




Food scientist, technologist, food product
development and commercialization expert

CURRICULUM VITAE - DR. ERIC OWUSU MENSAH

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SUMMARY PROFILE

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

Dr Owusu Mensah's research focuses on Food Fermentation (e.g. Traditional fermented foods), Food microbiology, Food Safety and Hygiene, Food Product development, Food Processing/Manufacturing, Sensory analysis, and shelf-life studies. He is currently exploring the hidden potentials of *Calotropis procera* (milkweed plant) for commercialization of which he and his team have won the KNUST Research Fund (Kref) for the investigation. He is also the Principal Investigator examining the emulsifying properties of Okra pectin and Tamarind Xyloglucan in Chocolate spread. Dr Owusu Mensah has published several articles in peer-reviewed journals, contributed to a book "Nutritional and Health Aspects of Food in Western Africa" published by Elsevier, and supervised 54 students (PhD - 4, MPhil -12, and B.Sc - 38). Eric is a reviewer for 4 reputable peer-reviewed International journals and is affiliated with 4 international food/scientific associations. Eric has served as a chair/member in several committees, and he is currently the honourable organizer for the Ghana Association of Food Scientific and Technologists, Assistant Examination Officer for the Department of Food Science and Technology, and the Manager overseeing the operationalization of the KNUST Food Processing Unit.

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

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

PERSONAL BIODATA

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 (Part-time: 2019-2020 and Full Time (2020 – Date))

- a. **Organisation:** Kwame Nkrumah University of Science and Technology (K.N.U.S.T), Food Science and Technology Department, Kumasi, Ghana
- b. **Key Achievement/Impact:**
 - i. 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
 - ii. Research Focus/Ongoing Research:
 1. Mining the hidden potentials of Calotropis Procera for food applications
 2. Milk Processing Value Chain (Production and Safety: -Yoghurt, Wagashi, Brukina, etc)
 3. Plant milk analogues – cereals (Milk processing, product development and Tenderization; Sausage)
 4. Substitution for cocoa butter in chocolate production (Palm Oil)
 5. Safety of edible oils during frying of foods
 6. Food Related projects
 - iii. Service to the community –
 1. Assistant Examination Officer - Department of Food Science and Tech, KNUST
 2. Publish several articles in reputable journals
 3. Reviewer of 5 International Journal on food Science and technology and External Reviewer for Council for Scientist and Industrial Research (CSIR)
 4. Curriculum development for Culinary Science/Management and food-related courses
 5. Supervised Undergraduate and Postgraduate Science
 6. Managing Food Processing Unit
 7. Member of several committees – KNUST and National
 8. Training and Public lectures on Entrepreneurship and Business Development
 9. Consultation services for food Companies: e.g Premium Food

2. POSTHARVEST/LABORATORY SUPERVISOR (2011- 2016)

a. **Organization:** International Potato Center (CIP)/IMWI, West Africa, Ghana.

b. **Key Achievement/Main Duties:**

- i. Training staff on Standard Operation Processing for processing roots and tubers
- ii. Development of calibration with NIRS for determination of quality attributes in cooked sweetpotato roots
- iii. Coordinating and management of the Postharvest laboratory
- iv. Implementing a fee payment system for the sustainability of the laboratory
- v. Made a series of presentations on international and national levels
- vi. Determination of quality attributes of sweetpotato roots
- vii. Field and sensory evaluation of sweetpotato roots

3. FOUNDER & DIRECTOR (2008 TO DATE)

a. **Organization:** Quama Food Processing Company Limited, Asawase - Ejisu, Kumasi, Ghana

b. **Key Achievements:**

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

4. DEMONSTRATOR (2007-2008)

a. **Organization:** Food Science and Technology Department, KNUST, Kumasi.

b. **Key Achievement/Main Duties:**

- a. Supervising Bsc. Project works,
- b. Assisting Lecturing during Lecturing, in-charging of fermentation laboratory, in-charge of tutorials,
- c. Evaluating BSc internship projects.

