**The Federal Polytechnic, Ilaro**

**Curriculum Vitae**

**1. Biodata**

**a. Name** KOMOLAFE OLAKUNLE MUYIWA

**b. Date & Place of Birth** November 7, 1987 & Ilaro, Ogun State

**c. Gender**  Male

**d. State of Origin** Osun

**e. Nationality** Nigerian

**f. Marital Status** Single

**g. Number & Ages of Children** None

**h. Religion** Christianity

**i. Contact Address** Dept. of Food Technology, Federal Polytechnic, Ilaro.

**j. Email** **Address** [olakunlekomolafe@gmail.com](mailto:olakunlekomolafe@gmail.com)

**k. Telephone Number** 0803 746 2371 (mobile)

**l. Present position** Lecturer III

**2. Institution attended with date**

* Ladoke Akintola University of Technology, Ogbomoso, Oyo State. 2006-2011

**3. Academic Qualification with date**

* Bachelor of Technology (**Food Engineering**), Ladoke Akintola University of Technology, Ogbomoso, Oyo State. **November, 2011**.

**4. Membership of Professional bodies**

* Nigerian Institute of Food Science and Technology (NIFST)
* Nigerian Society of Engineers (NSE)

**5. Working Experience**

**a. Academic experience**

I. Courses taught in the Department of Food Technology include:

1. Unit Operations I (FST 313)
2. Unit Operations II (FST 323)
3. Basic Heat Transfer and Fluid Mechanics (FST 215)
4. Food Process Engineering (FST 213)
5. Engineering Materials in Food Systems (FST 222)

**II. Research interests**

* Drying and mathematical modelling of under-utilized Nigerian fruits
* Design and fabrication of food processing equipment
* Effect of pre-treatments on the preservation of food

**b. Administrative experience**

1. Member, Examination Unit (Stamping Section): 2017- till date
2. Secretary, Food Technology Department Project Committee: 2015 – 2018
3. Member, LOC, 3rd School of Applied Science National Conference: 2015
4. Member, Entrepreneurship Committee on Result Processing: 2015 – 2017
5. Secretary, Food Technology Department Academic Board: 2015 – 2018

**6. Academic Publications**

**a. Journal Publications**

1. Oke, M.O., Komolafe, O.M. and Abioye, A.O. (2018). Mathematical modeling of cabinet drying of tropical almond (*Terminalia cattapa*) fruit flesh. *ECronicon Journal of Agriculture,* 4.2 (102-121).

2. Adebowale, O.J. and **Komolafe, O.M.** (**2017**). Effect of supplementation with defatted-coconut paste on proximate composition, physical and sensory qualities a maize-based snack. *Journal of Culinary Science and Technology*. Published by Taylor & Francis Ltd., 37-41 Mortimer Street, London W1T, U.K.ISSN: 1542-8052 print/1542-8044online.<http://dx.doi.org/10.1080/15428052.2017.1315322>

3. Adebowale, O.J.,Salaam, H. A., **Komolafe, O.M.**, Adebiyi, T. A. and Ilesanmi, I. O. (**2016**). Quality Characteristics of Noodles Produced from Wheat flour and Modified Starch of African Breadfruit(*Artocarpusaltilis*) Blends. *Journal of Culinary Science and Technology*. 15(1): 75-88. Published by Taylor & Francis Ltd., 37-41 Mortimer Street, London W1T, U.K.ISSN: 1542-8052print/1542-8044online.http://dx.doi.org/10.1080/15428052.2016.1204973

4.Adebowale, O.J., Salaam, H.A., Umar, B.F. and **Komolafe, O.M.** (**2014**). Fractionation

and some conditions on the extractability of Tropical Almond (*Terminalia catapa*) seed protein. *Current Research in Nutrition and Food Science*, 2(3): 165-169. Published by Enviro Research Publisher, Modhya Pradesh, India. ISSN: 2347-467X, Online ISSN: 2322-0007. <http://dx.doi.org/10.12944/CRNFSJ.2.3.09>

**b. Conference papers**

1. Akoja, S. S. and **Komolafe, O.M.** (**2018**). Production and Sensory evaluation of biscuits from wheat and sea purse (*Dioclea reflexa*) flour blends. In: *Proceedings of the 42nd Conference and Annual General Meeting 2018 of the Nigerian Institute of Food Science and Technology*, Abeokuta, Nigeria. 15th – 18th October, 2018.

**2. Komolafe, O.M.** and Aiyeleye, F.B. (**2017**). Effect of moringa seed flour on the quality attributes of wheat bread. In: *Proceedings of the 41st Conference and Annual General Meeting 2017 of the Nigerian Institute of Food Science and Technology*, Abuja, Nigeria. 22nd – 25th October, 2017.

