


<b>Personal Information</b>	<p align="center"><b>CURRICULUM VITAE</b> <b>Dr. Benard Odhiambo Oloo, PhD</b></p>
	<b>Current position held: Lecturer</b>
	<p><b>Employer:</b> Dairy and Food Science and Technology Department, Egerton University. Box 536-20115 Tel: +254-725-817-520 Email: <a href="mailto:oloo.odhimabo@gmail.com">oloo.odhimabo@gmail.com</a> or <a href="mailto:benard.oloo@egerton.ac.ke">benard.oloo@egerton.ac.ke</a> OCIRD-ID-0000-0003-3599-8774 Research gate: <a href="https://www.researchgate.net/profile/Benard-Oloo">https://www.researchgate.net/profile/Benard-Oloo</a> Google scholar: <a href="https://scholar.google.com/citations?user=vuCaXHgAAAAJ&amp;hl=en">https://scholar.google.com/citations?user=vuCaXHgAAAAJ&amp;hl=en</a></p>
<b>Summary</b>	<p><b>Dr. Benard Oloo</b> is a Food Safety and Quality Expert, a team Leader, Lecturer of Food Science, Trainer, Life Coach and Author. Mr. Oloo is a Lecturer of Food science and Technology at Egerton University focusing on Food safety of different commodity value chains in Kenya. He holds an MSc. Food Science and Technology from Egerton and PhD from the same University. His PhD work explored broadly, the quality and safety of Indigenous chicken in Kenya. He concentrated on Design of a HACCP systems, functionality of protein isolates, metagenomic analysis of microbiome across indigenous chicken value chain; as well as quantitative descriptive sensory analysis of the different ecotypes of indigenous chicken. Previously, he worked in the Food Industry rising from a production supervisor, production manager and quality assurance manager. He is currently in charge of the Guildford Dairy Institute at Egerton University where he is serving as a Food Safety Team Leader implementing ISO 22000:2005, Food Safety Management System for dairy products. Mr. Oloo's research include new product development, value addition, quality and safety. Some of the specific commodities he has worked with include fruits and vegetables, milk and milk products, potatoes, sweet potatoes, meat and meat, indigenous chicken products quality and safety. He has earned several international awards including: Borlaug Fellowship (Michigan State University USA 2019), Emerging Leaders Network Award by Institute of Food Technology (IFT), USA 2018, PhD student exchange programme (Durban University of Technology, South Africa) and the African Biosciences Challenge Fund, 2017-2018 at ILRI, Kenya. He also serves the GHI as an ambassador for Kenya and as an Editor of GHI Matters.</p>
<b>Academic Qualifications</b>	Highest Academic qualification: <b>PhD in Food Science</b>
	Research area: Design of HACCP system for improved quality and safety of indigenous chicken in Kenya.
	Awarding Institution: <b>Egerton University</b>
	Area of specialization: Food Safety and value addition, HACCP development, Food Processing and preservation, and Food Biotechnology.
