Food Scientist, Technologist and Food Product commercialization expert

CURRICULUM VITAE - DR. ERIC OWUSU MENSAH

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**SUMMARY PROFILE**

Eric Owusu Mensah (PhD) is an applied Food Scientist and Technologist, with a great passion for converting food and related research outcomes into enterprises. He thus established a yoghurt manufacturing company (Quama Food Pro. Co. Ltd) while undertaking his master’s degree in Food Science and Technology. Eric developed and grew the company to earn national recognitions including the Best Food Processing Company (SME) of the Year (2016 & 2017) and Overall Best SME Company in Ghana (2017). Eric has over 20 years of industrial and corporate experience haven worked as the Postharvest Supervisor at the Sweetpotato Laboratory of the International Potato Center (CIP) under the Crops Research Institute, Field Coordinator at the Ministry of Food and Agriculture/GRAD, Project Facilitator at the Ministry of Trade and Industry (MoTI) and a Demonstrator at Department of Food Science and Technology, KNUST. Dr Owusu Mensah joined the Department of Food Science and Technology, under the College of Science, of Kwame Nkrumah University of Science and Technology (KNUST) as a part-time lecturer in 2019 and was later granted a full-time status in 2020. Dr Owusu Mensah holds a PhD in Food Science and Technology (KNUST, 2016), an M.Sc. also in Food Science and Technology (KNUST, 2008) and a B.Sc. (Hons) in Botany/Zoology from the University of Cape Coast (UCC, 2003).

Dr Owusu Mensah’s research focuses on Food Fermentation (e.g. Traditional fermented foods), Food microbiology, Food Safety and Hygiene, Food Product development, Food Processing/Manufacturing, Sensory analysis, and shelf-life studies. He is currently exploring the hidden potential of *Calotropis procera* (milkweed plant) for commercialization of which he and his team have won the KNUST Research Fund (Kref) for the investigation. He is also the Principal Investigator examining the emulsifying properties of Okra pectin and Tamarind Xyloglucan in Chocolate spread. Dr Owusu Mensah has published several articles in peer-reviewed journals, contributed to a book “Nutritional and Health Aspects of Food in Western Africa” published by Elsevier, and supervised 54 students (PhD - 4, MPhil/MSc -15, and B.Sc - 38). Eric is a reviewer for 4 reputable peer-reviewed International journals and is affiliated with 4 international food/scientific associations. Eric has served as a chair/member in several committees, and he is currently the Honourable organizer for the Ghana Association of Food Scientific and Technologists, Assistant Examination Officer for the Department of Food Science and Technology, and the Manager overseeing the operationalization of the KNUST Food Processing Unit.

Eric admires delivering public speeches on entrepreneurship and business creation to reduce the unemployment rate among the youth and consulting for food industries like Premium Foods, on product development, quality assurance, and certification of products.

**Curriculum Vitae - Eric Owusu Mensah (Ph.D.)**

**PERSONAL BIODATA**

A person in a suit and tie

Description automatically generated with medium confidence

Name: Eric Owusu Mensah (Ph. D)

Nationality: Ghanaian

Gender: Male

Marital Status: Married

Cell Phone : + 233(0)54733 5237 / 243468816

Date Of Birth  8th December 1979

Language: English, Twi

Nationality: Ghanaian

Address: C/O Box Ks 13976, Adum Kumasi, Ghana – West Africa.

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## EDUCATIONAL BACKGROUND

|  |  |  |  |
| --- | --- | --- | --- |
| Degree | Period | Institution | Location |
| * Ph.D. Food Science and Technology | 2010 – 2016 | Kwame Nkrumah University of Science and Technology (KNUST), | Kumasi, Ghana |
| * Diploma - Business Management and Administration | 2009 | The Institute of Commercial Management (ICM) | UK |
| * MSc. Food Science and Technology | 2006-2008 | Kwame Nkrumah University of Science and Technology (KNUST) | Kumasi, Ghana |
| * BSC. (Hon) Biological Science | 1999-2003 | University of Cape Coast, | Cape Coast, Ghana |
| * Senior Secondary School Examination Certificate (SSSCE)- | 1995-1997 | Mim Secondary School, Ghana. | Mim, Brong Ahafo Ghana |
| * Basic Education Certificate Examination (BECE) | 1992 – 1994 | Mim L/A Junior Secondary School | Mim, Brong Ahafo Ghana |

