

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

SECTION A- PERSONAL DATA

ACADEMIC STAFF FILE NO:

TOPS/PER/ 871

- | | |
|--|---|
| 1. NAME (SURNAME FIRST) : | Alabi , Abosede Olubola |
| 2. DATE OF BIRTH: | 23 rd January, 1972 |
| 3. NATIONALITY/STATE OF ORIGIN: | Nigerian/ Oyo |
| 4. MARITAL STATUS: | Married |
| 5. NAME AND ADDRESS OF NEXT OF KIN: | Mr. O. D. Alabi
Plot1, Block C, Dalute,
Odo-Ona, Orita-Challenge, Ibadan. |
| 6. CONTACT ADDRESS: | Department of Food Science
and Technology, The Oke-Ogun
Polytechnic Saki |
| 7. E-MAIL ADDRESS & TELEPHONE NUMBER: | aunty_bola@yahoo.com
08033563953 |
| 8. SCHOOL: | Science |
| 9. DEPARTMENT: | Food Science and Technology,
The Oke-Ogun Polytechnic Saki |
| 10. DATE & GRADE OF FIRST APPOINTMENT: | 16 th Oct., 2009 & Contiss 8 Step I |
| 11. DATE & GRADE OF LAST PROMOTION: | 1 st Oct., 2019 & Conpcass 13 Step I |
| 12. PRESENT GRADE AND SALARY: | CONPCASS 13 step 3 |
| 13. DATE & GRADE OF CURRENT APPOINTMENT: | As in 12 above |
| 15. HAS APPOINTMENT BEEN CONFIRMED: | Yes |
| IF NOT CONFIRMED, WHY: | |
| 16. DATE OF CONFIRMATION: | 1 st October, 2012 |

SECTION B: QUALIFICATIONS AND EXPERIENCE

1. Schools/Institutions Attended with Dates:

S/N	Schools Attended	Dates
i	University of Ibadan, Ibadan.	2010-2018
ii	University of Ibadan, Ibadan.	2001-2004
iii	University of Ibadan, Ibadan.	1995-2000
iv	The Polytechnic Ibadan, Ibadan.	1990-1992
v	St. Anne's School, Molete, Ibadan.	1983-1988
vi	St. Michael's Catholic School, Yemetu, Ibadan	1977-1983

2. Academic Qualifications with dates

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

S/N	University Degree/Diploma	Class	Institution	Dates of Award
i	Ph.D in Food Technology	Ph.D	University of Ibadan, Ibadan	May, 2018
ii	M.Sc in Food Technology	M Phil/PhD	University of Ibadan, Ibadan	June, 2004
iii	B.Sc. in Food Technology	Second Class Lower	University of Ibadan, Ibadan	May, 2000
iv	Ordinary National Diploma in Science Laboratory Technology	Lower Credit	The Polytechnic Ibadan, Ibadan	July, 1992
v	West African School Certificate Examination	Passed	St. Anne's School, Molete, Ibadan.	December, 1988.
vi	Primary School Leaving Certificate	Passed	St. Michael's Catholic School, Yemetu, Ibadan.	July, 1983,

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

4. Work Experience:

(a). Teaching Experience with dates:

S/N	Employer and Address	Designation	Subject taught	Date
i	The Oke-Ogun polytechnic, Saki, Oyo-state.	Lecturer	FST III, FST 121, FST 122, FST 123, FST 127, NUD 127, FST 211, FST 212, FST 314, FST 324, FST 326, FST 416, FST 418,	2014 to date.
ii	The Polytechnic Ibadan, Saki campus	Lecturer	FST III, FST 121, FST 122, FST 123, FST 127, NUD 127, FST 211, FST 212, FST 314, FST 324,	2009-2014
iii	The Polytechnic Ibadan, Continuing Education Centre.	Part-Time Lecturer	STC 112 & STC 212	2009-2011
iv	Osun state Polytechnic, Iree	Part-Time Lecturer	STC 112 & STC 212	2008-2009
v	Uyo City Polytechnic, Akwa-Ibom. Ibadan Study Centre	Part-Time Lecturer	GNS 125 (Plant Morphology)	2007-2009
vi	Ibadan Boy's High School, Ibadan	Subject-teacher	Integrated Science	2000-2001

