



CURRICULUM VITAE



PERSONAL INFORMATION

NAME: OKAFOR, Ifeanyi Gabriel, PhD
DATE/PLACE OF BIRTH: 04th October 1967/Neni-Nigeria
NATIONALITY: Nigerian.
CURRENT MAILING ADDRESS: Dept. of Food Science and Technology,
University of Nigeria, Nsukka, Enugu State,
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MARITAL STATUS: Married

EDUCATIONAL INSTITUTIONS ATTENDED

DATES

Odessa Lomonosov Technological Institute of Food Industry 01/10/91 – 21/10/94
(Renamed Odessa National Academy of Food Technologies) and
Odessa, Ukraine (CIS). Sept.1986 - June 1991
Astrakhan Fish Technology Institute, Russia, (CIS) 23/10/85 - 30/06/1986
(Renamed , Astrakhan State Technical University in 1994)
St. Michael's Secondary School, Nimo, Anambra State 06/9/79 -30/6/1984

ACADEMIC AND PROFESSIONAL QUALIFICATIONS OBTAINED & DATES

Ph.D. Production Processes of Canned Foodstuffs October 1994
M.Sc. Degree in Food Technology June 1991
Certificate in Education (Russian-English translation) June 1991
G.C.E "O" Level Certificate June 1984
Intermediate Certificate in Applied HACCP Principles (UK) July 2004
Certificate in Sanitary/Phytosanitary and Risk Analysis (USA) August 2010

PREVIOUS EMPLOYERS:

1. **Shell Petroleum Development Company of Nigeria Ltd.**
Freeman House 21/22 Marina, P.M.B 2418 Lagos, Nigeria
Period: Nov. 1994 – Nov. 1996

- Position:** National Youth Service (NYSC) and Contract Staff.
Duties: Menu planning, sanitary inspection of restaurants and Guest Houses, Customer satisfaction studies and other adhoc duties.
2. **Federal Institute of Industrial Research, Oshodi,**
 Blind Centre Str. (By Cappa B/Stop), P.M.B 21023 Ikeja, Lagos, Nigeria
Period: 16-04-97 to 31-05-02; **Position:** Principal Research Officer
Duties: Food product research and development project i.e canning of assorted traditional dishes (fried yam & beans, fried plantain & beans, beans in stew, mushroom egusi soup, bitter leaf soup, mushroom in brine, baked beans etc.). Quality control of food and allied products by sensory analysis, Training of entrepreneurs on developed products, Presentation of seminars, writing of technical /periodic reports and publication of research findings in peer reviewed journals.
- 3 **National Agency for Food and Drug Administration and Control (NAFDAC),** Central Laboratory Complex, Oshodi, P.M.B. 12949 G. P. O. Marina, Lagos, Nigeria.
Period: 03-06-02 to 31-03-06 **Position:** Asst. Chief Regulatory Officer
Duties: Registration of locally manufactured food products through vetting of labels, issuance of compliance directive to companies based on food regulations, sample reception, dispatch to the laboratory for analysis, vetting of GMP report, preparation of product briefs upon satisfactory laboratory report, product presentation at approval meetings, issuance of registration certificate, GMP inspection etc.
4. **University of Nigeria, Enugu State, Nigeria**
Location: Dept. of Food Science and Technology, Nsukka, Enugu State.
Period: 5th April 2006 to Sept. 2013 **Position:** Senior Lecturer
Period: 1st October 2013 to date **Current Position:** Professor
Duties: Teaching of food technology/engineering courses as well as product development using assorted ingredients, supervision of undergraduate projects, MSc. and PhD researches, publication of research findings and adhoc duties.
5. **University of Uyo, Akwa Ibom State, Nigeria**
Location: Dept. of Food Science and Technology, Annex, Uyo.
Period: 3rd January, 2015 to 2nd January, 2016
Position: Visiting Scholar (Sabbatical Leave).

