**THE FEDERAL POLYTECHNIC, ILARO.**

**CURRICULUM VITAE**

**1. Biodata**

1. **Name:**  **ALOKUN**, OMOTAYO ADERONKE
2. **Date & Place of Birth:**  13-11-1984 & Ondo State
3. **Gender:** Female
4. **State Origin:** Ondo State
5. **Nationality:** Nigerian
6. **Marital Status:**  Single
7. **Number & Ages of Children:** 2
8. **Religion:** Christianity
9. **Contact Address:** The Dept. of Food Tech, Federal Polytechnic

Ilaro, Ogun State.

1. **Email Address:** omotayo.alokun@federalpolyilaro.edu.ng
2. **Telephone Number:** +2348034634775
3. **Present Position:** Lecturer III

**2. Institution Attended with Date:**

 Federal University of Technology, Akure, Ondo-State 2014

 Federal University of Technology, Akure, Ondo-State 2008

 Yewa College Ilaro, Ogun State 2001

**3. Academic Qualification with Date:**

 M. Sc. (Food Science and Technology) 2014

B. Sc. (Food Science and Technology) 2008

SSCE 2014

**4. Professional Qualification (If Applicable):**

Member, Nigeria Institute of Food Science and Technology (NIFST)

**5. Membership of Learned Societies & Professional Bodies:**

Member, Nigeria Institute of Food Science and Technology (NIFST)

Organisation for Women in Science for the Developing World (OWSD)

Member, Women in Technical Education Development (WITED)

**6. Working Experience:**

 **a. Academic experience**

 **i. Teaching Experience**

Federal Polytechnic, Department of Food Technology, Ilaro, Ogun State,

 Nigeria

 Alvan Ikoku College of Education, Owerri, Imo State, Nigeria.

**ii. Courses Taught**

* Food Plant Sanitation and Design
* Food Quality Control (Plant Option)
* Introduction to Biochemical Engineering
* Processing and Preservation of Plant Product
* Processing and Preservation of Animal product
* Introduction to Food Analysis I
* Food Analysis II
* Introduction to Food Packaging
* Food Science and Nutrition
* Biology
* Chemistry
* Nutrition

 **iii. Research Interest**

* Diversification of fruits into flour
* Adding Values to root, tubers and cereals
* Improving and increasing Under-utilized fruits Product
* Improving and increasing Under-utilized root and tubers
* Improving Post Harvest Lost and Handling in Nigeria
* Adding values to Local candies and Snacks in Nigeria

 **iv. Academic Leadership Position**

1. Deanship of school/College/Faculty
2. Head of Department/Unit
3. Membership of Committees
* Secretary, Academic staff, Department of Food Technology, Federal Polytechnic, Ilaro
* Member, Sub-committee, LOC, 1th Annual School of Applied Science and Communication National Conference Federal Polytechnic, Ilaro
* Member, Sub-committee for WITED, 1st National Conference of Women in Technical Education and Empowerment, Ilaro Chapter, Federal Polytechnic, Ilaro

**7. Service outside the Federal Polytechnic, Ilaro**

1. Secretary, Western Chapter Nigeria Institute of Food Science and Technology (NIFST)
2. Volunteer at Woman for Peace and Gender Equality Initiative (WOPEGEI)
3. Protocol Officer at Redeem Christian Church Rock of Age Chapel Ilaro, Ogun State
4. Member of Volleyball Association, Federal Polytechnic Ilaro, Ogun State

**8. Scholarship/Fellowship& Prices (If Applicable)**

M.Tech Scholarship grant, National Food Security Research Grant for Centre of Excellent (Federal University of Technology, Akure, Ondo State, Nigeria (STEP-b)

**9. Academic Publications:**

**a. Journal Publications**

* Makanjuola O.M and **Alokun O.A** (2019). Microbial and Physicochemical Properties of Date Jam with Inclusion of Apple and Orange Fruits. Journal of Food Science. Vol. 4(3): 102-106pp.
* Makanjuola O.M and **Alokun O.A** (2019). Influenced of Malted Sorghum on the Acceptability of Composite Bread. Journal for Applied Tropical Agriculture, Vol 24(No 1):188-190pp.
* Fasasi O.S and **Alokun O.A** (2013). Physicochemical Properties and Acceptability of Ginger Spiced ‘Kokoro’ with Full Fat Soy Bean (Glycin max). Journal of Agricultural Sciences, Vol. 4(5B):73-77pp

**b. Book Chapters/Book Publications**

**c. Conference Papers**

* **Alokun O.A.** andOlojede R.W (2018). Effect of Apple and Orange Peel

on the Proximate Properties of Date Jam.

