumeric flour. *Journal of Food Processing and Preservation* **41(1)**:102-115 DOI: DOI: 10.1111/jfpp.12760. Published by Wiley Periodicals,UK. Available online at : <http://onlinelibrary.wiley.com/doi/10.1111/jfpp.12760/> (United Kingdom)
  18. **Bakare, H. A.,** Ozor, O. G. Adegunwa, M.O. and Adeyefa, E .A. (2015): Perception of Nigerian Consumers on The Culinary, Social and Health Attributes of Pepper Soup. *Journal of Culinary Science and Technology*. *14 (1): 277–293* . Published by Taylor and Francis Group UK <http://dx.doi.org/10.1080/15428052.2015.1080642>. (United Kingdom)
  19. Akinola, O.J., Obadina, O.A., Shittu, T.A., **Bakare, H.A.** and Olotu, I.O. (2015): Chemical Characterisation and Microbiological of Naturally Fermenting Soy milk. *Journal of Quality Assurance of Safety of Crops and Foods* 7 (2): 115-121. Published in the Neitherlands by Academic Publishers of Wageningen. Available online at: <http://www.wageningenacademic.com/doi/pdf/10.3920/QAS2014.0449>. (Europe, Neitherlands)
  20. **Bakare, H.A.** Osundahunsi, O.F. and Olusanya, J.O. (2015): Rheological, baking, and sensory properties of composite bread dough with breadfruit (*Artocarpus communis* Forst) and wheat flours. *Food Science and Nutrition*. 4(4): 573-587 Published by Wiley Periodicals, Inc.UK doi: 10.1002/fsn3.321 (United Kingdom)
  21. Esan, T.A., Sobukolaa, O.P. Sanni, L.O., **Bakare, H.A.** and Munoz L. (2015): Process optimization by response surface methodology and quality attributes of vacuum fried yellow fleshed sweet potato (*Ipomoea batatas* L.) Chips *Journal of Food and Bioproducts Processing* 9(5):27–37 Published by Elsevier. UK. <http://dx.doi.org/10.1016/j.fbp.2015.03.008> 0960-3085/© 2015. (United Kingdom)
  22. Adegunwa, M.O., Adeniyi, O.D. Adebowale, A.A. and **Bakare, H.A. (2015)**: Quality Evaluation of Kokoro Produced from Maize–Pigeon Pea Flour Blends. *Journal of Culinary Science and Technology* 13(3) :200–213. Published by Taylor and Francis Group UK Available on line at : <http://www.tandfonline.com/doi/abs/10.1080/15428052.2015.1015665?> (United Kingdom)
  23. Adegunwa, M.O., Adedipe, A., Oladipo, O.A., **Bakare, H.A.** and Oladosu, O.A.(2014): Quality Assessment of Major Hotels in Abeokuta. *Journal of hospitality and Tourism* 4 (1):44-52. Published by Hospitality and Tourism Management Association of Nigeria (HATMAN), Nigeria.
  24. Adegunwa, M.O., Adedipe, A. Afolabi, E.O., **Bakare, H.A.** and Omemu, A.M. (2014): Microbiological, Physiochemical and Mineral Quality of Borehole Water Used in Hotels of Abeokuta, Ogun State. *Journal of Hospitality, Tourism and Home Management*. 5:92-103. Published by the Nigerian Association for Hospitality, Tourism and Home Management, (Nigeria)
  25. Adegunwa, M.O., Omemu, A.M., **Bakare, H.A.** Adeyefa, E.A. and Malomo, O.S. (2014): Proximate Composition and Microbiological Assessment of Snacks Served in

