

THE OKE-OGUN POLYTECHNIC, SAKI
ACADEMIC STAFF CURRICULUM VITAE FOR YEAR 2023
ANNUAL ASSESSEMENT

SECTION A-PERSONAL DATA

<u>ACADEMIC FILE NO:</u>	TOPS/PER/632
1. NAME (SURNAME FIRST):	AZEEZ, Lukuman Akande
2. DATE OF BIRTH:	9/08/1975
3. NATIONALITY/STATE OF ORIGIN:	Nigerian, Oyo State
4. MARITAL STATUS:	Married
5. NAME & ADDRESS OF NEXT OF KIN:	Mrs. Azeez Anifat Bolaji Ile Alaraje, Challenge. Area I, Saki
6. CONTACT ADDRESS:	P.O. Box 181 Ile Alaraje, Challenge Area 1, Saki
7. E-MAIL ADDRESS(ES) & TELEPHONE NUMBER(S):	lukmak2011@yahoo.com/ 08153921979
8. SCHOOL:	Science
9. DEPARTMENT:	Food Science and Technology
10. DATE & GRADE OF 1ST APPOINTMENT:	31/10/2006 &HATTIS 7 STEP 2
11. DATE & GRADE OF LAST PROMOTION:	01/10/2021 &CONCPAS 14 Step 1
12. PRESENT GRADE & SALARY:	06 Step 02 CONCPAS
13. DATE & GRADE OF CURRENT APPOINTMENT	AS 12 ABOVE
14. HAS APPOINTMENT BEEN CONFIRMED?	Yes
15. DATE OF CONFIRMATION:	01/10/2009

SECTION B- QUALIFICATIONS AND EXPERIENCE

1. Schools/Institutions Attended with dates:

S/N	Schools /Institution Attended	Dates
1	Ladoke Akintola University of Technology, Ogbomoso. (Lautech)	2012- 2017
2	Ladoke Akintola University of Technology, Ogbomoso. (Lautech)	2008- 2012
3	Federal Polytechnic Bauchi, Bauchi State	1998- 2001
4	Federal Polytechnic Bauchi, Bauchi State	1995- 1997
5	Ansar-Ud-Deen High School, Saki	1986- 1992
6	Nawar-Ud-Deen Primary School, Saki	1981-1986

2. Academic Qualifications with dates

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

S/N	Academic Qualification	Class	Dates
1	Master of Food Science	Ph.D. Grade	April,2017
2	Post Graduate Diploma In Food Science	Upper Credit	July, 2012
3	Higher National Diploma In Food Science & Technology	Upper Credit	February, 2001
4	National Diploma In Food Science & Technology	Lower Credit	October, 1997
5	WAEC/SSCE	Passed	June,1992
6	SSCE/GCE	Passed	Dec, 1995
7	Primary School Leaving Certificate	Passed	August,1986

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

4. Work Experience:

(a) Teaching experience:

Employer and address/Designation/Subject Taught/Date

Employer/Address	Designation	Subjects Taught	Dates
The Oke-Ogun Polytechnic, Saki	Principal Lecturer	Food Science and Technology	2021to date
The Oke-Ogun Polytechnic, Saki	Senior Lecturer	Food Science and Technology	2018 - 2021
The Oke-Ogun Polytechnic, Saki	Assistant Chief Technologist	Food Science and Technology	2018
The Oke-Ogun Polytechnic, Saki	Principal Technologist	Food Science and Technology	2015 – 2018
The Polytechnic, Ibadan	Senior Technologist	Food Science and Technology	2012 – 2015
The Polytechnic, Ibadan	Technologist I	Food Science and Technology	2009 – 2012
The Polytechnic, Ibadan	Technologist II	Food Science and Technology	2006 – 2009
The Polytechnic, Ibadan	Teaching Assistant	Food Science and Technology	2004 – 2006
Ansar-ud-deen Comprehensive College, Saki	Class Teacher	Biology, Chemistry and Mathematics	2002 – 2004

(b) Courses Taught in the Current Academic Year:

First Semester (2019/2020)

