**Curriculum Vitae**

1**. Bio data**

a.**Name** NOAH ABIMBOLA ADUKE

b.**Date & Place of Birth:** 3rd March, 1973 / Lagos

c.**Gender** Female

d.**State of Origin:** Ogun State

e.**Nationality:** Nigerian

f.**Marital Status:** Married

g.**Number of Children:** Three (3)

h.**Religion:** Christianity

i.**Contact Address:** Plot 14, Blk 1 Opic Future Expansion, Agbara, Ogun State, Nigeria.

**E-Mail** j. **Email Address:** adukechoix@gmail.com Ornolan\_200@email.com

k. **Phone No**. +2348023460632, +23490904411205

l. **Present Position**: Principal Lecturer

2.**Institutions Attended with Dates**

University of Lagos, Akoka Lagos State 1998 - 1999

Ogun State University, Ago-Iwoye, Ogun State 1990 – 1995

Reagan Memorial Baptist Girls Secondary School,Yaba, Lagos. 1984 – 1989

Reagan Memorial Baptist Girls Primary School, Onike, Lagos. 1978 – 1984

3. **Academic Qualifications with Dates**

M.Sc Microbiology 1998/1999

B.Sc (Hons) Microbiology 1995

Secondary School Leaving Certificate (G.C.E ‘O’ level) 1989/90

Primary School Leaving Certificate 1984

4. **Professional Qualification**

Nigerian Institute of Food Science and Technology (NIFST)

5. **Membership of Learned Society &Professional Bodies**

Member – Association of Industrial Microbiologist of Nigeria (AIMN)

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

6**. Working Experience**

a.**Academic experience**

i. **Teaching experience**

Federal Polytechnic, Ilaro Principal Lecturer (Food Microbiologist) Ogun State. (Nov. 2007 to date)

Citizen Comprehensive College Biology Teacher

Temu, Lagos. (2006 – 2007)

University of Ado-Ekiti Lecture Courses in Microbiology for Sandwich

 (AOCOED, Ijanikin). 2001 – 2005 Programme.

Time & Tide International Sch., Biology and Integrated Science Teacher

Iyano-Iba, Lagos. (2000 -2005)

Nigerian Bottling Company Plc: NYSC (Microbiologist and coordinator of Yard

Maduguri (1995 - 1996) Maintenance Committee)

ii. **Courses taught**

Introduction to Microbiology (STM 121)

Food Microbiology (FST 214)

Food Plant Sanitation (FST 315)

Advanced Food Microbiology (FST 411)

Industrial Microbiology (FST 417)

 iii. **Research interest**

Food Microbiology and Biotechnology

 iv. **Academic leadership position**

Head: Microbiology Unit

b**. Administrative experience**

i. **Membership of Committees**

* + - * Departmental SIWES Coordinator, 2010- 2015.
			* Coordinator, Departmental Project and Seminar Committee, 2015 -2018.
			* Chairperson, Departmental Welfare Committee, 2018 till date.
			* Departmental Course Adviser, 2010 – 2015.

***At The School of Pure and Applied Science Level***

* Member of Main Committee of National Conference of School of Pure and Applied Science 2019
* Chairperson Retire Saving Account Committee of School of Pure and Applied Science, 2017 till date.
* Member Welfare Committee of National Conference of Science Technology and Communication (SPACIT 2017) of School of Pure and Applied Science.
* Chairperson Retire Saving Account Committee of School of Pure and Applied Science, 2017 till date.
* Member Welfare Committee of National Conference of Science Technology and Communication (SPACIT 2017) of School of Pure and Applied Science.
* Member Students Disciplinary Committee 2018 till date.

7. **Services Outside Federal Poly, Ilaro**

i. External Examiner – Igbesa Polytechnic, Ogun State.