## WORK EXPERIENCES

1. **LECTURER (Part-time: 2019-2020 and Full Time (2020 – Date)** 
   1. **Organisation**: Kwame Nkrumah University of Science and Technology

(K.N.U.S.T), Food Science and Technology Department, Kumasi, Ghana

* 1. **Key Achievement/Impact:** 
     1. Teaching Courses: Food Fermentation, Food Hygiene and Sanitation, Food Microbiology, Food Product Development, Food Product Development and Sensory, Food Commodities Processing Technology (Fruits and Vegetables), Cocoa Processing Technology and Food Processing Technology. At Bachelor’s and Postgraduate levels, and at multiple departments: Food Science and Technology, Biochemistry, Chemistry and Environmental Science departments
     2. Research Focus/Ongoing Research:
        1. Mining the hidden potentials of Calotropis Procera for food applications
        2. Milk Processing Value Chain (Production and Safety: -Yoghurt, Wagashi, Brukina, etc)
        3. Plant milk analogues – cereals (Milk processing, product development and Tenderization; Sausage)
        4. Substitution for cocoa butter in chocolate production (Palm Oil)
        5. Safety of edible oils during frying of foods
        6. Food Related projects
     3. Service to the community –
        1. Assistant Examination Officer - Department of Food Science and Tech, KNUST
        2. Publish several articles in reputable journals
        3. Reviewer of 5 International Journal on food Science and technology and External Reviewer for Council for Scientist and Industrial Research (CSIR)
        4. Curriculum development for Culinary Science/Management and food-related courses
        5. Supervised Undergraduate and Postgraduate Science
        6. Managing Food Processing Unit
        7. Member of several committees – KNUST and National
        8. Training and Public lectures on Entrepreneurship and Business Development
        9. Consultation services for food Companies: e.g Premium Food

1. **POSTHARVEST/LABORATORY SUPERVISOR (2011- 2016)** 
   1. **Organization:** International Potato Center (CIP)/IMWI, West Africa, Ghana.
   2. **Key Achievement/Main Duties:** 
      1. Training staff on Standard Operation Processing for processing roots and tubers
      2. Development of calibration with NIRS for determination of quality attributes in cooked sweetpotato roots
      3. Coordinating and management of the Postharvest laboratory
      4. Implementing a fee payment system for the sustainability of the laboratory
      5. Made a series of presentations on international and national levels
      6. Determination of quality attributes of sweetpotato roots
      7. Field and sensory evaluation of sweetpotato roots
2. **FOUNDER & DIRECTOR (2008 TO DATE )**
   1. **Organization**: Quama Food Processing Company Limited, Asawase - Ejisu,

Kumasi, Ghana

* 1. **Key Achievements:** 
     1. Establishing and Growing the business to a net worth of GHC 3 million as at 2024
     2. Developing highly consumer-acceptable yoghurt, branded as **Yofresh** and **Delite** with over 300 customers
     3. Expanding the market beyond the borders of the Ashanti region to Greater Accra and other regions
     4. Winning 5 national awards (SME category) in 2015 and 2016 including **the overall best company** in Ghana.
     5. Recruitment and training of staff, from myself to 37 staff (2016)
     6. Purchasing 4 plot of land and building a production factory for the company

1. **DEMONSTRATOR (2007-2008)**
2. **Organization**: Food Science and Technology Department, KNUST, Kumasi.
3. **Key Achievement/Main Duties**:
   1. Supervising Bsc. Project works,
   2. Assisting Lecturing during Lecturing, in-charging of fermentation laboratory, in-charge of tutorials,
   3. Evaluating BSc internship projects.
4. **FIELD COORDINATOR (2006 - 2007)**
5. **Organization**: GRAD/Ministry of Food and Agriculture/ GRAD - IVRDP
6. **Achievement/Main Duties**:
   * 1. Coordinating implementation of agro-projects in Eastern and Central Regions.
     2. Training junior staff on project concept, facilitation, report writing, presentation skills,
     3. linking community Based Organization to Banks for credits,
     4. training group on group dynamics and management,
     5. vetting groups for Bank credit,
     6. collecting data and analyzing, attending management meeting,