(b). Courses taught in the current academic year:

First Semester:

S/N	Course code	Course Title	Department	Class
i	FST 111	Introduction to Food Science and Commodity	Food Science and Technology	NDI
ii	FST 211	Instrumentation	Food Science and Technology	NDII
iii	FST 212	Research Methodology	Food Science and Technology	NDII
iv	FST 314	Advance Food Chemistry	Food Science and Technology	HNDI
v	GLT 312	Chemical and Biological Instrumentation	Food Science and Technology	HNDI
vi	FST 416	Advanced principles of Processing and Preservation of animal Foods	Food Science and Technology	HNDII
vii	FST 417	Research Methodology II	Food Science and Technology	HNDII
viii	FST 418	Industrial Microbiology	Food Science and Technology	HNDII

Second Semester:

S/N	Course code	Course Title	Department	Class
i	FST 121	Food Chemistry	Food Science and Technology	NDI
ii	FST 123	Food Biochemistry	Food Science and Technology	NDI
iii	NUD 127	Human Nutrition	Food Science and Technology	NDI
iv	FST 127	Processing and Preservation of animal Foods	Food Science and Technology	NDI
v	FST 324	Introduction to Biochemical Engineering	Food Science and Technology	HNDI
vi	FST 326	Canning Technology	Food Science and Technology	HNDI
vii	FST422	Food Products Development	Food Science and Technology	HNDII

(c). Professional work Experience:

S/N	Employer and Address	Designation	Nature of duty	Date
i	Tantalizers Nigeria, Plc. Ibadan	Admin/HRM	Recruitment and training of staff	2007-2009
ii	Mr.Biggs's Nig., UACN. Ibadan	Restaurant/Training Manager	Management of restaurant, production and sales of fast food products	2001-2007
iii	Jomatak Nigeria Limited, Ibadan.	Production Supervisor	Processing of non-alcoholic wine and soy-milk.	1999-2000

(d). Administrative Experience:

S/N	Assignment	Date
i	Acting Head of Department, Food Science & Technology	2021 to date
ii	Chairman, welfare committee 2 nd International Conference, School of Science, The Oke-Ogun Polytechnic, Saki	2021
iii	Acting Head of Department, Food Science & Technology	2018-2019

iv	Member, Institution Examinations and timetable committee	2017-2018
v	. School of science student association staff adviser	2016-2018
vi	Member, technical committee 1 st International Conference, School of Science, The Oke-Ogun Polytechnic, Saki	2016
vii	Member, Departmental IGR and Finance committee	2015 to date
Viii	Departmental Course Coordinator	2010-2018
ix	Departmental SIWES Coordinator	2010-2018

(e) Membership of Professional Bodies/Learned Societies:

Member, Nigerian Institute of Food Science and Technology (NIFST) (11/7966/m).

Member, Chartered Institute of Personnel Management of Nigeria (CIPMN).

Associate member, Nutrition Society of Nigeria (NSN/A/20/1557)

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

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

i. Chemical evaluation of complementary diet from orange-fleshed sweet potato starch enriched with germinated moringa oleifera seed flour (2021).

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 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. **Effect of sprouting time on the nutritional quality of moringa seed flour (2021).**

A strong and rapidly growing *Moringa oleifera* Lamarck tree is widely cultivated due to its high adaptability to environmental conditions. It is useful trees because almost all parts of this plant can be used as food, medicines and for industrial purposes. *M. oleifera* is a significant source of fats, proteins, beta-carotene, vitamin C, iron, potassium, and other nutrients. Hence some parts of this plant have drawn much attention and have been studied for its various biological activities, including anti-atherosclerotic, immune-boosting, anti-cardiovascular 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 flavour and nutritional value of legumes and to reduce the anti-nutritional 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. **Physicochemical, microbiological and sensory properties of baobab-based plain yoghurt (2021).**

