

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

**SECTION A: PERSONAL DATA**

**ACADEMIC STAFF FILE NO**

**TOPS/PER/663**

1. NAME: **Jimoh, Kazeem Osuolale**
2. DATE OF BIRTH: 28<sup>th</sup> October, 1969
3. NATIONALITY / STATE OF ORIGIN: Nigerian / Oyo
4. MARITAL STATUS: Married
5. NAME & ADDRESS OF NEXT OF KIN: Mrs. Jimoh Oluwatoyin,  
No. 8, Alafia Area,  
Awotan-Apete, Ibadan.  
Oyo State.
6. CONTACT ADDRESS: Department of Food Science & Tech  
The Oke- Ogun Polytechnic, Saki.
7. E-MAIL ADDRESS (ES) & TELEPHONE NUMBER: [wasdam2006@yahoo.com](mailto:wasdam2006@yahoo.com)  
08033509213
8. SCHOOL: Science
9. DEPARTMENT: Food Science and Technology
10. DATE & GRADE ON FIRST APPOINTMENT: 18<sup>th</sup> Oct., 2006 & CONTISS 9 Step 1
11. DATE & GRADE OF LAST PROMOTION: 1<sup>st</sup> Oct., 2017 & CONTISS 15 Step 1
12. PRESENT GRADE & SALARY: CONPCASS 9 Step 7 Chief 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: 1<sup>st</sup> October, 2009

## **SECTION B: QUALIFICATION AND EXPERIENCE**

### 1. School/ Institutions Attended with Dates:

SN	School/ Institution Attended	Dates
i.	University of Ibadan, Ibadan.	2002-2004
ii.	University of Ibadan, Ibadan.	1990-1995
iii.	Federal Polytechnic, Ilaro	1988-1990
iv.	Ibadan Christ Apostolic Grammar School, Ibadan	1986-1987
v.	Zmuratul Hujaj Community Grammar School	1981-1986
vi.	IMG Elekuro S4, Elekuro, Ibadan.	1975-1981

### 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 Technology	Ph.D. Grade	2004
ii.	BSc. Food Technology	Second Class Upper	1995
iii.	ND Food Technology	Upper Credit	1990
iv.	West African Examination Council (WAEC)	Pass	1987
v.	Primary School Leaving Certificate	Pass	1981

### 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	Chief Lecturer	FST 122;; FST 325; FST 411; FST 412	2017 –To Date
ii.	The Oke – Ogun Polytechnic, Saki	Principal Lecturer	FST 122; FST 217; FST 227; FST 315; FST 325	2014-2017
iii.	The Polytechnic, Ibadan	Senior Lecturer	FST 111; FST 122; FST 124; FST 217;FST 227; EED 226,	2011-2014
iv.	The Polytechnic, Ibadan	Lecturer I	FST 111; FST 122 , FST 124; FST 217; FST 227; EED 126	2008-2011

V	The Polytechnic, Ibadan	Lecturer II	FST 111; FST 122 , FST 124; FST 217; FST 227; EED 126	2006-2008
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(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.	National Agency for Food Drugs Administration and Control (NAFDAC) Oshodi, Lagos	Food & Drug Analyst	Chemical and Microbiological Analysis of Food Drugs	1996-1997
ii.	Uwem Foods Limited Ibadan	Quality Control Officer	Monitoring Production and	1998-2001

			Quality Control of Yoghurt	
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(d). Administrative Experience:

(i). Assignments / Date

SN	Assignment	Date
i.	Director, Vocational Skill and Entrepreneurship Centre (VSEC), The Oke-Ogun Polytechnic, Saki	2023 to date
ii.	Chairman, Committee of Deans, The Oke-Ogun Polytechnic, Saki	2021-2023
iii.	Dean, School of Science, The Oke-Ogun Polytechnic, Saki	2019-2023
iv.	Desk Officer for TETFUND, The Oke-Ogun Polytechnic, Saki	2017-2019
v.	Congregation Representative, The Oke-Polytechnic, Saki Council	2016-2019
vi.	Ag. Head (FST): The Oke-Ogun Polytechnic, Saki	2015-2016
vii.	Programme Manager, Continuing Education Centre (CEC), The Polytechnic, Ibadan.	2009-2013
viii.	Ag. H.O.D (FST): The Polytechnic, Ibadan.	2008-2012
ix.	Coordinator (FST): The Polytechnic, Ibadan.	2006-2007

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

Nigeria Institute of Food Science & Technology (NIFST) Reg. N0:

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

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

i. **Quality Attribute of Honey Harvested from different locations in Oyo State (2024)**

*Honey is a sweet fluid produced by honey bees from nectar derived from flowers, it is commonly found in Oke-Ogun and Ogbomosho areas of Oyo State. This work aims at evaluating the quality of honey harvested from these areas and compares them to YSDA standards. Honey will be harvested using traditional hunting methods through Beekeepers Association in the cities. (Qualitative analysis will be carried out on specific gravity, colour, viscosity, pH, titratable activity, diastases activity, sugar and hydroxymethyl furfural. Total viable count and yeast count will be determined by the method of Haminga And McCane (1976). Result will be analyzed by ANOVA with turkeys multiple comparism to check for significant different among the samples.*

ii. **Quality Evaluation of Warankashi available for sale in Oke-Ogun Area of Oyo State (2024).**