<b>Fields of Specialization</b>	<p><b>2014 MSc. Food Science Egerton University, Kenya</b> Area of specialization: Enhanced retention of <i>Beta-carotene</i> in Orange Fleshed Sweet potatoes by lactic acid Fermentation.</p>
	<p><b>2008 BSc. Food Science and Technology (First class Honours) Egerton University, Kenya</b></p>
<b>Professional qualification</b>	Food Scientist, Published Author, Editor and Life Coach
<b>Work experience</b>	<b>Egerton University</b>
	<b>Year 2021-Date</b>
	<b>LECTURER</b>

	<p>Departmental Examination and Timetabling Officer responsible for timely submission, moderation and administration of examinations and presentation of results to the Faculty Board.</p> <p>Designing, conducting research, teaching and examination of Food Science and related courses.</p> <p>Supervision and guidance of Postgraduate students (Masters and PhD) through their studies and research.</p> <p>Lecturing and taking under graduate and adipoma students through various practical courses in Food Science and related courses (Technology of specific products, Food Toxicology, Food Biotechnology).</p> <p>Writing multi country &amp; multi-Agency, Fundable research proposals.</p> <p>Editor and reviewer of at least 3 scientific journals.</p> <p>Editor of the GHI Matters from February, 2021 of the Global Harmonization Initiative (GHI), based in Vienna, Austria.</p> <p>Coordinator for the African Global Alliance for Rapid Diagnostics (GARD), based in Michigan State University, USA.</p> <p>Food Safety Team leader for Guildford Dairy Institute implementing ISO 22000:2005 food safety management system.</p>
	<b>Year:2014-2021</b>
	<p>Position /Designation: <b>Assistant Lecturer-Food Science and Technology.</b></p> <p>Conducting research, teaching and examination of Food Science and related courses.</p> <p>Lecturing and taking students through various practical courses in Food Science and related courses.</p> <p>Writing multi country &amp; multi-Agency, Fundable research proposals.</p> <p>Editor and reviewer of at least 3 scientific journals.</p> <p>Editor of the GHI Matters from February, 2021.</p> <p>Food Safety Team leader for Guildford Dairy Institute implementing ISO 22000:2005 food safety management system.</p>
	<b>Egerton University and Eldoret Polytechnique and Jomo Kenyatta University of Agriculture and Technology</b>
	<b>Year: 2011-2014</b>
	<p>Position /Designation: <b>Part time Lecturer and Free Lance Writer.</b></p> <p>Lecturing Technology of Specific Products (meat poultry and sea foods, fruits and vegetables, dairy, cereals and root crops, cereals, root crops and pulses).</p>
	<b>Sparta Food Ltd., Nairobi</b>
	<b>Year: 2010-2011</b>
	<p>Position/designation: <b>-Production Manager</b></p> <p>Production scheduling and quality control of production of potato chips and other products.</p>
	<b>Njoro Canning Company Ltd, Nakuru</b>
	<b>Year: 2008-2010</b>
	<p><b>Position/ Designation: Quality Assurance Manager and Food Safety Team Leader</b></p> <p>Food Safety Team Leader ensuring production in compliance with HACCP, BRC and IFS, Food Safety Management Systems.</p>
	<b>Year 2007-2008</b>
	<p><b>Njoro Canning Company Ltd, Nakuru</b></p> <p><b>Production Supervisor</b></p> <p>Production scheduling and optimized production resources including labour, water and other resources.</p> <p>Best performing new graduate and promoted to Quality Assurance within the year.</p> <p>Leader new products development team.</p>
<b>Key Projects</b>	<p>Kenya GM Food Products Ban Impact Study (2021).</p> <p>Beef Carcass Analysis: Consultant Climate Smart Agriculture Project, KARLO Beef Research Institute (2021).</p> <p>Name of Research Project-PIRA Grant</p>

	<p>Year: 2021-Member of research team awarded tripartite MSU-EU-SVU_PIRA Grant 2021.</p> <p><b>Name of Research Project: Borlaug Fellowship</b> Year: 2019-2020 <b>Field of Research:</b> Biotechnology: Quality and Safety of GMOs Role played: Researcher (Borlaug Fellow, USA). Status: -ongoing</p> <p><b>Name of Research Project:</b> Indigenous chicken Improvement Programme Year: 2014-2020 <b>Field of Research-</b>Quality and Safety of Indigenous chicken (IC) in Kenya and development of HACCP for IC processing. <b>Role Played:</b> Researcher Status: Ongoing. Name of Research: Optimization of Process Condition for fermentation of Orange fleshed sweet potatoes. Year 2008-2014 <b>Field of Research:</b> Food Processing and Preservation Role Played: Researcher Status: Completed.</p> <p><i>2011-Consultant-Value Lead Project supported by the European Union</i> <i>Documentation of the food industry players in Kenya and the value chains they operate in.</i></p>
<b>Research Interest</b>	Improved Food and Nutrition Security by fostering international collaborative research geared to the application of knowledge and experience, and innovative tools in the area of Food science, Food Safety and value addition to guarantee food safety for improved livelihoods and towards poverty alleviation.
