

THE OKE – OGUN POLYTECHNIC, SAKI
ACADEMIC STAFF CURRICULUM VITAE FOR YEAR 2023
ANNUAL ASSESMENT

SECTION A: PERSONAL DATA

ACADEMIC STAFF FILE NO

TOPS/PER/768

1. NAME: **Adedokun, Simeon Olayiwola**
2. DATE OF BIRTH: **5th December, 1962**
3. NATIONALITY / STATE OF ORIGIN: **Nigerian / Oyo**
4. MARITAL STATUS: **Married**
5. NAME & ADDRESS OF NEXT OF KIN: **Mrs. Adedokun, Victoria O
House 23, Ajinde 1 Road 6,
Ajinde Town, OLGA, Ibadan,
Oyo State.**
6. CONTACT ADDRESS: **Department of Food Science & Tech

The Oke- Ogun Polytechnic, Saki.**
7. E-MAIL ADDRESS (ES) & TELEPHONE NUMBER: **lanesolar@gmail.com &
08136927787**
8. SCHOOL: **Science**
9. DEPARTMENT: **Food Science and Technology**
10. DATE & GRADE ON FIRST APPOINTMENT: **13th Feb., 2009 & CONTISS 8 Step 1**
11. DATE & GRADE OF LAST PROMOTION: **1st Oct., 2021 & CONPCASS 6Step 1**
12. PRESENT GRADE & SALARY: **CONPCASS 6 Step 2 Principal Lecturer**
13. DATE & GRADE OF CURRENT APPOINTMENT: **As in 12 Above**
(IF DIFFERENT FROM ABOVE):
14. HAS APPOINTMENT BEEN CONFIRMED: **Yes**
IF NOT CONFIRMED WHY:
15. DATE OF CONFIRMATION: **13th February, 2012**

SECTION B: QUALIFICATION AND EXPERIENCE

1. School/ Institutions Attended with Dates:

SN	School/ Institution Attended	Dates
i.	University of Agriculture Abeokuta, Abeokuta	2003-2007
ii.	University of Ibadan, Ibadan.	1983-1987
iii.	Gboluji Grammar School, Ile- Oluji, Ondo State	1976-1980
iv.	Baptist Primary School, Out	1966-1972

2. Academic Qualification with Dates:

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

SN	University Degree//Diploma	Class	Dates of Award
i.	MSc. Food Quality Control and Assurance)	Ph.D. Grade	February, 2007
ii.	BSc. Food Technology	Second Class Lower	July, 1987
iii.	West African Examination Council (WAEC)	Pass	June, 1981
iv.	Primary School Leaving Certificate	Pass	Sept, 1972

3. Professional Qualification / Awarding Body/ Society/ Date of Awarding: Nil

4 Work Experience:

(a) . Teaching Experience:

Employer and address/ Designation/ Subject taught/ Dates

SN	Employer Address	Designation	Subject Taught	Date
i.	The Oke – Ogun Polytechnic, Saki	Senior Lecturer	FST 122; FST 124; FST 315; FST 325; FST 411; FST 412	2018 –To Date
ii.	The Oke – Ogun Polytechnic, Saki	Lecturer I	FST 122; FST 124 ; FST 217; FST 227; FST 315; FST 325	2015 – 2018
iii.	The Polytechnic, Ibadan	Lecturer II	FST 111; FST 122; FST 124; FST 217;FST 227; EED 226,	2012 – 2015
iv.	The Polytechnic, Ibadan	Lecturer III	FST 111; FST 122 , FST 124; FST 217; FST 227; EED 126	2009- 2012

(b). Courses Taught in the Current Academic Year

First Semester:

Course Code/Course Title/ Department/ Class

Course Code	Course Title	Department	Class
FST 111	Introduction to Food Science and Commodities	Food Science & Tech.	ND 1
EED 226	Entrepreneurship Training II	Food Science & Tech.	NDII
FST 313	Unit Operation 1	Food Science & Tech.	HND I
FST 315	Food Plant Sanitation	Food Science & Tech.	HND I
EED 316	Entrepreneurship Training II	Food Science & Tech.	HND 1
FST 415	Processing and Preservation of Plant Food	Food Science & Tech.	HND II
FST 419	Food Business Management	Food Science & Tech	HND II