LIST OF PUBLICATIONS

THESIS:

1. **Okafor, G. I.** (1991). Construction of a canning factory for processing of soy-beans and tropical fruits in Nigeria, 40 million cans/year. M.Sc. Dissertation, Odessa Lomonosov Technological Institute of Food Industry, Odessa, Ukraine.
2. **Okafor, G. I.** (1994). Development of a method for intensification of the process of crystallization of cream of tartar from grape juice using solid and liquid carbon dioxide. Ph.D Thesis, Odessa Lomonosov Technological

Institute of Food Industry, Odessa, Ukraine.

PATENTS:

3. Kvasenkov, O. I. (RU), **Okafor, G. I.** (Nig), Kasianov, G. I. (RU) and Flaumenbaum, B.L. (UA) (1993). Apparatus for stabilization of fruit juices and wines. Russian Patent No. RU 2000067 Bul. No 33-36, 07.09.93
4. Kvasenkov, O. I., Andronova, O. I., Flaumenbaum, B. L. and **Okafor, Ifeanyi Gabriel** (NG) (1994). Equipment for stabilizing wines and juice by cooling: Russian Patent No RU 2018527 CI Bul. No 16, 30.08.94.

CHAPTER IN MAINLINE BOOKS:

5. **Okafor G. I.** (2009). Economy of Nigeria - The role of food industries: In General Agriculture: Principles and Practices. Echezona, B.C. ed. University of Nigeria Press Ltd., Nsukka, Enugu State, Nigeria. pp. 93-99.
6. **Okafor, G. I.** and Okoli, C. O. (2011). Formulating medicinal plants into herbal teas: In Contemporary Issues in Ethnopharmacology, Okoli, C.O. ed. Research Signpost, Kerala, India. pp.1-8.
7. **Okafor, G. I.** (2012). Post-harvest management and processing options for agricultural adaptation to climate change In: Critical issues in Agricultural Adaptation to Climate Change in Nigeria, Enete, A.A. and M.I. Uguru (eds.) Chenglo Ltd , Enugu, Nigeria.
8. **Okafor, G.I.** (2012). Ginger processing for export and local consumption: Innovations and products. In: Faculty of Agriculture Lecture Series . (2010-2012) and Research Output. Machebe, N.S. (ed.) Chenglo Ltd , Enugu, Nigeria. pp. 69-82.

JOURNALS:

9. Kasianov, G. I., Kurbanov N. A., Flaumenbaum, B.L. and **Okafor G. I.** (1993). Method of intensifying tartaric (wine) acid stone removal from grape juice. Food Industry, 10, 13- 14.
10. **Okafor, G. I.**, Ozumba, A. U., Solomon, H.M. and Olatunji, O. (2002). Contaminants and defects in Nigerian cowpeas. Tropical Science 42(4):171-173.
11. Olapade, A. A., **Okafor, G. I.**, Ozumba, A. U. and Olatunji, O. (2002) Characterization of common Nigerian cowpea (*Vigna unguiculata* (L.) Walp) varieties. Journal of Food Engineering, 55:101-105.
12. Onu, S. and **Okafor, G. I.** (2003). Effect of physical and chemical factor variation on the efficiency of mechanical slicing of Nigerian ginger. Journal of Food Engineering, 56:43-47.
13. Okafor, J. N. C., **Okafor, G. I.**, Ozumba, A. U., and Orji, C. U. (2006). Chemical composition and organoleptic properties of biscuit fortified with *Pleurotus Plumonarius* mushroom powder. Journal of Industrial Research and Technology, 1(1): 63-70.
14. **Okafor, G. I.** and Okafor, J. N. C. (2007). Effects of pricking, sun drying background and sieving on the colour of Nigerian yellow bark ginger and its powder. Nigerian Food Journal, 25(1):154-159.
15. **Okafor, G. I.**, J. Rao L., Madhava N.M. and Showbagya H.B (2009). Effect

