

**THE OKE – OGUN POLYTECHNIC, SAKI**  
**ACADEMIC STAFF CURRICULUM VITAE FOR 2021**  
**ANNUAL ASSESSEMENT**

**SECTION A- PERSONAL DATA**

- ACADEMIC STAFF FILE NO:** TOPS/PER/641
1. NAME: (SURNAME FIRST) **Babalola, John Olanrewaju**
  2. DATE OF BIRTH: February 2<sup>nd</sup>, 1968
  3. NATIONALITY/STATE OF ORIGIN: Nigeria/Oyo State
  4. MARITAL STATUS: Married
  5. NAME AND ADDRESS OF NEXT OF KIN: Mrs. Babalola, M.B.  
Opelope Jesu Villa, Challenge Area II,  
Saki, Oyo State.
  6. CONTACT ADDRESS: Department of Food Science and Tech  
The Oke Ogun Polytechnic, Saki.
  7. E-MAIL ADDRESS(ES) & TELEPHONE NUMBER(S): [babslanre68@yahoo.com](mailto:babslanre68@yahoo.com) &  
08029065120
  8. SCHOOL: Science
  9. DEPARTMENT: Food Science and Technology
  10. DATE & GRADE OF FIRST APPOINTMENT: 1<sup>st</sup> Dec. 2008 & CONTISS 8 Step 1
  11. DATE & GRADE OF LAST PROMOTION: 1<sup>st</sup> Dec. 2018 & CONPCASS 13 Step 1
  12. PRESENT GRADE AND SALARY: CONPCASS 13 Step 3
  13. DATE AND GRADE OF CURRENT APPOINTMENT: As 12 above  
(IF DIFFERENT FROM 12 ABOVE):
  14. HAS APPOINTMENT BEEN CONFIRMED: Yes  
IF NOT CONFIRM, WHY:
  15. DATE OF CONFIRMATION: 5<sup>th</sup> December, 2011

## **SECTION B - QUALIFICATIONS AND EXPERIENCE**

### 1. Schools/Institutions Attended with Dates

S/N	Schools/Institutions Attended	Dates
i	University of Ibadan, Ibadan, Oyo State	2009 – 2011
ii	University of Agriculture, Abeokuta, Ogun State, Nigeria (now FUNAAB)	1990 – 1997
iii	The Polytechnic, Ibadan, Saki Campus	2002 – 2003
iv	Community High School, Ayekale, Saki, Oyo State	1987 – 1988
v	Baptist High School, Saki, Oyo State	1981 – 1986
vi	L.A School, Onikeke, Saki, Oyo State	1976 – 1981

### 2. Academic Qualifications with Dates:

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

S/N.	University Degree/Diploma	Class	Dates of Award
i	Master of Science (Food Technology)	M.Phil/Ph.D	June, 2011
ii	Bachelor of Science, Food Science and Technology	Second Class Lower	May, 1997
iii	Certificate Computer Course	Certificate	June, 2003
iv	General Certificate of Education Ordinary Level School Certificate	GCE/O Level	December, 1988
v	Ordinary Level School Certificate	GCE/O Level	June, 1987
vi	Primary School Leaving Certificate	Passed	July, 1981

### 3. Professional Qualifications/Awarding body/Society/Date of Award:- Nil

4. Work Experience:

(a). Teaching Experience:

Employer and address/Designation/Subject Taught/Date

S/N	Employer/Address	Designation	Subjects Taught	Dates
1.	The Oke-Ogun Polytechnic, Saki	Senior Lecturer	FST 213, FST 311, FST 313, FST 314, FST 126	2019 to date
2	The Oke-Ogun Polytechnic, Saki	Lecturer I	FST 121, FST 222, FST 424, FST 425, FST 423	2015 - 2018
3	The Oke-Ogun Polytechnic, Saki	Lecturer II	FST 213, FST 311, FST 425, FST 423, FST 313	20011 -2015
4	The Polytechnic, Ibadan	Lecturer III	FST 111, FST 213, FST 214, FST 125, FST 126	2008 – 2011
5	The Polytechnic, Ibadan	Teaching Assistant	FST 222, FST 226, FST 125, FST 121, FST 214	2004-2008
6	Govt. Girl Unity Sec. Schl. Bodinga, Sokoto State	Class Teacher (NYSC)	Food & Nutrition	1997 - 1998