Second Semester:

Course Code/Course Title / Department/ Class

Course Code	Course Title	Department	Class
FST 227	Waste Management and Food Sanitation	Food Science & Tech.	NDII
FST 124	Food Analysis	Food Science & Tech.	NDI
EED 126	Entrepreneurship Training I	Food Science & Tech.	NDI
FST 323	Unit operation II	Food Science & Tech.	HNDI
FST 327	Appropriate Technology	Food Science & Tech.	HNDI
FST 425	Research Project	Food Science & Tech	HNDII
EED 426	Entrepreneurship Development II	Food Science & Tech	HNDII

(c) . Professional Work Experience:

Employer and Address/ Designation/ Nature of Duty/ Date

SN	Employer Address	Designation	Nature of duty	Date
i.	Adeola Odutola Industries PLC, Ijebu-Ode, Ogun state	Project manager	Water bottling plant Management	2007 - 2008
ii.	Tropical Development Engineering Ltd, Oke- Ado, Ibadan, Oyo state	Research Officer	Food Equipment Design	2003-2005
iii.	ST. Mathew Foods, Ltd, Iperu, Ogun state	Quality Control Manager	Materials & Products Analysis	1994-1998
iv.	Unlimited Resources Ltd, Itapeju, Apapa Lagos	Project officer	Projects Appraising	1992-1994
v.	Coscharis Motors Ltd, Kirikiri Industrial estate Lagos state	Procurement officer	Procuring materials for the factory	1990-1992

(d). Administrative Experience:

(i). Assignments / Date

SN	Assignment	Date
i.	Chairman, School of Science Projects and Seminars Committee, The Oke-Ogun Polytechnic, Saki,	2020 to date
ii.	Member school Coordinating Committee, School of Science. The Oke-Ogun Polytechnic, Saki	2020
iii.	Member, School of Science and Engineering Journal Committee, School of Science. The Oke-Ogun Polytechnic, Saki,	2020
iv.	Chairman Internally Generated Revenue, Department of Food Science and Technology (FST),	2016-2018
v.	Member, Inaugural Lecture committee, The Oke –Ogun Polytechnic, Saki,	2017
vi.	Member, Academic Board of The Polytechnic, Ibadan, 2012	2012 - 2015
vii.	Acting Head, (FST); Polytechnic Ibadan/ The Oke- Ogun Polytechnic, Saki	2012-2015
viii.	Member, SIWES Committee, The Polytechnic, Ibadan, Saki Campus	2013-2014
ix.	Bakery Supervisor, The Polytechnic, Ibadan, Saki Campus	2010, 2012, 2015
x.	Secretary / Member, Student Union Electoral Committee	2012

