**CURRICULUM VITAE**

**01. Bio-Data**

 (a) **Name:** COKER, OLUWAFEMI JEREMIAH

 (b) **Date & Place of Birth:** May 3rd 1982, Abeokuta

 (c) **Gender:** Male

 (d) **State of Origin:** Ogun State

 (e) **Nationality:** Nigerian

(f) **Marital Status:** Married

(g) **Number & Ages of Children:** 2 & 8years, 6years

(h) **Religion:** Christianity

(i) **Contact Address:** Department of Food Technology, P.M.B. 50, The Federal Polytechnic Ilaro,

 Ogun State, Nigeria

(j) **E-mail Address:**  cokerjeremiah@gmail.com, oluwafemi.coker@federalpolyilaro.edu.ng

(k) **Telephone Number:** +243-803-572-0974

(i) **Present Position:** Lecturer III

**02. Institutions attended with dates:**

 **Institutions Dates**

Federal University of Agriculture, Abeokuta 2013 - 2015

 Federal University of Agriculture, Abeokuta 2000 - 2006

 St. Peters’ College, Olomore, Abeokuta 1992 - 1998

**03. Academic Qualifications with dates:**

 **Qualifications Dates**

 Ph.D. (In View) Food Processing and Storage Technology 2018

 M.Sc. Food Processing and Storage Technology 2002

 B.Sc. Hon. (Food Science and Technology) 2006

 SSCE 1998

**04. Professional Qualifications**

 Not Applicable

**05. Membership of Learned Societies & Professional Bodies**

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

Member, Nigerian Applied Microbiologists (NAM)

Member, Society for Applied Microbiology (SfAM)

Member, African Continental Association for Food Protection (ACAFP)

Member, World Food Preservation centre (WFP)

Student Member, American Society of Quality (ASQ)

**06. WORK EXPERIENCE**

**(a) Academic Experience**

**(i) Teaching Experience**

Lecturer III, Food Technology Department, The Federal Polytechnic Ilaro, Ogun State. 20 January, 2017 till date.

Research Assistant to (Dr Sobukola, O.P) Senior Lecturer, Department of Food Science and Technology, Federal University of Agriculture Abeokuta, Ogun State. Nigeria, February 2013 – December, 2016.

Lecturer, Nutrition Department, School of Health Technology, Tunga Magajiya, Niger State. Nigeria, February 2007 – March, 2008.

**(ii) Courses Taught**

Food Chemistry

Food Quality Control and Statistics

Food Quality Analysis

Food Plant Sanitation

Food and Nutrition

Research Methodology

Food Quality Control (Animal Products)

**iii) Research Interest**

Bio-Processing, Food Product development, Food Process Design, Food Formulation, Food Chemistry, Food Quality Control, Meat Science, Food Sensory Evaluation, Cereal Science, Automation, Food Freezing Technology, Food Biochemistry, Frying Technology, Dairy Science, legume Sciences.

**iv) Academic Leadership positions**

Departmental Examination Officer, Department of Food Technology, The Federal Polytechnic Ilaro, Ogun State. 2018 – Till date

**(b) Administrative Experience**

Not Applicable

**07. Services outside the Federal Polytechnic Ilaro**

1. Volunteer Staff, Career development for Secondary Schools in Ilaro Metropolis 2017 – Till date

**(08). Scholarship/ Fellowship & Prices**

1. Student Member: M-BoSs, Millet Sourdough Project, Up- Scaling Millet Grain Sourdough Technology and Extruded Snacks for Sustainable Livelihood in West Africa. January, 2018- 2020.
2. Student Member: Cassava Growth Markets (Cassava G-Markets) a collaborative Project with Four Countries and Greenwich University/Natural Resources Institute, Chatham, UK sponsored by European Union from December 2012 till June 2016.

