

# ABIODUN OMOWONUOLA ADEBAYO-OYETORO (Phd)

## 1. PERSONAL DATA

**NAME:**ADEBAYO-OYETORO, Abiodun Omowonuola PhD

**NATIONALITY:** Nigerian

**MARITAL STATUS:** Married

**SEX:** Female

**CONTACT ADDRESS:** Yaba College of Technology, Department of Food Technology, P.M.B 2011, Yaba, Lagos, Nigeria

**EMAIL:** [abiodun.oyetoro@yabatech.edu.ng](mailto:abiodun.oyetoro@yabatech.edu.ng), [wonunext@gmail.com](mailto:wonunext@gmail.com),  
[wonunext@yahoo.com](mailto:wonunext@yahoo.com),

**TELEPHONE:** +234 805 530 0973, +234 809 860 2046

**CURRENT POSITION:** PRINCIPAL LECTURER

An experienced professional and outcome focused individual. An erudite scholar, food safety and nutrition specialist with experience both locally and internationally. My primary focus has been food quality control and assurance. I am an intelligent, hardworking and result orientated individual with proven ability to meet deadlines and who can make sound judgement within a pressured or fast-changing environment.

## 2. EDUCATIONAL DATA

- a. Doctor of Philosophy (**PhD**) (Food Quality Control and Assurance). Federal University of Agriculture, Abeokuta, Ogun State, Nigeria. (**December 05, 2014**). **Ph.D Thesis:** 'QUALITY AND SAFETY ASSESSMENT OF FERMENTED CASSAVA FLOUR (*LAFUN*) IN SOUTH WEST NIGERIA'
- B. Master of Science (**M.Sc.**) (Food Technology). University of Ibadan, Ibadan, Oyo State, Nigeria. (**November 25, 2005**). **M.Sc. Dissertation:** EFFECT OF SUPPLEMENTATION OF BAMBARA GROUNDNUT ON THE PROXIMATE COMPOSITION, RHEOLOGICAL AND SENSORY PROPERTIES OF '*LAFUN*'
- c. Postgraduate Diploma in Education (**PGDE**) (Curriculum). Lagos State University, Ojo, Lagos, Nigeria. (**December 01, 2004**). **PGDE Dissertation:** 'PRACTICAL CLASSES AND EFFECTIVE TOOL IN ENHANCING STUDENTS' PERFORMANCE'.

- d. Bachelor of Science (**B.Sc.**). (Food Science and Technology). University of Agriculture (Now: Federal University of Agriculture), Abeokuta, Ogun State, Nigeria. (**October 05, 1995**). **B.Sc. Research Project: 'NUTRIENT COMPOSITION OF SOY-FORTIFIED LAFUN**

### **3. PROFESSIONAL MEMBERSHIP**

- 1: Member: Toastmasters International. Yabatech Toastmaster Club (2020)
- 2: Member: Society for Applied Microbiology (SFAM), United Kingdom (2018-Till date)
- 3: Member: Institute of Food Technology (IFT), United States of America (2018-Till date)
- 4: The Nutrition Society, United Kingdom (2014-Till date)
- 5: Member, International Society of Tropical Root Crops (ISTRC, Africa Division) (2011- Till date)
- 6: Member: Women in Technical Education (WITED), (YabaTech Branch) (2004-Till date)
- 7: Member: Nigerian Institute of Food Science and Technology (NIFST) (2001- Till date)

