



Curriculum Vitae

Dr. O.P. Sobukola
Department of Food Science and Technology,
College of Food Science and Human Ecology,
University of Agriculture, P.M.B. 2240, Abeokuta,
Ogun State,
Nigeria.

(Short Bio data)

Dr. O.P. Sobukola graduated from the University of Agriculture, Abeokuta as the overall best graduating student with four distinct academic awards (1998/1999 session). He served as a youth corp. member in the secretariat of Mbaitoli LGA, Imo State (2000-2001) as well as a freelance science teacher, where he distinguished himself. He enrolled and completed his Masters degree in Food Processing and Storage Technology (2001-2003), which he successfully completed with a PhD grade. He immediately registered for his PhD degree program in Food Processing and Storage Technology, which by the grace of God, he successfully defended in 2007. Dr Sobukola worked briefly with the Centre for Human Resource Development, UNAAB (part-time) before joining the services of the University of Agriculture, Abeokuta as a full time lecturer in the department of Food Science and Technology in February 2004. He is a highly motivated young scholar, very hardworking and has a high sense of responsibility and dedication to duty. Dr. Sobukola is a budding academic, dedicated teacher who has shown evidence of good scholarship in the quality of his teaching and research. He has a good number of journal articles in reputable local and international journals to his credit. He has a good interpersonal and communication skill with a strong ability to impart knowledge. Dr. Sobukola is highly organized, methodical, self-motivated, and result-oriented and also has the ability to meet deadline under minimum supervision. He has excellent and functional computer and internet literacy, impressive writing and reading abilities as well as good human relations.

Personal Data

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|-----------------------------------|--|
| Full Name: | Dr. Olajide Philip <u>SOBOKOLA</u> |
| Date of Birth: | August 13, 1973 |
| Sex: | Male |
| Marital status: | Married |
| College: | College of Food Science and Human Ecology |
| Date of First Appointment: | 3 rd February, 2004 |
| Date of Confirmation: | 3 rd February, 2006 |
| Designation: | Lecturer I |
| Contact Address: | Department of Food Science and Technology, College of Food Science and Human Ecology, University of Agriculture, P.M.B. 2240, Abeokuta, Nigeria. |
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| E-mail: | olajidephilip@yahoo.com ; sobukolaop@unaab.edu.ng |

Academic Qualifications with Institutions and Dates

| Qualifications | Institutions | Dates |
|---|--|---------------|
| Ph.D (Food Processing & Storage Technology) | University of Agriculture, Abeokuta, Nigeria | November 2007 |
| MSc (Food Processing & Storage Technology) | University of Agriculture, Abeokuta, Nigeria | November 2003 |
| BSc (Food Science & Technology) | University of Agriculture, Abeokuta, Nigeria | January 2000 |

Research Focus

My research background is Food Processing and Storage Technology. Presently, research work are on going in the following areas:

- Functionality of starch from cereals, legumes and lesser known crops
- Extrusion processing of noodles from roots, tubers and cereals sources
- Production, characterization and consumer acceptability of extruded meat analogue
- Water absorption of some agricultural seeds
- Physical and engineering properties of some new varieties of cereals and legumes
- Process and quality control and value addition to some locally produced food commodities

Proposed research

- Production of protein isolates and development of meat analogue from lesser known leguminous plants common in Sub-Saharan Africa
- Study of effect of starch addition on the sensory and textural properties of meat analogue from cashew nut flour
- Vacuum frying of root and tuber crops with respect to sensory properties
- Application of innovative non thermal processing techniques in Food Processing
- Adding value to cereals and legumes from local sources

Work Experience

1. Lecturer 1- Department of Food Science and Technology, University of Agriculture, P.M.B. 2240, Abeokuta, Nigeria.

Date: October, 2010

Job Description: Teaching, Research and Extension

2. Lecturer II – Department of Food Science and Technology, University of Agriculture, P.M.B. 2240, Abeokuta, Nigeria.

Date: October, 2007

Job Description: Teaching, Research and Extension.