(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 Commodity	FST	ND I
FST 213	Seminars	FST	ND II
FST 214	Student Industrial Work Experience (SIWES)	FST	ND II
FST 311	Fuel Combustion and Steam Generation	FST	HND I
FST 313	Unit Operation I	FST	HND I
FST 413	Food Legislation and Safety	FST	HND II

Second Semester

Course Code/Course Title/Department/ Class

Course Code	Course Title	Department	Class
FST 125	Food Processing Engineering	FST	ND I
FST 126	Basic Heat Transfer and Fluid Mechanics	FST	ND I
FST 121	Food Chemistry	FST	ND I
FST 222	Engineering Materials in Food System	FST	ND II
FST 226	Projects	FST	ND II
FST 323	Unit Operation II	FST	HND I
FST 325	Food Processing Engineering	FST	HND I
FST 424	Seminar	FST	HND
FST 425	Research Project	FST	II
FST 42	Operation Research	FST	HND
			II
			HND
			II

(c) Professional Work Experience:

(i) Employer and Address/Designation/Nature of Duty/Date

S/N	Employer & address	Designation	Nature of duty	Date
1	Baptist School of Nursing, Baptist Medical Centre, Saki, Oyo State.	Part - Time Lecturer	Lecturing Nutrition GNS 126 1 <sup>st</sup> Year, 1 <sup>st</sup> Semester	2014 - 2021
2.	Baptist School of Nursing, Baptist Medical Centre, Saki, Oyo State.	Part - Time Lecturer	Lecturing Dietetics GNS 226 2 <sup>nd</sup> Year 2 <sup>nd</sup> Semester	2014 - 2021
3	Chi Limited Ajao Estate, Lagos	Production Officer	Processing of their fruits juice	2002 - 2003
4	West Africa Milk Company Nig. Plc. Ikeja Estate, Lagos	Salesman	Sales of their Products in various market	1998-2001
5	National Institute of Horticulture Research (NIHORT) Jericho Ibadan	Trainee:(SI WES Student)	Processing various fruits and packaging in the Institute for sale	March-August 1995

(d) Administrative Experience

(i) Assignments/Date

S/N	Assignment	Date
i	Ag. Head of Department of Food Science and Technology	Oct 2019 to date
ii	Member Academic board of The Oke-Ogun Polytechnic, Saki	Oct 2016 to date
iii	Member School Science coordinating committee, (TOPS)	Oct 2016 to date
iv	Ag. Head of Department of Food Science and Technology	Oct 2016 to Sept 2018
v	Member Vetter for The Oke-Ogun Polytechnic, Saki	2015 to date
vi	Member monitoring committee, Centre for Part-Time Programme, (CPP)	2015 to 2020
vii	Ag. Head of Department Food Science and Technology	Feb 2015 to Sept 2015
viii	Congregation Rep. Board od studies, The Polytechnic Ibadan, Saki campus	2013 to 2014

(e) Membership of Professional Bodies/Learned Societies:  
Member, Nigerian Institute of Food Science and Technology (MNIFST): 11/7932/M

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

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

i. **Babalola J.O. (2021).** Hazard Analysis and Critical Control Point on Some Ready – To Eat Foods (Yam Flour “*Amala*”, Pounded Yam, Rice & Beans) in The Oke-Ogun Polytechnic Saki (TOPS). The patronage of ready – to- eat foods centers within Saki City have also increased over time as parents and guardians have become busy and as such prefer to buy convenient food instead of preparing it. Most food handlers in ready to eat centers in the Saki had no Knowledge of food safety practices and of prevention of food borne diseases. The aim of this research is to develop a critical control point for food handlers to note and suggested training them for safety.

