

**THE OKE-OGUN POLYTECHNIC SAKI**

**ACADEMIC STAFF CURRICULLUM VITAE FOR YEAR 2024**

**ANNUAL ASSESSMENT**

**SECTION A- PERSONAL DATA**

**ACADEMIC STAFF FILE NO:** **TOPS/PER/880**

1. **NAME:** **ELUTILO, Oluwashola Oyedunni**

2. **DATE OF BIRTH:** 12<sup>th</sup> January, 1981

3. **NATIONALITY/STATE OF ORIGIN:** Nigerian/Oyo

4. **MARITAL STATUS:** Married

5. **NAME AND ADDRESS OF NEXT OF KIN:** Mr Elutilo Olabode  
P.O. Box 22368 U.I.  
Ibadan, Oyo State.

6. **CONTACT ADDRESS:** Department of Food Science and  
Technology, The Oke-Ogun Polytechnic  
Saki

7. **E-MAIL ADDRESS&TELEPHONE NO:** oluwasholaelutilo@gmail.com/08034396363

8. **SCHOOL:** Science

9. **DEPARTMENT:** Department of Food Science and Technology

10. **DATE & GRADE OF FIRST APPOINTMENT:** 1<sup>st</sup> August, 2010/Assistant Lecturer

11. **DATE & GRADE OF LAST PROMOTION:** 1<sup>st</sup> october,2019/Lecturer II

12. **PRESENT SALARY:** CONPCASS 09 Step 2

13. **DATE & GRADE OF CURRENT APPOINTMENT:** -As in 12 Above

14. **HAS APPOINTMENT BEEN CONFIRMED:** Yes -

15. **DATE OF CONFIRMATION:** 2<sup>nd</sup> August,2013

## SECTION B- QUALIFICATIONS AND EXPERIENCE

### 1. Schools/Institutions Attended With Dates

SCHOOL ATTENDED	DATES
Ladoke Akintola University of Technology, Ogbomosho Oyo State	2013-2019
Ladoke Akintola University of Technology, Ogbomosho Oyo State	1999-2006
National Examination Council(NECO)	2012
The West African Senior School Certificate	1999

### 2. ACADEMIC QUALIFICATION WITH DATES

University Degree/Diploma	Class	Institution	Date of Award
M.Tech. in Food Science	PhD grade	Ladoke Akintola University of Technology, Ogbomosho, Oyo State.	2019
B.Tech. in Food Science	Second Class Lower	Ladoke Akintola University of Technology, Ogbomosho, Oyo State.	2006
Certificate course in computer	Certificate	Bussy Computers, Bodija Ibadan	2003
NECO	Passed	Elekuro High School 3,Ibadan,Oyo State	2012
WASC/GCE	Passed	Anglican Grammar School, Ogbomosho	1999

### 3. PROFESSIONAL QUALIFICATION/AWARDING BOBY

#### 4. Working Experience

- a. Teaching Experience With Dates

Employer and Address	Designation	Subject Taught	Dates
The Oke Ogun Polytechnic Saki.	Lecturer II	Food Science and Technology	2019 to date
The Oke Ogun Polytechnic ,Saki	Lecturer III	Food Science and Technology	2013 -2019
The Polytechnic Ibadan, Saki Campus.	Assistant Lecturer	Food Science and Technology	2010 -2013
Christ the King college Onitsha, Anambra State.	Teacher	Biology	2006 – 2007

#### COURSES TAUGHT IN THE CURRENT ACADEMIC YEAR:

##### First Semester:

Course Code	Course Title	Department	Class
FST 111	Introduction to Food Science and Commodity	FST	ND 1
FST 314	Advance Food chemistry	FST	HD1
FST 316	Human nutrition	FST	HND1
FST411	Food microbiology	FST	HND11
FST415	Processing and preservation of fruit product	FST	HND11
FST416	Processing and preservation of animal product	FST	HND11

Second Semester:

Course Code	Course Title	Department	Class
FST 217	Instrumentation	FST	ND 1
FST212	Research methodology	FST	ND 1
FST127	Processing & Preservation of Animal Food products	FST	ND 1
NUD 127	Human Nutrition 1	FST	ND 1
FST 212	Introduction to Food Packaging	FST	ND 1
FST 224	Processing and Preservation of Animal Foods.	FST	ND 11
GLT 321	Biological and chemical Instrumentation	FST	ND 1
FST 324	Introduction to Biochemical Engineering	FST	ND 1
FST 326	Canning Technology	FST	ND 1

