

CURRICULUM VITAE

NAME: IDOWU, ATINUKE OLAMIDE

Date of Birth: 7th of March, 1977

Marital Status: Married

No of Children and their ages: four (17, 15, 13 and 11 years old)

E-mail address: gb.tinu04@gmail.com or aoidowu@mtu.edu.ng

Mobile phone number: +234 803 4525 210

Postal Address: P.O. Box 14170, Ikeja, Lagos.

Permanent Home Address: 5 Adebowale Balogun Crescent,
Harmony Estate, off Channels TV Avenue, Opic, Isheri, Lagos.

Department: Food Science and Technology

College: Basic and Applied Sciences

First Academic Appointment: 1st September 2008

Present post: Associate Professor

Date of last promotion: 1st October 2021

INSTITUTIONS ATTENDED (WITH DATES)

- University of Ibadan, Ibadan. (2008-2014)
- University of Ibadan, Ibadan (2005-2007)
- Federal University of Technology, Akure (1995-2001)
- Federal Government Girls' College, Akure. (1989-1994)

ACADEMIC QUALIFICATIONS

- Doctor of Philosophy (Ph.D.), Food Technology (2014)
- Master of Science (M.Sc.), Food Technology (Ph.D. grade√) (2007)
- Bachelor of Technology(B. Tech.), Food Science and Technology
(Second Class Honours, Upper Division CGPA=4.15 (2001)
- Senior Secondary School Certificate (1994)

MEMBERSHIP IN PROFESSIONAL BODIES

- Member, Nigerian Institute of Management (MNIM) 2003
- Member, Nigerian Institute of Food Science and Technology (MNIFST) 2007
- Member, Institute of Public Analysts of Nigeria (MIPAN) 2018
- Member, Institute of Food Science and Technology, United Kingdom (2022)

DISTINCTIONS AND AWARDS

- Visiting professor, Department of Food and Human Nutritional Sciences,

Faculty of Agricultural and Food Sciences, University of Manitoba, Winnipeg,
Manitoba, Canada. (2018).

- Graduate Research Fellow, International Institute of Tropical Agriculture (IITA), Ibadan, Oyo State, Nigeria (2012).

WORKING EXPERIENCE

1. Mountain Top University,

Km 12, Lagos-Ibadan Expressway, Prayer City, Ogun State, Nigeria

Associate Professor

October, 2021-till date

Senior Lecturer

Duration: 22nd November 2016 to September 2021.

Lecturer I

Duration: October 2015-November, 2016

2. Redeemer's University,

P.M. B. 230, Ede, Osun State, Nigeria

Lecturer II

Duration: October 2011-September, 2015

Assistant Lecturer

Duration: September 2008- October 2011

Highlights of duty

- Teaching-preparation of course outlines, lecture notes, and lecture delivery.
- Setting examination questions, preparation of marking guides, and marking of examination papers.
- Design of Students' practical guide, co-ordination of students' 'practical/demonstration classes.
- Research and undergraduate students' supervision.
- Mentoring and counseling of undergraduate students.

DETAILS OF ADMINISTRATIVE/MANAGERIAL POSITIONS HELD AT THE MOUNTAIN TOP UNIVERSITY

- Acting Head, Department of Food Science and Technology (2023 till date)
- Chairperson, University's Environmental Sanitation Committee (2018-2023)
- Chairperson, University's Timetable Committee (2018-till date)
- Sub-dean, College of Basic and Applied Sciences (2018-till date)
- Acting Director, Students' Industrial Work Experience Scheme (SIWES) June 2017-March, 2018
- Acting Head, Department of Food Science and Technology March 2018

- Coordinator, Centre of Entrepreneurial Development Scheme 2015-2016
- Coordinator, Mountain Top University Ventures 2015- 2018
- Coordinator, Department of Food Science and Technology 2015-2017
- Chairman, Food/catering services monitoring team 2015-till date

