
CURRICULUM VITAE

PERSONAL DETAILS

Name: Cecilia W. Kathurima

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Languages: English, Swahili

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EDUCATION BACKGROUND

UNIVERSITY EDUCATION

1. Doctor of Philosophy (Ph.D. degree) in Food Science & Technology, Jomo Kenyatta University of Agriculture and Technology. Study topic: *Characterization of the Diversity of Coffee Genotypes in Kenya by Genetic, Biochemical and Beverage Quality Profiles* **2008-2013**
2. Master of Science (M.Sc. degree) – in Food Science & Postharvest Technology from the Jomo Kenyatta University of Agriculture and Technology. Study Topic: *Occurrence of Mycotoxigenic Moulds in Coffea Arabica L. grown in Kenya* **2001-2004**
3. Bachelor of Science (B.Sc. Hons. degree) – in Food Science & Technology from the University of Nairobi, P. O. Box 30197, Nairobi, KENYA. **1990 -1995.**

PRE- UNIVERSITY EDUCATION

1. Kenya Certificate of Secondary Education Naromoru Girls Secondary School Year awarded 1989
2. Kenya Certificate of Primary education Karima Primary School Year awarded 1985

PROFESSIONAL QUALIFICATIONS

1. Senior Manager 2015
2. Q grader assistant Instructor July 2011
3. Licenses Q grader 2008

EMPLOYMENT HISTORY

1. Kenya Agricultural Livestock Research Organization (KALRO) - Coffee Research Institute as a Research Officer in Coffee Quality Management from 2014 to Date
2. Coffee Research Foundation Research Officer in Coffee Quality Management 1997-2014
3. Teachers Service Commission Mombasa Polytechnic, Applied Science Department as lecturer in Food Engineering, Food chemistry, and Food analysis Oct 1996 to July 1997

AREAS OF RESEARCH/RESPONSIBILITY:

1. Develop new project proposals and collaborations for sourcing funds
2. Variety improvement in relation quality and yields
3. Genetic diversity of coffee using sensory, molecular and biochemical method
4. Training in Post-harvest coffee processes as related to coffee quality

5. Providing advisory services to stakeholders in coffee quality management along the value chain.
6. Offering coffee cupping training nationally and internationally
7. Managing a fully equipped cupping lab and an analytical laboratory where biochemical analysis of coffee is done.
8. Undertake any other duties assigned by my superiors

EXPERIENCE AND EXPERTISE

1. Has worked in the coffee sector for over 20 years and has wide experience in research and training in coffee quality, food safety, and quality evaluation methods.
2. Has been key in the development, implementation and review of quality standards in the coffee sector in Kenya
3. Key person in development of coffee cupping guidelines for coffee Directorate
4. Key person in development of coffee cupping guidelines for coffee Directorate
5. Lead person in development and actualization of the coffee quality evaluation curriculum for Dedan Kimathi University College.
6. Played a key role in the formulation and development of various key policy documents including the Intellectual Property Policy,
7. Management of cupping laboratory regularly utilized by Coffee Quality Institute of Specialty Coffee Association of America, AFCA and other national and international coffee initiatives.
8. Organizing National taste of harvest programs and other National cupping competitions

MEMBERSHIP TO PROFESSIONAL ASSOCIATIONS

1. Member of coffee cupping examination panel at Coffee Directorate
2. Chairperson of coffee standards technical committee at Kenya Bureau of Standards
3. Member of the International organization for standardization (ISO) committee of coffee
4. Member of the International women's' coffee Alliance (IWCA) Kenya Chapter

COMPLETED AND ON GOING COLLABORATIVE PROJECTS

1. COFFEE VALUE ADDITION SUPPORT (CVAS) PROJECT INCREASING MURANG'A UNION FARMERS' INCOME BY IMPROVING THEIR COFFEE'S QUALITY AND PRODUCTIVITY AND BY ESTABLISHING QUALITY RECOGNITION SIGNS PROJECT, AFD GRANT NO. CKE 1060 01 E) (2017 – 2021).
Role project coordinator
2. ENHANCING FOOD SECURITY AND WELL-BEING OF RURAL AFRICAN HOUSEHOLDS THROUGH IMPROVED SYNERGY BETWEEN AGRO-FORESTRY SYSTEMS AND FOOD-CROPS. (2012-2015). **Role: Characterization of the AFS main-crop quality for potential value addition to the farmers' incomes.**
3. STRENGTHENING THE VALUE CHAIN FOR SUSTAINABLE COFFEE IN KENYA. A PROGRAM BY ECOM-IFC: BUILDING CAPACITY OF CO-OPERATIVES AND WET MILLS ON QUALITY MANAGEMENT (2012-2013) **Role: Module 4: Parchment Warehousing, Bagging and Dispatch, Module 5: Coffee milling, grading classification & defects and Module six, Coffee cupping and quality assessment**