**09. Academic Publications**

1. **Journal Articles in Print**

1. Makanjuola, O.M and **Coker, O.J** (2019).Assessment of Sensory, Functional and Pasting Properties of Different Yam Cultivar Flours Subjected to the Same Processing Condition*. Global Scientific Journals 7(10):672-687.*
2. **Coker, O.J** and Aiyeleye, F.B. (2019). Some Quality attributes of Cocoyam Flour Substituted with Matured Green Plantain Flour. *Applied Tropical Agriculture 24(1):250-256.*
3. Adepoju, A.B., **Coker, O.J**. and Adetula, O.A. (2019). Effects of Processing Methods on the Physicochemical Properties of Flour and Oil of Cashew Nut*. Nigerian Journal of Nutritional Sciences* (In press).Published by African journals online.
4. Adepoju, A.B. and **Coker, O.J.** (2018). Nutritional Status, household Food Security and Dietary Diversity of the Elderly Residing in Ilaro, Ogun State, Nigeria.  *International Journal of Food Science and Nutrition* 3(6): 125-135*.*
5. Akoja, O.J. and **Coker, O.J.**  (2018) Physicochemical, Functional, Pasting and Sensory Properties of Wheat Flour Biscuit Incorporated with okra Powder. *International Journal of Food Science and Nutrition* 3(5): 64-70.
6. **Coker, O.J**., Sobukola, O.P., Sanni, L.O., Bakare, H. A., Kajihausa, O.E., Adebowale, A.A. and Tomlins Keith. (2016) Quality Attributes of Cassava-Fish Crackers Enriched with different Flours: An Optimization study by a Simplex Centroid Mixture Design. Journal of Food process Engineering 1-11. Published by Wiley, available online at DOI: 10.1111/jfpe.12484
7. Sobukola, O.P., Dairo, O.U., Afe, T.T. and **Coker, O.J**. (2009) Water Sorption Isotherms and Crispiness of Fried Yam Chips in the temperature range from 293K to 313K. International Journal of Food Properties, 10: 3, 561-575. Published by Taylor and Francis United Kingdom. Available online at : *DOI:10.1080/10942910601035538*

**(b). Book Chapters/ Book Publications**

 Not Applicable

 (**c) CONFERENCES PAPERS**

1. Akoja, S.S and Coker, O.J. (2019). Production and sensory Evaluation of Bread Produced from Wheat and Sea Purse(*Dioclea reflexa*) Flour Blends Proceedings of the 43nd NIFST Conference and Annual General Meeting, 14th-18th, October, 2019.
2. Akoja, S.S. and **Coker, O.J.** (2018). Evaluation of Proximate, Sensory and Microbial properties of *Kokoro* (A maize based Snack) Fortified with partially Defatted Almond Seed. 1st, International Conference and Exhibition on Technological Innovation and Global Competitiveness. 5th-8th, November, 2018. The Federal Polytechnic Ilaro.
3. Aiyeleye, F.B. and **Coker, O.J.** (2018). Production and Sensory Evaluation of Instant Ogi Enriched with Almond Seeds. 1st, International Conference and Exhibition on Technological Innovation and Global Competitiveness. 5th-8th, November, 2018. The Federal Polytechnic Ilaro.
4. Ogundipe, O.O., Adebayo-Oyetoro, A.O., Lofinmakin, F.K., Akinsanya, N.A., **Coker, O.J.** and Nwajuwe, M. (2018) Pasting Properties of Blends of Unripe Plantain (*Musa paradisiacal*) and Sweet potato (*Ipomoea batatas)* Composite Flours for Dough Production. Proceedings of the 42nd NIFST Conference and Annual General Meeting, 15th-18th, October, 2018. Pg.197.
5. Aiyeleye, F.B. and **Coker, O.J.** (2018). Effect of Sprouting on the Sensory properties of Kokoro (A Maize Based Snack). Proceedings of the 42nd NIFST Conference and Annual General Meeting, 15th-18th, October, 2018. Pg.179.
6. Akoja, S.S. and**Coker, O.J.**(2018) Production and Sensory Evaluation of Maize-Based Snack (Kokoro) Fortified with Sea Purse (*Diolcea reflexa*) Seed Flour. Proceedings of the 42nd NIFST Conference and Annual General Meeting, 15th-18th, October, 2018. Pg.103.
7. Akoja, S.S. and **Coker, O.J.** (2018) Production and Sensory Evaluation of biscuits from Wheat-okra Composite Flour. Proceedings of the 42nd NIFST Conference and Annual General Meeting, 15th-18th, October, 2018. Pg.191.
8. **Coker, O.J.** and Aiyeleye, F.B. (2018) Some Quality Attributes of Cocoyam Flour Substituted with Mature Green Plantain Flour. 4th Regional Food Science Technology Summit (ReFoSTS) of NIFST, Western Chapter, Nigeria.
9. **Coker, O.J.** and Adepoju, A. B, (2017). Effect of soy-bean flour inclusion on proximate, functional and sensory properties of fermented cassava flour (*lafun*). Proceedings of National Conference of Science and Technology and Communication (SPASCIT, 2017).
10. Adepoju, A. B. and **Coker, O. J**. (2017). Nutritional status and academic performance of school age children in Ilaro. Proceedings of National Conference of Science and Technology and Communication (SPASCIT, 2017).
11. Aiyeleye, F.B., Komolafe, O.M. and **Coker, O.J.** (2017). Some Quality Characteristics of Cookies Produced from Composite of High Quality Cassava and Pigeon Pea (*Cajanus Cajan*) Flour. Root and Tuber Value Chain Development for Improving the Nigerian Economy, 3rd Regional Food Science Technology Summit (ReFoSTS) of NIFST, Western Chapter, June 5-6, 2017. Abeokuta, Ogun State. Nigeria.
12. Aiyeleye, F.B., **Coker, O.J.** and Komolafe, O.M (2017). Effect of cassava Flour inclusion on Maize- Based Snack (Kokoro) Production Root and Tuber Value Chain Development for Improving the Nigerian Economy, 3rd Regional Food Science Technology Summit (ReFoSTS) of NIFST, Western Chapter, June 5-6, 2017. Abeokuta, Ogun State. Nigeria.
13. **Coker, O.J**. (2016)Effect of cassava starch substitution with High Quality cassava and Fish flours on some quality attributes of Fried Crackers. Oral presentation in Food Security and Safety Conference May 2016 University of Johannesburg, South Africa, pg. 63.