### **4. OTHER COURSES ATTENDED**

#### **(A) TRAINING AND SEMINAR**

1. Workshop on the review of the generated draft policy on Sexual Harassment/Gender Based Violence, Yaba College of Technology, Yaba, Lagos (July 29, 2020)
2. Sensitization Workshop on Greening Nigerian Polytechnic Campuses organized by The National Board for Technical Education (NBTE) at Yaba College of Technology, Yaba, Lagos (February 11-13, 2020).
3. Guided Self-Assessment Programme of I-Hub Activities organized by UNESCO-UNEVOC at Yaba College of Technology, Yaba, Lagos. (October 21-25, 2019)
4. 2019 Annual Lecture Series of School of Technology, Yaba College of Technology, Yaba, Lagos (September 25, 2019).
5. Workshop for Heads of Department, Coordinators and Class Advisers, Yaba College of Technology, Yaba, Lagos. (June 25-26, 2019).
6. Flexible and Blended Skill Development Training organized by Commonwealth of Learning (COL) an online training (February 05-March 20, 2018)
7. Training on the use of hydroponic system in planting of vegetables at Agriculture Development Council-LNR, Roodeplaat, Pretoria, South Africa. (March 29-30, 2017)
8. Flexible Skill Development and Flexible and Blended Training organized by Academic Planning Unit, Yaba College of Technology, Yaba, Lagos. (December 17 -18, 2015)

9. UNEVOC Training on E-Learning. Yaba College of Technology, Yaba, Lagos. (September 22, 2015).
10. ARTI Sensitization Seminar on Intellectual Property Protection. Yaba College of Technology, Yaba, Lagos. (August, 2015).
11. Workshop for Heads of Department, Coordinators and Class Advisers, Yaba College of Technology, Yaba, Lagos. (July 21, 2015).
12. School of Technology Development/Review of Teaching Curriculum Workshop. Yaba College of Technology, Yaba, Lagos. (November 20, 2013).
13. Short course on 'Food Safety Microbiology' organized by FOODHACCP in Chicago, USA (November, 2012).
14. 'HACCP Training Plan Development and Implementation for HAACP Certification' organized by The International HACCP Alliance and Professional Food Safety LTD Chicago, USA (November, 2012).
15. Training on 'Instrumental Methods of Analysis' in Jomo Kenyatta University of Agriculture and Technology, Nairobi, Kenya **sponsored by ETF (TETFUND), NIGERIA** (August 8-20, 2011)
16. EU-ACP Regional Workshop for Early Career Scientists and Researchers working on Tropical Root crops in UNAAB, Abeokuta, Ogun State, Nigeria **sponsored by EU-ACP** (July 4-8, 2011).
17. MASHAV Training on 'Nutrition in a Changing Global Environment' in Hebrew University of Agriculture, Jerusalem, Israel **sponsored by MASHAV in conjunction with Israeli Government.** (February 21– March 17, 2011)

#### **(B) CONFERENCES**

1. Virtual Conference on 'Food Safety' organized by Nigerian Institute of Food Science and Technology (June 08, 2020).
2. Virtual Conference on 'Staying Ahead of COVID-19 in Nigeria Series II: Robotics Food Processing Perspective for the New Order of Things' organized by Nigerian Institute of Food Science and Technology (May 18, 2020).
3. Virtual Conference on 'Staying Ahead of COVID-19 in Nigeria Series I: Perspective for Food Processing MSMEs' organized by Nigerian Institute of Food Science and Technology (April 30, 2020).
4. Annual Conference of Nigerian Institute of Food Science and Technology in Awka, Anambra State, Nigeria (October, 2019).