ii. Peer Reviewer – Conferences and Journal Articles

8. **Scholarship/Fellowship & Prices**

Honorary Award of excellence as Departmental Course Adviser, (HND). 2012-2014

9. **Academic Publications**

a. **Journal publications**

1. **Noah, A.A.,** and Oduwobi O.O., (2018). Comparative Assessment on Microbial and Sensory Quality of Tigernut Milk treated with two chemical preservative. *Journal of Medical and Biological Science*8(**4**):1-12.
2. **Noah, A.A.**, (2018). Production, Nutrient and Sensory Qualities of Biscuits Produced From Wheat-Coconut-Almond Flour Blend. *International Journal of Food Science and Nutrition* **3**(6):302-306.
3. **Noah, A.A.,**and Ogunfowote, O.O., (2017). Microbial Qualities of Raw and Boiled and Fermented Bread nut Seed *(Artocarpus camans*i) used as Condiment. *Journal of Advances in Microbiology***6**(3):1-9.
4. **Noah. A.A**., (2017). Microbial Quality Assessment of Fruit Juice Produced from Two Varieties of Watermelon (Citrullus lanatus). *American Journal of Microbiology and Biotechnology***4**(6):91-96.
5. **Noah, A.A**., (2017). Production, Microbial and Sensory Quality of Biscuit Produced from Wheat Coconut Almond Flour Blend. *International Journal of Foods Science and Nutrition* 2(6):135-138.
6. **Noah A.A.,** (2017). Nutrient Composition And Sensory Evaluation of Complementary Food Made From Maize, Plantain, Soya Bean Blends.*International Journal of Current Microbiology and Applied Sciences* **6**(12)*:*5421 – 5428.
7. **Noah., A.A** and Oduwobi, O.O., (2016). Comparative Assessment of the microbial and Nutritional Qualities of Wara (Cheese) Produced from Cow Milk and Soybean Milk .*International Journal of Science and Advanced Innovative Research***1**(2):11-21.
8. **Noah., A.A**., and Abiazeam, C.V., (2016). Effect of Drying Method of the Microbial, Proximate and Sensory Quality of Okra (*Albemoscus esculentus*). *Journal of Medical and Biological Science.* **6**(2):1-10.
9. **Noah, A.A.,** Faparusi, F. and Oduwobi, O. O., (2013). Antibacterial Assessment of Crude Oil Extract from Ackee Apple’s Aril. *Journal of Medical and Biological Science* **3**(2):33 – 38*.*
10. **Noah, A.A.,** Alechenu, J. O., Abiaziem, C.V. and Oduwobi O.O., (2013). Comparative Studies of Wine Produced from Pawpaw Juice & Coconut Milk at Different Proportions. *Current Research in Nutrition & Food Science***1**(2) Pp.131 – 137.
11. **Noah, A.A.,** Adeniyi, R.O., and Faparusi, F., (2013).Microbiological Physiochemical and Sensory Assessment of Improved Kunun – zaki Beverage made From Millet and Stored Under different Storage Conditions. International *Journal of Food Safety, Nutrition, Public Health Technology* **5**(2):8 –13.
12. Adeleye, I.A., and **Adebiyi, A.A**., (2003).Physicochemical and Microbiological Assessment Oko-Oba: A Nigerian Abattoir. *Journal of Environmental Biology. Lucknow, India.* **24**(3):309 – 313.

b. **Book publications**

1. **Noah, A. A.,** (2017). Introduction to Industrial Microbiology. 1ST Edition. Published byOgunbi and Associate Lagos. Printed byFemlight Production Ilaro,Ogun state.A Standard Textbook containing 10 Chapters.
2. Faparusi, F. and **Noah, A.A**., (2014). Introductory Microbiology. 1ST Edition. Published by Xtragrace International,Otta. Printed by Kinsbond Publishers Ltd.Four Chapters contribution (chapter 7-10) in the Text book.

