CURRICULUM VITAE



PROF. JACOB KWAKU AGBENORHEVI

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Department of Food Science and Technology, Kwame Nkrumah University of Science and Technology (KNUST), Kumasi, Ghana

Status: Associate Professor

EDUCATION

2009-2012: PhD in Food Science, University of Huddersfield, UK.

2007-2008: MSc. Nutrition and Food Sciences (Distinction), University of Huddersfield, UK.

2002-2006: BSc. (Hons) Biochemistry (Second Class Upper Division), Kwame Nkrumah

University of Science and Technology (KNUST), Kumasi, Ghana.

1999-2001: Senior Secondary School Certificate (SSSCE), Accra Academy, Kaneshie-Accra.

SCHOLARSHIPS/GRANTS AWARDED

2024-2026: AAKTP Award (KTP13910): African Knowledge Base Lead Academic. 2024-2025: KNUST Research Fund (KReF9/24/163/M1) Award 2024: Co-Investigator. 2023-2024: KNUST Research Fund (KReF8/23/183/S7) Award 2023: Co-Investigator.

2023: DC13 IUPAP IYBSSD- 2023 Award.

2022-2023: KNUST Research Fund (KReF7) Award 2022: Co-Investigator. 2021-2022: KNUST Research Fund (KReF6) Award 2021: Co-Investigator. 2020-2021: KNUST Research Fund (KReF5) Award 2020: Co-Investigator.

2018: Commonwealth Alumni Project Fund 2019 Award.

2019: UHAS Research Fund -Investigator-Led Category, Co-Investigator.

2017-2018 KNUST Research Fund (KReF) Award 2017: Co-Investigator.

2016: The George Weston Limited, Canada Fellowship Award, Association of

Commonwealth Universities (ACU) Titular Fellowships 2016 Award.

2016-2017: KNUST Research Fund (KReF) Award 2016: Principal Investigator.

2015: The Netherlands Fellowship Programme (NFP) Scholarship Award 2015, The Centre

for Development Innovation, Wageningen University, 14 -25 September 2015.

2019-2011: PhD Scholarship Award, University of Huddersfield, UK.

2007-2008: Commonwealth Shared Scholarship Award, University of Huddersfield, UK.

1999-2001: Ghana Government Scholarship Award, Accra Academy.

RESEARCH AREAS

- Food Chemistry (composition and analysis)
- Food Biopolymers (polysaccharide/protein systems) and Rheology
- Food Bioactive Compounds and Functional Foods
- Food Product Development
- Food Safety, Nutrition and Health

SUPERVISION OF STUDENT PROJECTS

- Successfully supervised 8 PhD, 9 MPhil, 44 MSc and 73 BSc Students/Theses
- Currently- 6 PhD, 1 MPhil, 6 MSc and 10 BSc Students.

EMPLOYMENT/TEACHING EXPERIENCES

Aug. 2021-Date: Associate Professor – Department of Food Science and Technology, KNUST-Kumasi, Ghana.

Aug. 2017-Jul. 2021: Senior Lecturer – Department of Food Science and Technology,

KNUST-Kumasi, Ghana.

Aug.-Dec.2017: Part-Time Lecturer – Department of Chemical Sciences, University of Energy and Natural Resources (UENR), Sunvani, Ghana.

 Taught Food Chemistry and Analysis, General Biochemistry, Quality Control and Assurance.

Aug. 2012-Jul. 2017: Lecturer - Department of Food Science and Technology, KNUST-Kumasi, Ghana

 Taught Food Chemistry, Food Analysis, Food Enzymology, Food Sensory Evaluation and Analysis, Physical Chemistry of Foods, Techniques in Laboratory Analysis, Managing Organic Foods, Food Commodities: Systems and Technology, Basic Biochemistry for Food Scientists, Food Rheology, Postharvest Management, Product Development, Food Systems Research /Research Project and Seminar

2009-2011: Teaching Assistant – Division of Biological Sciences & Nutrition, University of Huddersfield, UK.

- Taught/demonstrated and supervised laboratory practicals in Food Sciences and Product Development to Masters and Undergraduate students.
- Provided supervision support and proofread Dissertations for 3 Undergraduates and 7 Masters Students in their projects.
- January March 2009: Taught and assessed the second year Undergraduates (BSc Food, Nutrition and Health & BSc Nutrition and Public Health) on the modules: Sensory Analysis and Product Development-SIF2011 & Food Science and Product Development-SIF2016.

Aug. 2006-Aug. 2007: Teaching and Research Assistant - Department of Biochemistry &

Biotechnology, and Department of Food Science & Technology, KNUST-Kumasi, Ghana.

• Conducted laboratory practicals, tutorials/lectures, and seminars for the Undergraduates.

• Provided supervision support and proofread Dissertations for 10 Undergraduates in their projects.

Assisted my supervisors in administrative works and scientific report writing.

May-Jul. 2005: Teacher - St. Jerome Senior High School, Abofour-Kumasi, Ghana.

• Taught SSS1, 2 & 3 Integrated Science.

Feb.-Aug. 2002: Teacher – CTS International School, Madina-Accra, Ghana.

 Taught JSS1, 2 &3 Mathematics, Integrated Science, Agricultural Science and Social Studies.

COMMUNITY SERVICES

UNIVERSITY/KNUST

October 2024: Representative of the College of Science on the College of Agriculture and

Natural Resources (CANR) Board, KNUST-Kumasi.

May 2024: Coordinator & Facilitator – Short Course in Applied Rheology, FST-KNUST.

April-May 2024: Chairman – Planning Committee for 2024 Convocation Fun Games, KNUST-

Kumasi.

Jan.-Mar. 2024: Acting Head – Department of Food Science and Technology, KNUST-Kumasi.

Jan. 2024-Date: Chairman – Complaints Committee, FST Lab, KNUST-Kumasi.

Jan. 2024-Date: Chairman – Peer and Professional Evaluation of Teaching, Dept. of Chemical

Engineering, KNUST-Kumasi.

