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| **CURRICULUM VITAE** |

**Faustina Dufie WIREKO-MANU (Ph.D)**

Department of Food Science and Technology, KNUST

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**PERSONAL DATA**

Maiden Name: Faustina Dufie Baah

Nationality: Ghanaian

Language Spoken and written: Fluent in English and Twi, elementary in French

**EDUCATION**

**2009** **PhD in Food Science and Technology, KNUST, Kumasi, Ghana**

Dissertation Research: Characterisation of Water Yam (*Dioscorea Alata*) for Existing and Potential Food Products: Researched on at IITA, Nigeria

**2003** **MSc. in Food Science and Technology, KNUST, Kumasi, Ghana**

Thesis Research: Product Developments from Sweetpotato and Cassava; Pasta and Non -Alcoholic Beverage

**1999 BSc. (Honours) Nutrition and Food Science, University of Ghana, Legon, Ghana**

Thesis Research: Infant size preference and motivating factors among women attending antenatal clinics.

**CERTIFICATES**

**2007** Intermediate Certificate in Applied HACCP Principles, The Royal Institute of Public Health, UK, March 2007

**2007** Certificate of achievement in Sensory Evaluation at Intermediate Level, Institute of Food Science and Technology Trust Fund (IFST), UK, March 2007

**FELLOWSHIPS**

**2015** Australia Award Fellow

**2013-2014** Fellow of Agropolis Fondation, France,

**2011-2013** Fellow of African Women in Agricultural Research and Development (AWARD),

**AREAS OF RESEARCH/PROFESSIONAL OBJECTIVE**

Characterization of functional and nutritional properties of local crops for potential uses (food, nutraceuticals), postharvest management (value addition/product development), and food product quality (sensory/ safety) with the ultimate aim of promoting sustainable utilization of local foods for better nutrition/health, job and wealth creation.

**WORK EXPERIENCE**

**August 2017-2019**

Head of Department (HOD), Department of Food Science and Technology, KNUST. Lead, manage and develop the Department to achieve its academic objectives.

**2015-Date**: Senior Lecturer, Department of Food Science and Technology, KNUST

**2009-2015**: Lecturer, Department of Food Science and Technology, KNUST

Teach Food Science and Nutrition/Technology related courses (Product Development, Postharvest Technology/Management, Sensory Evaluation, Food Hygiene and Sanitation, Root and Tuber Technology, Traditional Foods and Nutrition etc), conduct research, community outreach, develop curriculum, supervise student’s project/thesis, serve as internal/external examiner and mentor students.

**2004-2007**: Associate Professional Officer, IITA, Ibadan, Nigeria

Characterize water yam for postharvest utilization.

Conduct sensory evaluation on developed products.

**2003-2004**: Assistant Research Scientist – CSIR (Crops Research Institute), Ghana.

Manage Biochemistry Laboratory and conduct food analysis in support of mandated crops improvement research, train and supervise junior staff and visiting students

**RESEARCH PROJECTS**

**2009—Date** Supervised close to 30 BSc and 20 Postgraduate students’ thesis (Masters and PhD)

**2016—Date** Purdue Improved Crops Storage (PICS) 3 Project in collaboration with Purdue University-Sub contract project sponsored by Bill and Melinda Gate. Lead to recruit, supervise and train two MSc students in Ghana as part of the project’s capacity building objective.

**2013—2017:** Strengthening Root and Tuber Value Chains in Ghana, a DANIDA sponsored project. Work package leader, responsible for new product development and testing. Close to a million-dollar sponsorship from DANIDA.

**2014—2016** Collaborative Scientist: Improving quality, nutrition and health: impacts of inclusion of HQCF in bread formulations in West African (Ghana and Nigeria). IITA-McGill-KNUST collaborative Project sponsored by IFAD

**2013—2015** Improved Yam Storage for Income and Food Security in Ghana. AUSAID sponsorship of three hundred and seventy-five thousand U.S dollars ($375,000). Leader of food value addition work package in the project

**2013-2014** Micronutrient Composition of Ghanaian Green Leafy Vegetables and Impact of Cooking Methods. A competitive research attachment at the Institút National de la Recherche Agronomiquė (INRA), Avignon in France with sponsorship from AWARD and Agropolis Fondation.

**2004-2007** Sustainable production and utilization of yam project with sponsorship from the Netherland Government. Associate Professional Officer responsible for food quality assessment of yam.

**PUBLICATIONS**

**Published 36 peer reviewed journal articles; 5 book chapters; 2 handbooks/training manuals, 15 exhibitions, 65 conference proceedings, abstracts and posters.**

**BOOK/BOOK CHAPTERS**

1. Aidoo, R., Agbenorhevi, J.K., Wireko-Manu, F.D., Wangel, A. (2019). *Roots and Tubers in Ghana: Overview and Selected Research Papers,* KNUST Printing Press; KNUST, PMB, Kumasi, Ghana.
2. Wireko-Manu, F.D., Wangel, A., Kristensen, N. H. (2019). ‘The student breakfast foodscape on the campus of Kwame Nkrumah University of Science and Technology, Kumasi, Ghana’. *Roots and Tubers in Ghana: Overview of selected research papers, KNUST Printing Press, KNUST ,PMB, Kumasi, Ghana. pp. 373-383.*
3. Boateng, M.A., Wireko-Manu, F.D., Agbenorhevi, J.A., Amoako-Andoh, F.O. (2019). ‘Product development from yam in West Africa: Market potential and challenges’. *Roots and Tubers in Ghana: Overview of Selected Research Papers, KNUST Printing Press, KNUST, PMB, Kumasi, Ghana. pp 351-372.*
4. Boakye, A.A., Wireko-Manu, F.D., Gudjónsdóttir, M., Chronakis, I., Kissi, A.K., Magnus-George, F., Mendes, A.C., Ellis, W.O., Oduro, I. (2019). ‘Enhancing the food applications of cocoyam *( Xanthosoma sagittifolium*): Deductions from a three-year study’*. Roots and Tubers in Ghana: Overview of Selected Research Papers, KNUST Printing Press, KNUST, PMB, Kumasi, Ghana. pp 243-267.*
5. Aidoo, R, Wangel, A, **Wireko-Manu, FD**, Nielsen, T & Lassen, A 2016, Roots and Tuber Crops Value Chains for Poverty Alleviation and Food Security in Ghana: Potentials and Challenges. in MA Marinov & OJ Sørensen (eds), Finding Solutions to the Challenges of Internationalisation. 1 edn, Aalborg Universitetsforlag, Aalborg, pp. 202-228.