- Federal University of Agriculture, Abeokuta (FUNAAB). *Journal of Hospitality and Tourism* 4 (1):107-112. Published by Hospitality and Tourism Management Association of Nigeria (HATMAN). (Nigeria).
26. Adetunji, M., Atanda, O.A Ezekiel, C.N., Sulyok, M., Warth, B. Beltrán, B. Krska, R. Obadina, O.A. **Bakare, H.A.** Chilaka, C.A. (2014): Fungal and bacterial metabolites of stored maize (*Zea mays*, L.) from five agro-ecological zones of Nigeria. *Mycotoxin Research* 30(2):89-102. Published by Springer. UK. DOI 10.1007/s12550-014-0194-2. Available on line at <http://link.springer.com/article/10.1007%2Fs12550-014-0194-2> (United Kingdom)
  27. Adegunwa, M. O., Ganiyu, A. A, **Bakare, H.A.** and Adebowale, A.A (2014): Quality evaluation of composite millet-wheat Chinchin. *Agriculture and Biology Journal of North America* 5(1): 33-39. doi:10.5251/abjna.2014.5.1.33.39  
Published by ScienceHub, <http://www.scihub.org/ABJNA>, Available online at <http://www.scihub.org/ABJNA/PDF/2014/1/ABJNA-5-1-33-39.pdf>. (USA)
  28. **Bakare, H.A.** Adegunwa, M.O., Akinribido, O.M. and Obadina, O.A. (2014): Proximate, Baking, and Sensory Qualities of Biscuits from Wheat and Fermented Breadfruit (*Artocarpus communis* Frost) Flour. *Journal of Culinary Science and Technology*, 12 (04) :316–325. Published by Taylor and Francis Group. United Kingdom .DOI: 10.1080/15428052.2014.904833. (United Kingdom)
  29. Adebowale, A.A., Adegunwa, M.O., Okunbolurin, I.H. and **Bakare, H.A.** (2014): Production and Some Quality Attributes of Rice-Bambara nut Flour Extruded Flakes. *Journal of Natural Sciences Engineering and Technology* 10(1): 49-58. Published by Federal University of Agriculture, Abeokuta (FUNAAB). Available online at <http://journal.unaab.edu.ng/index.php/JNSET/article/view/1491>. (Nigeria)
  30. Dipeolu, A., Adewuyi, E., Moradeke, A. **Bakare, H.A.** (2014): Customer Satisfaction in Fast Food Restaurants in Ibadan Metropolis. *Journal of Marketing and Consumer Research*. 5(1): 12-19. Published by International Knowledge Sharing Platform, USA. Available online at: <http://www.iiste.org/Journals/index.php/JMCR/article/view/17759/0> (America).
  31. **Bakare, H. A.**, Osundahunsi, O. F., Adegunwa, M.O. and Olusanya, J.O. (2014): Pasting characteristics, Baking and Sensory Qualities of Blends of Cassava and Wheat flours (2013). *Journal of Culinary Science & Technology*, 2(12):109–127. Published by Taylor and Francis Group.UK. DOI: 10.1080/15428052.2013.846880
  32. Adegunwa M.O, Adebowale, A.A. **Bakare, H.A.** and Kalejaiye, K.K. (2013): Effects of Treatments on the Antinutritional Factors and Functional Properties of Bambara Groundnut (*Voandzeia subterranea*) flour. *Journal of Food Processing and Preservation* 38 (4): 1875-1881 Published by Wiley Periodicals, Inc. USA doi:10.1111/jfpp.12159. (USA).
  33. Adegunwa, M.O, Adebowale, A.A, Olisa, Z.G. and **Bakare, H. A.** (2013): Chemical and microbiological qualities of smoked herring (*Sardinella eba*, valenciennes 1847) in Odeda, Ogun state, Nigeria. *International Journal of Microbiological Research and Reviews* 5(1): 85-87. Published by International Scholars Journals. Brooklyn, NY 11233, USA. <http://internationalscholarsjournals.org/contact/> (USA)

