

Francis Alemawor, Ph.D.

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## 1.0: PERSONAL INFORMATION

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| <b>Professional Summary:</b> | A dedicated faculty member with over a decade of teaching and research experience in the Department of Food Science and Technology, KNUST. He holds a B.Sc. in Biochemistry and a Ph.D. in Food Science and Technology from KNUST. In 2011, he served as a Visiting Scholar/ Professor at the State University of New York, Geneseo, NY, U.S.A., where he lectured on a couple of undergraduate courses, one of which he developed the syllabus. His professional activities include mentoring students; conducting original research in Food Chemistry (characterization of food quality/ safety), Food Microbiology, Fermentation, and Bio-valorization of underutilized agro-residues; and serving the university community by participating in committees, working groups, and performing other administrative responsibilities.   |
| <b>Current Position:</b>     | Senior Lecturer – Dept. of Food Science and Technology, KNUST, Kumasi, Ghana.  |
| <b>Contacts:</b>             | <p><b>Address:</b> Department of Food Science and Technology, College of Science, PMB UPO, KNUST, Kumasi, Ghana.</p> <p><b>Email:</b> <a href="mailto:falemawor.cos@knust.edu.gh">falemawor.cos@knust.edu.gh</a> OR <a href="mailto:inthyllight96@gmail.com">inthyllight96@gmail.com</a> OR <a href="mailto:inthyllight96@yahoo.co.uk">inthyllight96@yahoo.co.uk</a></p> <p><b>Telephone Mobile:</b> +233 (0)20 878 0625 OR +233 (0)54 343 4659</p>  |
| <b>Date of Birth:</b>        | October 4, 1977  |
| <b>Gender:</b>               | Male   |
| <b>Nationality:</b>          | Ghanaian   |
| <b>Marital Status:</b>       | Married  |
| <b>Websites/ Homepages:</b>  | <p>KNUST Staff webpage: <a href="https://webapps.knust.edu.gh/staff/dirsearch/profile/summary/e063437a5a92.html">https://webapps.knust.edu.gh/staff/dirsearch/profile/summary/e063437a5a92.html</a></p> <p>Google Scholar: <a href="https://scholar.google.com/citations?user=pB4Dq2IAAAAJ">https://scholar.google.com/citations?user=pB4Dq2IAAAAJ</a></p> <p>Scopus: <a href="https://www.scopus.com/authid/detail.uri?authorId=26640946900">https://www.scopus.com/authid/detail.uri?authorId=26640946900</a></p> <p>ORCID: <a href="https://orcid.org/my-orcid?orcid=0000-0003-0985-8727">https://orcid.org/my-orcid?orcid=0000-0003-0985-8727</a></p> <p>ResearchGate: <a href="https://www.researchgate.net/profile/Francis-Alemawor">https://www.researchgate.net/profile/Francis-Alemawor</a></p> <p>Academia: <a href="https://knust.academia.edu/FAlemawor">https://knust.academia.edu/FAlemawor</a></p> <p>Web of Science: <a href="https://www.webofscience.com/wos/author/record/KXR-4225-2024">https://www.webofscience.com/wos/author/record/KXR-4225-2024</a></p> |

## **2.0: EDUCATION AND QUALIFICATIONS**

| <b>Period</b> | <b>Institution Attended</b>                        | <b>Qualification / Academic degree --- Date Awarded</b>  |
|---------------|--|--|
| 2005 – 2009   | KNUST, Kumasi                                      | Ph.D. Food Science and Technology --- <i>June 2009</i><br><br>[ <b>Research Project:</b> Effects of Exogenous Enzymes and Oyster Mushroom ( <i>Pleurotus ostreatus</i> ) Treatments on Cocoa ( <i>Theobroma cacao</i> L.) Pod Husk and Its Feeding Value for Broiler Chickens] |
| 1998 – 2002   | KNUST, Kumasi                                      | BSc. Biochemistry [ <b>First Class Honours</b> ] --- <i>March 2003</i><br><br>[ <b>Research Project:</b> Browning Intensity and Phenolic Level of Some Selected Yam ( <i>Dioscorea</i> sp.) Varieties]   |
| 1998          | Private tuition/ studies                           | GCE <b>Advanced</b> Level [Science option] --- <i>June 1998</i>  |
| 1997          | Private tuition/ studies                           | GCE <b>Ordinary</b> Level [Science option] --- <i>June 1997</i>  |
| 1994 – 1996   | Presbyterian Boys' Secondary School – Legon, Accra | Senior Secondary Certificate [Science option] --- <i>November 1996</i>   |

## **3.0: UNIVERSITY TEACHING AND SUPERVISION EXPERIENCE**

### **3.1: Academic Ranks Held and Subjects Taught**

| <b>Date/ Period</b>          | <b>Academic Rank</b>  | <b>Subjects Taught</b>  |
|------------------------------|---|---|
| <b>Aug. 2016 to date</b>     | <b>Senior Lecturer</b><br><br>[Dept. of Food Science & Technology, KNUST – Kumasi, Ghana]             | Metabolism in Health and Disease; Food Enzymology; Food Microbiology and Emerging Food Pathogens (IDL); Food Fermentation; Library Project and Seminar; Food Chemistry; Research Project and Seminar; Food Microbiology and Fermentation; Food Commodities: Systems and Technology; Basic Biochemistry for Food Scientists; Basic Food Microbiology; Basic Food Chemistry |
| <b>Aug. 2011 – Jan. 2012</b> | <b>Visiting Scholar / Professor</b><br><br>[State University of New York (SUNY), Geneseo, NY, U.S.A.] | Facilitated/ taught two Fall Semester courses: <ul style="list-style-type: none"> <li>• BIOL 335-Foundations of Biochemistry (Biology Dept., SUNY) for Biology Majors &amp; Minors</li> <li>• BLKS 288-Food, Nutrition, and Health in Africa (Dept. of Africana / Black Studies, SUNY)</li> </ul>   |

|                                |   |   |
|--------------------------------|---|---|
| <b>Sept. 2010 to Jul. 2016</b> | <b>Lecturer</b><br><br>[Dept. of Food Science & Technology, KNUST – Kumasi, Ghana]  | Food Chemistry; Food Fermentation; Library Project and Seminar; Research Project and Seminar; Food Microbiology and Fermentation; Basic Biochemistry for Food Scientists; Advanced Food Chemistry; Trends in Food Science and Technology; Food Commodities: Systems and Technology; Food Biochemistry   |
| <b>2003 – 2005</b>             | <b>Demonstrator / Graduate Teaching Assistantship</b><br><br>[Dept. of Biochemistry, and Dept. of Food Science & Technology, KNUST – Kumasi, Ghana] | Responsible for students' laboratory sessions (Demonstrated and supervised the conduct of students' laboratory/ practical sessions with TAs supporting with the hands-on); Provided support to students outside regularly scheduled classes and worked with them to master the material; Provided administrative and research/ supervision support and proofreading dissertations |
| <b>2002 – 2003</b>             | <b>Teaching and Research Assistant</b><br><br>[Dept. of Biochemistry, and Dept. of Food Science & Technology, KNUST – Kumasi, Ghana]                | Handled students' pre-lab sessions; provided hands-on guidance and students' laboratory sessions, graded students' lab reports, and handled assigned tutorial classes; provided administrative and research/ supervision support and proofreading dissertations   |

**3.1.1: Courses taught in Semester ONE include:**

| <b>Course Code &amp; Title</b>                        | <b>Credit hours</b> | <b>Class(es)</b>                                   | <b>Academic Year(s)</b> |
|---|---------------------|--|-------------------------|
| FST 255 Metabolism in Health and Disease              | 3                   | BSc Food Sci. & Tech. 2                            | 2023/24 to date         |
| FTECH 485 Food Enzymology                             | 2                   | BSc Food Sci. & Tech. 4                            | 2023/24 to date         |
| FQM 575 Food Microbiology and Emerging Food Pathogens | 5 / 3               | MSc Food Quality Mgt. 1                            | 2017/18 to date         |
| PHT 355 Food Chemistry                                | 2                   | BSc Postharvest Tech. 3<br>BSc Dairy & Meat Sci. 3 | 2015/2016               |
| FTECH 581 Food Fermentation                           | 3                   | MSc Food Sci. & Tech. 1                            | 2014/15 to 2020/21      |
| FTECH 591 Library Project and Seminar                 | 2                   | MSc Food Sci. & Tech. 1                            | 2014/15 - 2017/18       |

|  |   |  |                    |
|--|---|--|--------------------|
| FTECH 585 / FST 551 Food Chemistry           | 3 | MSc Food Sci. & Tech. 1  | 2012/13 to date    |
| FTECH 483 Research Project and Seminar I     | 4 | BSc Food Sci. & Tech. 4  | 2011/12 to date    |
| FTECH 691 Research Project and Seminar       | 4 | MPhil Food Sci. & Tech. 1 & 2<br>PhD Food Sci. & Tech. 1, 2, 3 | 2011/12 to date    |
| FTECH 373 Food Microbiology and Fermentation | 3 | BSc Food Sci. & Tech. 3  | 2010/11 to 2018/19 |
| FTECH 263 / FST 351 Food Chemistry           | 4 | BSc Food Sci. & Tech. 2  | 2010/11 to date    |

**3.1.2: Courses taught in Semester TWO include:**

| <b>Course Code &amp; Title</b>   | <b>Credit hours</b> | <b>Class(es)</b>         | <b>Academic Year(s)</b> |
|--|---------------------|--------------------------|-------------------------|
| FTECH 154 Basic Biochemistry for Food Scientists / FST 154 Introductory Biochemistry for Food Scientists | 2                   | BSc Food Sci. & Tech. 1  | 2014/15 to date         |
| FTECH 552 Advanced Food Chemistry  | 3                   | MPhil Food Sci. & Tech 1 | 2012/2013               |
| FTECH 484 Research Project and Seminar II  | 4                   | BSc Food Sci. & Tech. 4  | 2011/12 to date         |
| FTECH 460 Trends in Food Science and Technology  | 2                   | BSc Food Sci. & Tech. 4  | 2011/12 – 2013/14       |
| FTECH 264 Food Commodities: Systems and Technology   | 4                   | BSc Food Sci. & Tech. 2  | 2010/11 to date         |
| BCHEM 360 Food Biochemistry  | 2                   | BSc. Biochemistry 3      | 2010/11 – 2014/15       |

**3.1.3: Course Facilitation for Certificate/ Diploma Food Manufacturing (Modular) Programme:**

| <b>Course Code &amp; Title</b>   | <b>Credit hours</b> | <b>Class(es)/ Group</b>                          | <b>Period/ Year(s)</b> |
|----------------------------------|---------------------|--|------------------------|
| BIOL 221 Basic Food Microbiology | 4                   | Personnel of HPW Fresh & Dry Ltd., Adeiso, Ghana | 2019                   |

|                                |   |  |      |
|--------------------------------|---|--|------|
| FTECH 222 Basic Food Chemistry | 4 | Personnel of HPW Fresh & Dry Ltd., Adeiso, Ghana | 2019 |
|--------------------------------|---|--|------|

### **3.2: Educational/ Field Trips Facilitated/ Organised for Undergraduates & Postgraduates**

| <i>Date</i>          | <i>Class(es) involved</i> | <i>Industry/ Company Visited</i>                |
|----------------------|---------------------------|---|
| July 25 & 26, 2024   | BSc FST 4                 | Twellium Industries, Accra<br>Niche Cocoa, Tema |
| August 26 – 27, 2022 | BSc FST 4                 | Cosmo Seafoods Company Limited, Tema            |
| March 22, 2019       | BSc FST 2                 | Ghana Nuts Limited (GNL), Techiman              |
| November 19, 2014    | BSc FST 3<br>MSc FST 1    | Guinness Ghana Limited, Kumasi                  |
| March 16, 2011       | MSc FST 1                 | Juaben Oil Mills, Juaben, Ashanti Region        |
| October 22, 2010     | BSc FST 3                 | Guinness Ghana Limited, Kumasi                  |
| July 14, 2010        | MSc FST 1                 | Kumasi Abattoir Company Limited, Kumasi         |

### **3.3: Supervision of Students' Project Works/ Theses/ Research**

Successfully supervised 3 PhD, >30 MPhil/ MSc, and >50 BSc students' theses.

Current supervision – 3 PhD (1 Main, 2 Co-Supervisor); 1 MSc; and 10 BSc Students.