ii. **Babalola J.O. (2021).** Effect of processing methods on nutritional composition, phytochemicals and anti – nutrients properties of *Crassocephalum crepidioides* (Efo Ebolo). The leaf is one of the under – utilized plant and were subjected to different methods of processing of blanched boiled, leaves extract and its residues respectively The recommended method of the association of Official Analytical Chemicals (ADAC, 2005) were used for the determination of moisture, ash, fat, crude fibre and protein content and mineral. Carbohydrate was calculated by difference as the sum of the moisture, fat, protein, and ash content were subtracted from 100 as altered in (AOAC, 2005). The sample calorific value was estimated (in Kcal) by multiplying the percentages of crude protein, crude lipid and carbohydrate by the recommended factors (2.44, 8.37 and 3.47 respectively). Ijarotimi et al., (2013) and Oladele et al., (2009) were adopted for the determination of alkaloid oxalate, phytate, saponins, tannin, total flavonoid and phenolic compounds. Each experiment set was compared with one - way analysis of variance (ANOVA) procedure using statistical package for social science (SPSS) version 11.5 (SPSS Inc Chicago, IL,USA). Duncan’s new multiple range test was used to determine the differences.

iii. **Babalola J.O. (2021)** Effect of processing methods on nutritional composition, phytochemicals and anti – nutrients properties of *Senecio biafraebiafrae* (Efo Worowo). The leaf is one of the under – utilized plant and were subjected to different methods of processing of blanched boiled, leaves extract and its residues respectively The recommended method of the association of Official Analytical Chemicals (ADAC, 2005) were used for the determination of moisture, ash, fat, crude fibre and protein content and mineral. Carbohydrate was calculated by difference as the sum of the moisture, fat, protein, and ash content were subtracted from 100 as altered in (AOAC, 2005). The sample calorific value was estimated (in Kcal) by multiplying the percentages of crude protein, crude lipid and carbohydrate by the recommended factors (2.44, 8.37 and 3.47 respectively). Ijarotimi et al., (2013) and Oladele et al., (2009) were adopted for the determination of alkaloid oxalate, phytate, saponins, tannin, total flavonoid and phenolic compounds. Each experiment set was compared with one - way analysis of variance (ANOVA) procedure using statistical package for social science (SPSS) version 11.5 (SPSS Inc Chicago, IL,USA). Duncan’s new multiple range test was used to determine the differences.

iv. **Babalola J.O. (2021)** Effect of processing methods on nutritional composition, phytochemicals and anti – nutrients properties of Water Lettuce (*Talinum triangulare*).

The leaf is one of the under – utilized plant and were subjected to different methods of processing of blanched boiled, leaves extract and its residues respectively The recommended method of the association of Official Analytical Chemicals (ADAC, 2005) were used for the determination of moisture, ash, fat, crude fibre and protein content and mineral. Carbohydrate was calculated by difference as the sum of the moisture, fat, protein, and ash content were subtracted from 100 as altered in (AOAC, 2005). The sample calorific value was estimated (in Kcal) by multiplying the percentages of crude protein, crude lipid and carbohydrate by the recommended factors (2.44, 8.37 and 3.47 respectively). Ijarotimi et al., (2013) and Oladele et al., (2009) were adopted for the determination of alkaloid oxalate, phytate, saponins, tannin, total flavonoid and phenolic compounds. Each experiment set was compared with one - way analysis of variance (ANOVA) procedure using statistical package for social science (SPSS) version 11.5 (SPSS Inc Chicago, IL,USA). Duncan's new multiple range test was used to determine the differences.