34. **Bakare, H. A.,** Osundahunsi, O. F., Adegunwa, M.O. and Olusanya, J. O. (2013): Batter rheology, baking and sensory qualities of cake from blends of breadfruit and wheat flours. *Journal of Culinary Science and Tech.* 11(3):203-221. DOI:10.1080/15428052.2013.769866. Published by Taylor and Francis Group.UK. Available online at <http://www.tandfonline.com/doi/abs/10.1080/15428052.2013.769866> (United Kingdom)
35. Obadina, A. O., Akinola, O.J., Shittu, T.A. and **Bakare, H.A.** (2013): Effect of Natural Fermentation on the Chemical and Nutritional Composition of Fermented soymilk Nono. *Nigerian Food Journal* 31(2):91-97. Published by the Nigerian Institute of Food Science and technology [http://www.ajol/info/journals/nijbj](http://www.ajol.info/journals/nijbj). (Nigeria).
36. **Bakare, H.A.,** Adegunwa, M.O., Olusanya, J.O, Atanda, O. (2012): Review of Place of Hospital Catering in the Delivery of Modern Health Care *Journal of Hospitality, Tourism and Home Management.* 4:49-53. Published by the Nigerian Association for Hospitality, Tourism and Home Management. (Nigeria).
37. **Bakare, H.A.,** Alawiye A. Adegunwa, M.O., Olusanya, J. O. ( 2012): Proximate and Mineral Composition of some Indigenous Dishes from Water yam (*Discorea alata*). *Journal of Hospitality, Tourism and Home Management.* 4:26-31. Published by the Nigerian Association for Hospitality, Tourism and Home Management. (Nigeria).
38. **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. Published by the Nigerian Institute of Food Science and Technology, Nigeria. Available online at <http://www.ajol/info/journals/nijbj>. (Nigeria).
39. 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. Published by the Nigerian Institute of Food Science and Technology, Nigeria. Available online at <http://www.ajol/info/journals/nijbj> . (Nigeria).
40. 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. Published by Nigerian Institute of Food Science and Technology (NIFST), Nigeria. Hosted online by Elsevier Publishers. doi:10.1016/S0189-7241(15)30016-3. Available online at <http://www.sciencedirect.com/science/article/pii/S0189724115300163>. Nigeria
41. **Bakare, H. A.,** Adegunwa, M.O., Olusanya, J.O. Atanda, O. (2011): Assessment of Impact of Tourism on the Economy of Nigeria and other Selected Tourism Inclined Countries. *Journal of Hospitality, Tourism and Home Management.* 3 (1): 24-29. Published by the Nigerian Association for Hospitality, Tourism and Home Management. (Nigeria)
42. **Bakare, H.A.,** Adegunwa, M.O., Osudahunsi, O.F., and Olusanya, J.O. (2011): Optimisation of Lye-peeling of Cassava (*Manihot esculenta* CrantZ) using Response Surface Methodology. *Journal of Natural Sciences Engineering and Technology (JNSET)* 10(2): 23-32. Published by Federal University of Agriculture, Abeokuta (FUNAAB). Available online at <http://journal.unaab.edu.ng/index.php/JNSET/article/view/1376>

(Nigeria)

43. **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*. ***Journal of Natural Sciences Engineering and Technology* 10(1): 49-58**. Published by Federal University of Agriculture, Abeokuta (FUNAAB).  
Available online at <http://journal.unaab.edu.ng/index.php/JNSET/article/view/1320>  
(Nigeria)
44. 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**. Published by ScienceHub, <http://www.scihub.org/AJFN> . (USA).
45. Adegunwa, M.O, Alamu, E.O., **Bakare, H.A.** and Oyeniyi, C.O. (2011): Proximate and Bioactive Contents of some Selected Vegetables in Nigeria: Processing and Varietal effects. ***American Journal of Food and Nutrition*** Published by ScienceHub, <http://www.scihub.org/AJFN>. (USA)
46. **Bakare, H.A.**, Osudahunsi, O.F., Olusanya, J.O. and Adegunwa, M.O. (2009): Optimisation of Lye-peeling of Breadfruit (*Artocarpus communis* Frost) using Response Surface Methodology. ***Journal of Natural Sciences Engineering and Technology* 8(1): 86-95** Published by Federal University of Agriculture, Abeokuta (FUNAAB).  
Available online at <http://journal.unaab.edu.ng/index.php/JNSET/article/view/1320>  
(Nigeria)

## ii) Journal Articles Accepted For Publication

47. \* Adegunwa, M.O., Fafiolu, O.F., Adebowale, A.A., **Bakare, H.A.** and Alamu, E.O. (2018). Snack food from unripe plantain and orange vesicle composite flour: nutritional and sensory properties. ***Journal of Culinary Science and Technology*, 1-16**. DOI: 10.1080/15428052.2018. Published by Taylor and Francis, UK. Available online at <http://www.tandfonline.com/loi/wscs20>
48. \*Adegunwa, M.O., Obarayi, M.T., Adebowale, A.A., **Bakare, H.A.** and Kajihausa, O.E. (2019) Functional quality evaluation of flakes produced from sorghum and African yam bean flour. ***Nigerian Journal of Nutritional Sciences* 40 (1)**: Published by Nutrition Society of Nigeria.

