



GEORGE OOKO ABONG' (PHD) CURRICULUM VITAE

Names	GEORGE OOKO ABONG'
Date of birth	9 th January 1980
Nationality	Kenyan
Marital status	Married with two sons and one daughter
Languages	English – Proficient in spoken, written, and technical Kiswahili – Proficient in spoken, written and technical French-basic learning phase Dholuo- Proficient in spoken and written

Permanent address

Department of Food Science, Nutrition and Technology, University of Nairobi (UoN), P.O. Box 29053, 00625, Kangemi, Kenya. Tel. (Office) +254-3592734-9, Extension 27093, Mobile: +254-735-508558/700-73386.

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Career objectives

- Be a driver and active member of innovative platforms in my career and always endeavor to give my best.
- Through on-the job training and personal development become a valuable member of a team that optimizes corporate productivity.
- By contributing to the corporate mission, vision and goals, achieve a merit based rise from the operational to the administrative and policy making level of management.

Academic background

- *Doctor of Philosophy (Ph.D. degree)* in Food Science and Technology, **UNIVERSITY OF NAIROBI**, P. O. Box 30197, Nairobi. 2009-2011.
- *Master of Science (M.Sc. degree)* in Food Science and Technology, **UNIVERSITY OF NAIROBI**, P. O. Box 30197, Nairobi, Kenya. 2005 – 2008. Courses: Advanced food science (microbiology, chemistry, nutrition), Food Toxicology, food dispersions and additives, food processing and post-harvest physiology, statistics and field experimentation.
- *Bachelor of Science Degree (first class honors)*– in Food Science and Technology, **UNIVERSITY OF NAIROBI**, P. O. Box 30197, Nairobi, Kenya. 2001 – 2005. Major courses: food microbiology/biotechnology, food biochemistry/chemistry, micro and macroeconomics, product development and marketing, specific crops technology, crop physiology and production, animal and human nutrition, and technology of food/dairy processing and food engineering.
- *Kenya Certificate of Secondary Education (KCSE) certificate*, A- (A minus) at **St. Mary's School, Yala**, Private Bag, Yala, Kenya, 1996 – 1999.
- *Kenya Certificate of Primary Education (KCPE) certificate*, A- (A minus) at **Kanga Primary School**, Kanga, Kenya. 1995.

Professional Courses attended

- *Practical leadership training*, Core 300-Men initiative, **USA-Kenya, August 2018**. Church and organization leadership, developing confidence and enhancing growth.
- *Practical leadership training*, **Multiply Christian Network, United Kingdom, May 2016**. Teamwork and trust, concept of safeguarding in community living, partnering for power, prophetic burdens, missions and church planting in multicultural post-modern society, Business masterclass-Kingdom businesses, community and generosity, fundraising.
- *Pedagogy training*, College of Agriculture and Veterinary Sciences, **University of Nairobi Kenya, September 2015**. Facilitated and student centered learning, lectures and practical learning aspects and preparations.
- *LEAD 360 Global leadership programme*, **IFT New Orleans, USA, June 19-24th 2014**. Review and guidance on learning points: personal leadership style and relating to others through use of Leadership Inventory and Disc

- Assessment; emotional intelligence; developing global leadership mindset; leadership strategic discussions with renowned speakers; building networks; Consumer needs.
- *Competence and skills training for PhD supervisors and established scientists*, College of Agriculture and Veterinary Science, **University of Nairobi**, 15-17 January, 2014: effective leadership, supervision skills and professional behavior in academia for scientists; scientific communication-the heart of communication, publishing for impact, literature search and management.
 - *Responsible conduct of local and international research* **Kenya School of Monetary Studies, Nairobi, Kenya**, 16-18 December, 2013: Research ethics - responsibility, advocacy and obligation to subjects and community; KNH/UON ERC perspectives; guidelines for developing a scientific research protocol (proposal); ethical issues on the use of human specimens for biomedical research; monitoring of approved clinical trials; Human Research Ethics: Focus On HIV/AIDS Research and Kenyan Perspectives; integrity in fiscal management in research ethical issues in data management; ethical responsibilities to mentorship institutionalization of research culture and ethical practices in institutions of higher learning and research responsible authorship, publication and peer review.
 - *LEAD 360 Global leadership programme*, **IFT Chicago, USA, July** 11-17th 2013. Learning points: personal leadership style and relating to others through use of Leadership Inventory and Disc Assessment; Importance of food science and how leaders can help drive future innovations; developing global leadership mindset; leadership strategic discussions with renowned speakers; building networks; developing practical solutions related to food; water and energy security across food systems.
 - *International Training Programme on Food Safety, Quality Assurance and Risk Analysis*, **University of Ghent, Belgium**, 6th September-18 December 2012. Major areas covered: food safety in the international context, hazards in foods, food quality assurance and management systems, food legislations, microbial and chemical analytical techniques and chemical and microbial risk analysis.
 - *Leadership and management training*, College of Agriculture and Veterinary Science, **University of Nairobi**, June, 2012: personality traits, team building, decision making, individual and corporate contribution within a team.
 - *Processing for elimination of aflatoxin in peanut products*, **Makerere University**, February 21-22, 2012. Areas covered: aflatoxin as metabolites, contamination modes, sorting and blanching as methods of aflatoxin elimination, analysis of aflatoxin in groundnuts.
 - *HACCP for Peanut Processing Industry*, training workshop, **Makerere University**, February 22-23, 2012. Areas covered: principles of HACCP, applications of HACCP in small and medium food industries, need for HACCP, Implementation of HACCP in food Industry.
 - *Research and project grant proposal writing*, UNES-Chiromo Campus, **University of Nairobi**, December 5th-9th, 2011. Areas covered: meaning and different types of proposals, Sections and steps in writing a grant winning proposal, proper budgeting during proposal writing, team formulation and team building, networking for proposal development.
 - *Proposal writing*, Ph.D proposal writing workshop, College of Agriculture and Veterinary Science, **University of Nairobi**, August 8-10, 2011. Areas covered: meaning and different types of proposals, Sections and steps in writing a proposal, proper budgeting during proposal writing.
 - *Proposal writing*, Prepare Ph.D regional students proposal writing workshop, **Green Belt Movement Centre, Karen, Nairobi**, August 9-14, 2010. Areas covered: meaning and different types of proposals, Sections and steps in writing a proposal, proper budgeting during proposal writing.
 - *Participatory video shooting in research*, College of Agriculture and Veterinary Science, University of Nairobi, April 28-29th 2010.
 - *Effective Scientific communication and publishing course*, Training Centre in Communication, University of Nairobi, from 14th to 18th December 2009 at Chiromo Campus, University of Nairobi. Areas covered: Non-primary and primary, how to write scientific papers before you begin, How to decide where to send a MS for publication, selecting a journal for publication, structure of a primary scientific article, writing process, review process, technical editing, Proofreading, writing conference proceedings paper, review article, Book chapter.
 - *E-Learning and E-content Development Course* Conducted by ICT, University of Nairobi, from 20th to 24th April 2009 at Chiromo Campus, University of Nairobi.
 - *E-Learning and E-content Development Course* Conducted by ICT, University of Nairobi, from 12th to 16th November 2008 at Chiromo Campus, University of Nairobi.
 - *Social research survey and data collection* conducted by The Health and Water Foundation Organization (NGO) in Nairobi, Kenya. March 9th to 11th, 2008. Graduated as Research Assistant.

- *Statistics and field experimentation*. College of Agriculture and Veterinary Services, University of Nairobi. 2006. Areas covered: research designs, choosing proper design, analytical tools in research, sample and sampling techniques.
- *Research Methods and Methodology*, College of Agriculture and Veterinary Services, University of Nairobi. 2006.

