

# CURRICULUM VITAE

FULL NAME: FAYEMI, OLANREWaju EMMANUEL

## INSTITUTIONS ATTENDED/ QUALIFICATIONS OBTAINED WITH DATES

### a) Academic Qualifications

- **University of Pretoria, Pretoria, South Africa**  
Ph.D in Food Microbiology/Food Safety 2016
- **Federal University of Technology, Akure, Nigeria**  
Master of Science (M. Sc. Food Microbiology) 2011
- **University of Ibadan - Ibadan, Nigeria**  
Bachelor of Science {B.Sc. (Hons), Microbiology} 2002
- **Anglican Grammar School, Ogbomosho.**  
Senior Secondary School Certificate 1995
- **St. Benedict's R.C.M Primary School, Irun Akoko**  
First School Leaving Certificate 1987

### b) Professional Qualifications Obtained (with dates)

- Certificate on Real Time Polymerase Chain reaction (RT-PCR) 2013  
*(Obtained from Life Technologies, Johannesburg, South Africa)*
- Quantitative risk assessment modelling and applications  
using @Risk and Stochastic modelling techniques 2013  
*(Palisade Corporation, United Kingdom)*

### c) Membership of Professional Associations

- (i) Society for Applied Microbiology (SfAM)
- (ii) International Association for Food Protection (IAFP).
- (iii) African Association for Food Protection (AAFP)
- (iv) Nigerian Society of Mycologist (NSM)
- (v) Nigerian Society for Microbiology
- (vi) South African Association for Food Science and Technology (SAAFoST).
- (vii) South African Society of Dairy Technology (SASDT).
- (viii) South African Council for Natural Scientist Professions (SACNASP)

---

## AWARDS, SCHOLARSHIPS AND GRANTS

---

<b>Dates</b>	<b>Institution/Organization</b>	<b>Description</b>
November, 2018 – October, 2023	Bill and Melinda Gates Foundation/UK's DFID	Grants to fund a consortium project involving Denmark, <b>Nigeria</b> , Canada, South Africa, Ethiopia, Tanzania, Mozambique and New Zealand.
May 2016 – July, 2017	Institut de Recherche pour le Développement (IRD), France	<b>Fellowship grants</b> to undertake research in Food Microbiology at the Department of Food Science
	Department of Science and Technology (DST), South Africa	<b>Fellowship grants</b> to undertake research in Food Microbiology at the Department of Food Science
	Department of Trade and Industry (DTI), South Africa.	<b>Fellowship grants</b> to undertake research in Food Microbiology at the Department of Food Science
2015	Vice-Chancellor's Travel award-University of Pretoria	<b>Travel award</b> to presented at 2015 Annual conference of International Association for Food Protection (July 25th-28th, 2015) at Portland Oregon, U.S.A
	International Association for Food Protection, USA	<b>Registration award</b> /weaver for Annual conference on Food Protect in Portland Oregon, U.S.A granted by IAFP.
	University of Pretoria Research Support	Vice Chancellor's Scholarship award for Ph.D research work at the University of Pretoria
2013 – 2015		
2014	University of Pretoria conference travel award.	Travel award to Present at 2014, Food Micro conference in Nantes, France.
2013	South African Society of Dairy Technology (SASDT)	Award for best oral presentation at 2013 South African dairy research presentation, Organized by South African Society of Dairy Technology (SASDT).
2000 - 2002	Ondo State Scholarship Board	Study scholarship for BSc (Microbiology) at the University of Ibadan.