Listed below are some student projects supervised since my appointment as a Lecturer:

#### **3.3.1: Doctoral (Ph.D.) Degree Research Supervised**

| <b>SN</b> | <b>Research Topic</b>  | <b>Candidate's Name (Index No.) / Programme of Study &amp; Institution</b> | <b>Date Candidate PASSED Thesis Assessment/ Defense</b> |
|-----------|--|--|---|
| 1.        | Characterisation of <i>Pentadesma butyracea</i> Butter and its Application in Bread Production | Josephine Akuba Timtey (PG6731516) / <b>Ph.D.</b> Food Sci. & Tech., KNUST | Sept. 2023  |

|    |  |   |            |
|----|--|---|------------|
| 2. | Biodiversity, Indigenous Knowledge, Phytochemical and Biochemical Studies of Edible Wild Mushrooms in Two Forest Reserves in Ghana | Matilda Dzomeku (PG6731416) / <b>Ph.D.</b> Food Sci. & Tech., KNUST   | Sept. 2023 |
| 3. | Production and Characterization of Non-Alcoholic Cashew Apple Wine – [co-supervision]  | Yaw Gyau Akyereko (PG9304519) / <b>Ph.D.</b> Food Sci. & Tech., KNUST | Nov. 2022  |

### ***3.3.2: Masters (M.Phil. & M.Sc.) Degree Research Supervised***

| SN  | Research Topic   | Candidate's Name (Index No.) / Programme of Study & Institution                    | Date Candidate PASSED Thesis Assessment/ Defense |
|-----|--|--|--|
| 1.  | Effect of Organic Acids (Clean IMC 10 And Peracetic Acid) Treatment and Freezer Storage on Microbiological Quality of Miracle Berry Fruit and Pulp | Enoch Harrison (PG4422222) / <b>MSc.</b> Food Quality Mgt., KNUST                  | July 2024  |
| 2.  | Evaluation of Rosemary and Thyme Essential Oils' Treatment on Microbiological Shelf Life of Bread  | Elesi Adwoa Adeku (PG4420022) / <b>MSc.</b> Food Quality Mgt., KNUST               | July. 2024                                       |
| 3.  | Addition of Dried Rosemary Leaves to Palm Olein for Quality Improvement  | Sandra Setordzi (PG9575021) / <b>MSc.</b> Food Quality Mgt., KNUST                 | Sept. 2023                                       |
| 4.  | Annato Seed as a Source of Colourant in Palm Oil   | Felix Senu (PG9574921) / <b>MSc.</b> Food Quality Mgt., KNUST                      | Sept. 2023                                       |
| 5.  | Impact Of Mechanical De-Pulping on the Fermentation Dynamics /Characteristics of Cocoa Beans and Quality of the Fermented Cocoa Beans              | Justice Mensah Bonsu (PG4402820) / <b>MSc.</b> Food Quality Mgt., KNUST            | Aug. 2023  |
| 6.  | A Survey of Farmers' Knowledge of Antibiotics and Antibiotic Residues  | Samuel Djimesah (PG4400520) / <b>MSc.</b> Food Quality Mgt., KNUST                 | Sept. 2022                                       |
| 7.  | Microbial Diversity of On-Farm Fish Feeds Used by Aquaculture Farmers in Ghana   | Alexander Henry Kwadwo Appiah (PG9318519) / <b>MPhil.</b> Food Sci. & Tech., KNUST | Aug. 2022  |
| 8.  | Sensory Attributes of Three Varieties of Fresh-Cut Pineapples  | Otoo Gideon Ebo (PG4401520) / <b>MSc.</b> Food Quality Mgt., KNUST                 | Aug. 2022  |
| 9.  | Effect of Ultraviolet (UV) Light on Microbial Quality and Physico-Chemical Properties of Aperitif Wine   | Bernard Acheampong Agyekum (PG7035819) / <b>MSc.</b> Food Quality Mgt., KNUST      | Nov. 2021  |
| 10. | Commercial Starter Cultures and their Effect on Sensory Acceptability of Yoghurt   | Kwame Apau Yeboah (PG5271518) / <b>MSc.</b> Food Quality Mgt., KNUST               | Nov. 2021  |
| 11. | Assessment of Postharvest Handling and Effect of Lettuce Covered and Brine Treated During Storage in Oforikrom Municipality                        | Michael Edem Amewu (PG4522218) (PG5272218) / <b>MSc.</b> Food Sci. & Tech., KNUST  | Feb. 2021  |
| 12. | Heavy Metals Contamination of Corn Dough in Selected Markets in the Greater Accra Region of Ghana  | Edem Asiwome Tutu-Atabuatsi (PG5272218) / <b>MSc.</b> Food Quality Mgt., KNUST     | Jan. 2021  |
| 13. | Consumer Perception, Awareness and Attitude Towards Burkina Faso Tomatoes as Genetically Modified Vegetable in the Kumasi Metropolis               | Nana Ama Offei-Quartey (PG5269018) / <b>MSc.</b> Food Quality Mgt., KNUST          | Jan. 2021  |

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|-----|--|--|------------|
| 14. | Occurrence of Organochlorine (Oc) and Synthetic Pyrethroid Pesticides in Vegetables: A Case Study of Four Markets in the Greater Accra Region          | Pearl Mensah (PG1049717) / <b>MSc.</b> Food Quality Mgt., KNUST            | Aug. 2020  |
| 15. | Microbial Safety and Quality of Palm Oil Sold on the Market  | Roseline Ayeji (PG5269018) / <b>MSc.</b> Food Quality Mgt., KNUST          | Oct. 2019  |
| 16. | The Quality of Dried Tomato Fruits Sold on the Navrongo Market, Upper East Region  | Abu Ahmed Jadran (PG5272018) / <b>MSc.</b> Food Quality Mgt., KNUST        | Oct. 2019  |
| 17. | Assessing the Quality of Palm Oil Sampled from Various Market Centers  | David Amoah (PG1048017) / <b>MSc.</b> Food Quality Mgt., KNUST             | Oct. 2019  |
| 18. | Physicochemical and Antioxidant Assessment of Shea Butter Treated with Milled and Shredded <i>Coctiospermum angolensis</i> (Borututu) Bark             | Baffour Kyei-Asante (PG1570517) / <b>MPhil.</b> Food Sci. & Tech., KNUST   | Oct. 2019  |
| 19. | Quality Characteristics of <i>Hibiscus sabdariffa</i> Calyces Extract (Sobolo drink) Incorporated with Ripe Pawpaw ( <i>Carica papaya</i> ) Pulp Puree | Christian Arhinful (PG1570317) / <b>MPhil.</b> Food Sci. & Tech., KNUST    | Oct. 2019  |
| 20. | Impact of Citric Acid and TBHQ on the Acrylamides Level in Bakery Product (Perk Biscuit)   | Kwao Abednego (PG1049417) / <b>MSc.</b> Food Quality Mgt., KNUST           | Sept. 2019 |
| 21. | The Trend of Histamine Levels of Smoked Tuna and Sardinella Fishes on Tema Market  | Ophelia Twumwaa Sem (PG1050017) / <b>MSc.</b> Food Quality Mgt., KNUST     | Sept. 2019 |
| 22. | Use of Stearin and Olein as a Cocoa Butter Equivalent in Chocolate Making  | Joana Konadu Attafuaah (PG1570417) / <b>MSc.</b> Food Sci. & Tech., KNUST  | May 2019   |
| 23. | Aflatoxin M1 Contamination of Raw Cow Milk, Milk Products and Dietary Exposure   | Collins Addo-Boadu (PG7046516) / <b>MSc.</b> Food Quality Mgt., KNUST      | Oct. 2018  |
| 24. | Effectiveness of FDA Interventions on Sudan Dye Adulteration of Palm Oil in the Greater Accra, Eastern and Central Regions of Ghana                    | Leslie Owusu-Ansah (PG7049816) / <b>MSc.</b> Food Quality Mgt., KNUST      | Oct. 2018  |
| 25. | Assessing Fumonisin B1 Level in Maize and Maize Products from Three Major Market Centres in Kumasi   | Abigail Kesse (PG6729816) / <b>MSc.</b> Food Sci. & Tech., KNUST           | May 2018   |
| 26. | Effect of Preservatives on the Microbial Keeping Quality of the Burkina Drink  | Daniel Tetteh (PG6730216) / <b>MSc.</b> Food Sci. & Tech., KNUST           | April 2018 |
| 27. | Response Surface Studies on the Impact of Alkalization on Aflatoxin Levels in Cocoa  | Kofi Opong-Mensa (PG7048716) / <b>MSc.</b> Food Quality Mgt., KNUST        | April 2018 |
| 28. | Sources of Microbial Contamination during <i>Sobolo</i> Drink Production   | Gloria Azerongma Salifu (PG2585314) / <b>MSc.</b> Food Quality Mgt., KNUST | Feb. 2017  |
| 29. | Assessment of the Prevalence of Palm Oil Adulteration with Sudan IV Dye in the Greater Accra Region  | Jacob Amoako-Mensah (PG2582614) / <b>MSc.</b> Food Quality Mgt., KNUST     | June 2016  |
| 30. | Histamine Levels in Frozen and Smoked Fish in Nungua Market  | Araba Incoom (PG2583814) / <b>MSc.</b> Food Quality Mgt., KNUST            | June 2016  |
| 31. | Characterisation of Low Alcohol Rose Wine Produced from <i>Hibiscus Sabdariffa</i> Calyces Extract and <i>Sorghum bicolor</i> Leaves                   | Buah Josephine Akuba (PG3886409) / <b>MSc.</b> Food Sci. & Tech., KNUST    | Nov. 2012  |



### 3.3.3: Undergraduate (B.Sc.) Degree Research Supervised

| SN | Research Topic  | Candidate's Name (Index No.) / Programme of Study & Institution                               | Date Candidate PASSED Thesis Assessment/ Defense |
|----|---|---|--|
| -- | <b>2022/ 2023 Academic Year</b>   |   |  |
| 1. | Improvement of Nutritive Value of Cocoa Bean Shell with <i>P. ostreatus</i> – [co-supervision]  | Kelvin Arthur (7647219) and Comfort Bediako Korang (7653919) / <b>BSc.</b> Agriculture, KNUST | August 2023                                      |
| 2. | Quality of "Zonkom" Drink Sold in the Oforikorom Municipality – <i>Determination of Microbial and Aflatoxin Levels</i>                                | Aryee Christabel Adualey (9307919) / <b>BSc.</b> Food Sci. & Tech., KNUST                     | August 2023                                      |
| 3. | Evaluation of Three Methods for "Sobolo" Drink Production – <i>Chemical Composition of Solid By-product Residue</i>                                   | Kwatey Nana Theodora (9311619) / <b>BSc.</b> Food Sci. & Tech., KNUST                         | August 2023                                      |
| 4. | Quality of "Zonkom" Drink Sold in the Oforikrom Municipality – <i>Determination of Antioxidant and Anti-nutrient Properties</i>                       | Moro Zuweira (9312319) / <b>BSc.</b> Food Sci. & Tech., KNUST                                 | August 2023                                      |
| 5. | Development and Implementation of Standard Operating Procedure (SOP) for "Brukina" Production" – <i>Microbial Quality Evaluation</i>                  | Kyei-Darko Nana Yaw (9311719) / <b>BSc.</b> Food Sci. & Tech., KNUST                          | August 2023                                      |
| 6. | Evaluation of Three Methods for "Sobolo" Drink Production – <i>Microbial Quality Analyses</i>   | Adjetey-Annang Grace (9305319) / <b>BSc.</b> Food Sci. & Tech., KNUST                         | August 2023                                      |
| 7. | Development and Implementation of Standard Operating Procedure (SOP) for "Brukina" Production – <i>Sensory Evaluation</i>                             | Osei-Wusu Judith (9314219) / <b>BSc.</b> Food Sci. & Tech., KNUST                             | August 2023                                      |
| 8. | Quality of "Zonkom" Drink Sold in the Oforikorom Municipality – <i>Nutritional Composition Analyses</i>   | Zakari Mardiyah (9316019) / <b>BSc.</b> Food Sci. & Tech., KNUST                              | August 2023                                      |
| 9. | Evaluation of Three Methods for "Sobolo" Drink Production – <i>Determination of Physicochemical and Bioactive Properties</i>                          | Appiah Samilia Ahwrenmea (9307619) / <b>BSc.</b> Food Sci. & Tech., KNUST                     | August 2023                                      |
| -- | <b>2021/ 2022 Academic Year</b>   |   |  |
| 1. | Optimizing the Functional and Pasting Properties of Wheat, Soybean and Orange-Fleshed Sweet Potato Composite Flour for Bread                          | Sokurache Vitus (4533418) / <b>BSc.</b> Food Sci. & Tech., KNUST                              | Sept. 2022                                       |
| 2. | Bioactive Compounds and Antioxidant Activity of Pineapple, Ginger, and Turmeric Juice Mix   | Obeng Maame Ama Eduafoah (4531518) / <b>BSc.</b> Food Sci. & Tech., KNUST                     | Sept. 2022                                       |
| 3. | Assessment of Steaming and Solid-State Fermentation Combined Treatment Effect on Antinutrients' Contents of Mango Kernel as Feed Resource for Poultry | Iddrisu Hassan (4536218) / <b>BSc.</b> Food Sci. & Tech., KNUST                               | Sept. 2022                                       |
| 4. | Production, Physicochemical, Phenolic, and Microbial Analysis of Vinegar from Mango Peels (Keitt Variety)   | Awaga-Cromwell Makafui Marian Adwoa (4526518) / <b>BSc.</b> Food Sci. & Tech., KNUST          | Sept. 2022                                       |
| 5. | Impact of Gelatin on the Physicochemical, Microbiological and Sensory Properties of "Brukina"   | Borketey Dorcas Borkor (4527818) / <b>BSc.</b> Food Sci. & Tech., KNUST                       | Sept. 2022                                       |

