

NGOZI .E. CHUKWUEKEM

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HIGHLIGHTS

As a *Food Scientist* with a *solid* background in food processing, analysis, biochemistry, microbiology, packaging, pulses and cereal technology, milk and milk products, meat and poultry technology. My objective is to use my experience and *training* in Food processing and value addition, to contribute to the national and global *economic development*.

SKILLS

- Food processing and value addition, food product development□
- Strong knowledge in agricultural technology and food sensory evaluation□
- Experience with database software such as experimental design (Response Surface Methodology)□
- Reliable, confident, and dependable to take on new and challenging tasks□
- Ability to work in a team of diverse discipline and good communication skills□
- Well-organized, reliable, and innovative with good time management skills□

RESEARCH PUBLICATION

M.Sc. RESEARCH PUBLICATION Funded by World Bank AFRICA

(Manuscript submission- in progress)

"The effect of vacuum frying conditions on some quality attributes of the chicken nuggets from FUNAAB indigenous broilers".

- The effect of vacuum frying conditions on some quality attributes of the chicken nuggets.
- Optimized the vacuum frying conditions
- Evaluated the sensory attributes of the optimized vacuum fried nuggets .

BSc. RESEARCH Funded by Canadian International Development Agency and Africa Rice Center under the project, Rice provided by National Cereal Research Institute

Badau M.H. Ngozi C. and N. Danbaba (2013). Quality of Garabia (a traditional snack) from different rice varieties as affected by the addition of cowpea. *Advanced Journal of Food Science & Technology*. 5(3): 249-254

EDUCATION

Federal University of Agriculture, Abeokuta, Nigeria

- M.AgSE, Food Processing and Value Addition Oct 2014 – 2019

University of Maiduguri, Nigeria

- B.sc Food Science and Technology 2006-2012

TRAINING /WORKSHOP/CONFERENCE

ICT workshop

June 29 - July 1, 2016.

- Training in Agricultural Information System Development; knowledge management in agriculture, use of database packages, SSPS Package, XLSTAT and Excel, design of experiment, Microsoft PowerPoint, internet browser (web 2.0)

Sensory Evaluation/Analysis Training

August 2015.

- Training by EU Cassava Adding Value for Africa (CAVA) II Project team. Using snacks produced from cassava flour as test samples.

WORK EXPERIENCE

Research and Development Consultant

January 2021 - Present

NUYEF (NGO)

Quality Control Manager

Kobis Foods and Services

September - December 2020

Food and Beverage Assistant Supervisor

June 2014-July 2019

Banex Hotel and Suites

Graduate Research Assistantship

Yaba College of Technology, Yaba, Lagos State, Nigeria

July 2013 – June 2014.

- Guided undergraduate students to carry out experimental works in Food Processing and Technology lab;
- Marked, evaluated, and graded undergraduate students weekly assignments and final examinations.

Industrial Internship

Banex Fruit Juice and Water Bottling Company

February - April 2008.

- Worked in the bottling section and quality control laboratory.