Previous engagement and employment

- **Chairman**, Department of Food Science, Nutrition and Technology, University of Nairobi, from February 2019 to date.
- **Senior Lecturer** at the Department of Food Science, Nutrition and Technology, University of Nairobi, from February 2018 to date.
- **Lecturer** at the Department of Food Science, Nutrition and Technology, University of Nairobi, February 2012-February 2018.
- **Research Fellow**: East and Central Africa Biosciences (BecA)-ILRI Hub and International Potato Centre (CIP)-Food and Nutrition Evaluation Laboratory (FANEL), ILRI Nairobi, Kenya. July 2017-April 2018.
- **Member, Steering committee**, Association of Analytical Chemists (AOAC) Sub-Saharan Section, November 2017 to date.
- **Member**, Local Organizing Committee, The 1st All African Post Harvest Conference, University of Nairobi, Kenya, 2016/17.
- **Vice Chair**, technical and organizing committee member, Codex Regional Standards Development (CCAFRICA22), Hilton Hotel, Nairobi, Kenya, 2016/17.
- **Expert**, technical committee member, *Codex Standards and Kenya Bureau of Standards* (Kebs), Okra standards development, 2013 to date.
- **Pilot plant Management Committee Chairman**, Department of Food Science, Nutrition and Technology, University of Nairobi, from July 2016 to date.
- **Member, New Professional Working Group**, Institute of Food Technologists (IFT) USA, November 2016 to date.
- **Chairman and gold member**, Food Science and Technology Platform of Kenya (FoSTeP-K), 2015 to date
- **Co-Chair, Communication working Group**, Global Food Safety Partnership (GFSP), 2015.
- **Industrial attachment/internship coordinator** at the Department of Food Science, Nutrition and Technology, University of Nairobi, from February 2012-2017.
- **Chairman**, technical committee member, *Kenya Bureau of Standards* (Kebs) Development of Fats and Oils standards-national and regional harmonization, 2012-2017 to date.
- **Chairman**, Meat and meat products standards development, Kenya Bureau of Standards, March 2018 to date
- **Chairman**, East African Fats and Oils standards harmonization committee, 2015 to date.
- **Chairman**, Roots and Tuber crops technical committee, *Kenya Bureau of Standards* (Kebs) May 2017 to date.
- **Technical Committee member**, *Kenya Bureau of Standards* (Kebs)-Codex Development of standards for analysis of acrylamide, 2014-2016.
- **Technical committee member**, Meat and meat products standards development, Kenya Bureau of Standards, 2016 to date.
- **Technical Committee member**, *Kenya Bureau of Standards* (Kebs) Development of coffee standards-national and regional harmonization, 2014 to date
- **Member**, Organizing Committee, Inaugural Agro processing Conference, College of Agriculture and Veterinary Science, University of Nairobi, Kenya, 2012/13.
- **Expert**, technical committee member to ASARECA and *Kenya Bureau of Standards* (Kebs), harmonization of the East African Standards for Cassava, sweet potato and potato products, 2009-2012.
- **Tutorial Fellow** at the Department of Food Science, Nutrition and Technology, University of Nairobi, from August 2010 to February 2012.
- **Graduate Assistant** at the Department of Food Science, Nutrition and Technology, University of Nairobi, from May 2008 to August 2010.
- **Practical course facilitator**, on production of nectar and cordial juices, yoghurt and detergent manufacture at *Daystar University* (appropriate technology course), Nairobi Kenya, 2008-2011.
- **Practical** trainer on *sensory evaluation* of processed products at *Deepa Industries Ltd*, Nairobi Kenya, 2009.
- **Practical course facilitator** on production of tomato sauce, supplementary flour and popcorns in Kibera, Kiambu and Mathare slums through support of *Solidarites*, Nairobi Kenya, and October 2009.
- **Trainer**, potential use of mashed potatoes for processing into chapattis and mandazis (doughnut), National Potato Research Centre (KARI), 2008.

- **Research project**, Evaluation of commercial potato crisps processing in Kenya: characteristics of the market and industry, and suitability of the local cultivars for processing. A Ph.D. Thesis at the Department of Food Science, Nutrition and Technology, University of Nairobi, from 2009-2011.
- **Research project**, Evaluation of the physico-chemical properties of selected potato varieties and clones and their potential for processing into frozen French fries, an MSc thesis at the Department of Food Science, Nutrition and Technology, University of Nairobi, 2007-2008.
- **Research project**, Use of inherent camel milk enzymes as indicators of pasteurization. Practical food processing project, MSc course project at the Department of Food Science, Nutrition and Technology, University of Nairobi, 2006.
- **Production Manager**, Mercan Products Ltd. Responsibilities: purchasing raw materials, scheduling production, ensuring GMPs are followed during milk products, juice and nectar production, issuing of final products for sale, receiving and analysis of returns or complaints. August - November, 2005.
- **Industrial Research Project**, Evaluation of Good Manufacturing Practices at the University of Nairobi Pilot plant, Department of Food Science, Nutrition and Technology, University of Nairobi, 2005.
- **Production Manager**, Association of Food Science and Technology Students (AFOSTECHS, UoN). Responsibilities and achievements: Scheduling and organizing production activities, Commercialized natural mango juice production as major source of income, Training student members in production of various products, Consultancy. 2004-2005.
- **Industrial attachment**, Spin Knit Dairies Ltd., Nairobi, from July – September 2004. Duties; general quality management, Quality assurance supervision, Production process evaluation.

Current employment

- **Senior Lecturer** at the Department of Food Science, Nutrition and Technology, University of Nairobi since February 2018. Responsibilities and Assignments: Teaching both the graduate and undergraduate students, Research, supervision of graduate and undergraduate students, consultancy, tutorials and practical.

Research Interests

- The chemistry and composition of foods; Post-harvest physiology and technology; root & tuber crops technology; Fruits and vegetables; Human nutritional requirements; Natural foods suitability to processing and human consumption; microbiology of fermented foods and beverages; functional foods and nutraceuticals; fat and oils technology; Peanuts and peanut products processing; cereals and legumes technology; environmental impact of food processing; Food Industry; Product development; Food safety and risk analysis, Quality assurance and quality management systems; Food toxicology; Role of standards in promoting food safety and trade; Sensory and consumer science; Analytical experimentation; Tea and coffee processing technology, food security and climate change.

Current Research Projects/Proposals

- Fruits and vegetables for all seasons: Improved resource-efficient processing techniques and new market solutions for sur-plus fruits and vegetables for rural development in Sub-Saharan Africa. Government of Germany, 2018-2021. **Coordinator**.
- Assessment of maize fermentation as a house hold technology for improved food and nutrition security in rural African communities. **Principal Investigator**.
 - Development of fermentative lactic acid bacteria starter cultures for improvement of dried fermented maize product (*mkarango*). **MSc. Dissertation Supervisor**.
- Promotion and adoption of SCP practices and seize green economy opportunities for MSMEs, Switch Africa Green Challenge, European Commission, 2018-2020. **Coordinator**.
- Phytochemicals in orange fleshed sweetpotato and their stability in selected Kenyan processing conditions. Funded and supported by East and Central Africa Biosciences (BecA-ILRI Hub) in collaboration with International Potato Centre (CIP)-Food and Nutrition Evaluation Laboratory (FANEL). **Principal Investigator**.
- Prevalence of *brucella* species and *mycobacteria* in milk and milk products consumed in cattle keeping households of Rwanda. **PhD Thesis Supervisor**.
- Postharvest contamination of Rwandan maize and maize products with aflatoxins and nixtamalization to reduce toxins. **PhD Thesis Supervisor**.
- Performance of Nutrition Behaviour Change Communication in Kenya: a case of Kwale and Kilifi counties, Kenya. **PhD Thesis Supervisor**.
- Dietary intake of heavy metals in poultry products in Embakasi sub-county Nairobi Kenya. **MSc. Dissertation**

Supervisor.

- Evaluation of hermetic technologies on the control of mould infestation and aflatoxin contamination of stored maize. **MSc. Thesis Supervisor.**
- Performance of food safety management systems in Kenyan sugar industry. **MSc. Thesis Supervisor.**
- Development of sweet potato postharvest-handling technologies for improved safety and quality of fresh and processed forms. **Principal Investigator and coordinator.**
 - Post-harvest handling practices and physicochemical properties of sweetpotato in Kenya. **MSc. Thesis Supervisor.**
- Strengthening the capacities for fostering innovation along potato value chains in East Africa (SPIRIT). **Principle Partner/Coordinator.**
- Utilization of bean leaves as a cheap source of vitamin a, iron and zinc in the diet. **Supervisor.**
- Processing suitability of local Kenyan potato varieties stored under different temperature and humidity. **Lead investigator.**
- Post-Harvest Handling Technologies for Sustainable Cassava Production for enhanced Food Security in Kenya Region. **Researcher.**
 - Development of cassava root-leaf flakes with improved protein, mineral and vitamin. **PhD Thesis supervisor.**
- Enhancing potato quality for commercial processing in Sub-Saharan Africa. **Collaborating partner.**
- Training on processing to eliminate aflatoxin in peanut and peanut products in Kenya. **Facilitator.**
- Bio-fortified Kenyan cassava genotype: special emphasis on β -carotene. **Researcher.**
- Occurrence of glycoalkaloids in potato products traded in Kenya: levels of intake and effect of maturity and postharvest-handling. **Researcher.**

Teaching experience

- 2008 to date: Tea and Coffee Technology, Food chemistry, Analytical Instrumentation, Fats and Oils, Introduction to Food Industry, Analytical methods in Food Science, Techniques of Food Analysis, Root and Tuber Crops Technology, Scientific Communication, Advanced Techniques in Food Analysis, Food Microbiology, Food Toxicology, Hazards in foods.
- 2005 – 2010: Cordial and Nectar production– instructor to undergraduate students (AFOSTECHS); Appropriate Technology (Cordial and Nectar production, peanut butter technology, fermented milk production) – undergraduate students (Daystar University).