<b>Publications</b>	<p><b>From Doctoral Dissertation-Publications with peer Review Process</b></p> <ol style="list-style-type: none"> <li>1. <b>Benard O. Oloo*</b>, Symon M. Mahungu, Alexander K. Kahi, and Eric Amonsou. (2019). <i>Fatty Acid and Amino Acid Profile of Indigenous Cluster Ecotypes of Kenyan Free-ranging Chicken</i>. Journal of Food and Nutritional Sciences Research 2019, 1(1), 1-11. Available from: <a href="https://kifst.org/wp-content/uploads/2020/02/Fatty-Acid-and-Amino-Acid-Profile-of-Indigenous-Cluster-Ecotypes-of-Kenyan-Freeranging-Chicken.pdf">https://kifst.org/wp-content/uploads/2020/02/Fatty-Acid-and-Amino-Acid-Profile-of-Indigenous-Cluster-Ecotypes-of-Kenyan-Freeranging-Chicken.pdf</a></li> <li>2. <b>Oloo, B. O.</b>, Mahungu, S., Kahi, A., &amp; Amonsou, E. (2018). Quantity and Functionality of Protein Fractions Isolated from 3 Ecotypes of Indigenous Chicken in Kenya. <i>Food Science and Nutrition</i>, 2(3). For more details click here: DOI: <a href="https://doi.org/10.1002/fsns.v2n3p70">22158/fsns.v2n3p70</a></li> <li>3. <b>Oloo, B. O*</b>, Mahungu, S., &amp; Kahi, A. (2018). Descriptive sensory quality of Kenya's indigenous chicken meat from different ecotype-clusters reared under an intensive system. <i>African Journal of Food, Agriculture, Nutrition and Development</i>, 18(1). For more details click here DOI: <a href="https://doi.org/10.18697/ajfand.81.16900">10.18697/ajfand.81.16900</a></li> <li>4. <b>Oloo B O*</b>, Mahungu S, Gogo L, A Kahi (2017). Design of a HACCP plan for indigenous chicken slaughter house in Kenya. <i>J. Food Agric. Nutr. Dev.</i> 2017; 17(1): 11616-11638 For more details click here DOI: <a href="https://doi.org/10.18697/ajfand.77.16765">10.18697/ajfand.77.16765</a>.</li> </ol> <p><b>Further Publications-with peer review process</b></p> <ol style="list-style-type: none"> <li>1. Endale Gebre Kedisso, Nicolas Barro, Lilian Chimphepo, Tahani Elagib, Rose Gidado, Ruth Mbabazi, <b>Bernard Oloo</b> and Karim Maredia (2022). Crop Biotechnology and Smallholder Farmers in Africa. Book Chapter. Available at: DOI: <a href="https://doi.org/10.5772/intechopen.101914">http://dx.doi.org/10.5772/intechopen.101914</a></li> <li>2. <b>Oloo, B*</b>, Maredia, K., &amp; Mbabazi, R. (2020). Advancing adoption of genetically modified crops as food and feed in Africa: The case of Kenya. <i>African Journal of Biotechnology</i>, 19(10), 694-701. For more details click here: DOI: <a href="https://doi.org/10.5897/AJB">10.5897/AJB</a></li> </ol>

3. **Oloo, B\*.,** Maredia, K., & Mbabazi, R. (2020). Earning trust and building credibility with a new paradigm for effective scientific risk-benefit communication of biotechnology innovations. *African Journal of Biotechnology*, 19(9), 684-693. For more details click here [DOI: 10.5897/AJB](https://doi.org/10.5897/AJB)
4. **Benard Oloo\***, Lanoi Daisy and Ruth Oniang'o (2018). *Food Safety Legislation in Some Developing Countries*, Food Safety. Yehia El-Samragy, IntechOpen, DOI: 10.5772/intechopen.75587. Available from: <https://www.intechopen.com/books/food-safety-some-global-trends/food-safety-legislation-in-some-developing-countries>.