3. Assistant Lecturer – Department of Food Science and Technology, University of Agriculture, P.M.B. 2240, Abeokuta, Nigeria.

Date: February, 2004

Job Description: Teaching, Research and Extension

4. Practical Demonstrator- Centre for Human Resources Development (CENHURD), University of Agriculture, P.M.B. 2240, Abeokuta, Nigeria (Part time).

Date: 2004-2005

Job Description: Teaching and grading of scripts

5. Agriculture Officer, One year National Youth Service Corps - Mbaitoli local Government Secretariat, Imo State, Nigeria

Date: May 2000 – April, 2001.

University Teaching and Research Activities

1. Undergraduate Courses Taught

- Introduction to Food Science and Technology (FST 201)
- Food Rheology (FST 310)
- Unit Operations in Food Processing (FST 312)
- Principles of Food Analysis (FST 314)
- Chemical Analysis and Instrumentation (FST 316)
- Food Quality Control and Plant Sanitation (FST 401)
- Scientific Writing and Presentation (FST 413)
- Food Irradiation Technology (FST 515)
- Student project and seminar (FST 599)
- Process Control and Automation (FST 506)

2. Postgraduate Taught Courses

- Fundamentals of Food Processing (FTD 703)
- Food Chemistry and Biochemistry (FTD 711)
- Food Rheology and Fluid Flow (FTD 704)
- Food Quality Control (FTD 702)
- Automatic Control Devices (FST 733)
- Food Freezing and Cold Storage (FST 732)
- Advanced Food Irradiation (FST 725)

3. Undergraduate projects initiated and supervised: 25

4. Postgraduate projects initiated, supervised and co-supervised: 16

5. Publications in learned Journals: 15

6. Number of referred conference proceedings: 5

7. Current undergraduate supervision (2009/2010 session): 3

Awards/honours/recognition

(i) **Resource Person** (UAC Training workshop on “Manufacturing Excellence”) organized by the Nigerian Institute of Food Science and Technology at the UAC Food complex, Ojota, Lagos State, Nigeria, June 22-24, 2009.

(ii) **Resource Person** (Workshop on simulation, modeling and computer applications in research and development) organized by the Nigerian Institute of Food Science and Technology at the University of Agriculture, Abeokuta, Nigeria, July 2-4, 2008.

(iii) **Resource Person** (Workshop on use of statistical software in data analysis and documentation) organized by the Nigerian Institute of Food Science and Technology in collaboration with Association of African Universities and AG Leventis Memorial Centre for Learning, at the University of Agriculture, Abeokuta, Nigeria, May 19-22, 2009.

(iv) **Best lecturer** awarded by the Exquisite Set 2007/2008 session, Department of Food Science and Technology, University of Agriculture, Abeokuta.

(v) **Best lecturer** awarded by the graduating set of 2006/2007 session, Department of Food Science and Technology, University of Agriculture, Abeokuta.

(vi) University Prize to the Best all round Graduating Student in the University (UNAAB) during 1998/99 Session

(vii) Late Dr. (Mrs.) O.O. Apampa Prize to the Best Student in the Food Science Option in the University (UNAAB) during 1998/99 Session

(viii) Lynx Club, Abeokuta Prize to the overall Best Graduating Student (UNAAB) during 1998/99 Session

(ix) J.S. Erinsho Memorial Prize to the Graduating Student With the best result in General Studies in the University (UNAAB) during 1998/99 Session

(x) University Scholarship award for Undergraduate students (1995/96 session)

Commendation

(i) Commendation letter by Acting HOD, Food Science and Technology for immeasurable contribution to the progress of the department during 2004 to 2007.

(ii) Commendation letter by Acting HOD, Food Science and Technology for immeasurable contribution to the progress of the department during 2007 to 2009.