May-Jul 2023: Member - Review of Draft University Statutes Committee for Council of

Convocation, KNUST-Kumasi.

Apr. 2023-Date: Chairman - College of Science Media and Web Committee, College of

Science-KNUST.

April-May 2023: Chairman – Planning Committee for 2023 Convocation Fun Games, KNUST-

Kumasi.

Mar.-Oct. 2023: Chairman –Local Sub-Committee of the 10th KNUST Summer School, College

of Science-KNUST.

Feb.-Oct. 2023: Member – 10th KNUST Summer School Committee, KNUST.

Nov. 2022-Date: Independence Hall -Council Member, KNUST.

Oct. 2022-2023: Chairman - Meals Planning and Implementation Committee, 32nd Christof

Heyns African Human Rights Moot Court Competition, Faculty of Law, KNUST.

Sep. 2022-Date: Professorial Representative of Faculty of Biosciences on College Board, College

of Science-KNUST.

Apr. 2022-Date: Member – Curriculum Development and Marketing Unit Committee (CDMU),

Institute of Distance Learning (IDL), KNUST.

Apr. 2022 -Date: Member – Committee to Develop the proposed KNUST International Center

(KIC), International Programmes Office (IPO), KNUST.

Mar. 2022-Date: Mentor/Counsellor for Residents of Independence Hall Rooms 49A-52A/78M-

82M, Independence Hall, KNUST.

Feb.-May 2022: Coordinator – College of Science Exhibitions during KNUST 70th Anniversary

Science and Technology Exhibition Committee, KNUST-Kumasi

Feb.-May 2022: Member - KNUST 70th Anniversary Science and Technology Exhibition

Committee, KNUST-Kumasi

Feb.2021: Reviewer – Proposal submitted to 6th KNUST Research Fund (KReF), Office of

Grants and Research, KNUST

2020- 2022: Chairman – Department Website Management Committee, KNUST-Kumasi.

Feb. 2020: Chairman - Planning Committee for 2020 Convocation Games, KNUST-

Kumasi.

2020-2021: Member – Council of Convocation - KNUST-Kumasi.

Dec. 2019-Feb. 2020: Chairman – KNUST Food Festival 2020, KNUST-Kumasi.

Dec. 2019-Jul. 2021: Chairman – College Web Management Committee, College of Science-KNUST.

Dec.2019-Date: Member – College of Science Seminars and Conferences Committee, College

of Science-KNUST.

Dec. 2019-Date: Member – College Time-Tabling Committee, College of Science-KNUST.

Dec. 2019-Mar. 2020: Vice Chair - LOC-ACU NEXTGEN2020 WORKSHOP, IPO-KNUST.

Mar.- Apr. 2019: Member - KNUST Exhibition Committee, for Innovation and Technology

Exhibitions: Chancellors Week Celebrations 2019, KNUST-Kumasi

29 Oct.- 2 Nov. 2018: Participant in the Leadership and Change Management Training of Trainers

Workshop, USAID AfricanLead, KNUST-Kumasi.

23-24 Oct. 2018: Participant - Workshop on Validation and Institutionalization of the

Champions for Change Leadership Course into the University Curriculum,

USAID AfricanLead, QAPU-KNUST, Kumasi.

Sep. 2018-2022: Web Content Manager – College of Science, KNUST-Kumasi.

Aug. 2018-2023: Examinations Officer – Department of Food Science and Technology, KNUST.

Jun. 2018-Date: Coordinator – Congregation Exhibition, College of Science, KNUST.

Apr. 2018- Jan. 2020: Member - Security Services Management Committee, KNUST

Jan.-Feb.2018: Returning Officer – KNUST Alumni Campus Chapter Elections.

Jan.-Feb. 2018: Master of Ceremony & Member/Secretary - Local Organizing Committee of

KNUST Food Festival and Conference 14 February 2018 at the Great Hall

Conference Room/Royal Parade Grounds, KNUST-Kumasi.

Jan. 2018-Dec. 2019: Member - Council of Convocation - KNUST-Kumasi.

Nov. 2017-2019: Member – Independence Hall 60th Anniversary/Home Coming Committee –

Independence Hall-KNUST.

Oct. 2017-2019: Chairman – Event/Short Course Committee - Department of Food Science and

Technology, KNUST.

Oct. 2017-2022: Member – Syllabus/New Programme Committee, Product Development and

Sensory Evaluation Committee, Memorandum of Understanding (MOU)

Committee - Department of Food Science and Technology, KNUST.

Sep. 2017-Date: Alumni Coordinator for the College of Science – KNUST Alumni Association,

KNUST.

Aug. 2017: Sub Peer Group (SPG) Leader – 7th KNUST Summer School, 21-25 August 2017,

Great Hall, KNUST.

Jul. 2017-Jul. 2018: Assistant Examinations Officer – Department of Food Science and Technology,

KNUST.

Jun. 2017: Reviewer – Proposal submitted to 3rd KNUST Research Fund (KReF), Office of

Grants and Research, KNUST

Jun.-Jul. 2017: Coordinator – 51st Congregation Exhibition, College of Science, KNUST.

Mar.- Jul. 2017: Chairman - 51st Congregation Exhibition Committee - Department of Food

Science and Technology, KNUST.

Dec. 2016-2019: Member – College Office of Grants and Research Committee, KNUST.

Sep. 2016-2019: Member – College of Science Graduate Committee, KNUST.

Aug. 2016: Rapporteur – 6th KNUST Summer School, 5-18 August 2016, Great Hall & CCB

Auditorium, KNUST.

Jul. 2016: Rapporteur - 3rd College of Science Research Retreat, 14-17 July 2016,

Pempamsie Hotel & Conference Centre, Cape Coast.

Jun. 2016 -2019: Coordinator & Facilitator - Handmade/Artisanal Chocolate Making Short

Course, 20-24 June 2016 & 19-22 June 2017. Department of Food Science and

Technology, KNUST.

Jun. 2016 - 2019: Member - Award Scheme Committee Member - Department of Food Science

and Technology, KNUST, Kumasi, Ghana.