1. **PROJECT FACILITATOR (2004 - 2006)** 
   1. **Organization:** Ministry of Trade and Industry/Birim South District – Citrus Processing Project - District Industries Programme (DIP)
   2. **Main Duties** 
      1. Coordinating (Developing and Implementing) Citrus Processing Project,
      2. Mobilizing community-based organizations and training them,
      3. Sensitizing stakeholders on programme policy,
      4. organizing Investors Forum, collecting and analysis citrus data,
      5. writing technical reports and
      6. facilitating marketing linkages for farmers.
2. **RESEARCH COORDINATOR(2003-2004)** 
   1. **Organization:** Blessed Tree Ltd, Accra, Ghana. National Service.
   2. **Main Duties:** 
      1. Researching into alternative Livelihoods; Essential Oil Extraction e.g Shea
      2. Butter (fractionation), Castor Oil, etc for employment creation.
3. **RESEARCH ASSISTANT** (2003)
   1. **Organization**: Tropenbos International, Kumasi
   2. **Main Duties:** 
      1. writing scientific proposals;
      2. identifying sustainable alternative livelihood strategies for forest fringe communities
      3. organizing focus group discussing, and
      4. stakeholders’ meeting, working in an interdisciplinary group. Etc

**SCIENTIFIC PAPERS PUBLISHED/PRESENTED**

**A.  PEER-REVIEWED JOURNAL ARTICLES**

1. Mensah E.O., and Kudomor, I (2025). Thermal Degradation and Safety of Repeatedly Heated Palm Kernel Oil During Deep Frying. *Food Safety and Health*. At Final review: Manuscript ID FSH-2025-0010.R1
2. Ayamah, V., Apprey, C., Mensah, E. O., Annan, R. A., & Senu, E. (2025). Vitamin D probiotics fortification improve vitamin D and total antioxidant capacity levels among pregnant women: a single-blinded randomized controlled trial. Scientific Reports, 15(1), 11851. <https://doi.org/10.1038/s41598-025-87815-w>
3. Diaba, M.A., Baidoo, I., Odai, B.T., Achoribo, E., Donkor, S., Agbenyegah, S., Brown‐Appiah, C., Akomea, Y.P., Offei, B. and Mensah, E.O., (2025). Effectiveness of Unripe Plantain Peel on Tenderization of Beef and Okra as a Potential Substitute for Saltpeter. Food Safety and Health. 1–8 https://doi.org/10.1002/fsh3.70000
4. **Mensah, E.O**. and Asare, E.B. (2024), Improved Production Process Map and Safety of Millet-Based Fermented Beverage. Applied Research e202400166. <https://doi.org/10.1002/appl.202400166>
5. *Nana Ama Donkor-Boateng, Shadrach Yankey,* ***Eric O. Mensah*** *Jacob Agbenorhevi and Ibok N., Oduro. (2024). The Influence Of Food Ingredient Composition On Structural And Functional Properties In Porridge Preparation - A Review. Food Bioscience. Submitted*
6. *Priscilla B. Nyame, Liticia Effah-Manu, Mizpah A.D. Rockson,* ***Eric O. Mensah****, Fidelis M. Kpodo and Jacob K. Agbenorhevi (2024). Quality characteristics of mayonnaise containing okra pectin. JSFA Reports Submitted*
7. O. Mensah, E., A.N, A., M, R., A.S.D, A., N.Y, O., NB, T., M.M, A., B, A., T.J, G., K.S, B.

A dairy and non diary millet beverages [not peer reviewed]. Peeref 2024 (poster).

