



CURRICULUM VITAE
PROFESSOR LATEEF
OLADIMEJI SANNI

PROF. SANNI

FEDERAL UNIVERSITY OF
AGRICULTURE, ABEOKUTA

Curriculum Vitae

Professor Lateef Oladimeji Sanni

- 1. Full Name (Surname First):** SANNI, Lateef Oladimeji
- 2. Date and Place of Birth:** May 21, 1965; Ibadan, Oyo
- 3. State of Origin and**
- Local Government:** Oyo State; Ibadan North East
- 4. Nationality:** Nigerian
- 5. Marital Status:** Married.
- Spouse/Next of kin:** Prof. Mrs Silifat Ajoke SANNI (Nee Aboaba)
- Number and Ages of Children:** Five: 27, 26, 25, 22 and 15 years
- 6. Permanent Home Address:** Plots 13-15, Off Ajisefini, Off Bola Ajibola Street, Asero, Abeokuta
- 7. Contact Address:**
- Food Science and Technology Department, Federal University of Agriculture, PMB 2240, Abeokuta, Nigeria**
- Phone:** 08033469882
- E-mails:** sannilateef5@gmail.com
- 8. Present Employer:** Federal University of Agriculture, PMB 2240, Abeokuta
- College/Department:** College of Food Science and Human Ecology
Department of Food Science and Technology
- Date and Grade on First Appointment:** Feb 23, 1993.
Assistant Lecturer (UASS 2)
- Date of Confirmation:** Feb 23, 1995
- Date and Grade Level of Last Promotion/Appointment:** October 1, 2008;
Professor of Food Science and Technology (UASS 6/1)
- Present Salary Scale and Actual Salary:** CONUASS 10/10
- Date of Mandatory Retirement:** May 21, 2035

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9. Educational Institutions Attended with Dates

- | | | |
|-------|--|-----------|
| (i) | Ibadan Municipal Government Oje E5, Ibadan, Oyo | 1973-1978 |
| (ii) | Baptist Grammar School, Ikire, Osun, Nigeria | 1978-1983 |
| (iii) | University of Agriculture, Abeokuta, Nigeria | 1985-1990 |
| (vi) | University of Ibadan, Ibadan, Nigeria | 1981-1993 |
| (vii) | University of Ibadan, Ibadan, Nigeria | 1993-1999 |

10. Academic and Professional Qualifications with Dates:

a. Academic

- | | |
|--|-----------|
| i. B. Sc. (Food Science and Technology) Second Class
(Upper Division), Hons. Abeokuta | (1990) |
| National Youth Service at Benue Polytechnic, Ugbokolo,
Benue State | (1990-91) |
| ii. M. Sc. (Food Technology), UI | (1993) |
| iii. Ph. D., (Food Technology), UI | (1999) |

b. Professional

- Course Certificate of Completion in Project Management: All You Need to Know, Knewrow Performing Engineering, Lagos 22 April, 2020
- Practicing Licence, The Institute of Management Consultants, IMC-Nigeria (CMC.LAG. 1284.19) 21 March, 2019
- Certificate of Completion, King Baudouin Foundation United States, New York City, USA 2 May 2018
- Licence to Practice as a Public Analyst, Institute of Public Analysts of Nigeria, IPAN, (00869), Lagos, Nigeria. 29th April, 2016.
- IQCS Certification (2014/FSMS/P011) on Food Safety Management Systems (ISO 22000) Internal Auditor Training held in Nigeria 10 to 11 August 2014
- Leading Change and Organizational Renewal, Harvard Business School, Boston, Massachusetts 17-22 March, 2013
- “Management of Higher Education Institutions” Seminar organized by Galilee International Management Institute in Nahalal, Israel 2 and 10 Nov, 2012
- Certificate of Achievement in “Advanced Security in the Field, United Nations Department of Safety and Security 15 June 2012

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- Certificate of Achievement in “Basic Security in the field II (BSITF II), United Nations Department of Safety and Security 7 June 2012
- Certificate of Achievement in “Leadership and Management of the Higher Education Institution in the Emerging Economy. The London Academy Business School, London, UK. 3 -7 October, 2011
- Certificate of Completion in Environmental Assessment and Environmentally Sound Design, USAID, Calabar, Cross Rivers, Nigeria 19-23 Sept 2005

c. Membership of Learned Societies/Professional Associations

- i. Fellow, Nigerian Academy of Science (No.289)
- ii. Fellow, Nigerian Institute of Food Science and Technology (FNIFST)
- iii. Fellow, The Institute of Management Consultants, IMC-Nigeria
- iv. Premier Member, Institute of Food Technologists, USA
- v. Member, International Union of Food Science and Technology, Canada
- vi. Member, International Society for Tropical Root Crops (ISTRC), UK
- vii. Member, West African Association of Food Science and Technology
- viii. Member, African Branch of International Society for Tropical Root Crops (ISTRC),
- ix. Member, International Council of Management Consulting Institutes
- x. Member, Institute of Public Analysts of Nigeria.

d. Academic Journal productivity by Citation using H-index

Web-of-Science	17	Web of Science ResearcherID □ AAG-3424-2020
Scopus	19	Scopus Author ID: 6603827318
Google Scholar	34	https://scholar.google.com/citations?view_op=list_works&hl=en&user=Q3H6FEMAAAAJ (Citations: 4, 594)
Research Gate	32.86	https://www.researchgate.net/profile/L_Sanni (Citations: 3,019)

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11. Scholarships, Fellowships, Award, Prizes, Distinctions and Commendation with Dates

Prizes and AWARDS	Year	Institution
Omoluabi Royal ICON (ORI)	2021	Yoruba Council Worldwide
College Review member	2020	UK Research and Innovation International Development Peer Review
Certification of Participation	2020	Review of NUC Instrument for ODL Accreditation organised by National Universities Commission, Abuja (NUC)
2019 Highly commended Award	2019	Emerald Publishing
Top 500 Authors, by Scholarly Output in Nigeria over 2015-2020	2020	Elsevier Publishing
President's Distinguished Alumnus Award for Outstanding Achievements	2018	FUNAAB Alumni Association, Abeokuta, Nigeria
Award of Excellence	2017	Police Community Relations Committee (PCRC) Obantoko, Abeokuta, Ogun State, Nigeria.
Member of Ad-Hoc Accreditation Panel	2017	National Universities Commission, Abuja.
Letter of Appreciation	2017	AAU 14th General Conference and Golden Jubilee Celebration June 5 –6, 2017, Accra, Ghana. Presenter on Higher Education as a Tool for Promoting Democratic Governance.
Certificate of Recognition for meritorious Service	2016	Chairman, NIFST Foundation, Nigerian Institute of Food Science and Technology.
Award of Appreciation/Recognition	2016	Non-Academic Staff Union of Educational and Associated Institutions, (NASU), FUNAAB.
Honorary Appointment as General Adviser	2013	Junior Chamber International Nigeria, Federal University of Agriculture, Abeokuta.
Outstanding International Ambassador Award	2012	Federal University of Agriculture, Abeokuta, Nigeria
Consultant, Cassava Value Chain Development	2011-2012	The Agricultural Transformation Implementation Council of the Federal Ministry of Agriculture, Abuja, Nigeria.
Research Productivity Award	2011	Federal University of Agriculture, Abeokuta,

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Honorary Fellow Award	2009	Academic Staff Union of Research Institutions, Federal Institute of Industrial Research Oshodi
Most Outstanding Alumnus Award	2005	University of Agriculture Abeokuta Alumni Association
Visiting Fellow	2008 to date	The University of Greenwich, Maritime Greenwich Campus, Kent, UK
CGIAR Award Regional Technology Development in Sub Saharan Africa	2008	CGIAR https://www.iita.org/news-item/iita-wins-cgiar-08-science-awards/
Outstanding Award-2006 Academic Accomplishment	2006	Junior Chambers International, Abeokuta, Gateway Hotel, Abeokuta, Nigeria. 2 October, 2006.
Consulting Editor of the Contemporary Who's Who	2002	American Biographical Institute, USA
The Outstanding Young Person of Nigeria (TOYP)-Academic Leadership and or Accomplishment.	1998	Nigerian Junior Chamber
First award winner of Late Mrs. Sopade Memorial prize for best final year project student.	1990	University of Agriculture, Abeokuta, Nigeria
College scholar Award	1989	University of Agriculture, Abeokuta, Nigeria

