**ADDRESS**

Department of Animal Science

Faculty of Agriculture

College of Agriculture and Natural Resources

Kwame Nkrumah University of Science and Technology

Kumasi

Ghana

Correspondence:

E-mail: wyakwetey.canr@knust.edu.gh or worlahakwetey@yahoo.com

Mobile Phone: +233 501 349 018

**ACADEMIC RANK: Senior Lecturer**

**ADMINISTRATIVE POSITIONS HELD:**

Head of Department: Department of Animal Science, KNUST

Executive Member: University Teachers Association (KNUST)

Sectional Head: Livestock Section, Department of Animal Science, KNUST

Unit Head: Meat Science and Processing Unit, Department of Animal Science, KNUST

**EDUCATION**

**Institution Degree/Certificate Date Area/Field of Specialization**

KNUST MSc 2011 Food Sci. & Technology

OSU MS 2009 Food and Nutrition (Meat Science Processing)

WUR Cert. 2002 Food Industry and Agribusiness Mgt.

KNUST BSc. 1998 Agriculture

WUR: Wageningen University and Research; OSU: Ohio State University

**RESEARCH INTERESTS**

* Slaughter Operations, Animal Welfare and Meat Quality
* Food Quality and Safety
* Meat Processing and Innovative Product Development
* Texture Profile and Sensory Evaluation of Ready-to-eat Meats

**ON-GOING RESEARCH**

* Value addition to Underutilized Fish/Meat Resources
* Natural additives in Meat Product formulations
* Reducing the use of nitrites in cured meats
* Microbiological profile and safety of vended ready-to-eat meat products

**MEMBERSHIP/PROFESSIONAL AFFILIATIONS**

University Teachers Association of Ghana (UTAG)

American Meat Science Association

Ghana Society of Animal Production

International Food Technologist Association

Ghana Animal Science Association

**COURSES TAUGHT**

***Undergraduate courses Date***

1. AS 158 Growth and Development of Domestic Animals 20010 to 2012
2. AS 455 Meat Science and Animal Products Processing 2009 to date
3. AS 354 Meat and Dairy Technology 2010 to date
4. AS 358 Meat Processing 2010 to date

***Postgraduate courses Date***

1. AS 513 Meat Production and Animal Welfare 2015 to date
2. AS 514 Advanced Meat Handling and Processing 2015 to date
3. AS 515 Microbiology of Meat 2012 to date
4. FTECH 559 Fish and Meat Technology 2015 to date
5. AE 576 Fish Processing Technology 2012 to date