1. ***Mensah, Eric Owusu****; Agbodeka, Comfort Yaa; Okyere, Faustina; Amoa-Owusu, Abigial; Osei-Wusu, Florence; Comfort, Frimpomaa (2024). Potential Utilisation of Two New Varieties of Phaseolus vulgaris in Yoghurt Manufacturing – Crop Science- Wiley . Submitted. October 2024*
2. Yankey, S., **Mensah, E.O.,** Ankar-Brewoo, G.M. and Ellis, W.O., 2023. Optimized fermentation conditions for Dragon Fruit Yogurt. Food and Humanity.1:343-348
3. Matthew A. Achaglinkame, **Eric Owusu-Mensah**, Abena A. Boakye, Ibok Oduro, "Effect of Size and Drying Time on the Rehydration and Sensory Properties of Freeze-Dried Snails (*Achatina achatina*)", *International Journal of Food Science*, vol. 2020, ArticleID 5714140, 5 pages, 2020. https://doi.org/10.1155/2020/5714140
4. [Benard Yada](https://www.jstage.jst.go.jp/search/global/_search/-char/en?item=8&word=Benard+Yada), [Gina Brown-Guedira](https://www.jstage.jst.go.jp/search/global/_search/-char/en?item=8&word=Gina+Brown-Guedira), [Agnes Alajo](https://www.jstage.jst.go.jp/search/global/_search/-char/en?item=8&word=Agnes+Alajo), [Gorrettie N. Ssemakula](https://www.jstage.jst.go.jp/search/global/_search/-char/en?item=8&word=Gorrettie+N.+Ssemakula), [**Eric Owusu-Mensah**](https://www.jstage.jst.go.jp/search/global/_search/-char/en?item=8&word=Eric+Owusu-Mensah), Edward E. Carey, Robert O.M. Mwanga (2017). “Genetic analysis and association of simple sequence repeat markers with storage root yield, dry matter, starch and β-carotene content in sweetpotato”. Breeding Science 67: 140–150 doi:10.1270/jsbbs.16089
5. **Owusu-Mensah E**, Oduro I, Ellis WO, Carey EE (2016). “Cooking Treatment Effects on Sugar Profile and Sweetness of Eleven-Released Sweet Potato Varieties”. J Food Process Technol 7: 580. doi:10.4172/2157-7110.1000580
6. **Mensah EO**, Ibok O, Ellis WO, Carey EE (2016) Thermal Stability of β-Amylase Activity and Sugar Profile of Sweet-Potato Varieties during Processing. J Nutr Food Sci 6: 515. doi:10.4172/2155-9600.1000515
7. **Owusu-Mensah,** I. Oduro, N. T. Dziedzoave and K. J. Sarfo (2011) improving the malting qualities of rice malt. Amer. J. Exp. Agric. 1(4): 432-439.
8. [**Owusu-Mensah**](https://onlinelibrary.wiley.com/action/doSearch?ContribAuthorStored=OWUSU-MENSAH%2C+E)**,**[I. Oduro](https://onlinelibrary.wiley.com/action/doSearch?ContribAuthorStored=ODURO%2C+I), [K.J. Sarfo](https://onlinelibrary.wiley.com/action/doSearch?ContribAuthorStored=SARFO%2C+KJ). “Steeping: A way of improving the malting of rice grain”. J. Food Biochem. 35 (2011) 80–91.

**BOOK AND TECHNICAL REPORTS**

1. Owusu-Darko, P.G., Golly, M. and **Mensah, E.O**. (2024). “History of Eating Habits, Food Cultures, Traditions and Taboos in Western Africa: Health Benefits, Safety Issues, and Regulations”. In O.C Aworh and P.G. Owusu-Darko (ed) *Nutritional and Health Aspects of Food in Western Africa.* Academic Press. ISBN 9780443273841
2. Aduse-Poku, K., Nyinaku, F., Atiase, V., Awuah, R., **Owusu Mensah, E.**, Nyantakyi, D., Owusu, H. K., & Agyenim Boateng, B. (2003). Improving Rural Livelihoods within the the Context of Sustainable Development: A case Study of the Goaso Forest District. http://www.tropenbos.org/file.php/296/livelihood.pdf
3. 2006 Inland Valleys Rice Development Project – Group Formation and Development report for Easter and Central Regions under Ministry of Food and Agric., Ghana.
4. 2005 Citrus Processing at Birim central District Assembly, under Rural Enterprise Development Project of Ministry of Trade and Industry, Ghana, 2004
5. Community Forestry Management (Sustainable Support Schemes) - Akim Oda under Forestry Commission/Ministry of Food and Agriculture.
6. 2003 Improving Rural Livelihoods Within the Context of Sustainable Development; A Case Study of the Goaso Forest District; TROPENBOS International, Kumasi, Ghana
7. 2003 Shea Butter – The Cream of Life; Blessed Tree Ltd, Accra.