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Commendations

- 13 September, 2021 **Appreciation** of Contribution to UK International Development Peer Review College by Professor Lateef Sanni
- 17 December, 2019 **Commendation and Appreciation letter** for invaluable contributions to the University by the Vice Chancellor, Federal University of Agriculture Abeokuta, Nigeria
- 9 September, 2019 **2019 Highly Commended AWARD** by emerald Publishing, UK
- 29 January 2019 **Appreciation from FUNAAB Management** overhead received from the completed IPCI (Gari Processing Factory) funded by NRI Project for Increasing Performance of the Cassava Industry in West and Central Africa Project.
- 25 May 2018 **Appreciation from FUNAAB Management** for the excellent performance and selfless service rendered as the Chairman, Ad-Hoc Committee on Advocacy/Publicity of TETFUND Projects.
- 12 April 2018 **Appreciation from FUNAAB Management** for representing the University well at the Expo 2018 of the Nigerian Raw Materials (NIRAM) CAVAIL-FUNAAB Exhibition held at Landmark Event Centre, Victoria Island, Lagos, from 13 to 15 March 2018.
- 16 October 2017 **Appreciation from Senate** as Representative of Senate for exemplary and laudable role in the Selection Process for the new Principal Officers of the University, Federal University of Agriculture, Abeokuta, Nigeria.
- 21 March 2017 **FUTA Vice Chancellor Appreciation** for participating in FUTA's 28th Convocation Ceremonies, Federal University of Technology, Akure, Nigeria
- 22 February 2016 **Council Appreciation Letter for the completion of tenure** as Convocation Representative in the University Governing Council from 9 January 2010 to January 9, 2016.
- 22 August 2013 **Commendation from FUNAAB Management** as Committee Member that won World Bank Project on African Centre of Excellence in Agricultural Development and Sustainable Environment for the University.
- 14 Nov, 2012 **FUNAAB Vice-Chancellor Commendation** Letter for effort in facilitating the installation of RVA TECHMASTER to the Research Laboratory in the Department of Food Science and Technology.
- 19 August 2011 **Vice Chancellor Deep Appreciation** for the selfless service rendered as Director, Leventis Memorial Centre for Learning, Federal University of Agriculture, Abeokuta, Nigeria
- 22 June, 2011 **UNAAB Governing Council Commendation letter** for immeasurable contribution towards sustainable contributions to the development of the university via externally research projects.
- 26 July, 2010 **UNAAB Management Commendation letter** for outstanding success in 2009-2010 mentoring exercise and immeasurable

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- 10 March 2009 contribution towards academic excellence in the university.
Chairman, Operations Management Advisory Team, University of Agriculture Abeokuta commendation for absolute confidentiality and high level of dedication and performance.
- 29 December 2008 **Appreciation Letter by the Vice Chancellor, UNAAB** for donating Spectrophotometer (UNISPEC 23D) to the University as my noble contribution to the growth and development to the University.
- 29 October 2008 **Commendation and Congratulations by the Vice Chancellor** for the well deserved Fellowship Award conferred on me by the Nigerian Institute of Food Science and Technology, Ogbomosho, 16th October, 2008.
- May 17 2007 **Letter of commendation and appreciation** by the Acting Vice Chancellor-Prof I. Adamson, University of Agriculture, Abeokuta, Nigeria for commitment, diligence and integrity as Deputy Director, Centre for Human resources and Development, University of Agriculture, Abeokuta
- 2002 Departmental Commendation **in recognition of my contributions to the progress of the department.**
- 1999 College recognition **in recognition of the completion of my Doctor of Philosophy (PhD) degree in record time and other achievements.**

12. Work Experience

- June, 2020 – 2022** Project Manager – Building an Economically Sustainable Integrated Seed Systems for Cassava (BASICS-II). International Institute of Tropical Agriculture, Ibadan, Nigeria [Sabbatical leave]
- October 2008 till date** Professor – Food Science and Technology, & Department of Food Science and Technology, University of Agriculture, Abeokuta, Nigeria.
- September 2010 till date** A Visiting Professor by the Professor and Reader Appointments Committee of the University of Greenwich, Maritime, Kent, United Kingdom. <https://www.nri.org/people/sanni-lateef>
- October 2005 – 2008** Associate Professor – Food Science and Technology, Department of Food Science and Technology, University of Agriculture, Abeokuta, Nigeria.
- January – December 2006** Postharvest Specialist – Integrated Cassava Project in the South-

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South, Nigeria. International Institute of Tropical Agriculture, Ibadan, Nigeria [**Leave of Absence**]

January – December 2005 Postharvest Specialist – Integrated Cassava Project in the South-South, Nigeria. International Institute of Tropical Agriculture, Ibadan, Nigeria [**Accumulated leave**]

January – December 2004 Postharvest Specialist – Cassava Mosaic Disease Project in the South-South, Nigeria. International Institute of Tropical Agriculture, Ibadan, Nigeria [**Sabbatical leave**]

October 2002 – 2005 Senior Lecturer – Department of Food Science and Technology, University of Agriculture, Abeokuta, Nigeria.

October 1999 – 2002 Lecturer I – Department of Food Science and Technology, University of Agriculture, Abeokuta, Nigeria.

October 1996 – 1999 Lecturer II – Department of Food Science and Technology, University of Agriculture, Abeokuta, Nigeria.

February 1993 – 1996 Assistant Lecturer – Department of Food Science and Technology, University of Agriculture, Abeokuta, Nigeria.

October 1990-1991 Lecturer – Department of Catering and Hotel Management, Benue State Polytechnic, Ugbokolo, Benue State, Nigeria. [National Youth Service Corps Scheme]

Student Supervision

- i. Over 100 undergraduates from 1993 to date
- ii. Post-graduate Students
 - PhD- 16 (Major); 18 (Minor)
 - M.Agric/MSc. -10 (Major); 7 (Minor)

University Postgraduates: In the last five years, Lateef Sanni successfully supervised and mentored 25 postgraduate candidates/researchers as shown in the table below:

S/N	Name of Supervisee	Matric No.	Degree	Title of Projects
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1	Aiyeleye F. B.	PG/08/0176	Ph. D.	Effects of moulding methods and packaging materials on quality attributes and storage stability of kokoro (a maize snack)
2	Ikuomola, D. S.	PG/07/0038	Ph.D.	Extraction and characterization of pectin from sweet potato (<i>Ipomea batata</i>) pulp
3	Akinlua, O	PG07/0038	Ph. D.	Physicochemical and rheological characterization of heat moisture treated cocoyam (<i>Xanthosoma sagittifolium</i>) starches
4	Onigbogi, I. O.	PG07/0026	Ph. D.	Quality attributes of wheat flour noodles substituted with cassava flour and acetylated cassava starch
5	Omohimi, C. I.	PG/08/0188	Ph. D.	Hazard characterization and safety assessment of traditional yam chips flakes and flour produced in South-West Nigeria
6	Oyelakin, M. O.	PG/01/0330	Ph. D.	Nutritional composition, safety and physicochemical properties of Open Air, Hermetic and Inert Atmosphere stored Nigerian Rice.
7	Adegbola O. O.	PG08/0184	Ph.D.	Effects of climate variability on quality attributes and safety of cassava and cassava products
8	Omidiran, A.T.	PG11/0420	Ph. D.	Quality Characterization Of Cassava Starch-Soy Protein Isolate Blends And Its Fried Snacks
9	Faluyi, A. O.	PG13/0521	Ph.D.	Characterization of Instant Water Yam Flour And Its Fried Product, Ojojo: Effects Of Variety, Pre-Treatment And Drying Methods,
10	Alagbe G. O. ¹	PG/11/0426	Ph.D.	Packaging and Storage Effects on the Phytochemical Retention and Starch Degradation of Orange-Fleshed Sweet Potato Puree.
11	Bolaji O. T.**	PG/02/0092	Ph.D.	Kinetic study of energy reduction and engineering properties of soaked maize grains in the production of ogi.

