**THE FEDERAL POLYTECHNIC, ILARO**

1. **Biodata**
2. NAME: MOHAMMED, ABIOLA OMOBONIKE
3. Date of Birth: 17TH MARCH, 1967, Abeokuta
4. Gender: Female
5. State of Origin: OGUN
6. Nationality: NIGERIA
7. Marital Status: MARRIED
8. Number & ages of Children 5 & (26, 23, 20, 17 & 12)
9. Religion: Christianity
10. Contact address: NO 33, OKE ODO, PAHAYI, ILARO.
11. E- mail address: mabiolaomobonike@yahoo.com,

abiolamohammed@federalpolyilaro.edu.ng

1. Telephone NO: 08037136499
2. PRESENT POSITION: CHIEF TECHNOLOGIST (145)
3. **InsitutionsAttended with Dates:**

Ibadan Municipal Government Primary School,Moor Plantation,

Apata, Ibadan, Oyo State (1975-1980)

Macjob Grammar School, Abeokuta, Ogun State (1980-1985)

The Federal Polytechnic, Ilaro, Ogun State (1987-1989)

Yaba College Of Technology, Yaba, Lagos State (1990-1992)

Federal University Of Agriculture, Abeokuta . (2002-2004)

Crescent university, Abeokuta, Ogun State. (2014-2016)

1. **Academic Qualifications Obtained With Dates**

National Diploma (Upper Credit) 1989

Higher National Diploma in Food Technology (Lower Credit) 1992

Post Graduate Diploma in Food Technology 2004

Bachelor of Science in Microbiology 2016

1. **Professional Bodies**

MEMBER- NIGERIAN INSTITUTE OF FOOD SCIENCE AND TECHNOLOGY

1. **WORK EXPERIENCE WITH DATES**

A Year Industrial Attachment with Cocoa Industries Limited –Quality Control

Department 1989-1990

NYSC- Nigeria Bottling Company PLC, Ikeja Plant- Quality

Control Department 1992-1993

Teaching Service Commission- Itolu Community High School, Ilaro, Ogun State

1996-2000

The Federal Polytechnic, Ilaro- Food TechnologyDepartment 2000 - date

1. Working Experience
	1. Academic Experience
2. Teaching Experience

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

1. Courses Taught

HANDLING THEORIES AND PRACTICALS ASPECT OF:

Introduction Of Food Processing And Preservation- FST 111

Basic Principles Of Food Processing And Preservation- FST 122

Conducting PracticalsOn Microbiological Related Courses

Supervision Of Students’ Practical Project

Supervision Of Product Development For HND 2 Students- FST422

MAINTAINANCE OF LABORATORY EQUIPMENT

ND11 Food Technology Class Adviser

1. **Research Interest**
* Food Processing and Preservation.
1. **Academic Leadership Positions**
* Chairperson, Keep the Campus Clean Committee WITED Chapter, The Federal Polytechnic Ilaro, Ogun State.

SIWES Coordinator, Department of Food Technology, Federal Polytechnic Ilaro.

1. **Academic Publications**
2. **Journal Publication**

Akoja, S.S. & Mohammed, A.O. (2011). Evaluation of the proximate, pasting

and sensory characteristics of cassava flour(fufu) fortified with pigeon pea flour. *Pakistan Journal of Nutrition, 10(2),* 124-128

1. **Conference Papers**

Akoja, S. S & Mohammed, A. O (2009). Studies on the Fortification of fufu with Pigeon Pea Flour. A Paper Presented at the 1st Annual National Conference of School of Applied Science Federal Polytechnic, Ilaro.

Mohammed A. O., Adebowale,O. J., Salam, H. A (2013). The Effect of Procesing Methods in Functional and Mineral composition of Breadnut (*Artocapuscamansis)* Seed Flour. A Paper Presented at the 2nd Annual National Conferences of School of Applied Science Federal Polytechnic Ilaro.

Adebowale, O. J., Mohammed, A. O and Salam, H.A (2013). Studies on the Nutrient Composition , Microbiological and sensory Quality of Fermented Maize Flour Fortified with Pigeon Pea (*Cajanuscajan)*. A Paper Presented at the Annual National Conference of School of Applied Science Federal polytechnic Ilaro.

Salam, H. A., Adebowale, O. J and Mohammed, A. O. (2013).Physico chemical Properties, Microbial Qualities and presence of Heavy Metals in Some Rended Fruits. A Paper Presented at the Annual National Conference of School of Applied Science Federal Polytechnic Ilaro.

Akoja, S.S. ,Mohammed, A.O.&Adebowale, O.J.(2009). Effect of fermentation on the functional properties of pride of Barbados *(Ceascipiniapulcherima)* seedflour. Book of proceedings of the 33rd Conference of the Nigerian Institute of Food Science and Technology.

Mohammed A.O., Noah, A.A., Adebowale,O.J. &Sokeye, O.K. (2012) Proximate composition, pasting characteristics and sensory evaluation of ‘Tuwo’ Prepared from maize and pigeon pea flour blends. Book of proceedings of the 36th Conference of Nigerian Institute of Food Science and Technology.