* Makanjuola O.Mand **Alokun O.A** (2018).Microbial and Physicochemical

 Properties of Date Jam with Inclusion of Apple.

* Makanjuola O.M and **Alokun O.A.** (2018).The Influence of Malted Sorghum

on the Production and the Acceptability of Composite Bread.

* Makanjuola O.M and **Alokun O. A**. (2017). Effect of Variety on Proximate

 Composition of Potato Flour.

* **Alokun O.A. (2017).** Physiocochemical Properties and Acceptability of Ginger

 Spiced ‘Kokoro’ with Full Fat Soy Bean (Glycin max).

* Adewumi, B.A and **Alokun, O.A** (2009). Storage qualities of cashew juice in

ambient and refrigerate environment.

**d. Unpublished Project and Dissertation**

* Effect of Temperature on Physicochemical and Sensory Properties of Groundnut candy (Sisi pelebe)
* Physicochemical, Microbial, Vitamin, Sensory Properties and Mineral Properties of Groundnut Candy (Sisi pelebe)
* Effect of physicochemical, sensory properties, microbial, vitamin and mineral properties on condensed milk candy
* Effect of Physicochemical, Sensory Properties, Microbial, Vitamin and Mineral Properties of Coconut Flakes Candy.

**e. Major Research Undertaken (If Application)**

* Design, Fabrication and Performance Evaluation of Peeling and Slicing machine of Four Varieties of Tubers
* Effect of Apple and Orange Juice on Physicochemical Properties, Rheological Properties, Textural, Amino acid Profile and Vitamin Properties of Date Jam
* Effect of Apple and Orange Juice on Mineral, Sensory Properties and Microbial Activity of Date Jam
* Physicochemical Properties, Sensory, Pasting Properties, Microbial Analysis, Mineral and Vitamins Effect of Pre-cooking on Breadfruit Flour
* Effect of defatted Groundnut on Physicochemical, Sensory Properties, Microbial, Vitamin and Mineral Properties of Groundnut Candy (Sisi pelebe)
* Physicochemical Properties, Vitamin, Antioxidant and Amino acid Composition of

 Ginger Spiced Maize Snack ‘Kokoro’ Enrich with Soy flour (a Nigeria based snack)

* Storage Quality of Cashew Apple Juice Under Ambient and Refrigeration Temperature

**10. Community Service:**

* Volunteer for Enhancement of Career Development in Secondary School in Yewa South Local Government
* Volunteer at Woman for Peace and Gender Equality Initiative (WOPEGEI)

**11. Extra-Curricular Activities:**

Playing Volleyball, handball, Travelling, Reading, Driving and Working on Computer

**12. Referees:**

* Prof (Mrs) O.S Omooba

 Department of Food Science and Technology,

 Federal University of Technology, Akure, Ondo State.

 **Phone no:** 08034120101, 08098579555

 **Email:**olufasasi@yahoo.co.uk

* Bose Akinbolusere

 Executive Director

 Development Initiative for Community Enhancement (DICE)

 Abuja

 Founder, DICE Mentor Programme

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1. **Name:**  **ALOKUN,** Omotayo Aderonke
2. **School:** School of Pure and Applied Sciences
3. **Department:**  Food Technology
4. **Research interest:**
* Diversification of fruits into flour
* Adding Values to root, tubers and cereals
* Improving and increasing Under-utilized fruits Product
* Improving and increasing Under-utilized root and tubers
* Improving Post Harvest Lost and Handling in Nigeria
* Adding values to Local candies and Snacks in Nigeria
1. **Award and Honours:**

M.Tech Scholarship grant, National Food Security Research Grant for Centre of Excellent (Federal University of Technology, Akure, Ondo State, Nigeria (STEP-b)

1. **Teaching areas:**

• Food Plant Sanitation and Design

• Food Quality Control (Plant Option)

• Introduction to Biochemical Engineering

• Processing and Preservation of Plant Product

• Processing and Preservation of Animal product

• Introduction to Food Analysis I

• Food Analysis II

• Introduction to Food Packaging

• Food Science and Nutrition

1. **Journal publications:**

• Makanjuola O.M and **Alokun O.A** (2019). Microbial and Physicochemical Properties of Date Jam with Inclusion of Apple and Orange Fruits. Journal of Food Science. Vol. 4(3): 102-106pp.