## (iii) Edited Conference Proceedings

49. \***Bakare, H. A.** Adeola A.A., Obadina A.O., Afolabi W.A.O, Adegunwa M. O and Otesile I.I. (2019). Establishing Value Addition for the Sustainable Production and Industrial Utilisation of Catfish in Nigeria through Its Inclusion in Biscuit Production Proceeding of the Annual in –House Review Meeting of the Institute of Food Security, Environment Resources and Agricultural Research held on Tuesday, May 7<sup>th</sup>, 2019. Theme: Revitalising the Nigerian Economy through Sustainable Agricultural Research Practices. Report of 2017/2018 core Research Activities. **Pp. 46 to 47**.
50. \***Bakare, H.A.**, Otesile1, J.I., Adegunwa, M.O., and Babarinsa, O. A. (2018) Effect of Pretreatments of Banana (*Musa Sapientum*) on Selected Functional, Proximate Properties of its Flour Blends with Wheat Flour and the Sensory Quality of its Bread. . A Paper Presented At the Alexander Von Humboldt International Conference (Humboldt-Kolleg), 2018. Held at the Federal University of Technology Akure, Nigeria, 2nd – 5th October, 2018, Theme: Science And Technology As A Panacea To Revitalize

Insurgence-Ravaged Economy In Achieving Wealth And Health Security. **In Programme and Book of Abstracts. Page 44.**

51. 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, Ogun State. *Proceeding of the 9th Conference and annual General Meeting of the Hospitality and Tourism management Association of Nigeria (HATMAN) on Global Trends in Hospitality and Tourism.* C.E. Ogunlade, R.S. Forsuelo, T. Sagagi, and L. Awoseyin (Eds.), 115-123. Published by **HATMAN** (Nigeria).
52. Adegunwa, M.O., Ugue, O.B., Adedipe, A. Coker, T.M. and **Bakare, H.A.**.(2015) Impact of Branding on Customer Loyalty in Hotels in Abeokuta, Ogun State Nigeria. *Proceeding of the 9th Conference and annual General Meeting of the Hospitality and Tourism management Association of Nigeria (HATMAN) on Global Trends in Hospitality and Tourism.* C.E. Ogunlade, R.S. Forsuelo, T. Sagagi, and L. Awoseyin, (Eds.), 83-91. Published by **HATMAN** (Nigeria).
53. **Bakare, H. A.**, Ogunsanwo, T.S., Adegunwa, M.O. and Olusanya, J.O. (2012) Supplementation of Cocoyam (*Xanthosoma sagitifolium* ) with Bambara nut (*Vigna subterranean*) for the Production of *Ebiripo*. *Proceedings of the 36<sup>th</sup> Annual Conference and General Meeting (Eko 2012) of the Nigerian Institute of Food Science and Technology.* C. Igwe (Ed,) 500-502. Published by NIFST. (Nigeria)
54. Adegunwa, M.O., **Bakare, H. A.** Adebowale, A.A. and Oladipo, G.O. (2012). Effect of Blanching and Drying on the Quality of Flour obtained from Organic and Inorganic Plantain. *Proceedings of the 36<sup>th</sup> Annual Conference and General Meeting (Eko 2012) of the Nigerian Institute of Food Science and Technology.* C. Igwe (Ed,) 403-405. Published by NIFST (Nigeria)
55. 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.* C. Igwe (Eds,) 30-31. Published by NIFST. (Nigeria)
56. **Bakare, H.A.** Asunmo, M.R. and Fatukasi, V.T. (2009) Information on the Composition of Under-utilised Indigenous Food Crops as a Strategy for Promoting Family Survival: A Focus on Breadfruit (*Artocarpus communis* Forst) from South West States of Nigeria. *Proceedings of 22nd Annual National Conference of Nigerian Association of Teachers of Technology (NATT).* B. Bukar., M. Ukpongson., S.T. Puyate. and S.A. Adebayo. (Eds.), 177-183. Published by (NATT). Nigeria
57. Ekemode, K. O., Adebayo, A. A. and **Bakare, H. A.** (2003) Poverty and Hunger Reduction Strategies through Agriculture for improved livelihood of the Nigerian child. *A lead paper presented in the proceedings of the 6<sup>th</sup> Annual Research Network meeting and Conference of Children – in- Agriculture Programme (Eko-CIAP).* B.T. Isiaka and O.A. Adeokun. (Eds,) 29-30. Published by Eko CIAP (Nigeria)
58. **Bakare, H.A.** (2012) Dough Rheology, Baking and Sensory Qualities of Bread from Blends of Breadfruit and Wheat flours. *Proceedings of International Conference and Exhibition on Food processing and Technology*, organised by Journal of Food Processing and Fermentation. Published by Omics group. (USA)

