

WILLIAM MUTWIRI THARI

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ACADEMIC AND PROFESSIONAL BACKGROUND

- Graduate, University of Nairobi, Nairobi, Kenya
 - *Master of Science in Food Science and Technology (2007)*
 - *Bachelor of Science - First Class Honours in Food Science and Technology (2001)*
Major Subjects: Research Methods, Food Chemistry, Food Microbiology, Food Engineering, Human Nutrition, Food Biochemistry and Biotechnology, Food Processing Technology, Food Packaging, Sanitation and Waste Management, Food Packaging and Marketing, Food Analysis, Product Development, Food Legislation, Food Quality Control and Assurance, Food Safety and Toxicology, Economics and Management of Food Processing
- **Certified Internal Quality System Auditor – ISO 9001:2015, Kenya Bureau of Standards, Nairobi (2017)**
- **Attended Senior Management Training, Kenya School of Government (2012)**
- **Attended Soyabean Processing Technology Course, UNIDO Tokyo ITPO, Japan (2012)**

CAREER AND PROFESSIONAL EXPERIENCE

Current: Senior Research Scientist in Food Science and Technology at Kenya Industrial Research and Development Institute (KIRDI), a public research institute mandated to undertake multidisciplinary research, technology and innovation in industrial and allied technologies and transfer technology for national development.

2009 - 2018: Research Scientist I and Officer-in-Charge, Kisii Centre of Kenya Industrial Research and Development Institute (KIRDI)

- *Spearheaded conceptualization, design and operationalization of KIRDI Kisii Banana Processing Pilot Plant, a very successful agribusiness incubator offering training, consultancy, business incubation and common manufacturing services to agroprocessing SMEs in the region*
 - *Enabled at least 15 start-up food processing SMEs to establish viable businesses using local raw materials through business incubation*

- *Developed and commercialized at least 10 new products from local raw materials in collaboration with SMEs*
- *Supported at least 20 SME products to be certified by Kenya Bureau of Standards*
- *Trained more than 100 SMEs on various food processing technologies*
- *Produced the best innovations in various exhibitions*
- *Led projects and consultancies that have resulted in the replication of the banana/food processing pilot plant concept in 10 other sites across the country*
- *Established strategic linkages and networks with local, national and international organizations to foster synergy*
- *Developed 5 training manuals on small-scale food processing technologies*
- *Wrote award winning proposals on establishment of agroprocessing plants and thus managed funds amounting to tens of millions from various donors, including Government of Kenya*
- *Undertaken several research projects mainly targeting economic exploitation of local raw materials and indigenous technical knowledge*
- *Team leader of 10 KIRDI staff working at the centre as well as more than 50 employees working for various incubated SMEs*
- *Participated in numerous relevant exhibitions, meetings, workshops, conferences, etc., thus contributing to the development of agribusiness sector in Kenya and beyond*

2007 – 2009: Research Scientist II, KIRDI Food Technology Division

- *Developed and carried out research projects focusing on utilization of and value addition to local agricultural raw materials and exploitation of indigenous technical knowledge*
- *Supported many SMEs through mentorship and training on food processing*

2003 – 2005: Lecturer in Diploma in Food Technology, Nairobi Technical Training Institute

- *Played key roles in the establishment of the Diploma in Food Technology course at the institute*
- *Instruction, examination and supervision of students*
- *Development of relevant teaching materials*

2001 -2002: Senior Production Supervisor, Highland Canners Ltd., an ISO certified company involved in processing of vegetables for export

- *In-charge of production staff of over 100*
- *A member of the ISO 9001 quality system internal audit team*
- *Responsible for quality control and assurance in the plant*

- *Responsible for daily production and job planning and control of production inventories*
- *Responsible for plant maintenance planning and safety*

Other Appointments

- *2015 Currently: Chairman of the Board of Management of Wiru Secondary School, Tharaka-Nithi County*
- *2014 - 2017: Member, County Steering Committee of Agricultural Sector Development Support Programme, Nyamira County*
- *2014 - 2017: Member, County Steering Committee of Agricultural Sector Development Support Programme, Kisii County*
- *2009-2012: Member, Technical Committee on Cereals and Pulses Standards at the Kenya Bureau of Standards*
- *2009-2012: Member, Technical Committee on Labelling of Pre-packaged Foods Standards at the Kenya Bureau of Standards*

Research Work Accomplished

- Nyambane B., Thari, W.M., Wangoh, J., Njage, P.M.K. (2014). A diverse mixed yeast and lactic acid bacteria is involved in the fermentation process of the traditional *amabere amaruranu* independent of container type. Food Science and Technology, vol. 2: 692-699.
- Nyambane, B., Thari, W.M., Wango, J., Njage, P.M.K. Traditionally fermented milk products from the Abagusii community, Kenya. 1st Annual International Conference on Africa and the New World Order. Organized by Kisii University, Kisii, Kenya. 30th July - 2nd August 2014.
- Thari, W., Okoko, N., Warui, S. and Muiruri, A. Agribusiness incubation mitigates technological challenges faced by start-up food microprocessors. A poster presented at the 1st African Agribusiness Incubation Network Conference and Expo. Kenyatta International Convention Center, Kenya. 28-30 September, 2015.
- Nasambu, O., Thari, W., Kwach, J. and Nyakwara, A. Promotion of tissue culture bananas through value addition for increased income: case of Nyangorora Banana Processors. A poster presented at the 1st African Agribusiness Incubation Network Conference and Expo. Kenyatta International Convention Center, Kenya. 28-30 September, 2015.
- Thari, W.M. 2007. Textural characteristics of lactic fermented sweetpotato and its performance as a sausage filler. M.Sc Thesis. University of Nairobi.

- Thari, W.M. (2003) Improvement of nutritional qualities of orange-fleshed sweetpotato by fermentation and amylolytic modification. M.Sc Project Dissertation. University of Nairobi.
- Thari, W.M, R.B. Nyambane (2012) Mapping out and documentation of indigenous milk preservation and processing technologies in Kisii region. Project Report. Kenya Industrial Research and Development Institute.
- Thari, W.M., R.B. Nyambane and P.K. Njiru (2010) Characterization of *marwa* brewing process. Project Report. Kenya Industrial Research and Development Institute.
- Ngunjiri, P.W., W.M. Thari and F. Odhiambo-Okello (2009) Optimizing utilization of orange-fleshed sweetpotato as a source of Vitamin A. Project Report. Kenya Industrial Research and Development Institute.
- Thari, W.M. and C. Onyango (2009) Physical and nutrient quality of gluten-free bread prepared from pregelatinized cassava starch mixed with fermented or malted sorghum flour. Project Report. Kenya Industrial Research and Development Institute.
- Thari, W.M. and C. Onyango (2008) Ingredient optimization of gluten-free bread prepared from pregelatinized cassava starch mixed with sorghum or millet flours. Project Report. Kenya Industrial Research and Development Institute.
- Onyango, C., W.M. Thari and E.O. Oguna (2007) Improvement of nutritional and physical properties of bread made using indigenous Kenyan carbohydrate-rich foods. Project Report. Kenya Industrial Research and Development Institute.

REFERENCES

1. **Prof. J.K Imungi,**
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2. **Dr. - Ing. Calvin Onyango,**
Chief Research Scientist, KIRDI
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