5. FIELD COORDINATOR (2006 - 2007)

a. **Organization:** GRAD/Ministry of Food and Agriculture/ GRAD - IVRDP

b. Achievement/Main Duties:

- i. Coordinating implementation of agro-projects in Eastern and Central Regions.
- ii. Training junior staff on project concept, facilitation, report writing, presentation skills,
- iii. linking community Based Organization to Banks for credits,
- iv. training group on group dynamics and management,
- v. vetting groups for Bank credit,
- vi. collecting data and analyzing, attending management meeting,

6. PROJECT FACILITATOR (2004 - 2006)

a. **Organization:** Ministry of Trade and Industry/Birim South District – Citrus Processing Project - District Industries Programme (DIP)

b. Main Duties

- i. Coordinating (Developing and Implementing) Citrus Processing Project,
- ii. Mobilizing community-based organizations and training them,
- iii. Sensitizing stakeholders on programme policy,
- iv. organizing Investors Forum, collecting and analysis citrus data,
- v. writing technical reports and
- vi. facilitating marketing linkages for farmers.

7. RESEARCH COORDINATOR (2003-2004)

a. **Organization:** Blessed Tree Ltd, Accra, Ghana. National Service.

b. Main Duties:

- i. Researching into alternative Livelihoods; Essential Oil Extraction e.g Shea
- ii. Butter (fractionation), Castor Oil, etc for employment creation.

8. RESEARCH ASSISTANT (2003)

a. **Organization:** Tropenbos International, Kumasi

b. Main Duties:

- i. writing scientific proposals;
- ii. identifying sustainable alternative livelihood strategies for forest fringe communities
- iii. organizing focus group discussing, and
- iv. stakeholders' meeting, working in an interdisciplinary group. Etc

SCIENTIFIC PAPERS PUBLISHED/PRESENTED

A. PEER-REVIEWED JOURNAL ARTICLES

1. **Mensah, E.O.** and Asare, E.B. (2024), Improved Production Process Map and Safety of Millet-Based Fermented Beverage. *Applied Research* e202400166. <https://doi.org/10.1002/appl.202400166>
2. *Nana Ama Donkor-Boateng, Shadrach Yankey, Eric O. Mensah Jacob Agbenorhevi and Ibok N., Oduro. (2024). The Influence Of Food Ingredient Composition On Structural And Functional Properties In Porridge Preparation - A Review. Food Bioscience. Submitted*
3. *Priscilla B. Nyame, Leticia Effah-Manu, Mizpah A.D. Rockson, Eric O. Mensah, Fidelis M. Kpodo and Jacob K. Agbenorhevi (2024). Quality characteristics of mayonnaise containing okra pectin. JSFA Reports Submitted*
4. O. Mensah, E., A.N, A., M, R., A.S.D, A., N.Y, O., NB, T., M.M, A., B, A., T.J, G., K.S, B. A dairy and non dairy millet beverages [not peer reviewed]. Peeref 2024 (poster).
5. **Mensah, Eric Owusu; Agbodeka, Comfort Yaa; Okyere, Faustina; Amoa-Owusu, Abigail; Osei-Wusu, Florence; Comfort, Frimpomaa (2024). Potential Utilisation of Two New Varieties of Phaseolus vulgaris in Yoghurt Manufacturing – Crop Science-Wiley . Submitted. October 2024**
6. *Isaac Kudomor, and Eric Owusu Mensah (2024). Thermal Degradation and Stability of Repeated Heated Palm Kernel Oil During Deep Frying of Different Food Commodities. Submitted to European Journal of Lipid Science and Technology. Submitted*
7. 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
8. 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>
9. Benard Yada, Gina Brown-Guedira, Agnes Alajo, Gorrettie N. Ssemakula, **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
10. **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

11. **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
12. **Owusu-Mensah**, I. Oduro, N. T. Dzedzoave and K. J. Sarfo (2011) improving the malting qualities of rice malt. *Amer. J. Exp. Agric.* 1(4): 432-439.
13. **Owusu-Mensah**, I. Oduro, K.J. Sarfo. "Steeping: A way of improving the malting of rice grain". *J. Food Biochem.* 35 (2011) 80–91.

BOOK AND TECHNICAL REPORTS

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

CONFERENCES ATTENDED

1. E-Learning International Conference (2nd Edition), 2024 at KNUST, Kumasi.
2. 11th GSA Research Seminar and Poster Presentation. Ghana Science Association,
3. Consumer participation in Ghana sweet-potato breeding program: The consumer preference approach (2015). ISTRC Guangxi, China
4. Assessment of the Antioxidant Potential of Sweetpotato Peel Extract in Controlling Rancidity (2013). sweetpotatoknowledge.org

5. Multilocational assessment of dry matter content and starch content of sweetpotato varieties (2012). Presented at ISTRC, Abeokuta, Nigeria.
6. Temperature and time regimes determine stability of α -amylase activity in sweetpotato roots (2013). Presented at APA, Kenya