DETAILS OF ADMINISTRATIVE/MANAGERIAL POSITIONS HELD AT THE REDEEMER'S UNIVERSITY

- Departmental seminar coordinator 2014-2015
- Departmental examination officer 2013-2015
- Departmental welfare coordinator 2012-2014
- 300 Level students' coordinator 2008-2015
- Hospitality kitchen coordinator 2008-2009

OTHER POSITIONS WITHIN REDEEMER'S UNIVERSITY:

- Member, Business Committee of the Management Sciences' College Board
- Member, Sanitation Monitoring Team (SMT) committee

PREVIOUS WORKING EXPERIENCE OUTSIDE THE UNIVERSITY SYSTEM

3. UAC Nig. Plc. (MR. Biggs), FCT, Abuja

Position: Assistant manager; 2002 to 2004

Highlights of duty

- Preparation of food ingredients

Quality assurance and monitoring of the quality of fresh fish and some veggies from the point of harvesting, through the distribution chain.

- Evaluation of quality parameters such as toxicity determination, presence of heavy metals and contaminants in fish, and pesticide residues in vegetables.
- Cold storage and adequate preservation and processing into other edible products.
- Maintenance of standard and quality of products
- Control of processes involved in production to ensure smooth running of each section of the restaurant.
- Ensuring strict adherence to proper hygienic measures and safety precautions.
- Encouraging teamwork among the workers in order to meet up with the restaurant's daily production and sales' set targets
- Preparation of sales analysis and reports using Microsoft excel and word.
- handling of cash, account reconciliation, and balancing of sales account
- attending to customers' special orders & observations

4. Nigerian Breweries plc, Kaduna

Position: Quality assurance personnel (NYSC); 2001 – 2002

Highlights of duty

- Waste Water treatment supervision (BOD &COD)
- Analysis of samples at various stages of production
- Confirmation of the quality of water used in production
- Physical and chemical test on grains before milling
- Data analysis generation and report writing using Microsoft excel and word.

5. Wonder foods (now Promasidor) Nig. Ltd. Apapa, Lagos

Position: factory/quality control personnel): 1999 - 2000

Highlights of duty

- Analysis of various consignments of milk to ensure compliance with the company's required standard(s).
- Appropriate packaging and coding of products before distribution.

6. Nigerian Bottling Company (Coca-cola), Apapa, Lagos

Position: Quality assurance personnel (SIWES): 1998 - 1999

Highlights of duty

- Analysis of all the raw materials (sugar, water, concentrates, etc) to ensure their compliance with the company's required standard of quality and quantity
- Analysis of various flavours (coke, Fanta, sprite, etc) of the products for compliance with the standard.
- Attending to customers with cases of product defects.

PUBLICATIONS

Dissertation/thesis

1. **Idowu, A.O.** (2014). Nutritional, sensory, and storage properties of snack produced from maize (*Zea mays* Linn) and African yam bean seed (*Sphenostylis stenocarpa* Hochst Ex A. Rich) flour blends. A Ph. D Thesis Submitted to the Faculty of Technology, Department of Food Technology, University of Ibadan, Ibadan, Nigeria.
2. **Idowu, A.O.** (2007). Development of an individually packaged combat ration. A M. Sc. Thesis, submitted to the Faculty of Technology, Department of Food Technology, University of Ibadan, Ibadan, Nigeria.
3. **Idowu, A.O.** (2001). Effect of processing on some functional properties of full-fat fluted pumpkin seed flour (*Telfaria occidentalis*). A B. Tech Thesis submitted to the School of Agriculture and Agricultural Technology, Department of Food S

science and Technology, Federal University of Technology, Akure (FUTA), Ondo State, Nigeria.