5. World Congress of International Union of Food Science and Technology in Mumbai, India (October, 2018).
6. Annual Conference of Nigerian Institute of Food Science and Technology in Abeokuta, Ogun State, Nigeria (October, 2018).
7. Career and Professional Women Conference organized by African Leadership Development Center, Covenant University, Canaanland, Ota, Ogun State (May 15-16, 2018).
8. Annual Conference of Nigerian Institute of Food Science and Technology in Abuja, FCT, Nigeria (October, 2017).
9. World Congress on Root and Tuber Crops (WCRTC) held at Wharton Hotel, Guangxi, Nanning, China **with partial Travel Grant from Global Cassava Partnership for the 21<sup>st</sup> Century in conjunction with Bill and Melinda Gate Foundation** (January 18-23, 2016)
10. Annual Conference of Nigerian Institute of Food Science and Technology in Kano, Kano State, Nigeria (October, 2016).
11. Annual Conference of Nigerian Institute of Food Science and Technology in Owerri, Imo State, Nigeria (October, 2015).
12. 3<sup>rd</sup> Conference of Federation of Africa Nutrition Societies, Arusha City, Tanzania. (May 25-29, 2015).
13. World Congress of International Union of Food Science and Technology in Montreal Canada (August 17-21, 2014).
14. 6th Africa Nutritional Epidemiology Conference organized by Nutrition Society and African Nutrition Society. Accra, Ghana **with partial Travel Grant from Nutrition Society, United Kingdom** (July 21-25, 2014)
15. 12<sup>th</sup> Symposium of International Society for Tropical Root Crops-Africa Branch (ISTRC-AB) Accra, Ghana. (September 30–October 5, 2013).
16. International Conference of Food Science and Nutrition organized by World Academy of Science Engineering and Technology in London, United Kingdom (July 8 -9, 2013).
17. International Conference on ‘Food Safety and Quality’ organized by FOODHACCP in Chicago, USA (November, 2012).
18. Annual Conference of Nigerian Institute of Food Science and Technology in UNILAG, Lagos, Nigeria (October, 2012).

19. Triennial Symposium and Conference of International Society of Tropical Root Crops in UNAAB, Abeokuta, Ogun State, Nigeria (September, 2012).
20. Workshop/Symposium organised by the School of Technology, Yaba College of Technology, Yaba, Lagos, Nigeria (May, 2012).
21. West Africa Root and Tuber Crops Conference in Ghana (ISTRC-AB) (September, 2011).
22. Annual Conference/AGM of Nigerian Institute of Food Science and Technology Rivers State University of Science and Technology, Port-Harcourt, Rivers State, Nigeria (October, 2010).
23. Annual Conference of School of Technology, YABATECH, Lagos, Nigeria (August, 2008).
24. Annual Conference and Symposium of the Nutrition Society of Nigeria UNAAB, Ogun State, Nigeria (November, 2006).
25. Annual Conference/AGM of Nigerian Institute of Food Science and Technology University of Ibadan, Oyo state, Nigeria (October, 2004).

## 5. WORK EXPERIENCE

### **(I) YABA COLLEGE OF TECHNOLOGY, DEPARTMENT OF FOOD TECHNOLOGY, YABA, LAGOS, NIGERIA (JAN 01, 2017- TILL DATE)**

#### **DESIGNATION: PRINCIPAL LECTURER**

#### **JOB FUNCTIONS: (I) (ACADEMIC)**

- Teaching and examination (Food Quality Control/Safety, Food Product Development, Food Processing and Preservation courses)
- Internal Moderation of examination questions
- Food Quality Control/Safety Research
- Supervision of students' project and seminar
- **Class Manager** (HND 1 Full Time and ND II Part -Time)
- **Member**, Flexible and Blended Skill Champion Team (Yaba College of Technology).

#### **(II) (ADMINISTRATIVE)**

- **Coordinator**, Folorunsho Alakija Skill Acquisition Centre, Yaba College of Technology (2019- Till date)
- **Member**: College Joint Board for the Selection of Polytechnic Librarian (2020)
- **Chairman**, 2019 School of Technology Annual Lecture Series/Exhibition/ Fundraising Committee
- **Chairman**, School of Technology Students' Advisory Committee

- **Chairman**, School of Technology, Textbook Review Committee
- **Secretary**, Ad-hoc Committee for Review on Promotion, School of Technology, Yaba College of Technology
- **Coordinator/Chairman**, Students' Project and Seminar Committee HND II Full Time and HND III Part Time (Department of Food Technology)
- **Secretary**, Departmental Advisory Committee
- **Member**, Working Group UNEVOC Centre, I-Hub Team
- **Member**, YCT Sustainable Development Committee (Greening Committee)
- **Member**, College Research Ethics and Safety Committee.
- **Member**, ASUP Research Strategy Committee
- **Member**, Departmental NBTE Curriculum Review Committee
- **Member**, Departmental NBTE Accreditation Committee
- **Member**, Organising Committee, 1<sup>st</sup> ASUP-International Conference of Science, Technology, Engineering and Humanity