Yogurt consumption has tremendously increased around the world as a result of its nutritional value, therapeutic effects, and functional properties. Yoghurt is a fermented semi-fluid milk product prepared from fresh whole or skimmed milk and is usually prepared by the addition of bacterial starter culture. *Streptococcus salivarius* subsp. *Thermophilus* and *Lactobacillus delbrueckii* subsp. *Bulgaricus* are the major predominant cultures associated with the milk fermentation into yoghurt. The significance of yoghurt to the diet of human beings cannot be overemphasized as consumption of probiotic-containing foods has some benefits like modulation of antimicrobial and anti-mutagenic activities, anti-hypertension properties, reduction of LDL-cholesterol levels. The scarcity of milk supply in developing countries has led to the development of alternative milk sources from vegetable sources. Baobab (*Adansonia digitata*) which belongs to the family “*Bombacaceae*” is indigenous to arid regions. Baobab is of multi-use, for food, beverage and medicine. The European Commission has recently authorized the import of baobab fruit pulp as a novel food and the leaves are consumed by most people in West African region through the year. Baobab

fruit pulp exhibits higher antioxidant properties hence have the higher ability of combating the formation of free radicals. Baobab fruit pulp contains carbohydrate (76.2%), protein (15.2%), fat (5.3%) and crude fiber content (5.4 %).

2. Project/ invention etc/completed but not yet patented/with dates: Nil

3. Publications/Exhibition/Designs/Give details of books and articles reversed chronological order, (using APA 6th edition format.

(a). Dessertation or Thesis:

1. **Alabi, A.O. (2018)**. Physico-chemical, toxicological and sensory characteristics of selected γ -irradiated groundnut (*Arachis hypogaea* L) cultivars. *Ph.D. Thesis*. University of Ibadan, Ibadan.
2. **Alabi, A.O. (2004)**. Colour Stability of Roselle Wine (*Hibiscus sabdariffa* L). *M.Sc Thesis*. University of Ibadan, Ibadan.
3. **Alabi, A.O. (2000)**. Effect of storage condition on Physical and Chemical properties of African Plum *B.Sc Dissertation*. University of Ibadan, Ibadan.

(b). Books or Monographs: Nil

(c). Published Articles:

1. 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
2. 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 aigitata*) Fruit Pulp Emulsion. *Scientific Journal of Food Science and Nutrition*. 7(1): 001-009.
3. Adeoti, O.M., Usman, A.T., Adedoja, 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

4. 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). 028-038
5. Azeez, L.A., Adedokun, S.O., Elutilo, O. O. & **Alabi, A.O.** (2021). Quality attributes of Cookies produced from the blends of sorghum, unripe plantain and watermelon seed flours. *International Journal of Research-Granthaalayah* 9(2), 309-319
6. **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 (*Telifera Occidentalis*) Protein Isolate Flour. *Journal of Food Technology and Food Chemistry* 2: 106-113.
7. **Alabi, A.O** and Falade K.O. (2017). Physical, Proximate and Functional Properties of Flour and Protein Isolate from Four γ -irradiated groundnut Cultivars. *Journal of Food Processing & Technology* 8 (12), 867- 874
8. 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
9. 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.
10. **Alabi, A. O.**, Babalola, K. A., Elutilo, O.O. & Adeoti, A.O. (2016). Comparative Evaluation of Properties of Tigernuts and Cocoyam starch. *Science and Engineering perspective* 11: 1-10
11. **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
12. Olatidoye, O. P., Sobowale, S. S., Oluwafemi, R. A. & **Alabi, A. O.** (2015). Effects of Adding Ginger Extracts (*Zingiber officinale*) on Minced Cow Meat during Refrigerated Storage. *American Journal of Food Science and Nutrition Research*. 2(6), 165-171.
13. Goon, D. T., Toriola, A. L., Shaw, B.S., Amusa, L.O., Monyeki, M. A., Akinyemi, O. & **Alabi, A.O.** (2011). Anthropometrically determined nutritional status of urban primary school children in Markudi, Nigeria. *BioMedCentral Public Health Journal*, 11: 769-776.