S/No.	Course Code	Course Title	Department	Class
i.	FST111	Introduction to food Science and Commodity	Food Science and Technology	ND 1
ii.	GLT 321	Biological and Chemical Instrumentation	Food Science and Technology	HND 1
iii.	FST 415	Processing and Preservation of Plant Food Products	Food Science and Technology	HND I
iv.	416	Processing and Preservation of Animal Food Products	Food Science and Technology	HND II

Second Semester (2019/2020)

S/No.	Course Code	Course Title	Department	Class
i.	FST 122	Basic Principle of Food Processing and preservation	Food Science and Technology	ND I
ii.	FST 127	Processing and preservation of Animal Food Product	Food Science and Technology	ND 1
iii.	FST 223	Introduction to Food Packaging	Food Science and Technology	ND II
iv.	FST 224	Processing and preservation of Plant Food Product	Food Science and Technology	ND II

iv.	FST 322	Food Quality Control (Animal Products)	Food Science and Technology	HND I
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(c) Professional Work Experience:

Employer and Address/Designation/Nature of Duty/Date

S/N	Employer's Address	Designation	Nature of Duty	Date
i.	Amifas Investment Nigeria, Ltd	Manager	Oversee the affairs of the company	2004 – 2009
ii.	Nasco Food Nig. Ltd, Jos	Production Officer (NYSC)	Processing of biscuit and cornflake	2001-2002
iii.	Agricultural Product and Processing Mill Nig. Ltd (A.P.P.M), Kano State	Production Officer	Processing of vegetable oil	1995-1996
iv.	Al-Qayum Enterprises Nig. Ltd, Bauchi	Production Officer	Processing of juice and yoghurt	1998- 2001

(d) Administrative Experience:

S/No	Assignment	Date
i.	Assistant Director, Poly Ventures	Jan. 2021 till date
ii.	Member, examination and time table committee,	2006 - 2014.
iii.	Member Departmental Student Disciplinary Committee,	2006 till date
iv.	Member, Departmental internal generated revenue (IGR)	2006 till date
v.	Departmental Examination Officer	2008-2018
vii.	Departmental result processing Officer	2006 till date

viii.	Staff Adviser, ND I and HND I FST student	2010
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(e) Membership of Professional Bodies/Learned Societies:

Member, Nigeria Institute of Food Science and Technology (NIFST) – 12/8962/m

SECTION C- RESEACH/PROJECT/INVENTION/INNOVATION/DESIGN

1. Research in Progress/Brief description with date:

- i. Azeez L.A. (2021). Evaluation of *Nutritional Status of Bread produced from sorghum and Bambara nut flours.*

Bread is a popular snack and staple food consumed by the most people in Nigerians. It is a wheat based carbohydrate diet. High intake of carbohydrate diets has predisposed many to notable food related diseases, such as obesity, diabetes and coronary heart diseases among others. Moreover, wheat consumed in Nigeria is imported. A current trend in nutrition is the consumption of low-carbohydrate diets, including slowly digested food products, as well as an increased intake of functional foods (Hurs and Martin, 2005). In Nigeria, reliance on wheat flour in the pastry and bakery industries has over the years restricted the use of other tuber crops available to domestic use. In recent years, government has through intensive collaboration with research institutes encouraged the use of composite flours in the production of bread and related food products such as biscuit.

This initiative has enhanced the use of flours from cassava, sorghum, sweet potato, bread-fruit, plantains, legumes and other under-utilized crops that are good sources of flour. The adoption of these locally produced flours in the bakery industry will increase the utilization of indigenous crops cultivated in Nigeria and also lower the cost of bakery products (Ayo and Gaffa, 2002). (Rehinan et al.,2004). Therefore, this research will investigate the effect of sorghum and Bambara nut flour in the production of nutritional function bread.

- ii. Azeez L.A. (2021). *Quality characteristics of complementary food from Acha, orange flesh sweet potato and Tiger nut flour.*

Breast-feeding is considered best for infants from nutritional and immunological points of view as well as for protection against campylobacter-associated diarrhoea (Nout and Ngoddy, 1997). In developing countries most infants show satisfactory growth for the first four to six months of life when breast milk solely meets the nutritional needs but after this period, it may become increasingly inadequate as the nutritional demands of the infant increases (Nkama et al., 2001).