Research Supervision of Masters/PhD thesis and dissertation

1. Utilization and contribution of orange-fleshed sweetpotatoes to nutrient adequacy in children under five years in rural households in Narok County, Kenya. **MSc-Completed-Graduated, 2018. University of Nairobi.**
2. Development of vitamin A rich yoghurt by supplementation with orange fleshed sweet potato puree. **MSc. Dissertation Defended, 2018.**
3. Process analysis, nutritional quality and consumer acceptability of composite flours developed from legume-based ingredients grown in Nandi County. **MSc-Completed-Graduated, 2018. University of Nairobi.**
4. Cassava chips quality as influenced by cultivar, blanching time and slice thickness. **PGD. Defended, 2018. University of Nairobi.**
5. Glycoalkaloids in potato crisps and french fries sold in nairobi kenya: levels of intake and effect of processing. **MSc-Completed-Graduated, 2018. University of Nairobi.**
6. Varietal variations of resistant starch in popular Rwandese varieties and its applicability in yoghurt processing. **MSc-Completed-Graduated, 2018. University of Nairobi.**
7. Development of cassava-soy bean flakes with improved proteins and minerals. **MSc. Dissertation Defended, 2018.**
8. The efficacy of preservatives on microbial growth and β -carotene retention in orange fleshed sweet potato puree. **MSc-Completed-Graduated, 2018. University of Nairobi.**
9. Glycoalkaloids in commercial Kenyan potato varieties: effect of post-harvest handling and storage conditions. **MSc. Dissertation Defended, 2018.**
10. Development of fermentative lactic acid bacteria starter cultures for improvement of dried fermented maize product. **MSc. Dissertation Defended, 2018.**
11. Consumer profiling and quality characteristics of commercially traded orange- fleshed sweetpotato puree bread in Kenya. **MSc-Completed-Graduated, 2017. University of Nairobi.**
12. Food safety knowledge and hygiene practices among orange fleshed sweetpotato (ofsp) puree handlers: microbial contamination in puree processing company in kenya and impact of training. **MSc-Completed-Graduated, 2017. University of Nairobi.**

13. The role of fermented maize-based products on nutrition status and morbidity of children 6-59 months old in western Kenya. **MSc-Completed-Graduated, 2017. University of Nairobi.**
 14. Factors associated with nutritional status of children aged 6-59 months in maikona ward of marsabit county, Kenya. **MSc-Completed-Graduated, 2017. University of Nairobi.**
 15. Effect of modified tapioca starch on physico-chemical properties and acceptability of yogurt. **MSC Project, completed and graded, 2017. University of Nairobi.**
 16. Effect of soaking and blanching on the cyanide content in processing of cassava crisps. **Postgraduate diploma-completed-Graduated.**
 17. Care and feeding practices; and nutrition outcomes of preterm and low birth weight neonates in hospital and immediate period after discharge: the case of Kenyatta National Hospital, Nairobi. **MSc-Completed-Graduated, 2016. University of Nairobi.**
 18. Microbial characterization of fermented maize-based household products in Kenya. **MSc. Research Project, completed and submitted, 2016.**
 19. Antinutrient and nutrient contents in selected coastal Kenya cassava leaves as affected by maturity and preparations. **MSc-Completed-Graduated, 2016.**
 20. Handling practices, microbial quality and weight loss of beef in small and medium enterprise butcheries in Nairobi and Isiolo, Kenya. **MSc-Completed-Graduated, 2016.**
 21. Post-harvest losses associated with quality and safety at various stages along camel milk value chain in Isiolo County, Kenya. **MSc-Completed-Graduated, 2016.**
 22. Quality characteristics of French fries and quantitative assessment of exposure to acrylamide associated with their consumption in Nairobi, Kenya. **MSc-Completed-Graduated, 2015.**
 23. Evaluation of tent solar dried chips, quality and safety of dried cassava chips and flour in Kenya. **MSc-Completed-Graduated, 2015.**
 24. Prevalence and determinants of overweight and obesity in adult patients seeking healthcare services in Kikuyu mission hospital, Kenya. **MSc-Completed-Graduated, 2014.**
 25. Contribution of cassava to nutrition of children 2-5 years and their primary care givers in coastal Kenya. **MSc-Completed-Graduated, 2014.**
 26. Anemia among breastfeeding infants 0-6 months at Kangemi slums, Nairobi. **MSc-Completed-Graduated, 2014.**
 27. Factors influencing consumption of traditionally fermented milk (mursik) and health outcomes among preschool children (1-5 years) in Kapseret location -Uasin Gishu County, Kenya. **MSC- Completed-graduated, 2014.**
 28. Influence of diffused light seed potato storage and production location on physico-chemical characteristics and processing suitability of selected Kenyan potato varieties. **MSC- Completed-graduated, 2014.**
 29. Acrylamide contamination in commercial potato crisps in Kenya: levels of intake and effect of processing parameters on local cultivars. **MSc-Completed-graduated, 2013.**
 30. Factors associated with adherence to iron/folate supplementation during pregnancy in Thika Municipality, Kiambu County-Kenya. **MSc-Completed-graduated, 2013.**
 31. Vitamin A status and the relationship with dietary pattern, morbidity experience, and nutritional status of children (5-13 years old) in Kibwezi District, Kenya. **MSc-Completed-graduated, 2013.**
 32. Facts, knowledge and public perception on genetically modified foods with specific reference to maize in Dagoreti, Nairobi County. **PGD- Completed-graduated, 2013.**
- Postgraduate Research-currently supervising **eight** students.
 - Undergraduate Research – supervised a number undergraduate students yearly.

External examination

- Examination of food science and nutrition thesis, Jomo Kenyatta University of Agriculture (Kenya) and Technology, Egerton University (Kenya), Mbarara University (Uganda) 2014 to date.

Scholarships, awards & grants

- **2017:** Phytochemicals in orange fleshed sweetpotato and their stability in selected Kenyan processing conditions. BecA-ILRI Hub.
- **2016:** *Early Career Scientist Award*, International Union of Food Science and Technologist (IUFoST), Dublin, Ireland.
- **2016:** Development of cassava root-leaf flakes with improved protein, mineral and vitamin. Funded by National Commission for Science and Technology Innovation (NACOSTI).
- **2015:** Development of sweet potato post-harvest handling technologies for improved safety and quality of fresh and processed forms. Australia African University Network (AAUN) funded.
- **2014:** *Young Food Scientist Award*, International Union of Food Science and Technologist (IUFoST), Montreal,

Canada.

- **2014/17:** Assessment of maize fermentation as a house hold technology for improved food and nutrition security in rural African communities. Funded by National Commission for Science and Technology Innovation (NACOSTI).
- **2014/16:** Strengthening potato innovation and Research Capacities in East African Region. ACP project funded by European Commission.
- **2012-2015:** Post-Harvest Handling Technologies for Sustainable Cassava Production for enhanced Food Security in Kenya Region. Eastern Africa Agricultural Productivity Project (EAAPP) funded.
- **2012/13:** Erasmus Mundus Scholarship: staff mobility programme in the Technical University of Dresden, Germany.
- **2012:** Vli-rous scholarship: full scholarship for International Training Programme in Food Safety, Quality Assurance and Risk Analysis in the University of Ghent, Belgium.
- **2011/12/13:** University of Nairobi's Deans Committee Grant; partial research grant to carry out research on levels of acrylamide in commercial chips and crisps and how it is influenced by maturity, storage and processing conditions in Kenyan potatoes, Department of Food Science, Nutrition and Technology, University of Nairobi, Kenya.
- **2009-2011:** DAAD partial In-country scholarship to pursue Ph.D. Degree at the Department of Food Science, Nutrition and Technology, University of Nairobi, Kenya.
- **2009:** Deans Committee Grant; partial research grant to pursue Ph.D. Degree at the Department of Food Science, Nutrition and Technology, University of Nairobi, Kenya. 2009.
- **2007:** June-September 2007, Food Science and Nutrition Network for Africa (FOSNNA) to conduct M. Sc. research on physico-chemical properties of selected potato cultivars and their potential for processing into frozen French fries in Kenya.
- **2005 – 2007:** University of Nairobi scholarship and partial grant from National Potato Research Centre (KARI) and Food Science and Nutrition Network for Africa (FOSNNA) to pursue M. Sc. Degree at the Department of Food Science, Nutrition and Technology, University of Nairobi, Kenya.

Past and current professional affiliations

1. Association of Analytical Chemists (AOAC) Sub-Saharan Africa Section, **Inaugural member, November 2017 to date.**
2. Institute of Food Technologists (IFT), USA, **member, August 2016 to date.**
3. Food Science and Technology Platform of Kenya (FSTPK), **Founder member (Gold) and Chairman, December 2015 to date.**
4. International Union of Food Science and Technologists (IUFoST), **Early Career Scientist (Inaugural member), 2016 to date**
5. Kenya National Young Academy of Sciences, **Founder Member, January 2014 to date.**
6. University of Nairobi Alumni Association, **Life (Bronze) member, 2008 to date.**
7. Inter-college Environmental Network (ICEN-KENYA), **Member 2006- 2010.**
8. **Student member**, Nairobi University Agricultural Student's Association (NUASA). 2001-2007.
9. **Student member**, Association of Food Science and Technology students (AFOSTECHS, UoN) Kenya. 2001-2007.