## WORK EXPERIENCE

### a) University Teaching

- **Lecturer I** (Microbiology/Food Science & Technology) August, 2019 - till date  
Department of Biological Science & Department of Food Science & Technology,  
College of Basic and Applied Sciences, Mountain Top University, Nigeria
- **Lecturer II** (Microbiology/Food Science & Technology) October, 2017 – July, 2019  
Department of Biological Science & Department of Food Science & Technology,  
College of Basic and Applied Sciences, Mountain Top University, Nigeria

### *Current courses being taught at MTU*

- MCB 102- Introductory Microbiology (3 units)
- MCB 201- General Microbiology
- MCB 202- Basic Techniques in Microbiology
- MCB 309 - Food Microbiology
- MCB 301- Bacterial Diversity
- FST 201- Introduction to Food Science & Technology
- FST 301- Food Microbiology for Food Sciences
- FST 311- Food Microbiology
- MCB 410- Advanced Food Microbiology
- MCB 402- Microbiological Quality Assurance

### Postgraduate Courses

- MCB 803- Research Methodology in Microbiology
- MCB 807 – Advanced Food Microbiology
- MCB 809 – Microbial Ecology of Food & Food Processing
- MCB 849- Biotic Foods
- MCB 851 – Microbial Biotechnology
- MCB 804 – Quality Control and Industrial Practices
- MCB 812 – Food Safety and Food Security
- MCB 814 – Food spoilage and Preservation

### i) **Postdoctoral Research Fellow - February, 2016 – July, 2017 (1 year and 5 months)**

Department of Food Science, University of Pretoria/IRD France

#### *Responsibilities:*

- Coordinating Research collaborative projects
- Lecturing undergraduate modules/courses
- Supervising postgraduate students including co-supervision of PhD students

#### **Courses taught**

- VDS 354 - Microbial Food Safety and Industrial Hygiene
- FST 360 - Advanced Food and Industrial Microbiology
- FST 361-Animal and Plant Food Microbiology
- FST 260-Principles of Food Processing and Preservation

- ii) **Assistant Lecturer /Teaching Assistant - June, 2012 – December, 2016 (4 years and 6 months)**  
Department of Food Science, University of Pretoria, South Africa

*Responsibilities:*

- Lecturing the undergraduate students in Food Microbiology courses/modules
- Lecturing/Tutoring of courses that involve the determination of microbial food quality and safety, pathogen detection and identification, bacteria adaptive response, food product development as well as dairy science and technology
- Supervising postgraduate student research projects on Food Safety and Industrial Microbiology.
- Mentoring postgraduate students in research design, data analyses and interpretation of research data/results.

***Modules/Courses taught***

- VDS 354 - Microbial Food Safety and Industrial Hygiene
- FST 362 Advanced Food and Industrial Microbiology
- FST 361 Animal and Plant Food Microbiology
- FST 250 Introduction to Food Science and Technology
- FST 260 Principles of Food Processing and Preservation
- VDS 354 - Microbial Food Safety and Industrial Hygiene
- FST 362 Advanced Food and Industrial Microbiology
- FST 250 Introduction to Food Science and Technology

## **POSITIONS HELD WITH DATES**

### **a) Academic/Lecturing Positions**

- **Lecturer I**, Mountain Top University, Nigeria August, 2019 - till date
- **Lecturer II**, Mountain Top University, Nigeria October, 2017 – July, 2019
- **Postdoctoral Research Fellow**,  
University of Pretoria, South Africa /IRD, France February, 2016 – July, 2017
- **Assistant Lecturer/Teaching Assistant**  
University of Pretoria, South Africa June, 2012 – December, 2016

## **STUDENT SUPERVISION**

### **a) Completed**

*Undergraduate Supervision - 30*

*Postgraduate co-supervision – 10 (including honours students)*

*(University of Pretoria/Mountain Top University)*

### **b) Number of Supervision in Progress**

Undergraduate – 6

Postgraduate

MSc - 2

PhD – 1

## RESEARCH

### a) In Progress

- “FOCAL” Research Grants November, 2018 – October, 2023

Lead Researcher in the **Bill and Melinda Gates Foundation/UK’s DFID funded project** on “**Foodborne Disease Epidemiology, Surveillance and Control in African Low-Middle-Income Countries LMIC (FOCAL)**”. This project involves Denmark, Nigeria (Represented by MTU), Ethiopia, Tanzania, Mozambique, Canada, South Africa and New Zealand.