Complementary feeding is the process starting when breast milk alone is no longer sufficient to meet the nutritional requirements of infants and therefore other foods and liquids are needed along with breast milk. Infants should be exclusively breastfed for the first six months of life to achieve optimal growth, development and health. The transition from exclusive breastfeeding to family foods is referred to as complementary feeding that typically covers the period from 6 - 24 months of age, even though breastfeeding may continue up to two years of age and beyond (WHO, 2003). This is a critical period of growth during which nutrient deficiencies and illnesses contribute globally to higher rates of under nutrition among children less than five years of age. A number of successful strategies have been developed to improve complementary feeding practices in low and middle-income countries, where practical difficulties can limit adherence to complementary feeding guidelines.

Although protein rich complementary foods produced from animal milk are good complementary foods for infant, low nutrient gruels are commonly used as complementary foods in developing countries due to high cost of milk in most developing countries. Infant malnutrition could therefore result from regular consumption of low nutrient gruels. Infant malnutrition can be prevented in developing countries by developing nutritious and cheap complementary foods from nutrient dense locally available crops. In this study, complementary health food will be produced by utilizing various locally available cheap crops such as acha, orange flesh sweet potato and tiger nut flour from local processing methods for manufacturing them for commercial exploitation.

iii. Azeez L.A. (2021). *Quality Evaluation of Noodles Produced from the blend of malted Sorghum and Tiger nut*

Noodles are one of the favorite food products that are well loved by many people of all ages and consume word widely (Afalla, 2010). Noodles are a thin often flat strip of fresh or dried dough as a flour and egg that is usually boiled, and it is mainly produces from wheat flour, water and salt. Noodles are well recognized by the quality attributes such as taste, nutrition, convenience, safety, longer shelf life, and reasonable price (Gulia et al., 2014). In Nigeria noodles has become the second most widely consumed non-indigenous food product after rice Shittuss et al., (2007) and has become important source of food to Nigeria.

Nowaday's consumers all around the world are more at the risk of many diseases such as diabetes due to obesity, high cholesterol, cardiovascular diseases, high blood pressure and irregular blood sugar levels. These risk factors are because of the unfit diet which is low in essential nutrients like protein, dietary fiber, phytochemicals and antioxidants. This unavailability has resulted into looking for functional foods that will provide health benefits and help in the avoidance of diseases by incorporating a range of materials that can boost fiber, protein etc (Suman and Rajinder, 2015). Recently, food manufacturers have responded to consumer demands for foods with higher fiber content by developing products in which high-fiber ingredients are used such as whole grain, the use of composite flour that are made from underutilized crops such as sorghum and tiger which are rich in nutrients.

iv. Azeez L.A. (2021). *Production and evaluation of Short Bread Biscuit produced from the blend of Cocoyam fortified with Jack bean Protein Concentrate*

*The consumption of baked products such as cakes, doughnuts and biscuits is very popular (Young, 2001). Wheat flour lacks essential amino acids such as threonine, lysine and tryptophane hence the low nutritive value of biscuits is an issues of great concern because biscuits are the most commonly eaten snacks by school children who need more protein per unit body weight than adults (Munasa et al., 2012). Jack bean (*Canavalia ensiformis*) is good source of protein, but underutilized.*

It ranks among underutilized legumes that could ameliorate protein deficiency in human nutrition particularly in developing country (Giarni and Isichel, 1999). However, the removal of water and oil from jack bean seeds increases the concentration of the protein. Therefore, the production of biscuits from with high biological protein will enhance the nutritive value of biscuits.

v. *Azeez L.A. (2021). Proximate and consumer Acceptance on the production of cookies made from malted sorghum and Jack bean flour*

Cookies are one of the most popular snack foods consumed in Nigeria by children and adult like. Cookies are form of confectionary product dried to low moisture content (Okaka,2009), soften when compared to biscuit. These characteristics make protein-rich cookies attractive in countries where protein energy malnutrition is prevalent Chinma and Gernah (2007). The use of composite flour in the production of cookies has been reported by many researchers Olaoye et al., (2006). All these efforts were aimed at improving the nutritional content of the cookies and also to enhance crop utilization (Kamaljit et al.,2010, Onoja et al.,2010 and Ajanaku et al.,2011). Nigeria grows stable crops other than wheat such as cassava, sweet potato or yam and cereals that can be used for economic advantage. If wheat flour can be replaced with flour from legumes and cereals, hence reducing the reliance on its importation and thus enhance the industrial utilization of local crops.