2. Project/Invention etc./completed but not yet patented with date: – Nil
3. Publications/Exhibition/Designs/Give detail of books and article in reversed chronological order (using APA 6<sup>th</sup> edition format)
  - (a) Dissertation or Thesis
    - i. **Babalola, J.O.** (2011). Energy utilization and conservation approach in cashew nut mill – M.Sc Thesis University of Ibadan, Ibadan.
    - ii. **Babalola, J.O.** (1997). Production of stout using acha. B.Sc. Thesis. University of Agriculture, Abeokuta, Ogun State.
  - (b) Books or Monographs:
    - i. **Babalola, J.O.** & Akinoso R. *Energy utilization and conservation; An approach towards Cashew Nut mill*. B.P International. www.bookpi.org Manuscript (2021/BP/10069D) accepted for publication as a book chapter of cutting-edge research in Agricultural Science (International Book) Edited by Dr. M. Basu. Chief Managing Editor
  - (c) Published Articles:
    1. **Babalola, J.O.**, Olakunle, E.J., Elutilo, O.O., Adeoti, O.M., & Adesina, D.A. (2021). Effect of processing methods on functional, pasting properties of flours and sensory evaluation of “Amala” made from different yam cultivars. *GSC Advanced Research and Reviews*, 7(1), 123-132. doi: 10:30574/gscarr 2021.7.1.0006p
    2. Adeoti, O.M., Usman, A.T., Adedoja, S.A., Adeoti, A.O., Alabi, A.O., & **Babalola, J.O.** (2021). Isolation and molecular surveillance of *Bacillus wiedmannii*: a cell to be on guard for

- impending food shortage? *International Journal of Molecular Science and Biotechnology*, 1, 101, 01-04.
3. **Babalola, J.O.**, Adesina, D.A., Alabi, O.O., Adepoju, M.R., Bamisaye, Y.O., & Awotunde, B.R. (2021). Effect of processing method on proximate, minerals, phytochemicals and anti-nutrients present in Baobab seed (*Adansonia digitate*). *GSC Advanced Research and Reviews*, 6(3) 01-010.
  4. Osunrinade, O.A., Jimoh, K.O., & **Babalola J.O.** (2021). Chemical changes associated with repetitive re-use of vegetable oil during deep frying of bean cake, plantain and yam. *Journal of Food Technology Research*, 7, (1), 01-8.
  5. 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), 1-7.
  6. Adeoti, O.M., Adekunle, O.K., Olaoye, O.J., Adeoye, A.K., Adesina, D.A., & **Babalola, J.O.** (2020). Antimicrobial resistance profile and antibacterial activity of ginger and garlic extract on diary isolated *E. coli* and *Salmonella typhii*. *World Journal of Advanced Research and Reviews*, 06(01), 153 – 158.
  7. Azeez, L.A., Adedokun S.O., Adeoti, A.O., & **Babaola, J.O.** (2018). Quality characteristics of fortified bread produced from cassava and mushroom flours. *International Journal of Pure and Applied Science* 8 (1), 125 – 138.
  8. Jimoh, K.O., **Babalola, J.O.**, & Adedokun, S.O. (2017). Evaluation of cocoyam cormels and their sections flour for a traditional stiff porridge “Amala” *Journal of Food Science and Quality Management*. 60, 87 – 94.
  9. Babalola, K.A., Elutilo, O.O., **Babalola, J.O.**, & Adeoti, O.A. (2017). Quality evaluation of maize tiger nut flour for the production of kokoro. Book of Proceedings of the 41st Conference and annual General Meeting of Nigerian Institute of Food Science and Technology. 117 – 118.
  10. 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. Book of Proceedings of the 41st Conference and annual General Meeting of Nigerian Institute of Food Science and Technology. 187 – 188
  11. **Babalola, J.O.**, Alabi, O.A., & Babalola, K.A. (2016). Effect of processing on the proximate and minerals of jackfruit seeds (*Artocarpus heterophyllus*) Book of Proceedings of

the 40th Conference and annual General Meeting of Nigerian Institute of Food Science and Technology. 417 – 418