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| 6. | Quality Improvement of used oils with ginger, rosemary and activated charcoal  | Obeng Bimpomaa Rita (4531418) / <b>BSc.</b> Food Sci. & Tech., KNUST         | Sept. 2022 |
| 7. | Heat Pre-treatment Time Effect on Functional and Pasting Properties of <i>Volvariella volvacea</i> and <i>Pleurotus tuberregium</i> Flours | Frimpong Cassandra (4529218) / <b>BSc.</b> Food Sci. & Tech., KNUST          | Sept. 2022 |
| 8. | Nutritional Assessment of Milk and Powdered Milk from <i>Terminalia catappa</i> Linn. (Indigenous African Almond Species)                  | Ortsin Josephine Francisca (4532318) / <b>BSc.</b> Food Sci. & Tech., KNUST  | Sept. 2022 |
| 9. | Rapid Discrimination and Heavy Metals Determination of Wild and Cultivated Mushrooms   | Danso Manasseh Nii Danso (4528118) / <b>BSc.</b> Food Sci. & Tech., KNUST    | Sept. 2022 |
| -- | <b>2020/ 2021 Academic Year</b>  |  |            |
| 1. | Development and Evaluation of Nutritional Quality and Consumer Acceptability of Mango Peel Flour Biscuit                                   | Agyei Emmanuel (1572817) / <b>BSc.</b> Food Sci. & Tech., KNUST              | Sept. 2021 |
| 2. | Occurrence Of Tetracycline in Cattle Meat from Kejetia Market, Kumasi  | Wiredu Solomon (1576417) / <b>BSc.</b> Food Sci. & Tech., KNUST              | Sept. 2021 |
| 3. | Incorporation of Banana Peel Powder in Biscuits  | Yankyera Konadu Doreen (1576517) / <b>BSc.</b> Food Sci. & Tech., KNUST      | Sept. 2021 |
| 4. | Determination of the Levels of Aflatoxins in Locally Produced Fante Kenkey and Peanut Butter in Selected Markets                           | Amankwah Tiwaa Johnnitha (1573217) / <b>BSc.</b> Food Sci. & Tech., KNUST    | Sept. 2021 |
| -- | <b>2019/ 2020 Academic Year:</b>   |  |            |
| 1. | Physico-Chemical and Sensory Properties of Wheat- Cashew Pomace Composite Flour Bread  | Enbong Al-Alim, Kunsari (6735716) / <b>BSc.</b> Food Sci. & Tech., KNUST     | June 2020  |
| 2. | "Microbial Quality of Street-Vended Bread around Oforikrom Municipality"   | Samuel Bekoe-Ansah (6734516) / <b>BSc.</b> Food Sci. & Tech., KNUST          | June 2020  |
| 3. | "Preservative Effect of Essential Oils (EOs) Derived from Bitter Orange and Lemon Peels on Minced Meat"                                    | Boakye Afranewaa Princess (6734716) / <b>BSc.</b> Food Sci. & Tech., KNUST   | June 2020  |
| 4. | "Development of a Non-Alcoholic Beverage from <i>Sorghum Bicolor</i> Leaf Sheath (SMLS)"   | Winnielove Charway (6735016) / <b>BSc.</b> Food Sci. & Tech., KNUST          | June 2020  |
| 5. | "Heavy Metals Content and Aflatoxins in Maize and Cassava Flour"   | Muhammad Fawziya (6737516) / <b>BSc.</b> Food Sci. & Tech., KNUST            | June 2020  |
| 6. | "Phytochemical Properties and Nutritional Composition of a Local Drink Developed from <i>Sorghum Bicolor</i> Leaves"                       | Daniella Ethel Ghartey (6736016) / <b>BSc.</b> Food Sci. & Tech., KNUST      | June 2020  |
| 7. | " <i>Moringa Oleifera</i> Leaf as a Nutrient Enrichment Source for Maize Tom Brown"  | Banbogo Ishmael Zakaria (6734316) / <b>BSc.</b> Food Sci. & Tech., KNUST     | June 2020  |
| -- | <b>2018 / 2019 Academic Year:</b>  |  |            |
| 1. | "Levels of Lead, Arsenic, Cadmium and Mercury in 'Hausa Kooko' Vended at Ayeduase, Bomso and KNUST Campus"                                 | Devolente Fiifi Ansah (4589615) / <b>BSc.</b> Food Sci. & Tech., KNUST       | May 2019   |
| 2. | "Formulation and Quality Assessment of Diced Eggplant ( <i>Solanum aethiopicum</i> ) in Tomato Sauce"                                      | Abigail Adowaa Effie Yeboah (4593315) / <b>BSc.</b> Food Sci. & Tech., KNUST | May 2019   |
| 3. | "Composition and Acceptability of Yoghurt Incorporated with Unripe Plantain Flour"   | Leeward Bernadine Olivia (4591615) / <b>BSc.</b> Food Sci. & Tech., KNUST    | May 2019   |

|    |   |   |          |
|----|---|---|----------|
| 4. | “Development of a Turkey Berry-Pineapple Based Drink”   | Elome Dzidzoamenu (4590715 / <b>BSc.</b> Food Sci. & Tech., KNUST             | May 2019 |
| -- | <b>2017 / 2018 Academic Year:</b>   |   |          |
| 1. | Influence of Drying on the Phytochemicals and Antioxidant Properties of Gold Coast Bombax ( <i>Bombax Buonopozense</i> ) Sepals                     | Reindorf Boateng (2483314) / <b>BSc.</b> Food Sci. & Tech., KNUST             | May 2018 |
| -- | <b>2016 / 2017 Academic Year:</b>   |   |          |
| 1. | Microbial Assessment and Aflatoxins in Cured Kola Nuts sold in Kumasi   | Kofi Armah Boakye-Yiadom (1011313) / <b>BSc.</b> Food Sci. & Tech., KNUST     | May 2017 |
| 2. | Assessment of the Physicochemical and Antioxidant Properties of Carrot-Enriched Yoghurt in Ghana  | Elorm Yawa Ofori (1012813) / <b>BSc.</b> Food Sci. & Tech., KNUST             | May 2017 |
| 3. | Effects of Citric Acid Pretreatment and Drying on the Quality of Oyster Mushrooms   | Diana Akuamoah Boateng Agyin (1010113) / <b>BSc.</b> Food Sci. & Tech., KNUST | May 2017 |
| -- | <b>2015 / 2016 Academic Year:</b>   |   |          |
| 1. | Effect of Roasting on Yield and Quality of Shea Butter Extracted by a Modified Traditional Method   | Jerry Goulnye Tongwe (8016812) / <b>BSc.</b> Food Sci. & Tech., KNUST         | May 2016 |
| 2. | Antioxidant Property of Oyster Mushroom ( <i>Pleurotus ostreatus</i> ) after Different Drying Treatments  | Winifred Yeboah (8017112) / <b>BSc.</b> Food Sci. & Tech., KNUST              | May 2016 |
| 3. | Effect of <i>Moringa oleifera</i> Seed Oil on the Peroxide Value and %Free Fatty Acid of Oil Extracted from Tuna ( <i>Katuwunus pelamis</i> ) Waste | Evelyn Sefah Anokye (8013512) / <b>BSc.</b> Food Sci. & Tech., KNUST          | May 2016 |
| 4. | Effects of Cassava Starch Based Edible Coating on Shelf-Life of Fresh Oyster Mushrooms ( <i>Pleurotus ostreatus</i> )                               | Rhoda Agyeiwaa Yeboah (8017012) / <b>BSc.</b> Food Sci. & Tech., KNUST        | May 2016 |
| -- | <b>2014 / 2015 Academic Year:</b>   |   |          |
| 1. | Quality Assessment of <i>Brukina</i> – A Local Fermented Drink, A case Study-Kumasi   | Samuel Asante (6121911) / <b>BSc.</b> Food Sci. & Tech., KNUST                | May 2015 |
| 2. | Aflatoxin Levels of Commercial Peanut Pastes in Selected Markets and Supermarkets in Kumasi   | Rosemond Amuafu (6121611) / <b>BSc.</b> Food Sci. & Tech., KNUST              | May 2015 |
| 3. | Physicochemical and Sensory Assessment of Freeze - Dried Fruit Powder; Banana & Pawpaw  | Samuel Amoako Baafi (6121511) / <b>BSc.</b> Food Sci. & Tech., KNUST          | May 2015 |
| 4. | Cocoa Shells as a Supplement and its Effect on the Growth and Yield of Oyster Mushrooms   | Sonia Tuffour (6124211) / <b>BSc.</b> Food Sci. & Tech., KNUST                | May 2015 |
| 5. | Evaluation of the Physicochemical Properties of Soy-Moringa Oil Blend during Deep Frying Process  | Samuel Delali Kwawukume (6122711) / <b>BSc.</b> Food Sci. & Tech., KNUST      | May 2015 |
| -- | <b>2013 / 2014 Academic Year:</b>   |   |          |
| 1. | Influence of Soybean Germination and Fermentation on Soymilk Quality Properties   | Biyaa Sekyere Owusu (5015710) / <b>BSc.</b> Food Sci. & Tech., KNUST          | May 2014 |
| 2. | Formulation of an Instant Functional Weaning Food Product using Soybeans, Brown Rice and Carrot Flour   | Asante Jemima Owusuah (5014410) / <b>BSc.</b> Food Sci. & Tech., KNUST        | May 2014 |

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|----|---|--|----------|
| 3. | The Impact of Pearl Millet ( <i>Pennisetum glaucum</i> ) Flour on Nutritional and Sensory Properties of Yoghurt                           | Asi Frimpong Kwaku (3890209) / <b>BSc.</b> Food Sci. & Tech., KNUST        | May 2014 |
| 4. | Alkaline Treatment Effects on the Shelf-Life of Palm Oil  | Abena Serwaa Nsiah (5015210) / <b>BSc.</b> Food Sci. & Tech., KNUST        | May 2014 |
| 5. | Microbiological Safety Evaluation of Street-Vended Cut Fruits in KNUST and Its Environs   | Vida Antwi (5014210) / <b>BSc.</b> Food Sci. & Tech., KNUST                | May 2014 |
| -- | <b>2012 / 2013 Academic Year</b>  |  |          |
| 1. | Studies on Functional Properties of Wheat Flour Supplemented with Oyster Mushroom ( <i>Pleurotus ostreatus</i> )                          | Christiana Achiaa Sarpong (3891009) / <b>BSc.</b> Food Sci. & Tech., KNUST | May 2013 |
| 2. | Evaluating the Effect of Alkaline Treatment on Shelf Life of Crude Palm Oil   | Alanda Manfo Sakah (3889709) / <b>BSc.</b> Food Sci. & Tech., KNUST        | May 2013 |
| -- | <b>2011 / 2012 Academic Year</b>  |  |          |
| 1. | Incorporation of Processed Shea Butter in Milk Chocolate  | Adrian Kofi Poku (2826908) / <b>BSc.</b> Food Sci. & Tech., KNUST          | May 2012 |
| 2. | Effect of Pretreatments and Drying on the Quality of Oyster Mushroom ( <i>Pleurotus ostreatus</i> ) Flour                                 | Yvonne Kakraba Banin (2825908) / <b>BSc.</b> Food Sci. & Tech., KNUST      | May 2012 |
| 3. | Textural, Chemical and Microbiological Analysis of Underutilised Fish Species ( <i>Dactylopterus volitan</i> ) The Flying Gunard in Ghana | Emmanuel Alorsey (2825608) / <b>BSc.</b> Food Sci. & Tech., KNUST          | May 2012 |

### **3.3.4: Ongoing Research Project Supervision (Ph.D. / M.Phil./ M.Sc./ B.Sc. Degree)**

| SN  | Research Topic  | Student's Name (Index No.) / Programme of Study, Institution             |
|-----|---|--|
| --- | <b>Ph.D</b>   |  |
| 1.  | Improving mineral bio-accessibility in traditional millet-based foods through optimization of processing techniques and starter culture application | Alhassan Wuni (PG5206318) / <b>Ph.D.</b> Food Sci. & Tech., KNUST        |
| 2.  | Development of Dry Soup Powders from Indigenous Vegetables and Mushrooms – [co-supervision]   | Gladys Kyere (PG8449821) / <b>Ph.D.</b> Food Sci. & Tech., KNUST         |
| 3.  | Nutraceutical Properties of African Locust Bean – [co-supervision]  | Dasoberi Thelma Nana (PG4105120) / <b>Ph.D.</b> Food Sci. & Tech., KNUST |
| --- | <b>MSc.</b>   |  |
| 1.  | Optimizing Fermentation Conditions for Soft Pizza Dough Production  | Phyllis Ackon (PG3259522) / <b>MSc.</b> Food Sci. & Tech., KNUST         |
| 2.  | Influence of Non-Conventional Additives on Yield and Quality of Oyster Mushroom ( <i>Pleurotus ostreatus</i> )                                      | Edmund Arthur (PG6729616) / <b>MSc.</b> Food Sci. & Tech., KNUST         |
| --- | <b>BSc.</b>   |  |
| 1.  | Comparative Study of Effect of Spices on Microbial Safety of Vegetables   | Enning Maxwell (4122820) / <b>BSc.</b> Food Sci. & Tech., KNUST          |
| 2.  | Development and Quality Assessment of Fonio-Based Bread   | Helena Agyeiwaa (4108520) / <b>BSc.</b> Food Sci. & Tech., KNUST         |
| 3.  | Quality Assessment of Pito – The Effect of Sorghum Variety  | Emmanuella Gladys Yemoh (4122320) / <b>BSc.</b> Food Sci. & Tech., KNUST |
| 4.  | Isolation and Characterisation of Pathogenic Bacteria in Selected Expired Canned Foods  | Akuoko Isaac K. Oppong (4109320) / <b>BSc.</b> Food Sci. & Tech., KNUST  |
| 5.  | Determination of Nitrite Levels in Cooked beans   | Fidaus Moro (4117320) / <b>BSc.</b> Food Sci. & Tech., KNUST             |

|     |  |   |
|-----|--|---|
| 6.  | Assessment of Aflatoxin Levels in Palm Soup Sold in and around KNUST                                     | Josephine Amoah (4110020) / <b>BSc.</b> Food Sci. & Tech., KNUST            |
| 7.  | Quality Assessment of Pancakes Produced from Wheat and Cocoyam Flour Blends                              | Emmanuel Aning (4110520) / <b>BSc.</b> Food Sci. & Tech., KNUST             |
| 8.  | Determining Anti-Microbial Properties in Selected Ginger Spices on the Ghanaian Market                   | Opoku Benedicta Yaa (4118920) / <b>BSc.</b> Food Sci. & Tech., KNUST        |
| 9.  | Probiotic Viability of <i>Tetrapleura tetraptera</i> Enriched Yoghurt                                    | Stockwin Kwame Kyei Boakye (4123120) / <b>BSc.</b> Food Sci. & Tech., KNUST |
| 10. | Physicochemical and Organoleptic Properties of Muskmelon Seed Oil Blends with Palm Kernel Oil from Ghana | Obu Manasseh (41188220) / <b>BSc.</b> Food Sci. & Tech., KNUST              |