Participation in seminars, workshops, conferences, consultations

1. **George Ooko Abong'**, Muzhingi Tawanda, Michael Wandayi Okoth, Machael Akhwale, Fredrick Munga, Phylis Emeldah Ochieng', Daniel Mahuga Mbogo, Derick Malavi and Ghimire Sita. Effect of processing on inherent phytochemicals in leaves and roots of Selected Kenyan Orange Fleshed Sweetpotato (OFSP) Varieties. Marketing, processing and utilization community of practice meeting, Kampala Uganda, 2-5, April 2019.
2. **George Ooko Abong'**, Muzhingi Tawanda, Michael Wandayi Okoth, Machael Akhwale, Fredrick Munga, Phylis Emeldah Ochieng', Daniel Mahuga Mbogo, Derick Malavi and Ghimire Sita. Phytochemicals in leaves and roots of Selected Kenyan Orange Fleshed Sweetpotato (OFSP) Varieties. Marketing, processing and utilization community of practice meeting, Blantyre Malawi, 22-24, April 2018.
3. Joshua Ombaka, **George Abong'**, Michael Okoth and Tawanda Muzhingi. Sensory profile of bread made from shelf-storable OFSP puree. Marketing, processing and utilization community of practice meeting, Blantyre Malawi, 22-24, April 2018.
4. Omayio Duke, **George Abong** and Michael Okoth. 2018. Occurrence of Glycoalkaloids in Potato and Potato Products. International Union of Food Science and Technology congress, Mumbai India, 21-26 October 2018.

5. **George Abong** and Ruth Oniang'o. 2018. Opportunities and challenges of forming and managing Food Science Associations in Africa. International Union of Food Science and Technology congress, Mumbai India, 21-26 October 2018.
6. Method Alignment Plan, Analytical methods harmonization workshop, Nestle South Africa, Africlassic Hotel, Johannesburg, 23-24, November 2017, South Africa.
7. Kipkoech, R. and **Abong', G.** 2017. Yield and quality characteristics of waste potato peel starch as influenced by extraction method. The 1st All African Post-harvest Conference and Exhibition, 28-31 March 2017, Safari Park Hotel, Nairobi, Kenya,
8. **George O. Abong'**, Victoria C.M. Ndanyi, Michael W. Okoth, Kaaya, Archileo, Solomon Shibairo, Wanjekeche Elizabeth and Sopade, PA. (2017). Quality characteristics of orange fleshed sweetpotato crisps from selected Kenyan varieties. Marketing, processing and utilization community of practice meeting, March 1-3, Sovereign Hotel, Kisumu Kenya.
9. Derick N. Malavi, **George O. Abong**, Tawanda, Muzhingi. (2017). Food safety knowledge, attitude and practices of Orange Flesh Sweetpotato puree handlers in Kenya, March 1-3, Sovereign Hotel, Kisumu Kenya.
10. Musyoka J. Ndunge, **George O. Abong'** and Muzhingi Tawanda. (2017). Effects of preservatives and mild acidification on microbial growth in Orange Flesh Sweetpotato puree, March 1-3, Sovereign Hotel, Kisumu Kenya.
11. Cecilia Wanjuu, **George Abong'**, Tawanda Muzhingi. (2017). Consumer Knowledge and Attitude Towards Orange Flesh Sweet Potato Bread in Kenya, Sovereign Hotel, Kisumu Kenya.
12. Meat and meat products technical committee workshop for draft Kenyan Standards, Kenya Bureau of Standards, February 21-25, Naivasha Kenya.
13. Odongo, N.O., Matofari, J.W., Lamuka, P.O. and **Abong' G.O.** (2016). Food safety and hygiene knowledge and practice along the pastoral camel milk value chain in Kenya. Poster session presented at the Tropentag conference, Boku, Vienna. (Not yet online, by December 2016).
14. Odongo, N.O, Matofari, J.W, **Abong', G.O**, Lamuka, P.O and Abey K.A. (2016). Food safety and hygiene knowledge and practices among camel milk handlers along the pastoral value chain in Kenya. First food safety, Nutrition, Agr-processing and Inovvation for regional development conference, March 29, April to 1, March, KEFRI Nairobi, Kenya.
15. Odongo, N.O., Matofari, J.W., Lamuka, P.O. and **Abong' G.O** (2016). Prevalence of *Campylobacter* species in raw camel milk along pastoral value chain in Kenya. Poster session presented at the International Union of Food Science and Technologists 18th Congress in Dublin, Ireland 20-25 August 2016
16. Odongo, N.O., Matofari, J.W., Lamuka, P.O. and **Abong' G.O.** (2016). Food safety and hygiene knowledge and practice along the pastoral camel milk value chain in Kenya. Tropentag conference, Boku, Vienna. (Not yet online, by December 2016).
17. Odongo, **N.O**, Matofari, J.W, **Abong', G.O**, Lamuka, P.O and Abey K.A. (2016). Food safety and hygiene knowledge and practices among camel milk handlers along the pastoral value chain in Kenya. First food safety, Nutrition, Agr-processing and Inovvation for regional development conference, March 29, April to 1, March, KEFRI Nairobi, Kenya.
18. Odongo, N.O., Matofari, J.W., Lamuka, P.O. and **Abong' G.O** (2016). Prevalence of *Campylobacter* species in raw camel milk along pastoral value chain in Kenya. Poster session presented at the International Union of Food Science and Technologists 18th Congress in Dublin, Ireland 20-25 August 2016
19. **Abong', G.O.** (2016). Food safety concerns in potato products in East Africa. International Union of Food Science and Technologists (IUFoST), August 21-25, 2016, Dublin, Ireland.
20. **Abong', G.O.** and Obiero N. 2016. **Processing Aspects of Food Losses.** International Union of Food Science and Technologists (IUFoST), August 21-25, 2016, Dublin, Ireland.
21. **Abong', G.O.** (2016). Aflatoxin reduction in peanuts using blanching and sorting technology. First Food Safety, Nutrition, Agro-processing and Innovation for Regional Development Conference, March 29-April 1, 2016, KEFRI Nairobi, Kenya.
22. Abok, E., **Abong', G.O** and Okoth, M.W. 2016. Cassava chips quality as influenced by cultivar, blanching time and slice thickness. First Food Safety, Nutrition, Agro-processing and Innovation for Regional Development Conference, March 29-April 1, 2016, KEFRI Nairobi, Kenya.
23. TropAg (2015). Inaugural Tropical Agriculture Conference, Meeting the productivity challenge in the Tropics, November 16-18, 2015, Brisbane Australia.
24. **Abong', G.O.**, Muthoni, J., Liingera, E. and Kaguora, E. (2015). Potato production and post-harvest handling in Kenya. Workshop for East Africa Potato Research and Knowledge Exchange Forum of the Project

- 'Strengthening the Capacities for Fostering Innovation Along Potato Value Chain in East Africa', November 9-12, 2015, Kigali Rwanda.
25. **Joint Stakeholder Conference.** (2015). EDULINK II, ACP Science and Technology Programme (S&T II), ACP Caribbean & Pacific Research Programme for Sustainable Development. ACP Secretariat, Brussels Belgium, 7th -8th July 2015.
 26. Mbugua, J. and **Abong'**, G.O. 2015. Development of new potato varieties in Kenya-Role of National Potato Research Centre. Third Knowledge Exchange Forum of the Project 'Strengthening the Capacities for Fostering Innovation Along Potato Value Chain in East Africa', Agricultural Research Institute-Uyole, Meya Tanzania, 30th June-3rd July, 2015.
 27. **Abong'**, G.O, Miriti J.W, Okoth M.W, Kabira J.N. 2015. Acrylamide intake in Nairobi Kenya: a case of French fries consumers. Food Safety Summit Africa Conference. Strathmore Business School, Nairobi Kenya, 28-29th May 2015.
 28. **Community of Practice (CoP):** Sweet potato Marketing, Processing and Utilization Meeting, Qaribu Hotel, Waiyaki Way, Nairobi, Kenya, 20-21 May 2015.
 29. **AAUN International Africa Forum Workshop.** (2015). Indaba Hotel, Johannesburg South Africa, 11th May 2015.
 30. **Mango processing and value addition workshop.** (2015). College of Agriculture and Veterinary Sciences, Nairobi Kenya, 5th June 2015.
 31. Wekesa, M. W., Okoth, M.W., **Abong'** G.O. and Kabira, J.N. (2015). Effect of diffused light seed potato storage and production location on the physico-chemical properties of selected Kenyan potato varieties. Workshop for East Africa Potato Research and Knowledge Exchange Forum of the Project 'Strengthening the Capacities for Fostering Innovation Along Potato Value Chain in East Africa', February 24-27, 2015, Nairobi.
 32. **Global food safety partnership workshop.** (2014). Third Annual Global Food Safety Partnership Conference. International Convention Centre, Cape Town-South Africa, 8-12th December 2014.
 33. **Global food safety partnership workshop.** (2014). Stakeholder Consultation Workshop in East Africa focusing on Food Safety in Dairy Development, ILRI, Nairobi-Kenya, 3-4 November 2014.
 34. **Abong'**, G.O, Ogolla, J. A, Okoth, M.W, De Meulenaer, B, Kabira J.N, Karanja P.N and Liesbeth, J. (2014). Dietary Acrylamide Exposure of Kenyan Population: Case Study of Potato Crisps Consumers in Nairobi. IUFOST 17th World Congress of Food Science and Technologists and expo held on 17-21 August 2014, Montreal Canada.
 35. **Global food safety partnership workshop.** McGill University, Montreal-Canada, 14-15th August 2014.
 36. **Abong,** G.O, Okoth, M.W, Lamuka, P.O, Shapiro, S. A, Katama, C, and Ouma, J. (2014). Cassava crisps quality as influenced by cultivar, frying temperature and slice thickness. 3rd Cassava Regional Centre of Excellence Review and Scientific Conference. Imperial Royale Hotel – Kampala, Uganda, 28th -30th July, 2014.
 37. Shibairo, S., Lamuka P.O., **Abong,** G.O., Okoth, M.W. and Katama, C. (2014). Farmer characteristics and on-farm post-Harvest practices in coastal region of Kenya. 3rd Cassava Regional Centre of Excellence Review and Scientific Conference. Imperial Royale Hotel – Kampala, Uganda, 28th -30th July, 2014.
 38. Nginya, G., **Abong'**, G.O, Lamuka, P.O, Okoth, M.W., Shapiro, S. and Katama, C. (2014). The role of cassava in nutrition in coastal Kenya. 3rd Cassava Regional Centre of Excellence Review and Scientific Conference. Imperial Royale Hotel – Kampala, Uganda, 28th -30th July, 2014.
 39. **Abong'**, G.O., Lamuka P.O, Shapiro S. A, Okoth M.W and Katama C. (2014). Post-Harvest Practices, Constraints and Opportunities along Cassava Value Chain in Coastal Region of Kenya. The 8th Egerton University International Conference, 26-28 March 2014, Egerton.
 40. Jackline, A. Ogolla, **George O. Abong'**, Michael W. Okoth, Jackson N. Kabira and Paul N. Karanja. (2014). Effect of Variety, Frying Temperature and Slice Thickness on Color and Acrylamide in Potato Crisps from selected Kenyan cultivars. The 8th Egerton University International Conference, 26-28 March 2014, Egerton.
 41. **George O. Abong'** and Jackson N. Kabira (2013). Potential food safety concerns in fried potato products in Kenya. Mount Kenya University, First international Research and Innovation Conference 28-30 August, Safari Park Hotel, Nairobi, Kenya.
 42. Jane Muthoni, Jackson N. Kabira, David Kipkoech, **George O. Abong'** and John Nderitu (2013). Yield performance of potato seed tubers after long storage in diffused light store. Mount Kenya University, First international Research and Innovation Conference 28-30 August, Safari Park Hotel, Nairobi, Kenya.
 43. **Participant** in First Africa Food Security Adaptation Conference: Harnessing Ecosystem based Approaches for Food Security and Adoption to Climate Change in Africa, UNEP, August 20-21, 2013.