**(II) YABA COLLEGE OF TECHNOLOGY, DEPARTMENT OF FOOD TECHNOLOGY, YABA, LAGOS, NIGERIA (JAN 01, 2014- DEC 31, 2016)**

**DESIGNATION: SENIOR LECTURER**

**JOB FUNCTIONS: (I) (ACADEMIC)**

- Teaching and examination (Food Quality Control/Safety, Food Product Development, Food Processing and Preservation courses)
- Internal Moderation of examination questions
- Food Quality Control/Safety Research
- Supervision of students' project and seminar
- **Coordinator/Chairman**, Students' Project and Seminar Committee HND II Full Time and HND III Part Time (Department of Food Technology)
- **Class Advisor** (HND1 Full Time and ND II Part Time)
- **Member**, Flexible and Blended Skill Champion Team (Yaba College of Technology).
- Departmental Librarian

**(II) ADMINISTRATIVE)**

- **Chairman**, School of Technology Students' Advisory Committee.
- **Secretary**, Departmental Advisory Committee
- **Member**, Departmental NBTE Curriculum Review Committee
- **Member**, School of Technology Academic Programme Implementation Committee
- **Member**, College Traffic Committee

**(III) YABA COLLEGE OF TECHNOLOGY, DEPARTMENT OF FOOD TECHNOLOGY, YABA, LAGOS, NIGERIA (JAN 01, 2011- DEC 31, 2013)**

**DESIGNATION: LECTURER I**

**JOB FUNCTIONS: (I) (ACADEMIC)**

- Teaching, conducting practical classes and examination
- Internal Moderation of Examination questions
- Food quality Control/Safety research
- Supervision of students' project and seminar
- Class Manager (HND1 (Full Time)
- Departmental Librarian

**(ADMINISTRATIVE)**

- **Secretary** Department Advisory Committee
- **Secretary**, Department of Food Technology Academic meetings
- **Associate Editor**, YABATECH Journal of Technology.

**(IV) YABA COLLEGE OF TECHNOLOGY, DEPARTMENT OF FOOD TECHNOLOGY,  
YABA, LAGOS, NIGERIA (JAN 01, 2008- DEC 31, 2010)**

**DESIGNATION: LECTURER II**

**JOB FUNCTIONS: (ACADEMIC)**

- Teaching, conducting practical classes and examination
- Internal moderation of examination questions
- Food Quality Control/Safety research
- Supervision of students' project and seminar
- **Class Manager** (HND 1 Full Time)
- Departmental librarian

**(ADMINISTRATIVE)**

- **Secretary**, Department of Food Technology Academic staff meetings
- **Secretary**, Students' Textbook Review Committee
- **Secretary**, Academic Programme Implementation Committee

**(V) YABA COLLEGE OF TECHNOLOGY, DEPARTMENT OF FOOD TECHNOLOGY,  
YABA, LAGOS, NIGERIA (JAN 01, 2005- DEC 31, 2007)**

**DESIGNATION: LECTURER III**

**JOB FUNCTIONS: (ACADEMIC)**

- Teaching, conducting practical classes and Examination
- Internal moderation of examination questions
- Food quality Control/Safety research
- Supervision of students' project and seminar
- Class Manager
- Departmental librarian

**(ADMINISTRATIVE)**

- **Secretary**, Department of Food Technology New Programme Implementation Committee
- **Secretary**, Department of Food Technology Academic staff meetings

**(VI) YABA COLLEGE OF TECHNOLOGY, DEPARTMENT OF FOOD TECHNOLOGY, YABA, LAGOS, NIGERIA (JUNE 01, 2001- DEC 31, 2004)**

**DESIGNATION: ASSISTANT LECTURER**

**JOB FUNCTIONS: (ACADEMIC)**

- Teaching, conducting practical classes and examination
- Food Quality Control/Safety research
- Supervision of students' project and seminar.