Sorghum (Sorghum bicolor[L] Moench) is the most underutilized crops in the semi-arid tropics of Asia and Africa. It is the principal source of energy, protein, vitamins and minerals for millions of the poorest in these regions (FAO 1995). Sorghum products are deficient in essential amino acids such as lysine, methionine, tryptophan and the presence of anti-nutritional factors such as tannins and phytates limit their nutritional value. The nutritional quality of sorghum and millets especially the former is poor. Therefore, attempts have been made to fortify these cereals with legumes or other cereals to make it nutritionally superior and acceptable product. Sorghum has been successfully used in feeding programs after fortification with legumes.

Jack bean (Canavalia ensiformis) is used in Nigeria as ornamental plant, grown near houses and allowed to crawl on walls and trees. The bean is a good source of protein, 23% to 34%, carbohydrate 55%, and minerals such as Calcium, Zinc, Phosphorus, Magnesium, Copper and Nitrogen (Asirvatham et al., 2011).

2. Project/Invention etc./ Completed but not yet patented with date - Nil
3. Publications/Exhibition/Designs/Give details of the books and articles in reversed chronological
 - (a) Dissertation or Thesis:
 - i. **Azeez, L.A. (2017).** Assessment of food consumption pattern and nutrient adequacy of cassava value chain households in Oyo State - M. Tech Thesis. Ladok Akintola University of Technology, Ogbomosho.
 - ii. **Azeez, L.A. (2012).** A review of cowpea processing and traditional uses of cowpea food products in Nigeria - PGD Thesis. Ladok Akintola University of Technology, Ogbomosho.
 - iii. **Azeez, L.A. (2000).** Comparative studies on the suitability of local fruits in jam production – HND Thesis. Federal Polytechnic, Bauchi.
 - (b) Books or Monographs: - Nil
 - (c) Published Articles:
 - i **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.* 2 (1), 115.
 - ii **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 plantain and watermelon seed flour. *International Journal of Research - GRANTHAALAYAH.* 9 (2), 309-319.
 - iii. Adeoti, O.A., Alabi, A.O., **Azeez, L.A** & Adedokun, S.O. (2020). Preliminary study on the nutritional & 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.
 - iv. Adedokun, Simeon. O., Jimoh, Kazeem.O. & **Azeez, Lukuman. A.** (2019). Evaluation of proximate composition, mineral content and functional properties of cassava – ackee aril flour blends and nutritional and sensory properties of its chin-chin. The Oke – Ogun Polytechnic, Saki (TOPS). *Journal of Science and Engineering Focus (TJSEF).* 4(1), 18-27
 - v. Folake Olukemi Samuel., Bolanle Aishat Akinwande., Racheal Oluwatoyin Opasola., **Lukuman Akande Azeez** & Adebayo Busura Abass (2019). Food intake among small holder cassava value chain households. *Journal of Nutrition and Food Science.*

- vi. **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*. 10 (1), 51-65.
 - vii. **Azeez, L.A.**, Adedokun, S.O., Adeoti, A.O & Babalola, J.O. (2018). Quality characteristics of fortified bread produced from cassava and mushroom Flours. *Journal of Food Processing and Technology*. 9 (3), 1-5.
 - viii. Adedokun, S.O., Jimoh, K.O. & **Azeez L.A.** (2018). Effect of steam blanching on trifoliolate yam (*D. dumentorium*) flour chemical composition and acceptability of its texture with white yam flour thick paste ('Amala'). *International Journal of Agriculture and Environmental Research*. 4 (2), 436-446.
 - ix. 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 ackee apple (*Blighia Sapita Konia*) seed and aril flour. *Journal of Human Nutrition and Food Science*. 5 (1), 1101-1108.
 - x. Adedokun, Simeon O., Jimoh, Kazeem O. & **Azeez, Lukuman A.** (2014). Effects of red sorghum stalk extract on chemical composition, acceptability and shelf life of "Ekuru". *Wudpecker, Journal of Food Technology*. 2(1), 001-006.
 - xi. Odedeji, J.O., Oyeleke, G.O., Ayinde, L.A & **Azeez, L.A** (2014). Nutritional, ant nutritional compositions and organoleptic analyses of raw and blanched cocoyam (*Colocasia esculenta*) leave. *Journal of Environmental Science, Toxicology and Food Technology*. 8(2), 45-48.
 - xii. Elutilo, O.O, Babalola, K.A, Adeoti, O.A, **Azeez, L.A** and Alabi, A.O. (2014). Proximate, minerals and sensory evaluation of seasoning from four indigenous Spices. *Proceedings of the 38th Conference and Annual General Meeting of Nigeria Institute of Food Science and Technology*, 274-275.
 - xiii. 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.
- (d) Papers already accepted for publications (Please attach copy of paper)
- (i) Babalola, J.O., Adepoju, O., Azeez, L.A., Babalola, K.A., Osunrinade, O.A., Alabi, O.O. & Adesina, D.A. (2020). Nutritional and functional properties of Protein concentrate from two edible Mushrooms.