44. **George O. Abong'**¹-Jackson N. Kabira Michael W. Okoth, Jackline A. Ogolla and James Ouma (2013). Potential of processing potato flakes from popular Kenyan potato varieties. Ninth Triennial African Potato Association conference held on 30th June-5th July, Great Rift Valley Lodge, Naivasha, Kenya.
45. **George O. Abong'**¹and Jackson N. Kabira (2013). Diversity and characteristics of potato flakes in Nairobi and Nakuru, Kenya. Ninth Triennial African Potato Association conference held on 30th June-5th July, Great Rift Valley Lodge, Naivasha, Kenya.
46. **George O. Abong'**, Jackson N. Kabira, Michael W. Okoth (2013). Enhancing β -carotene, ascorbic acid and sensory properties of potato crisps using carrot powder as a flavoring agent. Conference on Trends and opportunities in the production, processing and consumption of staple food crops in Kenya held on 25-26 April, Hotel Intercontinental, Nairobi, Kenya.
47. **George O. Abong'**, Jackson N. Kabira (2013). The current status of potato value chain in Kenya. Conference on Trends and opportunities in the production, processing and consumption of staple food crops in Kenya held on 25-26 April, Hotel Intercontinental, Nairobi, Kenya.
48. Jackline A. Ogolla, **George O. Abong'**, Michael W. Okoth, Jasper K. Imungi, Jackson N. Kabira and Paul N. Karanja. (2012). Levels of acrylamide in commercial potato crisps sold in Nairobi, Kenya. The seventh Egerton University International Conference: Research and Expo held on 26-28 September 2012 at Egerton University.
49. Kipkoech D. N., Ng'anga N. W., Kabira J. N., **Abong' G. O.** and Nderitu J. H.(2012) On-farm seed potato storage practices in Kenya: A case study of Nyandarua. 13th KARI Biennial Scientific conference, Nairobi, 22nd to 26th October 2012.
50. **Abong', G. O.**, Shibairo, S.I., Kabira, J.N., and Aguk, J.A. (2011). Enhancing food security through increased potato production in Kenya. Agro 2011 Inaugural Biennial Conference held on 26-28 September 2011 at the College of Agriculture and Veterinary Sciences, University of Nairobi.
51. **Abong', G. O.**, Okoth, M.W., Imungi, J.K and Kabira, J.N (2011). Effect of Packaging and Storage Temperature on the Shelf life of Crisps from four Kenyan Potato Cultivars. Agro 2011 Inaugural Biennial Conference held on 26-28 September 2011 at the College of Agriculture and Veterinary Sciences, University of Nairobi.
52. **Abong', G. O.**, Okoth, M.W., Imungi, J.K and Kabira, J.N (2011). Losses of ascorbic acid during storage of fresh tubers, frying, packaging and storage of potato crisps from four Kenyan potato cultivars. College of Health Science International Scientific Conference held on 15-17 June 2011 at University of Nairobi.
53. **Abong', G. O.**, Okoth, M.W., Imungi, J.K and Kabira, J.N (2011). Effects of cultivar, frying temperature and slice thickness on oil uptake and sensory quality of potato crisps processed from four Kenyan potato cultivars. Food Security and Environmental Sustainability Workshop held on 20-24 February 2011 at Bondo University College.
54. **Abong', G. O.** and Kabira, J.N (2011). Suitability of three newly released Kenyan potato varieties for processing into crisps and French fries. Food Security and Environmental Sustainability Workshop held on 20-24 February 2011 at Bondo University College.
55. **Abong', G. O.**, Okoth, M.W., Imungi, J.K and Kabira, J.N (2010). Evaluation of selected Kenyan potato cultivars for processing into potato crisps. 5th Annual Research week and International conference held on 22-24 September 2010 at Egerton University.
56. **Abong', G. O.**, Okoth, M.W., Imungi, J.K and Kabira, J.N. (2010). Consumption patterns diversity and characteristics of potato crisps in Nairobi, Kenya. 3rd International e-Conference on Agricultural Biosciences 2010 (IeCAB 304a) held on 1-15 June 2010. (Available online at: <http://www.e-conference.elewa.org/agriculture>).
57. **Abong', G. O.**, Okoth, M.W., Imungi, J.K and Kabira, J.N. (2010). Characteristics of the potato crisps processing industry in Kenya. 3rd International e-Conference on Agricultural Biosciences 2010 (IeCAB 304b) held on 1-15 June 2010. (Available online at: <http://www.e-conference.elewa.org/agriculture>).
58. **Abong', G. O.**, Okoth, M.W., Imungi, J.K and Kabira, J.N (2010). Characteristics of fresh ware potato traders in Nairobi and Nakuru towns, Kenya. 3rd International e-Conference on Agricultural Biosciences 2010 (IeCAB 304c) held on 1-15 June 2010. (Available online at: <http://www.e-conference.elewa.org/agriculture>).
59. Improving Consultancies by University of Nairobi Staff, University of Nairobi Enterprises and Services, 9th April 2010 at Chiromo Campus, University of Nairobi.
60. Harmonization of the East African Standards for Cassava and potato products, ASARECA sponsored workshop held on 22-25 March 2010 Sports View Hotel, Kigali, Rwanda.
61. Harmonization of the East African Standards for Cassava and potato and products, Kebs-ASARECA sponsored workshop held on 1-2 December 2009 at Park Palace Hotel, Nairobi, Kenya.

62. Curriculum development for Certificate, Post-graduate Diploma and Masters degree in Food Safety, University of Nairobi-UNIDO sponsored workshop, August 2009 Jakaranda Hotel, Nairobi
63. **Abong', G. O.** Performance of locally produced potato cultivars for production of potato crisps, a PhD proposal, Dept. Food Science, Nutrition and Technology, University of Nairobi, 9th July 2009.
64. **Abong', G. O.,** Okoth, M.W., Karuri, E.G., Kabira, J.N and Mathooko, F.M. (2009). Levels of reducing sugars in eight Kenyan potato cultivars as influenced by stage of maturity and storage conditions. 2nd International e-Conference on Agricultural Biosciences 2009 (IeCAB 2009) held on 1-15 June 2009. (Available online at: <http://www.e-conference.elewa.org/agriculture>).
65. **Abong', G. O.,** Okoth, M.W., Karuri, E.G., Kabira, J.N and Mathooko, F.M. (2009). Nutrient contents of raw and processed products from Kenyan potato cultivars. 2nd International e-Conference on Agricultural Biosciences 2009 (IeCAB 2009) held on 1-15 June 2009. (Available online at: <http://www.e-conference.elewa.org/agriculture>).
66. **Abong', G. O.,** Okoth, M.W., Karuri, E.G., Kabira, J.N and Mathooko, F.M. (2009). Evaluation of selected Kenyan potato cultivars for processing into French fries. 2nd International e-Conference on Agricultural Biosciences 2009 (IeCAB 2009) held on 1-15 June 2009. (Available online at: <http://www.e-conference.elewa.org/agriculture>).
67. Improving the potato value chain; Round Table Africa (RTA) potato stakeholders' workshop, Silver spring Hotel, Nairobi, 8th May 2009.
68. Global status, impact and future of biotechnology crops workshop held at Central Catering Unit, University of Nairobi, on 13th February, 2009.
69. National Debate on: Biosafety Bill and Genetically Modified Organisms, the prospects seminar held at Central Catering Unit, University of Nairobi, on 21st – 22nd November, 2008.
70. **Abong', G. O.** Training on potential use of potatoes processing various products for the International year of Potato held at the National Potato Centre (KARI), 25th November 2008.
71. Hygiene and water seminar held at Kenya Agricultural Research Institute, Kisii. March , 2008
72. **Abong', G. O.** Post-harvest potato handling, storage and processing at Kenya Agricultural Research Institute head quarters, Nairobi. 2007.
73. **Abong', G. O.** Heat inactivation of camel milk enzymes (indicators for heat processing)-University of Nairobi. 2006.
74. **Abong', G. O.** Food Science and related disciplines, symposium Makerere-Nairobi Universities- University of Nairobi. 2004.

