

**THE OKE-OGUN POLYTECHNIC, SAKI
ACADEMIC STAFF CURRICULUM VITAE FOR THE
YEAR 2024 ANNUAL ASSESSMENT**

SECTION A- PERSONAL DATA

<u>ACADEMIC STAFF FILE NO:</u>	TOPS/PER/ 628
1. NAME: (SURNAME FIRST)	Adeoti, Oluwole Adeola
2. DATE OF BIRTH:	3 rd February, 1972
3. NATIONALITY/STATE OF ORIGIN:	Nigerian/Oyo State
4. MARITAL STATUS:	Married
5. NAME /ADDRESS OF NEXT OF KIN:	Adeoti, Rebecca Oreoluwa. P.O.Box 69 Dugbe Ibadan
6. CONTACT ADDRESS:	Department of Food Science & Technology, The Oke-Ogun Polytechnic, Saki
7. E-MAIL ADDRESS & TELEPHONE NO:	oluwole.adeoti@yahoo.com & 08162480515
8. SCHOOL:	Science
9. DEPARTMENT:	Food Science and Technology
10. DATE AND GRADE OF FIRST APPOINTMENT:	1 st Dec, 2008 & CONTISS 8 step 1
11. DATE AND GRADE OF LAST PROMOTION:	1 st Oct, 2021 & CONTISS 14 step 1
12. PRESENT GRADE AND SALARY:	CONPCASS 14 Step 2
13. DATE & GRADE OF CURRENT APPOINTMENT:	As in 12 above
14. HAS APPOINTMENT BEEN CONFIRMED:	Yes
IF NOT CONFIRMED, WHY?:	
15. DATE OF CONFIRMATION OF APPOINTMENT:	5 TH Dec, 2011

SECTION B- QUALIFICATIONS AND EXPERIENCE

1. Schools/Institutions Attended with Dates:

S/N	Schools/Institution attended	Dates
i	Federal University of Technology, Akure	2014-2016
ii	Federal University of Technology, Akure	2010-2012
iii	Federal Polytechnic, Ado-Ekiti, Ekiti	1994-1996
iv	Lagos State Polytechnic, Lagos	1991-1993
V	Ibadan Christ Apostolic Grammar School, Ibadan	1984-1989
vi	Methodist High School, Ibadan	1998-1999
vii	I.M.G Elekuro S4 Primary School Orita-Aperin, Ibadan	1978-1984

2. Academic Qualifications with Dates

University Degree/Diploma/Class (if any)/Institution/Date of Award.

S/N	University Degree/Diploma	Class	Institution	Date of Award
I	M. Tech (Food Science and Technology)	PhD Proceed	The Federal University of Technology Akure, Ondo.	May, 2016
Ii	PGD (Food Science and Technology)	Distinction	The Federal University of Technology Akure, Ondo.	May, 2012
Iii	HND (Food Technology)	Lower Credit	The Federal Polytechnic Ado-Ekiti, Ekiti	July, 1996
Iv	ND (Food Technology)	Lower Credit	Lagos State Polytechnic, Lagos.	September, 1993
V	WASC, O/L	Passed	Ibadan Christ Apostolic Grammar School Aperin Ibadan.	May, 1989
Vi	WAEC, O/L	Passed	Methodist High School Ibadan.	October, 1999
Vii	Primary School Leaving Certificate	Passed	I.M.G Elekuro S4 Primary School Orita-Aperin, Ibadan	March, 1984

3. Professional Qualifications/Awarding Body/Society/Date of Award: NIL

4. Work Experience:

(a) Teaching Experience:

Employer and Address/Designation/Subject taught/Dates

S/N	Employer and Address	Designation	Subjects Taught	Dates
I	The Oke-Ogun Polytechnic, Saki	Principal Lecturer	FST 111. GLT 321 FST 212, FST 413, FST 414	2021 to Date
I	The Oke-Ogun Polytechnic, Saki	Senior Lecturer	FST 111. GLT 321 FST 212, FST 413, FST 414	2018-2021
iii	The Oke-Ogun Polytechnic, Saki	Principal Instructor 1	FST 111. NUD 127, FST 212, GLT 321, FST 324	2015-2018
iv	The Polytechnic Ibadan, Saki Campus	Principal Instructor 11	FST 111. NUD 127, FST 212, GLT 321, FST 324	2012-2015
v	The Polytechnic Ibadan, Saki Campus	Senior Instructor	FST 111. NUD 127, FST 212, GLT 321, FST 324	2008-2012
vi	The Polytechnic Ibadan, Saki Campus	Teaching Assistant	FST 111, NUD 127.	2004-2008
v i i	Mary hill Secondary School Calabar	Class Teacher	Food and Nutrition	1996-1997

(b) Courses Taught in the Current Academic Year

First Semester:

Course codes/Course Title/Department/Class

Course Code	Course Title	Department	Class
FST 111	Introduction to Food Science	Food Science and Technology	ND 1
FST212	Research methodology	Food Science and Technology	ND 11
FST 413	Food Legislation and Safety	Food Science and Technology	HND 1
FST 414	Food Packaging and Storage	Food Science and Technology	HND 11

Second Semester:

Course codes/Course Title/Department/Class

Course Code	Course Title	Department	Class
FST 217	Instrumentation	Food Science and Technology	ND 11
FST212	Research methodology	Food Science and Technology	ND 11
FST127	Processing & Preservation of Animal Food products	Food Science and Technology	ND 1
NUD 127	Human Nutrition 1	Food Science and Technology	ND 1
FST 212	Introduction to Food Packaging	Food Science and Technology	ND 11
FST 217	Processing and Preservation of Plant Foods.	Food Science and Technology	ND 11
GLT 321	Biological and chemical Instrumentation	Food Science and Technology	HND 1
FST 324	Introduction to Biochemical Engineering	Food Science and Technology	HND 1

(c). Professional Work Experience:

Employer and Address/Designation/Nature of Duty/Date

S/N	Employer & Address	Designation	Nature of duty	Date
i	Niyi-Yemi Food Ltd, Ketu, Lagos	Production Manager	Production of Custard powder	1997-2000
ii	Nigeria Bottling Company, Agidingbi, Lagos.	Quality Control Supervisor	Analysis of Coca Cola products	2000-2003

(d). Administrative Experience

Assignments/Date

S/N	Assignments	Date
I	Assistant director, Center for professional training and development, The Oke-Ogun Polytechnic, Saki	2021 to date
Ii	Member, School of Science coordinating committee, The Oke-Ogun Polytechnic, Saki	2021 to date
iii	Chairman, Technical committee 2 nd International Conference, School of Science, The Oke-Ogun Polytechnic, Saki	2021
iv	Member, School of Science Seminar Committee, The Oke-Ogun Polytechnic, Saki	2017 to date
v	Examination officer, Department of Food Science and Technology, The Oke-Ogun Polytechnic, Saki	2017 to date
vi	Member, committee on verification of results, The Oke-Ogun Polytechnic, Saki	2016 to date
vii	Member, Technical committee 1 st International Conference, School of Science, The Oke-Ogun Polytechnic, Saki	2016
viii	Departmental IGR and Finance member, The Oke-Ogun Polytechnic, Saki	2015 to date
ix	Food Science and Technology Department Secretary. The Oke-Ogun Polytechnic, Saki	2010-2019
x	Departmental SIWES Coordinator, The Oke-Ogun Polytechnic, Saki	2010-2021
xi	Departmental Student Association Staff Adviser, The Oke-Ogun Polytechnic, Saki	2004-2008

(e). Membership of Professional Bodies/ Learned Societies.

1. Professional member, Nigeria Institute of Food Science and Technology(12/8621/m)
2. Associate member, Nutrition Society of Nigeria (NSN/A/20/1543)
- 3 Member, American Society for Nutrition (128217)

SECTION C: RESEARCH/PROJECT/INVENTION/INNOVATION/DESSIGN

1. Research in progress (Brief description if any with dates):

- i. Adeoti, O.A (2023). Chemical evaluation of complementary diet from orange-fleshed sweet potato starch enriched with germinated *moringa oleifera* seed flour.

Brief description:

Complementary foods are foods other than breast milk that are gradually introduced into the diet of the infant. They are used for gradual withdrawal of the infants for total adaptation to the regular food of the family. Most infants suffer from malnutrition not only because of the economic status of the nation but because of the inability to make use of the available raw materials to meet the daily nutrient need. Orange-fleshed sweet potato is a seasonal and perishable crop that cannot be stored for long period of time unless preserved in some way. They are rich in dietary fibre, minerals, vitamins, and antioxidants, such as phenolic acids, anthocyanins, tocopherol and β -carotene. They are good source of vitamin A, vitamin C, B-vitamins (B₂, B₃, and B₆), potassium and copper. Numerous nutritious food products could be developed from the nutritionally rich orange-fleshed sweet potato and other supplementary food sources. It has been documented that chips, cookies, breads, alcoholic and non-alcoholic beverage can be developed from it. Moringa seed had also been known to contain protein and fat which are as high as soybean flour with other essential nutrients which make it to act as supplements to other diets. Little information available on its usage in the formulation of weaning diet, hence the objective of the study is to develop and evaluate the chemical composition of complementary diet from orange-fleshed sweet potato enriched with germinated moringa oleifera seed flour.

- ii. Adeoti, O.A (2023). Effect of sprouting time on the nutritional quality of moringa seed flour.

Brief description:

A strong and rapidly growing Moringa oleifera Lamarck tree is widely cultivated due to its high adaptability to environmental conditions. It's considered as one of the most useful trees in the world because almost all parts of this plant can be used as food, medicines

and for industrial purposes. In many countries, there are huge efforts to spread the use and cultivation of *M. oleifera*, since it is a significant source of fats, proteins, beta-carotene, vitamin C, iron, potassium, and other nutrients. For these reasons, some parts of this plant have drawn much attention and have been studied for its various biological activities, including anti-atherosclerotic, immune-boosting, anticardiovascular diseases, antiviral, antioxidant and antimicrobial, anti-inflammatory properties and tumor suppressive, hepatocarcinoma cancer, colon cancer, and myeloma. In other words this tree has the potential to improve nutrition, boost food security, and foster good health status. Germination of seeds involves sprouting of seeds at the beginning of the development of seeds into plants. Germination of legumes is often used to improve the flavor and nutritional value of legumes and to reduce the antinutritional factors. Soluble protein, protein digestibility and essential amino acids of soybean, pigeon beans and peas are improved by germination. In food applications, flours prepared from germinated yellow pea, lentil and faba bean have better nutritional value than the raw seeds and the flours have been applied in bread and pasta production.

- iii. Adeoti, O.A (2023). Evaluation of the Nutritional, Antioxidant, Antidiabetic and hematological Characteristic of Raw, Fermented and Germinated baobab (*Adansonia digitata*) Seeds in Alloxan-induced Diabetic Rats.