THESIS SUBMITTED

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

CAREER DEVELOPMENT

1. Training Attained/Participated

No.	Date	Content of Training	Organization/Organizer	Certificate
1	2024	Excellence in Peer Review: How to be an effective peer reviewer	Taylor & Francis Group	Certificate
1	2024	Innovation and Entrepreneurship	UNDP/NEIP	Certificate
2	2024	SME Business Interaction Series (Kumasi Edition)	Access Bank and Deloitte Ghana	Certificate
3	2023	Summer school – Academic-Industry Partnership for National Development	QAPU, KNUST	Certificate
4	2023-2024	The Masterclass and online Content Creation Training for Faculty Members	KNUST E-learning and Mastercard Foundation	Certificate
5	2023	How to make your research publishable: Avoiding rejection at F1000. Taylor & Francis Group.	Taylor & Francis Group	Certificate
6	Jan 2023	How to enhance your chances of Serendipitous research discovery	Elsevier – Research Academy	Certificate
7	Jan 2023	Make your data findable	Elsevier – Research Academy	Certificate

8	Jan 2023	Models of peer review (1.2)	Elsevier – Research Academy	Certificate
9	Jan 2023	Research Design	Elsevier – Research Academy	Certificate
10	Jan 2023	Introduction to Journal Impact factor and H-index	Elsevier – Research Academy	Certificate
11	Oct 2022	Foundational Financial Literacy – Financial Empowerment	Singapore University of Social Sciences/Global Fintech Institute	Certificate
	Jan 2022	Enumeration of Microorganisms in Food	Food Research Institution, FRI	Report
12	2018	Financial management, costing and interpretation of financial statement	Root Capital, Ghana	No
13	2014	Soya processing, and yoghurt production, fruits and Tomato processing.	Cottage Industries, Ghana	
14	2012	Calibration development using Near Infrared Reflectance Spectroscopy (NIRS).	International Potato Center (CIP), Peru	
15	2005	Facilitation skills, Team Management, Group dynamics, Monitory and Evaluation	Ministry of Food and Agriculture	
16	2005	Effective team Building, Communication, and leadership	SNV, Netherlands Development.	Certificate
17	2003	Interdisciplinary (group) work, Report writing, communication, and presentation skills, interviewing skills	TBI, Tropenbos International	

COMMUNITY SERVICES

A. Committees served at KNUST and beyond

1. Honourable Organizer – Ghana Association of Food Scientists and Technologists (GhAFOST). <https://www.ghafost.org/executives/>
2. Chairman – LOC, GhAFOST, AGM, 2024
3. Secretary – Committee for the Association of CEOs in the Asante Presbytery, PCG (2024)
4. Member – Board of Directors, Bunny Bites Gh Ltd (2024 to date)

5. Member and Chair (sub-committee on Refreshment) – Committee on KNUST Convocation Games (May 2024)
6. Member – Committee to development programme/curriculum and courses for Culinary Tourism (February 2024)
7. Member – Committee on Food Festival (2004), KNUST. Promoting the advancement and patronage of Traditional foods in Ghana. Part of a Team in promoting the events at Garden City Radio/TV and Multimedia (Luv FM).
<https://www.myjoyonline.com/6th-knust-food-festival-to-showcase-innovations-and-technological-advances-in-traditional-foods/> and
<https://focusfmknust.com/2024/02/15/innovations-in-traditional-foods-take-center-stage-at-6th-knust-food-festival/>
8. Member – Committee on Food Fermentation and Microbiology (2024)
9. Member – Committee on Food Festival (2023), Department of Food Science and Technology, 2022 – date
10. Member – Committee on Event and Short Courses, Department of Food Science and Technology, 2022 – date
11. Chairman – Committee on Food Processing, Product Development, Department of Food Science and Technology, 2024 – date
12. Member - Committee on Food Processing, Product Development, Department of Food Science and Technology, 2022 to 2024
13. Member – GUSA Games Food Subcommittee (2023)
14. Member – LOC of Ghana Science Association, Kumasi-Branch (2022)
15. Member – 2024 PCG National Choir Union Conference Central Planning Committee, 2023.
16. Member – Committee on Agriculture and Forestry, DSS, PCG
17. Member – Food Processing Unit Management, College of Science, KNUST (2022)
18. Chair – Welfare Committee, Department of Food Science and Technology, KNUST (2022)
19. Member – Food Processing Unit, College of Science, KNUST (2021)
20. Member – Panel for Entrepreneurship Seminar (2021), CoS, KNUST
21. Member – Committee for Maiden SRC Think it Fund It Project, 2023