*Grants worth: \$3,387,108 USD*

- “FOMEVEG” Research Collaboration June, 2018 till date  
Lead Researcher on “**Prevalence and control of foodborne pathogens in street vended meat and meat products as well as fruits and vegetables within the major cities in the Southwestern Nigeria**”- This is project is in collaboration with Department of Microbiology University of Lagos (UNILAG).

“**GENTRA**” RESEARCH PROJECT November, 2021 – October, 2023

- “Principal Investigator in the Centre for Research, Innovation and Collaboration (CRIC) of the Mountain Top University approved funded project on “**Potential transfer of mobile genetic elements from multidrug resistant foodborne pathogens in street vended fresh produce to human gastrointestinal tract**”.

*Grants worth: ₦ 2,000,000*

### b) Submitted Proposal for funding

#### SAFPRON

- Surveillance of transmission route of Antimicrobial Resistant (AMR) pathogens along the animal-derived food and fresh produce chain in Nigeria. *Submitted to Bill and Melinda Gates Foundation for potential funding*

*Budget Requested: 200,000USD*

### c) Completed Research Grants

- i) “ERAAFRICA” Research Consortium May, 2016 – July, 2017

Postdoctoral Research Investigator on European and African (ERAAFRICA) collaborative research project on “**Contribution of cereal-based fermented foods to Folate intake in European and African countries**”. This project involves France, Finland, Burkina Faso, Ethiopia and South Africa. The project was funded by the Institut de Recherche pour le Développement (IRD), France, Department of Science and Technology (DST), South Africa and Department of Trade and Industry (DTI), South Africa.

*Grants worth: \$150,000 USD*

## Other activities within the University system

### ▪ Administrative Positions held at Mountain Top University

- i). **Deputy Director**,  
Centre for Research Innovation and Cooperation (CRIC), 1<sup>st</sup> September, 2021 till date
- ii) **Coordinator (HOD)**, Department of Biological Sciences December, 2020 – Sept., 2021
- iii) **Deputy Director**,  
Centre for Research Innovation and Cooperation (CRIC), January, 2019 till date
- iv) **Acting Head**, Department of Biological Sciences December, 2020 till date
- v) **Coordinator**, Microbiology Programme, December, 2018 -November, 2020  
Department of Biological Sciences
- vi) **Acting Coordinator**, SIWES centre **April to December, 2018**
- vii) **Assistant Editor**, Mountain-Top University  
Journal of Applied Science & Technology (MUJAST) **June 2018 till date**
- viii) **Member**, Central Research Committee, **22nd January, 2019 till date**
- ix) **Member**, Research Motivation and Jingle Committee **April, 2018 till date**
- x) **Member**, Quality Monitoring Team of MTU water factory **January, 2019 till date**
- xi) **Member**, Admissions Screening Committee **June, 2019 till date**