Nov. 2015-2022: Web Content Manager - Department of Food Science and Technology, KNUST-

Kumasi.

Sep. 2015-2018: Member - BSc. /MSc. Food and Agribusiness Curriculum Development

Committee - Department of Food Science and Technology, KNUST, Kumasi,

Ghana.

Jun. 2015 – Date: Coordinator & Facilitator – Food Hygiene Certificate Short Course

 Food Hygiene Certificate Short course organised for Volta Serene Hotel Staff, Ho, 22-23 May 2023.

- Food Hygiene Certificate Short course organised for the Kitchen, Food and Beverage staff of Aqua Safari Resort, Ada June 2019/Aug.2022.
- Food Hygiene Certificate Short course organised for 25 food handlers/staff of of Engineering Guest House, KNUST on 18-20 September 2018.
- Food Hygiene Certificate Short course organised for 25 food handlers/staff of Samartex Timber & Plywood Company Ltd., Samreboi, Nov.2016/Jun. 2022.
- Food Hygiene Certificate Short course organised for food handlers/vendors and individuals at Obuasi 2-4 December 2015.
- Food Hygiene Certificate Short course organised for 60 food handers/staff of Ellbells Catering and Logistics Company Ltd., Tarkwa on 5-6 September 2015.
- Food Hygiene Certificate Short course organised for food vendors on 25-26 June 2015, 27-28 August 2015 and 7-29 September 2017. Department of Food Science and Technology, KNUST.

May 2015: Member - College of Science Innovation and Technology Fair Sub-

Committee - College of Science-KNUST.

Sep. 2014: Invited Speaker on the topic: Careers and Opportunities in Food Science and

Technology to the students on 24 September 2014, KNUST-Kumasi. - Association

of Food Science and Technology Students (AFSTS).

Jul. 2014: Coordinator & Facilitator – HACCP Food Safety Short Course on 7-12 July

2014, Department of Food Science and Technology, KNUST.

2014: Member – Syllabi Review Committee Member - Department of Food Science

and Technology, KNUST. Reviewed/revised the BSc, MSc, and MPhil Food Science and Technology programmes and presented to the Academic Board.

Aug.2013-2016: Undergraduate Internship Placement Coordinator, Department of Food

Science and Technology, KNUST.

2013-2018: Postgraduate Coordinator, Department of Food Science and Technology,

KNUST, Kumasi

Sep. 2014-2018: Coordinator and Facilitator - Graduate Skills Development Course for

Postgraduate Students, Department of Food Science and Technology, KNUST,

Kumasi, Ghana.

Jul. 2013-2017: Member of Teaching Faculty/Facilitator on Short Course in Food Extrusion

Technology, KNUST and Premium Foods Ltd., Kumasi, 8-13 July 2013. Taught on Extruded product analysis – Instrumental (Texture analysis, Rheology) and

Sensory Evaluation.

Aug. 2013-2018: Member of Teaching Team/Facilitator on Short Course in Nutrition & Dietetics,

KNUST. Taught Introduction to Food Science, Nutrient losses during food

processing, Hazards in Foods and Food Labelling.

2013-Date: Independence Hall Fellow, KNUST-Kumasi.

2013-Date: Internal Examiner, Department of Food Science and Technology, KNUST,

Kumasi, Ghana. Examined PhD, MPhil and MSc. theses and viva voce.

2012-Date: Academic Tutor, Department of Food Science and Technology, KNUST, Kumasi,

Ghana.

NATIONAL

Nov. 2024-Date: External Assessor – University of Health and Allied Sciences (UHAS), Ho.

Feb. 2024-Date: External Assessor – Accra Technical University (ATU), Accra.

Jan. 2024-Date: External Examiner – University of Ghana, Legon.

Nov. 2023: Chairman - Panel of Assessors - Ghana Tertiary Education Commission

(GTEC) - Assessment for accreditation of programme at University of Cape Coast,

Cape Coast.

Oct. 2023-Date: Subject Area Editor – Journal of the Ghana Science Association (JGSA).

Sep. 2023: Chairman - The Celebration of 20th Anniversary of Science Education in Armed

Forces Senior High Technical School (AFSHTS). Theme: 20 years of science education in AFSHTS: Achievement, challenges and the way forward. 23

September 2023.

Aug. 2023: Chairman -92nd Anniversary Symposium. Inauguration and Handing Over

Ceremony. Theme: Four men of character: The Distinction Factor of Life to Develop and Nurture. AAOBA KNUST/Kumasi Chapter/AAOBA Associates

KNUST. 5 August 2023.

Aug. 2023: Chairman - Panel of Assessors - Ghana Tertiary Education Commission

(GTEC)- Assessment for accreditation of programme at University of Cape Coast,

Cape Coast.

May 2023: Coordinator & Facilitator – Food Hygiene Certificate Short Course organised

for the staff of Volta Serene Hotel-Ho, 22-23 May 2023.

Feb. 2023-Date: External Assessor – Ghana Atomic Energy Commission (GAEC).

Jan. 2023: Resource Person – Sustainable STEM Education Conference, Speaker on the

Topic: Emerging trends in Science Education in a dynamic academic environment

in institutions of higher learning, AFSTHS, Kumasi.

Oct. 2022-Date: Expert Assessor – Ghana Tertiary Education Commission (GTEC)

Aug. 2022-Date: Moderator – College of Health and Well-Being, Kintampo.

Jul. 2022-Date: Interim General Secretary, Ghana Association of Food Science and Technology

(GhAFoST).

May 2022-Date: External Examiner - Akenten Appiah-Menka University of Skills training and

Entrepreneurial Development (AAMUSTED), Kumasi.

Jan. 2022-Date: External Examiner – Ho Technical University, Ho.

Nov. 2021-Date: External Assessor – University of Cape Coast (UCC), Cape Coast.

Oct. 2021: Chairman - Panel of Assessors – National Accreditation Board. Assessment for

Accreditation of Programme at College of Health and Well-Being, Kintampo.