**CONFERENCES ATTENDED**

1. E-Learning International Conference (2nd Edition), 2024 at KNUST, Kumasi.
2. 11th GSA Research Seminar and Poster Presentation. Ghana Science Association,
3. Consumer participation in Ghana sweet-potato breeding program: The consumer preference approach (2015). ISTRC Guangxi, China
4. Assessment of the Antioxidant Potential of Sweetpotato Peel Extract in Controlling Rancidity (2013). [sweetpotatoknowledge.org](http://www.sweetpotatoknowledge.org/)
5. Multilocational assessment of dry matter content and starch content of sweetpotato varieties (2012). Presented at ISTRC, Abeokuta, Nigeria.
6. Temperature and time regimes determine stability of -amylase activity in sweetpotato roots (2013). Presented at APA, Kenya

**THESIS SUBMITTED**

1. (2016) Carbohydrate composition and amylase activity of sweetpotato (Ipomoea batatas) root. PhD. Thesis submitted to Department of Food Science and Technology, KNUST, Ghana.
2. (2008) The effect of steeping regimes and Gibberellic acid (GA3) on enzymatic activity of rice malt for the production of glucose syrup. MSc. Thesis submitted to Food Science and Technology Department, KNUST, Ghana
3. (2003) Isolation and Culturing of Pure Wine Yeast; Saccharomyces cerevisiae var.ellipsoides from Cashew and Banana fruits. BSc. Thesis submitted to Department of Biology, University of Cape Coast, Cape Coast, Ghana.

**CAREER DEVELOPMENT**

1. **Training Attained/Participated**

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| --- | --- | --- | --- | --- |
| No. | Date | Content of Training | Organization/Organizer | Certificate |
| 1 | 2024 | Excellence in Peer Review: How to be an effective peer reviewer | Taylor & Francis Group | Certificate |
| 1 | 2024 | Innovation and Entrepreneurship | UNDP/NEIP | Certificate |
| 2 | 2024 | SME Business Interaction Series (Kumasi Edition) | Access Bank and Deloitte Ghana | Certificate |
| 3 | 2023 | Summer school – Academic-Industry Partnership for National Development | QAPU, KNUST | Certificate |
| 4 | 2023-2024 | The Masterclass and online Content Creation Training for Faculty Members | KNUST E-learning and Mastercard Foundation | Certificate |
| 5 | 2023 | How to make your research publishable: Avoiding rejection at F1000. Taylor & Francis Group**.** | Taylor & Francis Group | Certificate |
| 6 | Jan 2023 | How to enhance your chances of Serendipitous research discovery | Elsevier – Research Academy | Certificate |
| 7 | Jan 2023 | Make your data findable | Elsevier – Research Academy | Certificate |
| 8 | Jan 2023 | Models of peer review (1.2) | Elsevier – Research Academy | Certificate |
| 9 | Jan 2023 | Research Design | Elsevier – Research Academy | Certificate |
| 10 | Jan 2023 | Introduction to Journal Impact factor and H-index | Elsevier – Research Academy | Certificate |
| 11 | Oct 2022 | Foundational Financial Literacy –Financial Empowerment | Singapore University of Social Sciences/Global Fintech Institute | Certificate |
|  | Jan 2022 | Enumeration of Microorganisms in Food | Food Research Institution, FRI | Report |
| 12 | 2018 | Financial management, costing and interpretation of financial statement | Root Capital, Ghana | No |
| 13 | 2014 | Soya processing, and yoghurt production, fruits and Tomato processing. | Cottage Industries, Ghana |  |
| 14 | 2012 | Calibration development using Near Infrared Reflectance Spectroscopy (NIRS). | International Potato Center (CIP), Peru |  |
| 15 | 2005 | Facilitation skills, Team Management, Group dynamics, Monitory and Evaluation | Ministry of Food and Agriculture |  |
| 16 | 2005 | Effective team Building, Communication, and leadership | SNV, Netherlands Development. | Certificate |
| 17 | 2003 | Interdisciplinary (group) work, Report writing, communication, and presentation skills, interviewing skills | TBI, Tropenbos International |  |

**COMMUNITY SERVICES**

1. **Committees served at KNUST and beyond**

2025 **Member,** Committee for the KNUST Convocation Games, KNUST

2025 **Member**, KNUST Food Festival, in charge of organising the 2025 version of the University event

2025 – Date **Coordinator,** 1 Department 1 Startup (1D1S) Initiative for Department of Food Science and Technology of KNUST.