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12	Odeseye A. A.**	PG/11/0430	M.Sc.	Biscuit making potentials and functional properties of cocoyam-brewer spent grain composite flour under various processing conditions.
13	Adedibu A. O.** ¹	PG/05/0009	Ph. D.	Design and fabrication of hybrid solar dryer
14	Akinde H. A.**	PG/09/0311	Ph.D.	Quality evaluation of starch noodles from some yellow and white cassava roots.
15	Owolabi, K. F.	PG/12/0334	MSc.	Effects of size reduction and drying methods of some quality attributes of high-quality cassava flour.
16	Fasasi R. A	PG13/0373	MSc.	Development and characterization of novel cassava-based nano hybrid food packaging film.
17	Umukoro, E	PG13/0579	MSc.	Effects of packaging materials on some quality attributes of high quality cassava flour during storage.
18	Fadimu, G. J	PG/14/0647	MSc.	Effects of pre-treatment and drying methods on some quality attributes of dried unripe plantain (<i>Musa parasidiaca</i>) flour.
19	Aborishade Ilashe	PG/14/0877	MSc.	Effects of processing conditions on the quality attributes of noodles from composite of cocoyam (<i>Colocasia esculenta</i>) starch and wheat flour.
20	Coker, O. J.**	PG12/0320	MSc.	Effects of cassava starch substitution with high quality cassava and fish flours on some quality attributes of fried crackers
21	Thomas, F. D. **	PG13/0296	MSc.	Effects of heat treatment of dehulling efficiency of bambara nut in some quality attributes of its condiments
22	Ajiboye, M. A. **	PG12/0711	MSc.	Sensory, physicochemical and functional properties of selected yam (<i>D. rotundata</i>) varieties from North-Central Nigeria
23	Ogbolowo, O.	PG12/0325	MSc.	Physicochemical and functional properties of some yam (<i>D. rotundata</i>) varieties and

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	H. **			sensory qualities of their pounded yam
24	Hamed L. **	PG11/00428	MSc.	Production and quality attributes of an extruded snack from brewers spent cassava and wheat composite flour
25	Adams, O. R**.	PG12/0002	MSc.	Analysis of the Effect of Climate Changes and along Cassava Value Chain in Ogun State, Nigeria

*Major

**Minor

¹Ongoing

Others trained and mentored by Prof Lateef Sanni

African Women in Agricultural Research and Development (AWARD): Prof Sanni is the Chairman, Steering Committee of AWARD that is building a pool of capable, confident, and influential African scientists (>1400) fellowsⁱ. He Mentored 5 Nigeria and 1 Zambia Early Career Scientists under AWARD^{iiiiivvviivii}.

EU Projects: Over 350 young Scientists have received trainings under EU Africa (Nigeria, Uganda and Zambia), Caribbean (Trinidad) and Pacific (Fiji) regions^{viiiix} of which Sanni coordinated research methods training module.

NIFST Trainings: Also under the Nigerian Institute of Food Science and Technology, Sanni has trained several young Scientists^{xixii} in proposal and scientific writings, quality management and statistical methods.

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13: Leadership, Administrative and Management Experience

University

7 November 2017 to 6 Nov 19	Deputy Vice-Chancellor (Development) , Federal University of Agriculture Abeokuta Nigeria.
1 August 2014 to 6 Nov 2017	Dean , College of Food Science and Human Ecology, Federal University of Agriculture, Abeokuta, Nigeria.
1 August 2011 to 31 July 2013	Head , Department of Food Science and Technology, Federal University of Agriculture, Abeokuta, Nigeria.
August 2007-31 July 2011	Director, AG Leventis Memorial Centre for Learning , University of Agriculture, Abeokuta, Nigeria.
February – July 2007	Deputy Director , of the Centre for Human Resources Development (CENHURD), University of Agriculture, Abeokuta, Nigeria.
22 November, 2019	Patron , AIESEC Abeokuta, FUNAAB PG Auditorium

Services Provided for Other Universities in Nigeria and Overseas

External Assessor for Appointment into the Professorial Cadre

01 June 2021	Professors	Bells University of Technology, Ota, Nigeria
20 February 2020	Professor	University of Ibadan, Ibadan, Nigeria
28 March 2019	Reader	Modibbo Adamawa University of Tech, Yobe
5 February 2019	Reader	University of Maiduguri, Maiduguri
16 May, 2018	Professor	Federal University of Technology, Owerri, Nigeria
25 March 2018	Reader	Bells University of Technology, Ota
22 March 2018	Reader	Bells University of Technology, Ota
4 November 2016	Professor	University of Zimbabwe
16 August 2016	Professor	Wesley University, Ondo
21 July 2017	Reader	Federal University, Dutse
14 February 2017	Professor	University of Ghana
20 July, 2016	Professor	Federal University of Technology, Akure, Nigeria
30 June, 2016	Professor	University of Agriculture, Makurdi, Nigeria
13 June 2017	Professor	Federal University of Technology, Akure
17 September, 2015	Professor	Federal University Dutse, Jigawa, Nigeria
14 April 2015	Professor	University of Agriculture, Makurdi, Nigeria
25 September 2014	Reader	Federal University of Technology, Akure,

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24 April 2013	Professor	University of Maiduguri, Maiduguri, Nigeria
November 2011	Professor	Ladoke Akintola University, Ogbomoso,
October 2011	Professor	University of Agriculture, Makurdi
5 January 2011	Professor	Michael Okpara University of Agriculture, Umudike
April 2010	Professor	Ladoke Akintola University, Ogbomoso,
October 2009	Professor	Osun State University, Oshogbo, Nigeria
16 May 2017	Principal Res Fellow	Obafemi Awolowo University, Ile-Ife
25 Nov 2015	Reader	University of Zimbabwe
7 October 2013	Reader	Bowen University, Iwo, Nigeria
31 July 2013	Reader	Federal University of Technology, Akure, Nigeria
12 May 2013	Associate Prof	University of Ibadan, Ibadan, Nigeria
October 2012	Associate Prof	Ladoke Akintola University, Ogbomoso,
September 2011	Principal Res Scientist	Obafemi Awolowo University, Ile-Ife
June 2009	Senior Lecturers	Yaba College of Technology, Lagos. Nigeria

External Examiner for Theses and Dissertations

August 2018-October 2020	Senior Staff Promotion Exercise, Nigerian Institute of Stored Product Research (NSPRI), Ilorin.
Nov-Dec 2019	School of Graduate Studies, University of Ghana, Accra, Ghana.
August 2011-Nov 2019	Dept of Food Science and Technology, Federal University of Technology, Akure.
February 2010	Dept of Food Science and Technology, Michael Okpara University of Agriculture, Umudike, Nigeria.
May 2010; 2014	Dept of Food Technology, University of Ibadan.
May 2003	Dept of Food Technology, Yaba College of Technology, Lagos, Nigeria.
May 1996	Dept of Food Technology, Moshood Abiola Polytechnic, Abeokuta, Nigeria.

Services Provided for Publishers of Academic Journals Locally and Internationally

- International Journal of Food Science and Technology.
- Journal Food Processing and Preservation.
- Journal of Food Science and Agriculture, United Kingdom.
- African Journal of Root and Tuber Crops, International Institute for Tropical Agriculture, Ibadan, Nigeria.
- West African Journals of Foods and Nutrition.
- Nigerian Food Journal published by the Nigerian Institute of Food Science and FIIRO
- Journal of Industrial Research

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- Technology (NIFST).
- ASSET-An International Journal published by the Federal University of Agriculture, Abeokuta.
- Journal of Nigerian Society of Animal Production & Health.

Resource Person, Participant and Workshop Organizer

2014-2019	Resource Person in training workshops, Business fora and seminar on Cassava: Adding Value for Africa during Annual Conferences of the Nigerian Institute of Food Science and Technology, Nigeria.
June 16-20, 2014	Resource Person as Scientific and Technical Committee Member in the 4th Agricultural Science Week of West & Central Africa & 11th General Assembly of Council of Agriculture Forum CORAF/WECARD, Niamey, Niger Republic.
May 2014 to date	Resource Person in FUNAAB Alumni Research Mentoring Laboratory for Post Graduate Students of FUNAAB.
February 4, 2014	Resource Person as National Committee Member on Mandatory Inclusion of High Quality Cassava Flour in Wheat Flour, Federal Ministry of Agriculture & Rural Development, Abuja, Nigeria.
June 23-27, 2014	Resource Person in ISTRC Early Career Scientists on research proposal, research methodologies and intellectual property rights on tropical roots in University of Science and Technology, Hanoi, Vietnam.
May 14-19, 2014	Resource Person in ISTRC Early Career Scientists on research proposal, research methodologies and intellectual property rights on tropical roots in CTCRI, Thiruvananthapuram, India.
Sept-Oct, 2013	Lead Facilitator of Cassava Industry in Vietnam and Bangkok.
April, 2011-Dec 2012	Resource Person in EUACP Trainings of Early Career Scientists on research proposal, research methodologies and intellectual property rights on tropical roots in Uganda, Nigeria, Barbados, Fiji, and Lusaka.
February 14-15, 2011	Facilitated the AAU-DFID Sponsored West African Regional Training Workshop on Food Fortification and Entrepreneurship hosted by the Institute of Food Technologist, Dakar, Senegal.
August 12, 2010	Hosting of the 1 st International Congress and scientific meeting

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of West African Association of Food Science and Technology (WaaFoST), Nicon Luxury Hotel, Abuja, Nigeria.