Oct. 2020/Jun. 2021: Panel of Assessors – National Accreditation Board. Assessment for Accreditation of Programme at Tamale Technical University (TaTU), Tamale.

Mar. 2020: Panel of Assessors – National Accreditation Board. Assessment for Accreditation

of Programme at University for Development Studies (UDS), Nyankpala Campus.

Feb. 2020: External Examiner - University of Cape Coast (UCC), School of graduate

Studies, UCC-Cape Coast, Ghana

Dec. 2019-Date: External Examiner – for the Department of Hospitality and Tourism Education,

University of Education (UEW), Winneba, Ghana/AAMUSTED, Kumasi.

Nov. 2019: Assessor – Assessment of Maths and Science for the 4th (Ghana Association of

Writers (GAW) Library Awards, GAW, Accra- Ghana.

2019-2020: Facilitator - Postharvest and Value Addition in the KNUST-ENI "Okuafo Pa

Agribusiness Youth Training Project at Kyeremasu, in the Dormaa East District of

the Bono Region.

Oct. 2019-Date: Member – 9th KNUST Summer School Committee for 2020/2021, KNUST-Kumasi

Oct. 2019: External Assessor - Research Grade Promotion, Council for Scientific and

Industrial Research (CSIR), Accra-Ghana.

2019 –2023: President – Ghana Science Association Kumasi Branch

Mar. 2019: Panel of Assessors – National Accreditation Board. Assessment for Accreditation

of Programme at Sefwi-Asafo Nursing Training College.

Mar. 2019: External Examiner - Department of Agro-Processing Technology and Food

Biosciences, CSIR College of Science and Technology, Accra Campus.

Mar.-Apr. 2019: Chairman – Local Organizing Committee of the Ghana Science Association

(GSA) Kumasi Branch. Planned and organized the 8th GSA Research Seminar and Poster Presentations on 1st May 2019, College of Science/Allotey Auditorium,

KNUST.

31 Jan. 2019: Facilitator – CSFP Alumni Reintegration Workshop by the British Council.

Jul. 2018: Keynote Speaker - First Annual Health, Safety and Environment (HSE)

Conference, Holiday Inn Hotel, Accra

Jun. 2018: External Assessor – University of Development Studies (UDS), Tamale.

Jan. 2018: Facilitator –CSFP Alumni Reintegration Workshop by the British Council January

2018.

Jan.-Aug. 2018: Chairman – Local Organizing Committee of the 16th Biennial Workshop of the

Ghana Science Association (GSA).

Apr. 2018: Chairman – Local Organizing Committee of the Ghana Science Association

(GSA) Kumasi Branch. Planned and organized the 7th GSA Research Seminar and Poster Presentations on 18 April 2017, College of Science/Allotey Auditorium,

KNUST.

2017-2023: Member - National Executive Committee (NEC) of the Ghana Science

Association.

2017-2023: Editor - Everyday Science for Schools (ESS) Magazine of the Ghana Science

Association

Jul. 2017: Chairman – Communique Drafting Committee of the 30th Biennial Conference

of the GSA being held at the Koforidua Technical University (KTU), 24-27July

2017.

Feb.-Apr. 2017: Chairman – Local Organizing Committee of GSA Kumasi Branch. Planned and

organized the 6th GSA Research Seminar and Poster Presentations on 12 April

2017, College of Science/Allotey Auditorium, KNUST.

2014-2018: Scientific Committee Member – Ghana Biomedical Convention (GBC)

May 2016: Resource Person/Keynote Speaker – Climate Change and Food Security

Conversations programme organised by Commonwealth Scholars and Fellows Alumni, Ghana (CoSFAG), PRESEC-Legon, 21 May 2016. Presented on Food

Security - Strengthening your insight to reduce food loss and food waste.

Mar. 2016: Guest Speaker - Akame R.C. Schools 70th Anniversary Celebration. Guest

Speaker on the Theme "The Role of the School Physical Environment on the

child's development. 26 March 2016, Akame School Park.

Nov. 2015-Jul. 2017: Assistant Editor of Everyday Science for Schools (ESS) Magazine of the

Ghana Science Association (GSA).

Jan. 2016: Master of Ceremony & Member – Local Organizing Committee of 1st National

Conference on Food Fraud on 27 January 2016 at the College of Science

Auditorium, KNUST, Kumasi.

2014: Chairman – Local Organizing Committee of the Ghana Science Association

Kumasi Branch. Planned and organized the 3rd One-Day Research Seminar and Poster Presentations held on 16 April 2014 at the College of Science Auditorium, KNUST. The Theme for the Conference was "Science and Technology: Turning

Research into Solutions.

2013: Master of Ceremony – Ghana Nutrition Association Annual General Meeting on

the theme: Diet and Lifestyle in the prevention and management of chronic

diseases. 22 November 2013, KNUST-Kumasi.

2013: Organizing Secretary – Ghana Nutrition Association Kumasi Branch

2013: Member - Planning & Organizing Committee of the Ghana Nutrition

Association, Kumasi Branch. Planned and organized the Annual General Meeting

(AGM) held on 22 November 2013 at KNUST-Kumasi.

2014: Reviewer, Kumasi Polytechnic Journal of Applied Sciences Technology and

Management (JASTMA).

INTERNATIONAL

Jan. 2024-Date: Associate Editor – for Food Biophysics, Springer Nature.

Aug. 2023: Assessor – ACU Fellowships 2022/2023, The Association of Commonwealth

Universities (ACU).

Jan. 2023: Speaker/Facilitator on "Soft Skills Development for Employability" -

Commonwealth Welcome Home Event in Ghana, Commonwealth Scholarships

Commission (CSC) /British Council.

Sep.-Oct. 2022: Ambassador/Mentor – Mentorship on Access to Commonwealth Scholarships,

2023 Commonwealth scholarships promotion, CSC UK

2021-2023: CSC Alumni Advisory Panel – CSC UK

2021-2022: Mentor – CSC Mentoring Programme, CSC UK

Sep. 2021: ACU Fellowships 2021 Selection Committee, The Association of

Commonwealth Universities (ACU).