- of grading on yield and composition of essential oil of ginger. Nigerian Food Journal, 27(1): 11-17.
16. **Okafor, G. I.**, J. N. C. Okafor, and S. A. Odunfa (2009). Effect of blanching in 0.5% citric acid solution on rate of splitting, mass increase and other physico-chemical properties of cowpea (*Vigna unguiculata* Walp) seeds. Nigerian Food Journal, 27(1):108-115.
 17. **Okafor, G. I.**, Okoli, C.O., Odo, A.S. and Kelechi, N.R. (2009). Studies on the Effect of Processing Methods on the Antihyperglycemic activity of Herbal Teas from Leaves of *Vernonia amygdalina* Del. Pharmacognosy Research, 1(5): 256-260.
 18. **Okafor, G. I.**, Ravi R, Bhat K. K. and Okafor, J. N. C. (2010). Aroma Discrimination of Graded Fresh Ginger and their Powder by Electronic Nose. Nigerian Food Journal 28(1): 67-75.
 19. Okafor, J.N.C., Lekavathi K., Bhagya S., Narasimha, H. V. and **G. I. Okafor** (2010). Production and evaluation of cookies with graded levels of Roasted cowpea (*Vigna unguiculata*) flour. World Journal of Biotechnology. 11(1):1650-1656.
 20. Okafor, J. N. C., **Okafor, G. I.**, Ozumba, A. U. and G. N. Elemo (2012). Quality characteristics of bread made from wheat and nigerian oyster mushroom powder (*Pleurotus Plumonarius*). Pakistan Journal of Nutrition 11 (1): 5-10.
 21. Frances I. Osum, Thomas M. Okonkwo & **Gabriel I. Okafor** (2013). Effect of processing methods on the chemical composition of *Vitex doniana* leaf and leaf products. Food Science & Nutrition, 1(3):241–245, DOI: 10.1002/fsn3.31
 22. Mbaeyi-Nwaoha, I. A., **Okafor, G. I.** and Apochi, V. (2013). Production of oleoresin from ginger (*Zingiber officinale*) peels and evaluation of its antimicrobial and antioxidative properties. African Journal of Microbiology Research, 7(42): 4981-4989. <http://www.ms.academicjournals.org/>
 23. Okafor J. N. C., **G. I. Okafor**, H. Narashima, K. Leelavathi and S. Bhagya (2013). Production of roasted bambara groundnut (*Voandzeia subterranea*) bland flour and its application in fortification of biscuit and toasted cassava granule. Agricultural innovations for sustainable development: Contributions from the 2012/2013 African Women and Young Professionals in Science Competitions 3 (4): 138-145.
 24. **Okafor, G. I.** and Usman, O. G. (2014). Production and evaluation of breakfast cereals from blends of African yam bean (*Sphenostylis stenocarpa*), maize (*Zea mays*) and defatted coconut (*Cocus nucifera*). Journal of Food Processing and Preservation. 38(3): 1037–1043.
 25. **Okafor, G. I.** and Ugwu, F.C. (2014). Production and evaluation of cold extruded and baked ready-to-eat snacks from blends of breadfruit (*Treculia africana*), cashewnut (*Anacardium occidentale*) and coconut (*Cocos nucifera*). Food Science and Quality Management. , 23:65-77.