2025 Mentor/Counsellor

2024 - Date **Honourable Organizer** – Ghana Association of Food Scientists and Technologists (GhAFOST). <https://www.ghafost.org/executives/>

2024 **Chairman** – Local Organising Committee (LOC) for Ghana Association of Food Scientists and Technologists (GhAFOST), AGM, 2024

2024 **Secretary** – Committee for the Association of CEOs in the Asante Presbytery, PCG (2024)

2024 - Date **Member** – Board of Directors, Bunny Bites Gh Ltd (2024 to date)

2024 **Member and Chair** (sub-committee on Refreshment) – Committee on KNUST Convocation Games (May 2024)

2024 – Date **Member** – Committee to development programme/curriculum and courses for Culinary Tourism

2024 **Member** – Committee on Food Festival (2004), KNUST. Promoting the advancement and patronage of Traditional foods in Ghana. Part of a Team in promoting the events at Garden City Radio/TV and Multimedia (Luv FM. <https://www.myjoyonline.com/6th-knust-food-festival-to-showcase-innovations-and-technological-advances-in-traditional-foods/> and <https://focusfmknust.com/2024/02/15/innovations-in-traditional-foods-take-center-stage-at-6th-knust-food-festival/>

* + 1. **Member** – Committee on Food Fermentation and Microbiology, Department of Food Science and Technology, KNUST

2023 **Member** – Committee on Food Festival (2023), Department of Food

Science and Technology, KNUST

* 1. – Date **Member** – Committee on Event and Short Courses, Department of

Food Science and Technology, KNUST

2024 – Date **Chairman** – Committee on Food Processing, Product Development, Department of Food Science and Technology

2022 – Date **Member** - Committee on Food Processing, Product Development, Department of Food Science and Technology, 2022 to 2024

2023 **Member** – GUSA Games, Food Subcommittee

2022 **Member** – LOC of Ghana Science Association, Kumasi-Branch

2024 **Member** - Presbytery Church of Ghana (PCG), National Choir Union Conference Central Planning Committee, 2023.

2023 **Member** – Committee on Agriculture and Forestry, DSS, PCG

2023 **Member** – Food Processing Unit Management, College of Science, KNUST

2022 **Chair** – Welfare Committee, Department of Food Science and Technology, KNUST

2021 **Member** – Food Processing Unit, College of Science, KNUST (2021)

2021 **Member** – Panel for Entrepreneurship Seminar (2021), CoS, KNUST

2023 **Member** – Committee for Maiden SRC Think it Fund It Project, 2023

**Appointment or Positions Held**

2025 **Ashanti Regional PTA ZONAL Coordinator**

2025  **PTA Chairman** – St Monica’s Senior High School

2024 **External Assessor** – Council for Scientific and Industrial Research

2024 – Date **Assistant Examination Officer** – Department of Food Science and Technology, KNUST (2024 to Date)

2021 – Date **Manager** – Food Processing Unit, College of Science, Department of Food Science and Technology, KNUST

2024 **Mentor/Counsellor** – Independence Hall, Kwame Nkrumah University of Science and Technology, Kumasi

2023 **Mentor/Counsellor** – Independence Hall, Kwame Nkrumah University of Science and Technology, Kumasi

2019 – 2023 **PTA chairman** – St Louis Jubilee School, Kumasi, Ghana

2018 – 2022 **District Lay Rep**resentative – Presbyterian Church of Ghana (PCG), Bomso District, Asante Presbytery, Kumasi

2022 – Date **President** – Asante Presbytery Choirs’ Union of Presbytery Church of Ghana

**Reviewer for Scientific Journals**

* Food and Humanity. Elsevier: ISSN: 2949-8244
* Virology: Springer Nature
* Pee J
* JUST - KNUST
* Reviewer – Ghana Science Association

**Invitation/Speakers**

**2024 Main speaker** – Annual Youth Empowerment Forum (AYEF 24). “Understanding The Times: To Engender an Entrepreneurial Mindset in Developing a Sustainable Career, Presbyterian Church of Ghana, Patase District, Kumasi, Ghana.