c**. Conference papers presented**

1. **Noah, A.A**. and Adebisi, K..A., (2019).Microbial Quality and Sensory Evaluation of Akara Produced from Bambara Flour and Cowpea Blend. Paper presented at Nigerian Institute of Food Science and Technology (NIFST) Western chapter, held on the 10-11 June 2019 at Nigeria Stored Products Research Institute Ilorin, Kwara.
2. **Noah, A.A**. and Alagamba, .E. A,, (2019).Comparative Quality Evaluation On Nutritional,Microbial and Sensory Quality of Roasted Cashew Nuts. Paper Presented at the 16th ISTEAMS International Conference collaboration with ASUP held on 9-11 June 2019 at The Federal Polytechnic, Ilaro.
3. **Noah, A.A**. and Lawal, A.O., (2018). Effect of Pasteurization on the Physicochemical, Microbial and Sensory Properties of Watermelon Juice. Paper Presented at the First International Conference and Exhibition on Technological Innovation and Global Competiveness held at The Federal Polytechnic, Ilaro, November 5-8, 2018.
4. **Noah, A.A**. (2018). Production, Microbial and Sensory Qualities of Moinmoin Produced from Bambara and Red Kidney Bean. Paper Presented at the 43rd International Conference and General Meeting of Nigerian Institute of Food Science and Technology (NIFST), Abeokuta, October 15-18, 2018.
5. **Noah, A.A**. (2017). Microbial Assessment of Kunu ZakiBeverage Made from Millet & Sorghum Treated with Extract of *Aframomum melegueta.*Paper Presented at National Conference of Science Technology and Communication (SPACIT) Dec 4th – 7th, 2017.
6. Makunjuola, O. M. and **Noah A.A**., (2017). Effect of Sweeteners and Fruit flavours on the Sensory characteristic or Yoghurt produced from fresh cow’s milk. A paper presented at cS. A. J. Ibikunle 800 Seaters hall school of science and technology Moshood Abiola Polytechnic Abeokuta.
7. **Noah, A.A**., (2016). Production and Sensory Evaluation of Wara Cheese Produced from Cow milk and Soya bean Milk A Paper presented at the Annual General Meeting and Scientific Conference of Nigeria Society for Microbiology held at UNILAG on 7th -8th November 2016.
8. Makanjuola, O.M, Ajayi, A. and **Noah, A.A**., (2016). Physico-Chemical Analysis of Borehole Water Aroung Cement Factories in Nigeria. A Paper presented at the 40th Nigerian Institute of Food Science and Technology. Annual conference and General Meeting Held at Kano. 6-10 October 2016.
9. **Noah, A.A**., and Makanjuola, O.M., (2016). Effect of Boiling and Frying on the Microbial Safety of Giant African Land Snail (Achatina fulica). A Paper Presented at the 1st International Faculty of Science Conferences (FASCON) Held at Lead City University International Conference Centre.
10. Oduwobi, O. O. and **Noah, A.A**., (2015).Indigenous Use of Charcoal in the Control of Mosquito Larva. A Paper presented at the Annual General Meeting and Scientific Conference of Nigeria Society for Microbiology held at UNILAG on 1st -5th September, 2015.
11. Makanjuola, O. M., Ajayi, A., Osifade, B. G., **Noah, A.A**., and Komolafe, O.M. (2015). Proximate Composition of Five Different Brand of Wheat Flour Sold In Nigeria. A Paper presented at the 3rd National Conference of School of Applied Science held at ASUP Building Federal Polytechnic Ilaro on 15th-18th June 2015.
12. Makanjuola, O. M., Ajayi, A., and **Noah, A.A**., (2015). Evaluation of Waste Water Quality Standards In Some Abattoirs in Lagos State. South-west, Nigeria. A Paper presented at the 3rd National Conference of School of Applied Science held at ASUP Building Federal Polytechnic Ilaro on 15th-18th June 2015.
13. Oduwobi, O. O. and **Noah, A. A**., (2015). Production of Bioflocculants by *Bacillus sp* Isolated from Soil Samples. A Paper presented at the 3rd National Conference of School of Applied Science held at ASUP Building, Federal Polytechnic Ilaro on 15th-18th June, 2015.
14. **Noah, A. A**., Oduwobi, O. O. and Makanjuola, O.M. (2015). Microbiological Safety of Corn Based Snack Products (Aadun and Kokoro), Sold In Ogun State Nigeria. A Paper presented at the 3rd National Conference of School of Applied Science held at ASUP Building, Federal Polytechnic Ilaro on 15th-18th June 2015.