12. Babalola, K.A., Adeoti, O.A., **Babalola J.O.**, & Azeez, L.A. (2016). Development of complementary diet from african bread fruit (*Treacalia africana*) Seed and Sorghum (*Sorghum bicolor*). Book of Proceedings of the 40th Conference and annual General Meeting of Nigerian Institute of Food Science and Technology.89 – 90
13. **Babalola, J.O.**, & Alabi, O.O. (2015). Effect of processing methods on nutritional composition, phytochemicals and anti – nutrient properties of chaya leaf (*Cnidocolus aconitifolius*). *African Journal of Food Science*. 9(12), 560 – 564.
14. **Babalola J.O.**, & Akinoso, A. (2015). Energy utilization and conservation approach in cashew nut mill. *Greener Journal of Agricultural Sciences*. 5(4), 122 – 131.
15. 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 component of whole wheat flour blends. Book of Extended Abstracts of the 38th Nigerian Institute of Food Science and Technology. Annual Conference and General Meeting. 58 – 59
16. 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 – 2*(3), 165 – 171.
17. Jimoh, K.O., Olurin, T.O., & **Babalola, J.O.** (2010). Effect of processing treatment on the pasting properties, polyphenol oxidase (ppo) institution and textual characteristics of yam flour paste (Amala). *International Journal of Food Science and Technology*. 2(6), 83– 86.
18. Tijani, J., & **Babalola, J.O.** (2005), The Food fortification initiative in Nigeria – an overview. *Journal of Women in Technical Education*. 4, 177 – 181

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

1. **Babalola, J.O.**, Adepoju, O., Azeez, L.A., Babalola, K.A., Osunrinade, O.A., Alabi, O.O., & Adesina, D.A. (2021). Nutritional and functional properties of protein concentrate from two edible mushrooms. *International Journal of Engineering Research and Development*. Ref id: AB104006. [www.ijerd.com/indexing.html](http://www.ijerd.com/indexing.html)

(e) Exhibitions/Designs/Projects/Invention etc: Nil

(f) Other Works of Relevance - Nil

4. Conferences, Workshops attended with paper presented stating in reversed chronological order (using APA 6<sup>th</sup> edition format).
1. **Babalola, J.O.**, Adeoti, O.M., Amao, E.A., Adesina, D.A., & Osunrinade, O.A. (2021, February). *Brewing of Acha into Stout*. Paper presented at 2nd international Conference of School of Science & Engineering. The Oke-Ogun Polytechnic, Saki, Oyo State, Nigeria.
  2. **Babalola, J.O.**, Eegunjobi, B.S., Adesina, D.A., Azeez, L.A., Osunriande, O.A., Adedokun, S.O., Elutilo, O.O., Azeez, R.F., Bamisaye, Y.O., & Ayinde, E.O. (2021, February). *Effect of Infra-Red radiation on Physico-Chemical properties of oil extracted from Tilapia Zilli fish*. Paper presented at 2nd international conference of School of Science & Engineering. The Oke-Ogun polytechnic, Saki, Oyo State, Nigeria.
  3. **Babalola, J.O.**, Oladipupo, O.E., Babalola, K.A., Elutilo, O.O., Adeoti, A.A., Alabi, A.O., Jimoh, K.O., Osunrinade, O.A., Bamisaye, Y.O., & Onyeakaghu, I.S. (2021, February). *Comparative study of the physico-chemical properties of oil extracted from Coconut and Groundnut*. Paper presented at 2nd International Conference of School of Science & Engineering. The Oke-Ogun Polytechnic, Saki, Oyo State, Nigeria.
  4. **Babalola, J.O.** (2020, July). One week online international workshop on *research methodology*. Organized by Department of Commerce, Assam University, Silichar.
  5. 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 soy bean flour*. ATBU – 2020. The 21st Academic function African Scholar publications and research International, Abubakar Tafawa Balewa University Bauchi, Bauchi State, Nigeria.
  6. **Babalola, J.O.**, Adepoju, M.R., Azeez, R.F., Ayinde, E.O., & Adesina, D.A. (2019, August). *Effect of processing methods on nutritional composition, minerals, phytochemicals and anti-nutrient properties of Baobab (Adansonia digitate)*. Paper presented at 2nd International Conference of the polytechnic Centre for Research Innovation and Development (CRID). The Federal Polytechnic, Ado-Ekiti, Ekiti State, Nigera.
  7. **Babalola, J.O.**, Adesina, D.A., Adepoju, O.A., Azeez, L.A., & Babalola, K.A. (2019, August). *Proximate composition and functional properties of protein concentrate from two edible Mushrooms*.