Brief description:

The rate at which the incidence of several generic diseases like diabetes mellitus (DM) and heart related illness like stroke and high blood pressure is becoming very alarming all over the world in which the developing nations was not exempted. High increase in the prevalence of diabetes among adults of ages between 25 and 65 years by the year 2030 has been put between about 5 and 8 %, thereby affecting over 400 million out of estimated world population of 8 billion. It has been shown through many studies that DM is one of the leading causes of admissions into tertiary health facilities resulting in many death in Nigeria. DM and its resulting complications are most often managed or controlled by use of expensive synthetic drugs, which have been implicated with serious side effects on the users, especially when used over a length of time. change in lifestyle have been adopted to manage diabetes. Plant foods are essential for human existence as they are have been known to be major sources of foods and

medicine. Plant-based foods are important components of diets in many parts of developing countries. They are very good sources of protein, fibers, minerals and vitamins and bioactive components. Consumption of these plant-based foods can help to prevent diabetes, cancers, and heart disease like stroke, high blood pressure and accumulation of cholesterol. The use of plants in traditional medicine has a long history in the life of a man, and it remains the mainstay of primary health care in most of the developing countries. Plant-based medicines are used by over 65% of the world population; in both developing and developed countries where modern medicines are predominantly used. In African countries large proportions of the population depends solely on herbal medicines for its primary health care needs. Recent concern in nutrition and health is to consume functional food products that have the potential and capability to provide adequate nutrient requirements and also to promote good health status on regular consumption. Functional food is an emerging field in Food Science due to its increasing popularity among health conscious consumers. Plant-based functional foods are now getting more attention than ever before since they have found to have myriad benefit to the society or indeed to the entire mankind especially in the line of nutrition, medicine and pharmacology.

Projects/Invention etc/completed but not yet patented with date: Nil

2. Publications/ Exhibitions/Designs/Give details of the book and articles in reversed chronological order, using APA 6th edition format

(a) Dissertation or Thesis:

1. **Adeoti, O.A. (2016).** Nutritional evaluation of maize-based complementary food enriched with Fermented and germinated *moringa oleifera* seed flour. (Unpublished M.Sc dissertation). The Federal University of Technology, Akure, Akure.
2. **Adeoti, O.A. (2012).** Nutritional and phytochemical components of raw, germinated and Fermented *moringa oleifera* seed flour. (Unpublished PGD dissertation) The Federal University of Technology, Akure, Akure.
3. **Adeoti, O.A. (1996).** Utilization of pressed water from brewery spent grain. Unpublished HND dissertation), The Federal Polytechnic Ado-Ekiti, Ekiti.

4. **Adeoti, O.A.** (1993). Effect of processing on the nutrient content of some selected Nigeria vegetables. (Unpublished ND dissertation). Lagos State Polytechnic, Lagos

(b) Books or monographs- Nil.

(c) Published Articles:

1. Alabi, A. O., **Adeoti, O. A.**, Azeez, L. A. & Olatunji, B. F (2024). Effect of Refrigerated storage on the quality assessment, antioxidant and sensory compositions of functional “OGI” enriched with dietary tigernut (*Cyperus esculentus* L) fiber emulsion. *European Journal of Nutrition & Food Safety* 16 (1). 95-111
2. **Adeoti, O.A.**, Alabi, A.O., Babalola J.O, Babalola, K.A & Elutilo, O.O (2023). Changes in the physicochemical, microbiological and sensory characteristics of plain yoghurt from tigernut-bambara-coconut milks supplemented with baobab (*Digitata adansonia*) fruit pulp emulsion during cold storage. *Journal of Food Technology and Preservation* 7(3): 172
3. **Adeoti, O.A.**, Alabi, A.O., Olatidoye, O.P., Elutilo, O.O & Adebayo-Alabi, I.B (2023). Effect of cocoa bean (*Theobroma cacao*) powder on the physicochemical, antioxidant and acceptability properties of bread produced from blends of selected cereals flour. *Journal of Human Nutrition and Food Science* 11(3): 1169.
4. Adedokun, S.O., Jimoh, K.O, Azeez, L.A., **Adeoti, O.A** & Babalola, J.O (2023). Effect of steam parboiling time on corn grits (*Zea mays*) drying time, proximate, minerals and functional properties with differently cooked meal (“Egbo”) re-cooking time and acceptability. *Journal of Human Nutrition and Food Science* 11(5): 1175.
5. **Adeoti, O. A.**, Alabi, A.O., Azeez, L.A., Elutilo, O.O & Adegoke, O.A. (2022). Evaluation of the nutritional, physical and sensory properties of bread made from wheat-maize-acha composite flours enriched with cocoa (*Theobroma cacao*) powder. *Journal of Nutrition Food science and Technology*. 3(2): 1-10
6. Alabi, A. O., Falade, K.O., **Adeoti, O. A** & Ohore, O. G. (2022). Effects of roasting and γ -irradiated Peanuts on Toxicological Parameters of Wistar Rats *Asian Food Science Journal* 21(8): 26-37