15. Makanjuola, O. M., Adebowale, O. J., Ajayi, A. and **Noah, A.A**., (2014).Physical, Proximate Composition and Sensory Properties of Biscuits prepared from Wheat-Defatted Coconut Flour Blends. A Paper presented at the 38th Nigerian Institute of Food Science and Technology. Annual conference and General Meeting Held Sheraton Hotel, Lagos. 6-10 October 2014.
16. Makanjuola, O. M., **Noah, A.A**., Ajayi, A., Akoja, S. S. and Mohammed, A. O.(2014). Microbiological Safety and Quality Assessment of Fermented Cassava Mash and Fufu Obtained From Ilaro Environs. A Paper presented at the 38th Nigerian Institute of Food Science and Technology. Annual conference and General Meeting Held 6-10 October 2014.
17. Abiaziem, C. V., Aiyedun, H. and **Noah, A.A**., (2013). Proximate Analysis and Heavy Metals Determination of African Spinach and Africa Egg Plant in Ilaro Ogun State. A Paper presented at the 36th Annual International Conference Workshop and Exhibition of chemical Society. Niger 2013 held 6th-20th September 2013.
18. Adebowale, O. J., **Noah, A.A**., Ajayi, A. and Umar, B.F., (2013). Investigation into some Quality Attribute of Gari (Roasted Cassava Mash) from local market in Ogun State. A Paper Presented At The 2nd National Conference of School of Applied Science Held At Federal Polytechnic Ilaro on 6th-9th  May,2013.
19. Faparusi, F., **Noah, A.A**., and Oduwobi, O.O., (2013). Phytochemical screening And Antibacteria Activity of *Terminalia schimperiana* Leaves. A Paper Presented At The 2nd National Conference of School of Applied Science Held At Federal Polytechnic Ilaro on 6th-9th May,2013.
20. **Noah, A. A**., Faparusi, F. and Oduwobi, O. O. (2013) Antibacterial Assessment of Crude Oil Extract From Ackee Apples Arils of Some Selected Bacterial Strain. A Paper Presented At The 2nd National Conference of School of Applied Science Held At Federal Polytechnic Ilaro on 6th-9th May, 2013.
21. Mohammed, A. O, **Noah, A.A**., Adebowale, and Sokeye, O.J., (2012). Proximate Composition, Pasting Characteristics and Sensory Evaluation of “Tuwo” Prepared From Maize and Pigeon Pea Flour Blends. A Paper Presented At 36th Annual Conference And General Meeting of Nigeria Institute of Foodscience and Technology(NIFST) Held At Unilag 15-19th October,2012.
22. **Noah, A.A**., Mohammed, A. O, Adebowale, O. J. and Sokeye O. K., (2012). Microbial Safety Of Sugarcane Extract During Storage. A paper presented at the 6th National Conference of Women in Technical Education and Employment (WITED) held at Federal Polytechnic, Ilaro Multipurpose Hall on 8th – 11th October, 2012.
23. **Noah, A. A**., and Oduwobi, O.O., (2012). Microbial Quality of Stored Yoghurt Produce from cow and Tigernut Milk Blends. A paper presented at the 2nd International Conference on Science and Technology Held at Lagos State Polytechnic Ikorodu on 19-21st June 2012.
24. **Noah, A.A**., (2010). Comparative Studies of Wine Produced From Pawpaw Juice And Coconut Milk at Different Proportions. A paper presented at The 6th University of Lagos Research Conference And Fair.6th – 10th October, 2010.
25. Adebowale, O. J, Sokeye, O. K. and **Noah, A.A**., (2009). Effect of fermentation on the seed protein of *Diolea reflexa* (Agbaarin) beans. A paper presented at the, Nigerian Institute of Food Science and Technology 33rd Annual Conference in Yola, 2009.
26. Adebowale, O. J, **Noah, A.A**., and Salam, H. A., (2009). Effect of blanching time on the Antinutrient in *Solanum nigrum*. A neglected leafy vegetable. A paper presented at the, Nigerian Institute of Food Science and Technology 33rd Annual Conference in Yola, 2009.
27. Faparusi, F., Bello-Akinosho, M. M. and **Noah, A.A**., (2009) Effect of Sodium Metabisulphite and Storage Conditions on the Microflora and Shelf-Life of Stored Soyamilk. A paper presented at the 1st Annual Conference of The School of Applied Science, Federal Polytechnic Ilaro Ogun State.
28. **Noah, A.A**., and Faparusi. F., (2009) Microbial Assessment of Kunun –Zaki Beverage Made From Millet and Stored Under Different Storage Conditions. A paper presented at the 1st Annual Conference of The School of Applied Science, Federal Polytechnic Ilaro Ogun State.
29. **Noah, A. A**., and Salam, H. A. (2009).Development of a Breakfast Meal Using Wheat – Cassava Blend. A paper presented at the, Nigerian Institute of Food Science and Technlogy 33rd Annual Conference in Yola, 2009.

