

THE OKE-OGUN POLYTECHNIC, SAKI
THE ACADEMIC STAFF CURRICULUM VITAE FOR YEAR
2003/2024

ANNUAL ASSESMENT

SECTION A: PERSONAL DATA

ACADEMIC STAFF FILE NO	TOPS/PER/1067
1. NAME:	AJIBOLA, Opemipo Prisca
2. Date & Place of Birth:	7 th march,1983.
3. Nationality:	Nigerian
4. Marital Status :	Married
5. Number of children:	3 (three)
6. Name & Address of next of kin:	Rev. Ajibola, Oke-oro Baptist Church Saki, Oyo State Nigeria. Saki West Local Government.
7. Current postal Address:	The Oke-ogun polytechnic, saki, P.M.B. 021, Saki
8. E-mail Address:	ajibolaprisci@gmail.com
9. School:	School of science
10. Department:	Food Science and Technology
11. Date & Grade on first Appt.:	11 th May, 2016
12. Date & Grade on Last promotion:	Nil
13. Present Grade & Salaries:	Nil
14. Date & Grade of current Appointment(if different from 12) – Nil	
15. Has appointment been confirmed:	No
16. Date of Confirmation:	Nil

SECTION B: QUALIFICATION AND EXPERIENCE

1. Educational institution attended with dates:

S/N	SCHOOLS/INSTITUTIONS ATTENDED	DATES
1	Kwara State University (KWASU)	2018-2022in view
2	Federal Polytechnic Bida, Niger State	2011-2014
3	Awe high School Awe	1994-2001
4	Community High School, Otun Saki	2015-2016
5	ST. Anthony catholic College	1989-1994

2. Academic Qualifications with dates:

	QUALIFICATION OBTAINED	DATES
6	HND, Hospitality Leisure and Tourism (Lower Credit)	2014
7	ND, Hotel and Catering (Lower credit)	2010
8	West African School Certificate	2016
9	Primary School Certificate	1994

3. Work Experience

a. Teaching Experience

Employer Address	Designation	Subject Taught	Date
The Oke-ogun Polytechnic, Saki	Assistant lecturer Instructor/ Technologist	FST 124; FST 216 FST;224	2016 to date
The Oke-ogun Polytechnic, Saki	Instructor/Technologist	FST 419	2016 to date

b. Courses Taught in the Current Academic year

First and second semester

Course code/ course title/Department/Class

Course code	Course title	Department	Class
FST111	Introduction to food Science and commodities	Food Science & tech	ND I
FST 124	Introduction to food and Nutrition	Food Science & tech	ND I
FST419	Processing and preservation of plant and Animal food All levels of Practical	Food Science & tech	HND II
		Food Science & tech	Both HND & ND
		Food Science & tech	

c. Professional Work Experience:

Employer and address/Designation/Nature of duty/ Date

S/N	Employer and address	Designation	Nature of duty	Date
i	Merry Fish & Catering Services	Chef	Cooking and Baking	2005-2006
ii	Omega Hotel	Chef	Supervising and Cooking	2007-2008
iii	Favour Me Nutritional kitchen	Chef	General manager	2008 till date

SECTION C: SKILLS ACQUIRED

RELEVANT SKILLS: Food development, Event planning and management, Interior & Exterior decoration, Catering services, Procurement and record keeping, Managerial and optimum customer services