#### **4.0: RESEARCH EXPERIENCE/ PROJECTS UNDERTAKEN**

My research areas/ themes of interest are as follows:

Food Chemistry/ Characterization of food materials/ products – Investigations on physicochemical/ nutritional quality; bioactive properties; ingredient functionality; chemical safety and stability status per processing/ storage.

Food Microbiology and Fermentation – microbial biodiversity, safety, and quality of foods; identification/ characterization of starter cultures for indigenous fermented food and beverages; fermentation process optimization; microbial bioconversion (SSF technology) of food ‘wastes’/ underutilized agricultural industrial byproducts/ residues into value-added products, including edible mushrooms, improved feed material).

#### **4.1: Research Conducted**

The research conducted (Topics with Dates) are indicated as follows:

| SN | Date                | Research Topic/ Project Summary   |
|----|---------------------|---|
| 1. | <b>2022 to date</b> | Valorisation of agro-residues/ byproducts (Corncobs etc.) as non-conventional resources in edible oyster mushroom production – Collaboration with KITA, Kumasi  |
| 2. | <b>2019 – 2022</b>  | Cashew fruit value chain – Production and characterization of non-alcoholic cashew apple wine and pomace – GIZ fund support   |
| 3. | <b>2018 to date</b> | Mineral bio-accessibility improvement in traditional millet-based foods – optimization of processing techniques and starter culture application   |
| 4. | <b>2005 – 2008</b>  | Bioprocessing of Cocoa ( <i>Theobroma cacao</i> L.) Pod Husk into Nutritious Livestock Feeding Ingredient – Collaboration with C.R.I.G., New-Tafo; Ghana; KNUST V.C. Initiative Scholarship; COCOBOD support grant. |

|    |  |   |
|----|--|---|
| 5. | <b>2023; 2019; 2018; 2016; 2014; 2013; 2012</b>  | Edible lipid studies (quality characterization/ adulteration assessment/ effect of traditional extraction or pre-treatment methods on quality) for Palm oil/ olein; Tuna ( <i>Katuwunus pelamis</i> ) waste oil; Shea butter; <i>Pentadesma butyracea</i> seed butter   |
| 6. | <b>2023; 2017; 2015</b><br><b>2022; 2016; 2013</b><br><b>2022; 2017; 2016; 2012</b>          | Edible mushrooms studies: <ul style="list-style-type: none"> <li>• Evaluation of mushroom growth and yield per new/ potential oyster mushroom media formulations involving local (under-utilised) agro-residues – Cocoa pod husk, cocoa bean shell, corncobs, etc.</li> <li>• Identification/ Characterization (physicochemical, antioxidant, and functional, heavy metals) of edible forest mushroom strains; oyster mushroom flour and oyster mushroom-supplemented food products – oyster mushroom-wheat composite bread, soup powder, etc</li> <li>• Drying, organic acid pre-treatment, edible coatings, etc. effects on Shelf-life studies on fresh oyster mushrooms</li> </ul> |
| 7. | <b>2024; 2023; 2022; 2021; 2020; 2017; 2015</b><br><b>2024; 2021; 2020; 2018; 2017; 2015</b> | Microbiological studies on food products – microbial diversity/ contamination/ control/ shelf-life/ quality assessment of local foods/ feeds, including – Fermented foods/ beverages (commercial Bread, Corn dough; Zonkom; Brukina); Miracle berry fruit and pulp; On-farm fish feeds; Aperitif Wine; Sobolo drink<br><br>Mycotoxins in food products – Aflatoxins in commercial food products, including Palm nut soup; Fante Kenkey; Peanut Butter/ pastes; Maize; Cassava flour; Raw Cow Milk and Milk Products; Fermented cocoa beans; kola nut; and fumonisins in maize and maize products  |
| 8. | <b>2024; 2021; 2019; 2017; 2014</b>  | Yoghurt – supplementation effect of nutrient-rich ingredients (pearl millet, carrot, unripe plantain flour, <i>Tetrapleura tetraptera</i> ( <i>ongoing</i> ), etc.) on quality; effect of commercial starter cultures on sensory acceptability  |
| 9. | <b>2024; 2023; 2022; 2020</b>  | Bread studies: <ul style="list-style-type: none"> <li>• Characterization (functional/ pasting/ physicochemical/ sensory properties) of unconventional flours – Wheat-Soybean-OFSP composite flour; Wheat-Cashew pomace composite flour; Fonio flour (<i>ongoing</i>)</li> <li>• <i>Pentadesma butyracea</i> butter application as a fat ingredient option</li> </ul>  |

#### 4.2: List of Publications

- Josephine Akuba Timtey, **Francis Alemawor**, William Otoo Ellis, Jacob K. Agbenorhevi, Nana Baah Pepra-Ameyaw, "Evaluation of Yield and Physicochemical Quality of *Pentadesma butyracea* Butter Obtained by Different Traditional Extraction Methods in Ghana", *International Journal of Food Science*, vol. 2024, Article ID 5282230, 13 pages, **2024**. <https://doi.org/10.1155/2024/5282230>
- Bernadine Olivia Leeward, **Francis Alemawor**, Godwin Deku, "Nutritional and Sensory Evaluation of Yoghurt Incorporated with Unripe False Horn Plantain (*Musa paradisiaca* var. "apentu")", *International*

- Baffour Kyei-Asante, **Francis Alemawor**, Jacob Kwaku Agbenorhevi, and Peter Fitz-Williams. Physicochemical Evaluation of Shea Butter Treated with Borututu (*Cochlospermum angolensis*) Bark. *Journal of Science and Technology (Ghana)*, Vol. 41 No. 3 (2023). <https://www.ajol.info/index.php/just/article/view/259505>
- Dzomeku, M., **Alemawor, F.**, Agbenorhevi, J.K., Oduro, I.N., & Obodai, M. Diversity and domestication of mushroom species in the Atewa forest reserve and Bia Biosphere, Ghana. *Scientific African* (2023) 21, e01805, 16 pages, <https://doi.org/10.1016/j.sciaf.2023.e01805>.
- Timtey, J.A., **Alemawor, F.**, Ellis, W.O., Pepra-Ameyaw, N.B., Agbenorhevi, J.K. *Pentadesma butyracea* in Ghana – indigenous knowledge, uses, and seed characterization. *Scientific African* (2023) 21, e01747, 14 pages. <https://doi.org/10.1016/j.sciaf.2023.e01747>.
- Yaw Gyau Akyereko, Georgina Benewaa Yeboah, Faustina Dufie Wireko-Manu, **Francis Alemawor**, F.C. Mills-Robertson, William Odoom. Nutritional value and health benefits of cashew apple. *Journal of the Science of Food and Agriculture (JSFA) Reports*. Volume 3, Issue 3, (2023) Pages 110-118. <https://onlinelibrary.wiley.com/doi/10.1002/jsf2.107> – REVIEW ARTICLE
- Yaw Gyau Akyereko, Faustina Dufie Wireko-Manu, **Francis Alemawor**, Mary Adzanyo, "Cashew Apples in Ghana: Stakeholders' Knowledge, Perception, and Utilization", *International Journal of Food Science*, vol. 2022, Article ID 2749234, 10 pages, 2022. <https://doi.org/10.1155/2022/2749234>
- Yaw Gyau Akyereko, Faustina Dufie Wireko-Manu, **Francis Alemawor**, Mary Adzanyo, "Effects of Production Methods on Flavour Characteristics of Non-alcoholic Wine", *Journal of Food Quality*, vol. 2021, Article ID 3014793, 10 pages (2021). <https://doi.org/10.1155/2021/3014793> -- REVIEW ARTICLE
- Reindorf Boateng, **Francis Alemawor**, John Barimah, and David Ben Kumah, "Influence of Drying on the Phytochemicals and Antioxidant Properties of Bombax buonopozense (Gold Coast Bombax) Sepals." *American Journal of Food Science and Technology*, vol. 7, no. 2 (2019): 45-51. doi: 10.12691/ajfst-7-2-2. Available online at <http://pubs.sciepub.com/ajfst/7/2/2>
- Jacob K. Agbenorhevi, **Francis Alemawor**, Felix N. Engmann and Stephen K. Aduboffour, "Qualities of Miracle Berry Wine as Influenced by pH and Inoculum Levels." *Journal of Food and Nutrition Research*, vol. 7, no. 2 (2019): 148-154. doi: 10.12691/jfnr-7-2-7. Available online at <http://pubs.sciepub.com/jfnr/7/2/7>.
- Josephine Danso, **Francis Alemawor**, Reindorf Boateng, John Barimah, and David Ben Kumah. Effect of drying on the nutrient and anti-nutrient composition of Bombax buonopozense sepals *African Journal of Food Science*, Vol. 13(1) pp. 21-29, (2019) DOI: 10.5897/AJFS2018.1765. Available online at <https://academicjournals.org/journal/AJFS/article-references/2A2AE5859791>
- Ayisaa Adams, Jacob K. Agbenorhevi, **Francis Alemawor**, Herman E. Lutterodt, and Gilbert O. Sampson, "Assessment of the Consumers' Awareness and Marketing Prospects of Organic Fruits and Vegetables in Techiman, Ghana." *Journal of Food Security*, vol. 6, no. 2 (2018): 55-66. doi: 10.12691/jfs-6-2-2. Available online at <http://pubs.sciepub.com/jfs/6/2/2>
- Eric Opoku Mensah, **Francis Alemawor**, and Victoria Pearl Dzugbefia. Coconut Coir and Beans Straw as Substrates for Mushroom Growth. *Journal of Biology, Agriculture and Healthcare*, Vol.7, No.22, (2017), pp.76 -82. ISSN 2224-3208 (Paper) ISSN 2225-093X (Online). <https://www.iiste.org/Journals/index.php/JBAH/article/view/39679>
- Bentil, J.A., Dzugbefia, V.P. and **Alemawor, F.** Enhancement of the nutritive value of cocoa (*Theobroma cacao*) bean shells for use as feed for animals through a two-stage solid state fermentation

with *Pleurotus ostreatus* and *Aspergillus niger*. International Journal of Applied Microbiology and Biotechnology Research (2015) 3(2): pp. 20-30.

