

PERSONAL INFORMATION

Josiah Owuor Oyalo

Institute of Food Bioresources Technology

- Dedan Kimathi University of Technology Private Bag-10103 Nyeri Kenya.
- **** +254725466003 **\(\barackappa +254111352593 \)**
- Koyalo.josiah@gmail.com
- Sex: Male | Nationality: Kenyan

RESEARCH & WORK EXPERIENCE

01/11/2019-Present

Tutorial Fellow

Institute of Food Bioresources Technology Dedan Kimathi University of Technology, Kenya.

- Teaching both the undergraduate and diploma students,
- Research, supervision of undergraduate students,
- Consultancy, tutorials and practical
- Department timetable coordinator

Research Assistant (Temporary Assignment)

01/03/2019 - 30/10/2019

Laboratory of Food Processing, Training & Incubation Centre-University of Eldoret.

- Testing the potential of mini-extruder shear forces and temperature to reduce aflatoxin B1 levels in maize and peanuts.
- Administration of cereal-based porridge (thick porridge) prepared by addition of stable iron isotopes to women aged 18-45 years in Eldoret Kenya.
- Food product development- instant flours for making both thick and thin porridge, vegetables and fruits.
- Extrusion of cereals flour.
- Testing of willingness to pay for extruded cereal flours through Home Use Test (HUT) and
- Central Location Testing (CLT).
- Training of students on basics of data analysis using SPSS

Thesis student

01/10/2017 - 30/08/2018

Laboratory of Food Technology and Engineering, Faculty of Bioscience Engineering-University of Ghent.

Thesis title: Investigating the role of ingredients interactions in ganache model systems.

Key competencies

- Preparations of samples and protocol setting.
- Physicochemical analysis of samples
- Flow properties (rheology and viscosity of samples)-using a rheometer.
- Thermal property analysis using Differential scanning calorimetry (DSC).
- Hands-on Fat crystallization (solid fat content) using pulsed nuclear magnetic resonance (pNMR)
- Crystalline state analysis using X-ray Diffraction measurements.
- Texture analysis

Project Officer - Nutrition

01/06/2014 - 30/08/2016

World Vision- Kenya-Marsabit County, Kenya

Project: Supplementary feeding program (SuFP) and multiple micronutrient supplementation (MMNP) under Food for Assets (FFA) Program.

 Support Sub County Health Management Team (SCHMT) in monitoring implementation of nutrition programs as per IMAM protocols through field visits to Out-patient Therapeutic Care (OTP),



- Stabilization Centre (SC), Target Supplementary Feeding Programs (TSFP), BSFP and Community mobilizations as well as conducting High Impact Nutrition Interventions (HiNi) and data quality audits.
- Ensure accuracy and quality in program design documents based on the partnership and government-approved agriculture/food security/nutrition approaches.
- Roll out of community health services to enhance Maternal, Neonatal and Child Health and nutrition services in the community.
- Institutionalization of Programme Accountability Framework (PAF), within the nutrition project and implementation of Humanitarian Accountability Partnership.
- Planning, conducting and ensuring the quality of nutrition surveys (SMART & rapid assessments) and provision of technical support and supervision, Coverage survey, KAP assessments.
- Ensuring that key policies, regulations and government service delivery standards in nutrition are shared, interpreted and explained to communities.
- Working with government line ministries for technical directions and leveraging of resources to support agriculture/food security/nutrition interventions in the project area.
- Support community, sub-county and county level forums that facilitate identification of hindrances to effective agriculture/food security interventions.

Assistant Lecturer

African Institute of Research and Development Studies-Eldoret, Kenya Course: Diploma in Dietetics Management.

01/10/2012 - 31/05/2014

01/10/2011 - 30/09/201

- Classroom teaching in Community Health and Nutrition, Food Science and Technology, Diet therapy courses etc.
- Participation in curriculum development & development of teaching materials.
- Mentoring students in academics & Identifying and organizing field trips to enhance students learning.
- Supervision of students' research projects as well as during industrial attachments.
- The setting, moderating and marking examinations

Program Intern

World Vision Kenya West Pokot County, Kenya

Project: Health, HIV AIDS and Nutrition Response project.

- Project. Health, hiv Aids and Nutrition Response project.
- Supporting incorporation of humanitarian accountability into health response projects and ensuring compliance to the accountability standards.
- Documenting of best practices and case studies of projects implemented and sharing the same with partners.
- Development of monthly, quarterly, semi-annual and end of year projects report on community components of the nutrition project and ensuring that the reports are prepared on time and following the donor and World Vision Kenya requirements.

EDUCATION & TRAINING

January 2021-date

PhD student (Food Science & Nutrition) Jomo Kenyatta University of Agriculture & Technology, Kenya.