d. **Major research undertaken**

1. Microbial, Proximate and Sensory Properties of Ebiripo Supplemented with Cow Pea**.**
2. Microbiological Safety And Quality Assessment Of Fermented Cassava Mash And Fufu Obtained From Ilaro Environs.
3. Effect of Boiling and Frying on the Microbial Safety of Giant African Land snail.
4. Microbiological Quality Assessment of fresh Tilapia fish (*Orechomisniloticus*) Sold in Three Different Market in Abeokuta Ogun state.
5. Evaluation of Microbial, Nutrient & Sensory Composition of Maize Plantain Soybean Complementary Food.
6. Microbial Quality Assessment of Perwinkles (*Tympanotonus fuscatus*) Sold in Three Different Market in Yewa South Environs.
7. Microbiological Quality Assessment Of Some Snacks Products Sold In Federal Polytechnic Ilaro.
8. Microbial Degradation Of Palm Sap Obtained From Ilaro, Ogun State Nigeria.
9. Comparative study of the Microbial and Nutrient composition of Cheese Produce from Cow milk & Soy milk.
10. Effect of lactic Starter culture on the Nutritional and Storage Qualities of Tinko Meat a Nigerian Dried Meat Product.
11. Effect Of Processing Method on the Microbial Quality Of Cat Fish Obtained From Ilaro. Market.
12. Isolation and Identification of Microbial Spoilage of Sweet Potatoes Obtained From Ilaro Environs.
13. Effect of Drying Method on Microbial Analysis and Proximate Composition of Catfish.
14. Nutrient and Sensory Composition of Kunuzaki Beverage fortified with date Seed**.**
15. Nutrient and Sensory Evaluation of Bambara Nut and Red Kidney Bean Blend in Moi-Moi Production.

e.**Research in progress**

1. Nutrient, Microbial and Sensory Composition of Cookies made from Wheat Fortified with Red Kidney Beans.
2. Microbial, Nutrient and Sensory Composition of Tuwo Fortified with Soya Beans Flour.
3. Nutrient, and Sensory Analysis of Some Leafy Vegetables sold in Ilaro Environs.
4. Effect of Different Concentration of Ginger, Garlic, on Shelf Life of African Locust Beans (Iru).
5. Microbial, Nutrient and Sensory Evaluation of Tapioca Enriched with Soya – Coconut Flour.

 f. **Seminar/Retreat**

1. Second Annual Retreat organized by the School of Applied Science on Tuesday 14thDecember 2010, at the Multipurpose Hall, Federal Polytechnic, Ilaro.
2. First Annual Retreat organized by the School of Applied Science in September 2008, at the Hotel and Catering Conference Hall, Federal Polytechnic, Ilaro.

g. **Workshops attended**

1. Workshop on CICS (Ministry of Community Development & Co-operatives on Co-Operatives in the Ogun State Re-building Agenda. Held March 2017 at ASUP Building Federal Polytechnic Ilaro.
2. Workshop Training on Advance Digital Appreciation Program for Tertiary Institution (ADAPTI) held at Federal Polytechnic Ilaro August, 29- September, 2nd 2016.
3. Workshop Training on Instrumentation application, Use and Maintenance of Atomic Absorption Spectrophotometer/Flame Photometer And Ultra-Violent/visible Spectrophotometer. Organized by Nigeria Institute of Science Laboratory technology Samonda. Ibadan. I9th to 15th November 2014.
4. Workshop on Fire Prevention & Fire Fighting. Held In multipurpose Hall Federal Polytechnic Ilaro. 18th April 2013.
5. Workshop on CICS (Ministry of community Development & Co-operatives on Co-Operatives in the Ogun State Re-building Agenda. Held March 2013 at ASUP Building Federal Polytechnic Ilaro.
6. Workshop on Food processing and Food Engineering Organized By Science and Technology Education In Post Basic (STEP B) Project on 2nd To 3rd November, 2011. At Food processing and Food Engineering Workshop Federal Polytechnic, Ilaro.

10. **Community Service**

* Children Teacher, Ark of Covenant Baptist Church, Ilaro Ogun State.
* Teaching some secondary student, Biology within my neighborhood.

11. **Extra – Curricular Activities**

Reading, Visiting, Meeting People and Traveling.

12. **Referees**

**Prof.. Adeleye I.A.**ii**.** ,

University of Lagos,

 Akoka, Lagos, Nigeria.

**Prof. Odebode A.C.**Department of Microbiology

Department of Botany

University of Ibadan

Ibadan, Nigeria.

**Mr. Oduwobi O.A.**

Formal Dean School of Part Time Studies

The Federal Polytechnic, Ilaro,

Ilaro, Ogun State, Nigeria.

