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

**PERSONAL BIODATA**

A person in a suit and tie

Description automatically generated with medium confidence

Name: Eric Owusu Mensah (Ph. D)

Nationality: Ghanaian

Gender: Male

Marital Status: Married

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

Date Of Birth  8th December 1979

Language: English, Twi

Nationality: Ghanaian

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## EDUCATIONAL BACKGROUND

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

## WORK EXPERIENCES

1. **LECTURER (2019 – PRESENT)**
   1. **Organization**: Kwame Nkrumah University of Science and Technology

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

* 1. **Key Achievement/Impact:** 
     1. Teaching Courses: Food Fermentation, Food Hygiene and Sanitation, Food Microbiology, Food Product Development, Food Product Development and Sensory, Food Commodities Processing Technology (Fruits and Vegetables), Cocoa Processing Technology and Food Processing Technology. At Bachelor’s and Postgraduate levels, and at multiple departments: Food Science and Technology, Biochemistry, Chemistry and Environmental Science departments
     2. Research Focus:
        1. Mining the hidden potentials of Calotropis Procera for food applications
        2. Milk Processing Value Chain (Production and Safety: -Yoghurt, Wagashi, Brukina, etc)
        3. Plant milk analogues – cereals (Milk processing, product development and Tenderization; Sausage)
        4. Substitution for cocoa butter in chocolate production (Palm Oil)
        5. Kenkey fermentation (cultures, optimization, commercialization

Consulting servicing for food processing industries

* + - 1. Safety of edible oils during frying of foods
    1. Service to the community –
       1. Member of several committees
       2. Training and Public lectures on Entrepreneurship and Business Development
       3. Reviewer of 5 International Journal on food Science and technology relations
       4. Involve in curriculum development for food-related courses
       5. Managing Food Processing Unit
       6. Consultation services on food-related product

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

Kumasi, Ghana

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

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

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

**SCIENTIFIC PAPERS PUBLISHED/PRESENTED**

**A.  PEER-REVIEWED JOURNAL ARTICLES**

1. **Mensah E.O**, (2024). Mensah, Eric Owusu; Agbodeka, Comfort Yaa; Okyere, Faustina; Amoa-Owusu, Abigial; Osei-Wusu, Florence; Comfort, Frimpomaa (2024). Potential Utilisation of Two New Varieties of *Phaseolus vulgaris* in Yoghurt Manufacturing – *Cell Press Multi-journal*. Submitted.
2. Eric Owusu Mensah, Peter Awuni. Incorporation of crude palm oil: Influence on physiochemical, carotenoid, and consumer acceptance of dark chocolate. Submiited *Food Humanity* - Authorea. May 03, 2024. FOOHUM-D-24-00279  
   DOI: [10.22541/au.171474859.99226382/v1](https://doi.org/10.22541/au.171474859.99226382/v1). Under review – Food Humnity
3. Mensah, Eric Owusu and Asare Emmanual Boakye (2023), Improved Production Process Map and Safety of Millet-Based Fermented Beverage, *JSFA Reports*, Under review
4. Isaac Kudomor, and **Eric Owusu Mensah** (2023) Thermal Degradation and Stability of Repeated Heated Palm Kernel Oil During Deep Frying of Different Food Commodities. Measurement:Food, (Reprint) underreview
5. Yankey, S., **Mensah, E.O.,** Ankar-Brewoo, G.M. and Ellis, W.O., 2023. Optimized fermentation conditions for Dragon Fruit Yogurt. Food and Humanity.1:343-348
6. Matthew A. Achaglinkame, **Eric Owusu-Mensah**, Abena A. Boakye, Ibok Oduro, "Effect of Size and Drying Time on the Rehydration and Sensory Properties of Freeze-Dried Snails (*Achatina achatina*)", *International Journal of Food Science*, vol. 2020, ArticleID 5714140, 5 pages, 2020. https://doi.org/10.1155/2020/5714140
7. [Benard Yada](https://www.jstage.jst.go.jp/search/global/_search/-char/en?item=8&word=Benard+Yada), [Gina Brown-Guedira](https://www.jstage.jst.go.jp/search/global/_search/-char/en?item=8&word=Gina+Brown-Guedira), [Agnes Alajo](https://www.jstage.jst.go.jp/search/global/_search/-char/en?item=8&word=Agnes+Alajo), [Gorrettie N. Ssemakula](https://www.jstage.jst.go.jp/search/global/_search/-char/en?item=8&word=Gorrettie+N.+Ssemakula), [**Eric Owusu-Mensah**](https://www.jstage.jst.go.jp/search/global/_search/-char/en?item=8&word=Eric+Owusu-Mensah), Edward E. Carey, Robert O.M. Mwanga (2017). “Genetic analysis and association of simple sequence repeat markers with storage root yield, dry matter, starch and β-carotene content in sweetpotato”. Breeding Science 67: 140–150 doi:10.1270/jsbbs.16089
8. **Owusu-Mensah E**, Oduro I, Ellis WO, Carey EE (2016). “Cooking Treatment Effects on Sugar Profile and Sweetness of Eleven-Released Sweet Potato Varieties”. J Food Process Technol 7: 580. doi:10.4172/2157-7110.1000580
9. **Mensah EO**, Ibok O, Ellis WO, Carey EE (2016) Thermal Stability of β-Amylase Activity and Sugar Profile of Sweet-Potato Varieties during Processing. J Nutr Food Sci 6: 515. doi:10.4172/2155-9600.1000515
10. **Owusu-Mensah,** I. Oduro, N. T. Dziedzoave and K. J. Sarfo (2011) improving the malting qualities of rice malt. Amer. J. Exp. Agric. 1(4): 432-439.
11. [**Owusu-Mensah**](https://onlinelibrary.wiley.com/action/doSearch?ContribAuthorStored=OWUSU-MENSAH%2C+E)**,**[I. Oduro](https://onlinelibrary.wiley.com/action/doSearch?ContribAuthorStored=ODURO%2C+I), [K.J. Sarfo](https://onlinelibrary.wiley.com/action/doSearch?ContribAuthorStored=SARFO%2C+KJ). “Steeping: A way of improving the malting of rice grain”. J. Food Biochem. 35 (2011) 80–91.