Warankashi (African Local Cheese) are commonly produced in an opened environment at markets in Oke-Ogun area. This work is aimed at evaluating the nutritional composition, phytochemicals and microbiology status of Warankashi. Samples will be collected from different locations in popular markets at Saki, Kishi, Iseyin and Ago-Amodu. Samples collected will be subjected to proximate composition using AOAC method 1990, Bacteria counts fungi counts and Aflatoxin presence will be determined by standard methods. Statistical analysis of result will be done using DMRS and means will be separated at  $P \leq 0.05$ .

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 6<sup>th</sup> edition format)

### **Published Articles**

1. Osunrinade, O. A., **Jimoh, K. O.**, and Babalola, J. O. (2020). 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): 1-8. DOI: 10.18488/journal.58.2020.71.1.8.
2. 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.
3. 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 yLOUR thick paste (‘Amala’).*International Journal of Agriculture and Environmental Research*. 4 (02), 436-446.
4. **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.
5. 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
  6. 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 41<sup>ST</sup> 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.
  7. **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.
  8. **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.
  9. 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.
  10. **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 1<sup>st</sup> Faculty of Agricultural Technology Conference, Rufus Giwa Polytechnic, Owo*. 242-246.
  11. Adeoti O.A, Elutilo O.O, Babalola J.O, **Jimoh K.O.**, Azeez, L. A.and Rafiu, K.A (2012). Proximate, Mineral, Amino Acid” and Fatty Acid Compositions of Maize Tuwo-Cirina Forda Flour Blends. *Green Journal of Biological Sciences*. Vol. 2(3) pp. 165 - 171.
  12. **Jimoh K. O.**; Olurin "T".O, and Babalola J.O. (2010). Effect of processing treatment on the Pasting Properties, Polyphenol Oxidase (PPO) inhibition and textural characteristics of Yam flour paste (Amala). *International Journal of Food Science and Technology*. Vol. 2, No 6. Pg. 83-86.

13. Olatidoye, O.P, **Jimoh, K.O** and Aclebusuyi, S.M (2010). Household Food Security, Nutritional and Health Status of pre-school children from low income households area of Oyo State, Nigeria journal of agricultural and Veterinary Sciences. Vol. 2; Pg 90 -100.
14. **Jimoh K.O** and Adeoti O.A. (2009). Influence of different packaging materials on moisture and microbial profile of soy-fortified Yam flour. International journal of Food Science and Technology. Vol. 1, No 1. Pg. 18-20.
15. **Jimoh K.O** and Olutidoye O.P (2009) Evaluation of Physiochemical and Rheological Characteristics of Soybeans fortified Yam Flour. journal of Applied Bioscience 13:703-706.
16. **Jimoh K.O**, and Kolapo A.L. (2008); Mycoflora and Aflatoxin production in market samples of some selected Nigeria Foodstuffs. Research journal of Microbiology 3 (3):169-179.
17. **Jimoh K.O**. Olorin T.O and Aina J.O. (2007); Effect of drying method on the rheological characteristics and colour of yam flours. African journal of Biotechnology Vol. 6 (22).
18. **Jimoh K.O**, and Kolapo A.L. (2007); Effect of Different stabilizers on acceptability of Soy-Yoghurt. African journal of Biotechnology Vol. 6 (8) Pg. 1000-1003.

(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 6<sup>th</sup> 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 Containining Wheat (*Triticum spp*), Germinated Sorghum (*sorghum bicolor*) and Pigeon Peas (*Cajanus cajan*) Flours.* Paper per presented at the 9<sup>th</sup> 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 (*Vignnfantungicelata*) flours fortified with fermented Locust beans (*Parikabiglobosa*) and cray fish (*Pacifasticus spp*). Chemical composition and its porridge sensory properties.*

Paper presented at 2<sup>nd</sup> International Conference at The Oke-Ogun Polytechnic, Saki. Oyo State Nigeria

3. 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 2<sup>nd</sup> Regional Food Science and Technology Submit of NIFST Western chapter.
4. 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 5<sup>th</sup> national conference of faculty of Science held at the Polytechnic Ibadan, Oyo State Nigeria.
5. **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.
6. 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 1<sup>s</sup> International academic conference, School of Science and Engineering. The Oke-Ogun Polytechnic, Saki. Oyo state Nigeria.
7. 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 1<sup>st</sup> International academic conference, School of Science and Engineering. The Oke-Ogun Polytechnic, Saki. Oyo state. Nigeria.
8. 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 1<sup>st</sup> International academic conference, School of Science and Engineering. The Oke-Ogun Polytechnic, Saki. Oyo State Nigeria
9. **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 4<sup>th</sup> National Conference of Faculty of Science. The Polytechnic, Ibadan held on The Polytechnic, Ibadan, Oyo State Nigeria