PUBLICATIONS IN LEARNED JOURNALS

1. Otolowo, D.T., Olaitan, O.O., Oyediji, O. B., Sobowale, S. S. and **Idowu, A.O.** (2023). Effect of daily reheating on quality properties of Gbanunu (a traditional soup in Nigeria) and the socio demographic characteristics of the consumers. *Food and Humanity* vol. 1:895-904.
2. Sobowale, S. S., Olawale P. O., **Idowu A.O.** and Okonkwo C. E. (2022). Effect of heat moisture treatment on the functional and rheological characteristics of cassava (*Manihot esculenta*) starch. *Transaction of the Royal Society of South Africa*, DOI:10.1080/0035919X.2022.2036265
3. **Idowu, A.O.**, Famuwagun, A.A., Fagbemi, T.N. and Aluko, R.E. (2021). Antioxidant and enzyme-inhibitory properties of sesame seed protein fractions and their isolate and hydrolysate. *Journal of Food Properties* DOI: 10.1080/10942912.2021.1919704.
4. **Idowu, A.O.**, Alashi, A.M., Nwachukwu, I.D., Fagbemi, T.N. and Aluko, R.E. (2021). Functional properties of sesame (*Sesamum indicum* Linn) seed protein fractions. *Journal of Food Production, Processing and Nutrition* vol. 3 (4):1-16 DOI. : 10.1186/s43014-020-00047-5 FPPN-D-20-00060R2
5. Malomo, S.A., Nwachukwu, I.D., Girgih, A.T., **Idowu, A.O.**, Fagbemi, T.N and Aluko, R.E. (2020). Novel antioxidant and renin-angiotensin system (RAS) inhibitory hydrolysates from cashew nut and fluted-pumpkin proteins. *Polish Journal of Food and Nutrition Sciences* vol. 70 (3): 275-289.
6. Oluwajuyitan, T.D., Malomo, S.A., Badejo, A.A, **Idowu, A.O.** and Fagbemi, T.N. (2020). Influence of extractive solvents on the chemical composition and antioxidative properties of blends from *Carica papaya* leaf and alkalized cocoa powder. *ACS Food Science & Technology*: <https://dx.doi.org/10.1021/acsfoodscitech.0c00058>
7. Lawal, S.O., **Idowu, A.O.**, Malomo, S.A., Badejo, A.A. and Fagbemi, T.N. (2019). Effect of Toasting on the Chemical Composition, Functional and Antioxidative Properties of Full fat sesame (*Sesamum indicum* L.) Seed Flours. *Journal of Culinary Science and Technology* at <http://dx.doi.org/10.1080/15428052.2019.1681333>

8. Odebode, F.D., Oluchi, T.E., Ijarotimi, S., Malomo, S.A., **Idowu, A.O.**, Badejo, A.A., Adebayo, I.A. and Fagbemi, T.N. (2017). Nutritional composition, Antidiabetic and Antilipidemic potentials of flour blends made from unripe plantain, soybean cake and rice bran. *Journal of Food Biochemistry*. DOI: 10.1111/jfbc.12447. pp1-9.
9. Badejo, A.A., Osunlakin, A. P., Famakinwa, A., **Idowu, A.O.** and Fagbemi, T.N. (2017). Analyses of Dietary Fibre contents, Antioxidant composition, Functional and Pasting Properties of Plantain and Moringa oleifera Composite Flour blends. *Journal of Cogent Food and Agriculture* vol.3: 1278871pp1-10. <http://dx.doi.org/10.1080/23311932.2017.1278871>.
10. Iyenagbe, D., Malomo S.A., **Idowu, A.O.** Badejo, A.A. and Fagbemi, T.N. (2017). Effect of thermal processing on Nutritional and functional properties of defatted conophor nut (*Tetracarpidium conophorum*) flour and protein isolate. *Journal of Food Science and Nutrition*. DOI: 10. 1002fsn3.508. pp1-9. www.foodscience-nutrition.com
11. **Idowu, A.O.** and Aworh, O.C. (2017). Modelling and Optimisation of Processing variables of snack (Kokoro) produced from blends of maize and African yam bean seed flour. *International Food Research Journal*, 24 (2): 607-613. <http://www.ifrj.upm.edu.my>
12. **Idowu, A.O.** and Akinoso, R. (2016). Effects of frying temperature and time on storage properties of fried maize snack (Kokoro) enriched with African yam bean seed. *Agricultural Engineering International: CIGR Journal*, 18 (3): 179-185. <http://www.cigrjournal.org>
13. **Idowu, A. O.** (2015).Chemical composition and Sensory and Pasting properties of Blends of Maize-African yam bean seed. *Journal of Nutritional Health and Food Science*, 3 (3):1-6. www.symbiosisonline.org
14. **Idowu, A.O.** and Fagbemi, T.N. (2015). Physical, Physico-chemical and chemical properties of two maize varieties (BR-9928-DMR-SY and TZL-Comp-4C2). *International Journal of Emerging Technology and Advanced Engineering*, 5 (7): 280-286. <http://www.ijetae.com>
15. **Idowu, A.O.** (2015). Nutrient composition and sensory properties of Kokoro (a Nigerian snack) made from yellow maize and African yam bean seed flour blends. *International Food Research Journal*, 22 (2): 739-744. <http://www.ifrj.upm.edu.my>
16. **Idowu, A.O.** (2014). Development, Nutrient composition and Sensory properties of Biscuits produced from composite flour of wheat and African yam