5. Oloo, B. O. ; Oniang'o, R. ; Lanoi, D. (2017). Enhancing Global Harmonization of regulations for reducing Food losses and Waste in sub-Saharan Africa. The 1st All Africa Post Harvest Congress & Exhibition, Reducing food losses and waste: sustainable solutions for Africa, 28th-31st March 2017, Nairobi, Kenya. Conference Proceedings 2017 pp.171-172 ref.2 Click here [Enhancing global harmonization of regulations for reducing food losses and waste in sub-Saharan Africa](#) for details.
6. Benard Oloo and Julia IJsselmuiden (2016). Reducing World Food Losses: Fresh demo project introduces 'Contronics Humidifiers' solution to agri-food losses. *African Journal of Food Agriculture and Nutrition*. Afr. J. Food Agric. Nutr. Dev. 2016; 16(4): Commentary. Available at: <https://www.ajfand.net/Volume16/No4/Commentary-Oloo.pdf>
7. **Benard OO** (2016) Lessons in Sustainable Dairy Farming to Kenyan Dairy Sector from the Dutch Dairy Sector. *J Adv Dairy Res* 4: 162. for more details click [Lessons in Sustainable Dairy](#) DOI:10.4172/2329-888X.1000162
8. **Oloo Benard O\*.,** Shitandi. A., Mahungu S. Malinga J. B, Ogata, B. R. (2013). Effects of Lactic Acid Fermentation on the Retention of B-Carotene Content of Orange Fleshed sweet potato. *International Journal of Food Studies*. Vol. 3: pp. 13-33. For more details click here: [DOI 10.7455/ijfs/3.1.2014.a2](https://doi.org/10.7455/ijfs/3.1.2014.a2)
9. **Oloo Benard O\*.,** Shitandi. A., Mahungu S. Malinga J. B. (2013). Effects of Lactic Acid Fermentation on Sensory Profile of Orange Fleshed Sweet Potato, *Journal of Food and Nutrition Sciences*. 1, No. 1, 2013, pp. 1-5. For more details click here: [doi: 10.11648/j.jfns.20130101.13](https://doi.org/10.11648/j.jfns.20130101.13)

#### **Publications with peer review as conference proceedings**

1. **Benard Oloo:** Emerging food safety concerns even as we celebrate the World Food Safety Day 2020. GHI Newsletter. June, 2020  
<https://mail.google.com/mail/u/0/#search/GHI+news/FMfcgxwJWXVCldjQLVnbjqwfpNmHcJC>
2. **Oloo Benard O.,** Obar James A., Mahungu Symon M., Kahi Alexander K., Machuka Eunice, Rogger Pelle. (2019). Metagenomic Characterization of microbial communities from different nodes of indigenous chicken value chain in Kenya. 1st GHI World Congress on Food Safety and Security held between 23-29<sup>th</sup> March 2019, Leiden, the Netherlands.
3. **Oloo Benard O.,** Mahungu, L. Gogo and A.K. Kahi. (2018). Fatty Acid and Amino Acid Profiles of 3 Cluster Ecotypes of Indigenous Chicken in Kenya. Conference Proceedings of the Egerton University's 12th International Conference from 28th to 30th March, 2018. The theme of the conference is: Knowledge Solutions for the Society, the Economy and the Environment.