10. **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 larva*. Paper delivered at the 4<sup>th</sup> NIFST Western Chapter Conference, Federal University of Agriculture, Abeokuta, Ogun State, Nigeria.
11. . 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 3<sup>rd</sup> National Conference of Faculty of Science, The Polytechnic, Ibadan held at The Polytechnic, Ibadan Assembly hall Ibadan Oyo State Nigeria.
12. **Jimoh, K.O.**, Adedokun S.O., & Adeoti, A.O. (2013, June). *Preservatives effects of water and methanol extracted Aframomumdanieli on Soymilk*. Paper presented at the 2<sup>nd</sup> National Conference of Faculty of Science, the Polytechnic, Ibadan held at The Polytechnic, Ibadan, Oyo State Nigeria.
13. 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 2<sup>nd</sup> National Conference of Faculty of Science, The Polytechnic, Ibadan held at The Polytechnic, Ibadan, Oyo State Nigeria.
14. 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 2<sup>nd</sup> National Conference of Faculty of Science, the Polytechnic, Ibadan held at The Polytechnic Ibadan, Oyo State Nigeria.
15. **Jimoh K.O.**, Adeoti O.A., Adedokun S.O. (2014); Evaluation of the nutritional quality, rheological and sensory properties of fermented maize (Ogi) supplemented with Cirina Fordia larva. Paper presented at the 4<sup>th</sup> NIFST Western Chapter Conference. Federal University of Agriculture Abeokuta.
16. O.A Alabi, **K.O. Jimoh**, O.O. Elutilo, A.K. Babalola (2014); Influence of Sorghum stalk extract on chemical composition, shelf life stability and sensory properties of Warankashi. Paper presented at the National Conference of Faculty of Science. The Polytechnic, Ibadan.

17. Adedokun S.O., **Jimoh K.O.**, Azeez L.A (2014); Effect of Blanching on chemical composition of Trifoliolate Yam (*D dumentorum*) flour and sensory properties of its paste (Amala). Paper presented at the National Conference of Faculty of Science, The Polytechnic Ibadan.
18. **Jimoh K.O.**, Adedokun S.O., Adeoti A.O (2013); Preservative effects of water and methanol extracted Aframomum daniell on Soymilk. Paper presented at the National Conference of Faculty of Science, The Polytechnic Ibadan.
19. Adedokun S.O., **Jimoh K.O.**, Azeez L.A. (2013); Comparative analysis of nutritional composition and consumer acceptability of Fried Yam (*Diocqrea rotundata*) Crisps and commercially produced potatoes crisps. Paper presented at the National Conference of Faculty of Science, The Polytechnic Ibadan.
20. Rafiu K.O., Alabi A.O., **Jimoh K. O.**, Elutilo O\_O., Adeoti A.O., (2013); Effect of moringa flour substitution for Yam flour on Nutritional and Sensory Quality of Amala. Paper presented at National Conference of Faculty of Science, The Polytechnic Ibadan.
21. Adeoti O.A., Adedokun S.O., **Jimoh K.O.**, Alabi O.A., and Elutilo 0.0. (2013); Influence of processing methods on the Nutrient, Anti Nutrients, Mineral composition and functional properties of Akee Apple (*Blighia sapida* Konig) seed and Aril flour. Paper presented at National conference of Faculty of Science, The Polytechnic, Ibadan.
22. **Jimoh K.O** (2010); Effect of processing methods (Sulphiting and Blanching) on physiochemical properties of Yam flour paste (Amala). Paper presented at the 3<sup>rd</sup> International Conference on Research and Development.
23. **K.O. Jimoh** and O.P. Olatidoye (2008); Evaluation of physiochemical and rheological characteristics of soybean fortified yam flour. Paper preented at the 2<sup>nd</sup> International Conference on Science, Engineering and Environmental Technology.
24. Olatidoye O.P and **Jimoh K.O.** (2008); Household food security and anthropometric assessment of children under five years of age in rural area of Oyo State, Nigeria. Paper presented at the First International Conference on Research and Development.

## **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 Coordinating Committee, School of Science, The Oke-Ogun Polytechnic, Saki, (2019 - 2023).
  - (ii) Member Academic Board, The Oke-Ogun Polytechnic, Saki (2017 to date).
  - (iii) Chairman, Institution Admission Committee, The Oke-Ogun Polytechnic, Saki, (2021-2023).
  - (iv) Member, LOC, Faculty of Science Conference, The Oke-Ogun Polytechnic, Saki (2014)
  - (v) Pioneer Head, Bakery Management Committee, The Polytechnic, Ibadan, Saki Campus (2010-2013)
  - (vi) Member, Internally Generated Revenue Committee, The Polytechnic, Ibadan, Saki Campus (2009-2012).
  - (vii) Member, Board of Studies, The Polytechnic, Ibadan. (2007-2013).
  
- 2 Other Activities outside the Polytechnic
  - (i) Auditor, Ifesowapo Landlord Association, Awotan, Apete, Ibadan. (2017-2019)
  - (ii) Member, Salvation Proclaimers Anointed Church (SPAC) (2019 to date)