**A Professional Work Experience**

EMPLOYER AND ADDRESS	DESIGNATION	NATURE OF DUTY	DATE
Fumman Agricultural Products Industries Limited Apata ganga Ibadan Oyo State.	Industrial Training Attachment	Testing/Analysis of funman Products	2004

**B Administrative Experience**

Acting Deputy Director Research and Linkages	2021 to date
Assistant Result Manager	2018 to date
Departmental SIWES Coordinator	2018 to Date
School Student Association Staff Adviser	2018 to date
Departmental Student Coordinator for ND II Class	2014 to date
Departmental Student Association Staff Adviser	2014 to date

e. Membership of Professional Bodies/Learned Societies,

1. Member Nigerian Institute of Food Science and Technology (MNIFST).11/8379/M

## SECTION C-

### RESEARCH/PROJECT/INVENTION/INNOVATION/DESIGN

Research In Progress

#### *i. Nutritive and Sensory Properties Of Breakfast Cereals Produced From Acha, Palm Date and Protein Isolated From Okra Seed (2020)*

Breakfast cereal (or just cereal) is a food made from processed grains that is often eaten as the first meal of the day. On average a typical traditional cereal is high in carbohydrate and fibre, low in fat, void of essential proteins and vitamins that the body needs. Acha is a good source of calories and other nutrients,( Jideani, 2012; Olu-Owolabi *et al.*,2014) but its protein is of lower nutritional quality than those of legumes because it is deficient in essential amino acids such as lysine and threonine (Mariotti *et al.*,2002 : Morens *et al.*,2003) . Okra seeds are excellent source of protein and amino acids. The amino acids contained in okra seeds compared propitiously with those of poultry eggs and soybeans (Aminu-Taiwo *et al.*,2014). Its usage had been limited to the preparation of vegetable stew. Because of its far reaching nutritive composition comparable to eggs (Aminu-Taiwo *et al.*, 2014), there is the need for the expanded usage of the seed for fortifying foods that are largely limited nutritionally which could increase the cultivation of okra. Date fruits contain easily digestible sugars, mainly glucose, sucrose and fructose dietary fibers and contain small amount of protein, fat, ash and polyphenols This study, therefore, sought to evaluate the fortifying effects of isolated protein from okra seed and palm date pulp on breakfast cereals produced from Acha.

#### *ii. Quality Evaluation And Acceptability Of Cassava-Based Noodles Enriched With Baobab Seed Protein Isolate (2021)*

Intense efforts are currently made in the search of cheap protein sources with good nutritional and functional properties, to attenuate the problem of protein malnutrition widely spread in developing countries( Adenekan *et al.*,2017). Plant proteins play significant roles in human nutrition particularly in developing countries where average protein intake is less than that required. Plant protein products are gaining increased interest as ingredients in food systems throughout many parts of the world and the final success of utilizing plant proteins as additives depends greatly upon the characteristics they impart to foods. Baobab (*Adansonia digitata L.*), locally called kuka (Hausa) and ose (Yoruba) is a very long lived tree with multipurpose uses. The seeds are eaten raw or roasted and have a pleasant nutty flavor. Murray *et al.*,(2001) reported that baobab seed flour is an important source of energy and protein. The nutritious seed have high values for proteins (33.7%), fats (30.6%), fibre (16.9%) and most minerals. Protein extracts have superior functional properties and are more effectively used in the formulation of foods as compared to seed flours. Noodles are mainly consumed by school children that need adequate protein for growth. Despite the wide consumption of noodles in Nigeria the products are regarded as unhealthy (junk) food.(Gunathilake and Abeyrathne 2008). This is orchestrated by the fact that the conventional instant noodles are high in carbohydrate (<70%) and

low in protein, fibre, vitamins and minerals.( Edet *et al.*,2017).Hence there is need for fortification. This study is aimed at evaluating the quality and acceptability of cassava noodles enriched with Baobab seed protein isolate.