- (d). **Paper** already accepted for publication: Nil
- (e). Exhibition/Designs/Projects/Inventions etc: Nil
- (f). Other relevant work: Nil

4. Conferences, Workshop attended with paper presented in reversed chronological order (or APA 6th edition format).

1. **Alabi, A.O.**, Adeoti, O.A., & Olatidoye, O.P. (2021). Physico-chemical , functional and pasting properties of native and chemically modified starch from three cassava (*Manihotesculentacrantz*) cultivars 2nd International Conference of school of Science and Engineering, *The Oke-Ogun Polytechnic Saki, Oyo State*. 7th-10th February
2. Adeoti, O.A., **Alabi, A.O.**, Azeez, L.A., Adedokun, S.O & Adedoja, S.A. (2021). Nutritional and functional properties of complementary food from malted millet (*Pennisetumglaucum*) enriched with defatted and protein isolate of fluted pumpkin (*Teliferiaoccidentalis*) seed. 2nd International Conference of school of Science and Engineering, *The Oke-Ogun PolytechnicSaki, Oyo State*. 7th-10th February.
3. Olatidoye, O.P. & **Alabi, A.O.** (2021).Comparative assessment of phytochemical and Antioxidant properties of two species of garden egg (*S.aethiopicum L* and *S.macrocarpon L*). 2nd International Conference of school of Science and Engineering, *The Oke-Ogun Polytechnic Saki, Oyo State*. 7th-10th February
4. 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). Comparative study on the physico-chemical properties of oil Extracted from coconut and groundnut. 2nd International Conference of school of Science and Engineering, The Oke-Ogun Polytechnic Saki, Oyo State. 7th-10th February.
5. Adeoti, O.A., **Alabi, A.O** & Elutilo, O.O (2020). Comparative study on the proximate, physicochemical, antioxidant and sensory properties of functional jams from selected Tropical fruits spiced with ginger, garlic and turmeric. ASUP Zone C 4th National Conference,*Federal Polytechnic Ilaro, Ogun State*. 27th-29th. 065-066
6. Adeoti, O.A., **Alabi, A.O**, Elutilo, O.O. & Adeoti, O.M (2019).Nutritional Composition of complementary food from malted Acha (*Digitariaexilis*) and fluted pumpkin seed (*Telifariaoccidentalis*) protein isolate flour.*Proceedings of 5th Regional Food Science and Technology Summit (REFoSTS) Western Chapter at Nigerian Stored products Research Institute (NSPRI) Ilorin* 10th-11th June. 280-287
7. Elutilo, O.O., Akande, E.A., Adeoti, O.A., **Alabi, A.O.** & Bablola, K.A. (2019). Nutritive and Sensory Properties of Breakfast Cereals Produced from Acha, Date palm Fruit and Protein Isolate From Okra Seed (2019). *Proceedings of 5th Regional Food*

Science and Technology Summit (REFoSTS) Western Chapter at Nigerian Stored products Research Institute (NSPRI) Ilorin. 10th-11th June. 288-293.