- (e) Exhibitions/Designs/Projects/Invention etc – Nil
- (f) Other Works of Relevance: Nil
- 4. Conferences, Workshops attended papers presented in reversed chronological order (or APA 6th edition format)
 - (i) Alabi, A.O., Adeoti, O.A., Olatidoye, O.P., & **Azeez, L.A.** (2021). Effect of modification on the physicochemical and thermal properties of starch isolated from selected cocoyam cultivars. *paper presented at 7th Regional Nigeria Institute of Food Science and Technology, summit, ReFoSTS/Annual General Meeting (NIFST Western Chapter).*
 - (ii) Elutilo, O.O., Adeoti, O.A., Alabi, A.O., Babalola, K.A., & **Azeez, L.A.** (2021). Acceptability and nutritional value of cake prepared using shear butter and honey. *Paper presented at 7th Regional Nigeria Institute of Food Science and Technology, summit, ReFoSTS/Annual General Meeting (NIFST Western Chapter).*
 - (iii) 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 (*Pennisetum glaucum*) enriched with defatted and protein isolate of fluted pumpkin seed (*Telferia occidentalis*). *Paper presented at the 2nd International Academic Conference, School of Science and Engineering, The Oke-Ogun Polytechnic Saki, Oyo State.*
 - (iv) Adedokun, S.O., Jimoh, K.O. & **Azeez, L.A.** (2021). Nutritional and sensory characteristics of complementary foods from blend of yam (*D. rotundata*) and cowpeas (*Vigna unguiculata*) flours fortified with locust beans (*Parikabiglobosa*) and cray fish (*Pacifasticusspp*). *Paper presented at the 2nd International Academic Conference, School of Science and Engineering. The Oke-Ogun Polytechnic Saki, Oyo State.*
 - (v) 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). Effect of infrared radiation on physico- chemical properties of oil extracted from tilapia zilli fish. *Paper presented at the 2nd International Academic Conference, School of Science and Engineering. The Oke-Ogun Polytechnic Saki, Oyo State.*
 - (vi) **Azeez, L.A.**, Adedokun, S.O and Babalola, K.A & Azeez, R.F. (2021). Proximate and sensory properties of instant noodles produced from orange flesh sweet potatoes and pigeon pea (*Cajanus cajan*) Flour. *Paper presented at the 2nd International Academic Conference, School of Science and Engineering. The Oke-Ogun Polytechnic Saki, Oyo State.*