**(VII) TAI SOLARIN COLLEGE OF EDUCATION IJEBU-ODE, OGUN STATE, NIGERIA (OCT 2000-MAY 31, 2001)**

**DESIGNATION: LECTURER III**

**JOB FUNCTIONS: (ACADEMIC)**

- Teaching and examining **Part-Time Degree students**
- Teaching, conducting research and practical classes for NCE students
- Conducting examination for NCE students
- Departmental librarian.

**(ADMINISTRATIVE)**

- **Member**, School of Vocational Studies Welfare Committee.
- Assistant Departmental Adviser

**(VIII) TAI SOLARIN COLLEGE OF EDUCATION IJEBU-ODE, OGUN STATE, NIGERIA (JAN 02, 1998-OCT 2000)**

**DESIGNATION: ASSISTANT LECTURER**

**JOB FUNCTIONS: (ACADEMIC)**

- Teaching, conducting practical and examination
- Departmental librarian.

**(ADMINISTRATIVE)**

- Assistant Departmental Adviser

**(IX) TASTY TIME NIGERIA LTD, IPAJA, LAGOS. (JAN 1997-APRIL 1997)**

**DESIGNATION: PRODUCTION/QUALITY CONTROL MANAGER**

**JOB FUNCTION:**

- Production of snacks



- Quality assessment of the products
- Stock taking
- Supervision of staff and plant hygiene.

## 6. TECHNICAL COMPETENCIES

Skill in use of Microsoft office

## 7. AWARD/FELLOWSHIP/PRIZES/RECOGNITION

- ❖ **SciVal's (Elsevier) Recognition** as one of the **Top 500 Authors** in Food Science in Nigeria for Q4 2019 (May, 2020)
  - ❖ **Award of Excellence** by Nigerian Association of Food Science and Technology, (YABATECH Chapter) April, 2019
  - ❖ **Best Lecturer Award** from Department of Food Technology at the **20<sup>th</sup> Anniversary of School of Technology, Yaba College of Technology**, Yaba, Lagos. November 07, 2018.
  - ❖ **Nestle Poster Award** at 19<sup>th</sup> IUFOST World Congress in Mumbai, India. October 23-27, 2018.
  - ❖ **The Travel Grant Award** offered by Global Cassava Partnership for the 21<sup>st</sup> Century in conjunction with Bill and Melinda Gate Foundation to attend the World Congress on Root and Tuber Crops in Guangxi, Nanning, China (January 18-23, 2016).
  - ❖ **The Nutrition Society United Kingdom Travel Fellowship Award** to the 6th Africa Nutritional Epidemiology Conference in Accra, Ghana (July 21-25, 2014).
  - ❖ **ETF (TETFUND) Grant** for PhD (2010/2011).
  - ❖ **MASHAV scholarship**-offered by the Division of External Studies, Israeli Government to study **Postgraduate course on "Nutrition in a Changing Global Environment"** (February 21- March 17, 2011).
  - ❖ **EU-ACP scholarship** to attend training for Early Career Scientists and Researchers working on Tropical Roots and Tubers in University of Agriculture, Abeokuta, Ogun State (July 4-8, 2011).
  - ❖ **ETF Scholarship** to attend training on 'Instrumental Method of Analysis at The Jomo Kenyatta University of Agriculture and Technology, Nairobi, Kenya (August 8-20, 2011).
  - ❖ **Best Lecturer Award** presented by Nigerian Association of Food Science and Technology (NAFST). YABATECH Chapter (2015 and 2002)
- ## 8. OTHER RESPONSIBILITIES WITHIN AND OUTSIDE THE COLLEGE
- Consultant for Mide Foods at Akinmorin-Iware road, Oyo, Oyo State
  - Reviewer for the following journals:

- (i) Food Research
  - (ii) Food Science and Nutrition
  - (iii) Cogent Food and Agriculture
  - (iv) Journal of Culinary Science and Technology
  - (v) Journal of Food Science and Technology
  - (vi) Yabatech Journal of Technology
  - (vii) African Journal of Food Science
  - (viii) ASUP-International Conference of Science, Technology, Engineering and Humanity
- **Vice President Education**, Yabatech Toastmaster Club, Area 18, District F (2020)
  - **Member**, Governing Council, Covenant University Secondary School, Canaanland Ota, Ogun State (2019/20 Academic Session- Till date)
  - **External Examiner** for the Department of Food Technology, Lagos State Polytechnic, Ikorodu, Lagos (2017/18 and 2018/19 Academic Sessions)
  - **Member**, Alumni Association, Federal University of Agriculture, Abeokuta, Ogun State (2014).
  - **Member**, Deacons' Assembly, Faith Tabernacle, Canaanland, Ota, Ogun State (2008-Till date)
  - **Group Member/Leader**, Faith Tabernacle Choir, Living Faith Church, Faith Tabernacle, Canaanland, Ota, Ogun State (1996-Till date)

## 9. RESEARCH WORK

### (A) PUBLISHED

- ❖ Adeyeye S.A.O, Bolaji O. T, Abegunde T.A, Tihamiyu, H.K., **Adebayo-Oyetero A.O** and Idowu-Adebayo, F (2020). Effect of natural fermentation on nutritional and antinutrients in soy-wara (a Nigerian fried soy-cheese). *Food Research*, 4(2): 152-160. doi.org/10.26656/fr.2017.4(1).187
- ❖ Adeyeye S.A.O, Bolaji O. T, Abegunde T.A, **Adebayo-Oyetero A.O**, Tihamiyu, H.K.and Idowu-Adebayo, F (2020).Evaluation of nutritional composition, physico-chemical and sensory properties of 'Robo' (a Nigerian traditional snacks) produced from watermelon (*Citrullus lanatus* Thunb.) seeds. *Food Research*, 4 (1): 216-223. doi.org/10.26656/fr.2017.4(1).230
- ❖ Adeyeye S.A.O, Idowu-Adebayo, F., Bolaji O. T., Abegunde T.A, **Adebayo-Oyetero A.O** and Tihamiyu, H.K. (2020). Quality characteristics and acceptability of chinchin prepared from rice and High quality cassava composite flour. *Current Research in Nutrition and Food Science*, 16: 1-9. doi.org/10.2174/1573401315666191003153807
- ❖ **Adebayo-Oyetero A.O\***, Ogundipe O.O, Adeyeye S.A.O, Akande E.A and Akinyele, A.B (2019). Production and evaluation of tigernut (*Cyperus esculentus*) milk flavoured with *Moringa oleifera* leaf extract. *Current Research in Nutrition and Food Science*, 7 (1):265-271. doi.org/10.12944/CRNFSJ.7.1.26