- Veronica M. Dossou, Jacob K. Agbenorhevi, **Francis Alemawor**, and Ibok Oduro Physicochemical and Functional Properties of Full Fat and Defatted Ackee (*Blighia sapida*) Aril Flours. American Journal of Food Science and Technology, (2014), Vol. 2, No. 6, 187-191. DOI:10.12691/ajfst-2-6-3. Available online at <http://pubs.sciepub.com/ajfst/2/6/3>
- **Francis Alemawor**, Jacob K. Agbenohervi and Adrian K. Poku. Partial Substitution of Cocoa Butter with Processed Shea Butter in Milk Chocolate. Journal of Food Science and Engineering 4 (2014) 212-217.
- **F. Alemawor**, E.O.K. Oddoye, V.P. Dzogbefia, J.H., Oldham, E.L.K. Osafo and A. Donkoh. Some Blood Indices in Finisher Broiler Chickens Fed Cocoa Pod Husk (*Theobroma cacao*. L) Fermented with *P. ostreatus* or treated with enzymes as ingredients in their diets. Ghana Journal of Agricultural Science. Vol. 47. No. 1 (2014). Available online at <http://www.ajol.info/index.php/gjas/article/view/107016>
- Joseph Issaka, **Francis Alemawor**, and Victoria P. Dzogbefia. (2013) Bioconversion Impact of *Pleurotus ostreatus* Fermentation on the Value of Rice and Groundnut By-products as Feed Resources, Research in Biotechnology, 4(5): 24-30.
- Oddoye, E.O.K., **Alemawor, F.**, Agyente-Badu, K. and Dzogbefia, V.P. (2012). Proximate analysis of shea nut kernel cake/meal samples from industry and cottage industry and some methods of removal of anti-nutritional factors. International Journal of Biochemistry and Biotechnology (ISSN: 2169-3048), 1 (9): 239-242.
- **Alemawor, F.**, Oddoye, E.O.K., Dzogbefia, V.P., Oldham, J.H. and Donkoh, A. (2010). Broiler Performance on Finisher Diets Containing Different Levels of Either *Pleurotus ostreatus* Fermented Dried Cocoa Pod Husk or Dried Cocoa Pod Husk Supplemented with Enzymes. Tropical Animal Health and Production, 42(5): 933-939 (DOI: 10.1007/s11250-009-9510-9)
- **Francis Alemawor**, Victoria P. Dzogbefia, Emmanuel O.K. Oddoye and James H. Oldham. (2009) Effect of *Pleurotus ostreatus* Fermentation on Cocoa Pod Husk Composition: Influence of Fermentation Period and Mn<sup>2+</sup> Supplementation on the Fermentation Process, African Journal of Biotechnology, 8(9): 1950-1958.
- **Francis Alemawor**, Victoria P. Dzogbefia, Emmanuel O.K. Oddoye and James H. Oldham. (2009) Enzyme Cocktail for Enhancing Poultry Utilisation of Cocoa Pod Husk, Scientific Research and Essays, 4(6): 555-559.

#### **4.3: Conference Abstracts & Paper Presentations**

- Georgina Benewaa Yeboah, Yaw Gyau Akyereko, Faustina Dufie Wireko-Manu, **Francis Alemawor**, F. C. Mills-Robertson, William Odoom. Nutritional Value and Health Benefits of Cashew Apple. In: Book of Abstracts (p. 76; POSTER no. P-49) for the 11<sup>th</sup> Research Seminar and Poster Presentations–GSA Webinar 2022, organised by the Ghana Science Association, Kumasi Branch; June 7 & 8, 2022.
- Yaw Gyau Akyereko, Faustina Dufie Wireko-Manu, **Francis Alemawor**, and Mary Adzanyo. Effects of Production Methods on Flavour Characteristics of Non-Alcoholic Wine. In: Book of Abstracts (p. 74; POSTER no. P-47) for the 11<sup>th</sup> Research Seminar and Poster Presentations–GSA Webinar 2022, organised by the Ghana Science Association, Kumasi Branch; June 7 & 8, 2022.
- Abu Ahmed Jadran and **Francis Alemawor**. Microbial Safety Assessment of Sun-Dried Tomatoes Sold at Navrongo Market in Upper East Region of Ghana. In: Book of Abstracts (p. 67; POSTER no. P-40)



for the 11<sup>th</sup> Research Seminar and Poster Presentations–GSA Webinar 2022, organised by the Ghana Science Association, Kumasi Branch; June 7 & 8, 2022.

- Josephine Akuba Timtey, **Francis Alemawor**, William Otoo Ellis, Nana Baah Ameyaw Peprah, Jacob K. Agbenorhevi. *Pentadesma butyracea* in Ghana – Indigenous Knowledge, Use, and Seed Characterization. In: Book of Abstracts (p. 20; ORAL no. O-05) for the 11<sup>th</sup> Research Seminar and Poster Presentations–GSA Webinar 2022, organised by the Ghana Science Association, Kumasi Branch; June 7 & 8, 2022.
- Dzomeku, M., **Alemawor, F.**, Agbenorhevi, J. K., Oduro, I., and Obodai, M. Fungal biodiversity in Ghana: A case study of two forest reserves. In: Book of Abstracts (POSTER Presentation) for the 32nd Annual General Meeting and 3rd Scientific Conference of the Council for Scientific and Industrial Research held at the Ghana Academy of Arts and Science, Accra, Ghana. October 19-21, 2021.
- Nana Ama Offei-Quartey, **Francis Alemawor**, Abena A. Boakye, P. Twumasi, and Sharon O. Adu. Consumer Perception, Awareness and Attitude Towards Burkina Faso Tomatoes as Genetically Modified Vegetable in the Kumasi Metropolis. In: Book of Abstracts (pp. 94 & 95; POSTER no. 127) for the 32nd Biennial Conference of the Ghana Science Association (GSA), hosted by the Kumasi branch of GSA, via Zoom, October 6-8, 2021.
- Bernard A. Agyekum, **Francis Alemawor**, L.D.K. De-Souza, and Sharon O. Adu. Effect of Ultraviolet (UV) Light on Microbiological Quality and Physicochemical Properties of Aperitif Wine. In: Book of Abstracts (pp. 76 & 77; ORAL no. 96) for the 32nd Biennial Conference of the Ghana Science Association (GSA), hosted by the Kumasi branch of GSA, via Zoom, October 6-8, 2021.
- Victoria Arhin, Jacob K. Agbenorhevi, **Francis Alemawor**. Effect of Storage Temperature on the Quality of Dark Chocolate. In: Book of Abstracts (p. 90; POSTER no. P-76) for the 10<sup>th</sup> Research Seminar and Poster Presentations–GSA Webinar 2021, organised by the Ghana Science Association, Kumasi Branch; April 27 & 28, 2021.
- Baffour Kyei-Asante, **Francis Alemawor**, Jacob K. Agbenorhevi. A Comparative Study on Physicochemical and Antioxidant Characteristics of Shea Butter Treated with Milled and Shredded Borututu Bark. In: Book of Abstracts (p. 74; POSTER no. P-49) for the 9<sup>th</sup> Research Seminar and Poster Presentations–GSA Webinar 2020, organised by the Ghana Science Association, Kumasi Branch; July 28 & 29, 2020.
- Ansa Deovolente Fiifi, **Francis Alemawor** and Reindorf Boateng. Levels of Lead, Arsenic, Cadmium and Mercury in 'Hausa Kooko' Vended at Ayeduase, Bomso and KNUST Campus. In: Book of Abstracts (p. 153; POSTER no. P-133) 8<sup>th</sup> Research Seminar and Poster Presentations of the Ghana Science Association, held at KNUST College of Science Allotey Auditorium of the Aboagye Menyeh Complex, KNUST, Kumasi. May 1, 2019.
- Elome Dzidzoamenu, **Francis Alemawor**, Reindorf Boateng. Development of a Turkey Berry-Pineapple Based Drink. In: Book of Abstracts (p. 109; POSTER no. P-89) 8<sup>th</sup> Research Seminar and Poster Presentations of the Ghana Science Association, held at KNUST College of Science Allotey Auditorium of the Aboagye Menyeh Complex, KNUST, Kumasi. May 1, 2019.
- Leeward Bernadine Olivia, **Francis Alemawor**, and Reindorf Boateng. Composition and Acceptability of Yoghurt Incorporated with Unripe Plantain Flour. In: Book of Abstracts (p. 95; POSTER no. P-75) 8<sup>th</sup> Research Seminar and Poster Presentations of the Ghana Science Association, held at KNUST College of Science Allotey Auditorium of the Aboagye Menyeh Complex, KNUST, Kumasi. May 1, 2019.
- Joana K. Attafuah, **Francis Alemawor** and Isaac W. Ofori. Use of Stearin and Olein as Cocoa Butter Equivalent in Chocolate Making. In: Book of Abstracts (p. 28; POSTER no. P-8) 8<sup>th</sup> Research Seminar and Poster Presentations of the Ghana Science Association, held at KNUST College of Science Allotey Auditorium of the Aboagye Menyeh Complex, KNUST, Kumasi. May 1, 2019.

- Reindorf Boateng, **Francis Alemawor**, John Barimah, David Ben Kumah. Influence of Drying on the Phytochemicals and Antioxidant Properties of *Bombax Buonopozense* (Gold Coast Bombax) Sepals. Book of Abstracts (p. 24; POSTER no. P-4) 8<sup>th</sup> Research Seminar and Poster Presentations of the Ghana Science Association, held at KNUST College of Science Allotey Auditorium of the Aboagye Menyeh Complex, KNUST, Kumasi. May 1, 2019.
- Reindorf Boateng, **F. Alemawor**, John Barimah, and David Ben Kumah. Influence of Drying on the Phytochemical and Antioxidant Properties of Gold Coast Bombax (*Bombax buonoposense*) Sepals (Calyx). Book of Abstracts (p. 14; ORAL no. O-6) 7<sup>th</sup> Research Seminar and Poster Presentations of the Ghana Science Association, held at KNUST College of Science Auditorium, Kumasi, Ghana, April 18, 2018.
- Kofi Armah Boakye-Yiadom and **F. Alemawor**. Microbial Assessment and Aflatoxins in Cured Kola Nuts sold in Kumasi. Book of Abstracts (p. 57; POSTER no. P10) 6<sup>th</sup> Research Seminar and Poster Presentations of the Ghana Science Association, held at KNUST College of Science Auditorium, Kumasi, Ghana, April 12, 2017.
- Diana Akuamoah Boateng Agyin and **F. Alemawor**. Effects of Citric Acid Pre-treatment and Drying on the Quality of Oyster Mushrooms. Book of Abstracts (p. 62; POSTER no. P15) 6<sup>th</sup> Research Seminar and Poster Presentations of the Ghana Science Association, held at KNUST College of Science Auditorium, Kumasi, Ghana, April 12, 2017.
- S.K Aduboffour, J.K. Agbenorhevi, **F. Alemawor**, and F.N. Engmann. Quality of Miracle Berry Wine as Influenced by pH and Inoculum Levels. Book of Abstracts (p. 103; POSTER no. P56) 6<sup>th</sup> One-Day Research Seminar and Poster Presentations of the Ghana Science Association, held at KNUST College of Science Auditorium, Kumasi, Ghana, April 12, 2017.
- **F. Alemawor** and R.A. Yeboah. Quality of Oyster Mushroom (*Pleurotus ostreatus*) with Cassava Starch Based Edible Coatings. Book of Abstracts (p. 43; POSTER no. PS-14) 3<sup>rd</sup> College of Science Research Retreat, held at Pempamsie Hotel & Conference Centre, Cape Coast, Ghana. July 14-17, 2016.
- Agbenorhevi JK, FD Wireko-Manu, IN Oduro, **Francis Alemawor** V.M. Dossou, AC Sahe, J.A. Osei. Processing and Utilization of Ackee Fruit Aril in Cookies. Book of Abstracts (p. 45; POSTER no. PS-16) 3<sup>rd</sup> College of Science Research Retreat, held at Pempamsie Hotel & Conference Centre, Cape Coast, Ghana. July 14-17, 2016.
- Korsah, G.M. Dzogbefia V.P., and **F. Alemawor**. Bio-processing of Rain Tree (*Samanea saman*) Whole and Empty Pods into Improved Animal Feed Using the Oyster Mushroom (*Pleurotus ostreatus*) as Biocatalyst. 5<sup>th</sup> One-Day Research Seminar and Poster Presentations of the Ghana Science Association, held at Artisan Training Centre, BRRI-CSIR, Fumesua, Kumasi, Ghana, April 13, 2016.
- Jake Amoako-Mensah, **F. Alemawor** and Kwame Dei Asamoah-Okyere. Food Fraud: The Case of Sudan IV Adulteration of Crude Palm Oil on Local Markets in Ghana. 1<sup>st</sup> National Conference on Food Fraud, held at KNUST, Kumasi, Ghana, January 27, 2016.
- **F. Alemawor** and Amoako Baafi Samuel. Physico-chemical and Sensory Assessment of Freeze-dried Fruit Powders from Banana and Pawpaw. 4<sup>th</sup> One-Day Research Seminar and Poster Presentations of the Ghana Science Association, held at KNUST College of Science Auditorium, Kumasi, Ghana, April 15, 2015.
- **F. Alemawor** and Kwawukume Samuel Delali. Stability of Soy-Moringa Oil Blend during Deep Frying Process. 4<sup>th</sup> One-Day Research Seminar and Poster Presentations of the Ghana Science Association, held at KNUST College of Science Auditorium, Kumasi, Ghana, April 15, 2015.
- **F. Alemawor**, Rosemond Amuaful, and William Ofori Appaw. Aflatoxin Levels of Commercial Peanut Paste from Selected Markets in Kumasi. 4<sup>th</sup> One-Day Research Seminar and Poster Presentations of

the Ghana Science Association, held at KNUST College of Science Auditorium, Kumasi, Ghana, April 15, 2015.