**RESEARCH PUBLICATIONS IN PEER-REVIEWED JOURNALS**

1. Ejoh S. I., **Wireko-Manu F. D**., Page D. and Renard C. M. G. (2019). Estimation of folate content of cultivated and uncultivated traditional green leafy vegetables in Nigeria. African Journal of Food Science, vol. 13(9) pp. 191-195.
2. Ejoh S. I., **Wireko-Manu F. D**., Page D. and Renard C. M. G. (2019). Traditional green leafy vegetables as underutilized sources of micronutrients in a rural farming community in south-west Nigeria I: estimation of vitamin C, carotenoids and mineral contents. South African Journal of Clinical Nutrition. DOI:10.1080/16070658.2019.1652963
3. Ejoh S. I., **Wireko-Manu F. D**., Page D. and Renard C. M. G. (2019). Traditional green leafy vegetables as underutilised sources of micronutrients in a rural farming community in south-west Nigeria II: consumption pattern and potential contribution to micronutrient requirements, South African Journal of Clinical Nutrition. DOI:10.1080/16070658.2019.1652964.
4. Adams, Z.S., **Wireko-Manu, F.D**., Agbenorhevi J. and Oduro, I. (2019).  Improved Yam-Baobab-Tamarind flour blends: Its potential use in extrusion cooking, *Scientific African*, 6: e00126.
5. Sahe, C.A, Agbenorhevi, J.K. and **Wireko-Manu, F.D**. (2019) Quality Characteristics of Cassava-Ackee-Groundnut Composite Cookies, *American Journal of Food Science and Technology,* 7(2)*,* pp.57-64.
6. Boakye, A. A., Gudjónsdóttir, M., **Wireko‐Manu, F. D.,** Oduro, I., Ellis, W. O., & Chronakis, I. S. (2018). Water‐starch interactions of red and white cocoyam (Xanthosoma sagittifolium). *Starch‐Stärke*, 1800128.
7. Damian Laryea, **F.D. Wireko-Manu** and Ibok Oduro (2018). Formulation and characterization of sweetpotato-based complementary food. *Cogent Food & Agriculture*, 1-15.
8. Aryeetey, E., **Wireko-Manu, F. D.,** Asante, J. O., Laryea, D., Ellis, W. O., Oduro, I. N. and Ngadi, M. (2018). Recipe standardization of bread using cassava-wheat composite flour. Journal of Culinary Sciences and Technology, DOI:10.1080/ 15428052.2018.1429972.
9. Abena A. Boakye, **F.D. Wireko-Manu**, Ibok Oduro1 , William O. Ellis, María Gudjónsdóttir and Ioannis S. Chronakis (2018). Utilizing cocoyam (*Xanthosoma sagittifolium*) for food and nutrition security: A review. *Journal of Food Science and Nutrition*, 703-713.
10. Aryeetey, E., **Wireko-Manu, F.D.**, Asante, J.O., Laryea, D., Ellis, W.O., Oduro, I. and Ngadi, M. (2018). Recipe standardization of bread using cassava-wheat composite flour. Journal of Culinary Science and Technology, Accepted.
11. Grant, F.W., Oduro, I., **Wireko-Manu, F.D** & Zaukuu, J.L.Z (2017). A Traditional Biscuit Fortified with Orange-fleshed Sweetpotato Puree and Cowpea Flour. Food Science and Nutrition Technology. 2(2): 1-11
12. Damian Laryea\*, **Faustina D. Wireko-Manu**, Ibok Oduro (2017).Effect of Drum Drying on the Colour, Functional and Pasting Properties of Sweetpotato-based Complementary Food. American Journal of Food Science and Technology, Vol. 5, No. 5, 210-219. Available online at http://pubs.sciepub.com/ajfst/5/5/7 ©Science and Education Publishing DOI:10.12691/ajfst-5-5-7
13. Boakye, A.A., Gudjonsdottir, M., Skytte, J. L., Chronakis, I., **Wireko-Manu, F.D.,** and Oduro, I. (2017). Characteristics of red and white varieties of Xanthosoma sagittifolium roots during cooking, using physicochemical analysis, uniaxial compression, multispectral imaging and low field NMR spectroscopy. Journal of Food Science and Technology. DOI:10.1007/s13197-017-2704-7
14. Guðjónsdóttir, M., Boakye, A.A., **Wireko-Manu, F.D.,** Chronakis, I., and Oduro, I. (2016). Characterization of red and white cocoyam roots, flours and starches during heating by low field NMR In: Proceedings of the XIII International Conference on the Applications of Magnetic Resonance in Food Science, Publisher: IM Publications, pp.49-53 DOI: 10.1255/mrfs.10
15. Abena K. Osae, Jacob K. Agbenorhevi and **Faustina D. Wireko-Manu** (2017). Packaging and Shelf Life of Maize-Peanut Balls (Dakua). MOJ food processing and technology. Vol. 4 (6)
16. **Faustina Dufie Wireko-Manu** and Cleopatra Amamoo (2017).Comparative Studies on Proximate and Some Mineral Composition of Selected Local Rice Varieties and Imported Rice Brands in Ghana Agriculture and Food Sciences Research. 4 ( 1), pp 1-7
17. **Faustina Dufie Wireko-Manu**, Collins Quarcoo1 and Ibok Oduro. Acceptability of Instant Cassava-soybean Based Complementary Food by Weaning Mothers. British Journal of Applied Science & Technology. 18(6): 1-11, 2016
18. Busie – Maziya-Dixon, Emmanuel Oladeji Alamu, **Faustina Dufie Wireko-Manu.** Retention of iron and Zinc in yam flour and boiled yam processed from white yam (D. rotundata) varieties. Food Science and Nutrition. 2016
19. Collins Quarcoe and **Faustina D. Wireko-Manu**. The Effect of Steam and Hot Water Blanching on Some Quality Attributes of Cocoyam Leaf Puree. MOJ food processing and technology. Vol. 2. Issue 5 – 2016.
20. **Wireko-Manu D. Faustina**, Agyare Anita, Agbenorhevi K. Jacob, Ibok Oduro. Development and quality assessment of cassava sweetpotato non – alcoholic beverage. MOJ food processing and technology.vol. 2. No. 3 2016.
21. Betty Tabiri, Jacob K. Agbenorhevi, **Faustina D. Wireko-Manu**, Elsa I. Ompouma. Watermelon Seeds as Food: Nutrient Composition,Phytochemicals and Antioxidant Activity. International Journal of Nutrition and Food Sciences. Vol. 5, No. 2, 2016 pp. 139-144.
22. Sophia Darko, **Faustina Dufie Wireko-Manu** and Felix Charles Mills-Robertson (2015). Enumerated Bacteria on Cooked Food Samples in Some Hotels in Kumasi in the Ashanti Region of Ghana. Int. J. Pure Appl. Sci. Technol., 31(2) (2015), pp. 40-50. Available online at www.ijopaasat.in
23. Darko, S., Mills-Robertson, F. C. and **Wireko-Manu, F. D.** (2015). Evaluation of some hotel kitchen staff on their knowledge on food safety and kitchen hygiene in the Kumasi Metropolis. International Food Research Journal 22(6): 2664-2669 (2015) Journal homepage: http://www.ifrj.upm.edu.my
24. Boakye, A. A., **Wireko-Manu, F. D.**, Agbenorhevi, J. K. and Oduro, I. (2015). Antioxidant activity, total phenols and phytochemical constituents of four underutilised tropical fruits. International Food Research Journal, vol. 22(1) pp 262-268.
25. Addy, R. N. A., **Wireko-Manu, F. D.** and Oduro, I. (2014). Physicochemical and pasting properties of starch extracted from four yam varieties. Journal of Food and Nutrition Sciences, vol. 2(6) pp 262-269.
26. Boakye A. A., **Wireko-Manu F. D.**, Agbehernovi J. K. and Oduro I. (2014). Dietary Fibre, Ascorbic acid and Proximate Composition of Tropical Underutilised Fruits. African Journal of Food Science, vol. 8(6) pp 305-310.
27. Dzigbordi, B., Adubofuor, J. and **Wireko-Manu, F. D.** (2014). The effects of different concentrations of natamycin and the point of addition on some physicochemical and microbial properties of vanilla-flavoured yoghurt under refrigerated condition. International Food Research Journal, vol. 20(6) pp 3287-3292.
28. Adubofuor, J., Dzigbordi, B. and **Wireko-Manu, F. D.** (2014). Comparative studies on the qualities of seven brands of vanilla-flavoured stirred yoghurts produced within the Kumasi Metropolis of Ghana. International Food Research Journal, vol. 21(3) pp 1207-1212.
29. **Wireko-Manu F. D.**, Oduro, I., Ellis, W. O., Asiedu, R. and Maziya-Dixon, B. (2013). Potential Health Benefits of Water Yam (Dioscorea alata). Food Function, vol. 4, pp 1496.
30. **Wireko-Manu, F. D**., Oduro, I., Ellis, W. O., Asiedu, R. and Maziya-Dixon, B. (2013). Food Quality changes in Water Yam (Dioscorea Alata) during Growth and Storage. Asian Journal of Agriculture and Food Sciences, vol. 1(3) pp 66-72.
31. **Wireko-Manu, F.D.,** Ellis, W. O., Oduro, I., Asiedu, R. and Maziya-Dixon, B. (2013). Prediction of the Suitability of Water Yam (Dioscorea alata) for Amala Product using Pasting and Sensory Characteristics. Journal of Food Processing and Preservation, doi:10.1111/jfpp.12095
32. **Wireko-Manu, F. D.,** Ellis, W. O., Oduro, I., Asiedu, R. and Maziya-Dixon, B. (2011). Physicochemical and pasting characteristics of water yam (D. alata) in comparison with pona (D. rotundata) from Ghana. European Journal of Food Research and Review, vol. 1(3) pp 149-158.
33. **Wireko-Manu, F. D.,** Ellis, W.O. and Oduro, I.  (2010). Production of non-alcoholic beverage from sweetpotato (Ipomoea batatas L). African Journal of Food Science, vol. 4(4) pp 180-183.
34. **Baah, F. D**., B. Maziya-Dixon, R. Asiedu, I. Oduro and W. O. Ellis (2009). Physicochemical and pasting characterisation of water yam (Dioscorea spp.) and relationship with eating quality of pounded yam. Journal of Food, Agriculture and Environment. Vol. 7(2):107-112
35. **Baah, F. D**., B. Maziya-Dixon, R. Asiedu, I. Oduro and W. O. Ellis (2009) Nutritional and biochemical composition of D. alata (Dioscorea spp) tubers. Journal of Food, Agriculture and Environment. Vol. 7(2):373-378.
36. **F. D. Baah,** I. Oduro and W.O. Ellis (2005). 'Evaluation of the Suitability of Cassava and Sweetpotato Flours for Pasta Production'. Journal of Science and Technology, 25 (1), 16-24.