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

Nigeria Institute of Food Science & Technology (NIFST) Reg. N0: 11/7937/M

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

1. Research In Progress (Brief description if any with date):

- i. **Adedokun S.O.** (2021). Effects of steam parboiling time on “Egbo” (A Nigerian Maize grits) meal nutritional, mineral, functional properties, re-cooking time and acceptability. Brief Description: *“Egbo” is a cooked Maize grits which is always is a thick, bland, white paste made from de-husked maize. It is a staple food often eaten with stew, or palmoil, or groundnut oil. It is prepared by careful selection of maize, then the sorted corns de-husked either mechanically or with the aid of mortar /pestles, followed by winnowing to separate chaff from husk. The de-husked grains are then cooked for long hours (8-12hrs) under atmospheric cooking on firewood, until they become very soft. Salt is added to taste; they are then mashed to a thick paste. They are sold warm or wrapped in a banana leaves and sold. The problem is the long cooking time that consumed much energy and with high cost of energy it becomes an in-economical for modern household to prepare. Thus prepossessing method like parboiling is expected to reduce the drudgery of preparation.*
- ii **Adedokun, S. O.** (2021). Effect of soaking and microwave parboiling time on whole grain sorghum (*Sorghum bicolor L*) creamy white variety nutritional, anti-nutritional composition, functional properties, re-cooking time and acceptability. Brief Description: *In developing nations like Nigeria, flooding of imported foreign food commodities like rice has direct effect on reduction of foreign reserves, reduced local production of the commodities, thus increasing poverty and unemployment. There are similar grain commodities like sorghum, millet or milo which have similar properties like rice that can be processed to rice –like food commodity. An attempt was made to produce a rice-like product from whole grain creamy white sorghum (*Sorghum bicolor L*) by varying the soaking in warm water time (12 and 24 hours) and parboiling using microwave energy (600watts) at varied time (5 and 8 minutes).*
- iii **Adedokun, S. O.** (2021). Evaluation of quality attributes of bread from composite flour of whole grain (Sorghum, millet and cassava flour). Brief Description: *Today complaint of effect of gluten which could cause celiac diseases has been hitting the waves. While white flour consumption has been shown to become Endemic causing diabetics and obesity leading to heart problem. However, whole grains has been shown to contain high quality fiber (Soluble and Insoluble) which are beneficial to health in reducing diabetics and obesity and does not contain gluten. Therefore, the objective of this study is to determine the quality of bread that could be produced from whole grain flour such as sorghum, millet and cassava flour in composite. The current stage is determination of storage life.*
- iv **Adedokun, S. O.** (2021). Production of ethanol from waste seed of Akee seed (*Billinga Spapida*). Brief Description: *In the tropics, the Ackee aril seed is often become useless and constituting environmental after the aril has been eaten or got rotten away. However, food crops such as cassava, grains of corn which are been used for bio-ethanol production are seriously competing for food security in Africa. Hence the needs to find alternative source of raw materials from agricultural food waste. The Objective of the study is to determine the ethanol yield that could be obtained from Ackee Aril seed and the production technique that could give high yield from the hydrolysis and fermentation of the seed flour. The stage now is the experimentation process.*

3. Projects/ Inventions etc/ completed but not yet patented with date: Nil
4. Publications/Exhibition/ Designs/Gives details of the books and articles in reversed chronological order (using APA 6th edition format)
 - (a). Dissertation or Thesis
 - i. **Adedokun, S.O.** (2007). Effect of packaging materials and storage condition on quality attributes of “Aadun” (A Maize Based Nigerian Snacks). (Unpublished M.Sc dissertation). University of Agriculture, Abeokuta, Ogun state Nigeria.
 - ii. **Adedokun, S.O.** (1987). Soy/Cow milk yoghurt production. (Unpublished B.Sc dissertation). University of Ibadan, Ibadan Oyo State Nigeria.
 - (b). Books of Monographs:
 1. **Run A Business:** A book publication on cottage, small and medium scale business opportunities for a beginner by **Adedokun Simeon Olayiwola**, First Edition Published 2019, ISBN: 978-978-55246-5-9.; Publisher; Real Success Consult, Saki Oyo state Nigeria.
 - (c) Published Articles
 1. Osunrinade, O.A, Taiwo, O.B, Adedokun, S.O. (2022). Anti-Oxidative and Sensory Properties of Rice Cooked with *Thaumatococcus Danieli* Leaf Extracts. Journal of Nutrients Vol.1,pp.1-6.
 2. 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.
 3. Azeez L.A., **Adedokun S.O.**, Babalola J.O., & Adeoti O.A. (2021). Quality evaluation of bread produced from the blend of cassava, Acha and pigeon pea flour. *Journal of Food Technology and Preservation* 3(1)115.
 4. Adeoti, O. A., Alabi, A.O., Ogunjobi, E.O., Elutilo, O.O., & **Adedokun, S.O.** (2021). Comparative study on the proximate, physico-chemical and sensory properties of jams from selected tropical fruits spiced with ginger, garlic and turmeric *Asian Food Science Journal* 20(3): 86-99.
 5. 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 flute

Pumpkin Seed (*Telferia occidentalis*). *Academic Journal of Food Research* 8 (10) 028-038.