4. QUALITY COFFEE PRODUCTION AND COMMERCIALISATION SUPPORT PROGRAMME (QCPCP) (2009-2013). **Role: Characterized commercial and advanced breeders lines by Cup quality, Biochemical and Genetic composition**
5. INCREASING THE RESILIENCE OF COFFEE PRODUCTION TO LEAF RUST AND OTHER DISEASES IN INDIA AND FOUR AFRICAN COUNTRIES (Kenya, Rwanda, Uganda and Zimbabwe) (2008 to 2012) **Role: Team Leader for the quality evaluation component**
6. ENHANCEMENT OF COFFEE QUALITY THROUGH PREVENTION OF MOULD FORMATION. FUNDED BY COMMON FUND FOR COMMODITIES (CFC), supervised by International Coffee Organization (ICO) and executed by Food and Agriculture Organization (FAO). (2002-2004): **Role: Lead person in isolation of moulds, Ochratoxin A analysis and capacity building in prevention of moulds in coffee along the coffee value chain**

RELEVANT PUBLICATIONS

1. Pauline Wairimu Ikumi, Richard Kipkorir Koskei, Daniel Mwangi Njoroge ,**Cecilia Wagikondi Kathurima** (2017). Effect of Soaking Coffee (*Coffea arabica*) Cherries on Biochemical Composition and Cup Quality of Coffee Brew, *Journal of Environmental Science, Toxicology and Food*. Volume 11, Issue 6 Ver. II (June. 2017), PP 14-18 www.iosrjournals.org
2. Agnes Wamuyu, Kinyua, Richard, Kipkorir, Beatrice, Mungendi, **Kathurima, Cecilia** (2017), Effect of Different Fermentation Methods on Physicochemical Composition and Sensory Quality of Coffee (*Coffea arabica*), *Journal of Environmental Science, Toxicology and Food Technology* (IOSR-JESTFT) Volume 11, Issue 6 Ver. II (June. 2017), PP 31-36
3. Yash Khapre, William Kyamuhangire, Ezekiel Kihara Njoroge, **Cecilia Wagikondi Kathurima** (2017). Analysis of the Diversity of Some Arabica and Robusta Coffee from Kenya and Uganda by Sensory and Biochemical Components and their Correlation to Taste. *Journal of Environmental Science, Toxicology and Food Technology*, Volume 11, Issue 10 PP 39-43.
4. Danstan Odeny, George Chemining'wa Solomon Shibairo and **Cecilia Kathurima** (2016). Biochemical components of shaded coffee under different management levels, *Advance Journal of Food Science and Technology* 2016 (Vol. 12, Issue: 9)
5. Danstan Odeny, George Chemining'wa Solomon Shibairo and **Cecilia Kathurima** (2015). Sensory Attributes of Coffee under Different Shade Regimes and Levels of Management, *Food Science and Quality Management* Vol.46, 2015 www.iiste.org ISSN 2224-6088
6. Gimase JM., Omondi CO and **Kathurima CW.** (2015). Coffee improvement by interspecific hybridization: A review. *Journal of Agricultural and Crop Research* Vol. 3(3), pp. 41-46, April 2015
7. J.M. Gimase, W.M. Thagana, D.T. Kirubi E. K. Gichuru and **C.W. Kathurima** (2014). Beverage quality and biochemical attributes of Arabusta coffee (*C. arabica* L. x *C. canephora* Pierre) and their parental genotypes, *African Journal of Food Science*
8. **Cecilia Kathurima** and Fredrick Ng'ang'a (2013). Untargetted Metabolomics in Assessment of Variations among Kenyan Arabica Coffee Genotypes Using Organic Compounds in the Brew. *World Journal of Analytical Chemistry*, 2013, Vol. 1, No. 4, 69-72
9. **Kathurima Cecilia**, Kenji Glaston, Muhoho Simon, Boulanger Renaud, Ng'ang'a Fredrick (2012). Volatile Organic Compounds in Brewed Kenyan Arabica Coffee

Genotypes by Solid Phase Extraction Gas Chromatography Mass Spectrometry. *Food Science and Quality Management*, Vol 8, 2012 www.iiste.org ISSN 2224-6088