**Academic Staff Profile**

1. **Name: Noah** Abimbola Aduke

2. **School:** The Federal Polytechnic, Ilaro

3. **Department:** Food Technology

4. **Research Interest:** Food Microbiology and Biotechnology

5**. Awards and Honours:**Honorary Award of Excellence as Departmental Course Adviser,

(HND II), 2012-2014

6. **Teaching Areas:**Introduction to Microbiology (STM 121)

Food Microbiology (FST 214)

Food Plant Sanitation (FST 315)

Advanced Food Microbiology(FST 411) Industrial Microbiology (FST 417)

7. **Journal Publications:** Twelve (12)

1. **Noah, A.A.,** and Oduwobi O.O., (2018). Comparative Assessment on Microbial and Sensory Quality of Tigernut Milk treated with two chemical preservative. *Journal of Medical and Biological Science* 8(**4**):1-12.
2. **Noah, A.A.**, (2018). Production, Nutrient and Sensory Qualities of Biscuits Produced From Wheat-Coconut-Almond Flour Blend. *International Journal of Food Science and Nutrition* **3**(6):302-306.
3. **Noah, A.A.,** and Ogunfowote, O.O., (2017). Microbial Qualities of Raw and Boiled and Fermented Bread nut Seed *(Artocarpus camans*i) used as Condiment. *Journal of Advances in Microbiology***6**(3):1-9.
4. **Noah. A.A**., (2017). Microbial Quality Assessment of Fruit Juice Produced from Two Varieties of Watermelon (*Citrullus lanatus*). *American Journal of Microbiology and Biotechnology***4**(6):91-96.
5. **Noah, A.A**., (2017). Production, Microbial and Sensory Quality of Biscuit Produced from Wheat Coconut Almond Flour Blend. *International Journal of Foods Science and Nutrition* 2(6):135-138.
6. **Noah A.A.,** (2017). Nutrient Composition And Sensory Evaluation of Complementary Food Made From Maize, Plantain, Soya Bean Blends.*International Journal of Current Microbiology and Applied Sciences* **6**(12)*:*5421 – 5428.
7. **Noah., A.A** and Oduwobi, O.O., (2016). Comparative Assessment of the microbial and Nutritional Qualities of Wara (Cheese) Produced from Cow Milk and Soybean Milk. *International Journal of Science and Advanced Innovative Research***1**(2):11-21.
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10. **Noah, A.A.,** Alechenu, J. O., Abiaziem, C.V. and Oduwobi O.O., (2013). Comparative Studies of Wine Produced from Pawpaw Juice & Coconut Milk at Different Proportions. *Current Research in Nutrition & Food Science***1**(2) Pp.131 – 137.
11. **Noah, A.A.,** Adeniyi, R.O., and Faparusi, F., (2013).Microbiological Physiochemical and Sensory Assessment of Improved Kunun – zaki Beverage made From Millet and Stored Under different Storage Conditions. International *Journal of Food Safety, Nutrition, Public Health Technology* **5**(2):8 –13.
12. Adeleye, I.A., and **Adebiyi, A.A**., (2003). Physicochemical and Microbiological Assessment Oko-Oba: A Nigerian Abattoir. *Journal of Environmental Biology. Lucknow, India.* **24**(3):309 – 313.

8. **Conferences Attended:** Twenty Seven (29)

1. **Noah, A.A**. and Adebisi, K..A., (2019).Microbial Quality and Sensory Evaluation of Akara Produced from Bambara Flour and Cowpea Blend. Paper presented at Nigerian Institute of Food Science and Technology (NIFST) Western chapter, held on the 10-11 June 2019 at Nigeria Stored Products Research Institute Ilorin, Kwara.
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9. **Noah, A.A**., and Makanjuola, O.M., (2016). Effect of Boiling and Frying on the Microbial Safety of Giant African Land Snail (Achatina fulica). A Paper Presented at the 1st International Faculty of Science Conferences (FASCON) Held at Lead City University International Conference Centre.
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11. Makanjuola, O. M., Ajayi, A., Osifade, B. G., **Noah, A.A**., and Komolafe, O.M. (2015). Proximate Composition of Five Different Brand of Wheat Flour Sold In Nigeria. A Paper presented at the 3rd National Conference of School of Applied Science held at ASUP Building Federal Polytechnic Ilaro on 15th-18th June 2015.
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6. Workshop on Food processing and Food Engineering Organized By Science and Technology Education In Post Basic (STEP B) Project on 2nd To 3rd November, 2011. At Food processing and Food Engineering Workshop Federal Polytechnic, Ilaro.