## LIST OF PUBLICATIONS

1. Desta, B.N., Gobena, T., Macuamule, C., **Fayemi, O.E.**, Ayolabi, C.I., Mmbaga, B.T., Thomas, K.M., Dodd, W., Pires, S.M., Majowicz, S.E. and Hald, T., (2022). Practicalities of implementing burden of disease research in Africa: lessons from a population survey component of our multi-partner FOCAL research project. *Emerging Themes in Epidemiology*, 19, 1-12.
2. **Fayemi, O. E.**, Akanni, G. B., Elegbeleye, J. A., Aboaba, O. O., & Njage, P. M. (2021). Prevalence, characterization and antibiotic resistance of Shiga toxigenic Escherichia coli serogroups isolated from fresh beef and locally processed ready-to-eat meat products in Lagos, Nigeria. *International Journal of Food Microbiology*, 347, 109191.
3. Pires, S.M., Desta, B.N., Mughini-Gras, L., Mmbaga, B.T., **Fayemi, O.E.**, Salvador, E.M., Gobena, T., Majowicz, S.E., Hald, T., Hoejskov, P.S. and Minato, Y., (2021). Burden of foodborne diseases: Think global, act local. *Current Opinion in Food Science*, 39, pp.152-159.
4. Ojokoh, A. O., **Fayemi, O. E.**, & Akinseye, O. A. (2019). Enhancement of nutritional quality of rice flour with mucuna beans (*Mucuna pruriens*). *African Journal of Food Science*, 13(9), 196-202.
5. Adeyeye, S. A. O., Adebayo-Oyetero, A. O., **Fayemi, O. E.**, Tihamiyu, H. K., Oke, E. K., & Soretire, A. A. (2019). Effect of co-fermentation on nutritional composition, anti-nutritional factors and acceptability of cookies from fermented sorghum (*Sorghum bicolor*) and soybeans (*Glycine max*) flour blends. *Journal of Culinary Science & Technology*, 17(1), 59-74.
6. Adeyeye, S. A. O., & **Fayemi, O. E.** (2019). Nanotechnology and food processing: Between innovations and consumer safety. *Journal of Culinary Science & Technology*, 17(5), 435-452.
7. Adeyeye, S. A. O., **Fayemi, O. E.**, & Adebayo-Oyetero, A. O. (2019). Amino acid, vitamin and mineral profiles of smoked fish as affected by smoking methods and fish types. *Journal of Culinary Science & Technology*, 17(3), 195-208.

8. Adeboye, A.S., **Fayemi, O.E.**, Bamgbose, A., Adewunmi, A. and Sobowale, S.S., (2018). Towards the development of peanut–wheat flour composite dough: Influence of reduced-fat peanut flour on bread quality. *Journal of Food Processing and Preservation*, 42(1), p.e13385.
9. **Fayemi, O.E.**, Taylor, J.R.N. and Buys, E.M. (2017). Potential for prevention of Shiga toxin producing non-O157 *Escherichia coli* contamination in traditionally fermented African maize gruel by fermentative probiotic *Lactobacillus plantarum*. *International Journal of Food Science and Technology*, 52, 1064 – 1071
10. **Fayemi, O. E.**, & Buys, E. M. (2017). Effect of *Lactobacillus plantarum* on the survival of acid-tolerant non-O157 Shiga toxin-producing *E. coli* (STEC) strains in fermented goat's milk. *International Journal of Dairy Technology*, 70, 399-406.
11. Falade, K.O., Ogundele, O.M., Ogunshe, A.O., **Fayemi, O.E.** and Ocloo, F.C. (2015). Physico-chemical, sensory and microbiological characteristics of plain yoghurt from bambara groundnut (*Vigna subterranea*) and soybeans (*Glycine max*). *Journal of Food Science and Technology*, 52, 5858-5865
12. Ojokoh, A.O., **Fayemi, O.E.**, Ocloo, F.C. K and Nwokolo, F.I. (2015). Effect of fermentation on proximate composition, physicochemical and microbial characteristics of pearl millet (*Pennisetum glaucum* (L.) R. Br.) and Acha (*Digitaria exilis* (Kippist) Stapf) flour blends. *Journal of Agricultural Biotechnology and Sustainable Development*, 7, 1-8.
13. Adeboye, A. S., Babajide, J. M. and **Fayemi, O.E.** (2015). Effect of different types of honey on the microbial shelf stability of cassava-wheat composite bread. *African Journal of Food Science*, 9, 70-75.
14. Ojokoh, A.O., **Fayemi, O.E.**, Ocloo, F.C.K. and Alakija, O. (2014). Proximate composition, antinutritional contents and physicochemical properties of breadfruit (*Treculia africana*) and cowpea (*Vigna unguiculata*) flour blends fermented with *Lactobacillus plantarum*. *African Journal of Microbiology Research*, 8, 1352-1359.
15. **Fayemi, O.E.** and Ojokoh, A.O. (2014). The effect of different fermentation techniques on the nutritional quality of the cassava product (fufu). *Journal of Food Processing and Preservation*, 38, 183-192.