**(d)Unpublished projects &Dissertation**

1. Coker, O.J. (2015): Effect of cassava starch substitution with High Quality Cassava and Fish Flour in the production of fried cassava fish Crackers. M.Sc. Dissertation, Department of Food Science and Technology, University of Agriculture, Abeokuta, Nigeria.

**(e) Major Research Undertaken**

1. Cassava Growth Market an European Union’s Food Security Thematic program sponsored research, Cassava G-Market.
2. MBoSs Millet Sourdough Project, Up-Scaling Millet Grain Sourdough Technology and extruded Snacks for Sustainable Livelihood in West Africa.
3. **Community Service**
4. Volunteer Staff, Career development for Secondary Schools in Ilaro Metropolis 2017 – Till date.

**11. Extra Curricula Activities**

1. Teaching , Writing and Surfing the net, Lawn-Tennis
2. Reading and Academic Counseling

**12. Referees**

**Dr. Sobukola, Olajide. P Dr. Obadina Olusegun. A.**

 Head of Department Food Science and Technology,

 Food Science and Technology Federal University of Agriculture Abeokuta,

 Federal University of Agriculture Abeokuta P.M.B 2240, Abeokuta

 P.M.B 2240, Abeokuta Ogun State.

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1. ***Name***

***COKER OLUWAFEMI JEREMIAH*** B.Sc., M.Sc. (FUNAAB)

Lecturer III, Department of Food Technology

1. **School**

School of Pure and Applied Sciences

1. **Department**

Food Technology

1. **Research Interests**
2. My research focuses on value-added processing of grains (cereal and pulse grains) and tubers with an emphasis on fractionation, characterization and utilization of carbohydrates, especially starch.
3. Hazard Analysis Critical Control point, Food safety
4. Milling and air-classification of cereal grains; evaluation of physicochemical properties of prime and small granule cereal and pulse starches; characterization and food applications.
5. Starch digestibility profiling (RS, SDS and RDS) and low glycemic food formulation strategies; pilot scale technical and economic feasibility studies on sourdough technology, Frying technology, Extrusion technology and dairy science.
6. Underutilized crops, Alternative sources of protein and Meat science
7. **Awards and Honours**
8. M.Sc. Scholarship grant, awardee of Cassava growth for Africa, *under an European Union’s Food security Thematic program sponsored research.*
9. **Teaching Areas**

Food Chemistry

Food Biochemistry

Food Plant Sanitation

Food and Nutrition

Food Quality control Statistics

Entrepreneurship

Research Methodology

1. **Journal publications**

Adepoju, A.B., **Coker, O.J**. and Adetula, O.A. (2019). Effects of processing methods on the Physicochemical properties of Flour and Oil of cashew Nut*. Nigerian Journal of Nutritional Sciences* (In press).Published by African journals online.