Feb. 2020: Speaker/Facilitator on "How to write an Impact Statement" – Study UK Exhibition

2020 by CSC UK/British Council, February 2020.

Dec. 2019-May 2020: Vice Chair – LOC for ACU NextGen2020 Workshop, ACU-KNUST.

Mar. 2019-Apr. 2020: Editorial Board – Editor for Scientific African, Elsevier

Mar. 2019: ACU Grants Selection Panel, Association of Commonwealth Universities (ACU).

Mar. 2019-Mar. 2021: Association of Commonwealth Universities (ACU) Champion for KNUST,

KNUST-Kumasi

4 Nov. 2018: Special Delegate - CoSFAG Presentation of Commemorative Award to His

Royal Highness The Prince of Wales during his visit to KNUST for a tree planting

and unveiling of the signage of the Prince of Wales Park, KNUST-Kumasi.

Mar. 2018: External Assessor - Early Career Academic Grants, Association of

Commonwealth Universities (ACU).

2018: Visiting Scholar, to ISA Lille, France on Staff Mobility for Training and Teaching

in the frame of the Erasmus + project no 2017-1-FR01-KA107-036901 between

ISA Lille and KNUST. 29 Jan.- 2 Feb. 2018; 28 Nov. - 5 Dec. 2018.

2017-2019: Facilitator – CSFP Alumni Reintegration Workshop by the British Council.

22 May-2 Jun. 2017: Documentary Rapporteur – TOT Course on Everything you need to Know about

Sweetpotato, organised by KNUST, CSIR-CRI and International Potato Center

(CIP).

Jul. 2016: Address by CoSFAG - President, 2016 Ghana Commonwealth Scholars and

Fellows Reception. 26 July 2016, British Council Directorate Residence.

Jul. 2015 –2020: President – Commonwealth Scholars & Fellows Alumni, Ghana (CoSFAG).

Jan.-Jul. 2015: Head Coordinator – CoSFAG, Ghana.

Mar. 2015: Member of Jury - 8th Annual GRASAG-KNUST International Research

Conference held on 20 March 2015 at the College of Science Auditorium, KNUST.

2011-Date: Reviewer for over 30 different journals:

Journal of Food Science, Institute of Food Technologists (IFT), USA.

Food Hydrocolloids, Elsevier, The Netherlands.

Journal of Food Engineering, Elsevier, The Netherlands

LWT-Food Science and Technology, Elsevier

• Scientific African, Elsevier, The Netherlands

International Journal of Food Science and Technology (IJFST), IFST, UK.

• Journal of Food Science and Technology (JFST), AFSTI, India

International Food Research Journal (IFRJ)

Food Science & Nutrition (FSN), Wiley, USA.

• CYTA-Journal of Food, Mexico

Journal of Ethnic Foods, Elsevier, The Netherlands.

Journal of Science, Engineering and Technology (JSET), Philippines

African Journal of Food Science (AJFS)

Agricultural and Food Science Journal of Ghana (AFFJG)

• Journal of Ghana Science Association (JGSA)

Ghana Journal of Science (GJS)

Journal of Science and Technology (JUST), KNUST.

Agriculture & Food Security, Springer, UK

Legume Science, Wiley, USA.

- International Journal of Food Science, Hindawi, Egypt
- International Journal of Food Properties, Taylor & Francis, UK
- Cogent Food & Agriculture, Taylor & Francis, UK
- Food Chemistry
- Food Chemistry Advances
- British Journal of Food
- Applied Food Research
- Food and Humanity
- Food Frontiers
- Food Bioscience
- Heliyon
- Foods
- PeerJ
- Plos One

2011: **Events Team Member** – Researchers' Night, University of Huddersfield.

2011: **Committee Member** – Researchers4Researchers, University of Huddersfield.

2007- 2008: Mature and Postgraduate Students Officer – University of Huddersfield, UK.

COLLABORATION

Date	Research Topic
2024-	Yam as a source of Pharmaceutical Excipient: Investigation the Potential of Pectin from
Date	Different Yam Varieties of Yam as Disintegrant, Binder and Release Modifier in Immediate
	Release and Controlled Release Tablets: KReF Award Project (KREF9/24/163/M1)
	collaboration with Prof. Mariam El Boakye-Gyasi (Department of Pharmaceutics -
	KNUST), Dr. Frederick W.A. Owusu ((Department of Pharmaceutics –KNUST) and Dr.
	Paul Tandoh (Horticulture, KNUST).
2024-	African Agriculture Knowledge Transfer Partnership (AAKTP) Grant Award (Project
Date	Number: 10097922. KTP Reference: 13910). Knowledge transfer partnership between
	The University of Huddersfield (UoH), UK & Kwame Nkrumah University of Science and
	Technology, Kumasi & University of Health and Allied Science (UHAS), Ho and Cocoa
	Processing Company (CPC) Limited. To develop sustainable novel plant pectins from
	locally sourced low market value species to replace imported lecithin in chocolate-based
	products.
2023-	Potential of okra pectin and tamarind xyloglucan as emulsifier in chocolate spread -
Date	Project with Dr. Eric Owusu Mensah, Prof. Faustina D. Wireko-Manu, Prof. Ibok N. Oduro
	and Zeenatu S. Adams (FST-KNUST).
2022-	Assessing the Nutritional Composition and Anti-diabetic Effect of Watermelon
Date	Seed Powder in the Management of Diabetes in Ghana: A pilot intervention study
	among Diabetics in the Ejisu Municipality– Project with Dr. Charles Apprey and Prof. F.C.
	Mills-Robertson (Biochemistry & Biotechnology-KNUST)