- Veronica M. Dossou, Jacob K. Agbenorhevi and **Francis Alemawor**. Physicochemical Properties and Functional Properties of Ackee Aril Flours: The Potential for Food Applications. Book of Abstract - 7<sup>th</sup> Annual GRASAG-KNUST Research Conference, held at KNUST, Kumasi, Ghana, April 29, 2014. (Also presented in GSA Kumasi Branch 3<sup>rd</sup> One-Day Research Seminar and Poster Presentations 16 April 2014).
- Joseph H. Issaka, **Francis Alemawor**, and Victoria P. Dzogbefia. Growth and Bioconversion Ability of Oyster Mushroom (*Pleurotus ostreatus*) on Different Agro-Wastes. 27<sup>th</sup> Biennial Conference of Ghana Science Association, held at KNUST, Kumasi, Ghana, July 10-15, 2011.
- J. Adubofour, J. Akuba, I.W. Ofori and **F. Alemawor**. Nutritional Composition of *Hibiscus sabdariffa* Calyces and *Sorghum bicolor* Leaves, Optimization of the Conditions for Blending the Extracts and Determination of the Physicochemical Properties of the Extracts (ABSTRACT). 27<sup>th</sup> Biennial Conference of Ghana Science Association, held at KNUST, Kumasi, Ghana, July 10-15, 2011.
- J. Adubofour, **F. Alemawor** and J. Akuba, Changes in the Physicochemical Properties of Fermented Must from *Hibiscus sabdariffa* Calyces and *Sorghum bicolor* Leaves being aged to Produce Low Alcohol Wine (ABSTRACT). 27<sup>th</sup> Biennial Conference of Ghana Science Association, held at KNUST, Kumasi, Ghana, July 10-15, 2011.
- **Alemawor, F.**, Dzogbefia, V.P., Oddoye, E.O.K. and Oldham, J.H. Broiler Response to *Pleurotus ostreatus*-fermented Cocoa Pod Husk in Finisher Diet. 2<sup>nd</sup> African Conference on Edible & Medicinal Mushrooms (ACEMM), held at Noguchi Memorial Institute for Medical Research (NMIMR), Accra, Ghana, March 24-28, 2009.
- **Alemawor, F.**, Dzogbefia, V.P., Oldham, J.H. and Oddoye, E.O.K. Bioconversion Processes for Agricultural Wastes: The Effect of Fungal (*Pleurotus ostreatus*) Treatment on the Feed Value of Cocoa Pod Husk. International Conference on Engineering Research & Development (ICER&D): Impact on Industry, held at Benin City, Nigeria, September 5-7, 2006.
- Dzogbefia, V.P., **Alemawor, F.**, Oldham, J.H. and Oddoye, E.O.K. (2005). Application of Fungal Biotechnology: Processing of Cocoa Pod Husk into Nutritious Animal Feed Using the Oyster Mushroom (*Pleurotus ostreatus*) as Bio-catalyst. 1<sup>st</sup> COCOBOD Conference and 24<sup>th</sup> Biennial Conference of Ghana Science Association held at Errata Hotel and GIMPA, Accra, Ghana, August 1-5, 2005.
- Oduro, I., Ellis, W.O., Asamoah-Okyere, K.D., Adu-Amankwah, P., **Alemawor, F.** and Amagloh, F.K. (2007) Minimal processing of Yam to increase consumer acceptance. *Proc. 13<sup>th</sup> Triennial Symposium of the Int. Society for Tropical Root Crops (ISTRC), Arusha, Tanzania.* (Nov. 10-14, 2003). pp. 473-477.

## **5.0: OTHER PROFESSIONALLY RELATED EXPERIENCE / APPOINTMENTS**

### **5.1: Professional Memberships**

|              |   |
|--------------|---|
| 2023 to date | Member – Ghana Association of Food Scientists & Technologists (GHAFoST) |
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| <b>2016 to date</b> | Member – Ghana Science Association (GSA)     |
| <b>2013 to 2018</b> | Member – Ghana Nutrition Association (GNutA) |

## **5.2: Training Workshop /Seminar/ Conference Participation**

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| <b>Feb. 13-15, 2024</b>  | <p>PhD Supervision Workshop for Senior Members – Organised by the Faculty of Biosciences in collaboration with the Faculty of Physical and Computational Sciences, College of Science-KNUST.</p> <p><b><i>Certificate of Participation awarded</i></b></p>   |
| <b>Oct. 2-5, 2023</b>    | <p>10<sup>th</sup> KNUST Summer School – <i>Theme</i>: “Academia-Industry Partnership for National Development”, Organised by the Quality Assurance and Planning Unit of the VC’s Office and Human Resource Division, KNUST.</p> <p><b><i>Certificate of Participation awarded</i></b></p>   |
| <b>May 2023</b>          | <p>Executive Leadership Course and Development short course – <i>Theme</i>: “A Journey of Excellent Leadership”, Organised by KNUST (Vice-Chancellor’s Office and Centre for Capacity Building and Innovation). Held online (via Zoom) powered by KNUST E-Learning Centre.</p> <p><b><i>Certificate of Participation awarded</i></b></p>   |
| <b>April 5, 2023</b>     | <p>Workshop on Intellectual Property and Research Commercialisation. Resource Persons/Facilitators: Mrs. E. Adu Boahen (OGR-KNUST), Ing Samuel Anim (MoTI &amp; GHIPO), and Dr. C. Besa-Adanu (GHIPO) Organised by the Intellectual Property Unit of OGR-KNUST, KNUST. Held at Gardiner Conference Room, Great Hall, KNUST.</p>  |
| <b>September 1, 2022</b> | <p>Workshop on Setting of University Level Standard Examination Questions. Resource Person: Dr. Justice Enu, Dept. of Teacher Education; Faculty of Educational Studies, College of Art &amp; Built Environment, KNUST. Organised by Dept. of Food Science and Technology, College of Science, KNUST. Held at IBIS-TEK Boardroom, College of Science, KNUST.</p> <p><b><i>Certificate of Participation awarded</i></b></p> |
| <b>July 27, 2022</b>     | <p>Seminar on Budget Preparation and Retiring of Funds. Resource Person: Dr. Felix Obeng Boateng, Deputy Finance Office, KNUST. Organised by College of Science Seminar and Conferences Committee, KNUST. Held at Allotey Auditorium, Aboagyee Menyeh Complex, KNUST.</p>  |

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| <b>March 31, 2022</b>         | Research Communication Workshop – Topics included New/ Research Communication Structure; Science of Visibility; Content Creation & Public Engagement”. Resource Person: Mr. Kwasi Debrah, Multimedia Group, Ghana. Organised by the Office of Grants and Research, KNUST. Held at RWESCK Auditorium, Near Business Sch., KNUST. |
| <b>Feb. 9, 2022</b>           | Workshop/ Seminar on Curriculum Development. Resource Person: Dr. Winston Abroampa, EIST-KNUST. Organised by the Faculty of Sciences Seminar Committee, KNUST. Held at Allotey Auditorium, Aboagye Menyeh Complex, KNUST.   |
| <b>Feb. 2 &amp; 9, 2022</b>   | Seminar on Education Assessment Measurement. Resource Person: Dr. Paul Butakor, School of Education and Leadership, Univ. of Ghana-Legon. Organised by the Faculty of Sciences Seminar Committee, KNUST. Held at Allotey Auditorium, Aboagye Menyeh Complex, KNUST.   |
| <b>Aug. 31-Sept. 3, 2021</b>  | 9 <sup>th</sup> KNUST Summer School (SDG4UNiS) – <i>Theme</i> : “SDGs and Universities: Actions Towards KNUST’s Mandate at 70 and Beyond”. Organised by the Quality Assurance and Planning Unit of the VC’s Office and Human Resource Division, KNUST.<br><br><b><i>Certificate of Participation awarded</i></b>                |
| <b>February 2020</b>          | KNUST Food Festival 2020 – <i>Themed</i> : “Promoting our food and culture for sustainable development”. Organised by CoS-KNUST in collaboration of CoHSS, SRC, & GRASAG, of KNUST<br><br><b><i>Certificate of Participation awarded</i></b>  |
| <b>Oct. 29 &amp; 30, 2019</b> | Workshop on EEISHEA (Enhancing Entrepreneurship, Innovation and Sustainability in Higher Education in Africa) KNOWLEDGE SHARING CONFERENCE. Organised by ERASMUS+ PROJECT OF EUROPE in partnership with KNUST. Held at Amonoo Neizer Conference Center, IDL KNUST.  |
| <b>Oct. 23 &amp; 24, 2018</b> | Workshop on Validation and Institutionalization of the Champions for Change Leadership Course (C4C) into the University Curriculum. Organised by the Quality Assurance and Planning Unit of the VC’s Office, KNUST. Held at ICIL, Mango Road, KNUST.  |
| <b>Aug. 20-24, 2018</b>       | 8 <sup>th</sup> KNUST Summer School – <i>Theme</i> : “Improving Quality of Higher Education Through Effective Measurement and Evaluation”. Organised by the Quality Assurance and Planning Unit of the VC’s Office and Human Resource Division, KNUST.<br><br><b><i>Certificate of Participation awarded</i></b>                |

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| <b>Mar. 2018</b>              | 2 <sup>nd</sup> Faculty Development Symposium (FDS) – <i>Theme</i> : “Understanding Research & Pedagogical Practices”. Topics included Project Based Learning/ Capstone with Simulations and Research Publications (How to be an Effective Reviewer)”. Organised by The MasterCard Foundation Scholars Program, Arizona State University (ASU) & KNUST, at Amonoo Neizer Conference Center. |
| <b>Aug. 21-25, 2017</b>       | 7 <sup>th</sup> KNUST Summer School – <i>Theme</i> : “Technology, Manpower Training and Development”. Organised by Quality Assurance and Planning Unit of the VC’s Office and Human Resource Division, KNUST.<br><br><b><i>Certificate of Participation awarded</i></b>   |
| <b>Mar. 2017</b>              | ASU-KNUST 3+1+1 IADP SIL Symposium – <i>Objectives</i> : “To share learning and foster discussion on topics related to sustainability, curricular and pedagogical innovation, student support, and mentorship”. Organised at Amonoo Neizer Conference Center, KNUST by The MasterCard Foundation Scholars Program and Arizona State University Strengthening Institutional Linkages.        |
| <b>Nov. 14-16, 2016</b>       | Workshop on “Entrepreneurship, Creativity and Innovation” conducted under the framework of the DANIDA funded- Building Stronger Universities (BSU II) Project. Organised at KNUST in conjunction with Danish Partners from the University of Copenhagen.  |
| <b>Aug. 15-18, 2016</b>       | 6 <sup>th</sup> KNUST Summer School – <i>Theme</i> : “Strengthening the Linkage Amongst Academia, Industry and Government”. Organised by Quality Assurance and Planning Unit of the VC’s Office and Human Resource Division, KNUST.   |
| <b>Jul. 25 – Aug. 2, 2016</b> | 7-Day Training Workshop and Mentoring on Data Management (Including Statistical Analysis) under the climate-smart agriculture and environmental management (WP1). Organised at Huawei Lab, CoS, KNUST by The Building Stronger Universities Project (BSU II) in conjunction with Danish Partners from the University of Copenhagen.   |
| <b>Oct. 15-16, 2015</b>       | 2-Day Training in Hands-On Grant Financial Management for Researchers, Principal Investigators (PIS), Project Leaders, Project Team Members and Project Finance Officers. Organised at KNUST by Office of Grants and Research, KNUST  |
| <b>Aug. 2015</b>              | 5 <sup>th</sup> KNUST Summer School – <i>Theme</i> : “Sustainable Development of Tertiary Institutions in Ghana amidst Economic and Security Challenges”. Organised by Quality Assurance and Planning Unit of the VC’s Office and Human Resource Division, KNUST.   |
| <b>Sept. 2013</b>             | ECOHEALTH Approach to Research Training – Organised in Abidjan, Cote D’Ivoire by COPEH-WCA - IDRC   |

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| <b>Aug. 2013</b>        | 3 <sup>rd</sup> KNUST Summer School – <i>Theme</i> : “Repositioning KNUST as a Global Institution; Effective Research Management Tool”. Organised by Quality Assurance and Planning Unit of the VC’s Office of Grants and Research, KNUST.                                    |
| <b>Jun. 2013</b>        | Workshop on Research Administration – Fundamentals of Research Administration; Getting External Funds for Your Research. Organised by Office of Grants and Research-KNUST, Kumasi.  |
| <b>Feb. 2013</b>        | Workshop on the Use of “TURNITIN” Software at the KNUST E-Learning Centre, Main Library.  |
| <b>Aug. 2011</b>        | 1 <sup>st</sup> KNUST Summer School – <i>Theme</i> : “Equipping Staff for Leading Change in Academia”. Organised by Quality Assurance and Planning Unit of the VC’s Office and Human Resource Division, KNUST.  |
| <b>Jun. 2011</b>        | Workshop on Active Teaching – How to Use Case-Study Teaching Methods. Resource Person: Prof. Susan Bandoni; Dept. of Biology; SUNY Geneseo; USA. Organised by METANOIA Consulting WA, and held at KCCR-KNUST, Ghana<br><br><b><i>Certificate of Participation awarded</i></b> |
| <b>Feb. 2011</b>        | Winnable Proposal Writing Workshop for KNUST Staff. Organised by the Quality Assurance and Planning Unit of the Vice-Chancellor’s Office and Human Resource Division, KNUST.  |
| <b>Aug. 11-13, 2010</b> | The 3 <sup>rd</sup> Annual Ghana Biomedical Convention Conference. Theme: “Promoting Health through Education and Innovation” held in NMIMR-Legon, Accra, Ghana<br><br><b><i>Certificate of Participation awarded</i></b>   |
| <b>Nov. 2006</b>        | International Workshop on Journal Publishing – Strengthening Scholarly Publishing in Africa: Assessing the Potential of Online Systems. Held at KNUST, and organised by The University of British Columbia, Canada  |
| <b>Dec. 2005</b>        | CTA/ UDS Training Course on Scientific Data Management. Organised by the Dept. of Applied Chemistry & Biochemistry; University of Development Studies (UDS), and held at UDS – Navrongo Campus  |
| <b>Apr. 2001</b>        | Entrepreneurship Awareness Seminar. Organised by the Business Advisory Centre (BAC) of National Board for Small Scale Industries (NBSSI), Ghana, and held at the Department of Biochemistry, KNUST.   |