\*Articles published after last promotion

#### **10. Graduated Ph.D. and M.Sc. Students**

1. TIJANI Akkem Olumide Physicochemical, Nutritional And Sensory Characterization Of High-Quality Breadfruit Flour For Use In Bakery Products
2. OKE Emmanuel Kehinde Extrusion Cooking, Product Characteristics and Storage Stability Of Extruded Snacks from Yellow Yam (*D. Cayenensis*) AND Jackbean (*C. ensiformis*) Composite Flour.
3. FALOYE Opeyemi Racheal
4. ABASS Sekinat Abimbola Effect Of Packaging Materials And Cold Storage Conditions On Cowpea Paste Stability
5. AKINSANYA O. Bunm PG09/0263
6. Adeniran, O.E. Quality Characteristics of *Ofada* Rice Processed with Starter Cultures (Co-supervisor) 2019
7. ANTHONY Nyahabeh Mariama Nutritional Evaluation And Bioavailability of Micronutrients in Complementary Foods Enriched With Groundnut In Two Regions of Sierra Leone (2018)
- 8.
9. Dada, T.E. Functional, Nutritional and sensory Characteristics of High Quality Cassava, Soybean and Carrot Composite Flour Biscuit (Co-supervisor) 2018
10. Bangbose, O.O. Effect of Storage on Some Quality Attributes of Biscuits Produced from Flour blends of Breadfruit (*Artocarpus communis* Forst), Wheat and Edible Fish Meal (Co-supervisor) 2018
11. Otesile, I. Joke. Quality Attributes of Biscuit Produced From Breadfruit Flour, Wheat Flour and Edible Fish Meal Major supervisor) 2018
12. Okhwarobo Mary Uwane. A Study on The Perception of Clothing Labels Among Bankers in Kosofe Local Government Area of Lagos State. **(Co-supervisor) 2016**
13. Oloyede Damilola Fatimat Effects Of Parental Influence On Clothing Section And Dressing Habits On Adolescents Self-Esteem In Selected Local Governments In Ondo State. **(Co-supervisor) 2016**
14. Iyanda Folasade Prospect of Promoting Self Employment through Entrepreneurial Values in The Senior Secondary School Clothing and Textile Curriculum. **(Co-supervisor) 2016**
15. Tijani Akeem .O. Effect of Processing Parameters on the Quality Attributes of Breadfruit *Elubo* (*Artocarpus altilis*). **(Major Supervisor) 2015**
16. Coker Oluwafemi J. Effect of Cassava Starch Substitution with High Quality Cassava and Fish Flour on Some Quality Attributes of Crackers. **(Co-supervisor) 2015**
17. Okoro Dominic. Quality assessment of refined Vegetable oil From Selected Major Marke in Lagos Metropolis, Nigeria. **(Co-supervisor) 2015**

18. Sobola Yemisi, E. Functional properties of cassava- wheat composite flour and some quality attributes of doughnut (**Co-supervisor**) 2014
19. Ayinla Moradeke Adebisi Analysis of Customer Satisfaction and Repurchase Intention in Fast Food Industry. (**Co-supervisor**) 2013
20. Akinola, Omosalewa J. Chemical, Nutritional and Microbiological Characteristics of Naturally Fermented *Soy nono*. (**Co-supervisor**) 2013
21. Oke Emmanuel Kehinde Effect of Tigernut Fibre on Dough Rheology and Staling of Bread. (**Co-supervisor**) 2013
22. Ayeni Olufunmilayo Properties of Cowpea (*Vigna unguiculata*) Flour, Paste Rheology and their Effects on Product (*moin-moin*) Quality (**Co-supervisor**) 2013

### 11. EXTRA CURRICULAR ACTIVITIES

- (i) Sporting activities (Soccer, Volleyball and Tennis)
- (ii) Tourism activities (Business and pleasure travels)

### 12. REFEREES

1. Engr. (Professor) S. O. Awonorin  
Department Food Science and Technology,  
University of Agriculture, Abeokuta  
08033951522
2. Professor J. O. Olusanya  
Dept. of Home Economics and Hotel management  
College of Vocational and Technology Education  
Tai Solarin University of Education Ijagun.  
08033544775
3. Professor Oluwatooyin Osundahunsi  
Dept. of Food Science and Technology  
Federal University of Technology  
Akure, Nigeria.  
08035798813

20/04/2021

-----  
Dr. H.A Bakare

-----  
Date