Adepoju, A.B. and **Coker, O.J**. (2018). Nutritional Status, household Food Security and Dietary Diversity of the Elderly Residing in Ilaro, Ogun State, Nigeria.  *International Journal of Food Science and Nutrition* 3(6): 125-135*.*

Akoja, O.J. and **Coker, O.J.**  (2018) Physicochemical, Functional, Pasting and Sensory Properties of Wheat Flour Biscuit Incorporated with okra Powder. *International Journal of Food Science and Nutrition* 3(5): 64-70.

**Coker, O.J**., Sobukola, O.P., Sanni, L.O., Bakare, H. A., Kajihausa, O.E., Adebowale, A.A. and Tomlins Keith. (2016) Quality Attributes of Cassava-Fish Crackers Enriched with different Flours: An Optimization study by a Simplex Centroid Mixture Design. Journal of Food process Engineering 1-11. Published by Wiley, available online at DOI: 10.1111/jfpe.12484

Sobukola, O.P., Dairo, O.U., Afe, T.T. and **Coker, O.J**. (2009) Water Sorption Isotherms and Crispiness of Fried Yam Chips in the temperature range from 293K to 313K. International Journal of Food Properties, 10: 3, 561-575. Published by Taylor and Francis United Kingdom. Available online at :*DOI:10.1080/10942910601035538*

1. **Conferences Attended:**
2. Akoja, S.S. and **Coker, O.J.** (2018). Evaluation of Proximate, Sensory and Microbial properties of *Kokoro* (A maize based Snack) Fortified with partially Defatted Almond Seed. 1st, International Conference and Exhibition on Technological Innovation and Global Competitiveness. 5th-8th, November, 2018. The Federal Polytechnic Ilaro.
3. Aiyeleye, F.B. and **Coker, O.J.** (2018). Production and Sensory Evaluation of Instant Ogi Enriched with Almond Seeds. 1st, International Conference and Exhibition on Technological Innovation and Global Competitiveness. 5th-8th, November, 2018. The Federal Polytechnic Ilaro.
4. Ogundipe, O.O., Adebayo-Oyetoro, A.O., Lofinmakin, F.K., Akinsanya, N.A., **Coker, O.J.** and Nwajuwe, M. (2018) Pasting Properties of Blends of Unripe Plantain (*Musa paradisiacal*) and Sweet potato (*Ipomoea batatas)* Composite Flours for Dough Production. Proceedings of the 42nd NIFST Conference and Annual General Meeting, 15th-18th, October, 2018. Pg.197.
5. Aiyeleye, F.B. and **Coker, O.J.** (2018). Effect of Sprouting on the Sensory properties of Kokoro (A Maize Based Snack). Proceedings of the 42nd NIFST Conference and Annual General Meeting, 15th-18th, October, 2018. Pg.179.
6. Akoja, S.S. and**Coker, O.J.**(2018) Production and Sensory Evaluation of Maize-Based Snack (Kokoro) Fortified with Sea Purse (*Diolcea reflexa*) Seed Flour. Proceedings of the 42nd NIFST Conference and Annual General Meeting, 15th-18th, October, 2018. Pg.103.
7. Akoja, S.S. and **Coker, O.J.** (2018) Production and Sensory Evaluation of biscuits from Wheat-okra Composite Flour. Proceedings of the 42nd NIFST Conference and Annual General Meeting, 15th-18th, October, 2018. Pg.191.
8. **Coker, O.J.** and Aiyeleye, F.B. (2018) Some Quality Attributes of Cocoyam Flour Substituted with Mature Green Plantain Flour. 4th Regional Food Science Technology Summit (ReFoSTS) of NIFST, Western Chapter, Nigeria.
9. **Coker, O.J.** and Adepoju, A. B, (2017). Effect of soy-bean flour inclusion on proximate, functional and sensory properties of fermented cassava flour (*lafun*). Proceedings of National Conference of Science and Technology and Communication (SPASCIT, 2017).
10. Adepoju, A. B. and **Coker, O. J**. (2017). Nutritional status and academic performance of school age children in Ilaro. Proceedings of National Conference of Science and Technology and Communication (SPASCIT, 2017).
11. Aiyeleye, F.B., Komolafe, O.M. and **Coker, O.J.** (2017). Some Quality Characteristics of Cookies Produced from Composite of High Quality Cassava and Pigeon Pea (*Cajanus Cajan*) Flour. Root and Tuber Value Chain Development for Improving the Nigerian Economy, 3rd Regional Food Science Technology Summit (ReFoSTS) of NIFST, Western Chapter, June 5-6, 2017. Abeokuta, Ogun State. Nigeria.
12. Aiyeleye, F.B., **Coker, O.J.** and Komolafe, O.M (2017). Effect of cassava Flour inclusion on Maize- Based Snack (Kokoro) Production Root and Tuber Value Chain Development for Improving the Nigerian Economy, 3rd Regional Food Science Technology Summit (ReFoSTS) of NIFST, Western Chapter, June 5-6, 2017. Abeokuta, Ogun State. Nigeria.
13. **Coker, O.J**. (2016)Effect of cassava starch substitution with High Quality cassava and Fish flours on some quality attributes of Fried Crackers. Oral presentation in Food Security and Safety Conference May 2016 University of Johannesburg, South Africa, pg. 63.
14. **Seminar/ Workshop Attended**