### 5.3: Appointments/ Work Experience

| Dates                  | Role/ Responsibility  |
|------------------------|---|
| July 18, 2024          | Lead Advocate – KNUST Dept. of Food Sci. & Tech. 20 <sup>th</sup> Anniversary Celebration (FST@20) Outreach to Senior High Schools (Visited Armed Forces SHS, Kumasi).  |
| June 17- Jul. 17, 2024 | Lead – Students’ Engagement Sub-Committee for KNUST Dept. of Food Sci. & Tech. 20 <sup>th</sup> Anniversary Celebration (FST@20)  |
| July 2023 to date      | Member – Faculty Wall of Fame Committee, Faculty of Biosciences, College of Science, KNUST  |
| April – May, 2023      | Reviewer – KNUST Research Fund (KRef 8) Application   |
| Dec. 2022 to date      | Member – Syllabus and Quality Assurance Committee, Dept. of Food Sci. & Tech., KNUST.   |
| Dec. 2022 to date      | Member – Laboratory Management Committee, Dept. of Food Sci. & Tech., KNUST   |
| August 2022 to date    | Member – KNUST SDG (2) – Zero Hunger Committee  |
| August 2022 to date    | Member – Academic/ Examinations Records’ Audit Team for College of Science, KNUST   |
| April 2022 to date     | Faculty Examinations Officer – Faculty of Biosciences, College of Science, KNUST  |
| July – Aug. 2020       | External Assessor for Promotions – Assessment of Faculty Promotion Application from College of Agriculture and Natural Sciences, University of Cape Coast, Ghana.   |
| April 27 & 28, 2021    | Reviewing Editor – Support Team of the 10 <sup>th</sup> Research Seminar and Poster Presentations–GSA Webinar 2021 ( <i>Theme: COVID-19 Pandemic: Scientific Updates and The Way Forward</i> ), organised by the Ghana Science Association (GSA), Kumasi Branch ( <i>in collaboration with CoS-KNUST, CHS-KNUST, and CANR-KNUST</i> ) |
| July 28 & 29, 2020     | Member – Editorial Board/ Scientific Committee of the 9 <sup>th</sup> GSA Research Seminar and Poster Presentations–GSA Webinar 2020 ( <i>Theme: “Using Science, Technology, and Innovation in the Current Pandemic and Beyond”</i> ); organised by   |



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|                                     | the Ghana Science Association (GSA), Kumasi Branch ( <i>in collaboration with CoS-KNUST and National Sports Council, Ghana</i> )  |
| <b>May 2020 – Dec. 2023</b>         | Chairman – Undergraduate Postgraduate Students Committee, Dept. of Food Sci. & Tech., KNUST.  |
| <b>Jan. 2020 to Nov. 2023</b>       | Editor – Editorial Board/ Scientific Committee of the Ghana Science Association, Kumasi Branch.   |
| <b>Dec. 2019 to date</b>            | Member – College of Science Time-Tabling Committee, KNUST.  |
| <b>Aug. 2019 – Nov. 2021</b>        | KNUST Coordinator – Cert./Diploma Programme in Food Manufacturing for Personnel of HPW Fresh & Dry Ltd., Adeiso, Ghana.   |
| <b>Aug. 2019 – Oct. 2023</b>        | Coordinator – Postgraduate Programmes (Regular), Dept. of Food Sci. & Tech., KNUST.   |
| <b>Aug. 2019 – Oct. 2020</b>        | Coordinator – MSc Food Quality Management Programme (IDL), Dept. of Food Sci. & Tech., KNUST.   |
| <b>July 2019</b>                    | Election Scrutineer/ Returning Officer – Ghana Science Association Elections for Kumasi Branch and National Executives. Held at IBIS TEK Board Room, Aboagye Menyeh Building Complex, College of Science, KNUST.  |
| <b>July 2019; July 2024 to date</b> | External Examiner/ Moderator for Dept. of Laboratory Technology, School of Physical Sciences, University of Cape Coast, Ghana – Moderation of Course outline, Examination Questions, Marking Scheme, and Marked Examination Answer Scripts for two courses: <ul style="list-style-type: none"> <li>• 2018/ 2019 acad. yr. – LAT 404A: BIOTECHNOLOGY II and LAT 414A: MICROBIOLOGY II (July 2019)</li> <li>• 2023/ 2024 acad. yr. – LAT 404A: BIOTECHNOLOGY II course (July 2024 to date)</li> </ul> |
| <b>May 2019</b>                     | Chairman – Scientific Committee of the 8 <sup>th</sup> GSA Seminar and Poster Presentations ( <i>Theme: “Using Science, Technology and Innovation to Improve Quality Healthcare Delivery in Ghana”</i> ), organised by the Ghana Science Association (GSA) Kumasi branch ( <i>in collaboration with CoS-KNUST and CHS-KNUST</i> ) and held at College of Science, Allotey Auditorium, Aboagye Menyeh Complex, KNUST.  |
| <b>April 2019</b>                   | Member – Committee to Rationalize Course Codes and Titles in Faculty of Biosciences, College of Science, KNUST  |

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| <b>Mar. 2019 – Mar. 2020</b>  | Member – Food Science and Technology Laboratories Committee, Dept. of Food Sci. & Tech., KNUST.   |
| <b>Sept. 2018 to date</b>     | Patron – Association of Food Science and Technology Students (AFSTS), KNUST   |
| <b>Sept. 2018 to 2019</b>     | Member – Syllabus / New Programmes Committee, Dept. of Food Sci. & Tech., KNUST.  |
| <b>Aug. 2018 to date</b>      | Chairman – Strategic Planning Committee, Dept. of Food Sci. & Tech, KNUST.  |
| <b>March 2017 – 2018</b>      | Member – Mycotoxin Laboratory Committee, Dept. of Food Sci. & Tech., KNUST  |
| <b>Sept. 7 – 29, 2017</b>     | Facilitator/ Resource person – KNUST Food Hygiene Short (Certificate) Course for food vendors/ handlers. Organised at KNUST by Dept. of Food Sci. & Tech., KNUST and Environmental Quality Unit of the Estate Organization-KNUST. |
| <b>Sept. 7 – 29, 2017</b>     | Facilitator/ Resource person – KNUST Food Hygiene Short (Certificate) Course for Food Vendors/ Handlers. Organised at KNUST by Dept. of Food Sci. & Tech., KNUST and Environmental Quality Unit of the Estate Organization-KNUST. |
| <b>Aug. 2017 to date</b>      | Senior Lecturer – Dept. of Food Science & Technology, KNUST.  |
| <b>Oct. 2016 to date</b>      | Fellow – Queen Elizabeth II Hall of Residence, KNUST.   |
| <b>Oct. 2016 to 2019</b>      | Member – Creativity and Innovation Committee, Dept. of Food Sci. & Tech., KNUST.  |
| <b>Aug. 2015</b>              | Member – Committee to Regulate Food Vending at the KNUST IDL Accra City Campus.   |
| <b>2015 to 2018</b>           | Examinations Officer – IDL MSc Food Quality Management programme, KNUST   |
| <b>Sept. 2015 – 2018</b>      | Member – Food Analysis Laboratory Committee, Dept. of Food Sci. & Tech., KNUST.   |
| <b>2014 to 2018</b>           | Member – Committee on Education and Scholarship, KNUST PCG Christ Congregation, Kumasi.   |
| <b>Oct. 2013 to July 2018</b> | Examinations Officer ( <i>for regular programmes</i> ) – Dept. of Food Sci. & Tech., KNUST.   |

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| <p><b>May – July 2013</b></p> | <p>Member – Committee to Investigate Alleged Examination Malpractice at College of Science, KNUST</p>  |
| <p><b>2012 to date</b></p>    | <p>Reviewer of several scientific manuscripts/ articles for international journals including:</p> <ul style="list-style-type: none"> <li>• <i>Journal of Food Processing and Preservation</i>: Manuscript – “Supplementation of spirulina (<i>Arthrospira fusiformis</i>) and oyster mushroom (<i>Pleurotus ostreatus</i>) at different fermentation stages of injera influenced its nutritional content, antioxidant properties, and sensory characteristics”. <u>Reviewed July 28, 2024.</u></li> <li>• <i>Food Biophysics</i>: Manuscript – “Quality characteristics and thermal behavior diversity of traditional crude shea (<i>Vitellaria paradoxa</i> Gaertn) butter from Burkina Faso”. <u>Reviewed May 2, 2024.</u></li> <li>• <i>Food Biophysics</i>: Manuscript – “The Physicochemical and Antioxidant Characteristics of a p-Coumaric Acid-Epigallocatechin Gallate-Chitosan Tyrosinase Inhibitor”. <u>Reviewed March 18, 2024.</u></li> <li>• <i>Food Biophysics</i>: Manuscript – “Investigating the effect of glucoamylase enzyme treatment and continuous ultrasound application on quality characteristics and aflatoxins degradation of hazelnut paste by Box- Behnken response surface design”. <u>Reviewed February 20, 2024.</u></li> <li>• <i>International Journal of Food Science</i>: Manuscript no: 8923217, “Characterization, Antioxidant and probiotic property of exopolysaccharide from lactic acid bacterium and physicochemical and nutritional evaluation of probiotic coconut yoghurt formulated using the exopolysaccharide”. <u>Reviewed February 5, 2024.</u></li> <li>• <i>International Journal of Food Science</i>: Manuscript no: IJFS-4831279. “Red Yeast Rice and Proper Fermentation Periods Improve the Quality of Fermented Fish Sausage”. <u>Reviewed January 2024</u></li> <li>• <i>Scientific African</i>: Manuscript no: SCIAF-D-22-02197. “Acrylamide Low Level Potato Chips as Functional Foods, Products Via Enzymes, Baker’s Yeast, and Green Tea Powders”. <u>Reviewed December 2022</u></li> <li>• <i>Agriculture and Food Security</i>: Manuscript no: SCIAF-D-21-00416. “microbial Contamination and Occurrence of Aflatoxins in Processed Baobab Products in Kenya”. <u>Reviewed March 2021</u></li> <li>• <i>Scientific African</i>: Manuscript no. – SCIAF-D-20-00904. “Mineral, Amino Acid and Fatty Acid Evaluations of <i>Myristica Fragrans</i> Seeds Extracts”. <u>Reviewed July 2020</u></li> <li>• <i>Agriculture and Food Security</i>: Manuscript no: SCIAF-D-19-00149. “Use of Yeasts Strains Non-Saccharomyces as Starter Cultures in Fermented Mango Juice Production Enhancement”. <u>Reviewed October 2019</u></li> <li>• <i>Agriculture and Food Security</i>: Manuscript no: SCIAF-D-19-00060 “Molecular characterization of Bacillus, lactic acid bacteria and yeast as potential probiotic isolated from fermented food”. <u>Reviewed September 2019</u></li> <li>• <i>Scientific African</i>: Manuscript no: SCIAF-D-19-00053 “Levels of Microbial Contamination in Non-Alcoholic Beverages on Selected Eastern Ethiopian Towns Markets”. <u>Reviewed September 2019</u></li> <li>• <i>Food Security</i>: Manuscript no: FOSE-D-18-00486 “Edible microbes – new life for an old idea”. <u>Reviewed January 2019</u></li> <li>• <i>Agriculture &amp; Food Security</i>: Manuscript no: AAFS-D-17-00099 “Correlations of cap diameter (pileus width), stipe length and biological efficiency of <i>Pleurotus ostreatus</i> (Ex.Fr.) Kummer</li> </ul> |