Paper presented at 2nd International Conference of the Polytechnic Centre for Research Innovation and Development (CRID). The Federal Polytechnic, Ado-Ekiti, Ekiti State, Nigeria.

8. 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*. Paper presented at 5th Regional Food Science and Technology summit (ReFoSTS) 2019 held at Nigerian Stored Products Research Institute (NSPRI), Ilorin, Kwara State, Nigeria.
9. **Babalola, J.O.**, Olakunle, E.J., Elutilo, O.O., Adeoti, O.M., Adesina, D.A., & Mosobalaje, T.A. (2019, June). *Effect of processing methods on functional properties of flours and sensory evaluation of “Amala” made from different yam cultivars*. Paper presented at 5th Regional Food Science and Technology summit (ReFoSTS) 2019 held at Nigerian Stored Products Research Institute (NSPRI), Ilorin, Kwara State, Nigeria.
10. Adeoti, O.A., Alabi, A.O., Elutilo, O.O., **Babalola, J.O.**, & Adedokun, S.O. (2017, October). *Development and Nutritional Characteristics of Fibre – Enriched Cake*. Paper presented at 41st Conference and Annual General Meeting of Nigeria Institute of Food Science and Technology, held at International Conference Center (ICC) by Radio House, Herbert Macaulay Way, FCT Abuja, Nigeria.
11. Azeez, L.A., Adeoti, O.A., Adedokun, S.O., & **Babalola, J.O.** (2017, October). *Acceptability of Cookies Produces from the Blends of Wheat, Orange Flesh Sweet Potatoes and Sorghum Flour*, Paper presented at 41st NIFST Conference and Annual General Meeting, of Nigeria Institute of Food Science and Technology, held at International Conference Center (ICC) by Radio House, Herbert Macaulay Way, FCT Abuja, Nigeria.
12. Adedokun, S.O., Jimoh, K.O., **Babalola, J.O.**, Adeoti, O.A., Azeez, L.A., Babalola, K.A., & Elutilo, O.O. (2017, June). *Quality Characteristics of Cassava – Corn – Soybean flour blends and acceptability*, 3rd Regional Food Science and Technology Summit (REFOSTS), Western Chapter, Moshood Abiola Polytechnic, Abeokuta, Ogun State, Nigeria.
13. Adeoti, O.A., Alabi, A.O., Elutilo, O.O., & **Babalola, J.O.** (2016, October). *Chemical Evaluation and Complementary Diet from Orange – Fleshed Sweet Potato starch enriched with Germinated Moringa oleifera seed flour*. Paper presented at the 40th Conference and Annual General Meeting of Nigeria Institute of Food Science and Technology, held at Coronation Hall, Government House, Kano, Kano 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). *Physico chemical, 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. **Babalola, J.O.**, 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, August). *Effect of Processing, Methods on Nutritional Composition, Phytochemicals and Anti – Nutritional Properties of Wild Lettuce leaf (Lactuca Taraxacifolia)*. Paper presented at the 1st International Academic Conference, School of Science and Engineering, The Oke Ogun Polytechnic, Saki, Oyo State, Nigeria.
16. Adeoti, O.M., **Babalola, J.O.**, Olufemi, S.O., Adeoye, K.A., & Olaoye, J.O, (2016, August). *Comparative Tetratogenetic effect of the ginger and Tumeric on Albino rats*. Paper presents at the 1st International Academic Conference The Oke Ogun Polytechnic, Saki, Oyo State, Nigeria.
17. **Babalola, J.O.**, Adeoti, O.A., 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*. Paper Presented at the 2nd Regional Food Science and Technology Summit (REFOSTS)/Annual General Meeting, University of Ibadan, Oyo State, Nigeria.
18. Adeoti, O.A., **Babalola, J.O.**, Alabi, O.A., & Azeez, L.A. (2016, June). *Preliminary Studies on the Nutritional Composition of Ogi based Complimentary Food Enriched with Germinated Tigernut and Moringa Flour*. Paper presented at the 5th National Conference, 2016. Faculty of Science, The Polytechnic, Ibadan, Oyo State Nigeria.
19. **Babalola, J.O.**, Adebayo, O.M., Opoola, O.O., Azeez, R.F., & Bamisaye, Y.O. (2016, June). *Effect of Processing Methods on the Phytochemical and Anti – Nutrient Properties of Kenya Leaf (Cnidoscopus aconitifolius)*. Paper presented at 5th National Conference, 2016, Faculty of Science, The polytechnic, Ibadan, Oyo State, Nigeria.
20. **Babalola, J.O.**, Opayinka, E.O., Opoola, O.O., Okogho, G.O., Adeoti, O.A., Azeez, L.A., & Azeez R.O. (2016, June). *Microbiological Status of “Iru” (Fermented Locust Bean) collected from Major Markets in Saki, Southwest, Nigeria*. Paper presented at 5th National Conference, 2016, Faculty of Science, The Polytechnic, Ibadan, Oyo State, Nigeria.
21. **Babalola, J.O.** (2016, October). *Different Methods of Fish Processing and Preservation*. Paper Presented at a workshop organized by Oke Ogun Crusaders towards Empowering Youth in Oke Ogun Senatorial District, Igboho, Oyo State, Nigeria.