2023/24/25 **Speaker** at Orientation for first-year students, *Career Prospects, Purposive Planning and Time Management,* Association of Food Science and Technology Department of Food Science and Technology, KNUST

2023 **Speaker** at Entrepreneurship Summit, National Union of Presbyterian Students (NUSPG), KNUST, Kumasi

2023 **Panel Member** at 10th Anniversary Symposium of the Office of Grant and Research (OGR), 2023

2023 **Speaker** at YAF Entrepreneurship Summit, Christ Congregation, Kumasi.

2023 **Panel Member** for the MCFSP at KNUST Virtual Entrepreneurship Seminar, Mastercard Foundation, Kumasi

**Examinations and Supervisions**

**Student Research Supervision**

**Doctoral Thesis**

1. **Zeenatu Suglo Adams -** Potential of Okra pectin and Tamarind Xyloglucan as Emulsifier in Chocolate spread (Data Collection stage)
2. **Shadrach Yankey -** Innovative application of proteolytic enzyme isoforms from *Calotropis procera* leaves in the formulation of shelf-stable soft cheese (proposal Development)
3. **Vivian Ayamah -** Impact Of Serum Vitamin D Levels And Total Antioxidant Capacity Level On Urinary Tract Infection In Pregnant Women (Submitted)
4. **Nana Ama Donkor-Boateng -** Development And Characterization Of Porridge (A Complementary Food) Fortified With Rain Tree Pod (proposal Development)

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**Master’s Thesis**

1. **Prince Sakyi Djan Yirenkyi** - Potential Of Calotropis Procera And Neem Leaves Extract On Shelf Life Of Probiotic Yoghurt (Writeup stage)
2. **Shadrach Yankey -** Optimization Of Dragon Fruit Yoghurt Using Response Surface Methodology And Central Composite Design (Completed)
3. **Sampson Wordi -** Comparative Assessment Of Microbial Load Of Air From Hand Dryers And Ambient Air (Completed)
4. **Doe Yao Akumey-Afizie** - The Effect Of Different Freezing Times on The Properties Of Milk And Yoghurt Quality (completed)
5. **Ishmael Nii Armah Tetteh** - Microbiological Safety Of Cocoa Beverages Sold In Selected Open Markets In Accra (Completed)
6. **Emmanuel Menlason** - Effect Of Fermentation Materials On The Quality Of Cocoa Beans (Completed)
7. **Reindorf Djimadjor Tetteh** - Microbiological Quality Of Ready-To-Eat Vegetable Salad At Different Restaurants In Accra (Completed)
8. **Mawumefa Akusika Diaba** - Substituting Ash Of Unripe Plantain Peel For Saltpeter For Culinary Purposes (Completed)
9. **Alhassan Abdulai** - Assessment Of The Microbial Load In Sun-Dried Beef (Kilishi) (Completed)
10. **Accorley, Trudy Abla Sitsofe** - Consumer Perception On The Safety And Future Prospect Of “Wagashi” Sold In Selected Communities In Tema Metropolis (Completed)
11. **Mary Ferguson Barnor** - Acceptability Of Optimized Corn Dough In Kenkey Production (Completed)
12. **Mavis Nornyibey** - Extraction And Characterisation Of Oil From Mango Seed Kernel (Completed)

**Undergraduates Thesis**

I have supervised over **Thirty-Eight (38)** undergraduate theses since 2021 at the Department of Food Science and Technology, KNUST. Topics investigated include food fermentation, food microbiology, food product development, Food Safety, Processing Mapping, sensory evaluation, and Chocolate production

**Appointments as External Examiner as at 2024**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Year | Bsc | MSc. | | MPhil | | PhD |
|  |  | Supervisor  /Internal | External  Examiner | Supervisor  /Internal | External  Examiner | Supervisor /Internal |
| 2025 | 10 |  |  |  |  |  |
| 2024 | 16 | 5 | 3 | 1 | 3 | 2 |
| 2023 | 8 | 4 | 4 | 1 | 2 | 1 |
| 2022 | 8 | 3 | 3 |  |  |  |
| 2021 | 4 | 2 | 2 |  |  |  |
| 2020 | 2 | 2 |  |  |  |  |
| Total | **48** | **16** | **12** | **2** | **5** | **3** |