6. **Adedokun S.O.**, Idowu, M.A., & Henshaw, F.O. (2020). Processing technology and packaging materials effects on acceptability, storage stability and shelf life of “Aadun” (Nigerian Maize Based Snacks). *International Journal of Research-Granthaalayah*, 8 (4), 243-255
7. **Adedokun, S. O**, Jimoh, K.O. and Azeez, L.A. (2019). Evaluation of proximate composition, mineral, and functional properties of Cassava – defatted Ackee Aril flour blends and nutritional and sensory properties of its Chin-Chin. *Journal of Science the Oke-Ogun Polytechnic, Saki*.4 (1) 18-27.
8. Azeez, L.A., **Adedokun, S.O.**, & Akinbode, B. (2019). Quality attributes of complementary foods from blends of Sorghum- Orange fleshed Sweet Potato and Mushroom. *Book of proceeding of the 4th Nigeria Institute of Food Science and Technology (NFST) Western Chapter held at Ilorin, Kwara state Nigeria* 1, 32.
9. Azeez, L.A., & **Adedokun, S.O.** (2018). Production and quality assessment of gluten free and nutrient dense bread from millet, unripe plantain and Acha flour. *Journal of Pure and Applied Science Vol. 10 (1)* 51- 65.
10. **Adedokun, S.O.**, Jimoh K.O., & Azeez L.A. (2018). Effect of steam blanching on Trifoliate yam (*D. dumetorum*) flour chemical composition and acceptability of its mixture with white yam ylor thick paste (‘Amala’).*International Journal of Agriculture and Environmental Research*. 4 (02), 436-446.
11. Azeez, L.A., **Adedokun S.O.**, Adeoti A. O., & Babalola J.O. (2018). Quality Characteristic of fortified bread produced from Cassava and Mushroom flour. *International Journal of Pure and Applied Science*. 1, 125- 138.
12. Jimoh K.O., Babalola J.O., & **Adedokun S.O.** (2017). Evaluation of Cocoyam cormels and their sections flour for a traditional stiff porridge ‘Amala’. *Food Science and Quality Management*. 60, 87-94.
13. 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 (*Blighiasapida Konig*) and Aril flour. *J. Hum. Nutr. Food Science*, 5(1). 1101 - 1106
14. Azeez, L.A., Adeoti A.O., **Adedokun, S.O.**, & Babalola, J.O. (2017). Acceptability of cookies produced from the blends of Wheat, Orange flesh Sweet Potatoes and Sorghum flour. *Book of Proceedings of the 41ST Nigeria Institute of Food Science*

and Technology (NIFST) Conference and Annual General Meeting held at International Conference center (ICC), By Radio House, Herbert Macaulay Way, FCT Abuja, 169- 170.

15. Adeoti, O.A., Alabi, A.O., Elutilo, O.O., Babalola., J.O., & **Adedokun, S.O.** (2017). Development and nutritional characteristics of fiber enriched cake. *Book of proceedings of the 41ST Nigeria Institute of Food Science and Technology (NIFST) conference and annual general meeting held at International Conference center (ICC), By Radio House, Herbert Macaulay Way, FCT Abuja.* 155 – 159.
 16. Alabi, A.O., Adeoti, A.O., Elutilo, O. O., Babalola, K.A., Jimoh, K.O., Babalola, J.O., & **Adedokun, S.O.** (2017). Physicochemical, nutritional and sensory properties of cookies from Breadfruit (*Artocarpusaltis*) and Ugwu seed (*Telfairia occidentalis*) flour blends. *Book of proceedings of the 41ST Nigeria Institute of Food Science and Technology (NIFST) conference and annual general meeting held at International Conference center (ICC), By Radio House, Herbert Macaulay Way, FCT Abuja.* 331- 332.
 17. Jimoh, K.O, Adeoti, O.A. &**Adedokun S.O.** (2016). Quality assessment of fermented Maize (Ogi) supplemented with *Cirinafordia* larva. *TOPS Journal of Science and Engineering focus* 1 (1), 123-132.
 18. Jimoh, K.O., & **Adedokun, S.O.** (2014). Development and quality evaluation of defatted groundnut and melon kernel flour based ethnic product “Robo” *African Journal of Food Science.*8 (9), 311-315.
 19. **Adedokun S.O.**, Jimoh K.O., & Azeez Lukeman A. (2014). Effect of sorghum stalks extract on chemical composition, acceptability and shelf life of “Ekuru”. *Wudpecker Journal of Food Technology.*2 (1).001-006.
 20. Jimoh K.O. & **Adedokun S.O.** (2014). Effect of plantain flour substitution on pasting properties, functional characteristics and acceptability of Cassava Flour paste. *Book of proceeding of the 1st Faculty of Agricultural Technology Conference, Rufus Giwa Polytechnic, Owo.* 242-246.
 21. Idowu M.A. & **Adedokun S. O.** (2011). Process technology, chemical composition and quality of “Aadun” (A maize based Nigerian Snack). *Jr. Nat. Sci. Engr. Tech.* 10 (1), 41 – 48.
- (d). Papers already accepted for publication: NIL
- (e). Exhibitions/Designs/Projects/ Inventions: Nil