Date Determination of souther system of clocolar preservation for protocy good intensity and decent jobs among local vendors – Project with Prof. Ibok N. Oduro (FST-KNUST), Zaukuu, J-L.Z. (FST-KNUST), Dr. Michael Donkor (Physics-KNUST), Dr. Akyana Britwum (Physics-KNUST) Dr. Latifatu Mohammed (CSIR-IIR), Frank A. Asante (CPC), Genevieve Pawar (CPC) and Nana Ofori Owusu (EPPL). Design of a pilot plant to produce Pectin extract from okra and potential application in chocolate production: KReF Award Project collaboration with Dr. Leonard D.K. De-Souza (FST-KNUST), Dr. Benjamin Afortey (Dept. of Chemical Engineering -KNUST), Dr. Fidelis M. Kpodo (UHAS, Ghana), Prof. Kolawole Falade (University of Ibadan, Nigeria) and Cocoa Processing Company Ltd, Tema. 2019- Date Isolation of Bioactive Pectin from the waste stream of Cucurbitaceae species for application in Dysphagia-Oriented fluid and pharmaceutical drug formulations: UHAS Research Funded Project collaboration with Dr. Fidelis M. Kpodo (Department of Nutrition and Dietetics, UHAS, Ho, Ghana). Okra Pectin as a drug release modifier in the formulation of controlled (extended) release matrix tablets of metformin for the management of chronic diabetes: KReF Award Project collaboration with Dr. Mariam El Boakye-Gyasi (Department of Pharmaceutics –KNUST) and Prof. Ben Banful (Horticulture, KNUST) Determination of some herbicides in sweet potato: Collaboration on WAAPP Project with Mr. Seth O. Ekyem & Mr. Kwasi Offei Bonsu (CSIR- Crops Research Institute) and Prof. B.R. Voegborlo (Department of Chemistry-KNUST). Characterization of starch from new cassava accessions: Collaboration with Prof. Br. Voegborlo (Department of Chemistry-KNUST). Characterization of starch from new cassava accessions: Collaboration with Prof. Br. Voegborlo (Department of Chemistry-KNUST). Characterization of starch from new cassava accessions: Collaboration with Prof. Br. Voegborlo (Department of Chemistry-KNUST). Characterization of starch from new cassava accessions: Collaboration with	2022-	Development of a cooling system for chocolate preservation to promote good health and
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RESEARCH PUBLICATIONS IN PEER-REVIEWED JOURNALS

76 Published peer-reviewed journal papers; *Asterisk stands for corresponding author.

- 1. Effah-Manu, L., Danso, G., Nyarko, B. and *Agbenorhevi, J.K. (2024). Sustainable sourcing, extraction, and application of pectin in Africa: A review of environmental, economic and social implications. *Journal of Ghana Science Association*, (Accepted).
- 2. Abe-Inge, V., Arabe, J., *Agbenorhevi, J. K., Oduro, I. N., Mohammed, L., Zaukuu, J. L. Z., Asante, F.A., Pawar, G. and Owusu, N.O. (2024). Assessment of chocolate retail in Ghana and willingness to use cooling devices. *Heliyon*, 10, e36961.
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- 5. Timtey, J.A., Alemawor, F., Ellis, W.O., **Agbenorhevi, J.K.** and Pepra-Ameyaw, N.B. (2024). Evaluation of yield and physicochemical quality of *Pentadesma butyracea* butter obtained by different traditional extraction methods in Ghana. *International Journal of Food Science*. *5282230*, *1-13*.
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- 9. Dzomeku, M., Alemawor, F., **Agbenorhevi, J.K.,** Oduro, I.N and Obodai, M. (2023) Diversity and Domestication of Mushroom Species in the Atewa Forest Reserve and Bia Biosphere, Ghana, *Scientific African*, e01805.
- 10. Afotey, B., ***Agbenorhevi, J.K**., De-Souza, L.D.K., Logosu, J.K., Kpodo, F.M. and Falade, K. (2023) Okra (*Abelmoschus esculentus L*.) pectin yield as influenced by particle size and extraction solvent, *Food Chemistry Advances*, 3, 100339.
- 11. Osei, P.A, Kpodo, F.M., Tettey, C.O, Dzah, C.S., **Agbenorhevi, J. K.**, Hunkpe, G. and Nanga, S. (2023) Proximate composition, phenolic, and antioxidant properties of soursop fruit parts, *CyTA Journal of Food*, 21(1), 475-480.
- 12. Timtey, J.A., Alemawor, F., Ellis, W.O., Pepra-Ameyaw, N.B. and **Agbenorhevi, J.K**. (2023) *Pentadesma butyracea* in Ghana-Indigenous knowledge, use, and seed characterization, *Scientific African*, e01747.
- 13. Williams, G., De-Souza, L.D.K., Kpodo, F.M. and ***Agbenorhevi, J.K.** (2023). Physicochemical evaluation of okra residue obtained after pectin extraction. *International Journal of Food Properties*, 26(1), 591-599.
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- 17. Donkor-Boateng, N.A., ***Agbenorhevi**, **J.K**., and Anim-Jnr, A.S. (2022) Physicochemical, textural and sensory attributes of sausage emulsified with okra pectin. *Journal of Science and Technology*, 40(3), 67-76.
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- 21. Amankwah, N.Y.A., *Agbenorhevi, J.K. and Rockson, M.A.D. (2022) Physicochemical and functional properties of wheat-rain tree (*Samanea saman*) pod composite flours. *International Journal of Food Properties*, 25(1), 1317-1327.
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- 23. Boateng, M.A, Amoako-Andoh, F.O., Wireko-Manu, F.D. and **Agbenorhevi, J.K**. (2021). Yam Tuber Dormancy and Sprouting: The Role of Concentration Dynamics of Endogenous Gibberellic Acid. *Agricultural and Food Science Journal of Ghana*, 14 (1), 1375-1386.
- 24. Kpodo, F.M, **Agbenorhevi**, **J.K**., Oduro, I.N. and Morris, G.A. (2021). Physicochemical variability of pectin from different okra phenotype, *Journal of Ghana Science Association*, 20 (1), 26-32.
- 25. Nyarko, B., ***Agbenorhevi**, **J.K**., Wireko-Manu, F.D. and Kpodo, F.M. (2021). Characterization of pectin extracted from Muskmelon (*Cucumis melo L.*). *Journal of Ghana Science Association*, 20 (1), 1-8.
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- 3. KNUST Food Festival Magazines: 2023; 2022; 2020; 2019; 2018.
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- 2. Ortsin, J.F. and **Agbenorhevi**, **J. K.** (2023). Foods of The Future: Yoghurt Made From Plant-Based Milks, Everyday Science for Schools Magazine, 11(2): 21-23, Ghana Science Association.
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- 7. Hormenoo, Y.A and **Agbenorhevi**, **J. K.** (2020). The role of herbicides in modern agriculture, Everyday Science for Schools Magazine, 8(1):23-24, Ghana Science Association
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- 12. **Agbenorhevi**, **J. K.** and Oduro, I.N. (2017). The Food Value Chain Joining the Missing Links, Everyday Science for Schools Magazine, 6(1): 6, Ghana Science Association.