7. **Adeoti, O.A.**, Alabi, A.O., Ogunjobi, E.O., Elutilo, O. O., & Adeodokun, S.O. (2021). Comparative study on the proximate, physicochemical and sensory properties of jams from selected tropical fruits spiced with ginger, garlic and turmeric. *Asian Food Science Journal* 20 (3), 86-99.
8. **Adeoti, O.A.**, Alabi, A.O., Adeoti, O.M., Elutilo, O.O., & Babalola, K.A. (2021). Physicochemical, microbial and sensory properties of plain yoghurt from Tigernut-bambara-coconut milks supplemented with baobab (*Adansonia digitata*) Fruit Pulp Emulsion. *Scientific Journal of Food Science and Nutrition*. 7(1), 1-9.
9. Adeoti, O.M., Usman A.T., Adedokun S.A., **Adeoti O.A.**, Alabi A.O., & Babalola J.O (2021). Isolation and molecular surveillance of *Bacillus wiedmannii*: A Call to be on guard for impending food shortage? *International Journal of Molecular Science and Biotechnology* 1.101-104.
10. **Adeoti, O.A.**, Alabi, A.O., Azeez, L.A & Adedokun, S.O. (2020). Preliminary study on the nutritional and functional properties of complementary food from malted millet (*Pennisetum glaucum*) enriched with defatted and protein isolate of fluted pumpkin seed (*Telferia occidentalis*). *Academia Journal of Food Research* 8(10), 28-38.
11. Azeez, L.A., Adedokun S.O., Babalola J.O., & **Adeoti O.A.** (2020). Quality evaluation of bread produced from the blend of cassava, acha and pigeon pea flour. *Journal of Food Technology and Preservation* 2(1), 1-7
12. Adeoti O.M., Oni A.C., Adeoye K.A., **Adeoti, O.M.**, Adeoye B.A., & Adesina D.A. (2020). Predictive comparative antibiotic resistance (AMR) profiles of rhizobacteria genes using CARD: A bioinformatics approach. *Highlights in BioScience* 3, 1-7.

13. Alabi, A.O, **Adeoti O.A.**, Elutilo O.O., & Adeoti O.M. (2019). Chemical and functional properties of complementary food from malted acha (*Digitaria exilis*) and Fluted pumpkin seed (*Telfera occidentalis*) protein isolate flour. *Journal of Food Tech and Food Chemistry* 2, 106-113
14. **Adeoti, O.A.**, Osundahunsi, O.F., & Salami, A. A. (2018). Protein quality, haematological and histopathological studies of rats fed with maize-based complementary diet enriched with fermented and germinated moringa oleifera seed flour. *Nutrition and Food Science International Journal* 7(1).
15. Azeez, L.A., Adedokun, S.O, **Adeoti, O.A.**, & Babalola, J.O. (2018).Quality characteristics of fortified bread produced from cassava and mushroom flours. *Journal of food Process Technology* 9, 724-729
16. **Adeoti, O.A.**, & Osundahunsi, O.F. (2017). Nutritional characteristics of maize-based complementary food enriched with fermented and germinated *Moringa oleifera* seed flour. *International Journal of Food Science, Nutrition and Dietetics.* 6 (2), 350-357.
17. **Adeoti, O.A.**, Alabi, A.O., & Elutilo O.O. (2017). Physico-chemical, pasting and functional properties of tapioca enriched with tigernut flour. *International Journal of Food Engineering and Technology.* 3 (2), 7-14.
18. **Adeoti, O.A.**, Alabi, A.O., Adedokun, S.O., Jimoh, K.O., Elutilo, O.O., & Azeez, L.A. (2017). Influence of processing methods on the nutrient, anti- nutrient, mineral compositions and functional properties of akee apple (*Blighia sapida konig*) seed and aril flour. *Journal of Human Nutrition and Food Science* 5 (1), 1101-1108.
19. Alabi, A.O., Babalola, K.A., Elutilo, O.O., & **Adeoti, O.A.** (2016). Comparative evaluation of tigernuts and cocoyam Starches. *Science and Engineering Perspective* 1, 1-13.

20. Jimoh, K.O., **Adeoti, O.A.**, & Adedokun, S.O. (2016). Quality assessment of fermented maize (Ogi) supplemented with cirina forda larva. *TOPS Journal of Science and Engineering Focus* 1(1), 123-132
21. Alabi, A.O., Babalola, K.A., Jimoh, K.O., Elutilo, O.O., & **Adeoti, A.O.** (2015). Nutritional, physico-chemical and sensory properties of yam flour dough fortified with *Moringa Oleifera* seed flour. *Science and Engineering Perspective* 10, 1-12.
22. **Adeoti, O.A.**, Elutilo, O.O., Babalola, J.O., Jimoh, K.O., Azeez, L.A., & Rafiu, K.A. (2013). Proximate, mineral, amino acid and fatty acid compositions of maize tuwo-cirina forda flour blends. *Greener Journal of Biological Sciences*. 3 (4), 165-171.
23. Ijarotimi, O.S., **Adeoti O.A.**, & Ariyo, O. (2013). Comparative study on Nutrient composition, phytochemical, and functional characteristics of raw, germinated and fermented *Moringa oleifera* seed flour. *Food Science and Nutrition* 1(6), 452-463.
24. Adeoti, O.M., Olaniyan, M.F., Oladejo, D.A, Azeez, G.O., **Adeoti, O.A** & Adeleke, A. (2009). Effect of ginger (*Zingiber officinale roscoe*) and garlic (*Allum sativum L*) on rats infected with *kleibsiella pneumonia*. *The Internet Journal of Alternative Medicine*. 7. (1), 1-6.
25. Jimoh, K.O., & **Adeoti, O.A.** (2009). Influence of different of packaging materials on moisture and microbial profile of soy-fortified yam flour. *International Journal of Food Science and Technology*. 1 (1), 18-20.