(f). Other works of relevance: Nil

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

(a). Conferences:

1. Adedokun, S. O, Jimoh, K.O, Azeez, L.A, Osunrinade, O.A

*Evaluation of Nutritional, Minerals, Physico-chemical and Sensory Properties of Chin-Chin Containing Wheat (*Triticum spp*), Germinated Sorghum (*sorghum bicolor*) and Pigeon Peas (*Cajanus cajan*) Flours*. Paper presented at the 9th Regional Food Science and Technology Summit (ReFoSTS), Olutole 2022. University of Ibadan, Nigeria.

2. Adedokun, S.O., & Jimoh, K.O., & Azeez, L.A. (2021, February). *Nutritional and sensory characteristics of complementary foods from blend of yam (*D. rotundata*) and Cowpeas (*Vignnfanfunguicelata*) flours fortified with fermented Locust beans (*Parikabiglobosa*) and cray fish (*Pacifasticus spp*). Chemical composition and its porridge sensory properties*. Paper presented at 2nd International Conference at The Oke-Ogun Polytechnic, Saki. Oyo State Nigeria

3. Adeoti, O.A, Alab.i, A.O, Azeez, L.A., **Adedokun, S.O.**, & Adedoja, S.A. (2021, February). *Nutritional and functional properties of complementary food from malted Millet (*Pennisetumglaucum*) enrich and deffatted and protein isolate of fluted pumpkin seed (*Teliferiaoccidentalis*)*. Paper presented at 2nd International Conference at The Oke-Ogun Polytechnic, Saki

4. Azeez, L.A., **Adedokun, S. O.**, Babalola, K.A., & Azeez, R. F. (2021, February). *Proximate and sensory acceptability of instant noodles produced from orange flesh sweet potato and pigeon pea (*Cajanus cajan*) flour*. Paper presented at 2nd International Conference at The Oke-Ogun Polytechnic, Saki Oyo State Nigeria.

5. Babalola, J.O., Eegunjobi, B.S., Adesina, D.A., Azeez, L.A., Osunrinade, O.A., **Adedokun, S.O.**, Elutilo, O.O., Azeez, R.F., Bamisaye, Y.O., & Ayinde, E.O. (2021, February). *Effect of infrared radiation on physico-chemical properties of oil extracted from Tilapia Zilli Fish*. Paper presented at 2nd International Conference at The Oke-Ogun Polytechnic, Saki, Oyo State Nigeria

6. Azeez, L.A., **Adedokun, S.O.**, & Babalola, J.O. (2020, April). *Production and quality evaluation of cookies produced from the blends of cocoyam and malted Soybean flour*. Paper

presented at ATBU-2020 Online presentation of the 21st Academic Conference of African Scholar Publication & Research International., Bauchi State Nigeria