- August 4-6, 2010 **Training** workshop on use of statistical software for Federal Institute of Industrial Research, Oshodi (FIIRO) Junior Scientists. Lagos, Nigeria.
- April 20-21, 2010 **Chairperson of Satellite Session**, at the West African Fellows-Mentors Monitoring Meeting of African Women in Agricultural Research and Development, Novotel, Accra, Ghana.
- July 14-16, 2009 **Train the Trainer Workshop** on Cassava Processing and Product Development by Unleashed the Power of Cassava in Africa Project, IITA/Sierra Leone Root and Tuber Crop Research Station/Food Research Institute, Pokuase, Ghana.
- June 9-13, 2009 **Train the Trainer Workshop** on Cassava Processing and Product Development by Unleashed the Power of Cassava in Africa Project, IITA/Sierra Leone Agricultural Research Institutes, SLARI, Freetown, Sierra Leone.
- March 12, 2009 **Facilitator**, Advance Instrumentation and its sustainability for UNAAB EMC 2nd in-house training workshop for technologists, Julius Okojie Lecture Theatre, University of Agriculture, Abeokuta, Nigeria.
- March 3, 2009 **Facilitator**, Writing a winning research grant proposal for the Federal College of Education Training Workshop on Empirical Research, Abeokuta, Nigeria.
- February 19, 2009 Participant at the Roundtable on University-Firm Interaction in Nigeria at the Seminar Room of the Nigerian Institute of Social and Economic Research (NISER), Ibadan, Nigeria.
- December 18, 2008 Training of Unemployed graduates/Youth as Special Agricultural Extension Service Providers by the Federal Government of Nigeria via Federal College of Agriculture, Akure, Ondo State, Nigeria.
- September 22-25, 2003 Training Workshop on Research Methodology for Young Academics, University of Agriculture, Abeokuta, 2000-2002 & Federal Polytechnic, Ado Ekiti, Nigeria.

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Membership and Chairmanship of University Committees

My membership and Chairmanship of the various Committees listed below provided me with experience in all facets of Higher Education management. They permitted interactions with all strata of the University system.

18 Jan to 6 Nov, 2019	Chairman , 250 Seater Computer Laboratory Building Usage Committee, Federal University of Agriculture, Abeokuta
29 Oct 2018 to 6 Nov, 19	Chairman , SERVICOM Management Committee, Federal University of Agriculture, Abeokuta
21 Sept 18 to 6 Nov, 19	Chairman , Staff Disciplinary Committee, Federal University of Agriculture, Abeokuta
4 – 30 April 2018	Chairman , Ad-Hoc Committee on Advocacy/Publicity of TETFUND Projects, Federal University of Agriculture, Abeokuta
7 Nov 2017 to 6 Nov 19	Chairman , Staff Development Committee
February 2009 to 2009	Chairman , University Standing Committee on Writing Technical Proposals.
September-October 2007	Chairman , College Master Plan Proposal Committee. University of Agriculture, Abeokuta, Nigeria.
May – June 2007	Chairman , UNAAB Alumni Consolidation Committee.
September 2007	Chairman , College Commercializable Drafting Committee. University of Agriculture, Abeokuta, Nigeria.
7 Nov 2017 to 6 Nov 19	Member, Governing Council of the University of Agriculture, Abeokuta, Nigeria.
11 January to Sept 2017	Senate Representative on the Joint Council and Senate Selection Board for the Appointment of the Vice-Chancellor, FUNAAB.
24 May 2016 to 6 Nov 2017	Member, Academic and Professional Board of IFSERAR, FUNAAB
21 Mar 17 to 6 Nov 19	Member , 2017 Budget Preparation Committee, Federal University of Agriculture, Abeokuta
15 July 2015	Member , Council Committee on Improved Revenue Generation for FUNAAB
26 June 2015 to Feb 2016	Member , Council Committee on Board of Survey, FUNAAB
July 2010 to February 2016	A Convocation Council Representative of the University of Agriculture, Abeokuta, Nigeria.
September 2010 to Dec 2015	Member , Council Committee on Appointment and Promotions for Non Teaching (APCONS), Federal University of Agriculture, Abeokuta
1997-2001	UNAAB ALUMNI representative at the Central Strategic Planning Committee, University of Agriculture, Abeokuta.

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14. Evidences of Funds/Research Grants Attracted for Institutional Development I have displayed high level of skills at individual and collective level to mobilize resources through Research Grants from various International and National Bodies as indicated below:

	Fund Agency	Role	Duration	Amount	Benefits to the University
Measurement of Cassava and Sweet Potato Post-Harvest Losses in Nigeria. The African Postharvest Losses Information System (APHLIS)	Natural Resources Institute, University of Greenwich, UK	Member	Aug 2020-Jul 2021	\$19529.45	10% Administrative Charges (AC), Mentorship for Junior Academics, Private Sector support facilities, staff development and scientific publication
Agricultural Education Scoping, Nigeria in collaboration	Development Oriented Agriculture (iCRA) Wageningen, Netherlands.	Member	Nov 2019-March 2020	\$23400	10% Administrative Charges (AC), Mentorship for Junior Academics, staff development and scientific publication
Implementation of Technologies for African Agricultural Transformation (TAAT) Cassava Compact	International Institute of Tropical Agriculture, IITA, Ibadan/African Development Bank (AFDB)	FUNAB Coordinator	5 Feb – 31 July 2019	\$69,228.68	10% Administrative Charges (AC), Mentorship for Junior

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					Academics Private Sector support facilities
Cassava: Adding Value for Africa (C: AVA)	NRI/Greenwich University, UK and 5 other institutions/ Bill & Melinda Gates Foundation (BMGF)	Country Manager	June 2008-March 2014	\$705,096.73 of \$13.3m	10% Administrative Charges (AC), Mentorship for Junior Academics SMEs support AMREC support, Farmers support, staff development and scientific publication
Adding Value for Africa II (CAVA II) hoisted in the Federal University of Agriculture, Abeokuta, Nigeria	Bill and Melinda Gates Foundation	Country Manager	April 2014 31 March 2019	\$18.8m	15% Administrative Charges (AC), IPU - <i>Fufu</i> Factory refurbishment Mentorship for Junior Academics Private Sector supports, AMREC support, Farmers support, staff develop

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					ment and scientific publication
Centre of Excellence in Agriculture and sustainable environment for the Federal University of Agriculture, Abeokuta	World Bank	Program Leader, Processing and Value Addition	February 2014 to November 2017	\$8m	Trainings of MAgse and PhD Agse (Food Processing and Value Addition) students, Equipment support, staff development and scientific publication
Grants from Losses of Root and Tuber Crops [GRATITUDE]	NRI/Greenwich University, UK and 14 other institutions with fund from the European Union (EU)	Work Package 6 Leader	1 st January 2012-December 2014	€504,300 of €3.75m	University rentage <i>Fufu</i> Factory Equipment support UG & PG Students sponsorship, Laboratory refurbishment, Equipment support, staff development and scientific publication
"Upscaling the Nigerian Flash Drying Experience for Sustainable Regional Trade	World Bank-CORAF	Resource	March 2013	\$1.4m	University rentage

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and Income generation in West Africa” (Ghana, Benin Republic, Sierra-Leone, Nigeria)		Person	to Dec 2016		Bakery Factory building support UG & PG Students sponsors hip, Laborato ry refurbish ment, Equipme nt support, staff develop ment and scientific publicati on
EU-African Caribbean and Pacific Science Technology Capacity Project	NRI/Greenwich University, UK and 5 other institutions with fund from European Union	Team Leader on Research Methods	2009-2012	€ 115,420.77 of €950,000	Universit y rentage UG & PG Students sponsors hip, staff develop ment and scientific publicati on
NRI Cassava Bag Technical Solution to Postharvest Physical deterioration Project (PPD), (B0507x1), Greenwich University, NRI, UK.	Rockefeller Foundation Cassava Innovation Challenge Project/NRI	Coordi nator, FUNA AB	7 Nov 2017 to 31 Jan 2018	\$203,500 of \$500,000	10% Administ rative Charges (AC), Mentors hip for Junior Academi cs Private Sector supports, AMREC support, Farmers support, staff