10. **Kathurima C.W.**, Kenji G.M., Muhoho, S.M., Boulanger, R., Gichimu, B.M. and Gichuru E.K (2012). Genetic diversity among commercial coffee varieties, advanced selections and museum collections in Kenya using molecular markers. *International Journal of Biodiversity and Conservation* Vol. 4 (2), pp. 39–46.
11. **C.W. Kathurima**, G.M. Kenji, S.N. Muhoho, R. Boulanger and F. Davrieux (2010). Discrimination of *Coffea Arabica* Hybrids of the Composite Cultivar Ruiru 11 by Sensorial Evaluation and Biochemical Characterization, *Advance Journal of Food Science and Technology* 2(3): 148-154, 2010ISSN: 2042-4876
12. **CW. Kathurima**, BM. Gichimu, GM. Kenji, SM. Muhoho and R. Boulanger (2009). Evaluation of beverage quality and green bean physical characteristics of selected Arabica coffee genotypes in Kenya, *African Journal of Food Science* Vol 3. (11) pp. 365-371.

PUBLICATIONS IN SCIENTIFIC CONFERENCES

1. KATHURIMA C.W., Gichuru E.K., Alwora G.O., and Njoroge E. (2018). Biochemical and beverage profiles of Batian, Ruiru 11 and SL 28 coffee varieties in Kenya. 27th 26th International Conference on Coffee Science, Portland, Oregon USA from 16th – 20th September, 2018.
2. KATHURIMA, Cecilia, GICHURU, Elijah, ALWORA, Getrude, NJOROGGE, Ezekiel (2018). Sensory And Biochemical Fingerprinting Of Commercial Coffee Varieties Under Different Geographical Conditions In Kenya
3. KATHURIMA, CW. (2018) Coffee Quality Management, 3RD National Coffee Conference and Trade Fair Held on 9th - 10th FEBRUARY 2018. AT KALRO-COFFEE RESEARCH INSTITUTE – RUIRU
4. KATHURIMA, Cecilia, GICHURU Elijah, ALWORA, Getrude, NJOROGGE, Ezekiel (2017), Cup Profiles of the Coffee Varieties Batian, Ruiru 11 and SL28 in Kenya, 29th Specialty Coffee Expo Held In Seattle, Washington State, USA From 20th To 24th April 2017
5. KATHURIMA, Cecilia, GICHURU Elijah, ALWORA, Getrude, NJOROGGE, Ezekiel (2016), Sensory and biochemical fingerprinting of Arabica coffee grafted on Robusta root stock, 26th International Conference on Coffee Science, 13 - 19 November 2016 Kunming China.
6. KATHURIMA, Cecilia, ALWORA, Getrude, NJOROGGE, Ezekiel (2016). Exposure of Kenyan population to caffeine contained in energy drinks and other beverages distributed in the domestic market, *26th International Conference on Coffee Science*, 13 - 19 November 2016 Kunming China
7. MBURU Joseph, KATHURIMA, Cecilia, GICHERU Patrick and MWAURA Peter (2016), Soil fertility as a limiting resource to increasing coffee productivity in Kenya, *26th International Conference on Coffee Science*, 13 - 19 November 2016 Kunming China
8. ALWORA, Getrude O., KATHURIMA, Cecilia W. and GICHURU, Elijah K. (2016) Antagonistic effect of fungal isolates from coffee farms in Kenya against *Colletotrichum kahawae* and *Fusarium stilboides*, *26th International Conference on Coffee Science*, 13 - 19 November 2016 Kunming China
9. KATHURIMA, C. W. Mburu J. N Gimase J. M. and Gichuru E. K (2016), Management of the quality of coffee; A Kenyan perspective, Specialty Coffee Association of America (SCAA) expo 2016 held from 14-17th April 2016 in Atlanta, Georgia, USA.