* Makanjuola O.M and **Alokun O.A** (2019). Influenced of Malted Sorghum on

the Acceptability of Composite Bread. Journal for Applied Tropical

Agriculture, Vol 24(No 1):188-190pp.

• Fasasi O.S and **Alokun O.A** (2013). Physicochemical Properties and Acceptability of Ginger Spiced ‘Kokoro’ with Full Fat Soy Bean (Glycin max). Journal of Agricultural Sciences, Vol. 4(5B):73-77pp

1. **Conferences attended:**
* Mr. Makanjuola O.M and **Alokun O.A.** (2018). The Influence of Malted Sorghum on the Production and the Acceptability of Composite Bread. 4th NIFST Western Chapter Regional Food Science and Technology Summit (ReFoSTS) 6-8th June 2018
* Makanjuola O.M and **Alokun O.A.** (2018). Microbial and Physicochemical Properties of Date Jam with Inclusion of Apple And Orange Fruits. 1st International Conference and Exhibition on Technological Innovation and Global Competitiveness. 5th-8th November, 2018.
* **Alokun O.A.** and Olojede R.W (2018). Effect of Apple and Orange Peel on the Proximate Properties of Date Jam. Proceedings of the 42nd NIFST Conference and Annual General Meeting, 15th-18th, October, 2018.
* **Alokun O.A.** (2017). Physicochemical Properties and Acceptability of Ginger Spiced ‘Kokoro’ with Full Fat Soy Bean (Glycin max). 3rd NIFST Western Chapter Regional Food Science and Technology Summit (ReFoSTS). Root and Tuber Value Chain Development for Improving the Nigeria Economy 6-8th June 2017
* Makanjuola O.M and **Alokun O. A**. (2017). Effect of Variety on Proximate Composition of Potato Flour. Salvaging the Nigerian Economy from Recession through Science, Technology and Communication SPASCIT 4-7th December, 2017.
* Adewumi, B.A and **Alokun, O.A** (2009). Storage qualities of cashew juice in ambient and refrigerate environment. Oral presentation at First International Conference on Postharvest and Quality Management of Horticultural Products of Interest for Tropical Regions. University De Costa Rica, Costa Rica
1. **Seminar/Workshop Attended**
* A Day Seminar/Workshop. Cooperative for Efficiency Service Delivery: A Pananced to Promote Business Diversification. November, 2018
* Seminar on Design + Leadership in the 21st Century. Held at International Conference Centre, Federal Polytechnic, Ilaro, Ogun State, Nigeria. 18thJune, 2018.
* Seminar on Design + Leadership in the 21st Century. Held at International Conference Centre, Federal Polytechnic, Ilaro, Ogun State, Nigeria. 18thJune, 2018.
* Workshop on Food Safety Issues in the Root and Tubers Processing Industry. Regional Food Science and Technology Summit (ReFoSTS) 6th June 2017
* Workshop on Ethical Conduct Among Academic Staff Towards Efficient Management of the Federal Polytechnic, Ilaro held at International Conference Centre, Federal Polytechnic, Ilaro, Ogun State, Nigeria20-21th, December, 2017
1. **Summary of profile**

Omotayo Aderonke Alokun, is a young, vibrant, hardworking and versatile a graduate of Federal University of Technology, Akure, Ondo State where she obtain her 1st and 2nd Degree (B.Tech and M.Tech in Food Science and Technology). She is a lecturer of Federal Polytechnic Ilaro, in the department of Food Technology in the School of Pure and Applied Sciences, where she lectures student on courses like Food Plant Sanitation and Design, Processing and Preservation of Plant Product, Processing and Preservation of Animal product, Food Analysis I & II, Food Packaging, Food Science and Nutrition just to mention few, she has also supervised project and seminars undertaken by student. She’s passionate about her research and product development so as to reduce the post-harvest loss of our foods due to improper handling which has led to food insecurity in our country the world at lager. Also to impact the world positively by continuing developing our indigenous food and improving on agricultural produce through research, develop machineries, improve our indigenous snack and candies, enlighten her community, Africa and the world. A member of Nigeria Institute of Food Science and Technology (NIFST) and Organisation for Women in Science for the Developing World (OWSD)