(d) Papers already accepted for publications (Please attach copy of paper): Nil

(e) Exhibitions/Designs/Projects/Inventions etc: Nil

(f) Other works of relevance: Nil

4. Conferences/ workshops attended with papers presented in reversed chronological order (or APA 6th Edition format)

(a). Conferences:

1. Adeoti, O.A., Alabi, A.O., Azeez, L.A., Babalola, J.O & Adedokun, S.O (2023, September).

Shelf life study changes on the physicochemical, in vitro antioxidant and nutritional characteristics of yoghurt with different inclusion of dietary ginger (zingiber officinale) fiber stored at cold temperature. Paper presented at 4th International Conference. The Federal Polytechnic, Ilaro, Nigeria in Collaboration with Takoradi Technical University, Takoradi, Ghana

2. Adedokun, S.O., Azeez, L.A., **Adeoti, O.A** & Azeez, R.F (2023, November). *Soybean-*

Tigernuts flour blends proximate composition and its cheese-like product acidity, acceptability and microbial status. Paper presented at 1st International Conference of School of Agriculture, Food and Natural Resources (SAFNR) Olusegun Agagu University of Science and Technology (OAUSTECH), Okitipupa, Ondo state.

2. Adeoti, O.A., Alabi, A.O & Olatidoye, O.P (2023, June). *Invivo antioxidant, physicochemical*

and proximate evaluation of yoghurt enriched with dietary ginger fibre (zingiber officinale) stored at refrigerated temperature. Paper presented at 9th Regional Food Science and Technology summit (ReFoSTS), Abeokuta Ogun State.

3. Adedokun, S.O., Jimoh, K.O., Azeez, L.A., **Adeoti, O. A** & Osunrinade, A.O (2023, June).

Functional properties of flour blends from germinated cereal, millet and sorghum supplemented with germinated pigeon peas and quality attributes of its blends oven-toast flakes. Paper presented at 9th Regional Food Science and Technology summit (ReFoSTS), Abeokuta Ogun State.

4. Olatidoye, O.P., Sobowale, S.S., Alabi, A.O., **Adeoti, O.A** & Shittu, A (2023, June). *Physicochemical, microbiological and antioxidant properties of roselle drink and squash*. Paper presented at 9th Regional Food Science and Technology summit (ReFoSTS), Abeokuta Ogun State.
5. Babalola, J.O., Adesina, D.A., Alabi, O.O., **Adeoti, O.A.**, Alabi, A.O., Adedokun, S.O., Olagoke, T.C., Azeez, R.F & Azeez, L.A (2023, November). *Nutritional Evaluation of Biscuits Produced from Sweet Potato, Unripe Plantain, and Mushroom Flour Blends*. . Paper presented at the 26th Annual symposium of the International Association of Research Scholars and Fellows (IARSAF), IITA, Ibadan, Nigeria.
6. **Adeoti, O.A.**, Alabi, A.O., Olatidoye, O.P, Adegoke, O.A & Adebayo-Alabi, I. B. (2022, June). *Physicochemical, antioxidant and acceptability properties of bread produced from blends of selected cereals enriched with cocoa (Theobroma cacao) flour*. Paper presented at 8th Regional Food Science and Technology summit (ReFoSTS), University of Ibadan, Ibadan Oyo State.
7. Alabi, A. O., **Adeoti, O.A.**, Olatidoye, O.P & Adebayo-Alabi, I. B. (2022, June). *Processing influence on nutritional and bio-active compounds properties of cashew nuts (Anacardium occidentale L) flour*. Paper presented at 8th Regional Food Science and Technology summit (ReFoSTS), University of Ibadan, Ibadan Oyo State.
8. Azeez L.A., Adedokun, S.O., **Adeoti, O.A** & Babalola, J.O. (2022, June). *Quality evaluation of cookies produced from the blend of African yam bean, cassava and maize flour*. Paper presented at 8th Regional Food Science and Technology summit (ReFoSTS), University of Ibadan, Ibadan Oyo State.
9. Olatidoye, O.P, Alabi, A.O, **Adeoti, O.A** & Sobowale, S. S (2022, June). *Production and quality evaluation of jam produced from orange (Citrus sinensis) and watermelon (Citrullus lanatus) juice*. Paper presented at 8th Regional Food Science and Technology summit (ReFoSTS), University of Ibadan, Ibadan Oyo State.