**iii. Physio-chemical, Mineral composition and Antioxidant properties of Roselle (*Hibiscus sabdariffa* L.) Extract blended with Palm date fruit juice (2021)**

Different varieties of fruit juices and beverages are available globally and there has been an increased consumption of fruit juices and beverages due to consumer awareness of nutritional and health benefits. Juice extracts are produced from various parts of plants including leaves, fruits and flowers. *Hibiscus sabdariffa* (Roselle) is one such plant whose flowers are used to prepare juices. The roselle extract has a unique red colour, good flavour, low sugar and high acidic content. The acidity makes the juice sour hence the need for addition of sweetening products. Date fruits contain easily digestible sugars, mainly glucose, sucrose and fructose dietary fibers and contain small amount of protein, fat, ash and polyphenols. They also contain vitamins like riboflavin, thiamin, biotin, folic and ascorbic acid and essential minerals. Date fruits also used as medicinal practices for the treatment of various disorders, as well as, aqueous extract of dates having antioxidant, antimutagenic, antifungal, anti-inflammatory, hepatoprotective and gastrointestinal protective, anticancer, nephroprotective and immunostimulant activities The blending of roselle juice with Palm date fruit juice is anticipated to give products with high nutritional value and functional activity. The study was aimed at assessing the possibility of blending roselle juice with palm date fruit juice to increase the utilization and establishing the nutritional composition of roselle-fruit juice..

2. Project/Invention/Completed But Not Yet Patented With Date- Nil

3. Publications/Exhibitions/Designs

a. Dissertation Or Thesis:

i . Elutilo,O.O .(2019). Production and quality evaluation of breakfast meal from blends of fermented Akee Apple (*Blighia sapida*) Aril and malted millet(*Pennisetum glaucum*) *M.Tech Thesis*. Ladoke Akintola University of Technology Ogbomosho, Oyo State.

ii. Oroye, O. O. (2005). Manufactured and storage of cassava chips for reconversion into Garri. *B.tech Thesis*. Ladoke Akintola University of Technology Ogbomosho,Oyo State.

b. **Books or Monograph**-Nil

c. **Published Article**-

d. **Papers already accepted for publication (Please attach copy of paper)**

1. Azeez L.A, Adedokun S.O.,**Elutilo O.O.** and Alabi A.O.(2021).Quality Attributes of cookies produced from the blends of sorghum,Unripe plaintain and watermelon seed flour.*International journal of Research.GRANTHAALAYAH* 9(2),309-319.

2. 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
3. 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): 001-009.
4. 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
5. Adeoti, O.A., Alabi, A.O & **Elutilo, O.O** (2017). Physico-chemical, pasting and Functional properties of tapioca enriched with tiger nut flour. *International Journal of Food Engineering and Technology*. 3(2). 7-14.
6. Adeoti, O.A., Alabi, A.O., Adedokun, S.O., Jimoh, K.O., **Elutilo, O.O** and 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 & Food Science*. 5(1): 1101.
7. Alabi, A.O., Babalola, K.A., **Elutilo, O.O** & Adeoti, O.A. (2016). Comparative evaluation of tigernuts and cocoyam Starches. *Science and Engineering Perspective* 11: 1-13.
8. 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.
9. Adeoti, O.A., **Elutilo, O.O.**, Babalola, J.O., Jimoh, K.O, Azeez, L.A and Rafiu, K.A. (2013). Proximate, mineral, amino acid and fatty acid compositions of Maize two-cirina forda flour blends. *International Greener Journal of Agricultural Science*. 3 (4), 165-171

d. **Paper already accepted for publication**-Nil

e. Exhibitions/Designs/Projects/Invention- Nil

f. Other works of Relevance

#### **Conferences/ Workshop Attended And Paper Presented**

1. **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. *Proceedings of the 7<sup>th</sup> Regional Food Science and Technology summit (REFoSTS), Rufus Giwa Polytechnic Owo, Ondo State.*