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					development and scientific publication
Improving the livelihoods of smallholder cassava farmers through better access to growth markets (CassavaGmarkets) led by NRI/Greenwich University, UK	European Union	Work Package 3 Leader	June 2012 to March 2017	€ 431,073 out of €3.2m	University rentage <i>Fufu</i> Factory equipment support UG & PG Students sponsorship, staff development and scientific publication
Network of Food Science & Nutrition in West Africa Project	DFID, UK/ Association of African Universities, Accra, Ghana	Principal Investigator	Mar 10- Feb 11	£97,500	10% University Admin Charge UG & PG Students sponsorship, staff development and scientific publication
Postharvest Loss Alliance for Nutrition (Landscape analysis and nutrient Retention study)	The Global Alliance for Improved Nutrition, Switzerland	Project Coordinator	13 Jan to 30 Nov 2017	\$73,000	10% University Admin Charge UG & PG Students sponsorship, staff development and scientific publication
Improving Quality, Nutrition and Health Impacts of Inclusion of Cassava Flour in	The International Fund for Agricultural Development	Coordinator,	April, 2014	\$22,581	10% University

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Bread Formation in West Africa (Nigeria & Ghana)	through The Royal Institution for the Advancement of Learning /McGill University, Canada & IITA.	FUNA AB	to August, 2016		y Admin Charge UG & PG Students sponsors hip, staff development and scientific publication
West and Central Africa Regional Cassava Technology Training Centre under the Project tagged, Increasing Performance of the Cassava Industry in West and Central Africa (IPCI) (B0441x2 Amendment 2), NRI/Greenwich University, UK	IFAD	Coordinator, FUNA AB	1 May 2017 to 30 Oct 2018	\$141,968	10% University Admin Charge, Garri Factory support, UG & PG Students sponsors hip, staff development and scientific publication
Development of the small and medium scale enterprise sector producing cassava based products to meet emerging urban demand in West Africa (CASSAVA-SMEs).	EU	Project Member	2003-2006	\$140,000	
Identification of an approach to the commercialisation of cassava fufu processing in West Africa that maximises benefits to sustainable rural livelihoods.	DFID-NRI UK	Project Member	1999 – 2002	£65000	
Improvement of the physicochemical characteristics of dried <i>fufu</i>	International Foundation of Science (IFS), Sweden	Principal Investigator	1999 – 2003	\$8,000	Equipment support, UG & PG Students sponsors hip, staff development and scientific publication

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The influence of storage and handling techniques on the chemical, Biochemical and organoleptic qualities of dried <i>fufu</i> from cassava, by the International Foundation for Science, Sweden, IFS, Project No. E/2553-1.	International Foundation of Science (IFS), Sweden	Principal Investigator	November 1996 – 1998	\$12,000	UG & PG Students sponsorship, staff development and scientific publication
The effect of processing variables on the characteristic properties of <i>fufu</i> (a fermented cassava-based <i>fufu</i>) at the Natural Resources Institute, UK	World Bank-NUC	Principal Investigator	June 1995 – Feb 1996	£ 6,500	PG Students sponsorship, staff development and scientific publication

The evidences above are presented to show an ability to develop relationships at both international, national and local levels for institutional development. Also, majority of those that benefitted from above named grants are now Professors, Readers and Lecturers in FUNAAB and other Institutions in Africa.

15: Evidences of Ability to Promote Entrepreneurship for Institutional Development

As the Deputy Vice Chancellor (Development), I and my team, mobilized international funds to upgrade and commissioned three major income generating enterprises of the Industrial Processing Units, namely:

- Fufu Factory
- Gari Processing Factory
- Bakery Factory

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Courtesy: IFAD, EU, NRI, UK, Bill Gate, and World Bank-CORAF

Modern and efficient processing machineries were installed.

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16. Recognitions, Community Development and Societal Linkages International

Dates	Position/Organization
6 November 2019 to date	Country node , Food, Agriculture and Natural Resources Policy Analysis Network (FANRPAN) www.fanrpan.org
25 October 2019 to date	Chairman Steering Committee, African Women in Agricultural Research and Development. https://awardfellowships.org/meet-staff/#steering
October 2016 to 24/10/19	Vice Chairman Steering Committee, African Women in Agricultural Research and Development
24 October 2018 to date	President International Society of Root Crops (www.istrc.org)
4 Oct 2013 – 23 Oct 2018	President , International Society of Root Crops – African Branch http://istrc-ab.org/?page_id=24
27 September, 2012 to 23 October 2018	Secretary/Treasurer International Society for Tropical Root Crops (ISTRC)
September, 2010 to September, 2012	1st Vice President/Chairman 16 th Symposium of International Society for Tropical Root Crops
23 October 2016 to date	Vice President (Anglophone) West African Association of Food Science and Technology.
15 January 2013 to 2015	Member Scientific and Technical Committee of the West and Central African Council for Agricultural Research and Development (CORAF/WECARD) (http://www.coraf.org)
October 2010-2013	Secretary International Society of Root Crops –

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	African Branch (ISTRC-AB)
2009 -2013	<p>Mentor African Women in Agricultural Research and Development https://awardfellowships.org/award_fellows/miriam-ahunna-ofoeze/ https://awardfellowships.org/award_fellows/olubukola-bosedede-osuntade/ https://awardfellowships.org/award_fellows/ugo-chijioke/ https://awardfellowships.org/award_fellows/nkumbu-mutwale-mutale/ https://awardfellowships.org/award_fellows/olapeju-onadipe/ https://awardfellowships.org/award_fellows/petra-bola-abdulsalam-saghir/</p>

National

Dates	Position/Organization
7 July 2020 to 6 July 2021	Chairman Governing Board of Oyo State College of Agriculture and Technology, Igboora
9 January 2018 to 29 May 2019	Chairman Governing Board of Oyo State College of Agriculture and Technology, Igboora.
20 April 2019 to date	Vice President 2 Baptist Grammar School Old Students Association, Ikire, Osun State
August 2015 to date	Chairman Board of Trustees of Societal Reformation & Peace Foundation, Oke Ilewo, Abeokuta, Nigeria
October 2014 –October 2016	Chairman NIFST Foundation, Nigerian Institute of Food Science and Technology (www.nifst.org)
January 2010 to January 2016	National President University of Agriculture Abeokuta (FUNAAB) Alumni Association

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October 2010-October 2012	National Vice President , Nigerian Institute of Food Science and Technology (NIFST).
October 2008 –October 2010	2nd National Vice President , Nigerian Institute of Food Science and Technology (NIFST)
October 2007- 2008	Secretary , Nigerian Institute of Food Science and Technology (NIFST) Foundation.
October 2003 – 2005	National Secretary , Nigerian Institute of Food Science and Technology (NIFST).
October 2001- October 2003	National Assistant Secretary Nigerian Institute of Food Science and Technology (NIFST).
1999-2003	Chairman , Scientific and Technical Committee, Nigerian Institute of Food Science and Technology (NIFST).
1997-2000	Coordinator Committee for the Defence of Human Rights (CdHr), Ogun state.
1998-2002	Secretary Academic Staff Union of Universities, UNAAB Branch.
Commendations by Professional Bodies	
16 August 2007	Commendation letter from the Nigerian Institute of Food Science and Technology for facilitating 6 th National Training Workshop on Research Methodology.
1 November 2000	Commendation Letter from the President and Governing Council of NIFST for the successful workshop on Research workshop in University of Agriculture, Abeokuta

Consultancies

15 August – 21 Oct, 2019	Technical Assistance for Upscaling of Industrial Uptake of Cassava Roots in IFAD VCDP + AF States in Nigeria.
August, 2017-Dec, 2017	Post-harvest Consultant , IITA-Burundi-World Bank-PRODEMA Cassava and Banana Rapid Market Analysis and Business Plans Development in 10 Provinces.
2013-2017	Policy Driven Consultancy with Flour Mill Plc of Nigeria.

