Prof. Daniel Ndaka Sila (PhD)

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Current Position: Dean School of Food and Nutrition Sciences at the College of Agriculture and Natural Resources at Jomo Kenyatta University of Agriculture and Technology (JKUAT), Kenya. I am also the Programme Coordinator for the Legume Centre of Excellence for Food and Nutrition Security, a multidisplinary research project on pulses that is funded by VLIR-UOS, Belgium. I lead the EU funded National Food Fortication Program, Kenya.

Website: http://www.jkuat.ac.ke/

Research: He holds a PhD in Bioscience Engineering from Katholieke Universiteit Leuven, Belgium and a MSc in Post-harvest and Food Preservation Engineering from the same University. Currently, he is the Project Manager for the European Union funded project on Food Fortification in Kenya (2017 - 2023), a collaborative effort between JKUAT and Ministry of Health. He is also the Programme Coordinator (2017 -2027) for the VLIR-UOS (Belgium) funded Legume Centre of Excellence for Food and Nutrition Security. He has over 15 years experience on University – Industry linkages. Daniel has over 45 publications in international peer review journals and won the JKUAT Chancellor's Research Merit Award fof the most leveraged funds in 2017.

A. Employment record

S.No	Position	Affiliation	Period
1	Associate Professor Senior Lecturer/Researcher	Department of Food Science and Technology, Jomo Kenyatta University of Agriculture and Technology Department of Food Science and Technology, Jomo Kenyatta University of Agriculture and Technology	2017- to date 2013-2017
2	Visiting Scholar	Laboratory of Food Technology, Katholieke Universiteit, Leuven, Belgium	Oct- Dec 2009
3	Post doctoral fellow	Laboratory of Food Technology, Katholieke Universiteit, Leuven, Belgium	2007- 2008
4	Doctoral Student	Laboratory of Food Technology, Katholieke Universiteit, Leuven, Belgium	2002-2007
5	Research Assistant	Department of Food Science and Technology, Jomo Kenyatta University of Agriculture and Technology	1999-2000

B. Education record

S.No	Qualification	Institution	Period
1	Post doctoral fellow	Laboratory of Food Technology, Katholieke Universiteit, Leuven, Belgium	2007-2008
2	PhD in Bioscience Engineering	Laboratory of Food Technology, Katholieke Universiteit, Leuven, Belgium	2002- 2007
3	MSc in Post-harvest and Food Preservation Engineering	Laboratory of Food Technology, Katholieke Universiteit, Leuven, Belgium	2000-2002
4	BSc Food Science and Technology	Jomo Kenyatta University of Agriculture and Technology	1994-1997

C. Honours

JKUAT Chancellor Research Merit award	2017
Innovation Research Presentations Award from Africa ai Japan	2016
Most read paper, Journal of Food Technology	2009

D. Involvement in Funded Projects

S.No	Role/ Funding Organization	Project title	Amount (US$)	Period
1	Project Leader	UN funded Mango Project	360,000	2016 - 2019
2	Project Manager	EU funde Food Fortification Program (On going)	4,000,000	2017-2022
3	Local Coordinator VLIR-UOS IUC project	Legume Centre of Excellence in Food & Nutrition Security	4,250,000	2016 -2028
4	Local Promotor VLIR-UOS Team project on bean	Hard to cook defect in common beans	360,000	2010-2015
5	Team Leader AusAID funded project on amaranth	Nutritional diversiyt of leaf and grain amaranth varieties found in East Africa	605,000	2011-2015
6	Team Leader JKUAT funded project on Cactus	Domestication of edible cactus varieties found in Kenya and their nutritional profiles	45,000	2013-2016
7	Team Leader JKUAT funded project on Mango	Improvement and value addition of mangos in the Upper Athi region of Kenya	40,000	2012-2015

E. Publication list

Has over 45 publications in international peer review journals of high impact and has presented in many national and international fora. A select few of the relevant publications include:

- Njoroge DM., Kinyanjui PK., Makokha AO., Christiaens S., Shpigelman A., **Sila DN**., Hendrickx ME. **(2015)**. Effect of storage conditions on pectic polysaccharides in common beans (Phaseolus vulgaris) in relation to the hard-to-cook defect. Food Research International 76:105-113.
- Njoroge DM., Kinyanjui PK., Makokha AO., Christiaens S., Shpigelman A., **Sila DN**., Hendrickx ME. **(2014)**. Exctraction and characterization of pectic polysaccharides from easy and hard to cook beans (Phaseolus vulgaris). Food Research International 64:314-322.
- Kinyanjui, P.K., Njoroge, D.M., Makokha, A.O., Christiaens, S., **Sila D.N**. & Hendrickx, M. E. **(2014)**. Hydration properties and texture fingerprints of easy- and hard-to-cook bean varieties. Food Science & Nutrition, doi: 10.1002/fsn3.188.
- Duvetter, T., **Sila D.N.,** Van Buggenhout, S., Jolie, R., Van Loey, A., Hendrickx, M. **(2009**). Pectins in processed fruit and vegetables: Part I-stability and catalytic activity of pectinases. Crit Rev Food Sci F. 8:75-85.
- **Sila D.N**, Van Buggenhout, S., Duvetter, T., Fraeye, I., De Roeck, A., Van Loey, A., Hendrickx, M. **(2009)**. Pectins in processed fruit and vegetables: part II- structure-function relationships. Crit Rev Food Sci F. 8:86-104.
- Van Buggenhout, S., **Sila D.N.**, Duvetter, T., Van Loey, A., Hendrickx, M**. (2009)**. Pectins in processed fruit and vegetables: part III- texture engineering. Crit Rev Food Sci F. 8:105-117.