3. **Komolafe, O.M.** and Akoja, S.S. (**2017**). Evaluation of pasting charcteristics of cassava flour (*fufu*) fortified with *Hexalobus crispiflorus* seed flour. In: *Proceedings of the 41st Conference and Annual General Meeting 2017 of the Nigerian Institute of Food Science and Technology*, Abuja, Nigeria. 22nd – 25th October, 2017.

4. Adio, M.A. and **Komolafe, O.M**. (**2015).** The design and fabrication of a cassava peeling machine. In: *Book of Readings of the 3rd National Conference of the School of Pure and Applied Sciences*, The Federal Polytechnic, Ilaro, Ogun State. 15th – 18th , 2015.

5. Makanjuola, O.M., Ajayi, A, Noah, A.A., **Komolafe, O.M**. and Sodipe, O.A. (**2015).** Evaluation of waste water quality standrads in five abattoirs in Lagos State, South-West, Nigeria. In: *Book of Readings of the 3rd National Conference of the School of Pure and Applied Sciences*, The Federal Polytechnic, Ilaro, Ogun State. 15th – 18th , 2015.

**c. Unpub lished Project**

1. Design, fabrication and performance evaluation of a laboratory scale hot air dryer for food materials using bell pepper as test materials. **B. Tech. Thesis**. Department of Food Science and Engineering, Ladoke Akintola University of Technology, Ogbomoso, Oyo State. 70 pages.

**7. Community Service**

1. Secretary, Joy Avenue Residential Association (JAVRA): 2016- 2018
2. Member, LOC, 3rd Regional Food Summit (ReFoSTS 2017): 2017

**8. Extra-Curricular Activities**

Travelling, Reading and Writing

**9. Referees**

* Professor J.O. OLAJIDE,

Department of Food Science and Engineering,

Ladoke Akintola University of Technology,

Ogbomoso, Oyo State.

Mobile: 0803 392 9076

Email: [joolajide@lautech.edu.ng](mailto:joolajide@lautech.edu.ng)

* Doctor M.O. OKE,

Department of Food Science and Engineering,

Ladoke Akintola University of Technology,

Ogbomoso, Oyo State.

Mobile: 0803 075 8356

Email: [mooke47@lautech.edu.ng](mailto:mooke47@lautech.edu.ng)

* Doctor A. ADEJUYIGBE,

Baymar Eyecare and Surgery Centre,

8, Osolo Way, Ajao Estate, Oshodi-Isolo,

Lagos State.

Mobile: 0803 355 2508

**The Federal Polytechnic, Ilaro**

**Academic Staff Profile**

**1. Name:** KOMOLAFE Olakunle Muyiwa

**2. School:** Pure and Applied Sciences

**3. Department:** Food Technology

**4. Research Interests**

* Drying and mathematical modelling of under-utilized Nigerian fruits
* Design and fabrication of food processing equipment
* Effect of pre-treatments on the preservation of food

**5. Teaching Areas**

1. Unit Operations I (FST 313)
2. Unit Operations II (FST 323)
3. Basic Heat Transfer and Fluid Mechanics (FST 215)
4. Food Process Engineering (FST 213)
5. Engineering Materials in Food Systems (FST 222)

**6. Journal Publications (Total = 4)**

1. Oke, M.O., **Komolafe, O.M**. and Abioye, A.O. (2018). Mathematical modeling of cabinet drying of tropical almond (*Terminalia cattapa*) fruit flesh. *ECronicon Journal of Agriculture,* 4.2 (102-121).

2. Adebowale, O.J. and **Komolafe, O.M.** (**2017**). Effect of supplementation with defatted-coconut paste on proximate composition, physical and sensory qualities a maize-based snack. *Journal of Culinary Science and Technology*. Published by Taylor & Francis Ltd., 37-41 Mortimer Street, London W1T, U.K.ISSN: 1542-8052 print/1542 8044, online.<http://dx.doi.org/10.1080/15428052.2017.1315322>

3. Adebowale, O.J.,Salaam, H. A., **Komolafe, O.M.**, Adebiyi, T. A. and Ilesanmi, I. O. (**2016**). Quality Characteristics of Noodles Produced from Wheat flour and Modified Starch of African Breadfruit(*Artocarpusaltilis*) Blends. *Journal of Culinary Science and Technology*. 15(1): 75-88. Published by Taylor & Francis Ltd., 37-41 Mortimer Street, London W1T, U.K.ISSN: 1542-8052print/1542-8044online.http://dx.doi.org/10.1080/15428052.2016.1204973

4.Adebowale, O.J., Salaam, H.A., Umar, B.F. and **Komolafe, O.M.** (**2014**). Fractionation

and some conditions on the extractability of Tropical Almond (*Terminalia catapa*) seed protein. *Current Research in Nutrition and Food Science*, 2(3): 165-169. Published by Enviro Research Publisher, Modhya Pradesh, India. ISSN: 2347-467X, Online ISSN: 2322-0007. <http://dx.doi.org/10.12944/CRNFSJ.2.3.09>

**7. Conferences attended**

1. Akoja, S. S. and **Komolafe, O.M.** (**2018**). Production and Sensory evaluation of biscuits from wheat and sea purse (*Dioclea reflexa*) flour blends. In: *Proceedings of the 42nd Conference and Annual General Meeting 2018 of the Nigerian Institute of Food Science and Technology*, Abeokuta, Nigeria. 15th – 18th October, 2018.