Membership of Scientific Societies

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|---|--------|
| 1. Nigerian Institute of Food Science and Technology (MNIFST) | Member |
| 2. Nutrition Society of Nigeria | Member |
| 3. Member, Young Professionals Platform for Agricultural Research for Development (YPARD) | |

Publications

• Thesis and Dissertation

(i) Influence of some processing parameters on quality attributes and sorption kinetics of fried white yam crisps (**Ph.D Thesis**), Department of Food Science and Technology, University of Agriculture, Abeokuta.

(ii) An Evaluation of the Critical Control Points during Processing of 'Robo' Snack (**M.Sc Thesis**)

(iii) Evaluation of Freezing Time of Pineapple Juices in Cylindrical Packages (**B.Sc. Research project**), Department of Food Science and Technology, University of Agriculture, Abeokuta.

Articles in Learned Journals

(i) Sobowale, S.S., **Sobukola, O.P.**, Shittu, T.A., Awonorin, S.O., Sanni, L.O., Awokola, O.S. and Aina, O.M. (2005). **Analysis of heat transfer during reconstitution of 'Gari' into a paste.** ASSET Journal Series B, 4(1): 15-26. <http://www.ajol.info/journals/assets>

(ii) **Sobukola, O.P.**, Dairo, O.U., Sanni, L.O., Odunewu, A.V and Fafiolu, B.O. (2007). **Thin layer drying process of some leafy vegetables under open sun.** Food Science and Technology International 13(1): 35-40. <http://www.sagepub.com>

(iii) **Sobukola, O.P.** and Dairo, O.U. (2007). **Modeling drying kinetics of fever leaves (*Ocimum viride*) in a convective hot air dryer.** Nigerian Food Journal 25(1): 145-153. <http://www.ajol.info/journals/nifo>

(iv) **Sobukola, O.P.**, Dairo, O.U., Afe, T.T. and Coker, O.J. (2007). **Water sorption Isotherms of fried yam chips in the temperature range from 293K to 313K.** International Journal of Food Properties 10(3): 561-575. <http://www.informaworld.com/ijfp>

(v) **Sobukola, O.P.**, Awonorin, S.O., Idowu, M.A. and Bamiro, F.O. (2008). **Chemical and physical hazard profile of 'Robo' processing – a street-vended melon snack.** International Journal of Food Science and Technology 43, 237-242. <http://www3.interscience.wiley.com/ijfst>

(vi) **Sobukola, O.P.**, Dairo, O.U. and Odunewu, V.A. (2008). **Convective hot air drying of blanched yam slices.** International Journal of Food Science and Technology 43: 1233-1238. <http://www3.interscience.wiley.com/ijfst>

(vii) **Sobukola, O.P.**, Awonorin, S.O., Sanni, L.O. and Bamiro, F.O. (2008). **Deep fat frying of yam slices: optimization of processing conditions using response surface methodology.** Journal of Food Processing and Preservation 32: 343-360. <http://www3.interscience.wiley.com/jfpp>

(viii) **Sobukola, O.P.**, Awonorin, S.O., Sanni, L.O. and Bamiro, F.O. (2008). **Optimization of blanching conditions prior to deep fat frying of yam slices.** International Journal of Food Properties 11(2): 379-391. <http://www.informaworld.com/ijfp>

(ix) **Sobukola, O.P.**, Awonorin, S.O., Sanni, L.O. and Bamiro, F.O. (2009). **Optimization of pre-fry drying of yam slices using response surface methodology.** Journal of Food Process Engineering (DOI: 10.1111/j.1745-4530.2008.00293.x). <http://www3.interscience.wiley.com/jfpe>

(x) **Sobukola, O.P.** (2009). **Effect of pre-treatment on drying characteristics and kinetics of okra (*Abelmoschus esculentus* L. Moench) slices.** International Journal of Food Engineering 5(2) Article 9. <http://www.bepress.com/ijfe>

(xi) **Sobukola, O.P.**, Awonorin, S.O., Idowu, A.M. and Bamiro, S.O. (2009). **Microbial profile and critical control points during processing of ‘robo’ snack from melon seed (*Citrullus lunatus thumb*) in Abeokuta, Nigeria.** African Journal of Biotechnology 8(10), 2385-2388. <http://www.academicjournals.org/ajb>