Consultancy

1. **Trainer,** Ghana Food and Drugs Authority-TRAQUE programme project: Risk analysis in Food Products. Major training areas: Introduction to risk analysis, Risk assessment, Risk management and Risk communication in food quality and safety control, 19th-30th January 2015.
2. **Trainer,** Mycotoxin prevention and control, ChromAfrica: Mycotoxin in foods, factors enhancing growth of molds and mycotoxin formation, three levels of control, specific aflatoxin reduction technologies. Different sessions, 2015.
3. **Expert/Trainer,** sweet potato value addition TOT training in Kenya, USAID-KHCP Funded projects: Major training areas: Proper harvesting, sorting, cleaning, handling, grading, curing and storage of sweet potato, design of curing chambers, dehydrated sweet potato products, safety of processed products and process of standardization. 2012-2014.
4. **Lead trainer,** Practical sensory evaluation, Industrial application of sensory evaluation, Food Safety International, Nairobi Kenya.
5. **Consultant** expert, Food handling and hygiene in slaughter house and laboratory analysis/operationalization (microbial and chemical analysis). Lomidat-Tera Nova East Africa. September 2011.
6. **Trainer,** Slaughterhouse laboratory technicians training on hygiene, microbial and chemical analysis. Tera Nova East Africa. July 2010.
7. **Consultant** on evaluation of potato varieties and promising clones for processing into French fries and crisps at the National Potato Research Centre, KARI, Tigoni. 2008-2011.
8. **Consultant,** Mercan Products Ltd: Fresh milk, mala, yoghurt and cheese processing; Nutritional contribution of fermented products as such as; Cordial and nectar processing (juices); Jam, and; Chips and Crisps processing. 2005-2008
9. **Trainer,** In house training on Good Manufacturing Practices at Mercan Products Ltd in juice and milk production, 2007-2008.

Refereed Papers in Journals

1. E. C. Cheruiyot, S. K. Mbugua, M. W. Okoth, O. G. Abong and D. M. Kaindi. 2019. Evaluation of Microbial and Nutritional Quality of Fermented Dried Roasted Thick Porridge (*Mkarango*). *Asian Food Science Journal*, 8(3): 1-8.
2. Ombaka Joshua Owade, **George Ooko Abong**, Michael Wandayi Okoth and Tawanda Muzhingi. 2018. Sensory attributes of shelf storable orange-fleshed sweetpotato puree based bread. *Open Agriculture Journal*.
3. Herve Mwizerwa, **George Ooko Abong**, Samuel Kuria Mbugua, Michael Wandayi Okoth, Patrick Gacheru, Maina Muir, Brenda Obura and Bennie Viljoen. 2018. Profiling of Microbial Content and Growth in Fermented Maize Based Products from Western Kenya. *Current Research in Nutrition and Food Science*, 6 (2): 509-519.
4. Cecilia Wanjuu, **George Abong**, Daniel Mbogo, Simon Heck, Jan Low, Tawanda Muzhingi. 2018. The physiochemical properties and shelf-life of orange-fleshed sweet potato puree composite bread. *Food Science and Nutrition*, 2018:1-9.
5. Joshua Ombaka Owade, **George Ooko Abong** and Michael Wandayi Okoth. 2018. Production, utilization and nutritional benefits of orange fleshed sweetpotato puree bread: a review. *Current Research in Food Science*, 6 (3)
6. Joyce Ndunge Musyoka, **George Ooko Abong**, Daniel Mahuga Mbogo, Richard Fuchs, Jan Low, Simon Heck, and Tawanda Muzhingi. 2018. Effects of Acidification and Preservatives on Microbial Growth during Storage of Orange Fleshed Sweet Potato Puree. *International Journal of Food Science*, 2018: 1-11. <https://doi.org/10.1155/2018/8410747>.
7. Chikondi Memory Liomba, Jasper Imungi, **George Ooko Abong** and Smith Nkhata. 2018. Sensory and proximate assessment of fat cakes enriched with soybean protein. *Journal of Advances in Food Science & Technology*. 5(1): 20-26.
8. Derick Nyabera Malavi, Tawanda Muzhingi, and **George Ooko Abong**. 2018. Good Manufacturing Practices and Microbial Contamination Sources in Orange Fleshed Sweetpotato Puree Processing Plant in Kenya. *International Journal of Food Science*, 2018: 1-11. <https://doi.org/10.1155/2018/4093161>.
9. Derick Nyabera Malavi, George Ooko Abong and Tawanda Muzhingi. 2017. Food Safety Knowledge, Attitude and Practices of Orange Fleshed Sweetpotato Puree Handlers in Kenya. *Food Science and Quality Management*, 67: 24-63.
10. Herve Mwizerwa (UON, Rwanda Agric Board), **George Ooko Abong** (UON), Michael Wandayi Okoth (UON), Martin Patrick Ongol (University of Rwanda), Calvin Onyango (KIRDI), Pushparajah Thavarajah. 2017. Effect of modified cassava starch on physico-chemical quality and sensory attributes of yoghurt. *Current Research in Nutrition and Food Science*, 5 (3): 353-367.
11. Kirui E, Nguka G, Wangoh J, **Abong GO** and muchemi J. 2017. Factors that negatively influence consumption of traditionally fermented milk (*mursik*) among preschool children (1-5 years old) in Kapseret location -Uasin Gishu County, Kenya. *African Journal of Food, Agriculture, Nutrition and Technology*, 67 (3): 12295-12310.
12. Nicanor Obiero Odongo, Joseph Wafula Matofari, **George Ooko Abong**, Peter Obimbo Lamuka, and Khalif Abdurahman Abey. 2017. Knowledge and practices of food hygiene and safety among camel milk handlers in the pastoral camel value chain in Kenya. *African Journal of Food, Agriculture, Nutrition and Development*, Vol. 17 (1), 11803-11821. DOI: 10.18697/ajfand.77.16885.
13. Duke Gekonge Omayio, **George Ooko Abong** and Michael Wandayi Okoth. 2016. A Review of Occurrence of Glycoalkaloids in Potato and Potato Products. *Current Research in Nutrition and Food Science Volume 4* (3), 195-202. DOI: <http://dx.doi.org/10.12944/CRNFSJ.4.3.05>.
14. **George Ooko Abong**, Victoria Claire Makungu Ndanyi, Archileo Kaaya, Solomon Shibairo, Michael Wandayi Okoth1, Peter Obimbo Lamuka, Nicanor Obiero Odongo, Elizabeth Wanjekeche, Joseph Mulindwa and Peter Sopade. 2016. A Review of Production, Post-harvest Handling and Marketing of Sweetpotatoes in Kenya and Uganda. *Current Research in Nutrition and Food Science Vol. 4*(3), 162-181. DOI: <http://dx.doi.org/10.12944/CRNFSJ.4.3.03>.
15. Abok EO, **Ooko GA**, and MW Okoth. 2016. Cassava chips quality as influenced by cultivar, blanching time and slice thickness. *AJFAND Vol 16* (4): 11457-11476. DOI: 10.18697/ajfand.76.16855.
16. **George Ooko Abong**, Solomon Shibairo, Elizabeth Wanjekeche, Joshua Ogendo, Tom Wambua, Peter Lamuka, Peter Arama, Michael Okoth, Richard Mulwa, Margaret Kamidi, Zadoc Mcosore and Christine Katama Masha. 2016. Post-Harvest Practices, Constraints and Opportunities Along Cassava Value Chain in Kenya. *Current Research in Nutrition and Food Science Vol. 4*(2), 114-126. DOI: <http://dx.doi.org/10.12944/CRNFSJ.4.2.05>.