10. **Adeoti, O.A.** , Alabi, A.O. , Adegoke, O.A & Adebayo-Alabi, I.B. (2022, September). *Influence of dietary ginger (Zingiber officinale) fiber on the physicochemical, antioxidant, microbiological and sensory properties of functional maize pap (ogi). Paper presented at 52nd Nutrition Society of Nigeria Annual General meeting and scientific conference. MKO Conference Centre, Abeokuta Ogun State.*
12. Alabi, A.O., **Adeoti, O.A.**, Olatidoeye, O.P & Azeez, L.A (2022, September), *Polyphenol content, antioxidant activity, physical and sensory properties of functional cake made from wheat-maize composite flours enriched with cocoa (Theobroma cacao) powder. Paper presented at 52nd Nutrition Society of Nigeria Annual General meeting and scientific conference. MKO Conference centre, Abeokuta Ogun State.*
13. **Adeoti, O.A.**, Jimoh, K.O., Alabi, A.O., & Babalola, J.O. (2021, June). *Effect of cold storage period on physicochemical and sensory characteristics of plain yoghurt from vegetable milks supplemented with baobab fruit pulp emulsion. Paper presented at 7th Regional Food Science and Technology summit (ReFoSTS), Rufus Giwa Polytechnic Owo, Ondo State.*
14. Alabi, A.O., **Adeoti, O.A.**, Olatidoeye, O.P., & Azeez, L. A. (2021, June). *Effect of modification on the physicochemical and thermal properties of starch isolated from selected cocoyam cultivars. Paper presented at 7th Regional Food Science and Technology summit (ReFoSTS), Rufus Giwa Polytechnic Owo, Ondo State.*
15. Elutilo, O.O., **Adeoti, A.O**, Alabi, O.A., Babalola, K.A., & Azeez, L.A. (2021, June). *Acceptability and nutritional value of cake prepared using shea butter and honey. Paper presented at 7th Regional Food Science and Technology summit (ReFoSTS), Rufus Giwa Polytechnic Owo, Ondo State.*
16. **Adeoti, O.A.**, Alabi, A.O., Azeez, L.A., Adedokun, S.O., & Adedoja, S.A. (2021, February). *Nutritional and functional properties of complementary food from malted millet (Pennisetum glaucum) enriched with defatted and protein isolate of fluted pumpkin (Telferia occidentalis) seed. Paper*

presented at 2nd International Conference of School of Science and Engineering, The Oke-Ogun Polytechnic Saki, Oyo State.

17. Alabi, .A.O., **Adeoti, O.A.**, & Olatidoye, O.P. (2021, February). *Physico-chemical, functional and pasting properties of native and chemically modified starch from three cassava (Manihot esculenta crantz) cultivars*. Paper presented at 2nd International Conference of school of Science and Engineering, The Oke-Ogun Polytechnic Saki, Oyo State.
18. Babalola, J.O., Oladipupo., O.E., Babalola, K.A., Elutilo,O.O, **Adeoti,O.A.**, Alabi, A.O., Jimoh, K.O., Osunriande,O.A., Bamisaye, Y.O., & Onyeakagbu, I.S. (2021, February). *Comparative study on the physicochemical properties of oil extracted from coconut and groundnut*. Paper presented at 2nd International Conference of school of Science and Engineering, The Oke-Ogun Polytechnic Saki, Oyo State.
19. **Adeoti, O.A.**, Alabi, A.O., & Elutilo, O.O. (2020, September). *Comparative study on the proximate, physicochemical, antioxidant and sensory properties of functional jams from selected Tropical fruits spiced with ginger, garlic and turmeric*. Paper presented at ASUP Zone C 4th National Conference, Federal Polytechnic Ilaro, Ogun State.
20. Azeez, L.A., Adedokun, S.O., **Adeoti, O.A.**, & Elutilo, O.O. (2020, April). *Production and quality evaluation of ice cream with inclusive of soursop*. Paper presented at 21st Conference of Faculty of Science, Abubakar Tafawa Balewa University, Bauchi State.
21. **Adeoti, O.A.**, Alabi, A.O, Elutilo, O.O., & Adeoti, O.M. (2019, June). *Nutritional composition of complementary food from malted acha (Digitaria exilis) and fluted pumpkin seed (Telifaria occidentalis) protein isolate flour*. Paper presented at 5th Regional Food Science and Technology Summit (REFoSTS) at Nigerian Stored products Research Institute (NSPRI) Ilorin, Kwara State.

22. Elutilo, O.O., Akande, E.A., **Adeoti, O.A.**, Alabi, A.O., & Bablola, K.A. (2019, June). *Nutritive and sensory properties of breakfast cereals produced from acha, date palm fruit and protein isolate from okra seed*. Paper presented at 5th Regional Food Science and Technology Summit (REFoSTS) at Nigerian Stored Products Research Institute (NSPRI) Ilorin, Kwara State.
23. **Adeoti, O.A.**, Alabi, A.O., Elutilo, O.O., Amao, E.A., Ijarotimi, O.S., & Azeez, L.A. (2018, October). *Nutritional quality and Aanti-diabetic activities of raw, fermented and germinated baobab (Adansonia digitata L)*. Paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Green Legacy Resort, Olusegun Obasanjo Presidential Library, Abeokuta, Ogun State.
24. Alabi, A.O., **Adeoti, O.A.**, & Elutilo, O.O. (2018, October). *Proximate, functional, thermal and sensory properties of Aacha-wheat noodles enriched with African breadfruit (Treculia africana)*. Paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Green Legacy Resort, Olusegun Obasanjo Presidential Library Abeokuta, Ogun State.
25. Elutilo, O.O., **Adeoti, O.A.**, Alabi, A.O., Babalola, K.A & Azeez, L.A. (2018, October). *Anti-diabetic potential of baobab yoghurt on alloxan-induced albino rats*. Paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Green Legacy Resort, Olusegun Obasanjo Presidential Library Abeokuta, Ogun Sate.
- 26 **Adeoti, O.A.**, Alabi, A.O, Bablola, J.O., & Babalola, K.A. (2018, October). *Nutritional, physical and sensory evaluation of fiber-enriched cake*. Paper presented at 4th Regional Food Science and Technology Summit at Federal University of Technology, Akure, Ondo State.