8. **Alabi, A.O.**, Adeoti, O.A., & Elutilo, O.O. (2018). Proximate, Functional, Thermal and Sensory Properties of Acha-Wheat Noodles Enriched with African Breadfruit (*Treculia Africana decne*) Protein Isolate. *A Conference paper presented at 42nd Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at Green Legacy Resort, Olusegun Obasanjo Presidential Library, Abeokuta on 15th-18th October.*
9. Adeoti, O.A., **Alabi, A.O.**, Elutilo, O.O., Amao, E.A., Ijarotimi, O.S. & Azeez, L.A. (2018). Nutritional Quality and Anti-Diabetic Activities of Raw, Fermented and Germinated Baobab (*Adansonia digitata* L) Seed Flour. *A Conference paper presented at 42nd Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at Green Legacy Resort, Olusegun Obasanjo Presidential Library, Abeokuta on 15th-18th October.*
9. Adeoti, O.A., **Alabi, A.O.**, Babalola, J. O., and Babalola, K. A. (2018). Nutritional, Physical, and Sensory evaluation of Fibre-Enriched Cake. *Publication in the Proceedings of the 4th ReFoSTS Conference at The Federal University of Technology, Akure, on 6th -7th June.*
10. Olatidoye, O.P., **Alabi, A.O.**, Sobowale, S.S., Balogun, L.O. and Nwabueze, B.C. (2018). Effect of Cooking Methods on Anti-Nutrient Content and Phenolic Acid Profile of groundnuts Varieties grown in Nigeria. *A Conference paper presented at the 4th ReFoSTS Conference held at The Federal University of Technology, Akure on 6th -7th June.*
- 11 . Elutilo. O.O., Adeoti, O.A., **Alabi, A.O.**, Babalola, K.A and Azeez, L.A. (2018). Anti-Diabetic Potential of Baobab Yoghurt on Alloxan Induced Diabetics Albino Rats. *A Conference paper presented at 42nd Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at Green Legacy Resort, Olusegun Obasanjo Presidential Library, Abeokuta on 15th-18th October.*
12. Adeoti, O.A., Osundahunsi, O.F., Elutilo, O.O., **Alabi, A.O** & Babalola, K.A. (2017). Physico-chemical, microbiological and sensory properties of baobab-based plain yoghurt. *A Conference paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at International Conference Center (ICC) Abuja on 22nd-25th October.*
6. Adeoti, O.A., **Alabi, A.O.**, Elutilo, O.O., Babalola, J.O & Adedokun, S.O. (2017). Development and nutritional characteristics of fiber-enriched cake. *A Conference paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at International Conference Center (ICC) Abuja on 22nd-25th October.*

7. **Alabi, A.O.**, Adeoti, O.A., Elutilo, O.O., Babalola, K.A., Jimoh, K.O., Babalola, J.O. & Adedokun, S.O. (2017). Physico-chemical, nutritional and sensory properties of cookies from breadfruit. *A Conference paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at International Conference Center (ICC) Abuja on 22nd-25th October.*
8. Elutilo, O.O., Adeoti, O.A., Babalola, K.A., **Alabi, A.O.** & Babalola, J.O. (2017). Chemical evaluation of cookies from cocoyam, baobab and wheat Flour. *A Conference paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at International Conference Center (ICC) Abuja on 22nd-25th October.*
9. Babalola, K.A., Elutilo, O.O., Babalola, J.O., Adeoti, O.A & **Alabi, A.O.** (2017). Optimization and quality evaluation of maize-tigernut flour for the production of kokoro. *A Conference paper presented at 41st Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at International Conference Center (ICC) Abuja on 22nd -25th October.*
10. 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). Quality Characteristics of Cassava-corn-soybean flour blends and acceptability of its paste (Amala). *A Conference paper presented at the 3rd Regional Food Science & Technology Summit (ReFoSTS) Western Chapter held at Moshood Abiola Polytechnic, Abeokuta, Ogun-state 6th -7th June.*
11. **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. *A Conference paper at the 40th Nigeria Institute of Food Science and Technology Annual Conference and General meeting held at Coronation Hall, Government House, Kano, Kano state on 24- 26th, October.*
12. **Alabi, A. O.**, Adeoti, O. A. & Alabi, O.O. (2016). Physico-Chemical and Functional Properties of Isolated Protein, Starch and Defatted Flour of African Breadfruit. *A Conference paper presented at the 40th Nigeria Institute of Food Science and Technology Conference and General Meeting held at Coronation Hall, Government House, Kano, Kano state 24-26th, October.*
13. Babalola, K.A., Adeoti, O.A., Elutilo, O.O. & **Alabi, A.O.** (2016). Effect of Blanching and Metabisulphite Treatment on the Quality Characteristics of Plantain in Porridge Production. *A Conference paper presented at the 40th Nigeria Institute of Food Science and Technology Conference and General Meeting*

held at Coronation Hall, Government House, Kano, Kano state 24-26th, October.