**PRESENTATIONS AT CONFERENCES**

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

**THESIS SUBMITTED**

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

**BOOK AND TECHNICAL REPORTS**

1. Aduse-Poku, K., Nyinaku, F., Atiase, V., Awuah, R., **Owusu Mensah, E.**, Nyantakyi, D., Owusu, H. K., & Agyenim Boateng, B. (2003). Improving Rural Livelihoods within the the Context of Sustainable Development: A case Study of the Goaso Forest District. http://www.tropenbos.org/file.php/296/livelihood.pdf
2. 2006 Inland Valleys Rice Development Project – Group Formation and Development report for Easter and Central Regions under Ministry of Food and Agric., Ghana.
3. 2005 Citrus Processing at Birim central District Assembly, under Rural Enterprise Development Project of Ministry of Trade and Industry, Ghana, 2004
4. Community Forestry Management (Sustainable Support Schemes) - Akim Oda under Forestry Commission/Ministry of Food and Agriculture.
5. 2003 Improving Rural Livelihoods Within the Context of Sustainable Development; A Case Study of the Goaso Forest District; TROPENBOS International, Kumasi, Ghana
6. 2003 Shea Butter – The Cream of Life; Blessed Tree Ltd, Accra.

**CAREER DEVELOPMENT**

1. **Training Attained/Participated**

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

**COMMUNITY SERVICES**

1. **Committees served at KNUST and beyond** 
   1. Member – Board of Directors, Bunny Bites Gh Ltd (2024 to date)
   2. Member and Chair (sub-committee on Refreshment) – Committee on KNUST Convocation Games (May 2024)
   3. Member – Committee to development programme/curriculum and courses for Culinary Tourism (February 2014)
   4. Member – Committee on Food Festival (2003), KNUST
   5. Member – Committee on Food Festival (2023), Department of Food Science and Technology, 2022 – date
   6. Member – Committee on Event and Short Courses, Department of Food Science and Technology, 2022 – date
   7. Chair – Committee on Food Processing, Product Development, Department of Food Science and Technology, 2024 – date
   8. Member - Committee on Food Processing, Product Development, Department of Food Science and Technology, 2022 to 2024
   9. Member – Committee on Food Fermentation and Microbiology (2024)
   10. Member – GUSA Games Food Subcommittee (2023)
   11. Member – LOC of Ghana Science Association, Kumasi-Branch (2022)
   12. Member – 2024 PCG National Choir Union Conference Central Planning Committee
   13. Member – Committee on Agriculture and Forestry, DSS, PCG
   14. Member – Food Processing Unit Management, College of Science, KNUST (2022)
   15. Chair – Welfare Committee, Department of Food Science and Technology, KNUST (2022)
   16. Member – Food Processing Unit, College of Science, KNUST (2021)
   17. Member – Panel for Entrepreneurship Seminar (2021), CoS, KNUST
   18. Member – Committee for Maiden SRC Think it Fund It Project, 2023
2. **Appointment or Positions Held** 
   1. Assistant Examination Officer – Department of Food Science and Technology, KNUST (2024 to Date)
   2. Manager – Food Processing Unit (2021 to date) College of Science, Department of Food Science and Technology