- (vii) **Azeez, L.A.**, Adedokun, S.O & Babalola, J.O. (2020). Production and quality evaluation of cookies produced from the blends of cocoyam and malted soy bean flour. *On line Paper presented at the 21st Academic Conference, African Scholar Publication & Research International Abubakar Tafawa Balewa University, ATBU, Bauchi, Bauchi State.*
- (viii) **Azeez, L.A.**, Adedokun, S.O., Adeoti, O.A & Elutilo, O.O (2020). Production and quality evaluation of ice cream with inclusive of soursop. *On line Paper presented at the 21st Academic Conference, African Scholar Publication & Research International Abubakar Tafawa Balewa University, ATBU, Bauchi, Bauchi State.*
- (ix) Elutilo, O.O., Akande, E.A., Babalola, J.O & **Azeez, L.A.**, (2019). Quality evaluation and acceptability of cassava-based noodles enriched with baobab seed protein isolate. *Paper presented at 5th Regional Nigeria Institute of Food Science and Technology, summit, ReFoSTS (NIFST Western Chapter).*
- (x) **Azeez, L.A.**, Adedokun, S.O & Akinbode, B. (2019). Quality attributes of complimentary foods from blends of sorghum -orange fleshed sweet potato and mushroom. *Paper presented at 5th Regional Nigeria Institute of Food Science and Technology, summit, ReFoSTS (NIFST Western Chapter).*
- (xi) Babalola, J.O., Adesina, D.A., Adepoju, O.A., **Azeez, L.A.**, & Babalola, K.A. (2019). Proximate composition and functional properties of protein concentrate from two edible mushrooms *Paper presented at 2nd international conference of the polytechnic center for research innovation and development (CRID). The Federal Polytechnic, Ado-Ekiti.*
- (xii) Adeoti, A.O., 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. *Paper presented at 42nd conference and Annual General meeting of Nigeria Institute of Food Science and Technolog.*
- (xiii) Elutilo, O.O., Adeoti, A.O., Alabi, A.O., Babalola, K.A. & **Azeez, L.A.** (2018). Anti-Diabetic potential of baobab yoghurt on alloxan induced diabetic albino rats. *Paper presented at 42nd Nigeria Institute of Food Science and Technology, Annual conference and general meeting,*
- (xiv) **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. *Paper presented at 41st conference and Annual General meeting of Nigeria Institute of Food Science and Technology.*

- (xv) 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). *Paper presented at 2nd Regional Food Science and Technology Summit (ReFoSTS), Western Chapter.*
- (xvi) Alabi, A.O., Adeoti, A.O., 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 Conference and Annual General meeting of Nigeria Institute of Food Science and Technology.*
- (xvii) Adeoti, O.A., Babalola, J.O., Alabi, A.O. & **Azeez, L.A.** (2016). Preliminary studies on the nutritional composition of ogi based complementary food enriched with germinated tigernut and moringa flour. *Paper presented at 5th national conference, faculty of Science, The Polytechnic, Ibadan*
- (xviii) Babalola, K.A., Adeoti, O.A., Babalola, J.O. & **Azeez, L.A.** (2016). Development of complementary diet from African breadfruit (*Treculia Africana*) seeds and sorghum (*Sorghum bicolor*). *Paper presented at 40th Conference and Annual General meeting of Nigeria Institute of Food Science and Technology.*
- (xix) 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. *Paper presented at 40th Conference and Annual General meeting of Nigeria Institute of Food Science and Technology,*
- (xx) Elutilo, O.O., Adeoti, O.A., Babalola, K.A., & **Azeez, L.A.**, (2016). Nutritional and sensory characteristics of malted tiger nut kunun zaki. *Paper presented at 40th Conference and Annual General meeting of Nigeria Institute of Food Science and Technology.*
- (xxi) Adedokun, S.O., Jimoh, K.O., & **Azeez, L.A.** (2016). Effect of steam blanching on chemical composition and sensory properties of trifoliolate yam (*D. dumetorum*) flour used as composite for yam flour paste (AMALA). *Paper presented at the 1st International Academic Conference, Faculty of Science and Engineering. The Oke-Ogun Polytechnic Saki, Oyo State.*
- (xxii) Babalola, J.Os., Adeoti, O.A., Elutilo, O.O., Jimoh, K.O., Adedokun, S.O., Alabi, A.O., **Azeez, L.A.**, Babalola, K.A., & Bamisaye, Y.O. (2016). Effect of processing methods on nutritional compositions, phytochemicals, and anti-nutrient properties of wild lettuce leaf (*Lactuca taraxacifolia*). *Paper presented at the 1st International Academic Conference, Faculty of Science and Engineering. The Oke-Ogun Polytechnic Saki, Oyo State.*