27. **Adeoti, O.A.**, Osundahunsi, O.F., Elutilo, O.O., Alabi, A.O., & Babalola, K.A. (2017, October). *Physico-chemical, microbiological and sensory properties of baobab-based plain yoghurt*. Paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting at International Conference Center (ICC) Abuja, Abuja
28. **Adeoti, O.A.**, Alabi,A.O., Elutilo, O.O., Babalola, J.O., & Adedokun, S.O. (2017, October). *Development and nutritional characteristics of fiber-enriched cake*. Paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting at International Conference Center (ICC) Abuja, Abuja.
29. Alabi, A.O., **Adeoti, O.A.**, Elutilo, O.O., Babalola, K.A., Jimoh, K.O., Babalola, J.O., & Adedokun, S.O. (2017, October). *Physico-chemical, nutritional and sensory properties of cookies from breadfruit*. Paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting at International Conference Center (ICC) Abuja, Abuja.
30. Elutilo. O.O., **Adeoti, O.A.**, Babalola, K.A., Alabi, A.O., & Babalola, J.O. (2017, October). *Chemical evaluation of cookies from cocoyam, baobab and wheat flour*. Paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting at International Conference Center (ICC) Abuja, Abuja.
31. Azeez, L.A., **Adeoti, O.A.**, Adeodokun, S.O., & Babalola, J.O. (2017, October). *Acceptability of cookies produced form the blends of wheat, orange flesh sweet potatoes and sorghum flour*. Paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting at International Conference Center (ICC) Abuja.

32. Babalola, K.A., Elutilo, O.O., Babalola, J.O., **Adeoti, O.A.**, & Alabi, A.O. (2017, October). *Optimization and quality evaluation of maize-tigernut flour for the production of kokoro*. Paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting at International Conference Center (ICC) Abuja, Abuja.
33. Adedokun, S.O., Jimoh, K.O., Babalola, J.O., **Adeoti, O.A.**, Alabi, A.O, Azeez, L.A., Babalola, K.A., & Elutilo, O.O. (2017, June). *Quality characteristics of cassava-corn-soybean flour blends and acceptability of its paste (Amala)*. Ppaper presented at 3rd Regional Food Science and Technology Summit (ReFoST) Western Chapter at Moshood Abiola Polytechnic, Abeokuta Ogun State.
34. **Adeoti, O. A.** Alabi, A.O., Elutilo, O.O., & Babalola, J. O. (2016, October). *Chemical Evaluation of complementary diet from orange fleshed sweet potato starch enriched with germinated moringa oleifera seed flour*". Paper presented at 40th Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Coronation house, Government house Kano State.
35. **Adeoti, O. A.**, Alabi, A. O., Jimoh, K. O., & Azeez, L. A. (2016, October). "*Effect of sprouting time on the nutritional quality of Moringa seed flour*". Paper presented at 40th Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Coronation house, Government house Kano State.
36. Babalola, K.A., **Adeoti, O.A.**, Babalola, J.O., & Azeez, L.A. (2016, October). *Development of complementary diet from African breadfruit (Treculia africana) seeds and Sorghum (Sorghum bicolor)*. Paper presented at 40th Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Coronation house, Government house Kano State.
37. Alabi, A.O., **Adeoti, O.A.**, Elutilo, O.O., Babalola, K.A., Jimoh, K.O., & Azeez, L.A. (2016). *Nutritional and sensory properties of noodles produced from wheat-cocoyam based composite fortified with groundnut flour*. Paper presented at 40th Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Coronation house, Government house Kano State.

38. Alabi, A.O., **Adeoti, O.A.**, & Alabi, O.O. (2016, October). *Physico-chemical and functional properties of isolated protein, starch and defatted flour of African Breadfruit*. Paper presented at 40th Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Coronation house, Government house Kano State.
39. Elutilo, O.O., **Adeoti, O.A.**, Alabi, A.O., Babalola, J.O., & Azzez, L.A. (2016, October). *Nutritional and sensory characteristic of malted tiger nut Kunun Zaki*. Paper presented at 40th Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Coronation house, Government house Kano State.
40. Babalola, K.A., **Adeoti, O.A.**, Elutilo, O.O., & Alabi, A.O. (2016, October). *Effects of blanching and metabisulphite treatments on the quality characteristics of plantain in porridge production*. Paper presented at 40th Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Coronation house, Government house Kano State.
41. **Adeoti, O.A.**, Alabi, A.O., Elutilo, O.O., Jimoh, K.O., Babalola, J.O., Adedokun, S.O., Babalola, K.A., & Azeez, L.A. (2016, April). *Physico-chemical, antinutritional and functional properties of whole, dehulled roasted and fermented sesame seed flour*. Paper presented at 1st International conference, Faculty of Science and Engineering, The Oke-Ogun Polytechnic Saki, Oyo State.
42. **Adeoti, O.A.**, Babalola, J.O., Alabi, A.O., & Azeez, L.A. (2016, April). *Preliminary studies on the nutritional composition of ogi based complementary food enriched with germinated tigernut and moringa flour*. Paper presented at 5th Faculty of Science, The Polytechnic Ibadan, Oyo State.