17. Nicanor Obiero Odongo, Peter Obimbo Lamuka, **George Ooko Abong'**, Joseph Wafula Matofari and Khalif Abdurahman Abey. 2016. Physicochemical and Microbiological Post-Harvest Losses of Camel Milk Along the Camel Milk Value Chain in Isiolo, Kenya. *Current Research in Nutrition and Food Science* Vol. 4(2), 80-89. DOI: <http://dx.doi.org/10.12944/CRNFSJ.4.2.01>
18. **George Ooko Abong**, Solomon Shibairo, Michael Wandayi Okoth, Peter Obimbo Lamuka, Christine Masha Katama and James Ouma. (2016). Quality and safety characteristics of cassava crisps sold in urban Kenya. *African Crop Science Journal*, Vol. 24, Issue Supplement s1, pp. 89 – 94. DOI: <http://dx.doi.org/10.4314/acsj.v24i1.9S>.
19. Patrick Kamau Gacheru, **George Ooko Abong**, Michael Wandayi Okoth, Peter Obimbo Lamuka, Solomon Shibairo and Christine Masha Katama. (2016). Microbiological safety and quality of dried cassava chips and flour sold in the Nairobi and coastal regions of Kenya. *African Crop Science Journal*, Vol. 24, Issue Supplement s1, pp. 137 – 143. DOI: <http://dx.doi.org/10.4314/acsj.v24i1.15S>.
20. Odongo, N.O., Lamuka, P.O., Matofari, J.W. and **Abong, G.O.** (2016). Risk factors associated with the post-harvest loss of milk along camel milk value chain in Isiolo County, Kenya. *African Journal of Agricultural Research*, 11 (8):674-682.
21. Odongo, N. O., **Abong, G. O.**, Okoth, M. W. and Karuri, E. G. (2015). Development of High Protein and Vitamin A Flakes from Sweet Potato Roots and Leaves. *Open Access Library Journal*, 2, e1573. doi: <http://dx.doi.org/10.4236/oalib.1101573>.
22. Patrick Kamau Gacheru, **George Ooko Abong**, Michael Wandayi Okoth, Peter Obimbo Lamuka, Solomon Shibairo and Christine Masha Katama. (2015). Cyanogenic Content, Aflatoxin Level and Quality of Dried Cassava Chips and Flour Sold in Nairobi and Coastal Regions of Kenya. *Current Research in Nutrition and Food Science*, 3(3). <http://www.foodandnutritionjournal.org/?p=1774>.
23. Jackline A. Ogolla, **George O. Abong**, Michael W. Okoth, Jackson N. Kabira, Jasper K. Imungi¹, Paul N. Karanja. (2015). Levels of Acrylamide in Commercial Potato Crisps Sold in Nairobi County, Kenya. *Journal of Food and Nutrition Research*, 3: 495-501.
24. Sharon Chepkemai, Peter Obimbo Lamuka, **George Ooko Abong'** and Joseph Matofari. (2015). Sanitation and Hygiene Meat Handling Practices in Small and Medium Enterprise butcheries in Kenya - Case Study of Nairobi and Isiolo Counties. *Internet Journal of Food Safety*, 17: 64-74
25. **Abong, G.O.** and Kabira, J.N. (2015). Potential Food Safety Concerns in Fried Potato Products in Kenya. *Open Access Library Journal*, 2: e1522. <http://dx.doi.org/10.4236/oalib.1101522>.
26. **George O. Abong'**, Michael W. Okoth, Jackson N. Kabira, Jackline A. Ogolla, James Ouma, Catherine W. Ngunju and Kunik Oded (2015). Physico-chemical changes in popular Kenyan Processing Potato Varieties as influenced by storage Condition. *Current Research in Nutrition and Food Science*, 3 (2):112-120.
27. Martha Wekesa, Michael W. Okoth, **George O. Abong'**, Jane Muthoni and Jackson N. Kabira (2014). Effect of Soil Characteristics on Potato Tuber Minerals Composition of Selected Kenyan Varieties. *Journal of Agricultural Science*, 6 (12): 163-171.
28. Jane Muthoni, Jackson N. Kabira, David Kipkoech, **George O. Abong'** and John Nderitu (2014). Yield performance of potato seed tubers after long storage in diffused light store. *Journal of Agricultural Science*, 6 (1): 21-28.
29. Jane Muthoni, Jackson N. Kabira, David Kipkoech, **George O. Abong'** and John Nderitu (2014). Feasibility of Low-Cost Seed Potato Storage in Kenya: The Case of Diffused Light Storage in Nyandarua County. *Journal of Agricultural Science*, 6 (1): 59-65.
30. **Abong' GO**, Kabira JN. (2012). Diversity and Characteristics of Potato Flakes in Nairobi and Nakuru, Kenya. *Global Journal of Science Frontier Research (D)*, 12 (10): 35-39.
31. Onditi J.O, S.W.K Nderitu, J.A. Landeo, **G. O. Abong'**, E. O. Sikinyi and J.N. Kabira. Release of three improved varieties for the expanded potato market in Kenya *Agriculture and Biology Journal of North America*, 2012, 3(5): 192-197.
32. **Abong' GO**, and JN Kabira. (2011) Suitability of three newly released Kenyan potato varieties for processing into crisps and French fries. *Afr. J. Food, Agric. Nutr. & Dev.* 11 (6): 5266-5281.
33. **Abong'**, G.O., Okoth, M.W., Imungi, J.K. and Kabira, J.N. (2011). Effect of packaging and storage temperature on the shelf life of crisps from four Kenyan potato cultivars. *American Journal of Food Technology* 6 (10): 870-881.
34. **Abong'**, G.O., Okoth, M.W., Imungi, J.K. and Kabira, J.N. (2011). Effect of slice thickness and frying temperature on color, texture and sensory properties of crisps made from four Kenyan potato cultivars. *American Journal of Food Technology* 6 (9): 753-762.

35. **Abong', G.O.**, Okoth, M.W., Imungi, J.K. and Kabira, J.N. (2011). Losses of ascorbic acid during storage of fresh tubers, frying, packaging and storage of potato crisps from four Kenyan potato cultivars. *American Journal of Food Technology* 6 (9):772-780.
36. **Abong', G.O.**, Okoth, M.W., Imungi, J.K. and Kabira, J.N. (2010). Effects of Cultivar, Frying Temperature and Slice Thickness on Oil Uptake and Sensory Quality of Potato Crisps Processed from Four Kenyan Potato Cultivars. *J. Agricultural Science and Technology A* 1:156-163
37. **Abong', G. O.**, Okoth, M.W., Imungi, J.K and Kabira, J.N (2010). Evaluation of selected Kenyan potato cultivars for processing into potato crisps. *Agriculture and Biology Journal of North America*, 1(5): 886-893.
38. **Abong', G. O.**, Okoth, M.W., Imungi, J.K and Kabira, J.N. (2010). Consumption patterns diversity and characteristics of potato crisps in Nairobi, Kenya. *J. Applied Biosci.* 32: 1942 – 1955 (Available online at: <http://www.biosciences.elewa.org/jabs>).
39. **Abong', G. O.**, Okoth, M.W., Imungi, J.K and Kabira, J.N. (2010). Characteristics of the potato crisps processing industry in Kenya. *J. Anim. & Plant Sci.* 8 (1): 936- 943. (Available online at: <http://www.biosciences.elewa.org/JAPS>).
40. **Abong', G. O.**, Okoth, M.W., Karuri, E.G., Kabira, J.N and Mathooko, F.M. (2009). Levels of reducing sugars in eight Kenyan potato cultivars as influenced by stage of maturity and storage conditions. *J. Anim. & Plant Sci.* 2 (2): 76 – 84. (Available online at: <http://www.biosciences.elewa.org/JAPS>).
41. **Abong', G. O.**, Okoth, M.W., Karuri, E.G., Kabira, J.N and Mathooko, F.M. (2009). Nutrient contents of raw and processed products from Kenyan potato cultivars. *J. Applied Biosci.* 16: 877-886. (Available online at: <http://www.biosciences.elewa.org/JABS>).
42. **Abong', G. O.**, Okoth, M.W., Karuri, E.G., Kabira, J.N and Mathooko, F.M. (2009). Evaluation of selected Kenyan potato cultivars for processing into French fries. *J. Anim. & Plant Sci.* 2 (3): 141 – 147. (Available online at: <http://www.biosciences.elewa.org/JAPS>).
43. **Abong', G. O.**, Okoth, M.W., Karuri, E.G., Kabira, J.N and Mathooko, F.M. (2009). Influence of potato cultivar and stage of maturity on oil content of French fries made from eight Kenyan potato cultivars. *Afri. J. Food, Agri. Nutr. & Dev.* 9 (8): 16667-1682. (Available online at: <http://www.ajfand.net>)

Scholarly book chapters

1. **George O. Abong'**, Jackson N. Kabira, Michael W. Okoth, Jackline A. Ogolla and James Ouma (2015). Potential of processing potato flakes from popular Kenyan potato varieties. In: *Potato and Sweetpotato in Africa (Transforming the value chains for food and nutrition security)*. CAB International, Wallingford, Oxfordshire, UK. Pp. 462-469. www.cabi.org.
2. **George O. Abong'** and Jackson N. Kabira (2013). The current status of the potato value chain in Kenya In: *Trends and opportunities in the production, processing and consumption of staple foods crops in Kenya*. TUD Press, Dresden, Germany. Pp. 56-59.
3. **George O. Abong'**, Jackson N. Kabira and Michael M. Okoth (2013). Enhancing b-carotene, ascorbic acid and sensory properties of potato crisps using carrot powder as a flavoring agent In: *Trends and opportunities in the production, processing and consumption of staple foods crops in Kenya*. TUD Press, Dresden, Germany. Pp. 76-85.
4. **George O. Abong'**, Michael W. Okoth and Jackson N. Kabira (2010). Characteristics of fresh (ware) potato traders in Nairobi and Nakuru towns, Kenya In: *Contribution of agriculture to achieving MDGs, leCAB2010 – eBook*. FaCT: Published online at <http://www.m.elewa.org>. pp. 141-147.