Makanjuola, O.M., Noah,A.A., Ajayi,A. & Mohammed, A.O. (2014) Microbiological safety and quality assessment of fermented cassava mash and fufu obtained from Ilaro environs. Book of proceedings of the38 Conference of the Nigerian Institute of Food Science and Technology

1. **Major Research Undertaken**
* Design and Fabrication of Cassava Slicer 2013
* Design and Fabrication of Laboratory Hot Air Dryer 2014
* Design and Fabrication OF Fruit Juice Extractor 2014
1. **Community Services**
* SECRETARY, WOMEN MOVEMENT OF THE APOSTOLIC CHURCH, ILARO AREA
* TREASURER, CHOIR GROUP OF THE APOSTOLIC CHURCH, PAHAYI ILARO
1. **Extra-Curricular Activities:**

READIND AND SINGNG

1. Referees
2. DR. F.B. AIYELEYE,

CHIEF LECTURER

FOOD TECHNOLOGY DEPARTMENT

THE FEDERAL POLYTECHNIC, ILARO

1. MR. S.S. AKOJA

PRINCIPAL LECTURER

DEPARTMENT OF FOOD TECHNOLOGY

THE FEDERAL POLYTECHNIC, ILARO

1. DR. (MRS) O.A. OLAMIGOKE

FORMER POLYTECHNIC LIBERIAN

THE FEDERAL POLYTECHNIC, ILARO

**ACADEMIC STAFF PROFILE**

1. Name: Mohammed, AbiolaOmobonike
2. School: School of Pure and Applied Science
3. Department: Food Technology
4. Research Interest: Processing and Preservation
5. Awards and Honours: HND, PGD Food Technology, BSc Microbiology
6. Teaching Arears: Introduction to Food Processing and Preservation
7. Journal Publications:(1)

Akoja, S.S. & Mohammed, A.O. (2011). Evaluation of the proximate, pasting and sensory

characteristics of cassava flour(fufu) fortified with pigeon pea flour. *Pakistan Journal of Nutrition, 10(2),* 124-128

1. Conferences Attended (7)

Akoja, S. S & Mohammed, A. O (2009). Studies on the Fortification of fufu

withPigion Pea Flour. A Paper Presented at the 1st Annual National Conference of School of Applied Science Federal Polytechnic, Ilaro.

Mohammed A. O., Adebowale,O. J., Salam, H. A (2013). The Effect of Procesing

Methods in Functional and Mineral composition of Breadnut (*Artocapuscamansis)* Seed Flour. A Paper Presented at the 2nd Annual National Conferences of School of Applied Science Federal Polytechnic Ilaro.

Adebowale, O. J., Mohammed, A. O and Salam, H.A (2013). Studies on the

Nutrient Composition , Microbiological and sensory Quality of Fermented Maize Flour Fortified with Pigeon Pea (*Cajanuscajan)*. A Paper Presented at the Annual National Conference of School of Applied Science Federal polytechnic Ilaro.

Salam, H. A., Adebowale, O. J and Mohammed, A. O. (2013).Physico chemical

Properties, Microbial Qualities and presence of Heavy Metals in Some Rended Fruits. A Paper Presented at the Annual National Conference of School of Applied Science Federal Polytechnic Ilaro.

Akoja, S.S. ,Mohammed, A.O.&Adebowale, O.J.(2009). Effect of fermentation

on the functional properties of pride of Barbados *(Ceascipiniapulcherima)* seedflour. Book of proceedings of the 33rd Conference of the Nigerian Institute of Food Science and Technology.

Mohammed A.O., Noah, A.A., Adebowale,O.J. &Sokeye, O.K. (2012) Proximate

composition, pasting characteristics and sensory evaluation of ‘Tuwo’ Prepared from maize and pigeon pea flour blends. Book of proceedings of the 36th Conference of Nigerian Institute of Food Science and Technology.

Makanjuola, O.M., Noah,A.A., Ajayi,A. & Mohammed, A.O. (2014)

Microbiological safety and quality assessment of fermented cassava mash and fufu obtained from Ilaro environs. Book of proceedings of the38 Conference of the Nigerian Institute of Food Science and Technology

1. Project Report: (3)
* Design and Fabrication of Cassava Slicer 2013
* Design and Fabrication of Laboratory Hot Air Dryer 2014
* Design and Fabrication OF Fruit Juice Extractor 2014
1. Seminar// Workshop

3- Days workshop on writing skills and Journal Publication and Conference Paper for Academic Staff of Federal Polytechnic Ilaro

33RD Annual National Conference of Nigerian Institute of Food Science and Technology Ogbomosho (2000)

Annual Conference of Western Chapter of Nigeria Institute of Food Science and Technology

2ND Annual Retreat of School Applied Science Federal Polytechnic Ilaro (2010)

Workshop on Food Processing and Engineering in the STEP B Project (2011)

1ST Annual National Conference of School of Applied Science (2009)

36TH Annual National Conference of Nigerian Institute of Food Science and Technology, Lagos (2012)

One Day Workshop on Fire Prevention/ Fire Fighting for Laboratory workers

Federal Polytechnic, Ilaro (2012)

2ND  Annual National Conference of the School of Applied Science, F.P.I. (2013)

3RD Annual National Conference of the School of Applied Science, F.P.I. (2015)

Workshop on Instrumentation, Application, Uses and maintenance of Atomic

Absorption Spectrophotometer, Nigerian Institute of Science Laboratory, Ibadan, Oyo State (2015)

4TH Annual National Conference of the School of Applied Science, F.P.I (2017)

1. **Summary of Profile**

Mohammed, AbiolaOmobonike, Chief Technologist in the Department of Food Technology, (HND, PGD,Food Technology, BSc Microbiology). My research interest is on Processing and Preservation .

My carear objective is always poised in achieving result in a challenging working environment and delilgting of in serious drive for practical academic destruction and excellence at all time through hard work and commitment