22. **Babalola, J.O.** (2015, May). *Effect of Street Food and Water*. Paper Presented at the Sharon Rose School and College, Saki, Oyo State, Nigeria.
23. **Babalola, J.O.**, Opayinka, E.O., Opoola, O.O., Okogho, G.O., Adeoti, O.A., Azeez, L.A., & Azeez, R.O. (2014, May). *Hazard Analysis and Critical Control Point on "Iru" (Fermented Locust Bean)*. Paper presented at 4th Nigerian Institute of Food Science Technology, Western Chapter Half Yearly Conference/General Meeting (Abeokuta, 2014) held at Federal University of Agriculture, Abeokuta, Ogun State, Nigeria.
24. Adeoti, O.A., Elutilo, O.O., **Babalola, J.O.**, & Azeez, L.A. (2014, October). *Effect of raw, fermented and germinated moringa oleifera seed on the proximate composition of whole wheat flour blends*. Paper presented at the 38th Annual Conference and General Meeting, Sheraton Lagos Hotels and towers, Lagos State, Nigeria.
25. Adeoti, O.A., **Babalola, J.O.**, & Jimoh, K.O. (2010, April). *Impacts of Food Security in Child Nutrition*. Paper presented at the Face Out Malaria and Aids Foundation (FOMA). The Polytechnic, Ibadan, Saki Chapter, Nigeria.
26. Tijani, J., & **Babalola, J.O.** (2004, November). *The Food Fortification Initiative in Nigeria an overview*. Paper presented at the 3rd National Conference of WITED, The Polytechnic, Ibadan, Oyo State, Nigeria.