4th Regional Food Science and Technology Summit (ReFoSTS) Akure, Ondo State Nigeria, 6th-7th June, 2018.

Workshop on Ethics and Ethical Issues in the work place, Federal polytechnic Ilaro, 20th-21st December,2017

National Conference on Science, Technology and Communication (SPACIT,2017) 4th-7th December, 2017

3rd Regional Food Science and Technology Summit (ReFoSTS), Roots and Tubers Value Chain Development for Improving the Nigerian Economy 6-8, June,2017.4

Workshop on Food Safety Issues in the Root and Tuber Processing industry. 3rd Regional Food Science and Technology Summit (ReFoSTS) 6th June 2017.

Food Safety for Nutritionists and Other Health Professionals, September 5-9, 2016, organised by ILSI-UG-FUNAAB. Federal University of Agriculture Abeokuta. 2016

Food Safety and Security, 2016 Autumn International Scientific Conference, May 16-18, 2016 University of Johannesburg, Johannesburg, South Africa.

Food Industrialisation: A path way to Agribusiness Transformation, NIFST National Conference, October 13-16, 2015, Imo State, Nigeria.

Food Value Chains: Opportunity for Wealth Creation and Food security, NIFST National Conference, October 13-15, 2014. Ikeja, Lagos 2014.

Training on Proposals and grant winning write-up, Federal University of Agriculture Abeokuta, 2014

Training on Total Quality management, University of Agriculture Abeokuta, 2005

1. **Summary of Profile**

Femi Coker is a young, vibrant, versatile Lecturer, of The Federal Polytechnic Ilaro, in the department of Food Technology in the school of Pure and Applied Sciences, where he lectures students on courses like Food Chemistry, Food Biochemistry, Food Plant Sanitation and design, Food and Nutrition, Food Packaging, Cereal Technology, Food Quality Control and Statistics and Food Quality Control and Analysis just to mention a few. Due to his passion and ardor for a sustainable food security system and the immeasurable post-harvest loss of our local food resources causing food insecurity in our world at large, he majors in Food processing and storage technology through food product development. Femi is a thorough scientist with good communication skills who passes his message to his listeners in a more simple and comprehensible manner. His experience spans over a wide range of Food Science and Technology field with up to date knowledge of events. He’s a member of HACCP team that developed HACCP documents for cassava based food products under the EU sponsored research. A member of Nigerian Institute Food Science and Technologists (NIFST), International Union of Food Science and Technology (IUFosT), Nigerian Institute of Management (NIM) and a student member of American Society for Quality (ASQ). He is a regular attendee of local and international conferences and workshops, he is a motivator. He is married to Mrs. Oluwafunmbi J. Coker with two children.

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