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- September-October, 2012 **GIZ Consultant**, Cassava Value Chain Baseline Study, Ogun State.
- August, 2012 **FAO Consultant**, Cassava Value Chain Assessment in the Caribbean (Haiti).
- July 2011-Aug 2011 **PIND/Chevron Consultancy** on the complete “review” of the Cassava value chain documentation in the Niger Delta Region.
- Jan 2008-March 2012 **Project Coordinator**, Common Fund for Commodities Project on Cassava Processing in West Africa (Nigeria, Sierra Leone, Benin Republic) implemented by International Institute of tropical Agriculture (IITA), Ibadan, Nigeria.
- November 2008 – 2009 **Processing Consultant**, Study of quality management systems for cassava value chains in Nigeria, Food and Agriculture Organization (FAO) of the United Nations, Rome, Italy.
- 2005-2006 **Processing and Food Quality Expert** [YA/RAF/03/447/17-51, 2005-06] on Cassava Master Plan & [YA/RAF/03/447/17-51, 2003] on HACCP Associated with cassava Processing in Nigeria, in collaboration with United Nations International Development Organization (UNIDO).
- 2004-2006 **Postharvest Manager**, Cassava Enterprise Development Project (CEDP), IITA (Jan-June 2007); Integrated Cassava Project, International Institute of Tropical Agriculture, Ibadan, Responsible for managing IITA’s contact with private enterprise processors and government agencies on the processing, utilization, standards and storage management.
- 2004 – 2005 **Food commercialization expert**, Investigations on building a food marketing policy evidence base in Nigeria sponsored by the DFID.
- October-December 2003 **Processing expert**, on Sub-Sector Marketing Analysis of the Nigerian Cassava Industry with Prof. Truman Philips of dTp Studies, Canada, IITA Ibadan, Nigeria.

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Specific experience in the region

Country	Date from - Date to
UK	May 1995-Feb 1996; Several times in 2003 to Dec 2018
Netherlands	26-30 August, 2000; 24 January, 2007; 2014
Italy	2012
USA	March 12-22, 2012; 23-26 July, 2012, April 2018
Brazil	27 August till 11 September, 2005
Colombia	March 8-14, 2004, October 2018
Malaysia	14-18 June, 2005
China	August 15 and 22, 2009
India	26-29 November 1997; several times till May 14-19, 2014
Vietnam and Bangkok	Sept-Oct, 2013
Japan	10-16 September, 2000
Saudi Arabia	2002
Israel	3-12 Nov 2012
Haiti	April, 2011-Dec 2012
Fiji	April, 2011-Dec 2012
Trinidad	April, 2011-Dec 2012
Barbados	April, 2011-Dec 2012
Senegal	February 14-15, 2011, 2013, 2014, 2015, 2019
Benin Republic	2008-2012, 11-14 February 2009; several till 2016, 2019
Sierra Leone	26-28 June, 2008; several till march 2012
Uganda	1-9 Dec, 2005; several between April, 2011-Dec 2012,
Zambia	April, 2011-Dec 2012
Tanzania	May 2016, March 2017, January 2019
Cameroon	5-9 May, 2003
Cote d'Ivoire	4-7 June 2007; 2019
Ghana	14-16 July 2009; April 20-21, 2010; several till January 2018, March 2019; 21-24 May, 2019
Burkina Faso	22-24 November, 1999
Niger Republic	June 16-20, 2014
Malawi	12-15 May 2015; March 2016
Mozambique	8-12 Oct, 2007; 28 Nov till 4 Dec 2008
Kenya	24 April till 3 rd May 2006; several till Sept, Oct 2019
Burundi	17 Sept to 14 October, 2017
Rwanda	30 March -3 April, 2014, 29-30 August, 2018, 4-8 Nov, 2019
Gambia	12-18 Feb, 2006

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GRASSROOT LINKGAGES/COMMUNITY SERVICE

Professor Sanni is a grass root leader and earned respect of all.

Recently, He became **Chief Technical Advisor** to Agro-Park Development Company Limited, Lagos, **Chairman, Board of Trustees** of Societal Reformation & Peace Foundation, Oke Ilewo, Abeokuta, Nigeria, and received **Award of Excellence** by **Police Community Relations Committee (PCRC) Obantoko**, Abeokuta, Ogun State, Nigeria, **Award of Appreciation/Recognition** by Non-Academic Staff Union of Educational and Associated Institutions, (NASU), FUNAAB and **Honorary Appointment as General Adviser**, Junior Chamber International (JCI) Nigeria, Federal University of Agriculture, Abeokuta

In the past,

- Chairman, PTA of Al-Ameen Nursery and Primary School, Asero, Abeokuta.
- Chairman, Ogun State Committee for Defence of Human Rights
- Pioneer Chairman, Electorate Body for the FUNAAB Student Union
- Public Relations Officer, Dawah Front of Nigeria.
- Public Relations Officer, FUNAAB Muslim Community
- Public Relations Officer, MSSN, B Zone of Nigeria.
- Amir, Egba area Council of MSSN
- The Pioneer President, Muslim Students Society of Nigeria (MSSN), FUNAAB Branch

17. Publications

Dissertation

1. **Sanni, L. O. (1990)** Design, Fabrication and test performance of flat plate solar drier. Unpublished BSc. Degree Project, University of Agriculture, Abeokuta, Nigeria.
2. **Sanni, L. O. (1992)** Dehydration characteristics of cassava chips in a cabinet Solar dryer. Unpublished MSc. degree Dissertation, University of Ibadan.
3. **Sanni, L. O. (1999)** Effect of processing conditions on the chemical, physicochemical and sensory qualities of *fufu* from cassava. Unpublished PhD Thesis. University of Ibadan, Nigeria.

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Professor Lateef Oladimeji Sanni

Books

- B1. **Sanni, L. O.** (2015). Drying for Wealth, Food Security and Nation Building. 49th Inaugural Lecture. Federal University of Agriculture, Abeokuta, Nigeria. 124pp. http://unaab.edu.ng/attachments/professor_sanni_inaugural.pdf
- B2. James, B., Okechukwu, R., Abass, A., Fannah, S., Maziya-Dixon, B., Sanni, L., Osei-Sarfoh, A., Fomba, S. and Lukombo, S. 2012. *Producing Gari from Cassava: An illustrated guide for smallholder cassava processors*. International Institute of Tropical Agriculture (IITA): Ibadan, Nigeria. 32pp.
- B3. Kuye, A., D. B. Ayo, L. O. Sanni, A. O. Raji, E. I. Kwaya, O. O. Otuu, W.B. Asiru, B. Alenkhe, I. B. Abdulkareem, B. Bamkefa, G. Tarawali, A. G.O. Dixon, R.U. Okechukwu (2011). Design and fabrication of a flash dryer for the production of high quality cassava flour. Cassava Enterprise Development Project, International Institute of Tropical Agriculture, Ibadan, Nigeria. 50 pp
- B4. **Sanni, L. O.**, Onadipe-Phorbee, O. And Alenkhe, E. B. (2012). Low-Cost Sustainable Cassava Drying Technologies in West Africa. IITA/CFC-WA Project Report. Pp. 28. . <http://www.common-fund.org/news-and-events/news/cfc-cassava-value-chain-development-in-west-africa/>
- B5. Aworh, O. C., Ogunmoyela, O. A. Okoruwa, A. O. Babajide, J. M., Sanni, S. A., Olayiwola, I. O., **Sanni, L. O.**, Obadina, A. O. Adebowale, A. A., Ebuehi O. A. T., George, A. and Nd'iaye, F., I.G Onimawo (2011). *Food Fortification Training Manual*. University of Agriculture, Abeokuta, Nigeria. AAU/MRCI Cycle 325-2010 Project. ISBN 978-978-49626-5-0. 42 pp.
- B6. Dipeolu, A.A., Akinbode, S.O., Babajide, J.M., Obadina, A.O., Siwoku, B.O., George, A., Nd'iaye, F., Adebowale, A.A. and **Sanni, L.O.** (2011). University of Agriculture, Abeokuta, Nigeria. AAU/MRCI Cycle 325-2010 Project. ISBN 978-978-49626-7-4. 19 pp.
- B7. A.O. Obadina, M.O. Edema, J.M. Babajide, O.O. Atanda, M.O. Adegunwa, W.A.O. Afolabi, A. George, F. Nd'iaye, A.A. Adebowale and **L.O. Sanni**, (2011). Food Safety Framework for West African Foods. University of Agriculture, Abeokuta, Nigeria. AAU/MRCI Cycle 325-2010 Project. ISBN 978-978-49626-6-7. 60 pp.
- B8. Dixon, A. G. O., Okechukwu, R. U., Akoroda, M. O., Ilona, P., Ogbe, F., Egesi, C. N., Kulakow, P., Ssemakula, G., Maziya-Dixon, B., Iluebey, P., Yomeni, M. O., Geteloma, C., James, B., Eke-Okoro, O. N., **Sanni, L. O.**, Ntawuruhunga, P., Tarawali, G., Mahungu, N., Lemchi, J, Ezedinma, C. I., Okoro, E., Kanju, E., Adeniji, A. A., and Nwosu, K. (2010). Improved cassava variety handbook. IITA Integrated Cassava Project, Ibadan, Nigeria. ISBN 978-131-3021. 129 pp.
- B9. **Sanni, L. O.**, Onadipe, O. O., Ilona, P., Mussagy, M. D., Abass, A. and Dixon, A. G. O. 2009. Successes and Challenges of Cassava Enterprise in West Africa: Case study of Nigeria, Benin and Sierra Leone. ISBN 978-131-200-5. IITA, Ibadan, Nigeria. 35 pp. www.iita.org/c/document_library/get_file?uuid=fcbb3638-8fd3...