14. Elutilo, O.O., Adeoti, O.A., **Alabi, A.O.**, Babalola, K.A. & Azeez, L.A. (2016). Nutritional and Sensory Characteristics of Malted Tigernut Kunun Zaki. *A Conference paper at the 40th Nigeria Institute of Food Science and Technology Conference and General Meeting held at Coronation Hall, Government House, Kano, Kano state 24-26th, October.*
15. Adeoti, O.A., **Alabi, A.O.**, Jimoh, K.O. & Azeez, L.A. (2016). Effect of sprouting time on the Nutritional Quality of Moringa seed flour. *A Conference paper at the 40th Nigeria Institute of Food Science and Technology Conference and General Meeting held at Coronation Hall, Government House, Kano, Kano state 24-26th, October.*
16. Adeoti, O.A., **Alabi, A.O.**, Elutilo, O.O & Babalola, J.O. (2016). Chemical Evaluation of complementary Diet From Orange-Fleshed Sweet Potato Starch Enriched with Germinated *Moringa oleifera* Seed Flour. *A Conference paper at the 40th Nigeria Institute of Food Science and Technology Conference and General Meeting held at Coronation Hall, Government House, Kano, Kano state 24-26th, October.*
17. **Alabi, A.O.**, Alabi, O.O., Adeoti, O. A., & Elutilo, O.O. & Babalola, K.O. (2016). Development and Evaluation of Millet based Cereal blend using African Yam Bean and Sorghum. *A Conference paper at the 5th Faculty of Science annual Conference held at Assembly hall, The Polytechnic Ibadan, Oyo state 6th -9th June.*
18. Adeoti, O.A., Babalola, J.O., **Alabi, A.O.** & Azeez, L.A. (2016). Preliminary studies on the Nutritional Composition of Ogi based Complimentary Food Enriched with Germinated Tigernut and Moringa Flour. *A Conference paper at the 5th Faculty of Science annual Conference held at Assembly hall, The Polytechnic Ibadan. Oyo state 6th -9th June.*
19. Babalola, J.O., Adeoti, O.A., **Alabi, A.O.**, Elutilo, O.O., Babalola, K.A. & Azeez, L.A. (2016). Comparative study on Nutritional Composition of Milk-like product from Bambara groundnut and Soybean. *A Conference paper at the 2nd NIFST Western Chapter Regional Food Science & Technology Summit (ReFoSTS) held at Faculty of Technology NLG hall, University of Ibadan, Ibadan, Oyo state. 6th -7th June.*
20. **Alabi, A.O.**, Adeoti, A.O., Elutilo, O.O. & Babalola, K. A. (2015). Evaluation of Functional and Physicochemical properties of starch isolated from Tigernuts and Cocoyam. *A Conference paper at the 4th Faculty of Science annual Conference held at Assembly hall, The Polytechnic Ibadan, Oyo state 28th-30th June.*
21. Jimoh, K.O., Adedokun, S.O. & **Alabi, A.O.** (2015). Chemical and Physicochemical

properties of defatted melon and groundnut cake “Robo” Oil. *A Conference paper at the 4th Faculty of Science annual Conference* held at Assembly hall, The Polytechnic Ibadan, Oyo state 28th-30th June.