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|                                   | <p>cultivated on gamma irradiated and steam sterilized composted sawdust as an index of quality for pricing”. <i>Reviewed December 2017</i></p> <ul style="list-style-type: none"> <li>• <i>Sky Journal of Agricultural Research (SJAR)</i>: Manuscript no. SJAR-16-048 “Effect of Feeding Varying Levels of Tiger-nut (<i>Cyperus esculentus</i>) Seed Meal on the Performance and Blood Profile of Weaner Grass Cutters”. <i>Reviewed July 2016</i></li> <li>• <i>Sky Journal of Food Science (SJFS)</i>: Manuscript no – SJFS-16-033. “Comparative studies on the chemical composition and anti-nutritional contents of the <i>Lagenaria breviflora</i> and <i>Colocynthis citrullus</i> seeds”. <i>Reviewed July 2016</i></li> <li>• <i>Direct Research Journal of Agriculture and Food Sciences (ISSN 2354-4147)</i>: Manuscript no. DRJA10840080 “Growth, Yield, and Mechanical Properties of Kenaf as influenced by different row arrangement of Kenaf-Maize intercrop”. <i>Reviewed June 2016</i></li> <li>• <i>Journal of Applied Animal Research</i>: Manuscript ID JAAR-2015-0201 “Effect of solid-state fermentation by oyster mushroom (<i>Pleurotus florida</i>) on nutritive value of some agro by-products”. <i>Reviewed October 2015</i></li> <li>• <i>Journal of Science and Technology</i>: Manuscript JUST-017/13 “Evaluation of a modified passive solar housing system for poultry brooding”. <i>Reviewed July 2013</i></li> <li>• <i>Journal of Agricultural Biotechnology and Sustainable Development</i>: Manuscript JABSD-12-031 “Biochemical and microbiological analysis of shea nut cake; A waste product from shea butter processing facilities”. <i>Reviewed March 2013</i></li> <li>• <i>African Journal of Food Science</i>: Manuscript AJFS-12-019: “Effect of Temperature-Moisture Interactions on Yield and Quality of <i>Pycnanthus kombo</i> Kernel Butter”. <i>Reviewed February 2012</i></li> <li>• <i>African Journal of Food Science and Technology</i>: Manuscript AJFST-094: “Nutritional and Physicochemical Properties of Partially Dried Ripe Pawpaw Pulp and Assessing the Physical Properties of Rock Buns and Cakes Prepared from the Pawpaw Pulp Incorporated into Wheat Flour”. <i>Reviewed November, 2012</i></li> </ul> |
| <p><b>2012 / 2013 to date</b></p> | <p>Internal Examiner – Assessment of several postgraduate theses &amp; oral examination, including:</p> <ul style="list-style-type: none"> <li>• <i>Jun. 2024</i> “The Effect of Different Freezing Time on the Properties of Milk and Yoghurt Quality” – <b>M.Sc.</b> Food Quality Management research project by Doe Yao Akumey-Afizie (PG4420622)</li> <li>• <i>Jun. 2024</i> “Comparative Assessment of Microbial Load of Air from Hand Dryers and Ambient Air” – <b>M.Sc.</b> Food Quality Management research project by Samuel Wordi Akakpo (PG4420522)</li> <li>• <i>Sept. 2023</i> “Mechanism of Yam tuber Dormancy and Sprouting and the Influence on Potential Diversification of Use” – <b>Ph.D.</b> Food Science and Technology research project by Michael Akuamoah Boateng (PG 2479614)</li> <li>• <i>Jul. 2021</i> “Physicochemical and Functional Properties of Wheat-Rain Tree (<i>Samanea saman</i>) Pod Composite Flour – <b>M.Phil.</b> Food Science and Technology research project by Nana Yaw Adu Amankwaah, (PG5206918)</li> <li>• <i>Jul. 2021</i> “Optimization of Dragon Fruit Yogurt using Response Surface Methodology and Central Composite Design” – <b>M.Phil.</b> Food Science and Technology research project by Shadrach Yankey (PG5207618)</li> </ul>  |

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|  | <ul style="list-style-type: none"> <li>• <u>Nov. 2020</u> “The Effect of Storage Temperatures on the Stability of Aspartame in Coca-Cola Zero Sold on the Ghanaian Market” – <b>M.Sc.</b> Food Quality Management research project by Daniel Apau Osafo (PG5271618)</li> <li>• <u>Oct. 2019</u> “Evaluation of Microbiological Quality of Food Served under the Ghana School Feeding Program in Primary Schools in Rural Communities of the Sunyani Municipal Assembly of the Bono Region, Ghana” – <b>M.Sc.</b> Food Quality Management research project by Kojo Boamah Djan (PG5269618)</li> <li>• <u>Oct. 2019</u> “Comparative Studies and Analysis of Microbiological Trends in Smoked Fish from 2009 to 2019” – <b>M.Sc.</b> Food Quality Management research project by Akwasi Afranie Frimpong (PG5269918)</li> <li>• <u>Oct. 2019</u> “Microbiological Quality of Food Served Under the School Feeding Program in Primary Schools in Rural Areas of the Sunyani Municipal, Bono, Ghana” – <b>M.Sc.</b> Food Quality Management research project by Kojo Boamah Djan (PG5269618)</li> <li>• <u>Oct. 2019</u> “Physicochemical and Functional Characterization of Muskmelon Pectin Extract” – <b>M.Phil.</b> Food Sci. &amp; Tech. research project by Benjamin Nyarko (PG1579517)</li> <li>• <u>Oct. 2019</u> “Development and Evaluation of App-Fruit -Wheat Composite Flour Noodles” – <b>M.Phil.</b> Food Sci. &amp; Tech. research project by Vincent Abe-Inge (PG5206818)</li> <li>• <u>Sept. 2018</u> “The Application of Starter Cultures in the Fermentation of Pito Towards Industrial Production” – <b>Ph.D.</b> Food Sci. &amp; Tech. research project by Clement Kodzo Kornu Djameh (PG9995413)</li> <li>• <u>Sept. 2018</u> “Microbiological Safety and Antimicrobial Susceptibility (Resistance) Evaluation of Weanimix” – <b>M.Sc.</b> Food Sci. &amp; Tech. research project by Jessica Addotey (PG7049616)</li> <li>• <u>Sept. 2018</u> “Production of Selenium Enriched Oyster Mushrooms on Corn Cobs as Substrate” – <b>M.Phil.</b> Biotechnology research project by Samuel Adu-Acheampong (PG4574215)</li> <li>• <u>Feb. 2018</u> “Physicochemical and Functional Characterization of Pectin Extracts from different Okra Geneotypes” – <b>Ph.D.</b> Food Sci. &amp; Tech. research project by Mawunyo Fidelis Kwasi Kpodo (PG247914)</li> <li>• <u>Feb. 2018</u> “Evaluation of Ten Genotypes of Sweet Potato for Fries” – <b>M.Sc.</b> Food Sci. &amp; Tech. research project by Debora Koomson (PG6729916)</li> <li>• <u>Oct. 2017</u> “Microbial Profiles of ‘Kokonte’ Chips/ Pieces Produced from Three Processing Methods in Ghana” – <b>M.Sc.</b> Food Quality Mgt. research project by Susana Asaam (PG2582914)</li> <li>• <u>Oct. 2017</u> “Filamentous Fungi (Moulds) Associated with Kola Nuts Sold in the Three Northern Regions of Ghana” – <b>M.Sc.</b> Food Quality Mgt. research project by Khadija Adamu Seidu (PG8802913)</li> <li>• <u>Oct. 2017</u> “Levels of Ochratoxin A and Aflatoxins in Cocoa Beans from Four Cocoa Growing Regions in Ghana” – <b>M.Sc.</b> Food Quality Mgt. research project by Miriam Asiedu (PG4368615)</li> <li>• <u>Sept. 2017</u> “Different Drying Methods, Okra Geneotype Polysaccharide Yield” – <b>M.Sc.</b> Food Sci. &amp; Tech. research project by Attah-Jnr Gyamfi (PG2476714)</li> <li>• <u>May 2017</u> “Characterization of Oil Extraction from Nine High Accessions” – <b>M.Sc.</b> Food Quality Mgt. research project by Bernard Kwasi Bonah (PG2585714)</li> </ul> |
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|                                     | <ul style="list-style-type: none"> <li>• <u>Feb. 2017</u> “Incidence of Aflatoxin Contamination in Maize Samples in Selected Second Cycle Institutions” – <b>M.Sc.</b> Food Quality Mgt. research project by Naa Korkoi Ewudzie (PG8801313)</li> <li>• <u>Feb. 2017</u> “Proximate Analysis and Mineral Content of Different Okra Seeds” – <b>M.Sc.</b> Food Quality Mgt. research project by Edith Atiyre (PG2583214)</li> <li>• <u>*Dec 2016</u> “Bioconversion Ability of Oyster Mushroom (<i>Pleurotus ostreatus</i>) on Rain Tree (<i>Samanea saman</i>) Whole and Empty Pods as Improved Animal Feed” – <b>M.Sc.</b> Biotechnology research project by Mark Korsah-Gyapong (PG8011812)</li> <li>• <u>Jun. 2016</u> “Microbiological Food Safety Standards Practiced by Some Hotel Industries in Kumasi” – <b>M.Phil.</b> Food Sci. &amp; Tech. research project by Sophia Darko (PG5016810)</li> <li>• <u>Jun. 2016</u> “Hazard Quotient of Arsenic, Cadmium and Lead in Rice Consumed in Ghana” – <b>M.Sc.</b> Food Quality Management research project by Abena Ageibebe Asamoah (PG2476814)</li> <li>• <u>Jan. 2016</u> “Processing and Microbial Analysis of Pito (An African Indigenous Beer), at Selected Production Sites in Ghana” – <b>M.Sc.</b> Food Sci. &amp; Tech. research project by John-Lewis Zinia Zaukuu</li> <li>• <u>Jan. 2016</u> “Production of Wine from <i>Synsepalum dulcificum</i> (Miracle Berry)” – <b>M.Sc.</b> Food Sci. &amp; Tech. research project by Stephen Kwaku Adubofour</li> <li>• <u>Oct. 2015</u> “Comparative Response of <i>Pleurotus ostreatus</i> on Different Types of Substrates” – <b>M.Sc.</b> Biotechnology research project by Eric Opoku Mensah</li> <li>• <u>Oct. 2014</u> “Limited Proteolysis, Evaluating the Degree of Hydrolysis and Molecular Weight Profile of Protein Hydrolysates from <i>Vigna subterranea</i> and <i>Cajanus cajan</i>” – <b>M.Phil.</b> Food Sci. &amp; Tech. research project by Afia Sakyiwaa Amponsah</li> <li>• <u>Feb. 2014</u> “Extraction of Cassava Starch with the Aid of Pectolytic Enzymes <i>Saccharomyces cerevisiae</i> (ATCC 52712): Effects of Varietal Differences on the Process” – <b>M.Sc.</b> Biotechnology research project by Japheth Kwame Agyepong</li> <li>• <u>Nov. 2013</u> “Preservation of Cut Pineapples and Juices from Two Varieties using Natamycin” – <b>M.Sc.</b> Food Sci. &amp; Tech. research project by Sheila Blankson</li> <li>• <u>Aug. 2013</u> “Assessment of Antioxidant Potential of Sweetpotato Peel Extract in Controlling Rancidity” – <b>M.Sc.</b> Food Science and Technology research project by Obaapanin Owusu-Ankomah</li> <li>• <u>Nov. 2012</u> “Characterization of Low Alcohol Rose Wine Produced from <i>Hibiscus sadariffa</i> Calyces Extracts and <i>Sorghum bicolor</i> Leaves” – <b>M.Sc.</b> Food Sci. &amp; Tech. research project by Josephine Akuba Buah</li> <li>• <u>Sept. 2012</u> “Enhancement of the Nutritive Value of Cocoa (<i>Theobroma cacao</i> L.) Bean Shells for Use as Feed for Animals through a Two-Stage Solid State Fermentation with <i>Pleurotus ostreatus</i> and <i>Aspergillus niger</i>” – <b>M.Sc.</b> Biotechnology research project by Joseph Asankomah Bentil</li> </ul> |
| <p><b>Aug. 2011 – Jan. 2012</b></p> | <p>Visiting Scholar / Professor to State University of New York (SUNY), Geneseo, NY, U.S.A. <i>facilitated/ taught two Fall Semester courses:</i></p> <ul style="list-style-type: none"> <li>• BIOL 335-Foundations of Biochemistry (Biology Dept., SUNY) for Biology Majors &amp; Minors</li> <li>• BLKS 288-Food, Nutrition, and Health in Africa (Dept. of Africana / Black Studies, SUNY)</li> </ul>   |

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| <b>April – May 2011</b>       | Coordinator/ Resource Person – Content development/ design for a new course (BLKS 288-Food, Nutrition, and Health in Africa) for the Department of Africana / Black Studies, State University of New York, USA.   |
| <b>Jun. 2011 – Sept. 2013</b> | Assistant Examinations Officer – Dept. of Food Science & Technology, KNUST  |
| <b>April 2011</b>             | Member – Committee on Establishment of Endowment Fund for Dept. of Biochemistry and Biotechnology, KNUST.   |
| <b>March 2011</b>             | Member – Committee to advise on design and supervise the construction of interior infrastructural layout for new teaching laboratory spaces for Dept. of Food Sci. & Tech. and Dept. of Biochemistry & Biotechnology, both in the College of Science building complex, KNUST. |
| <b>2010 / 2011 to date</b>    | Internal Examiner (undergraduate theses assessment and oral defense) for the Dept. of Biochemistry and Biotechnology, KNUST, and the Dept. of Food Science and Technology, KNUST ( <i>over 50 research dissertations examined</i> ).  |
| <b>2010 / 2011 to date</b>    | Academic Tutor – Dept. of Biochemistry and Biotechnology / Dept. of Food Science and Technology, KNUST.   |
| <b>Jan. – Aug. 2010</b>       | Project Assistant to Ghana Biomedical Convention (NGO) – <i>mainly involved in organising conferences</i>   |
| <b>2003 – 2005</b>            | Demonstrator at Dept. of Biochemistry & Biotechnology, KNUST.   |
| <b>2002 – 2003</b>            | Teaching and Research Assistant (National Service) at Dept. of Biochemistry & Biotechnology, KNUST.   |
| <b>March 2001</b>             | Industry Intern at Quality Control Dept. of Cocoa Processing Company Ltd., Tema - Ghana. <i>Responsibilities included monitoring chemical &amp; microbiological quality of cocoa products.</i>  |

## **5.0 REFEREES**

- To be provided if requested