B. Appointment or Positions Held

1. External Assessor – Council for Scientific and Industrial Research, 2024
2. Assistant Examination Officer – Department of Food Science and Technology, KNUST (2024 to Date)
3. Manager – Food Processing Unit (2021 to date) College of Science, Department of Food Science and Technology
4. Mentor/Counsellor – Independence Hall, Kwame Nkrumah University of Science and Technology, Kumasi (2024).

5. Mentor/Counsellor – Independence Hall, Kwame Nkrumah University of Science and Technology, Kumasi (2023 – Date).
6. PTA chairman – St Louis Jubilee School, Kumasi, Ghana (2019 – 2023).
7. Bomso District Lay Rep – Presbyterian Church of Ghana, Bomso District, Kumasi (2018 – 2022)
8. President – Asante Presbytery Choirs' Union of Presbytery Church of Ghana. (2022 – Date)

C. Reviewer for Scientific Journals

1. Food and Humanity. Elsevier: ISSN: 2949-8244
2. Virology: Springer Nature
3. Pee J
4. JUST - KNUST
5. Reviewer – Ghana Science Association (2022)

D. Invitation/Speakers

1. 2024 – Main speaker – Annual Youth Empowerment Forum (AYEF 24). “Understanding The Times: To Engender an Entrepreneurial Mindset in Developing a Sustainable Career, Presbyterian Church of Ghana, Patase District, Kumasi, Ghana.
2. 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
3. 2023 – Speaker at Entrepreneurship Summit, National Union of Presbyterian Students (NUSPG), KNUST, Kumasi
4. 2023 - Panel Member at 10th Anniversary Symposium of the Office of Grant and Research (OGR), 2023
5. 2023 - Speaker at YAF Entrepreneurship Summit, Christ Congregation, Kumasi. (2023)
6. 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
7. 2021 – Panel Member for the MCFSP at KNUST Virtual Entrepreneurship Seminar, Mastercard Foundation, Kumasi

E. Examinations and Supervisions

Student Research Supervision

Doctoral Thesis

1. **Zeenatu Suglo Adams** - Potential of Okra pectin and Tamarind Xyloglucan as Emulsifier in Chocolate spread (Data Collection stage)
2. **Shadrach Yankey** - Innovative application of proteolytic enzyme isoforms from *Calotropis procera* leaves in the formulation of shelf-stable soft cheese (proposal Development)

3. **Vivian Ayamah** - Impact Of Serum Vitamin D Levels And Total Antioxidant Capacity Level On Urinary Tract Infection In Pregnant Women (Submitted)
4. **Nana Ama Donkor-Boateng** - Development And Characterization Of Porridge (A Complementary Food) Fortified With Rain Tree Pod (proposal Development)

Master's Thesis

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

Undergraduates Thesis

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

Appointments as External Examiner as at 2024

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

1.

F. Outreaches Events Undertaken

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

C. Training and Other Services Offered

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

GRANTS, CONSULTANCIES AND AWARDS RECEIVED

1. 2024 - KNUST Research Fund (KRef), CO-Investigator - Upscaling the Utilisation of *Calotropis Procera* as Biochemical Catalyst in the Food Industry: Optimization and Dairy Application. Kref9/24/177M15 (GH¢ 55,000)
2. 2023 - KNUST Research Fund (KRef), Principal Investigator (PI) – Potential of Okra Pectin and Tamarind Xyloglucan as Emulsifier in Chocolate Spread, KRef8/23/183/S7 (GH¢ 20,000)
3. 2020 - Consultancy for Premium Foods Limited – Extruder Validation, Microbial Analysis and shelf life study of extruded cereal products at Kumasi (GH¢ 5,000)

AWARDS /HONOURS RECEIVED

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

PROFESSIONAL AFFILIATIONS

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

RESEARCH AREA OF INTEREST

- Potential of Okra Pectin and Tamarind Xyloglucan as Emulsifier in Chocolate Spread
- Mining the hidden potentials of *Calotropis procera* for commercial applications
- Extending the shelf life of fresh yoghurt using natural preservatives

EXHIBITION ORGANISED

- 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.

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 Research Institute, Fumesua, Kumasi
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