- ❖ **Adebayo-Oyetero, A.O\***. Adeyeye S.A.O, Olatidoye O.P., Ogundipe O.O and Adenekan O.E (2019). Effect of co-fermentation on the quality attributes of weaning food produced from sorghum (*Sorghum bicolor*) and pigeon pea (*Cajanus cajan*). *Journal of Culinary Science and Technology*, 17(2): 118-135. doi.org/10.1080/15428052.2017.1405860.
- ❖ **Adebayo-Oyetero A.O.**, Ojaomo T.M; Akinwande, F.F and Adeyeye, S.A.O. (2019). Assessment of palm oil sold in Mainland markets, Lagos, Nigeria. *EC Nutrition*, 14(3): 208-214.
- ❖ Adeyeye S.A.O, Bolaji O. T, Abegunde T.A, Idowu-Adebayo, F, Tihamiyu, H.K and **Adebayo-Oyetero A.O** (2019). Nutritional composition and heavy metal profile of Nigerian rice varieties. *Current Research in Nutrition and Food Science*. 7(2):576-583. doi.org/10.12944/CRNFSJ.7.2.26
- ❖ Adeyeye, S.A.O., **Adebayo-Oyetero, A. O.**, Tihamiyu, H.K and Oke, E.K (2019). Effect of co-fermentation on the nutritional composition, antinutritional factors and acceptability of cookies from fermented sorghum (*sorghum bicolor*) and soybean (*Glycine max*) flour blends. *Journal of Culinary Science and Technology*. 17(1): 59-74. doi.org/ 10.1080/15428052.2017.1404536
- ❖ Adeyeye S.A.O, Bolaji O. T, Abegunde T.A, **Adebayo-Oyetero, A. O.**, Tihamiyu, H.K and Idowu-Adebayo, F (2019). Quality characteristics and consumer acceptance of bread from wheat and rice composite flour. *Current Research in Nutrition and Food Science*, 7(2): 488-496. doi.org/10.12944/CRNFSJ.7.2.18
- ❖ Adeyeye S.A.O, **Adebayo-Oyetero A.O.**, Tihamiyu H.K and Oke E.K. (2018). Effect of natural fermentation on quality and sensory properties of soy-wara (a Nigerian fried–cheese). *Journal of Culinary Science and Technology*. <https://doi.org/10.1080/15428052.2017.1418692>
- ❖ Adeyeye S.A.O, Fayemi O.E and **Adebayo-Oyetero A.O** (2018). Amino acids, vitamins and mineral profiles of smoked fish as affected by smoking methods and fish type. *Journal of Culinary Science and Technology*. <https://doi.org/10.1080/15428052.2017.1418693>
- ❖ **Adebayo-Oyetero, A.O\***, Edeh C. K, Adeyeye S. A.O., Ogundipe O. O., Ogundipe, F. O and Bamidele, F.A (2017). Shelf life study and quality attributes of cocoyam chips. *International Journal of Food Science, Nutrition and Dietetics*,6(4): 366-371. doi.org/10.19070/2326-3350-1700065
- ❖ **Adebayo-Oyetero, A.O\***, Shotunde O.A., Adeyeye S.A.O. and Ogundipe O.O. (2017). Quality evaluation of millet-based *fura* powder supplemented with bambara groundnut. *International Journal of Food Science, Nutrition and Dietetics*, 6(3): 358-362. doi.org/10.19070/2326-3350-1700063