#### **SECTION D: EXTRA CURRICULAR ACTIVITIES**

1. Other activities within The Polytechnic e.g. position in Academic Board, Polytechnic Sports, and Membership of Committees/Panels etc.
  - i. Member, School Science Coordinating committee, The Oke-Ogun Polytechnic Saki, Oyo State 2020 till date
  - ii. Member Academic Board 2019 – 2021
  - iii. Member Academic Board 2017 – 2018
  - iv. Member, Local Organizing Committee, School of Science. International Academic Conference, The Oke Ogun Polytechnic, Saki. 2018
  - v. Member, Local Organizing Committee, School of Science & Engineering. International Academic Conference, The Oke Ogun Polytechnic, Saki. 2017
  - vi. Member, Scripts Audit Committee, The Oke Ogun Polytechnic, Saki. September, 2016 to February, 2017.
  - vii. Member Academic Board 2015 – 2016.
  - viii. Member, Teaching Learning and Quality Assurance Committee. The Oke Ogun Polytechnic, Saki. December, 2014 to December, 2016.
  - ix. Member, Student Electoral Committee, The Polytechnic, Ibadan, Saki Campus. 2013/2014 Academic Session
  - x. Member, Central Working Committee, ASUP The Polytechnic, Ibadan, Saki Campus 2013-2014
  - xi. Campus Representative Boards of Studies, The Polytechnic, Ibadan 2012 – 2014.
2. Other activities outside The Oke Ogun Polytechnic Work:
  - (a) Supervisor, Oyo State Independent Electoral Commission (OYSIEC) for Saki West Local Government 2021

- (b) Treasurer, Blessed Group Society First Baptist Church, Saki, Oyo State, 2021
  - (c) Supervisor, Saki West Local Government (TMG), Transition Monitor Group during General Election 2015
  - (d) President, Full Gospel Business Men Fellowship International, Saki Main Chapter 2010 to date
  - (e) Chairman, Blessed Group Society First Baptist Church, Saki, Oyo State,.2016 to 2020
  - (f) Chairman, Library, First Baptist Church, Saki, Oyo State, January, 2016 to date
  - (g) Secretary, First Baptist Church, Saki, Oyo State, 2011 to 2013
  - (h) Evangelism Chairman, First Baptist Church, Saki, Oyo State, 2006 – 2008
  - (i) Saki West LGA Technical Assistant, 2002, towards Nigerian National Identity Card Department of National Civic Registration (SAGEM Staff, South Africa)
  - (j) Stand by Secretary, Challenge Area Landlord Association Member, Saki, Oyo State
3. Awards and Fellowship - Nil
4. Any Other Relevant Information - Nil

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Signature

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Date

## SECTION E: ASSESSMENT AND WEIGHTING

Detailed scoring recommended for promotion. The scoring to be done by the School Promotion Committee

### CRITERIA FOR ASSESSMENT AND WEIGHTING

Obtainable	Points on Sub-points	Total Points
i. Basic Qualification (a) 1 <sup>st</sup> Class/Distinction (b) 2/ <sup>1</sup> Upper Credit (c) 2/ <sup>1</sup> Lower Credit	10 8 6	10
ii. Higher and Professional Qualification (a) Higher Academic Qualifications – Post Graduate Diploma/Certificate 2, Master Degree 3, Doctorate 5, (Scoring the Highest Qualification) (b) Corporate Membership of Relevant Professional Organization (by Examination)	5 5 (Maximum)	10
iii. Publication & Research (a) Publications or Creative Development (b) On-going Research	30 5	35
iv. Post Qualification/Work Experience One point for each year directly relevant. Experience and half a point for each other Year of post qualification. Experience (Maximum of 15 marks)	15	
v. Interview Performance (Relevant to appointment only through interview performance) (a) Appearance (b) Response to technical question (c) Knowledge of current affairs	3 8 4	15
(i) Administrative Experience for P.L & CL only. One mark for each year of Directly relevant experience and half mark for each of other Indirectly relevant experience		5
vii. Referee	5	
viii. Contribution to the Society and or the Polytechnic		5
<b>TOTAL</b>		<b>100</b>

❖ Minimum Scores in Publications

Chief Lecturer	20 points
Principal Lecturer	14 points
Senior Lecturer	7 points
Lecturer 1	3 points

NB: That basic qualification for entry is Bsc./BA/B.Tech/HND certificates. Bsc./BA/B.Tech is not an additional qualification and should not used in lieu of Postgraduate Diploma (PGD)

**SECTION F- RECOMMENDATION**

a. Head of Department

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Name ..... Signature/Date .....

a. School Level Promotion Committee

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Name ..... Signature/Date .....