10. **Summary of Profile**

Noah Abimbola Aduke obtained a B.Sc in Microbiology from Ogun State University and M.Sc in Microbiology from the University of Lagos. She has lectured both in College of Education and Polytechnic for a number of years. She has not only been involved in classroom teaching butalso had working experience in the Food and Beverage Industry.During her years of academic career, sheattended and presented technical papers in several International Conferences, Workshops and Seminars. A number of her research have been published in reputable journals. She is a seasoned lecturer and researcher. Her teaching experience spansclose totwo decades. She is currently a Principal Lecturer in the Department of Food Technology, Federal Polytechnic, Ilaro,Ogun State. She is married with children.

**Academic Staff Profile**

1. **Name: Noah** Abimbola Aduke

2. **School:** The Federal Polytechnic, Ilaro

3. **Department:** Food Technology

4. **Research Interest:** Food Microbiology and Biotechnology

5**. Awards and Honours:**Honorary Award of Excellence as Departmental Course Adviser,

(HND II), 2012-2014

6. **Teaching Areas:**Introduction to Microbiology (STM 121)

Food Microbiology (FST 214)

Food Plant Sanitation (FST 315)

Advanced Food Microbiology (FST 411)

Industrial Microbiology (FST 417)

7. **Journal Publications:** Twelve (12)

1. **Noah, A.A.,** and Oduwobi O.O., (2018). Comparative Assessment on Microbial and Sensory Quality of Tigernut Milk treated with two chemical preservative. *Journal of Medical and Biological Science* 8(**4**):1-12.
2. **Noah, A.A.**, (2018). Production, Nutrient and Sensory Qualities of Biscuits Produced From Wheat-Coconut-Almond Flour Blend. *International Journal of Food Science and Nutrition* **3**(6):302-306.
3. **Noah, A.A.,** and Ogunfowote, O.O., (2017). Microbial Qualities of Raw and Boiled and Fermented Bread nut Seed *(Artocarpus camans*i) used as Condiment. *Journal of Advances in Microbiology***6**(3):1-9.
4. **Noah. A.A**., (2017). Microbial Quality Assessment of Fruit Juice Produced from Two Varieties of Watermelon (*Citrullus lanatus*). *American Journal of Microbiology and Biotechnology***4**(6):91-96.
5. **Noah, A.A**., (2017). Production, Microbial and Sensory Quality of Biscuit Produced from Wheat Coconut Almond Flour Blend. *International Journal of Foods Science and Nutrition* 2(6):135-138.
6. **Noah A.A.,** (2017). Nutrient Composition And Sensory Evaluation of Complementary Food Made From Maize, Plantain, Soya Bean Blends.*International Journal of Current Microbiology and Applied Sciences* **6**(12)*:*5421 – 5428.
7. **Noah., A.A** and Oduwobi, O.O., (2016). Comparative Assessment of the microbial and Nutritional Qualities of Wara (Cheese) Produced from Cow Milk and Soybean Milk. *International Journal of Science and Advanced Innovative Research***1**(2):11-21.
8. **Noah., A.A**., and Abiaziem, C.V., (2016). Effect of Drying Method of the Microbial, Proximate and Sensory Quality of Okra (*Albemoscus esculentus*). *Journal of Medical and Biological Science.* **6**(2):1-10.
9. **Noah, A.A.,** Faparusi, F. and Oduwobi, O. O., (2013). Antibacterial Assessment of Crude Oil Extract from Ackee Apple’s Aril. *Journal of Medical and Biological Science* **3**(2):33 – 38.
10. **Noah, A.A.,** Alechenu, J. O., Abiaziem, C.V. and Oduwobi O.O., (2013). Comparative Studies of Wine Produced from Pawpaw Juice & Coconut Milk at Different Proportions. *Current Research in Nutrition & Food Science***1**(2) Pp.131 – 137.
11. **Noah, A.A.,** Adeniyi, R.O., and Faparusi, F., (2013).Microbiological Physiochemical and Sensory Assessment of Improved Kunun – zaki Beverage made From Millet and Stored Under different Storage Conditions. International *Journal of Food Safety, Nutrition, Public Health Technology* **5**(2):8 –13.
12. Adeleye, I.A., and **Adebiyi, A.A**., (2003). Physicochemical and Microbiological Assessment Oko-Oba: A Nigerian Abattoir. *Journal of Environmental Biology. Lucknow, India.* **24**(3):309 – 313.