**CONFERENCE PRESENTATIONS AND OTHER PUBLICATIONS**

1. Asante, J. O., Oduro, I. and **Wireko-Manu, F.D**. Shelf life studies on wheat-cassava composite bread stored under different conditions by bread stakeholders (MPhil Thesis submitted to the Kwame Nkrumah University of Science and Technology, October, 2017).
2. Asante, J. O., Oduro, I. and **Wireko-Manu, F.D**. Shelf life studies on wheat-cassava composite bread stored under different conditions by bread stakeholders. (Abstract submitted for Seminar and Poster Presentation at the 6th Ghana Science Association (GSA) Research Seminar and Poster Presentation). Page 102.
3. Kwakye, A. O., **Wireko-Manu, F. D**. and Boakye, A. A. (2017) Development of Convenient *Mpotompoto*. Poster *Presentation*. 6th Ghana Science Association (GSA) Research Seminar and Poster Presentations, College of Science Allotey Auditorium, KNUST-Kumasi, Ghana
4. Donkor, H., Y. P. and **Wireko-Manu, F.D.** (2017). Development of Assorted Dried Fruits-Sweetpotato Snack. Poster *Presentation*. 6th Ghana Science Association (GSA) Research Seminar and Poster Presentations, College of Science Allotey Auditorium, KNUST-Kumasi, Ghana
5. Opoku,B.M.A, **Wireko-Manu ,F.D.** and Nyarko, B. (2017). Shelf Life Studies on Vacuum Packaged Orange Fleshed Sweetpotato Puree. *Poster Presentation*. 6th Ghana Science Association (GSA) Research Seminar and Poster Presentations, College of Science Allotey Auditorium, KNUST-Kumasi, Ghana
6. Owusu-Ansah, D. F., Nyarko, B. and **Wireko-Manu, F.D**. (2017). Development of Pineapple-Orange Fleshed Sweetpotato (OFSP) Jam. *Poster Presentation*. 6th Ghana Science Association (GSA) Research Seminar and Poster Presentations, College of Science Allotey Auditorium, KNUST-Kumasi, Ghana
7. Laryea, D**.**, Oduro, I., Carey, E., **Wireko-Manu, F.D**., Mkumbira J., Kwoseh, C., Baafi, E. and Abidin, P.E. (2017), Implementation of the “Everything-you-need-to-know-about-sweetpotato” Traning-of-Trainers course in Ghana: Experiences and Follow-up plans, 6th Ghana Science Association (GSA) Research Seminar and Poster Presentations, College of Science Allotey Auditorium, KNUST-Kumasi, Ghana, p16.
8. Laryea D., Oduro, I., Carey E., **Wireko-Manu, F.D**., Mkumbira, J., Kwoseh, C., Baafi, E. and Abidin, P.E. (2017), Implementation of the “Everything-you-need-to-know-about-sweetpotato” training-of-trainers course in Ghana: Experiences and Follow-up plan, BSU II Conference, 28th – 30thMarch, 2017 at Golden Bean Hotel, Kumasi-Ghana p63.
9. Guðjónsdóttir, M., Boakye, A.A., **Wireko-Manu, F.D.,** Chronakis, I., and Oduro, I. (2016). Characterization of red and white cocoyam roots, flours and starches during heating by low field NMR In: Proceedings of the XIII International Conference on the Applications of Magnetic Resonance in Food Science, Publisher: IM Publications, pp.49-53 DOI: 10.1255/mrfs.10
10. Boakye, A.A., **Wireko-Manu, F.D**., Ellis, W. O. and Oduro, I. (2017). Tapping the potential of cocoyam (Xanthosoma sagittifolium) for food and nutrition security. Oral presentation: Maximizing stakeholder involvement in productive research and uptake, BSU 11 Conference held at the Golden Bean Hotel, Kumasi, Ghana.
11. Magnus-George, F., Boakye A. A., Appaw, W., Aryeetey, E., Antonio, F. K., Manful, M. E., Sahe, A. C., **Wireko-Manu, F. D.** and Oduro, I. (2017). In vitro starch digestibility of cocoyam (Xanthosoma sagittifolium). *Poster presentation*: 6th One-Day Ghana Science Association (GSA) Research Seminar and Poster Presentation, KNUST, Kumasi, Ghana
12. Oteng, E., Boakye, A.A., **Wireko-Manu, F.D.** and Oduro, I. (2015). Cocoyam – cowpea – millet complementary food. Poster presentation: 7th Ghana Biomedical Convention - ESSER Conference Hall, University of Ghana, Legon – Ghana
13. **Wireko-Manu, F.D** and Boakye, G. A. (2016). Development and Assessment of Mango-Sweetpotato Toffee.  A paper presented at the Sixth International Conference on Food Studies in University of California, Berkeley Berkeley, USA, 12-13 October 2016
14. Laryea, D., Oduro, I., Carey, E., **Wireko-Manu, F.D.,** Mkumbira J., Kwoseh, C., Baafi, E. and Abidin, P.E. (2017), Implementation of the “Everything-you-need-to-know-about-sweetpotato” Traning-of-Trainers course in Ghana: Experiences and Follow-up plans, 6th Ghana Science Association (GSA) Research Seminar and Poster Presentations, College of Science Allotey Auditorium, KNUST-Kumasi, Ghana, p16.
15. Laryea D., Oduro, I., Carey E., **Wireko-Manu, F.D**., Mkumbira, J., Kwoseh, C., Baafi, E. and Abidin, P.E. (2017), Implementation of the “Everything-you-need-to-know-about-sweetpotato” training-of-trainers course in Ghana: Experiences and Follow-up plans, BSU II Conference, 28th – 30thMarch, 2017 at Golden Bean Hotel, Kumasi-Ghana, p63.
16. Laryea, D., Oduro, I., **Wireko-Manu, F.D**. and Chronakis I.S. (2016), Formulation and characterization of sweetpotato-based complementary food, 10th Triennial conference African Potato Association, 9th – 13th, 2016, Addis Ababa, Ethiopia (Won best poster presentation).
17. Shirley Isibhakhomen EJOH, **Faustina Dufie WIREKO-MANU**, David PAGE, Catherine M.G.C. RENARD. Folate content of cultivated and wild traditional leafy vegetables found in Nigeria. Poster presented at the Experimental Biology Conference in San Diego, USA, April 2-6, 2016.
18. **Wireko-Manu, F. D.,** Anita N. Agyare and Ibok Oduro (2016). Development and Quality Assessment of Cassava-Based Non-Alcoholic Beverage. Oral presentation at The 1st Congress on Root and Tuber Crops, held in Nanning Guangxi, China, Jan 18?22, 2016.
19. Zeenatu Suglo Adams, **Faustina Dufie Wireko-Manu**, Jacob Agbenorhevi and  Ibok Oduro. Extruded Snack (Yummy Pop) From Water Yam-Based Flour Poster presentation at  1st Congress on Root and Tuber Crops,  held in Nanning Guangxi, China, Jan 18?22, 2016 website