4. **B.O. Oloo,** S.M.Mahung, L.A. Gogo, A.K.Kahi, N. Wafula. (2017). Descriptive Sensory Quality of Kenya's Indigenous Chicken Meat from Different Ecotype-Clusters Reared under an Intensive System. Conference Proceedings of the 11th EGERTON UNIVERSITY INTERNATIONAL CONFERENCE AND INNOVATION WEEK ON KNOWLEDGE AND INNOVATION FOR SOCIAL AND ECONOMIC DEVELOPMENT. HELD BETWEEN 29 TH – 31ST

	<p>MARCH, 2017 FACULTY OF EDUCATION COMPLEX, EGERTON UNIVERSITY, NJORO, KENYA</p> <ol style="list-style-type: none"> <li>5. <b>Benard Oloo.</b>, Daisy Lanoi and Ruth Oniango'. (2017). ENHANCING GLOBAL HARMONIZATION OF REGULATIONS FOR REDUCING FOOD LOSSES AND WASTE IN SUB-SAHARAN AFRICA. Conference Proceedings from the 1st All Africa Post-harvest Congress and Exhibition. Held from 28<sup>th</sup>-31<sup>st</sup> of March, 2017 at Safari Park Hotel, Nairobi Kenya.</li> <li>6. <b>Oloo Benard O*.</b>, Mahungu, L. Gogo and A.K. Kahi. (2016). <i>Design of a HACCP Plan for indigenous chicken Slaughter house in Kenya</i>. Poster presented at 18<sup>th</sup> World Congress of Food Science and Technology, IUFoST, at Royal Dublin Society, Dublin, Ireland.</li> <li>7. <b>Oloo Benard O.</b>, Mahungu, L. Gogo and A.K. Kahi. (2016). Key note speaker at “ASSURING SAFETY OF KENYAN INDIGENOUS CHICKEN; THINKING GLOBALLY WHILE ACTING LOCALLY”. 1st World Congress on Innovations for Livestock Development. Fostering Innovations for the Livestock Industry 26th – 30th June, 2016 Sentrim Elementaita Lodge, Nakuru, Kenya.</li> <li>8. <b>Oloo Benard O.</b>, Mahungu, L. Gogo and A.K. Kahi. (2015). <i>Prevalence of E.coli, Salmonella, Staphylococcus aureus and coliforms on surfaces and rinse water in poultry slaughter house in Nakuru County</i>. Presented at Regional conference on <b>SUSTAINABLE IMPROVEMENT OF INDIGENOUS CHICKEN PRODUCTIVITY</b> at ARC Hotel, Egerton University from 9<sup>th</sup>-10<sup>th</sup> Sept. 2015</li> <li>9. <b>Oloo Benard O.</b>, Kibe Anthony, Ochola Sylvans (2014). Harnessing the Value of Banana as a Strategic Commodity for Increased Competitive Advantage in Selected Counties in Kenya. Presented at the Fourth Annual International Conference on Innovations for Advancement of Humanity. IFAH-2014 from 2-4th July, 2014 at Eldoret Polytechnic, Kenya.</li> </ol>
<b>Referees</b>	<ol style="list-style-type: none"> <li>1. Prof. Mary Omwamba Nyambeki, Chairperson of Department, Department of Dairy and Food Science and Technology, Egerton University P.O. Box 536-20115, Egerton.</li> <li>2. Hon. Prof. Ruth K. Oniang'o, PhD Editor-in-Chief, African Journal of Food, Agriculture, Nutrition and Development (AJFAND) Founder, Rural Outreach Program (ROP) Africa. 9 Planets Apartments, Block V2 Kabarnet Gardens, Off Kabarnet Road [Off Ngong Road] P.O. Box 29086-00625 Nairobi, KENYA Cellphone: +254-703 113995.</li> <li>3. Prof. Alexander K. Kahi (Dr. sc. agr.)   Deputy Vice Chancellor (Academic Affairs). Egerton University, P. O. Box 536, 20115 Egerton, Kenya Tel: +254 51 221 7684/5   Mobile: +254 72 785 0007   Fax: +254 51 221 768 International Programmes Director, Department of Animal Sciences, Faculty of Agriculture.</li> </ol>