22. **Alabi, A.O.**, Jimoh, K.O., Elutilo, O.O. & Babalola, K. A. (2014). Influence of Sorghum stalk extract on Chemical composition, shelf stability and sensory property of warankasi. *A Conference paper at the 3rd Faculty of Science annual Conference* held at Assembly hall, The Polytechnic Ibadan, Oyo state 8th-12th June.
23. Elutilo, O.O., **Alabi, A.O.**, Babalola, K.A., Adeoti, O.A. & Azeez, L.A. (2014). Chemical composition and sensory quality of Lafun produced from cassava fermented with scent leaf. *A Conference paper at the 3rd Faculty of Science annual Conference* held at Assembly Hall, The polytechnic Ibadan, Oyo state 8th-12th June.
24. **Alabi, A.O.**, Elutilo, O.O., Adeoti, O.A. & Adeboyejo, F.O. (2014). Physico-Chemical properties of Maize Tuwo flour enriched with Cirina forda flour. *A Conference paper at IUFOST, 2014 World congress* held at Canadian Institute of Food Science and Technology, Montreal, Canada 17th -21st August.
25. Olatidoye, O.P., **Alabi, A.O.** & Sobowale, S.S. (2014). Physico-Chemical, Sensory and Nutritional properties of Biscuit produced from cassava-soybean coconut composite flour. *A Conference paper at the 38th Nigeria Institute of Food Science and Technology Conference and General Meeting* held at Sheraton Lagos Hotels and Towers, Lagos state 13th -15th October.
26. Elutilo, O.O., Babalola, K.A., Adeoti, O.A., Azeez, L. A. & **Alabi, A.O.** (2014). Proximate, Minerals and Sensory Evaluation of Seasoning from Four Indigenous Spices. *A Conference paper at the 38th Nigeria Institute of Food Science and Technology Conference and General Meeting* held at Sheraton Lagos Hotels and Towers, Lagos state 13th -15th October.
27. Adeoti, O. A., Adedokun, S.O., Jimoh, K.O., Elutilo, O.O. & **Alabi, A.O.** (2013). Influence of processing methods on the nutrient, Anti-nutrient, Mineral composition and Functional properties of Akee Apple (*Blighia sapida* konig) seed and Aril flour. *Conference paper at the 2nd Faculty of Science annual Conference* held at Assembly Hall, The polytechnic Ibadan, Oyo state. 2nd -6th June.
28. Rafiu, K.O., **Alabi, A.O.**, Jimoh, K.O., Elutilo, O.O. & Adeoti, A.O. (2013). Effect of Moringa flour substitution for yam flour on Nutritional and Sensory quality of Amala. *A Conference paper at the 2nd Faculty of Science annual Conference* held at Assembly Hall, The polytechnic Ibadan, Oyo state. 2nd -6th June.

29. **Alabi, A.O.** (2012). Physical and Adsorption Isotherm properties of Groundnut (*Arachis hypogaeae*). A Seminar paper presented at Department of Food Science & Technology, University of Ibadan. Oyo state. 23rd -24th April.
30. Olatidoye, O.P., Sobowale, S.S., **Alabi, O. A.** & Ipaye, A. (2012). Effect of drying temperature on Physical, Chemical and Sensory Attributes of Pawpaw fruit Leather. *A Conference paper at the 36th Nigeria Institute of Food Science and Technology Conference and General Meeting* held at Conference Hall, University of Lagos, Lagos state. 12th -15th October.
31. **Alabi, A.O** & Falade, K.O. (2010). Physical, Chemical, and Physicochemical properties of Wines produced from red and dark red calyxes of Roselle (*Hibiscus sabdariffa*). *A Conference paper at the IUFOST, 2010 World congress* held at Cape-Town, South Africa 22nd-26th August, 2010.

SECTION D: EXTRA CURRICULAR ACTIVITIES

1. Other activities within the Polytechnic:
 - a .ASUP, The Oke-Ogun Polytechnic Saki, Bye-laws
Drafting committee – 2010 to date.
 - b. ASUP, The Oke-Ogun Polytechnic Saki, Conference Committee-2010 to date.
 - c. ASUP, The Oke-Ogun Polytechnic Saki, Project Committee- 2013-2015.
 - d. Faculty of Science Brochure Committee – April, 2014
 - e. Member, Finance committee on International conference
of School of Science, Saki- August, 2016.
 - f. Member, Technical committee on International conference
School of Science, Saki- August, 2016.
 - g. Member of Women in Technical Education,
The Oke-Ogun Polytechnic Saki chapter 2015 to date.

2. Other activities outside the Polytechnic:
 - i. Choir coordinator, Living People Assembly, Ibadan
 - ii. Treasurer and Bible study sub-group leader, Living People Assembly Ibadan
 - iii. Secretary, Landlord Association women wing, Odo ona elewe Challenge Ibadan.
 - iv. Member, Reviewer committee for International Journal of Biochemistry
Research & Review.
 - v. Member, Reviewer committee for Journal of Scientific Research and Reports.

3. Awards and Fellowship:

i. Association of Common Wealth Universities Award (ACU) 2014; in collaboration with Australia Africa Universities Network workshop in Pretoria, South Africa, April 2014.

ii. Mother of the department.

4. Any other relevant information:

Date

Signature

