

OJO Stanley Efosa

Registered Food Engineer || Research Assistant || Professional Technical Assistant

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RESEARCH INTEREST

- Mathematical modeling and optimization in food engineering
- Food biotechnology and microbiology
- Biological & Protein Engineering
- Conversion of food waste to renewable and sustainable energy

EDUCATION

Masters of Technology: Food Engineering Awarded May 2023 Ladoke Akintola
University of Technology (LAUTECH), Ogbomoso, Oyo State

Grade: 77.18%

Dissertation Title: Effect of pre-treatments and drying temperatures on the quality attributes of two varieties of cayenne pepper

Supervisor: Prof. (Engr.) M.O. Oke

Bachelor of Technology: Food Engineering Awarded February 2015 Ladoke Akintola
University of Technology (LAUTECH), Ogbomoso, Oyo State

CGPA: 4.10/5.00

Thesis Title: Effect of drying methods on the proximate, sensory, and functional properties of soy-plantain flour

Supervisor: Prof. (Engr.) T.Y. Tunde-Akintunde

RESEARCH EXPERIENCE

Graduate Research Assistant

2019- 2023

Department of Food Engineering, LAUTECH, Ogbomoso, Nigeria

- Assistant to Professor M.O Oke, conducting series of experiments on drying and food preservation techniques. Some of which include;
 - Mathematical modeling of drying of pre-treated and unpretreated cayenne pepper.
 - Development and quality assessment of biscuits made from mixture of wheat, soybean, and sorghum flour.
 - Effect of pre-treatments and drying temperatures on the quality attributes of two varieties of cayenne pepper.
 - Design, Construction, and Evaluation of a Biogas Digester.
 - Processing experimental data with Microsoft Excel and SPSS.
- Writing original manuscript drafts.
- Collaborated with fellow graduate students in the department.

Undergraduate Project Researcher**2014- 2015***Department of Food Engineering, LAUTECH, Ogbomoso, Nigeria*

- Conducted a research project under the supervision of Professor T.Y. Tunde-Akintunde on the effect of drying methods on the proximate, functional, and sensory properties of soy-plantain flour.

TEACHING EXPERIENCE**High School Physics Teacher****2015 – 2016***Government Day Secondary School, Otte, Kwara*

- Taught physics and assisted students to mastering the physics syllabus and mathematical concepts needed to pass the West African Senior School Certificate Examination (WASSCE) and Unified Tertiary Matriculation Examination (UTME).
- Graded examination sheets and prepared terminal reports.

Undergraduate Engineering Tutor**2012 – 2015***NBS Tutorial Centre, Ogbomoso, Oyo*

- Taught universities undergraduates basic engineering courses such as engineering thermodynamics, machine design, engineering mechanics, and material engineering.
- Monitored students' performance periodically and identified students' learning problems and developed improvement plans.

PROFESSIONAL EXPERIENCE**Academic Research Writer****2019-current***Projectloaded Writing Agency, Ogbomoso, Nigeria*

- Assisted various researchers to write a lot of articles.
- Helped business owners to write business plans, proposals, pitch deck etc.
- Gained professional writing skills and learned how to use various writing tools such as Mendeley, Turnitin, Grammarly, Studiosity etc.
- Learned how to design professional power point slides and posters

Food Engineering Intern**2013-2014***Food Processing Laboratory, LAUTECH, Ogbomoso*

- Coordinated undergraduate students practical experiments in courses like Unit operations in food processing, Technology of plant food product laboratory and Technology of flesh food product laboratory.
- Assisted other laboratory technologist in operating various food equipment and performing routine laboratory analysis on raw food samples.
- Assisted the lecturers in charge to mark and grade undergraduates' practical manuals.

PUBLICATIONS

Published Work

- Oke, M.O, Hussein, J.B, Ijale, R.A and **Ojo, S.E** (2022). Development and quality assessment of biscuits made from mixture of wheat, soybean, and sorghum flour. *Acta Universitatis Cibiniensis Series E: Food Technology*, 26(2): 261-270. DOI: <https://doi.org/10.2478/aucft-2022-0021>
- **Ojo, S.E**, Oke, M.O, and Hussein, J.B (2024). The influence of drying techniques on the proximate, functional, and sensory properties of soy-plantain flour. *Nigerian Journal of Nutritional Sciences*, 44(1): 256-265. DOI: <https://dx.doi.org/10.4314/njns.v44i1.24>

Work Under Review

- **Ojo, S.E**, Oke, M.O, and Hussein, J.B (2023). Effect of pretreatments and drying temperatures on the quality attributes of cabinet dried cayenne pepper. Manuscript submitted for publication.
- **Ojo, S.E**, (2023). Mathematical modeling of drying of pre-treated and untreated cayenne pepper. Manuscript submitted for publication.
- Onifade, A.A, Oke, M.O, **Ojo, S.E** and Hussein, J.B (2023). The influence of moisture level on specific physical properties of Neem seeds as potential considerations for the creation of processing machinery.

PROFESSIONAL AFFILIATION

- Registered Member, Council for the Regulation of Engineering in Nigeria (COREN)
- Member, Nigerian Society of Engineers (NSE)

WORKSHOP/ CONFERENCES/ SEMINARS

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| ▪ 5 th International Conference on Nanotechnology - LAUTECH | 2021 |
| ▪ Teachers' Conference NG – Google Education | 2021 |
| ▪ Writing Grant Winning Proposals – Circle Programme | 2019 |
| ▪ Mentoring in Nigeria University System – Circle Programme | 2019 |
| ▪ Project Management Professional Training – CUPE Ltd., England, UK | 2013 |

TECHNICAL SKILLS

- Excellent scientific and technical report writing
- The motivation and ability to solve complex problems.
- Advanced knowledge of Microsoft Office suite; Word, Excel, and PowerPoint
- Advanced data analytical and visualization abilities using statistical tools such as Tableau, Power BI, SPSS and excel (Expert).
- Full stack web development using HTML, CSS, Bootstrap, Javascript, Python, MySQL etc.
- Excellent Scientific Research ability with knowledge of APA, MLA and Harvard referencing styles.
- Excellent English written and verbal communication skills. Proficiency in English Language Certificate from Ladoke Akintola University of Technology is available.

VOLUNTEER EXPERIENCE

Community Development Service (CDS) President

2015- 2016

National Youth Service Corp Community Service

- Carried out sensitization exercise on the importance of education and how to boost academic excellence in Asa Local Government Area of Kwara State.

Founder/Volunteer

2021-present

OS Foundation (Non-profit charity organization)

- Participated actively by volunteering as a philanthropic member for pro bono activities to drive the UNs 2030 agenda through SDG 2 (Zero Hunger).

REFERENCE

(1) Prof. M.O Oke

Department of Food Engineering, Ladoke Akintola University of Technology, Ogbomoso.

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(2) Dr. G.O Ogunlakin

Department of Food Engineering, Ladoke Akintola University of Technology, Ogbomoso.

+2349064188063; googunlakin@lautech.edu.ng

(3) Prof. E.A Akande

Department of Food Science, Ladoke Akintola University of Technology, Ogbomoso.

+2348030678698; eaakande@lautech.edu.ng