2. 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. *2<sup>nd</sup> International Conference of school of Science and Engineering, The Oke-Ogun Polytechnic Saki, Oyo State.*
3. 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. ASUP Zone C 4<sup>th</sup> National Conference,*Federal Polytechnic Ilaro, Ogun State.*
4. 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. Proceedings of the 21<sup>st</sup>Conference at Abubakar Tafawa Balewa University, Bauchi State.
5. **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. *Proceedings of 5<sup>th</sup> Regional Food Science and Technology Summit (REFoSTS) Western Chapter at Nigerian Stored products Research Institute (NSPRI) Ilorin.*
6. **Elutilo, O.O**, Akande,E.A, Babalola,J.O,& Azeez, L.A(2019,June) Quality Evaluation and Acceptability of Cassava-based Noodles Enriched with Baobab Seed Protein Isolate *Proceedings of 5<sup>th</sup> Regional Food Science and Technology Summit (REFoSTS) Western Chapter at Nigerian Stored products Research Institute (NSPRI) Ilorin.*
7. 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 (*Telfaria occidentalis*) protein isolate flour.*Proceedings of 5<sup>th</sup> Regional Food Science and Technology Summit (REFoSTS) Western Chapter at Nigerian Stored products Research Institute (NSPRI) Ilorin*
8. **Elutilo,O.O.**& Agboola, H.A. (2019,June) Quality evaluation of breakfast meal produced from blends of Fermented Akee Apple (*Blighia sapida*) Aril and Malted Millet (*Pennisetum glaucum*). *Proceedings of 5<sup>th</sup> Regional Food Science and Technology Summit (REFoSTS) Western Chapter at Nigerian Stored products Research Institute (NSPRI) Ilorin.*
9. **Elutilo, O.O**, Adeoti,A.O., Alabi,A.O., Babalola ,K.A. and Azeez ,L.A. (October).Anti-diabetic potential of Baobab Yogurt on Alloxan induced diabetics Albino Rats. A conference paper presented at 42<sup>nd</sup> Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at Olusegun Obasanjo Presidential Library, Abeokuta.
10. Alabi,A.O., Adeoti,O.A. and **Elutilo,O.O.**(2018,October).Proximate, Functional, Thermal and Sensory Properties of Acha-Wheat Noodles Enriched with African Breadfruit (*Trecuila africana*) Protein Isolate. A conference paper presented at 42<sup>nd</sup> Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at Olusegun Obasanjo Presidential Library, Abeokuta.

11. Adeoti, O.A., Alabi, A.O., **Elutilo, O.O.**, Amao, E.A., Ijarotimi, O.S. & Azeez, L.A. (2018, October). Nutritional Quality and Anti-Diabetic Activities of Raw, Fermented and Germinated Baobab (*Adansonia digitata L*) Seed Flour. *A conference paper presented at 42<sup>nd</sup> Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at Olusegun Obasanjo Presidential Library, Abeokuta.*
  
12. **Elutilo, O.O.**, Adeoti, O.A., Babalola, K.A., Alabi, A.O. and Babalola, J.O. (2017, October). Evaluation of Cookies From cocoyam, baobab and wheat Flour. *A conference paper presented at 41<sup>st</sup> Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at International Conference Center (ICC) Abuja.*
  
13. Adeoti, O.A., Osundahunsi, O.F., **Elutilo, O.O.**, Alabi, A.O. and Babalola, K.A. (2017, October). Physicochemical, Microbiological and Sensory Properties of Baobab-Based plain Yoghurt. *A conference paper presented at 4<sup>1st</sup> Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at International Conference Center (ICC) Abuja.*
  
14. Babalola, K.A., **Elutilo, O.O.**, Babalola, J.O., Adeoti, O.A. and Alabi, A.O. (2017, October). Evaluation and quality Evaluation of Maize-Tiger nut Flour for the Production of Kokoro. *A conference paper presented at 41<sup>st</sup> Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at International Conference Center (ICC) Abuja.*
  
15. 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. *A conference paper presented at 41<sup>st</sup> Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at International Conference Center (ICC) Abuja.*
  
16. **Elutilo, O.O.**, Adeoti, O.A., Alabi, A.O., Babalola, J.O & Azeez, L.A. (2016, October). Nutritional and sensory characteristic of malted tiger nut Kunun Zaki. *A Conference paper presented at 40<sup>th</sup> Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at Coronation House, Government House Kano State.*
  
17. **Elutilo, O.O.**, Adeoti, O.A., Alabi, A.O & Babalola, K.A (2016, August). Development and chemical composition of millet-based complementary diet fortified with cooking banana and roasted Moringa oleifera Seed Flour. *A conference paper presented at 1<sup>st</sup> International Conference held at The Faculty of Science and Engineering, The Oke-Ogun Polytechnic Saki, Oyo State.*
  
18. Babalola, K.A., Adeoti, O.A., **Elutilo, O.O** & Alabi, A.O (2016, October). Effects of bla Blanching and metabisulphite treatments on the quality characteristics of plantain in porridge production. *A Conference paper presented at 40<sup>th</sup> Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at Coronation House, Government House Kano State.*