26. Ikegwu, T. M., **Okafor, G. I.** and Ochiogu, I. S. (2014). Effect of preservation methods of oil palm sap (*Elaeis guineensis*) on the reproductive indices of Male Wistar Rats. *Journal of Medicinal Foods*. 17(12), 1368-1374. doi:10.1089/jmf.2013.0087.
27. Eze, J. I., **Okafor, G. I.** and Okoyeuzu, C. F. (2014). Effects of blanching on mineral, vitamins and some physico-chemical contents of products from African star apple (*Chrysophyllum albidium*) peels and cotyledons. *International Journal of Scientific and Engineering Research (IJSER)* 5 (7):1288-1296.
28. Eze, J. I., **Okafor, G. I.** and Okoyeuzu, C. F. (2014). Effects of blanching on the proximate compositions and antinutritional factors of products from African star apple (*Chrysophyllum albidium*) peels and cotyledons. *International Journal of Scientific and Engineering Research (IJSER)* 5 (7):1297-1305.
29. Eze, J. I., **Okafor, G. I.** and Okoyeuzu, C. F. (2014). Effects of blanching and stabilization on the rheological evaluation of products from African star apple (*Chrysophyllum albidium*) peels and cotyledons. *International Journal of Scientific and Engineering Research (IJSER)* 5 (8):326-334.
30. **Okafor, G. I.** and Usman, G. O. (2014). Physical and functional properties of breakfast cereals from blends of maize, African yam bean, defatted coconut cake and sorghum extract. *Agroscience*, 13 (2):7-16.
31. J. N. C. Okafor, J. C. Ani and **G. I. Okafor** (2014). Effect of processing on Qualities of Bambara groundnut (*Voandezia subterranean* L. Thouars) flour and its acceptability in extruded snacks. *American Journal of Food Technology*, 9(7):350-359.
32. Uzodinma, E., Ibetu, C. and **Okafor G.** (2015). Enhancing biogas production from pumpkin (*Telfairia occidentalis*) stalk waste through its blending with cow dung and alkaline sodium hydroxide pretreatment. *Journal of Scientific Research and Reports*, 5(3): 194-202.
33. Nkesiga J. and **Okafor G. I.** (2015). Effect of incorporation of amaranth leaf flour on the chemical, functional and sensory properties of yellow maize/soybean based extrudates. *IOSR Journal of Environmental Science, Toxicology and Food Technology (IOSR-JESTFT)*, 9 (7):31-40.
34. Okafor, J.N.C., **Okafor, G. I.**, Leehavathi, K., Bhagha, S. and Elemo G.N. (2015). Effect of roasted Bambara groundnut (*Voandezia subterranean*) fortification on quality and acceptability of biscuits. *Pakistan Journal of Nutrition*, 14 (10): 653-657.
35. **G. I. Okafor** and N. M. Ogbobe (2015). Production and quality evaluation of herbal teas (green and black) from *Moringa oleifera* leaves. *Journal of Food Resource Science*, 4 (3): 62-72.
36. Ikegwu, T.M., **Okafor, G. I.** and Ochiogu, I.S. (2015). Effect of preservation methods of oil palm (*Elaeis guineensis*) Sap on Health Status of Male Wistar Rats. *American Journal of Food Science and Technology*, 3(5): 137-144.
37. E. C. Omah and **G. I. Okafor** (2015). Selected functional properties, proximate composition of flours and sensory characteristics of cookies

- from wheat and millet-pigeon pea flour blends. Pak. J. Nutr. 14 581-585.
- 38.** E. C. Omah and **G. I. Okafor** (2015). Production and quality evaluation of cookies from blends of millet-pigeon pea composite flour and cassava cortex. J. of Food Resource Science, 4 (2): 23-32.
- 39.** Usman, G. O. and **Okafor, G. I.** (2016), Organoleptic properties and perception of maize, African yam bean, and defatted coconut flour-based breakfast cereals served in conventional forms. Food Science & Nutrition, 4(5):716-722.