#### **Papers presented/Participation at international conferences/symposia.**

1. First FAO/WHO/AU International Food Safety Conference (IFSC) on the future of food safety; Theme: Transforming knowledge into action for people, economies and the environment. Organized by the WHO, FAO on 12th – 13th February, 2019 at AU Commission in Addis Ababa, **Ethiopia** (*Food Safety Global Summit*).
2. **Fayemi, O.E.** Prevention of Non-O157 Shiga Toxin Producing *Escherichia coli* in Traditionally Fermented African Complementary Foods. Presented as Guest Speaker at University of Lagos, Faculty of Science Seminar Series (January 19th, 2017). University of Lagos, Akoka, Lagos State, **Nigeria** (*Invited Guest Lecturer/Speaker*)
3. **Fayemi, O.E.** Effect of Probiotic on the Survival of Non-O157 Shiga Toxin-Producing *E. coli* (STEC) Strains in African Fermented Weaning Food Products. Presented at 2015 Annual conference of International Association for Food Protection (July 25th-28th, 2015). Portland Oregon, **U.S.A** (*Technical Oral presentation*)

4. **Fayemi, O.E.**, Taylor, J.R.N. and Buys, E.M. Effect of probiotic bacteria on acid adapted (AA) and Non-adapted (NA) Environmental Enterotoxigenic *E. coli* strains in fermented goat milk and Ogi (maize gruel). Presented at 24th International ICFMH conference, FOOD MICRO (1st – 4th September, 2014), Nantes, **France**.
5. **Fayemi, O.E.**, Taylor, J.R.N. and Buys, E.M. Survival of Enterotoxigenic *E. coli* in goat's milk fermented with probiotic bacteria. Presented at 20th *South African Association for Food Science (SAAFoST) Biennial International Congress and Exhibition* (7th-9th October, 2013) CSIR International Convention Centre, Pretoria, **South Africa**.
6. **Fayemi, O.E.** The survival of *E. coli* O157:H7 and Non-O157 STEC strains in fermented dairy products. Presented as guest speaker at dairy evening and award presentation of *South African Society of Dairy Technology*, 4th August, 2013, University of Pretoria, Hatfield Campus, **South Africa**.
7. **Fayemi, O.E.** Persistent survival of environmental Shiga toxin producing *E. coli* (STEC) in fermented goat's milk. Presented at *South African Society of Dairy Technology 46<sup>th</sup> Annual General Meeting and Symposium on Food Safety and Security: A dairy perspective*. (17th – 19th April, 2013, Khaya Ibhubesi, Parys Free State, **South Africa** (Technical Oral presentation).

#### **Manuscript under Peer review**

- 1 **Fayemi, O.E.**, Ocloo F.K, Njage, P.M.K and Wambui, J.M. (2021). A meta-analysis of causes of persistent infant mortality in Africa with special focus on microbial safety of indigenous complementary foods. *Comprehensive Reviews in Food Science and Food Safety*.
- 2 **Fayemi O.E, Akanni G. B** (2021). Non-O157 Shiga toxin producing *Escherichia coli*: Under-reported emerging foodborne pathogens in traditional African fermented foods – A review. *British Microbiology Research Journal*.

#### **Some Journals Reviewed**

- Journal of Food Control
- International Journal of Dairy Technology
- Journal of Foodborne Pathogens and Disease
- Journal of Cereal Science
- Food Science and Technology
- African Journal of Microbiology Research
- African Journal of Biotechnology
- African Journal of Food Science

#### **EXTRA-CURRICULAR ACTIVITIES**

- Football, Jogging and watching/Reading News

**Signature:** 

**Date:** 13-06-2022