(xii) **Sobukola, O.P.** and Abayomi, T.H. (2010). **Physical properties and rehydration characteristics of different varieties of maize (*Zea mays* L.) and cowpea (*Vigna unguiculata* L. walp) seeds.** Journal of Food Processing and Preservation. (DOI: 10.1111/j.1745-4549.2009.00455.x). <http://www3.wileyinterscience.com/jfpp>

(xiii) **Sobukola, O.P** and Onwuka, V.I. (2010). **Effect of moisture content on some physical properties of locust bean seeds (*Parkia fillicoidia* L.).** Journal of Food Process Engineering (DOI: 10.1111/j.1745-4530.2009.00392.x). <http://www3.wileyinterscience.com/jfpe>

(xiv) Kajihaua, O.E., **Sobukola, O.P.**, Idowu, M.A., Awonorin, S.O. (2010). **Nutrient contents and thermal degradation of vitamins in organically grown fluted pumpkin (*Telfairia occidentalis*) leaves.** International Food Research Journal 17(3): 795-807. <http://www.ifrj.upm.edu.my>

(xv) **Sobukola, O.P.**, Adeniran, O.M., Odedairo, A.A. Kajihaua, O.E. (2010). **Heavy metal levels of some fruits and leafy vegetables from selected markets in Lagos, Nigeria.** African Journal of Food Science 4(2), 389-393. <http://www.academicjournals.org/ajfs>

(xvi) Sobukola, O.P. and Olatunde, S.O. (2010). Effect of salting techniques on salt uptake and drying kinetics of African Catfish (*Clarias gariepinus*). Food Bioproduct Processing (DOI: 10.1016/j.fbp.2010.06.002). <http://www.elsevier.com/locate/fbp>

Conference Proceedings

(i) **Sobukola, O.P.** and Awonorin, S.O. (2005). An Evaluation of Freezing Time of Pineapple Juices in Cylindrical Packages. In: Stimulating the Food Industry for National Development. E.C. Okoli (Ed.). Proceedings of the 29th Annual Conference/AGM of the Nigerian Institute of Food Science and Technology. Pp. 102-103.

(ii) **Sobukola, O.P.**, Dairo, O.U., Sanni, L.O., Odunewu, V.O. and Fafiolu, B.O. (2006). Mathematical Modeling of Thin Layer Drying of Fever Leaves (*Ocimum viride*) under Open Sun. In: Drying: A versatile tool for Effective Product Preservation. A.O. Kuye, L.O. Sanni, K. Okpala, F.O. Chukwuma and J.O. Williams (Eds.). Proceedings of the 2nd Nigerian Drying Symposium. Pp. 111-118.

(iii) **Sobukola, O.P.**, Dairo, O.U. and Afe, T.T. (2006). Water Sorption Isotherms of Fried Yam Chips. In: Impact on Industry. A. Ibadode and B.U. Anyata (Eds.). Proceedings of the 1st International Conference on Engineering Research and Development. Pp. 374-377.

*(iv) **Sobukola, O.P.** and Awonorin, S.O. (2008). Modelling moisture loss during deep fat frying of yam slices. In: Challenges of Research and Development for Food/Nutrient Security and Agro-Industrialization. E.T. Otunola, B.I.O. Ade-Omowaiye, O.O. Fapojuwo, J.A. Adejuyitan, B.O. Akinwande and V.F. Abioye (Eds.). Proceedings of the 32nd Annual Conference/AGM of the

*(v) **Sobukola, O.P.** and Tokun, T.O. (2009). Optimizing processing conditions during deep fat frying of sweet potato chips using Box Behnken design. In: Food Processing in the Semi-Arid Regions. I. Nkama (Ed.) Proceedings of the 33rd Annual Conference/AGM of the Nigerian Institute of Food Science and Technology. Pp. 348-349.