PROCEEDINGS

- 40.** Flaumenbaum B.L., Kasianov G. I., and **Okafor G. I.** (1993). "Intensification of the process of crystallizing wine stones, by adding carbon dioxide snow, as starters" proceeding of International Technological Conference. Tech. Institute of Chemical Industry, Kiev. KTIC pg 244.
- 41.** Flaumenbaum B. L., Kasianov G. I. and **Okafor G. I.** (1993). The use of solid carbon dioxide for the Intensification of Tartaric (Wine) acid stone crystallization from grape juice. Proceeding of 53rd Science Conference of Odessa Technological Institute of Food Industry, Odessa, Ukraine. P. 70
- 42.** **Okafor, G. I.**, Ozumba A.U. and Olatunji O. (2000). Determination of the effect of Storage Temperature on the Intensity of Respiration of locally cultivated Edible Mushroom (*Pleurotus plumonarius*). In proceeding: 24th Annual NIFST Conference 20th - 24th Nov. Bauchi. pp. 37 -38.
- 43.** Olapade A. A., **Okafor G. I.**, Olatunji O. and Ozumba A. U. (2000). Characterization of common Nigeria Cowpea (*Vigna Unguiculata L. walp*) seed varieties. In proceeding 24 Annual NIFST Conference 20-24th Nov. Bauchi. pp. 237-239.
- 44.** **Okafor, G. I.**, Ozumba, A. U., and Olatunji, O. (2001). Effect of Citric Acid on the Inactivation of Microorganisms during Blanching of Sokoto Cowpeas (*Vigna Unguiculata L. Walp*). In Proceedings of the 25th Annual NIFST Conference at Lagos, Nigeria, 5th -9th November, 158 -159.
- 45.** **Okafor, G. I.**, Ozumba, A.U., Solomon, H.M. and Olatunji, O. (2001). Sensory Qualities of Canned Egusi- Mushroom and Egusi Soups. Proceedings of the 25th Annual NIFST Conference at Lagos, Nigeria, 5th - 9th November 197-199.
- 46.** **Okafor, G. I.**, Okafor J. N. C., Ozumba, A. U., and Solomon, H. M. (2004). Production of Canned Cowpeas and Plantain or Potato Products. In Proceedings of the 28th Annual NIFST Conference at University of Ibadan, Oyo State, Nigeria, 12th -14th October.
- 47.** **Okafor, G. I.**, Okafor J. N. C., Ozumba, A. U., and Solomon, H. M. (2003). Sensory Evaluation of Canned Cowpeas with Either Fish, Potato or Plantain in Tomato Sauce. In Proceedings of the 26th Annual NIFST Conference at Kano, Nigeria, 7th -11th November.
- 48.** **Okafor, G. I.**, Ravi, R. and Bhat, K. K. (2003). Aroma Discrimination of Graded Fresh Ginger by Electronic Nose. Proceedings of the 26th Annual

- NIFST Conference at Kano, Nigeria, 7th -11th November.
49. Okafor, J.N.C., **Okafor G. I.**, Leelavathi K., Bhaga S. and Narashimha H.V.(2005). Chemical composition of biscuits enriched with roasted cowpea (*Vigna unguiculata*) Proceedings of the 28th Annual NIFST Conference at University of Ibadan, Oyo State, Nigeria, 12th -14th Oct.
 50. **Okafor, G. I.** and Gowda L. (2006). Effect of grading, splitting and dehydration on the enzyme activity of ginger. Proceedings of the 30th Annual NIFST Conference at Sheraton Hotel & Towers and ASCON, Lagos State, Nigeria, 23th -27th October.
 51. **Okafor, G. I.** and Okafor, J. N. C. (2006). Effect of pricking on the rate of weight reduction of yellow bark Nigerian ginger during sun drying. Proceedings of the 30th Annual NIFST Conference at Sheraton Hotel & Towers and ASCON, Lagos State, Nigeria, 23th -27th October.
 52. **Okafor, G. I.** and Ilechukwu S. O. (2007). Effect of Pricking on the rate of weight reduction of whole ginger rhizomes (*Zingiber Officinale Roscoe*) during solar drying. Proceeding of the International workshop on renewable energy for sustainable development in Africa (IWRESDA), at National Centre for Energy Research and Development, University of Nigeria Nsukka, Enugu State, Nigeria, 30th July – 1st August.
 53. **Okafor, G. I.** and Orisakwe O. F. (2008). Effect of incorporation of banana flours as stabilizer in ice cream on their sensory attributes. Proceedings of the 32nd Annual NIFST Conference at Ladooke Akintola University of Technology Ogbomoso, Oyo State, Nigeria, 13th -17th Oct.
 54. **Okafor, G. I.** and Orisakwe O. F. (2008). Effect of ripening stages on the rate of drying banana slices using solar dryer. Proceedings of the 32nd Annual NIFST Conference at Ladooke Akintola University of Technology Ogbomoso, Oyo State, Nigeria, 13th -17th October.
 55. **Okafor, G. I.** and Onah, A. I. (2008). Effect of substitution levels of brewers spent grain on the proximate composition of digestive biscuit. Proceedings of the 32nd Annual NIFST Conference at Ladooke Akintola University of Technology Ogbomoso, Oyo State, Nigeria, 13th -17th Oct.
 56. **Okafor, G. I.** and Ilechukwu S.O. (2008). Effect of pre-drying pricking of ginger rhizomes on the sensory properties of suya spice. Proceedings of the 32nd Annual NIFST Conference at Ladooke Akintola University of Technology Ogbomoso, Oyo State, Nigeria, 13th -17th October.
 57. **Okafor, G. I.**, Ani J.C. and Akaya P.N. (2009). Production of **extruded vitamin fortified breakfast cereal/snack** from corn (*Zea mays*) and African black pear (*Dacryodes edulis*) (Oka na Ube). Proceeding of the International Seminar on Harnessing Natural Resources for National Development at Raw Materials Research and Development Council, Abuja 10th-13th February.
 58. **Okafor, G. I.** and Ikegwu T. M. (2009). Sensory profile of mixed fruit juices from blends of soursop/pineapple and oil palm sap. Proceedings of 33rd Annual Conference of Nigerian Institute of Food Science and Technology, Banquet Hall, Govt. House, Yola, Adamawa State, Nigeria, 12th -16th Oct.
 59. **Okafor, G. I.** and Odo A.M.S. (2009). Sensory evaluation of bitter leaf