20. **F.D. Wireko-Manu** and Evelyn Adu Kwarteng, Processing/utilization and Postharvest Management of Sweetpotato. Oral Presentation at an International Training of trainer on everything you need to know about sweetpotato. 1st and 8th Feb 2016
21. Francis Amaglo, **F.D. Wireko-Manu** and Evelyn Adu Kwarteng, Nutrition and Orange Fleshed Sweetpotato. Oral Presentation at an International Training of trainer on everything you need to know about sweetpotato. 1st and 8th Feb 2016
22. Boakye, A.A., Kissi, A.K., **Wireko-Manu, F.D**., Chronakis, I., Guðjónsdóttir, M., and Oduro, I. (2016).  Enhancing the food utilization of cocoyam: Development of εt?-mix. Poster presentation: First Congress on Root and Tuber Crops, Nanning Guangxi, China
23. Grant W. F., Oduro, I. and **Wireko-Manu, F. D.** (2016). Sensory Properties of an enriched traditional cassava starch biscuit. Poster presentation at  1st Congress on Root and Tuber Crops,  held in Nanning Guangxi, China, Jan 18?22, 2016
24. **Wireko-Manu, F.D**., Boakye A. A. and I. Oduro. Breakfast eating pattern of student at KNUST, a case study (2016). Oral presentation at Foodscape Training Workshop, 15th January 2016, KNUST
25. **Faustina D. Wireko-Manu**, Damian Laryea, Enoch Aryeetey, Matilda A. Dansoh. Hands-On Training On Diversified Commercially Viable Food Products From Yam In 3 Regions Of Ghana
26. I. Oduro, **F.D. Wireko-Manu**, J.K. Agbenorhevi, H.E. Lutterodt, D. Laryea and E. Aryeetey (2016). Food Hygiene Training For Pupils, Food Vendors and Community Members. Poster presented at 1st National Outreach Conference, KNUST
27. I. Oduro, **F.D. Wireko-Manu**, E. Carey, C. Kwoseh, E.P Abidin, J. Mkumbira, D. Laryea, E. Aryeetey, A.A. Boakye (2016). Everything You Need To Know About Sweetpotato: Training-Of-Trainers Course. Poster presented at 1st National Outreach Conference, 30-31st March 2016, KNUST, Kumasi, Ghana
28. Darko, S., **Wireko-Manu, F.D**, and Mills-Robertson, F.C (2016). Fungal contaminationof foods prepared in some hotels in the Kumasi Metropolis Ghana Science Association 3rd Research Serminar. 13 April 2016, Buidling and Road Research Institute, Kumasi, Ghana.
29. Agbenorhevi, J. K., **Wireko-Manu**, F. D. and Adams, Z.(2016). Poster Presentation. Development of Yam-Baobab-Tamarind Based Snack Extrudates. Ghana Science Association 3rd Research Serminar. 13 April 2016.
30. **Wireko-Manu, F. D**. (2015).  Food Hygiene and Safety, series of presentations under Food Science and Technology Dept. Community Outreach Program, at KNUST JHS.  16th Feb, 12 March and 9th April 2015.
31. **Wireko-Manu, F. D.** and Aidoo, R. (2015). Root and Tuber Constraints. Oral presentation made at Root and Tuber Constraints Analysis workshop, KNUST.Feb. 2015 http://www.knust.edu.gh/news/news-items/danida-and-knust-hold-workshop-on-root-and-tuber-constraints-analysis
32. **Wireko-Manu, F. D**. (2014). Enhancing the role of yam through product development. Oral presentation at a Yam Multi-Stakeholder Workshop under the AUSAID-KNUST-CRI Yam Project, 3th September 2014, KNUST, Kumasi.
33. Aidoo, R., Wangel, A., **Wireko-Manu, F. D**., Nielsen, T. and Lassen, A. (2014). Roots and Tuber Value Chains for Poverty Alleviation and Household Food Security in Ghana: Potentials and challenges. A paper presented at the 5th Aalborg Conference: Finding Solutions to the New Challenges of Internationalization, 4 -6 June, 2014, http://www.ibcconference2014.aau.dk/.
34. Boakye, A. A., **Wireko-Manu, F. D.**, Chronakis, I. and Oduro, I. (2014). Value addition of Roots and Tubers: A case-study of cocoyam. Oral Presentation: FAU-DDRN Annual Conference held at the UN city, Copenhagen, Denmark. Conference proceedings available at: http://fau.dk/conference-materials.html
35. Laryea, D., Oduro, I., **Wireko-Manu, F. D**. and Chronakis, I. S. (2014), Value Addition of Sweetpotato in the Production of an Infant Food Blend: A Proposed research, Poster Presentation, Ghana Science Association 3rd Research Seminar. 24th April 2014.
36. **Wireko-Manu, F. D**., Laryea, D. and Oduro, I. (2014), New and improved products from sweetpotato and their utilization, Poster presentation, College of Science seminar on “The Cholera and Ebola Menace: The role of science”, 5th November, 2014.
37. **Wireko-Manu, F. D.**, Adams, Z., and Oduro, I. (2014). Increasing the global consumption of Yam through innovative product development. Poster presentation, College of Science seminar on “The Cholera and Ebola Menace: The role of science”, 5th November, 2014
38. **Wireko-Manu, F. D**., Boakye, A. A., Nkrumah-Agyapong, E. and Oduro, I. (2014). Exploring the product utilization potential of Cocoyam: New and Improved Products. Poster presentation, College of Science seminar on “The Cholera and Ebola Menace: The role of science”, 5th November, 2014
39. **Wireko-Manu, F. D.**, Aryeetey, E. and Oduro I. (2014). Diversifying the utilization base of Cassava through New and Improved food products development. Poster presentation, College of Science seminar on “The Cholera and Ebola Menace: The role of science”, 5th November, 2014
40. Boakye, A. A., **Wireko-Manu, F. D.,** Chronakis, I. and Oduro, I. (2014). Potentials of Cocoyam to Food Security in Ghana: Past, Present and The Way Forward.  Poster presentation: 3rd Research Seminar of the Ghana Science Association held at Kwame Nkrumah University of Science and Technology, Kumasi.
41. Boakye, A. A., **Wireko-Manu, F. D.,** Agbehernovi, J. K. and Oduro, I. (2014). Antioxidant activity, vitamin C and dietary fibre fractions of four indigenous underutilised fruits” Paper accepted for Oral presentation at the 6th Africa Nutritional Epidemiology Conference held in Accra, Ghana.
42. Adams, Z.S., **Wireko-Manu, F. D.,** Agbenorhevi, J. K. and Oduro, I. (2014). Poster Presentation. Development of Yam-Baobab-Tamarind Based Snack Extrudates. Ghana Science Association 3rd Research Serminar. 24th April 2014.