43. Elutilo, O.O., **Adeoti, O.A.**, Alabi, A.O., & Babalola, K.A. (2016, April). *Development and chemical composition of millet-based complementary diet fortified with cooking banana and roasted Moringa oleifera Seed Flour*. Paper presented at 1st International conference, Faculty of Science and Engineering, The Oke-Ogun Polytechnic Saki, Oyo State.
44. Alabi, A.O., Alabi O.O., **Adeoti O.A.**, Elutilo O.O., & Babalola K.A. (2016, June). *Development and evaluation of millet based cereal blend using African yam bean and Sorghum*. Paper presented at 5th Faculty of Science, The Polytechnic Ibadan, Oyo State.
45. Babalola, J.O, **Adeoti O.A.**, Alabi A.O, Elutilo O.O, Babalola K.A., & Azeez L.A. (2016, June). *Comparative study on the nutritional composition of milk-like products from bambara groundnut and soybean*. Paper presented at 2nd Regional Food Science and Technology Summit (ReFoSTS) at The Faculty of Technology Lecture Theater University of Ibadan, Ibadan.
46. **Adeoti, O.A.**, Elutilo, O.O., Babalola, J.O., & Azeez, L.A. (2014, October). *Effect of raw, fermented and germinated Moringa oleifera seeds on the proximate composition of whole wheat flour blends*. Paper presented at 38th Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Sheraton Lagos Hotels and Towers, Lagos State.
47. Elutilo, O.O., Babalola, K.A., **Adeoti, O.A.**, Azeez, L.A., & Alabi, A.O. (2014, October). *Proximate, Minerals and sensory evaluation of seasoning from four indigenous spices*. Paper presented at 38th Nigerian Institute of Food Science and Technology Annual Conference and General meeting at Sheraton Lagos Hotels and Towers, Lagos State.
48. Jimoh, K.O., **Adeoti, O.A.**, & Adedokun, S.O. (2014, June). *Evaluation of the nutritional quality, rheological and sensory properties of maize (Ogi) Supplemented with cirina forda larva*. Paper presented at 1st Regional Food Science and Technology Summit (ReFoSTs) Federal University of Agriculture, Abeokuta, Ogun State.

- 49. Adeoti, O.A** (2014, July). *Quality foods: A lever for achieving Nigeria vision 2020*. M.Sc Seminar paper presented at The Conference Room of The School of Agriculture and Agricultural Technology, The Federal University of Technology Akure, Ondo State.
50. Babalola, J.O., Opayinka, E.O., Opoola, O.O., Okogho, G.O., **Adeoti, O.A.**, Azeez, L.A., & Azeez, R.O. (2014, June). *Microbiological status of 'Iru' (Fermented locust bean) collected from major markets in Saki West, Southwest Nigeria*. Paper presented at 3rd Faculty of Science, The Polytechnic Ibadan, Oyo State.
51. Elutilo, O.O., Alabi O.A., Babalola K.A., **Adeoti O.A.**, & Azeez, L.A. (2014, June). *Chemical composition and sensory quality of 'lafun' produced from cassava fermented with scent leaf*. Paper presented at the 3rd Faculty of Science, The Polytechnic Ibadan, Oyo State.
- 52. Adeoti, O.A.** (2013, June). *Influence of processing methods on the nutrient, anti-nutrient, mineral compositions and functional properties of akee apple (Blighia sapida konig) seeds and aril flour*. Paper presented at the 3rd Faculty of Science, The Polytechnic Ibadan, Oyo State.
53. Jimoh, K.O, Adedokun, S.O., & **Adeoti, O.A.** (2013, June). *Preservative effect of water and methanol extracted Aframomum danielli on soymilk*. Paper presented at the 3rd Faculty of Science, The Polytechnic Ibadan, Oyo State
54. Rafiu, K.O., Alabi, A.O, Jimoh,K.O., Elutilo, .O.O., & **Adeoti, O.A.** (2013, June). *Effect of moringa flour substitution for yam flour on the nutritional and sensory quality of amala*. Paper presented at the 3rd Faculty of Science, The Polytechnic Ibadan, Oyo State.
- 55. Adeoti, O.A.** (2011, July). *Application of biotechnology to cassava processing in Africa*. PGD Seminar Paper presented at the conference room of the school of Agriculture and Agricultural Technology, The Federal University of Technology Akure, Ondo State.

56. Adeoti, O.A., Babalola J.O., & Jimoh, K.O. (2010, April). *Impacts of food Security on child nutrition*. Paper presented at the 1st Academic Conference by Face Out Malaria and Aids Foundation, The Polytechnic Ibadan Saki Campus, Oyo State.

SECTION D: EXTRA CURRICULAR ACTIVITIES

1. Other activities within the Polytechnic: e.g. position in Academic Board, Polytechnic sport, Membership of Committees/Panels etc.
 - i. Board member, Face out malaria and AIDS foundation (FOMA) 2005-to date
 - ii. Welfare officer, ASUP (Saki Chapter) 2010-2012
 - iii. Public relation officer ASUP (Saki Chapter) 2012-2014.

2. Other activities outside the Polytechnic work:
 - i. Executive director, helping hand International (HHI),
A Non-Governmental Organization based in Ibadan 2017-to date

 - ii. Secretary, landlord association, Oloruntedo (NUT) Estate
Iyana Agbala Itura Ibadan. 2014-to date

 - iii. Treasurer, Oloruntedo landlord cooperative and thrift society,
Iyana Agbala Itura 2014-2016

 - iv. Secretary, Oloruntedo Landlord cooperative and thrift society,
Iyana Agbala Itura 2017-to date

3. Awards and Fellowship: Nil

4. Any other relevant information:
 - (a) Editorial and reviewer member, Current Journal of Applied Science and Technology
 - (b) Editorial and reviewer member, Journal of Agricultural Science and Food Technology.

Signature

Date

SECTION F- RECOMMENDATION

1. Head of Department

Name -----

Signature/Date -----

2. School Level Promotion Committee

Name-----

Signature/Date-----