8. **Conferences Attended:** Twenty Seven (29)

1. **Noah, A.A**. and Adebisi, K..A., (2019).Microbial Quality and Sensory Evaluation of Akara Produced from Bambara Flour and Cowpea Blend. Paper presented at Nigerian Institute of Food Science and Technology (NIFST) Western chapter, held on the 10-11 June 2019 at Nigeria Stored Products Research Institute Ilorin, Kwara.
2. **Noah, A.A**. and Alagamba, .E. A,, (2019). Comparative Quality Evaluation On Nutritional,Microbial and Sensory Quality of Roasted Cashew Nuts. Paper Presented at the 16th ISTEAMS International Conference collaboration with ASUP held on 9-11 June 2019 at The Federal Polytechnic, Ilaro.
3. **Noah, A.A**. and Lawal, A.O., (2018). Effect of Pasteurization on the Physicochemical, Microbial and Sensory Properties of Watermelon Juice. Paper Presented at the First International Conference and Exhibition on Technological Innovation and Global Competiveness held at The Federal Polytechnic, Ilaro, November 5-8, 2018.
4. **Noah, A.A**. (2018). Production, Microbial and Sensory Qualities of Moinmoin Produced from Bambara and Red Kidney Bean. Paper Presented at the 43rd International Conference and General Meeting of Nigerian Institute of Food Science and Technology (NIFST), Abeokuta, October 15-18, 2018.
5. **Noah, A.A**. (2017). Microbial Assessment of Kunu ZakiBeverage Made from Millet & Sorghum Treated with Extract of *Aframomum melegueta.*Paper Presented at National Conference of Science Technology and Communication (SPACIT) Dec 4th – 7th, 2017.
6. Makunjuola, O. M. and **Noah A.A**., (2017). Effect of Sweeteners and Fruit flavours on the Sensory characteristic or Yoghurt produced from fresh cow’s milk. A paper presented at Nigerian institute of food science and technology (NIFST). Western chapter held on the 6 – 7thjune 2017 at S. A. J. Ibikunle 800 Seaters hall school of science and technology Moshood Abiola Polytechnic Abeokuta.
7. **Noah, A.A**., (2016). Production and Sensory Evaluation of Wara Cheese Produced from Cow milk and Soya bean Milk a Paper presented at the Annual General Meeting and Scientific Conference of Nigeria Society for Microbiology held at UNILAG on 7th -8th November 2016.
8. Makanjuola, O.M, Ajayi, A. and **Noah, A.A**., (2016). Physico-Chemical Analysis of Borehole Water Aroung Cement Factories in Nigeria. A Paper presented at the 40th Nigerian Institute of Food Science and Technology. Annual conference and General Meeting Held at Kano. 6-10 October 2016.
9. **Noah, A.A**., and Makanjuola, O.M., (2016). Effect of Boiling and Frying on the Microbial Safety of Giant African Land Snail (Achatina fulica). A Paper Presented at the 1st International Faculty of Science Conferences (FASCON) Held at Lead City University International Conference Centre.
10. Oduwobi, O. O. and **Noah, A.A**., (2015). Indigenous Use of Charcoal in the Control of Mosquito Larva. A Paper presented at the Annual General Meeting and Scientific Conference of Nigeria Society for Microbiology held at UNILAG on 1st -5th September, 2015.
11. Makanjuola, O. M., Ajayi, A., Osifade, B. G., **Noah, A.A**., and Komolafe, O.M. (2015). Proximate Composition of Five Different Brand of Wheat Flour Sold In Nigeria. A Paper presented at the 3rd National Conference of School of Applied Science held at ASUP Building Federal Polytechnic Ilaro on 15th-18th June 2015.
12. Makanjuola, O. M., Ajayi, A., and **Noah, A.A**., (2015). Evaluation of Waste Water Quality Standards in Some Abattoirs in Lagos State. South-west, Nigeria. A Paper presented at the 3rd National Conference of School of Applied Science held at ASUP Building Federal Polytechnic Ilaro on 15th-18th June 2015.
13. Oduwobi, O. O. and **Noah, A. A**., (2015). Production of Bioflocculants by *Bacillus sp* Isolated from Soil Samples. A Paper presented at the 3rd National Conference of School of Applied Science held at ASUP Building, Federal Polytechnic Ilaro on 15th-18th June, 2015.
14. **Noah, A. A**., Oduwobi, O. O. and Makanjuola, O.M. (2015). Microbiological Safety of Corn Based Snack Products (Aadun and Kokoro), Sold In Ogun State Nigeria. A Paper presented at the 3rd National Conference of School of Applied Science held at ASUP Building, Federal Polytechnic Ilaro on 15th-18th June 2015.
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