43. Adams, Z. S., **Wireko-Manu, F. D**., Agbenorhevi, J. K. and Oduro, I. (2014). Oral Presentation. Development of Yam-Baobab-Tamarind Based Snack Extrudates. 7th Annual GRASAG-KNUST Research Conference- Book of Abstract pg 44
44. **Wireko-Manu, F. D.** (2014). Enhancing the role of yam through product development. Oral presentation at Yam Multi-Stakeholder Workshop under the AUSAID-KNUST-CRI Yam Project.
45. **Wireko-Manu, F. D.** (2014). Taking control of your career. Oral presentation at the Association of Students in Agriculture and Related Sciences, KNUST (GAAS-KNUST) during their week-long program.
46. **Wireko-Manu, F.D.** (2014). Characterization of the nutritional composition of Ghanaian fruits and vegetables and impact of different cooking methods. Oral presentations at the PhD Students Day and end of internship on the 17th December 2013 and 28th February  2014 at Institút National de la echerche Agronomiqu? (INRA), Avignon, France.
47. Boakye, A. A., **Wireko-Manu, F. D.,** Chronakis, I. and Oduro, I. (2014). Potentials of Cocoyam to Food Security in Ghana: Past, Present and the Way Forward.  Poster presentation: 3rd Research Seminar of the Ghana Science Association held at Kwame Nkrumah University of Science and Technology, Kumasi.
48. Boakye, A. A., **Wireko-Manu, F. D**., Chronakis, I. and Oduro, I. (2014). Strengthening root and tuber value chains: Any hopes for the lesser known? Oral presentation: DDRN Seminar series held at the Aalborg University, Copenhagen Campus
49. **Wireko-Manu, F. D.** (2013). Research Focus: Past, Present and Future. Oral presentation made at Institút National de la echerche Agronomiqu? (INRA), Avignon, France. 12th November 2013.
50. **Wireko-Manu, F. D**., Oduro, I., Ellis, W. O., Asiedu, R. and Maziya-Dixon, B. (2013). Prediction of the suitability of water yam (Dioscorea alata) for amala product using pasting and sensory characteristics. Poster presented at the 28th Biennial Conference of the Ghana Science Association, 14th -18th July 2013, University of Ghana, Legon.
51. 42.  **Wireko-Manu, F. D.**, Oduro, I., Ellis, W. O., Asiedu, R. and Maziya-Dixon, B. (2013). Potential Health Benefits of Water Yam. Oral presentation at the   28th Biennial Conference 28th Biennial Conference of the Ghana Science Association, 14th -18th July 2013, University of Ghana, Legon.
52. Boakye, A. A., **Wireko-Manu, F. D.** and Oduro, I. (2013). Dietary fibre fractions of selected indigenous underutilised fruits. Oral presentation at 2nd Research Seminar and Poster Presentations of the Ghana Science Association held at Kwame Nkrumah University of Science and Technology, Kumasi.
53. **Wireko-Manu, F. D.** (2013). YES, YOU CAN: Focus and achieve your career goal. Oral presentation at Community role modelling event at Adanwomase Senior High school, 4th of March 2013.
54. Boakye, A. A., **Wireko-Manu, F. D.** and Oduro, I. (2013). Underutilised fruits as source of dietary fibre. Oral presentation:  6th Ghana Biomedical Convention held at the University of Cape Coast, Ghana.
55. Boakye, A. A., **Wireko-Manu, F. D.** and Oduro, I. (2013). Some health beneficial constituents of four underutilised tropical fruits. Paper accepted for Poster at the IUNS 20th International Congress of Nutrition held at Granada, Spain.
56. Boakye, A. A., **Wireko-Manu, F. D.** and Oduro, I. (2013). Assessment of some health beneficial constituents of four underutilised tropical fruits. Oral presentation:  7th Annual GRASAG-KNUST Research Conference held at Kwame Nkrumah University of Science and Technology, Kumasi. Paper won the 3rd best paper award.
57. **Wireko-Manu, F. D.** (2012). Increasing awareness of grants to empower postgraduate students. Oral presentation at GRASAG annual research and scientific presentation week.
58. Addy, R. N. A., **Wireko-Manu, F.  D.** and Oduro, I. (2011). Underutilized Yam varieties: Proximate, Mineral and Sensory Properties. A paper presented at the  27th Ghana Science Association Biennial Conference, Kwame Nkrumah University of Science and Technology, Ghana, Book of abstract p. 40
59. **Baah, F. D.,** Maziya-Dixon, B., Asiedu, R., Oduro, I. and Ellis, W. O. (2007). Organoleptic Quality Assessment of Major Traditional Yam Products from Greater yam (Dioscorea alata). A paper presented at the Tenth Triennial Symposium of the International Society for Tropical Root Crops-African Branch in Mozambique- Book of abstract p. 121.
60. **Baah, F. D**., Maziya-Dixon, B., Asiedu, R., Oduro, I. and Ellis, W. O. (2007). Evaluation of Dioscorea alata varieties for making pounded yam. A paper presented at the 1st International Chester Food Science & Technology Conference- Book of Abstract p. 14.
61. **Baah, F. D.**, Maziya-Dixon, B., Asiedu, R., Ellis, W. O. and Oduro, I. (2006). Suitability of Dioscorea alata Genotypes for Making Traditional Food Products in West Africa. 14th Triennial Symposium of the International Society for Tropical Root Crops (ISTRC) - Book of Abstract p. 36.
62. Idowu, P., Asiedu, R., Maziya-Dixon, B. and **Baah, F. D.** (2006). Nutritional Enhancement of Yam-A paper co-presented at the Annual Conference and Scientific meeting of Nutrition Society of Nigeria (NSN) held at Abeokuta, Nigeria, 8-10 December 2006.
63. **Baah F. D.**, Oduro, I. and Ellis, W.O. (2008). Non-Alcoholic Beverage Production from Sweetpotato. African Journal of Root and Tuber Crops (Submitted).
64. Maziya-Dixon, B., **Baah, F. D.** and Asiedu, R. (2009). Retention of carotene, iron and zinc during processing of yellow yam (Dioscorea cayenensis) tubers. Food Research International (Submitted).
65. Maziya-Dixon, B., **Baah, F. D.** and Asiedu, R. (2009). Evaluation of iron and zinc retention during processing of white yam (D. rotundata) varieties.  Journal of Food Processing and Preservation (Submitted).