10. KATHURIMA CW. (2016), Coffee Quality Management, National Coffee Conference from 29th-30th January 2016 at Coffee Research Institute Grounds
11. J K Mburu; C W **Kathurima** & G. Alwora (2016), ALTERNATIVE METHODS FOR PROCESSING COFFEE, National Coffee Conference from 29th-30th January 2016 at Coffee Research Institute Grounds
12. KATHURIMA C.W. and Kate Lawis, (2016) Cupping: Mysteries of the Coffee brew revealed, Fair Trade Africa convention 2016 from 23rd -24th February 2016 at Kenya School of Monetary studies
13. KATHURIMA Cecilia W., Mburu Joseph K. and Njoroge Ezekiel. K (2014) Fair Trade Africa convention 2016 from 23rd -24th February 2016 at Kenya School of Monetary studies
14. KATHURIMA, CW (2014), Re-aligning Coffee post-harvest handling practices to quality and market practices, National Coffee Conference February 2014 at Coffee Research Institute Grounds,
15. KATHURIMA, C. W. and Njoroge, E. K (2012), Effect of Different Shade Regimes on Coffee Quality. *24th International Conference on Coffee Science*, San Jose, Costa Rica
16. KATHURIMA CW.Kenyan (2012) Coffee -The finest, Daegu Coffee Fair, Daegu, Korea 1st to 4th November 2012
17. KATHURIMA, C. W. and Njeru Loise (2012) Alliance Of Women In Coffee as a Networking Tool For Women In Coffee In Kenya African Fine Coffee Association Conference, Ethiopia
18. Gichimu B.M., J.K. Kimemia and C.W. **Kathurima** (2010) , Highlights of Batian: A New Tall Statured And True Breeding Disease Resistant Arabica Coffee Variety, East African Fine Coffee Association Conference, Tanzania
19. KATHURIMA C.W (2010), Effects of soaking parchment on sensory and some biochemical components of *Coffea arabica* L. produced in Kenya 23rd International Scientific Colloquium on Coffee
20. KATHURIMA C.W., Perriot Jean Jaques, Fabrice Pinard (2008). Quality characteristics influencing the preference of *Coffea Arabica* L. Produced in Kenya, *22nd International Scientific Colloquium on Coffee*. Campinas, Brazil
21. KATHURIMA, Cecilia W., MBURU Joseph K. and GITONGA Kennedy T. K.,(2006), Evaluation of Some Innovative Primary Processing Practices observed in The North Rift Valley Region of Kenya. *21st International Scientific Colloquium on Coffee*. Montpellier, France
22. J. K. Mburu and C. W. **Kathurima** (2006), The status of Coffee Processing Capacity in Kenya, 21st International Scientific Colloquium on Coffee Montpellier, France
23. KATHURIMA C.W., Kiiyukia C. and Kenji G.M. (2004), Variations in the Occurrence of Fungi in Coffee during Processing within and between Factories in Kenya. *20th International Scientific Colloquium on Coffee*. (Bangalore, India)
24. KATHURIMA C. W., S. M. NJOROGE, Coffee Bean Carbohydrates as Relates to Quality of Kenyan Arabica Coffee (*Coffea Arabica* L.). *19th International Conference on Coffee Science* Trieste, Italy

PUBLICATIONS IN NEWSLETTERS/BULLETINS

1. Kathurima C.W (2015), Understanding Coffee Quality: Cup To Farm Approach, *The coffee quarterly Issue No: 22*

2. Kathurima C.W (2014) Promoting Kenya Coffee: A walk down memory lane. *The coffee quarterly Issue No: 21*
3. Kathurima C.W (2011) Local innovations of preparing coffee at homestead *The Coffee quarterly issue no.17*
4. Kathurima C.W (2011), Promoting domestic coffee consumption in Kenya through local innovative technologies of processing and brewing at household level in Kenya, *The Coffee quarterly issue no.16*
5. Kathurima C.W (2007) Enhancement of coffee quality and safety. *The Coffee quarterly; Issue no. 7*

Awards/recognition

1. Academic excellence Award Outstanding Academic qualification in Coffee by Ministry of agriculture Livestock and Fisheries October 2018
2. Editors of the year Award-Coffee Research Institute, awarded by Kenya Agricultural and Livestock Research Organization on 12th February 2016 at CRI Ruiru.
3. Certificate of excellence in public service innovation 2011 edition in the category of science and application
4. Certificate of appreciation as Head Judge, National Coffee Taste Harvest competition 2015 and 2014
5. Certificate of appreciation as Judge Taste, National Coffee Taste Harvest competition 2012, 2011, 2010, 2009 and 2008.

Training of adults

1. Training lead farmers in Coffee Value Addition Support (CVAS) Program in coffee quality management and basic coffee cupping skills in 2017
2. Basic coffee cupping training of nine Korean at KALRO CRI 17th to 19th February 2015
3. Pre Q-training Training of men and women at University of Sana in Yemen organized by Coffee Quality Institute 24th to 29th May 2013 at Sanaa ,Yemen C.W Kathurima
4. IFC/SMS Training of Factory managers in basic coffee cupping 17th Sept to 19th Sept 2012
5. Training members of Alliance of women in coffee (AWIC) on understanding coffee quality cup to farm approach cupping skills at Coffee Directorate