- (xxiii) 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). Physicochemical, ant nutritional and functional properties of whole and dehulled roasted and fermented sesame seed flour. *Paper presented at the 1st International Academic Conference, Faculty of Science and Engineering. The Oke-Ogun Polytechnic Saki, Oyo State.*
- (xxiv) Babalola, J.O., Adeoti, O.A., Alabi, A.O., Elutilo, O.O., Babalola, K.A. & **Azeez L.A.** (2016). 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), Western Chapter.*
- (xxv) Bolanle Akinwande., Folake Samuel., Racheal Opasola., **Lukuman Azeez** & Adebayo Abass. (2015). Food consumption pattern and micronutrient adequacy of cassava value chain households in Guinea Savannah area of Nigeria. *Berlin, Germany.*
- (xxvi) Adeoti, O.A, Elutilo, O.O., Babalola, J.O & **Azeez, L.A.** (2014). Effect of raw, fermented and germinated *Moringa Oleifera* seed on the nutritional composition of whole wheat flour blends. *Paper presented at 38th Conference and Annual General Meeting of Nigeria Institute of Food Science and Technology.*
- (xxvii) Adedokun, S.O, Jimoh, K.O, & **Azeez, L.A.** (2014). Effect of blanching on chemical composition of trifoliate yam (*D. dumetorum*). Flour and sensory properties of its paste (Amala). *Paper presented at the 3rd National Conference at Faculty of Science. The Polytechnic Ibadan, Oyo State.*
- (xxviii) Oluwashola, O. Elutilo., Olubola A. Alabi., Adebukola K. Babalola., Oluwole A. Adeoti & **Lukuman, A. Azeez.** (2014). Chemical composition and sensory quality of ‘Lafun’ produced from cassava fermented with scent leaf. *Paper presented at 3rd National Conference at Faculty of Science. The Polytechnic Ibadan, Oyo State.*
- (xxix) Babalola, J.O., Opayinka, E.O., Opoola, O.O., Okogho, G.O., Adeoti, O.A., **Azeez, L.A.**, & Azeez, R.O. (2014). Microbiological status of ‘Iru’ (*Fermented Locust Bean*) collected from major markets in Saki South West. *Paper presented at 3rd National Conference at Faculty of Science. The Polytechnic Ibadan, Oyo State.*
- (xxx) Babalola, J.O., Opayinka, E.O., Opoola, O.O., Okogho, G.O., Adeoti, O.A., **Azeez, L.A.**, & Azeez, R.O. (2014). Hazard analysis and critical control point on ‘Iru’ (*Fermented Locust Bean*). *Paper presented at 4th Nigeria Institute of Food Science and Technology Regional Food Science and Technology (NIFST), Western Chapter Half Yearly Conference/General Meeting.*
- (xxxi) Adedokun, S.O., Jimoh, K.O & **Azeezs, L.A.**, (2013): Comparative analysis of nutritional composition and consumer acceptability of fried yam (*Discorea rotundata*) crisps and commercially produced potatoes crisps. *Paper presented*

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

SECTION D- EXTRA CURRICULAR ACTIVITIES

1. Activities within the Polytechnic, e.g. Position in Academic Board, Polytechnic sport, Membership of Committees/Panels etc

S/No	Assignment	Date
i.	Member, Muslim community, The Oke-Ogun Polytechnic Saki.	2006
ii.	Surah committee, Muslim community, The Oke-Ogun Polytechnic, Saki.	2016
iii.	Member, Examination and lecture time-table committee. The Oke-Ogun Polytechnic, Saki.	2006 to 2016.
Iv	Member, Internally Generated Revenue Committee, Department of Food Science and Technology. The Oke-Ogun Polytechnic, Saki.	2006 to date
V	Member, Pure water factory Management Committee, The Oke-Ogun Polytechnic Saki.	2015
Vi	Member, Bakery Management Committee. The Oke-Ogun Polytechnic Saki,	2018

2. Other activities outside The Polytechnic Work:

S/No	Assignment	Date
i.	Secretary, Challenge Area I Mosque Saki, Oyo State.	2013 till date
ii.	Secretary, Challenge Area 1, Landlords and Residents Association, Saki.	2018 till date
iii	Secretary, Alaraje's Association, Iya Saki.	2015 till date
iv	Member, Muslim Intervention, Saki	2018 till date
v	PRO, Owolake Association, Saki	2019 till date

3. Awards and Fellowship- Nil

4. Any other Relevant Information:

- i. Praying
- ii. Reading

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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