**HANDBOOKS/TRAINING MANUALS**

1. Handmade/Artisanal Chocolate Making Short Course Manual (2016) Department of Food Science and Technology, KNUST. IMARGRAPHIX, Kumasi.
2. Food Hygiene Manual (2015). Department of Food Science and Technology, KNUST. IMARGRAPHIX, Kumasi.

**EXHIBITIONS**

1. Exhibition on Artisanal Chocolate and products Developed in the Department of Food Science and Technology at 51st Congregation Exhibition, 6-8 July 2017**,**KNUST
2. Exhibition on Artisanal Chocolate Products Developed, Seminar and Exhibition 2017, Department of Food Science and Technology in Collaboration with International Potato Center (CIP), College of Science, KNUST, 14 February 2017
3. Exhibition on Development of a Fortified Biscuit with Palm Weevil Larvae and Orange-fleshed Sweetpotato, Europeans Researchers’ Night, University of Huddersfield, UK, 30 September 2016
4. Exhibition on some products developed from roots and tubers and okra pectin chocolate at 3rd National Science, Technology and Innovation fair organized by the Ministry of Environment, Science, Technology and Innovation (MESTI), ISSER, University of Ghana, 13-16 September 2016
5. Mini Nutritious Food Fair at Adum in Kumasi, in collaboration with IITA and CRI, sponsored by GIZ and SHASHA small grant projects, 26th May 2016.
6. Root and Tuber Products exhibition at an exhibition fair dubbed ‘If You Love Me….’ at the Loco Shed of the Kumasi Railway from the 15 April – 5 may 2016.
7. Root and Tuber Products Exhibition at 1ST National Conference on Food Fraud at KNUST, 27th January 2016.
8. Root and Tuber Products Exhibition at a Multi-stakeholder Root and Tuber Constraint Analysis workshop under the DANIDA-KNUST Root and Tuber Value Chain Project, 10 February 2015.
9. Root and Tuber Products exhibition at Yam Multi-Stakeholder Workshop under the AUSAID-KNUST-CRI Yam Project: Improved Yam Storage for Income and Food Security in Ghana (<http://www.knust.edu.gh/news/news-items/knust-holds-workshop-on-yam-storage>). 3rdSeptember 2014
10. Root and tuber products exhibition at College of Science Association Research Seminar and Poster Presentations. 5th November 2014 at KNUST.
11. Yam products exhibition at Ejura. Yam stakeholder’s forum organized by CSIR-Crops Research Institute/IITA/MOFA. Theme: Celebrating Yam, King of Crops-16th October, 2009.
12. Periodic Food Products Exhibitions and Orientations for National and International Visitors to Crop Utilization Unit, IITA (2004-2007).
13. Trades and Technology Fair (TRATECH) 2001, Great Hall, KNUST, Kumasi, Ghana
14. Exhibition of Sweetpotato Products at AGRIFEX Trade Fair, December 3rd – 9th, 2001, La- Accra, Ghana.
15. Root and tuber products exhibition at College of Science Association Research Seminar and Poster Presentations. 5th November 2014 at KNUST. Yam products exhibition at Ejura. Yam stakeholder’s forum organized by CSIR-Crops Research Institute/IITA/MOFA. Theme: Celebrating Yam, King of Crops-16th October, 2009.
16. Periodic Food Products Exhibitions and Orientations for National and International Visitors to Crop Utilization Unit, IITA (2004-2007).
17. Trades and Technology Fair (TRATECH) 2001, Great Hall, KNUST, Kumasi, Ghana
18. Exhibition of Sweetpotato Products at AGRIFEX Trade Fair, December 3rd – 9th, 2001, La- Accra, Ghana.