7. 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 ATBU-2020 Online presentation of the 21st Academic Conference of African Scholar Publication & Research International, Bauchi State Nigeria.
8. Azeez, L.A., **Adedokun, S.O.**, & Akinbode, B. (2019, June). *Quality attributes of complementary foods from the blend of sorghum, orange fleshed sweet potato and mushroom*. Paper presented at 5th ReFoSTS of NIFST Western Chapter, Nigerian Stored Products Research Institute (NSPRI), Ilorin. Kwara State Nigeria
9. **Adedokun, S.O.**, Jimoh, K.O., Babalola, J.O., Adeoti, O.A., Alabi A.O., Azeez, L.A., Babalola, K.A., & Elutilo, O. (2017, June). *Quality Characteristic of cassava- corn-Soybean flour blends and acceptability of its paste ('Amala'). Dough left under ambient and refrigeration storage conditions*. Paper presented at REFost. Moshood Abiola Polytechnic, Abeokuta, Ogun State, the 2nd Regional Food Science and Technology Submit of NIFST Western chapter.
10. **Adedokun, S.O.**, & Jimoh, K.O. (2016, June). *Quality attributes of Kulikuli (groundnut based snack) made from blends of Defatted groundnut cake and germinated sorghum flour*. Paper presented at the 5th national conference of faculty of Science held at the Polytechnic Ibadan, Oyo State Nigeria.
11. Jimoh, K.O., & **Adedokun, S.O.** (2016, June). *Quality Characteristics of Bread produced from dough left under ambient and refrigerated storage condition*. NiFFroST Region Chapter held at University of Ibadan, Oyo State Nigeria.
12. **Adedokun, S.O.**, & Jimoh, K.O. (2016, August). *Effect of steam blanching on chemical composition and sensory properties of trifoliolate yam (D. dumentorum) flour used as composite for yam flour paste (Amala)*. Paper presented at the 1st International academic conference, School of Science and Engineering. The Oke-Ogun Polytechnic, Saki. Oyo state Nigeria.
13. Adeoti, O.A., Alabi, A.O., Elutilo, O.O., Jimoh, K.O., Babalola, J.O., **Adedokun, S.O.**, Azeez, L.A., Babalola, K.A., & Bamisaye, J.O. (2016, August). *Effect of processing methods on nutritional composition, phytochemicals and anti-nutritional properties of wild lettuce leaf (Lactiocatarax acerola)*. Paper presented at the 1st International academic conference, School of Science and Engineering. The Oke-Ogun Polytechnic, Saki. Oyo state. Nigeria.

14. Adeoti, O.A., Alabi, A.O., Elutilo, O.O., Jimoh, K.O., Babalola, J.O., **Adedokun, S.O.**, Azeez, L.A., & Babalola, K.A. (2016, August). *Physicochemical, anti-nutritional and functional properties of whole and dehulled roasted and fermented sesame seed flour*. Paper presented at the 1st International academic conference, School of Science and Engineering. The Oke-Ogun Polytechnic, Saki. Oyo State Nigeria
15. Jimoh, K.O., **Adedokun, S.O.**, & Alabi, A.O. (2015, June). *Chemical and physicochemical properties of defatted melon and groundnut cake “Robo oil”*. Paper presented at the 4th National Conference of Faculty of Science. The Polytechnic, Ibadan held on The Polytechnic, Ibadan, Oyo State Nigeria
16. **Adedokun, S. O.**, Idowu, M. A., Henshaw, F. O., & Afolabi W.A. O. (2014, May). *Effect of processing, packaging materials and storage condition on the quality attributes of “Aadun” (A Maize Based Nigeria Snacks)*. Paper delivered at the 4th NIFST Western Chapter Conference, Federal University of Agriculture, Abeokuta, Ogun State Nigeria.
17. Jimoh, K.O., Adeoti O.A., & **Adedokun, S.O.** (2014, May). *Evaluation of the nutritional quality, rheological and sensory properties of fermented maize (Ogi) supplemented with Cirina Fordia lava*. Paper delivered at the 4th NIFST Western Chapter Conference, Federal University of Agriculture, Abeokuta, Ogun State, Nigeria.
18. . **Adedokun, S.O.**, Jimoh K.O., & Azeez, L.A. (2014, June). *Effect of blanching on chemical composition of trifoliolate yam (D. dumentorum) flour and sensory properties of its paste (“Amala”)*. Paper presented at the 3rd National Conference of Faculty of Science, The Polytechnic, Ibadan held at The Polytechnic, Ibadan Assembly hall Ibadan Oyo State Nigeria.
19. Jimoh, K.O., **AdedokunS.O.**, & Adeoti, A.O. (2013, June). *Preservatives effects of water and methanol extracted Aframomumdanieli on Soymilk*. Paper presented at the 2nd National Conference of Faculty of Science, the Polytechnic, Ibadan held at The Polytechnic, Ibadan, Oyo State Nigeria.
20. **Adedokun, S.O.**, Jimoh K.O., & Azeez, L.A. (2013, June). *Comparative analysis of nutritional composition and consumer acceptability of fried yam (Dioscorearotundata) crisp and commercially produced potatoes crisps*. Paper presented at the 2nd National Conference of Faculty of Science, The Polytechnic, Ibadan held at The Polytechnic, Ibadan, Oyo State Nigeria.
21. Adeoti, O.A., Alabi A.O., **Adedokun S.O.**, Jimoh K.O., Elutilo O.O., & Azeez L.A.(2013, June). *Influence of processing methods on the nutrient, anti-nutrient, mineral compositions and functional properties of Akee apple (BlighiasapidaKonig) and Aril flour*.