bean. British Journal of Applied Science and Technology, 4 (13): 1925-1933. www.sciencedomain.org

17. **Idowu, A.O.** and Aworh, O.C. (2014). Optimisation of some processing conditions for Kokoro using Response surface methodology. *Agricultural Engineering International: CIGR Journal*, 16 (2): 187-195. <http://www.cigrjournal.org>
18. **Idowu, A.O.** (2013). Customers' satisfaction as a tool for sustainable Tourism Development. *Redeemer's University Journal of Management and Social sciences*, 1 (2): 106-116. www.run.edu.ng
19. **Idowu, A.O.**, Omobuwajo, T.O. and Falade, K.O. (2010). Proximate composition and shelf-life studies of Ready-to-eat rice and kilishi (a spiced meat product). *African Journal of Food Science*, 4 (5): 264-268. <http://www.academicjournal.org/ajfs>

CHAPTERS IN EDITED BOOKS

20. **Idowu, A. O.** (2020). Impact of food tourism in Nigeria: Case of Calabar Carnival, Cross-River State, Nigeria. In: L. O. Adewole (Eds.) *The Humanities and the Challenges of Development in Africa*. Chapter 8, pp111-122. Bookminds Publishers, Ibadan, Nigeria.

PUBLICATIONS IN PEER-REVIEWED CONFERENCE PROCEEDINGS

21. **Idowu, A.O.** (2021). Nutritional evaluation, with emphasis on protein quality and beta-carotene contents of maize-based snack enriched with African yam bean seed flour. Mountain Top University, College of Basic and Applied Sciences' Conference, Prayer City, Ogun State, Nigeria. Book of Abstracts pp.1 BIO/FST 001
22. **Idowu, A.O.** (2021). Food as a motivating factor for attracting tourists: a study of Ojude-Oba festival in Ogun State. Mountain Top University 3rd International Conference on Entrepreneurship held at Prayer City, Ogun State, Nigeria. Book of Abstracts pp. 18 MTU-ICE-2021-028
23. **Idowu, A.O.**, Alashi, A.M., Fagbemi, T.N. and Aluko, R.E. (2019). Antioxidant, antidiabetic and angiotensin-converting enzymes (ACE) inhibitory properties of sesame seed (*Sesamum indicum* L.) Protein Hydrolysate Fractions. Pharma Food Congress. Theme: Phytomedicine and Functional Foods: keys to sustainable health care delivery in Sub-Sahara Africa held at the Federal University of Technology, Akure, Ondo State, Nigeria. Book of Abstracts pp. 62 PFC19/C/019
24. **Idowu, A.O.** (2016). Upgrading the Nutritional quality of Elekute – a toasted maize meal through enrichment with African yam bean (*Sphenostylis stenocarpa*) using response surface methodology. A poster presentation at the American Society of Agricultural and Biological Engineers (ASABE) Global Initiative Conference on

Engineering and Technology Innovation for Global Food Security, 24-27 October 2016 Stellenbosch, South Africa. Book of Abstracts pp. 41 No. 28 www.asabe2016.co.za

25. **Idowu, A.O.** and Aworh, O.C. (2014). Upgrading the nutritional quality of Kokoro through enrichment with African yam bean (*Sphenostylis stenocarpa*) using Response surface methodology. A poster presentation at the Elsevier Conference of Food Structure and Functionality Forum Symposium (From molecules to functionality), Amsterdam, The Netherlands. Book of Abstracts pp.2 No. 35

26. **Idowu A.O.** (2010). Quality Evaluation of Ready-to-eat (RTE) rice and Kilishi. A paper presented at the International Conference on Agricultural Research and Development, University of Port Harcourt, Port Harcourt, Nigeria.