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- B10. Mussagy, M.D., **Sanni**, L.O., Onadipe, O. O., Ilona, P. and Dixon, A. G. O. 2009. Viability of Commercializing Cassava in CFC-Covered Districts in West Africa. ISBN 978-131-200-5. IITA, Ibadan, Nigeria. 25 pp.
http://books.google.com/books?hl=en&lr=&id=KW3Ra9QF_JAC&oi=fnd&pg=PA1&dq=Sanni+L+O&ots=CS_Kac0n0l&sig=ivIHukHC74vi2OBFWykECKmoPVM#v=onepage&q&f=false
- B11. **Sanni**, L., A. A. Adebowale, A. Dipeolu, M. A. Idowu, I. O. Olayiwola, I. O. O. Aiyelaagbe, M. Egunlety and S. Fomba (Eds) (2009). The Proceedings of the 1st Training Workshop on the Use of Statistical Software for Data Analysis and Documentation in Food Research. University of Agriculture, Abeokuta, Nigeria. AAU/MRCI/08/F07/P33 Project. ISBN 978-978-49396-9-0. 188 pp.
- B12. **Sanni**, L., A. A. Adebowale, M. A. Idowu, M. K. Sawi, N. R. Kamara, I. O. Olayiwola, M. Egunlety, A. Dipeolu, I. O. O. Aiyelaagbe, and S. Fomba (2009). West African Foods from Root and Tuber Crops- A Brief Review. University of Agriculture, Abeokuta, Nigeria. AAU/MRCI/08/F07/P33 Project. ISBN 978-978-49396-8-3. 82 pp.
- B13. M. A. Idowu, A. A. Adebowale, L. **Sanni**, A. Dipeolu, I. O. Olayiwola, I. O. O. Aiyelaagbe, M. Egunlety and S. Fomba (2009). Recommended curriculum for food science and technology in tertiary institutions (Universities) in West Africa, University of Agriculture, Abeokuta, Nigeria. AAU/MRCI/08/F07/P33 Project. ISBN 978-978-49396-6-9. 35 pp.
www.aau-mrci.net/files/CURRICULUM.pdf
- B14. Aiyelaagbe, I. O. O., L. **Sanni**, A. Dipeolu, M. A. Idowu, I. O. Olayiwola, A. A. Adebowale, M. Egunlety and S. Fomba (2009). Recommended curriculum for organic agriculture in tertiary institutions (universities) in west Africa. University of Agriculture, Abeokuta, Nigeria. AAU/MRCI/08/F07/P33 Project. ISBN 978-978-49396-5-2. 32 pp.
[www.aau-mrci.net/.../RECOMMENDED%20CURRICULUM%20ORGANIC%20\(1\).pdf](http://www.aau-mrci.net/.../RECOMMENDED%20CURRICULUM%20ORGANIC%20(1).pdf)
- B15. Olayiwola, I. O., L. **Sanni**, A. Dipeolu, M. A. Idowu, A. A. Adebowale, I. O. O. Aiyelaagbe, M. Egunlety and S. Fomba (2009). Recommended curriculum for nutrition and dietetics in tertiary institutions (Universities) in West Africa, University of Agriculture, Abeokuta, Nigeria. AAU/MRCI/08/F07/P33 Project. ISBN 978-978-49396-7-6. 27 pp.
- B16. **Sanni**, L. O., Adeyemi, I. A. and Onuora, (2009). Research Methodology 2. Nigerian Institute of Food Science and Technology, Lagos, Nigeria. ISBN 978-978-49396-07. 115 pp.
- B17. **Sanni**, L. O. (2009). Excellence and Quality Consumer Service in the Fast Food Industry. Published by Nigerian Institute of Food Science and Technology, Lagos. 55 pp.
- B18. **Sanni**, L., Ezedinma, C., Okechukwu, R., Lemchi, J., Ogbe, F., Akoroda, M., Okoro, E., Maziya-Dixon, B., Ilona, P. and Dixon, A. (2007). Cassava Postharvest Assessment survey in Nigeria. Published by IITA, Ibadan, Nigeria. ISBN 978 131 265 3. 200 pp.
- B19. **Sanni**, L., Ezedinma, C., Okechukwu, R., Lemchi, J., Ogbe, F., Akoroda, M., Okoro, E., Maziya-Dixon, B., Ilona, P. and Dixon, A. (2007). Cassava Postharvest Assessment survey

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- in Nigeria: Synthesis report. Published by IITA, Ibadan, Nigeria. ISBN 978 131 274 2. 49 pp.
- B20. Ezedinma, C., **Sanni**, L. and Okechukwu, R. (2007). Socioeconomic studies on selected cassava markets in Nigeria. IITA, Ibadan, Nigeria. ISBN 9781312769, 53 pp. http://books.google.com/books?hl=en&lr=&id=HmH6QN-TOWcC&oi=fnd&pg=PA1&dq=Sanni+L+O&ots=fmqF_2tGff&sig=-gyajQLbe9xnFPGfGWe4ygDOq1w#v=onepage&q&f=false
- B21. Ezedinma, C., Lemchi, J., Okechukwu, R., Ogbe, F., Akoroda, M., **Sanni**, L., Okoro, E., Ilona, P., Okarter, C. and Dixon, A. (2007). Status of cassava production in southeast and southsouth Nigeria. A baseline report 2004. IITA Ibadan, Nigeria. ISBN 9781312874. 54 pp.
- B22. Ezedinma, C., Ojiako, I. A., Okechukwu, R. U., Lemchi, J., R., Umar, A. M., **Sanni**, L., Akoroda, M., Ogbe, F., Okoro, E., Tarawai, E., and Dixon, A. (2007). The cassava food commodity market and trade network in Nigeria. IITA, Ibadan, ISBN 978-131-200-5. 296 pp.
- B23. Tarawali, G., Kure, I., Ezedinma, C., Okechukwu, Lum, A. F., Dixon, A. G. O., Akoroda, M., Ogbe, F., Lemchi, J., **Sanni**, L., Ilona, P. and Okoro, E. (2007). A guide on livelihood analysis for scientists and extension workers. IITA Ibadan, Nigeria. ISBN 978131284X. 52 pp.
- B24. Tarawali, G., Adedzwa, D. K., Ezedinma, C., Okechukwu, Lum, A. F., Dixon, A. G. O., Akoroda, M., Ogbe, F., Lemchi, J., **Sanni**, L., Ilona, P. and Okoro, E. (2007). Community analysis of Ikot Etuk Udo, Akwa Ibom State, Nigeria. ISBN 9781312831. 55 pp.
- B25. **Sanni**, L. O., Maziya-Dixon, B., Okoruwa, A. E., Arowosafe, B., Lemchi, J., Ogbe, F., Ezedinma, C., Okechukwu, R., Akoroda, M., Okoro, E., Ilona, P., Babaleye, T. and Dixon, A. (2007). Cassava utilization training for bakers, caterers, and processors in the south-south and southeast of Nigeria. IITA, Ibadan, Nigeria. ISBN 978-131-289-0. 74pp.
- B26. **Sanni**, L. O. (2006) Quality Assurance System in the Food Industry. Jedidiah Publishers, Abeokuta. ISBN 978-2951-60-9, 188 pp. 2nd edition.
- B27. **Sanni**, L. O., M. A. Adelaja, R. U. Okechukwu, C. Ezedinma, M. Patino, M. O. Akoroda, B. Maziya-Dixon, J. Lemchi, P. Ilona, E. Okoro, G. Tarawali, T. Awodeyi, B. Bamkefa, N., Nnaji, F. Ogbe, A. G. O. Dixon, O. E., Obi and A. Ozigi. 2006. Catalogue of posharvest equipment for cassava processing. IITA, Ibadan, Nigeria. ISBN 978 131 271 8, 132 pp. http://books.google.com/books?hl=en&lr=&id=i0T6OZnr1awC&oi=fnd&pg=PT8&dq=Sanni+L+O&ots=bq2yYjibAm&sig=_6ZEUmFpMw7eZpChdN95-OvmoeQ#v=onepage&q=Sanni%20L%20O&f=false
- B28. **Sanni**, L., B. Maziya-Dixon, A. O. Onabolu, B. E. Arowosafe, R. U. Okechukwu, A. G. O. Dixon, P. Ilona, C. Ezedinma, G. Ssemakula, J. Lemchi, M. Akoroda, F. Ogbe, G. Tarawali, E. Okoro and C. Geteloma (2006). Cassava recipes for household food security. IITA Integrated Cassava Project, Ibadan, Nigeria. ISBN 978-131-293-9, Ibadan, Nigeria. 45 pp.