**SCIENTIFIC PUBLICATIONS ARISING OUT OF RESEARCH WORKS**

1. Abdul Aziz, Y, Osman, A, Johnson, J.N, Osafo, E.L.K. and Akwetey, W.Y. (2020). Quality and sensory evaluation of ginger (zingiber officinalis) flavoured yoghurt made from raw cow milk. Ghanaian Journal of Animal Science, Vol. 11 No.1, 177-183.
2. Abdul Aziz, Y, Osman, A., Donkor, W., Osafo, E.L.K. and Akwetey, W.Y. (2020). An assessment of the production practices and quality of milk used by local dairy processors in the Kumasi metropolis and Asokore Mampong municipality of the Ashanti region of Ghana. Ghanaian Journal of Animal Science, Vol. 11 No.1, 167-176.
3. Akwetey W. Y. and Opoku P. P. (2015). Nutritional and Microbial Profile of a Traditional Food Condiment. J Recent Adv Agr, 3(6): 393-400.
4. Akwetey W. Y., Atawalna J. and Amankwah N. K. (2015). Eating Characteristics of Donkey Meat Frankfurters, J Anim Sci Adv. 5(8): 1386-1391.
5. Akwetey WY, Adzitey F and Teye GA. (2021). Ocimum gratissimum (OG) Leaf Extract to Offer Antimicrobial and Antioxidant Properties in Food”. EC Nutrition 16.5 (2021): 41-48.
6. Akwetey WY, Adzitey F, Teye GA. (2021). Cured Characteristics, Physicochemical Properties and Sensory Profile of Frankfurters Produced with Ocimum Gratissimum Extract Leaf Extracts. Food Sci Nutr Res. 4(1): 1-5.
7. Akwetey WY, CL Knipe. (2019). Eating Characteristics of Wieners Produced with Gari. Arch Animal Husb & Dairy Sci. 1(3): AAHDS. MS.ID.000514.
8. Akwetey WY,Nketia, D and Dorleku, BJ (2018**).**  Proximate Composition and Sensory Characteristics of Low-Fat Meatloaf with Shredded Cabbage. Annals of Nutrition & Food Science, *2(1): 1013.*
9. Akwetey, WY and Dzormeku, BJ. (2018). Using *Sierrathrissa leonensis* in Emulsion-Type Sausage Ann Nutr Food Sci.; 2 (1).
10. Akwetey, WY and Ibrahim, Z. (2020). How Does Replacement of Beef with Agushie Impact the Nutritional and Eating Quality of Beef Burgers? Food Science & Nutrition Technology, 5(6): 000238.
11. Akwetey, WY and Knipe, CL. (2019**).** Eating Characteristics of Wieners Produced with gari. Archives of Animal Husbandry & Dairy Science, 1(3).1-4.
12. **Akwetey, WY**, Boakye, DS and Awuni, BY. (2019). Optimizing the replacement of lard with palm stearin (PS) in Frankfurter-type sausage batters. Archives of Animal Husbandry and dairy Science.1 (3).1-4.
13. **Akwetey, WY,** Yeboah, E and Adzitey, F. (2020)*. Ocimum gratissimum* and common salt as cure ingredients in bacon: A Preliminary Study. European Journal of Physical and Agricultural Science, 8(1):52-57.
14. Asamoah, EA, Barimah, J, **Akwetey, WY**, Boateng, R and Dapuliga, C. (2019). Sensory and Physicochemical Characteristics of Rabbit Meat Sausages Produced with Refined Palm Stearin (RPS). SDRP Journal of Food Science & Technology, 4(5). 76-803.
15. Enoch Owusu-Sekyere, Victor Owusu, Worlah Yawo Akwetey, Henry Jordaan, and Abiodun A. Ogundeji (2018). Economic welfare implications of policy changes regarding food safety and quality in Ghana. African Journal of Agricultural and Resource Economics, Volume 13 Number 4 pages 357-371.
16. Kingsley K. Duah, Edward K. Essuman, Osca S. Olympio, Worlah Akwetey, Vida Gyimah,and Jeremiah O. Yeboah. (2018). Consumers’ acceptability of indigenous cockerel, Poultry Science, 0:1–6. <http://dx.doi.org/10.3382/ps/pex451>.
17. Kingsley K. Duah, Edward K. Essuman, Vida G. Boadu, Osca S. Olympio, and Worlah Akwetey. (2020). Comparative study of indigenous chickens on the basis of their health and performance, Poultry Science 99:2286–2292.
18. Nkrumah T and Akwetey, WY. (2018). Microbiological and Nutritional Properties of Frankfurter-Type Fish Sausage. International Journal of Nutrition, 2(4). 28-34.
19. Nkrumah T, and Akwetey W. Y., (2018). “Physico-chemical and Sensory Properties of Frankfurter-Type Fish Sausage.” American Journal of Food Science and Technology, vol. 6, no. 3 (2018): 118-122. doi: 10.12691/ajfst-6-3-6.
20. Nkrumah, T and Akwetey, WY. (2021). Amino acids and minerals in fresh and processed catfish, mackerel and pork, Asian Journal of Biology, 11(3):7-14.
21. Akwetey W. Y. and Yamoah G. A. (2013). Producing Low-Fat Pork Patties with Solar-Dried Plantain (Musa Acuminate) Flour. J Anim Sci Adv 2013, 3(4): 150-156.
22. Akwetey W. Y., Ellis W. O. and Oduro I. N. (2012). Using Whole Cowpea Flour (WCPF) in Frankfurter-Type Sausages J Anim Prod Adv, 2(10): 450-455.
23. Akwetey W. Y. (2012). Enhancing Eating Quality of Pork Patties through Pre-rigor Processing J Anim Sci Adv, 2(9): 771-776.
24. Akwetey W. Y., Eremong D. C. and Donkoh A. (2013). Chemical and Nutrient Composition of Cattle Hide (“Welle”) Using Different Processing Methods J Anim Sci Adv, 3(4): 176-180 DOI: 10.5455/jasa.20130430123444.
25. W.Y. Akwetey, I.N. Oduro, W.O. Ellis. (2014). Whole cowpea (Vigna unguiculata) flour (WCPF) as non-conventional extender in meatloaf, Food Bioscience, 4, 42-46.
26. W.Y. Akwetey and C.L. Knipe (2012). Sensory attributes and texture profile of beef burgers with gari, Meat Science, 92, 745-748.