*(vi) **Sobukola, O.P.** and Ogunsade, O. (2010). Effect of brewers spent grain addition and extrusion parameters on some properties of extruded yam-starch based pasta. In: Micronutrient malnutrition: Implications for National Economic Development. T.A. Shittu (Ed.) Book of Abstract of the 1st Half yearly conference/General meeting of the Nigerian Institute of Food Science and Technology (Western Chapter). Pp. 22.

Completed Research not yet published

- Production and characterization of extruded meat analogue from defatted cashew nut flour
- Design, fabrication and performance of a single screw extruder
- Optimization of process conditions during extrusion of ofada rice flour and defatted cashew nut flour
- Effect of yam substitution and process condition of extruded yam based product
- Sorption isotherms and qualities of salted dried catfish
- Physical properties of different varieties of maize seeds as a function of moisture content

Articles under review

Sobukola, O.P. and Oluyinka, A.M. Physical properties of Groundnut kernels as a function of moisture content. International Journal of Food Engineering.

Sobukola, O.P. and Olatunde, O.S. Effect of salting techniques on salt uptake and drying kinetics of African catfish (*Clarias gariepinus*). Food and Bio product Processing

Workshops/training/conferences Attended/commendation

(i) The 32nd Annual Conference of the Nigerian Institute of Food Science and Technology, 13-17th October, 2008 at Ladoko Akintola University of Science and Technology, Ogbomoso, Oyo State, Nigeria.

(ii) Training workshop on Managing Interdisciplinary research for maximum impact 20th October, 2008 at the University of Agriculture, Abeokuta, Nigeria.

(iii) Training Programme on Advanced Digital Appreciation –Tertiary, 5–9th March, 2007 at the University of Ibadan, Ibadan, Nigeria.

(iv) The 30th Annual Conference/AGM of the Nigerian Institute of Food Science and Technology, 23-27th October, 2006 at the Lagos Sheraton Hotel and ASCON Conference Centre Badagry, Lagos State, Nigeria.

(v) Scientific Workshop on Clinical Trials, 20th September 2006 organized by Nestle Nutrition Institute Africa at Muson Centre, Onikan, Lagos.

(vi) International Conference on Engineering Research and Development: Impact on Industry, 5-7th September, 2006 at the University of Benin, Nigeria.

(vii) The 2nd National Drying Symposium (NDS 2006), June 19-21, at National Stored Products Research Institute, Ilorin, Kwara State, Nigeria.

(viii) Training Workshop on Writing Grant Winning Research proposal, 4–6th January 2006 at the University of Agriculture, Abeokuta, Nigeria.

(ix) The 29th Annual Conference/AGM of the Nigerian Institute of Food Science and Technology, 11-13th October, 2005 at the Women Development Centre (WDC), Abakaliki, Ebonyi State, Nigeria.

(x) The 1st Half yearly Conference/General meeting of Nigerian Institute of Food Science and Technology (Western chapter), 6-7th May, 2010 at Bells University of Technology, Ota, Ogun State, Nigeria.

(xi) Workshop on Teaching and Academic Administration on the Nigerian University System, 13–15th September, 2005 at the University of Agriculture, Abeokuta, Nigeria.

(xii) A letter of commendation for an excellent contribution as the examination officer of the department of Food Science and Technology, University of Agriculture, Abeokuta.

University responsibilities/Activities

(i) Examination Officer (Undergraduate and postgraduate), department of Food Science and Technology, University of Agriculture, Abeokuta, 2004 till date;

(ii) Departmental Representative, College committee on exhibition for Convocation ceremony;

(iii) Coordinator, Introduction to Food Technology (FST 201), a university wide course, 2008 till date;

(iv) Departmental coordinator, part time degree programme ;

(v) Member, departmental committee on research;

(vi) College representative, ACADA challenge;

(vii) College representative, Security committee of the University;

Referees

1. Prof. S.O. Awonorin

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2. Prof. (Mrs.) F.O. Henshaw

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3. Prof. L.O. Sanni

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