CONFERENCES/WORKSHOPS ATTENDANCE

1. Fifty (5th) Pharma-Food Congress titled, “Functional Food and Phytomedicines, Promoting Translational Research for Societal Impact” held at University of Medical Sciences, Ondo from 13th-16th November, 2023.

2. Fifty-eighth (58th) Annual General Meeting of the Institute of Food Science and Technology, United Kingdom held online on Thursday, 31st of March, 2022.

3. Seminar on Mentoring held at the College of Basic and Applied Sciences main building (big lecture theatre), Mountain Top University, Prayer City, Ogun State on 29th of March, 2022.

4. Mountain Top University (MTU) 2022 Distinguished Lecture Series titled, “Education, Technology and National Development” held at the Multipurpose Hall of Mountain Top University on the 10th of March, 2022.

5. Seminar on Capacity Building organized by the Directorate of Academic Planning, held at the College of Basic and Applied Sciences main building (big lecture theatre), Mountain Top University, Prayer City, Ogun State on 19th of February, 2022.

6. Seminar on “Academic Ethics and Culture” held at the College of Basic and Applied Sciences main building (basement), Mountain Top University, Prayer City, Ogun State on 4th of February, 2022.

7. Research Leadership Development Workshop on Research Communication organized by the Centre of Excellence in Reproductive Health Innovation (CERHI), the University of Benin in collaboration with Africa Research Excellence Fund (AREF), Medical Research Foundation, the UK from September 20 to September 24, 2021, at the CERHI Secretariat, University of Benin, Benin City, Nigeria.

8. Twenty-eighth (28th) Institute of Public Analysts of Nigeria (IPAN) Mandatory Continuous Professional Development Workshop on Contemporary Analytical laboratory practice: overcoming sectoral challenges held at Ostra Hall &Hotel, Alausa, Ikeja, Lagos State, Nigeria from 19th November, 2019-20th November 2019.

9. Twenty-seventh (27th) IPAN Annual training workshop themed, “Advancing

Laboratory Analysis in Nigeria: Viable Business and Financing Options” held at Ostra Hall and Hotel, Behind M.K.O. Abiola Gardens, Ikeja, Lagos from 6th-8th November 2018.

10. National Students’ Industrial Work Experience Scheme (SIWES) Directors’ training was held at the Federal Capital Territory, FCT, Abuja on 15th-16th August 2017.

11. SIWES zonal Directors’ training was held at the ITF office, Abeokuta, Ogun State, Nigeria on 15th June 2017.

12. Twenty-fifth (25th) Institute of Public Analysts of Nigeria’s training workshop on “the role of Public Analysts in the recessed economy”, held at the Events Centre, Ikeja, Lagos State, Nigeria from 25th to 26th April 2017.

13. International Conference (Humboldt-Kolleg) held at the Federal University of Technology, Akure from 2nd to 6th April 2017.

14. International Conference of Humboldt-Kolleg held at the University of Ibadan, Ibadan from 10th to 14th February 2016 themed: Rescues Nigerian Academics: Ethical Issues in Research and Scholarship in Nigerian Universities.