2. **Komolafe, O.M.** and Aiyeleye, F.B. (**2017**). Effect of moringa seed flour on the quality attributes of wheat bread. In: *Proceedings of the 41st Conference and Annual General Meeting 2017 of the Nigerian Institute of Food Science and Technology*, Abuja, Nigeria. 22nd – 25th October, 2017.

3. **Komolafe, O.M.** and Akoja, S.S. (**2017**). Evaluation of pasting charcteristics of cassava flour (*fufu*) fortified with *Hexalobus crispiflorus* seed flour. In: *Proceedings of the 41st Conference and Annual General Meeting 2017 of the Nigerian Institute of Food Science and Technology*, Abuja, Nigeria. 22nd – 25th October, 2017.

4. Adio, M.A. and **Komolafe, O.M**. (**2015).** The design and fabrication of a cassava peeling machine. In: *Book of Readings of the 3rd National Conference of the School of Pure and Applied Sciences*, The Federal Polytechnic, Ilaro, Ogun State. 15th – 18th , 2015.

5. Makanjuola, O.M., Ajayi, A, Noah, A.A., **Komolafe, O.M**. and Sodipe, O.A. (**2015).** Evaluation of waste water quality standrads in five abattoirs in Lagos State, South-West, Nigeria. In: *Book of Readings of the 3rd National Conference of the School of Pure and Applied Sciences*, The Federal Polytechnic, Ilaro, Ogun State. 15th – 18th , 2015.

**8. Seminars/Workshops attended**

* 1. 4th National Conference of School of Pure and Applied Sciences and School of Communication, Information and Technology. Theme: Salvaging the Nigerian economy from Recession through Science, Technology and Communication. International Conference Centre, The Federal Polytechnic, Ilaro, Ogun State, Nigeria. 4th – 7th December, 2017.
  2. 41st NIFST Conference and Annual General Meeting 2017. Theme: Rejuvenating the Nigerian economy through promotion of the food value chain. International Conference Center (ICC), Abuja, Nigeria. 22nd – 25th October, 2017. Oral presentation.
  3. Result uploading seminar for academic staff by LloydAnt Business Service. ICT Centre, The Federal Polytechnic, Ilaro, Ogun State. 9th – 10th October, 2017.
  4. 3rd Regional Food Science and Technology Summit (ReFoSTS) / General meeting of NIFST, Western Chapter. Amosun Hall, Moshood Abiola Polytechnic, Abeokuta, Ogun State. 5th – 6th June, 2017.
  5. 40th NIFST Conference and Annual General Meeting 2016: Innovations and Upgrade for food value chain competitiveness in Nigeria. Coronation Hall, Government House, Kano State. 24th – 26th October, 2016.
  6. Advanced Digital Appreciation Programme for Tertiary Institutions (ADAPTI) by Digital Bridge Institute. ICT Centre, The Federal Polytechnic, Ilaro, Ogun State. 29th August – 2nd September, 2016.
  7. 3rd National Conference of School of Pure and Applied Sciences. Theme: Science and Technology: The catalyst for political stability and economic development of a nation. ASUP Building, The Federal Polytechnic, Ilaro, Ogun State, Nigeria. 15th – 18th June, 2015.
  8. Orientation programme for new academic staff in the School of Pure and Applied Sciences. Computer Science Department Conference room, The Federal Polytechnic, Ilaro, Ogun State. 2nd October, 2014.
  9. Orientation programme for new academic staff. ASUP Building, The Federal Polytechnic, Ilaro, Ogun State, Nigeria. 12th August, 2014.

**9. Summary of Profile**

Komolafe Olakunle holds a Bachelor of Technology degree in Food Engineering from Ladoke Akintola University of Technology, Ogbomoso. He joined the Federal Polytechnic, Ilaro as an Assistant Lecturer in the Department of Food Technology in 2014. He has served in various departmental and institutional committees, delivering exemplary performances. As an academic staff, he has supervised various student projects, with particular interests in design and fabrication of food processing equipment. He is a professional member of the Nigerian Institute of Food Science and Technology (NIFST).