EXHIBITIONS

- 1. Exhibition on Okra Pectin at KNUST 70th Anniversary Science and Technology Exhibition, 10-13 May 2022, KNUST-Kumasi
- 2. Exhibition on Artisanal Chocolate and products Developed in the Department of Food Science and Technology at 51st Congregation Exhibition, 6-8 July 2017, KNUST.
- 3. Exhibition on Artisanal Chocolate Products Developed, Seminar and Exhibition 2017, Department of Food Science and Technology in Collaboration with International Potato Center (CIP), College of Science, KNUST, 14 February 2017.
- 4. Exhibition on Development of a Fortified Biscuit with Palm Weevil Larvae and Orangefleshed Sweetpotato, Europeans Researchers' Night, University of Huddersfield, UK, 30 September 2016.
- 5. Exhibition on some products developed from roots and tubers and okra pectin chocolate at 3rd National Science, Technology and Innovation fair organized by the Ministry of Environment, Science, Technology and Innovation (MESTI), ISSER, University of Ghana, 13-16 September 2016.

PROFESSIONAL MEMBERSHIPS

- Ghana Association of Food Scientists and Technologists (GhAFoST) (2022-Date)
- Ghana Young Academy (2022- Date)
- Ghana Academy of Nutrition and Dietetics, (2021- Date)
- Ghana Science Association (2013 Date)
- Ghana Nutrition Association (2013 2018)
- Ghana Biomedical Convention (2013 –2018)
- Institute of Food Science and Technology (IFST), UK. (2007 2018)
- Institute of Food Technologists (IFT), USA. (2007 2018).
- The Nutrition Society, UK. (2007 2012).

OTHER PROFESSIONAL CERTIFICATES

- 1. Certificate Finding Peer Reviewers: Solutions for Identifying and Securing Potential Candidates, Jan. 2024, Editorial Engagement, Springer Nature, USA.
- Certificate of Participation: Fostering Human Progress through Open Research Understanding Open Access Publishing. July 2023, Taylor & Francis Group and the Association of African Universities.
- 3. Certificate of Completion: Executive Leadership Development Course, May 2023, Vice-Chancellor's Office and E-Learning Centre, KNUST-Kumasi.
- 4. Certificate of Participation: Understanding and Publishing Open Access in Science, Technology and Innovation, 25 May 2023, Taylor & Francis Group.
- 5. Certificate of Participation: Workshop on Setting University Level Standard Examination Questions, September 2022, FST, KNUST-Kumasi.
- 6. Certificate of Participation: Education Assessment Measurement and Curriculum Development, 2nd and 9th February 2022, Faculty of Biosciences, College of Science, KNUST-Kumasi.

- 7. Certificate of Participation in the 9th KNUST Summer School for Senior Members on the theme: Theme: 'SDGs and Universities: Actions Towards KNUST's Mandate at 70 and Beyond'. August 31st September 3rd, 2021. Quality Assurance and Planning Unit, KNUST.
- 8. Certificate of Excellence: Certified Peer Reviewer Course, 04 January 2021, Researcher Academy, Elsevier Ltd.
- 9. Certificate of Completion: Standing up for Science, 03 January 2021, Researcher Academy, Elsevier Ltd.
- 10. Certificate of Completion: An editor's guide to writing a review article, 03 January 2021, Researcher Academy, Elsevier Ltd.
- 11. Certificate of Completion: Building Trust and Engagement in Peer Review, 31 December 2020, Researcher Academy, Elsevier Ltd.
- 12. Certified Instructor: KNUST Online Teaching Training Course, Valid: September 2020-2022, Quality Assurance and Planning Unit (QAPU), KNUST.
- 13. Certificate of Participation and for Presentation in the 10th International Colloids Conference, 7-9 December 2020, Elsevier Ltd.
- 14. Certificate of Reviewing awarded since December 2020 by The Editors of Food Hydrocolloids, Elsevier
- 15. Certificate of Completion: Retrieving Scientific Information, 21 April 2020, Researcher Academy, Elsevier Ltd.
- 16. Reviewer Certificate awarded since April 2019 by The Editors of Scientific African, Elsevier Ltd.
- 17. Reviewer Certificate awarded on 5 July 2019 by International Journal of Food Science and Technology, IFST UK
- 18. Certificate of Participation in the Leadership and Change Management Training of Trainers Workshop, 29 October 2 November 2018, Kumasi, Ghana, USAID AfricanLead.
- 19. Certificate of Participation in the 8th KNUST Summer School Certificate for Senior Members on the theme: Improving the Quality of Higher Education Through Effective Measurement and Evaluation. 20-245 August 2018, Great Hall, KNUST.
- 20. Reviewer Certificate awarded in March 2018 by Food Science & Nutrition, Wiley.
- 21. Reviewer Certificate awarded in March 2018 by International Journal of Food Science and Technology, IFST UK
- 22. Food Hydrocolloids Certificate of Outstanding Contribution in Reviewing awarded in February 2018, in recognition of the contributions made to the quality of the journal by The Editors of Food Hydrocolloids, Elsevier
- 23. Food Engineering Certificate of Outstanding Contribution in Reviewing awarded in February 2018, in recognition of the contributions made to the quality of the journal by The Editors of Food Engineering, Elsevier
- 24. Certificate of Appreciation Award/Assistant Trainer in 2017 KNUST Summer School (Active Teaching and Learning), 21-25 August 2017, Maastrict School of Management (MSM), Maastrict, The Netherlands.
- 25. Certificate of Participation in the 8th KNUST Summer School Certificate for Senior Members on the theme: Technology, Manpower, Training and Development. 21-25 August 2018, Great Hall, KNUST.
- 26. Certificate of Participation and for presenting in the 10th Ghana Biomedical Convention, organised by the Convention of Biomedical Research, Ghana, Noguchi-Accra, 26-28 July 2017.