Research work completed

1. Ikumawoyi, S.O., **Idowu, A.O.** and Fagbemi, T.N. (2017). Quality assessment of honey obtained from selected areas in South-Western, Nigeria.
2. Awe, B.A., **Idowu, A.O.**, Badejo, A.A. and Fagbemi, T.N. (2017). Nutritional, sensory, and storage properties of carbonated drinks produced from Hibiscus flower extract-zobo (*Hibiscus sabdariffa*).
3. **Idowu, A.O.** (2020). Structural and Functional properties of Sesame seed protein products (SPH, SPI, DF). Journal of Food Science (submitted)
4. **Idowu, A.O.**, Alashi, A.M., Famuwagun, A.A., Akinwande, I.A., Fagbemi, T.N. and Aluko, R.E. (2019). In vitro antioxidant properties of *Hibiscus sabdariffa* extracts. Journal of Food Science and Nutrition.
5. **Idowu, A.O.**, Alashi, A.M., Fagbemi, T.N. and Aluko, R.E. (2019). In Vitro Antioxidant Properties of Sesame seed (*Sesamum indicum* L.) Protein products (SPH, SPI, DF). Journal of Food Science
6. **Idowu, A.O.**, Alashi, A.M., Fagbemi, T.N. and Aluko, R.E. (2019). In Vitro Antioxidant Properties of protein fractions obtained from Sesame seed (*Sesamum indicum* L.). Journal of Food Chemistry.

SPECIFIC SERVICES TO LOCAL, NATIONAL, AND INTERNATIONAL COMMUNITY

- Knowledge transfer to the general public through seminars and workshops (October 2013) at R.C.C.G. living stone Assembly, Lagos (Seminar speaker)
- Food research outputs for value addition to traditional foods (January 2013) at Postgraduate seminar, University of Ibadan, Ibadan (Research fellow)
- Profitable interaction/collaboration through conferences (23rd-25th March

2015) at Ile-Ife Annual Faculty of Arts Conference, Obafemi Awolowo University, Ile-Ife (Paper presenter)

ARTICLE REVIEW

Reviewer, Journal of Applied Science and Technology, Mountain Top University

Reviewer, Journal of Food production, processing, and Nutrition

Reviewer, Agricultural Engineering International: CIGR Journal.

Reviewer, British Journal of Applied Science and Technology

Reviewer, Afriveg Journal

Reviewer, Croatian Journal of Food Science and Technology

Monographs/Technical Reports

1. Technical Feasibility Report of Mountain Top University Bakery project
2. Technical Feasibility Report for the establishment of bottled and sachet water factory for Mountain Top University
3. Technical Report on the establishment of Mountain Top University, Centre of Entrepreneurial Development Scheme

RESEARCH ACTIVITIES

- Production and evaluation of Combat ration using Ready-to-eat (RTE) rice and dried spiced meat (kilishi)
- Food product development-to enhance health benefits, improved nutritional and functional qualities, and better taste, and acceptability.
- Production and Evaluation of Maize/ African yam bean seed flour (Tuwo)
- Improvement of Nutritional, sensory, and storage properties of maize-based Nigerian snacks.
- Novel utilization of underutilised crops using value-added processes
- Production and evaluation of snacks from flour blends of maize and African yam bean (biscuit)
- Food product development for food security and food safety
- Process optimization of maize-based snacks
- Impact of quality food on Tourism in Nigeria
- Development of Functional food from plantain-based food products
- Potential health benefits of plant bioactive of less utilized legumes

REFEREES

1. **Prof. O. C. Aworh**

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University of Ibadan, Ibadan.
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Tel. no: +234 803 350 9860

2. **Prof. T.N. Fagbemi**

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The Federal University of Technology,
P.M.B. 704,
Akure, Ondo State.
Email address: tnfagbemi55@yahoo.co.uk
Tel. no: +234 803 666 9711

3. **Prof. R.E. Aluko**

Department of Food and Human Nutritional Sciences,
Faculty of Agricultural and Food Sciences, University of Manitoba,
Winnipeg, Manitoba, Canada.
Email address: rotimialuko@umanitoba.ca
Tel. no: +1 204 290-2963

Extra-curricular activities: reading, cooking, traveling

Other extra-curricular activities

- Food product analysis and consultancy services to cottage food industries
- Mentoring teenagers, youths, singles, and young married women
- Female Minister, Redeemed Christian Church of God
- Wife of the parish pastor, Redeemed Christian Church of God, Songs of victory parish

Present position: Associate Professor (CONUASS 06/1)

Gross salary: N399, 064.69 per month



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January, 18, 2024