- ❖ **Adebayo-Oyetero, A.O\***, Ogundipe, O.O., Lofinmakin F.K., Akinwande F.F., Aina D.O., Adeyeye, S.A.O (2017). Production and acceptability of chinchin snack made from wheat and tigernut (*Cyperus esculentus*). *Cogent Food and Agriculture*, 3(1): doi.org 10.1080/23311932.2017.1282185.
- ❖ **Adebayo-Oyetero, A.O\***, Egbedinni M.M., Akinwande F.F., Adeyeye, S.A.O and Adeoya A.S (2017). Quality characteristics of fermented cassava flour (*lafun*) produced using backslopping method. *EC Nutrition*, 7(2). 52-57
- ❖ **Adebayo-Oyetero, A.O\***, Ogundipe, O.O., Lofinmakin F.K., Obisanya, O.S., Adeyeye, S.A.O and Ogundipe, F.O (2017). Effect of processing methods and raw materials on quality attributes and sensory properties of *fura*. *EC Nutrition*, 7(1): 26-33
- ❖ **Adebayo-Oyetero, A. O\***, Adenubi, E., Ogundipe, O.O., Bankole, B. O and S.A.O. Adeyeye (2017). Production and quality evaluation of vinegar from mango. *Cogent Food and Agriculture*, doi.org./10.1080/233311932.2016.1278193.
- ❖ **Adebayo-Oyetero, A. O\***, Ogundipe, O.O., Olatunji, F.I and Adeyeye, S.A.O (2017). Quality Assessment of doughnut prepared from wheat flour enriched with bambaranut flour. *Journal of Culinary Science and Technology*. 15(3): 272-283. doi.org/10.1080/15428052.2016.1269708
- ❖ Adeyeye, S.A.O., **Adebayo-Oyetero, A. O** and Omoniyi, S.A (2017). Quality and sensory properties of maize flour cookies enriched with soy protein isolate. *Cogent Food and Agriculture*. doi.org/ 10.1080/23311932.2017.1278827.
- ❖ Adeyeye, S.A.O., **Adebayo-Oyetero, A. O** and Hussaina K.T (2017). Poverty and malnutrition in Africa: a conceptual analysis. *Nutrition and Food Science*, 47(5): doi. 10.1108/NFS-02-2017-0027
- ❖ **Adebayo-Oyetero, A. O\***, Ogundipe, O.O., Adeyemo, I.G., Ogundipe, F.O., Bamidele, F.A and Adeyeye S.A.O (2016): Chemical, sensory and shelf life study of pawpaw-juice milk blends. *Cogent Food and Agriculture*. doi.org/ 10.1080/23311932.2016.1271276
- ❖ **Adebayo-Oyetero, A. O\***, Oyewole O. B., Obadina A. O, and Omemu A. M (2016): Evaluation of physical, functional and pasting properties of fermented cassava flour (*lafun*) from markets in Southwest Nigeria. *Nigerian Food Journal*, 33(2).66-71. doi.org/10.4314/nifoj.v34i1. CORPUS ID 136443050
- ❖ **Adebayo-Oyetero, A.O.**, Ogundipe O.O, Azoro, C.G and Adeyeye, S.A.O (2016). “Production and evaluation of ginger spiced cookies from wheat-plantain composite flour”. *Pacific Journal of Science and Technology*. 17(1): 280-287.
- ❖ Adeyeye, S.A.O; Oyewole, O.B; Obadina, A.O; Omemu, A.M and **Adebayo-Oyetero, A.O** (2016). Effects of smoking methods on quality, microbial and chemical safety of

- traditional smoked silver catfish (*Chrysichthys nigrodigitatus*). *Pacific Journal of Science and Technology*. 17(1):258-270
- ❖ **Adebayo-Oyetero, A.O\***, Ogundipe, O.O and Adeeko, K. N. (2015). Quality assessment and consumer acceptability of bread from wheat and fermented banana flour. *Food Science and Nutrition*. doi: 10.1002/fsn3.298.
  - ❖ **Adebayo-Oyetero A.O**; Ogundipe O.O., Akinwande F.F., Bankole B.O and Adeleke V.O. (2015). Effect of substitution ratio on the quality and consumer acceptability of jogi. *The Vocational and Applied Science Journal, (Tai Solarin University)*, 12.137-144.
  - ❖ Ogundipe, F.O.; Bamidele F.A., **Adebayo-Oyetero, A.O.**, Ogundipe O.O and Samuel S.O (2015): The bacteriological quality assessment of some bottled water sold in Lagos metropolis, Nigeria. *Nigerian Food Journal*, 33(2): 69-73.
  - ❖ Adamu, G.O.L; Ezeokoli, O.T; Dawodu, A.O, **Adebayo-Oyetero, A.O** and Ofodile, L.N (2015): Macronutrients and micronutrients profile of some underutilized beans in South Western Nigeria. *International Journal of Biochemistry Research and Review* 7(2): 80-89. doi.org/ 10.9734/IJBCRR/2015/17219.
  - ❖ Ogundipe, O.O.; **Adebayo-Oyetero, A.O.**; Olatidoye, O.P. and Olofinyokun, A.O (2013): Effect of mixing ratios on proximate composition and consumer acceptability of “gurundi” snack prepared from tigernut (*Cyperus esculentus*). *Journal of Applied Sciences and Environmental Management* 17(4): 609-613
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## 10. INTERESTS

Reading, Writing, Research, Networking and Mentoring.

## 11. REFEREES

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