06/09/2016-30/09/2018

Masters of Science in Nutrition & Rural Development- Main subject: Human Nutrition

Faculty of Bioscience Engineering - University of Ghent (Belgium)

Courses covered:

- Human Nutrition, Nutrition Disorders, Food Chemistry, Applied Statistics,
- Functional Foods, Post-Harvest Handling Processing and Preservation, Nutritional Epidemiology, Food Safety,





3/09/2015-30/09/2015

Curriculum Vitae

- Development Economics, Food & Nutrition Policies, Food and Public Health Interventions, Food Marketing and Consumer Behaviour,
- Community Health Promotion, Planning & Project Design,
- Rural Development of Global South, Sociological Perspectives on rural development.

Certificate in Humanitarian Food Science & Technology

University of Ghent-Faculty of Bioscience Engineering.

Areas covered;

- Humanitarian response to crisis i.e., floods, political instability.
- Food dimensions in emergencies;
- Food processing methods. -i.e., Food extrusion cooking.
- Nutrition and sensory designs of emergency foods;
- Food quality and safety management & consumer behaviour;
- Food quality assurance and management systems

27/08/2007-06/12/2011

Bachelor of Science in Food Science & Nutrition

Moi University-Kenya,

Kenya Certificate of Secondary Education (KCSE)

02/02/2002-30/11/2005

Kisumu Boys High School.

PERSONAL SKILLS

Mother tongue(s) Foreign Languages

Luo

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	
B2	C2	C2	C2	C2
Replace with name of language certificate. Enter level if known.				
B2	B2	B2	B2	B2

English

Kiswahili

Communication skills

 Excellent communication skills obtained from an education course, practice as a tutorial fellow , participation at training workshops and seminars

Organisational/managerial skills

- Good research skills obtained while practising as a research assistant at Institutions of Higher learning
- Good teaching skills obtained from teaching both undergraduate and diploma students, consultancy work etc.
- Laboratory management skills as well as protocol setting.

Job-related skills

- Interpersonal skills developed while working with various stakeholders
- Data analysis via statistical software- SPSS.
- Proposal development skills both at the humanitarian sector and academia
- Project analysis while working with an international non-governmental organization
- Public speaking skills and problem-solving skills.
- Problem-solving skills while working with partners and government line ministries
- Literature review

Computer skills

Good command of Microsoft Office™ tools during classroom learning and research



Publications

- Oyalo, J., & Mburu, M. (2021). Health Potential of Chia (Salvia hispanica L.) Seeds-Derived α-linoleic Acid and α-linolenic Acids: A Review. European Journal of Agriculture and Food Sciences, 3(4), 5-10. https://doi.org/10.24018/ejfood.2021.3.4.271
- Mugalavai, V. K., Oyalo, J. O., & Onkware, A. O. (2020). Characterization of The Nutritional Properties of Sorghum Composite Flours Using Different Food to Food Fortification Approaches. European Journal of Agriculture and Food Sciences, 2(6).
- Mugalavai, V. K., Onkware, A., Omutimba, H., & Oyalo, J. (2019). Exploiting the Nutritional Profile and Consumer Behaviour on Choice and Utilization of Selected Sorghum Varieties in Western Kenya. International Journal of Science and Research, 8(7), 368–374.
- Mugalavai, Violet, K, Oyalo J, Ayua Emmanuel, Onkware, Augustino, O. (2019);
 Measuring Consumer Interest in Sorghum Composite Flours in Western Kenya;
 International Journal of Scientific and Research Publications (IJSRP) 9(7) (ISSN: 2250-3153), http://dx.doi.org/10.29322/JJSRP.9.07.2019.p9149.

Conferences

 Annual Belgian nutrition society conference: Theme: Carbohydrates and artificial sweeteners in Human nutrition (2017).

Scholarships and awards

- VLIR_UOS master's scholarship for developing countries-Belgium; 2016-2018.
- VLIR_UOS fellowship for a short training in Humanitarian Food Science & Technology - September 2015.
- Partial scholarship- Government of Kenya-BSc. Food Science & Nutrition; 2007-2011.

Memberships

Kenya Nutritionist & Dieticians Institute (KNDI) REG No KNDI-10057-2019

References

Dr Eddy Owaga

Director Institute of Food Bioresources Technology. Dedan Kimathi University of Technology. Cell phone no: +254714067373; Email: eddy.owaga@dkut.ac.ke

Dr Monica Mburu,

Senior Lecturer- Institute of Food Bioresources Technology. Dedan Kimathi University of Technology. Cell phone: +254714915397 ;Email: monica.mburu@dkut.ac.ke

Prof. dr. Patrick Kolsteren

Faculty of Bioscience Engineering - Department of Food Technology, Safety and Health.-Universiteit Gent-Belgium; Coupure Links 653, geb. A 9000 Gent. Email: patrick.kolsteren@ugent.be.

Prof. Violet K. Mugalavai.

Senior Lecturer and former Directorate Industrial Linkages, Partnerships & Collaborations, University of Eldoret; Cell phone: +254720384145; E-mail: violet.mugalavai@uoeld.ac.ke

Ir. Davy Van de Walle

Researcher; Laboratory of Food Technology and Engineering-Faculty of Bioscience Engineering-University of Ghent-Belgium.

Mobile contact +3292646167; Email: davy.vandewalle@ugent.be