- (*Vernonia amygdalina*) tea products. Proceedings of 33rd Annual Conference of Nigerian Institute of Food Science and Technology, Banquet Hall, Govt. House, Yola, Adamawa State, Nigeria, 12th -16th October.
60. **Okafor, G. I.** and Odo, A. M. S. (2009). Effect of processing methods on the proximate composition of herbal teas from bitter leaf (*Vernonia amygdalina*). Proceedings of 33rd Annual Conference of the Nigerian Institute of Food Science and Technology, Banquet Hall, Govt. House, Yola, Adamawa State, Nigeria, 12th -16th October.
 61. **Okafor, G. I.** and Obi, S. C. (2010). Effect of substitution levels on the sensory profile of cabin biscuit from wheat flour and brewer's spent grain composite flour. Proceedings of the 34th Annual Conference of the Nigerian Institute of Food Science and Technology/AGM, Rivers State University of Science & Technology, Port Harcourt, Rivers State, Nigeria, 18th -22nd October.
 62. **Okafor, G. I.** and Sampathu, S. R. (2010). Effects of cubing and drying on the essential oil yield of ginger rhizomes . Proceedings of the 34th Annual Conference of the Nigerian Institute of Food Science and Technology/AGM, Rivers State University of Science & Technology Port Harcourt, Rivers State, Nigeria, 18th -22nd October.
 63. **Okafor, G. I.** and Usman, G. O. (2011a). Vitamin and mineral contents of breakfast cereals from blends of maize, African yam bean and defatted coconut meal. Proceedings of the 35th Annual Conference/AGM of the Nigerian Institute of Food Science and Technology, Benue Hotels Ltd, Makurdi, Benue State, Nigeria, 18th - 22nd October. pp. 91-92.
 64. **Okafor, G. I.** and Usman, G.O. (2011b). Proximate composition of breakfast cereals from blends of maize, African yam bean and defatted coconut meal. Proceedings of the 35th Annual Conference/AGM of the Nigerian Institute of Food Science and Technology, Benue Hotels Ltd, Makurdi, Benue State, Nigeria, 18th - 22nd October. pp. 93-94.
 65. Omah, E.C. and **Okafor, G. I.** (2011). Functional properties of flours from millet, pigeon pea and cassava cortex. Proceedings of the 35th Annual Conference/AGM of the Nigerian Institute of Food Science and Technology, Benue Hotels Ltd, Makurdi, Benue State, Nigeria, 18th - 22nd October. pp. 97-98.
 66. Mbaeyi-Nwaoha, I. E., **Okafor, G. I.** and Apochi, O. V. (2011). Antimicrobial properties of ginger (*Zingiber officinale*) peel extract. Proceedings of the 35th Annual Conference/AGM of the Nigerian Institute of Food Science and Technology, Benue Hotels Ltd, Makurdi, Benue State, Nigeria, 18th -22nd October. pp. 278-279.
 67. Ikegwu, T. M. and **Okafor, G. I.** (2011). Effect of freezing and thawing on the vitamin and microbial contents of palm sap and palm