**TRAVEL GRANTS**

1. Staff mobility and teaching travel grant to ISA Lille, France. May 2019 to supervise students’ laboratory practicals and hold discussions on future collaborations.
2. Travel grant to a number of conferences (in USA, China, Denmark) by DANIDA Root and Tuber Value Chain Project 2013-2016
3. Australia Award Fellow travel grant to University of Sydney form a month training titled “Improving Agricultural Productivity through Increasing the Impact of Agricultural Research in Africa” from 27 April 2015 to 27 May 2015.
4. Agropolis Fondation travel grant for research attachement at the Institút National de la Recherche Agronomiqu? (INRA), Avignon in France, 2013-2015
5. African Women in Agricultural Research and Development (AWARD) travel grants for Research Proposal Writing Course, 19-25th February 2012, Kenya
6. AWARD travel grant for Women’s Leadership and Management Course-August 19-25, 2012, Kenya
7. Travel grant by Netherlands Government through Sustainable production and utilization of yam project to attend 1st International Chester Food Science & Technology Conference, University of Chester, UK, April 11-13, 2007,
8. Travel grant by Netherlands Government through Sustainable production and utilization of yam project to HACCP on new product development workshop and Sensory evaluation workshop, Campden and Chorleywood Food Research Association (CCFRA), UK, February 21 to March 1, 2007.

**TEACHING EXPERIENCE**

Undergraduate/Postgraduate courses taught

1. **FTECH 377: Principles of Sensory Evaluation (2 credits)**
2. **FTECH 551: Sensory Evaluation of Foods (3 credit)**
3. **FTECH 487/593: Food Product Development (2 credit)**
4. **FTECH 557: Root and Tuber Technology (3 credit)**
5. **FTECH 375: Postharvest Physiology and Technology (2)**
6. FTECH 267: Food Service Operations and Management (2 credit)
7. FTECH 371: Food Hygiene and Sanitation (2 Credit)
8. FTECH 381: Research Design and Implementation (2)
9. FTECH 268: Traditional Foods and Nutrition (2 credit)
10. FTECH 566: Advanced Postharvest Technology (3 credit)
11. FTECH 586: Postharvest Management (IDL) (5 credits)

**CERTIFICATES OF PARTICIPATION/APPRECIATION**

1. Certificates of Participation in the 2nd, 3rd, 5th, 6th & 7th KNUST Summer School 2011-2017, KNUST-Kumasi.

2. Certificate of Appreciation for participation in 5-Day Training on Foodscape Studies at KNUST, 15-19 February 2016.

3. Certificate of honor: Facilitator at Skill Building and Professional Development Workshop organized by USAID and BHERAD in Kumasi, Ghana \_ July 24-30, 2016.

4. Certificate of Recognition for duty performed as Member of Teaching Faculty - Short Course in Food Extrusion Technology, KNUST and Premium Foods Ltd., 2016

5. Intermediate Certificate in Applied HACCP Principles, The Royal Institute of Public Health, UK, March 2007

6. Certificate of achievement in Sensory Evaluation at Intermediate Level, Institute of Food Science and Technology Trust Fund (IFST), UK, March 2007

7. Certificate in Project Management Fundamentals, International Institute for Learning, Inc. (held at International Institute of Tropical Agriculture (IITA), Nigeria, December 2004.

8. Certificate in Statistics and Statistical Computing with SAS, International Institute of Tropical Agriculture (IITA), Nigeria, 2004.

9. Certificate in Quality Protein Maize (QPM) Development and Seed Delivery System in West and Central Africa, CSIR-Crops Research Institute, Ghana, 2003.

10. Certificate in Management and Marketing-Entrepreneurship awareness, School of Administration, University of Ghana, Ghana, 1999.

**POSITIONS HELD & HOLD**

2017 –2019: Head of Department of Food Science and Technology (KNUST)

2012-date:  Treasurer, Ghana Nutrition Association, Kumasi Chapter

2012-2014:                  Undergraduate Internship Placement Coordinator

2001-2002:             Vice President, Graduate Students Association of Ghana (GRASAG),

2000: Secretary, National Service Personnel Association (NASPA), Kumasi District, Ghana.

1998-1999:                Treasurer, Nutrition and Food Science Association, University of Ghana, Legon,

**COMMUNITY SERVICE**

**INTERNATIONAL**

1. Reviewer international Food Research Journal
2. Reviewer Agricultural and Food Science Journal of Ghana (AFSJG)
3. Reviewer- Food Control
4. Reviewer- Food and Nutrition Sciences
5. Reviewer-Journal of Science and Technology
6. Facilitator at Skill Building and Professional Development Workshop organized by USAID and BHERAD in Kumasi, Ghana \_ July 24-30, 2016
7. LOC member and a facilitator: International Training of Trainers (TOT) on Everything you need to know about sweetpotato at KNUST 1-12 Feb 2016
8. Resource person/Speaker on “*Product development in Roots & Tuber production”.* AtFINe’s International Outlook and Research Workshop Series in Denmark, *Aalborg University in Copenhagen* September 2, 2015.
9. LOC member and a facilitator: International Training of Trainers (TOT) on Everything you need to know about sweetpotato at KNUST 1-12 Feb 2016
10. Resource person and part of a panel to speak on Nutritive value of cassava flours: current knowledge and new perspectives on glycaemic index, digestibility, gluten intolerance and sensory quality of wheat-cassava bread in Lagos, Nigeria, 23rd July, 2014.
11. Hosted and supervised an IAESTE student from in 2011