- 27. Reviewer Certificate awarded in 1 June 2017 by International Journal of Food Science and Technology, IFST UK.
- 28. Certificate of Participation in Tailor-Made Training in Active Teaching and Learning, Maastrict School of Management, Maastrict, The Netherlands, 27-31 March 2017.
- 29. Certificate of Participation in the 6th KNUST Summer School Certificate for Senior Members on the theme: Strengthening the linkage amongst Academia, Industry and Government. 15-18 August 2016, Great Hall & CCB Auditorium, KNUST.
- 30. Certificate of Appreciation for participation in 5-Day Training on Foodscape Studies at KNUST, 15-19 February 2016.
- 31. Certificate of Successful Completion of the International Course on Lost Harvest and Wasted Food held at the Centre for Development Innovation, Wageningen University, 14 25 September 2015.
- 32. Certificate of Attendance in live training webinar on Food Labelling Regulations organized by International Food Safety & Quality Network on 09 October 2015
- 33. Certificate of Attendance in live training webinar on TACCP Principles in Managing Food Safety organized by International Food Safety & Quality Network on 02 October 2015.
- 34. Certificate of Attendance in Food Safety Live, an annual online conference organized by International Food Safety & Quality Network on 09 September 2015.
- 35. Certificate of Participation in 1st NMR Structure Elucidation Training Workshop organized by the Central Lab KNUST 31st August 2nd September, 2015.
- 36. Certificate of Attendance in live training webinar on Purchasing –An Integral Part of Organization's Processes organized by International Food Safety & Quality Network on 28 August 2015.
- 37. Certificate of Attendance in live training webinar on Behavioral Based Food Safety organized by International Food Safety & Quality Network on 21 August 2015.
- 38. Certificate of Participation in the 5th KNUST Summer School Workshop for Senior Members on the theme: Sustainable Development of Tertiary Institutions in Ghana amidst Economic and Security Challenges. KNUST, 17-20 August 2015.
- 39. Food Hydrocolloids Certificate of Outstanding Contribution in Reviewing awarded in June 2015, in recognition of the contributions made to the quality of the journal by The Editors of Food Hydrocolloids, Elsevier
- 40. Certificate of Participation in the 4th KNUST Summer School Workshop for Senior Members on the theme: Advancing Science and Technology through Effective Communication, KNUST, 18-22 August 2014
- 41. Food Hydrocolloids Certificate of Reviewing awarded in October 2013, in recognition of review made to the journal, by The Editors of Food Hydrocolloids, Elsevier
- 42. Certificate of Attendance in FAO/INFOODS Training on Food Composition, especially relevant for Universities, Accra-Ghana, 25 July 2014.
- 43. Certificate of Participation in Africa Nutrition Epidemiology Conference, Accra, Ghana 21-25 July 2014.
- 44. Certificate of Participation in the 3rd KNUST Summer School Workshop for Senior Members on the theme: 'Repositioning KNUST as a Global Institution: Effective Research Management as a Tool, 26th August -2nd September 2013
- 45. Certificate of Recognition for duty performed as Member of Teaching Faculty Short Course in Food Extrusion Technology, KNUST and Premium Foods Ltd., 8-13 July 2013.

- 46. Certificate of Participation in Introduction Course to ISO/IEC 17025 (Laboratory Quality Management Systems), Ghana Standards Authority, 11-12 December 2012.
- 47. Certificate of Recognition of Contribution to the Success of Living in a Material World Researchers' Night an Europe-wide (EU-funded) event held in University of Huddersfield, 23 September 2011.
- 48. Certificate of Teaching Assistant Preparation Programme 2011.
- 49. Fire Awareness, Safety and Extinguisher Training Certificate 2010.
- 50. Certificate of Mature and Postgraduate Students Officer 2007/08, UHSU.
- 51. Food Hygiene Certificate 2007, University of Huddersfield, UK.

PRIZES/AWARDS

Jul. 2020: **2nd Prize Award Winner** - Second Best Author with the Highest Number of Abstracts in the 9th GSA Research Seminar and Poster Presentations.

Apr. 2018: **1st Prize Award Winner** - Overall Best Author with the Highest Number of Abstracts in the 7th GSA Research Seminar and Poster Presentation.

2009-2011: Runner-up Prize Awards: IFST Young Scientist Competition 2009, 2010 & 2011

Sep. 2010: Royal Society of Chemistry (RSC) - Huddersfield Local Section Trust Prize award for the best presentation during Research Students Conference.

2009: Polyphenols and Health Prize (£500) Award 2009, from GlaxoSmithKline (UK), a major pharmaceutical company following presentation and interview in the Masters category.

INTERESTS

- I enjoy research, teaching, and photography.
- · Sports football and athletics

WEBSITES/HOMEPAGES

- KNUST Staff webpage: https://webapps.knust.edu.gh/staff/dirsearch/profile/summary/e088b6faaa40.html
- Google scholar webpage: http://scholar.google.com/citations?user=IJdejFAAAAAJ&hl=en
- ORCID: http://orcid.org/0000-0002-8516-7656
- ResearchGate: https://www.researchgate.net/profile/Jacob_Agbenorhevi
- Academia: https://knust.academia.edu/JacobAgbenorhevi
- Scopus: https://www.scopus.com/authid/detail.uri?authorld=35799651000
- Web of Science: https://publons.com/researcher/1325288/jacob-kwaku-agbenorhevi/

REFERENCE

Available upon request.