Paper presented at the 2nd National Conference of Faculty of Science, the Polytechnic, Ibadan held at The Polytechnic Ibadan, Oyo State Nigeria.

22. **Adedokun, S. O.**, Idowu, M.A., Henshaw, F.O., Afolabi W.A.O., & Bolaji, O.T. (2012, May). *Effect of formulation, packaging materials and storage condition on the quality attributes of “Aadun”*; A paper presentation at the 3rd NIFST Western Chapter Half Yearly Conference. Held at University of Ilorin, Ilorin Kwara State, Nigeria.

(b). Workshop and paper presented:

1. **Adedokun, S.O.** (2012, November). *Quality attributes of hardened trifoliate yam (*Dioscorea dumetorum*) optimized flour, and a high –fiber-high-phyto- chemical baked product*. A Paper presented at a workshop organized for Renewable Natural Resources Research Strategy, held at Federal University of Agriculture Abeokuta, Ogun State Nigeria.
2. **Adedokun, S.O.** (2010, April). *Cat Fish (African Cat Fish- *Clariasgarepium*) nutritional value, processing and packaging for local and export market*. A paper presented as resource person at a workshop Organized by Farmers Association of Nigeria (FAN) Ibadan chapter, held at The Headquarter of Farmers Association of Nigerian (FAN) Alakia Ibadan, Oyo State.

SECTION D: EXTRA CURRICULAR ACTIVITIES

1. Other activities within the Polytechnic e.g. Position in Academic Board, Polytechnic Sports, Membership of Committees/Panels etc.
 - (i) Chairman, School of Science Projects and Seminar Committee, The Oke-Ogun Polytechnic, Saki, (2020.to Date).
 - (ii) Member School Coordinating, School of Science. The Oke-Ogun Polytechnic, Saki (2020).
 - (iii) Member, School of Science and Engineering Journal Committee, School of Science, The Oke-Ogun Polytechnic, Saki, (2020).
 - (iv) Chairman Internally Generated Revenue, Department of Food Science and Technology (FST). (2016-2018).
 - (v) Member, Student Union Electoral Committee, The Oke- Ogun Polytechnic, Saki. (2010; 2017).
 - (vi) Member, Inaugural lecture committee, The Oke-Ogun Polytechnic, Saki, (2017).
 - (vii) Member, Committee on grants and utilization, The –Ogun Polytechnic, Saki. (2016).
 - (viii) Member, ASUP Account verification committee, The Polytechnic, Ibadan, Saki campus, (2010).
 - (ix) Member, Board of studies, The Polytechnic Ibadan, (2012 to October, 2015).

- 2 Other Activities outside the Polytechnic
 - (i) Secretary Couples fellowship: Petra Ministry Inter'l.Adeoyo, Ibadan Oyo state, (2011 to date)
 - (ii) Sunday School teacher, Petra Ministry International, Adeoyo, Ibadan Oyo state,(2017 to date).
 - (iii) Patron, New Life Campus Fellowship (NLCF) (2013- to Date).

- 3 Awards and Fellowship:
 - i. Africa Leadership Forum Certificate on Completion of Entrepreneurship Development Training Awarded on 8th February, 2019

4 Any Other Information: Nil

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Signature

Date

SECTION E:
Details scoring recommended for promotion