**NATIONAL**

1. Member, Technical Advisory Committee on Nutrition, Food and Drugs Authority (FDA), Ghana (2018-Date)
2. External Assessor for promotion of research staff- CSIR-Food Research Institute, Accra (2019)
3. External Assessor for promotion of research/academic staff- University of Development Studies, Tamale, Ghana (2017).
4. Assessor of two (2) B.Tech and HND Food Technology Programs for National Accreditation Board (2018)
5. Assessor of one (1) BSc Food Processing and Technology and one (1) Diploma in Agro-Processing for National Accreditation Board (2017)
6. Assessor of two (2) B. Tech Food Technology programs for National Accreditation Board (2016)
7. Facilitator of a 5-day training in Value Chain Management and Value Addition by the Roots and Tuber Value Chain Project, 22nd – 27th August 2016 at Nsuta, Walewale and Oforikrom in the Ashanti, Brong Ahafo and Nothern regions of Ghana <http://www.ghanacampusblog.com/2016/09/knust-danida-roots-and-tuber-value.html>
8. Treasurer, Ghana Nutrition Association, Kumasi Chapter 2012-date
9. Chairperson of a four member LOC for 1st National Food Fraud Conference at KNUST on 27th Jan 2016. <http://www.knust.edu.gh/events/notices/1st-national-conference-on-food-fraud>
10. Organiser and facilitator: FoodScape Studies Workshop 15-19th February 2016
11. Contribution to national debate-Joy News and TV <http://www.myjoyonline.com/business/2015/November-6th/adulterated-food-widespread-in-ghana-knust-researchers.php>
12. Contribution to national call for inclusion of high vitamin A sweetpotato in meals and in Ghana School Feeding Program. <http://www.myjoyonline.com/news/2016/February-17th/scientists-call-for-inclusion-of-sweet-potato-in-ghana-school-feeding-programme-meals.php>
13. Organiser and facilitator : Food Hygiene and Product Development Training of Obuasi Miners-Wife Association <http://foodscience.knust.edu.gh/news/news-items/miners-wife-association-trained-on-food-hygiene-and-product-development>
14. Resource person to educate KNUST JHS pupils and Food Vendors on Food Hygiene and Safety; An outreach program organised by the Department of Food Science and Technology, KNUST, 16th Feb, 12 March and 9th April 2015
15. Organiser and resource person: Organised two separate multi-stakeholder workshops under the AUSAID-KNUST Yam Storage and DANIDA-KNUST Root and Tuber Value Chain Projects and made oral presentations.
    1. <http://www.knust.edu.gh/news/news-items/knust-holds-workshop-on-yam-storage>.
    2. Oral Presentation: Enhancing the role of yam through product development, 3rd of September 2014:
    3. <http://www.knust.edu.gh/news/news-items/danida-and-knust-hold-workshop-on-root-and-tuber-constraints-analysis>. Oral Presentation: Root and Tuber Constraints, 10th Feb. 2015
16. Member-Led a team to organise a Yam Multi-Stakeholder workshop at KNUST on the 3rd of September 2014 (<http://www.knust.edu.gh/news/news-items/knust-holds-workshop-on-yam-storage>); 2014
17. Organised and Hosted a Community Role Modelling event at Adanwomase Senior High School, Ashanti region, to motivate students on career advancement, 4th March 2013.
18. Service teaching at Valley View University in 2011 for one semester: Taught Introductory Food Science.
19. Part of nutrition and health outreach programme team in collaboration with an NGO in my college, where members organised seminars and educational programs for societal groups to educate the public on how food/diet and health are related, what and how they should eat and manage life in general to have good health
20. Resource person-Panel member (Technical Specialist) on Staff Appointments Interview at CSIR-Crops Research Institute, Fumesua, Kumasi, 17th November 2010
21. Reviewer: Ghana Science Association Biannual conference papers in book of proceedings. 2011
22. Ghana Science Association conference organising committee member. 2011
23. Vice president, Graduate Students Association of Ghana (GRASAG) KNUST Chapter, 2001-2002
24. Secretary, National Service Personnel Association (NASPA), Kumasi District, Ghana, 2000.
25. Treasurer, Nutrition and Food Science Association, University of Ghana, Legon, 1998-1999.

**KNUST**

1. Member, Council of Convocation (January 2020 to date)
2. Head of Department, Food Science and Technology, KNUST (2017-2019)
3. Chairperson of LOC: KNUST Food Festival, 14th February 2019
4. Member, College of Science Research and Conference Committee, 2017 to date
5. Member, Committee to spearhead exhibition of KNUST Science Innovative Products at the 3rd National Science, Technology and Innovation (STI) Fair, 2016
6. Chairperson of LOC: KNUST Food Festival and Conference, 14th February 2018
7. Assistant to Committee to review School of Graduate Studies’ Thesis and Oral Examination, May 2016-date
8. Member, Committee to develop and Pilot Departmental Information Management Tool under the QAPU, 2015-date
9. Member, CoS Research Coordinating Committee 2014-date
10. Resource Person and a Fellow at Republic Hall of Residence 2014-date
11. Member of a committee set up by the Vice Chancellor to investigate alleged plagiarism; 2014
12. Secretary to a 3-member committee on Yoghurt Production Unit of the department of Food Science and Technology, 2010 to date.
13. Academic Tutor, 2010 to date
14. Industrial attachment coordinator 2012-2014
15. Officially Mentored a postgraduate for one year, 2012-2013
16. Resource person to speak on ‘Taking control of your career’ at the Association of Students in Agriculture and Related Sciences, KNUST (GAAS-KNUST) during their week long program, 2012.
17. Resource person to speak on 'Increasing awareness of grants to empower postgraduate students' at GRASAG annual research and scientific presentation week (2012).
18. Member: 46th Congregation Planning Committee for the College of Science, KNUST, 2012
19. Part of a team who periodically motivate and mentor female students in the College of Science (CoS) through programs organised by the college or Executives of the Science Students Association, 2011-2015.
20. Departmental Representative, Ghana Science Association, Kumasi Chapter. 2012 to 2014
21. Member of a team that developed the first one year MSc Food Science and Technology syllabus for the department of Food Science and Technology; 2011
22. Member- Planning Committee on accommodation and meals for the 27th Biennial Conference of the Ghana Science Association held at KNUST campus, Kumasi, Ghana. 1st July to 5th August 2011

**MEMBERSHIP OF PROFESSIONAL BODIES**

1. Ghana Science Association (GSA)
2. Ghana Nutrition Association (Gnuta)
3. Ghana Chemical Society (GCS)
4. International Society of Tropical Root Crops (ISTRC)

**REFEREES**

Available upon request.