- 19.** Alabi, A.O., Adeoti, O.A., **Elutilo, O.O.**, Babalola, K.A., Jimoh, K.O & Azeez, L.A (2016, October). Nutritional and sensory properties of noodles produced from wheat-cocoyam based composite fortified with groundnut flour. *A Conference paper presented at 40<sup>th</sup> Nigerian Institute of Food Science and Technology Annual Conference and General meeting held at Coronation House, Government House Kano State.*
- 20.** 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, August). Physico-chemical, antinutritional and functional properties of whole, dehulled roasted and fermented sesame seed flour. *A conference paper presented at 1<sup>st</sup> International Conference held at The Faculty of Science and Engineering, The Oke-Ogun Polytechnic Saki, Oyo State.*
- 20.** Alabi A.O., Alabi O.O., Adeoti O.A., **Elutilo O.O.** & Babalola K.O (2016, June). Development and evaluation of millet based cereal blend using African yam bean and Sorghum. *A conference paper presented at the 5<sup>th</sup> Faculty of Science Conference held at The Polytechnic Ibadan, Oyo State.*
- 21.** 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. *A Conference paper presented at the 2<sup>nd</sup> Regional Food Science and Technology Summit (ReFoST), Western Chapter held at Faculty of Technology Lecture Theatre University of Ibadan.*
- 22.** 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. *A conference paper presented at the 38<sup>th</sup> Nigerian institute of Food Science and Technology Annual Conference and General meeting held at Sheraton Lagos Hotels and Towers, Lagos.*
- 23.** **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. *A conference paper presented at the 38<sup>th</sup> Nigerian institute of Food Science and Technology Annual Conference and General meeting held at Sheraton Lagos Hotels and Towers, Lagos State.*
- 24.** **Elutilo, O. O.**, Alabi, O. O., Babalola, K. A., Adeoti, O. A. and Azeez, L. A. (2014, June). Chemical composition and sensory quality of Lafun produced from cassava fermented with scent leaf. *A conference paper presented at the 3<sup>rd</sup> Faculty of Science Conference held at The Polytechnic Ibadan, Oyo State.*
- 25.** Alabi, O. O., Jimoh, K. O., **Elutilo, O. O.** and Babalola, K. A. (2014, June). Influence of sorghum stalk extract on chemical composition, shelf stability and sensory properties of warankasi. *A conference paper presented at the 3<sup>rd</sup> Faculty of Science Conference held at The Polytechnic Ibadan, Oyo State.*

26. Olubola A.Alabi,**Olushola O.Elutilo**,Oluwole A.Adeoti,Folashade O.adeboyejo (2014, August) Physicochemical properties of tuwo enriched Cirina forda flour *IUFOST,2014 world congress held at Canada Institute of Food Science and Technology, Montreal Canada.*
27. Adeoti,O.A.,Adedokun,S.O.,Jimoh,K.O.,**Elutilo,O.O.**,Alabi,A.O.(2013,June).Influence of processing methods on the nutrient, Antinutrient, Mineral composition and Functional properties of Akee Apple (*Blighia sapida konig*)Seed and Aril flour. *A conference paper presented at the 2<sup>nd</sup> Faculty of Science Conference held at The Polytechnic Ibadan, Oyo State.*
28. Rafiu, K.A., Alabi,A. O., Jimoh, K.O., **Elutilo, O.O.** and Adeoti, A.O. (2013,June) Effect of *Moringa oleifera* flour substitution in yam flour on nutritional and sensory quality of amala. *A conference paper presented at the 2<sup>nd</sup> Faculty of Science Conference held at The Polytechnic Ibadan, Oyo State.*
29. **Elutilo, O. O** (2013,July). Enzymic Modification of Food Protein. *A Seminar paper Presented the department of Food Science and Engineering, Ladoke Akintola University of Technology Ogbomoso Oyo state.*

#### SECTION D- EXTRA CURRICULAR ACTIVITIES

##### 1. Other Activity Within The Polytechnic-

- i .Staff adviser Federation of Ogbomoso Students' Union.2017 to date
- ii. Member Women in Technical Education The Oke-Ogun Polytechnic Saki 2015 to date.
- iii. Member, Face out malaria and AIDS foundation (FOMA),  
A Non-Governmental Organization, The Oke-Ogun Polytechnic Saki 2013 to date.
- iv. Member Christian Community, The Oke-Ogun Polytechnic Saki. 2011to date.

##### 2. Other Activity Outside The Polytechnic-

- i. Treasurer of Youth Forum Jehovah Jireh Baptist Church Apete Ibadan Oyo State.
- ii. Member Women Missionary Union, Philadelphia Baptist Church Apete Ibadan.
- iii. Sunday school teacher, Philadelphia Baptist Church Apete Ibadan.

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Date

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Signature of member of staff

**SECTION F- RECOMMENDATION**

a. Head of Department

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**Name**

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**Signature/date**

**b. School level Promotion committee**

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**Name**

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**Signature/date**