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- B29. **Sanni, L.**, B. Maziya-Dixon, J. Akanya, C. I. Okoro, Y. Alaya, C. V. Egwuonwu, R. Okechukwu, C. Ezedinma, M. Akoroda, J. Lemchi, E Okoro, and A. Dixon (2005) Standards for Cassava Products and Guidelines for Export. IITA, Ibadan, Nigeria. ISBN 978 131 2483, 93 pp.
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Professor Lateef Oladimeji Sanni

CITATION

Sanni Lateef graduated from the University of Agriculture, Abeokuta with Bachelor of Science degree; Second Class Upper Division in the Department of Food Science and Technology in 1990. He obtained Master and Doctor of Philosophy (PhD) Degrees at the Department of Food Technology, University of Ibadan in February 1993 and April 1999, respectively. He joined the University of Agriculture, Abeokuta (UNAAB) in 1993 as Assistant Lecturer and became Professor of Food Science and Technology in 2008.

He is the Chairman Steering Committee of African Women in Agricultural Research and Development (AWARD) (2019 to date) and Chairman of Council, College of Agriculture and Agricultural Technology, Igboora (2018-2019; 2020 to date). Prof Sanni Lateef was the Deputy Vice Chancellor (Development), Federal University of Agriculture, Abeokuta from 7th November 2017 to November 6, 2019; Dean, College of Food Science and Human Ecology, FUNAAB, 1st August 2014 till 6th November 2017; Head of Department of Food Science and Technology, FUNAAB from 1 August 2011 to 31 July 2013; Director of A.G. Leventis Memorial Centre for Learning (LEMCEL), FUNAAB from August 2007 to 31 July 2011 and Deputy Director, of the Centre for Human Resources Development (CENHURD), FUNAAB in 2007.

Prof Sanni is a Fellow of the Nigerian Academy of Science, Fellow of Nigerian Institute of Food Science and Technology, Fellow of Institute of Management Consultants Nigeria, and the President, International Society for Tropical Root Crops. He is an Honorary Fellow of the Federal Institute of Industrial Research Oshodi. Sanni was inducted as Member of the Institute of Public Analyst of Nigeria on the 21st of April 2015.

He has 31 years' experience in research, consultancy and collaborations as a postharvest expert on tropical root crops mostly implemented by the Natural Resources Institute, UK; Association of African Universities, Council of Agricultural Research Forum, CORAF/WECARD; McGill University and International Institute of Tropical Root Crop with over 35 Countries. He was an editorial board member of the International Journal of Food Science and Technology from 2005 to 31st July, 2015 and is currently serving as reviewer to so many international journals in the world.

Oladimeji was awarded 2018 President's Distinguished Alumnus Award for Outstanding Achievements by FUNAAB Alumni Association, Abeokuta, Nigeria. Lateef won Research Productivity Award (Senior Academic Category) in January 2011 and Most Outstanding International Ambassador in January 2012 of the Federal University of Agriculture, Abeokuta. FUNAAB Students' Union awarded him an Award of Excellence in May 2013.

Sanni received Omoluabi Royal ICON (ORI) AWARD from the Yoruba Council Worldwide in Oodua House, Ilfe-lfe in 2021. He won the 2008 Consultative Group of International Agricultural Research (CGIAR) Award Regional Technology Development in Sub Saharan Africa (<https://www.iita.org/news-item/iita-wins-cgiar-08-science-awards/>), and Outstanding Award-2006 Academic Accomplishment by Junior Chambers International, Abeokuta, Gateway Hotel, Abeokuta, Nigeria.

A dynamic leader became President, International Society of Tropical Root Crops, October 2018

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to date, President, International Society of Tropical Root Crops, African Branch, October 2013 to 23 October, 2018 and 1st Vice President, West African Association of Food Science and Technology, 2019 to date. He was a Scientific and Technical Committee member of the Council of Agricultural Forum in West Africa, 2012-2016 and National President of the Nigerian Institute of Food Science and Technology from 2010 to 2012.

In terms of contribution to knowledge, Sanni published 109 Technical Journal articles; 1 Patent; 30 Books, and 30 Conference proceedings. He has supervised in collaboration with colleagues' well over 100 undergraduates, 17 Master and 24 PhDs. He is globally well cited with 4, 594, h-index of 34 and i10-index of 112 in his publications.

(https://scholar.google.com/citations?view_op=list_works&hl=en&user=Q3H6FEMAAAAJ).

Sanni was listed among the Top 500 authors, by Scholarly Output in Nigeria over the period 2015 to 2020 by Elsevier (SciVal); 2020 UK Research and Innovation International Development Peer Review College membership, and 2019 Highly commended Award by Emerald Publishing with his colleagues.

Lateef has made outstanding contributions to scientific knowledge on process and product innovations mostly in root and tuber crop postharvest. He has by his outstanding scientific approaches touched the lives of both urban and rural dwellers with innovative research to ensure food security in his catchment areas. He is a star mentor to African Women in Agricultural Research and Development [<http://www.awardfellowships.org/participants/fellows-directory>]. He is surely an erudite scholar, passionate innovator, a team player, dedicated researcher and role model in sustainable development. He is happily married to a Professor and blessed with Children.

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Professor Lateef Oladimeji Sanni

SCIENCE	TECHNOLOGY	DEVELOPMENT
<p>➤ Solar drying Research</p>  <p>Plate 2: Forced Convection Solar Cabinet Dryer Source: Sanni (2000)</p>  <p>Plate 3: Indirect forced convection solar dryer Source: Sanni <i>et al.</i> (2000)</p>	  <p style="text-align: center;">IITA Design and fabrication of a flash dryer for the production of high quality cassava flour A. Kuye, D.R. Apu, L.O. Sanni, A.G. Pita, F.I. Kewale, O.O. Olay, W.B. Ajayi, S. Bessho, U.R. Abulhasan, B. Barnwell, G. Terefe, A.G.O. Odeh and R.O. Odehokun</p>	 <p style="text-align: center;">Prof Sanni with former President Obasanjo</p>  <p style="text-align: center;">Partnership between Africa, Asia and Europe (public-private)</p>
 <p>Figure 6: A typical volatile chromatogram of <i>fufu</i> Source: Sanni <i>et al.</i> (2000)</p>	 <p style="text-align: center;">✓ University-Industry Linkages Godilogo Farm Ltd, Cross Rivers State, Nigeria. Godilogo, IITA, UNIPORT, UI, SEDI, EDO ADP, FIRO for the designed and fabricated cassava flash dryer producing 250kg/h.</p>  <p>Plate 13: Newly fabricated flash dryer Source: Kuye <i>et al.</i> (2008)</p>	<p>of FMA</p> 
 <p>Plate 4: Rotary (A) and Flash (B) Dryers Source: Sanni <i>et al.</i> (2006)</p>	<p>Partners</p>   <p style="text-align: right;">28/11/2008</p>	

Curriculum Vitae

Professor Lateef Oladimeji Sanni

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- i <https://awardfellowships.org/meet-staff/#steering>
 - ii https://awardfellowships.org/award_fellows/miriam-ahunna-ofoeze/
 - iii https://awardfellowships.org/award_fellows/olubukola-bosedede-osuntade/
 - iv https://awardfellowships.org/award_fellows/ugo-chijioke/
 - v https://awardfellowships.org/award_fellows/nkumbu-mutwale-mutale/
 - vi https://awardfellowships.org/award_fellows/olapeju-onadipe/

 - vii https://awardfellowships.org/award_fellows/petra-bola-abdulsalam-saghir/
 - viii <http://community.unaab.edu.ng/blog/2011/07/04/eu-acp-training-workshop-begins-today/>
 - ix http://projects.nri.org/tropicalroots/documents/module1_proposal_writing.pdf
 - x http://projects.nri.org/tropicalroots/documents/Training_manual_July.pdf
 - xi <https://nifst.org/opening-speech-by-the-nifst-president-prof-lateef-sanni-fnifst/>
 - xii <https://nifst.org/nifst-universal-registrars-iso-22000-training-applauded/>