   3. Mentor/Counsellor – Independence Hall, Kwame Nkrumah University of Science and Technology, Kumasi (2023 – Date).
   4. PTA chairman – St Louis Jubilee School, Kumasi, Ghana (2019 – 2023).
   5. Bomso District Lay Rep – Presbyterian Church of Ghana, Bomso District, Kumasi (2018 – 2022)
   6. President – Asante Presbytery Choirs’ Union of Presbytery Church of Ghana. (2022 – Date)
3. **Reviewer for Scientific Journals**
   1. Food and Humanity. Elsevier: ISSN: 2949-8244
   2. Virology: Springer Nature
   3. Pee J
   4. KNUST
   5. Reviewer – Ghana Science Association (2022)
4. **Invitation/Speakers** 
   1. 2024 – Guest Speaker at Orientation for first-year students, *Career Prospects, Purposive Planning and Time Management,* Association of Food Science and Technology Department of Food Science and Technology, KNUST
   2. 2023 – Speaker at Entrepreneurship Summit, National Union of Presbyterian Students (NUSPG), KNUST, Kumasi
   3. 2023 - Panel Member at 10th Anniversary Symposium of the Office of Grant and Research (OGR), 2023
   4. 2023 - Speaker at YAF Entrepreneurship Summit, Christ Congregation, Kumasi. (2023)
   5. 2022 – Guest Speaker at Orientation for first-year students, *Career Prospects, Purposive Planning and Time Management,* Association of Food Science and Technology Department of Food Science and Technology, KNUST
   6. 2021 – Panel Member for the MCFSP at KNUST Virtual Entrepreneurship Seminar, Mastercard Foundation, Kumasi
5. **Examinations and Supervisors** 
   1. Appointments as External Examiner as at 2024

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Year | Bsc | MSc. | MSc | MPhil | MPhil | PhD |
|  |  | Supervisor  /Internal | External  Examiner | Supervisor  /Internal | External  Examiner | Supervisor /Internal |
| 2024 | 16 | 5 | 3 | 1 | 3 | 2 |
| 2023 | 8 | 4 | 4 | 1 | 2 |  |
| 2022 | 8 | 3 | 3 |  |  |  |
| 2021 | 4 | 2 | 2 |  |  |  |
| 2020 | 2 | 2 |  |  |  |  |
| **Total** | **38** | **16** | **12** | **2** | **5** | **2** |

**C. Training and Other Services Offered**

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

**GRANTS, CONSULTANCIES AND AWARDS RECEIVED**

1. 2023 - KNUST Research Fund (KRef), Principal Investigator – Potential of Okra Pectin and Tamarind Xyloglucan as Emulsifier in Chocolate Spread, KRef8/23/183/S7
2. 2020 - Consultancy for Premium Foods Limited – Extruder Validation, Microbial Analysis and shelf life study of extruded cereal products at Kumasi

**AWARDS /HONOURS RECEIVED**

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

**PROFESSIONAL AFFILIATIONS**

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

**RESEARCH AREA OF INTEREST**

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

**EXHIBITION ORGANISED**

**REFEREES**

* Prof. (Mrs) I. Oduro

Department of Food Science and Technology

KUNST, Kumasi

0244288315

* Prof William Otoo Ellis

Department of Food Science and Technology

KNUST, Kumasi

0208174482

* Dr. Ernest Baafi

Crops Resrach Institute, Fumesua, Kumasi

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