Commentary

1. **George Ooko. 2012.** The role of the youth in enhancing food security: The untapped potential. *African J. Food, Agri. Nutr. & Dev.* 12 (5). Available online at: <http://www.ajfand.net>.

Publications in annual reports

1. **Abong', G. O.**, Okoth, M.W., Karuri, E.G. and Kabira, J.N. (2006). Processing quality of advanced potato clones. Annual report: Kenya Agricultural Research Institute, National Potato Research Centre, Tigoni-Kenya.
2. **Abong', G. O.**, Okoth, M.W., Karuri, E.G. and Kabira, J.N. (2007). Suitability of selected potato varieties and advanced potato clones for processing into French fries. Annual report: Kenya Agricultural Research Institute, National Potato Research Centre, Tigoni-Kenya.

Thesis

1. Evaluation of commercial potato crisps processing in Kenya: characteristics of the market and industry, and suitability of the local cultivars for processing **Ph.D. Thesis**. Completed in the Department of Food Science, Nutrition and Technology, University of Nairobi, Kenya, 2011.

2. Evaluation of the physico-chemical properties of selected potato varieties and clones and their potential for processing into frozen French fries **M. Sc. Thesis**. Completed in the Department of Food Science, Nutrition and Technology, University of Nairobi, Kenya, 2008.

Past and current Journal Review

- ⇒ European Food Research and Technology Journal
- ⇒ Journal of the Science of Food and Agriculture
- ⇒ International Journal of Food Science and Technology.
- ⇒ African Journal of Food, Agriculture, Nutrition and Development.
- ⇒ Editorial Board Member and Reviewer, African Journal of Food Science
- ⇒ African Journal of Agricultural Research.

Previous and current Leadership responsibilities

1. **Chairman**, Food Science and Technology, Platform of Kenya (FoSTeP-K), an association of food scientists and technologists, October 2014 to date.
2. **Secretary**, Food Science and Technology, Platform of Kenya (FoSTeP-K), an association of food scientists and technologists, January 2011 to October 2014.
3. **Chairman**, Pilot plant Management Committee, July 2016 to date.
4. **Board Member**, CHUNA SACCO. April, 2015 to date.
5. **Project Country Coordinator**, Strengthening Potato Research and Innovation along value chain in East Africa. January 2014 to date.
6. **Co-Chair**, Communication Working Group of the Global Food Safety Partnership, December 2014-2015.
7. **Departmental ICT Champion**, Department of Food Science, Nutrition and Technology, University of Nairobi, February 2013-2016.
8. **Faculty time-tabling committee representative** of the Department of Food Science, Nutrition and Technology, University of Nairobi, 2010-2012.
9. **A member** of Faculty of Agriculture postgraduate studies committee, 2016 to date.
10. **A member** of Faculty of Agriculture in charge of seminar, conferences and workshops, 2010 to date.
11. **Industrial attachment coordinator**, Department of Food Science, Nutrition and Technology, University of Nairobi, from August 2011-2017.
12. **Industrial field trip coordinator**, Department of Food Science, Nutrition and Technology, University of Nairobi, 2010 and 2015/16.
13. **Patron**, Upper Kabete Campus Christian Union 2016/17.
14. **Chairman**, Upper Kabete Campus Staff Christian Fellowship (19th March 2009 to 19th March 2011). College of Agriculture and Veterinary Science, University of Nairobi. P. O. Box 30197, Nairobi.
15. **Administrator, missions/outreach and church planting coordinator** Christ Evangelistic Church (June 2009 to date). Christ Evangelistic Ministries Nairobi. P. O. Box 62264-00200, Nairobi.
16. **Pastor in Charge** Christ Evangelistic Church, Satellite/Kabiria (April 2016 to date). Christ Evangelistic Ministries Nairobi. P. O. Box 62264-00200, Nairobi.
17. **Class representative** for MSc class (2005-2007). College of Agriculture and Veterinary Science, University of Nairobi. P. O. Box 30197, Nairobi.
18. **Youth leader, evangelism and prayer coordinator** (2007-2008). Christ Evangelistic Ministries, Ndumboini, Nairobi Kenya)
19. **Production manager** AFOCTEHS/ and **College Academics** student representative (2004-2005) College of Agriculture and Veterinary Science, University of Nairobi. P. O. Box 30197, Nairobi.
20. **Bible study coordinator** of the Christian union (2004-2005). College of Agriculture and Veterinary Science, University of Nairobi. P. O. Box 30197, Nairobi.
21. **Treasurer** (2002-2005): Nyanza Evangelistic Team-affiliate body of the Christian union; demonstrated honesty and accountability. College of Agriculture and Veterinary Science, University of Nairobi. P. O. Box 30197, Nairobi
22. **School Captain** (1999) at St. Mary's School, Yala-distinguished service with dedication to students.
23. **Chairman**, Christian union and **peer counselor** (1998-1999): was sensitive and responded promptly to the academic and social challenges facing fellow students.

Other Skills

1. **Competent driving**, since August 2007.
2. Proficiency in computer Microsoft applications: MS. Word, MS. Power point, MS. Excel, SAS, SPSS, MS. GENSTAT.

Other Awards

1. **2005** – Diploma of participation in East Africa inter-university athletics championship.
2. **2005**-Production Manager-AFOSTECHS.
3. **2004**-Certificate of Training by Kenya Students Christian Fellowship (KSCF).
4. **2003**-An active member of AFOSTECHS.
5. **1999**-Good leadership as the school captain-St. Mary's School, Yala.
6. **1999**-The best student of Geography and Christine Religious Education.
7. **1998-1999**-The most dedicated athlete.

Voluntary work

1. **2003**-Teaching at Goyo Primary School, Rural home.
2. **2005**-Participated in freedom from hunger walk and helped mobilize and collect funds at the College-May 2005.
3. **2006**- Participated in cleaning exercise at the Kibera slums.

Hobbies

1. Reading Christian and general literature
2. Playing and watching football.
3. Athletics and physical exercises.
4. Listening to gospel music.

Referees

1. Prof. M. W. Okoth, Department of Food Science, Nutrition and Technology, College of Agriculture and Veterinary Sciences, University of Nairobi, P.O. Box 29053-00625, Kangemi, Nairobi, Kenya. Tel.020 3592734-9 Ext. 27093, Mobile-+254 722870653. E-mail : mwokoth@uonbi.ac.ke.
2. Hon. Prof. Ruth K. Oniang'o, Founder, Rural Outreach Program (ROP), Editor-in-Chief, frican Journal of Food, Agriculture, Nutrition and Development (AJFAND), Professor of Nutrition, Great Lakes University of Kisumu [GLUK], Kenya. Adjunct Professor of Nutrition, TUFTS University, USA. KARI Complex, P.O. Box 29086-00625, Nairobi, KENYA. Tel: +254-20-2351785, Fax: +254-20-4444030. Cellphone: +254-733 912620/+254-718173312, Email: oniango@iconnect.co.ke.
3. Dr. Sita Ghimire, Senior Scientist, Bioscience Eastern and Central Africa, International Livestock Research Institute, P.O. Box 30709-00100, Nairobi, Kenya. s.ghimire@cgiar.org
4. Prof. S.I. Shibairo, Kibabii University University of Nairobi, P.O. Box 29053-00625, Kangemi, Nairobi, Kenya. Tel.020 2181354, Mobile-+254 0733240739. E-mail : deanagric@uonbi.ac.ke/solomonshibairo@yahoo.com.
5. Prof. W. Kimenju, Dean Faculty of Agriculture, College of Agriculture and Veterinary Sciences, University of Nairobi, P.O. Box 29053-00625, Kangemi, Nairobi, Kenya. Tel.020 2181354, Mobile-+254 0733240739. E-mail : deanagric@uonbi.ac.ke.
6. Dr. J. N. Kabira, Director, National Potato Research Center, Kenya Agricultural Research Institute, Tigoni, P.O. Box 338, Limuru. Tel.020 2022052, Mobile-+254 727031783. E-mail: kari.tigoni@yahoo.com.
7. Prof. W. Kogi-Makau, Department of Food Science, Nutrition and Technology, College of Agriculture and Veterinary Sciences, University of Nairobi, P.O. Box 29053-00625, Kangemi, Nairobi, Kenya. Tel.020 3592734-9 Ext. 27093, Mobile-+254 720933552. E-mail : mwokoth@uonbi.ac.ke.
8. Bishop G.W. Nalinya, Part time Lecturer, Daystar University Kenya and Bishop, Christ Evangelistic Ministries, P.O. Box 62264-00200, Nairobi, Kenya. Mobile-+254 722806878/736584499. E-mail: nalinya@yahoo.com or cecgospel@yahoo.com.