1. **Outreaches Events Undertaken** 
   1. Food Science and Technology Department @ 20. Visited selected Senior High Schools to educate on admission requirements and prospects in Food Science and Technology as a course.
   2. Food Science and Technology Department publicity and awareness on 20 years celebration @ Garden City TV and Radio, 2024
   3. Food Science and Technology Department publicity and awareness creation on 20 years celebration @ Multimedia (Luv FM), 2024
   4. Food Festival publicity and awareness creation @ Garden City TV and Radio, 2023
   5. Food Festival publicity and awareness creation @ Multimedia (Luv FM), 2023.
   6. Educational Tour at Fair Afric Ghana – Gaining Practical Experience in Ghana Cocoa Processing: DOI: [10.13140/RG.2.2.14212.91529](http://dx.doi.org/10.13140/RG.2.2.14212.91529).

**C. Training and Other Services Offered**

1. 2024 - Hands-on training of 60 Mastercard Foundation scholars on yoghurt manufacturing
2. 2024 - Hand-on training of 13 Postgraduate students (Environmental Science) on yoghurt manufacturing
3. 2023 - Hands-on training of 69 Mastercard Foundation scholars on yoghurt manufacturing
4. 2021 – Hands-on Training of 84 MasterCard Foundation scholars on yoghurt production.<https://foodscience.knust.edu.gh/news/news-articles/eighty-four-mastercard-foundation-scholars-received-training-yoghurt-production>
5. Report of industrial linkage between Food Science and Technology and Fairafric Ghana, <https://foodscience.knust.edu.gh/search/node?keys=fairafric> 2022.
6. Report on maiden welfare get-to-gather for Food Science and Technology Department,KNUST[https://foodscience.knust.edu.gh/news/newsarticles/department-food-science-and-technology-welfare-committee-hosts-its-maiden-get](https://foodscience.knust.edu.gh/news/news-articles/department-food-science-and-technology-welfare-committee-hosts-its-maiden-get)

**GRANTS, CONSULTANCIES AND AWARDS RECEIVED**

1. 2024 - KNUST Research Fund (KRef), CO-Investigator - Upscaling the Utilisation of Calotropis Procera as Biochemical Catalyst in the Food Industry: Optimization and Dairy Application. Kref9/24/177M15 (GH¢ 55,000)
2. 2023 - KNUST Research Fund (KRef), Principal Investigator (PI) – Potential of Okra Pectin and Tamarind Xyloglucan as Emulsifier in Chocolate Spread, KRef8/23/183/S7

(GH¢ 20,000)

1. 2020 - Consultancy for Premium Foods Limited – Extruder Validation, Microbial Analysis and shelf life study of extruded cereal products at Kumasi (GH¢ 5,000)

**AWARDS /HONOURS RECEIVED**

1. 2024 – *I believe Global Foundation* - Award for outstanding contribution to entrepreneurship and economic empowerment
2. 2023 – 2024 - Participant - Mastercard Content Creation Training at Mastercard Foundation, KNUST
3. 2023 – Participant - Training on How to make your research publishable: Avoiding rejection at F1000. Taylor & Francis Group**.**
4. *Add up other training with certificates*

**PROFESSIONAL AFFILIATIONS**

1. Member Ghana Science Association (GSA)
2. Ghana Association of Food Scientists and Technologists (GhAFOST)
3. University Teachers Association of Ghana (UTAG)

**RESEARCH AREA OF INTEREST**

* Potential of Okra Pectin and Tamarind Xyloglucan as Emulsifier in Chocolate Spread
* Mining the hidden potentials of *Calotropos procera* for commercial applications
* Extending the shelf life of fresh yoghurt using natural preservatives
* Detail-oriented, organised and enthusiastic
* Good in project development and implementation
* 2023 – Exhibition on New Food Product Development, organized for FST final year students, Food Industries, staff of Food Science and Technology Department and general public.

**EXHIBITION ORGANISED**

**REFEREES**

* Prof. (Mrs) I. Oduro

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Department of Food Science and Technology

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