- wine. Proceedings of the 35th Annual Conference/AGM of the Nigerian Institute of Food Science and Technology, Benue Hotels Ltd, Makurdi, Benue State, Nigeria, 18th -22nd October. pp. 91-92.
68. Omah, E.C. and **Okafor, G. I.** (2012a). Sensory characteristics of cookies made from wheat and pigeon pea flour blends. Proceedings of the 36th Annual Conference/AGM of the Nigerian Institute of Food Science and Technology, University of Lagos Conference Centre, Akoka, Lagos State, Nigeria, 15th – 19th October. pp. 207-209.
69. Omah, E.C. and **Okafor, G. I.** (2012b). Sensory profile of extruded snacks from wheat, cassava cortex and millet-pigeon pea flour blends. Proceedings of the 36th Annual Conference/AGM of the Nigerian Institute of Food Science and Technology, University of Lagos Conference Centre, Akoka, Lagos State, Nigeria, 15th – 19th October. pp. 209-211.

TECHNICAL REPORTS

70. **Okafor G. I.** (1999). Canning of Edible Mushroom (*Pleurotus pulmonarius*). Final Research Report. Fed. Inst. of Ind. Research, Oshodi, Lagos. p.16.
71. **Okafor, G. I.,** Okafor J.N.C. and Adeyemo S. (2001). Business Plan for Processing of Mushrooms. Fed. Inst. of Ind. Research, Lagos. P.24
72. **Okafor, G. I.** (2002): Canning of Cowpeas. Final Research Report. Federal Institute of Industrial Research, Oshodi, Lagos p.53
73. **Okafor, G. I.** (2002). Processing and Utilization of Ginger: Effect of Processing Methods on the Product Quality, and it's Application in Fruit and Bakery Products. Technical Report CSIR-TWAS Postdoctoral Fellowship, CFTRI, India.
74. **Okafor, G. I.** (2004). Technical Report - Seligman APV Fellowship in Food Engineering. Society of Chemical Industry, UK (Internet Publication www.sci.org).

PROFESSIONAL MAJOR EXHIBITION OF NEW WORKS

New Products

75. **Okafor, G. I.** (2008). Development and Evaluation of Bitter Leaf Tea: In National University Research and Development Fair (NURESDEF) University of Nigeria Research and Development Exhibits. University of Nigeria Press Ltd, Nsukka, Enugu State. Entry No 21, p 22.
76. **Okafor, G. I.** (2008). Development of Ginger Pricking Technique: In National University Research and Development Fair (NURESDEF) University of Nigeria Research and Development Exhibits, University of Nigeria Press Ltd, Nsukka, Enugu State. Entry No 25, p. 24.

New Machines Invented

77. **Okafor, G. I.** (2008). Development and evaluation of a manual ginger grader: In National University Research and Development Fair (NURESDEF) University of Nigeria Research and Development Exhibits. University of Nigeria Press Ltd, Nsukka, Enugu State. Entry No 22, p. 22.

78. **Okafor, G. I.** (2008). Development and evaluation of a manual ginger pricking machine: In National University Research and Development Fair (NURESDEF) University of Nigeria Research and Development Exhibits. University of Nigeria Press Ltd, Nsukka, Enugu State. Entry No 23, p. 23.
79. **Okafor, G. I.** (2008). Development and evaluation of continuous ginger pricking machine; In National University Research and Development Fair (NURESDEF) University of Nigeria Research and Development Exhibits, Uni. of Nig. Press Ltd, Nsukka. Entry No 24, p. 23.
80. **Okafor, G. I.** (2008). Development of a technology for mechanised tapping of unfermented oil palm sap: In National University Research and Development Fair (NURESDEF) University of Nigeria Research and Development Exhibits, University of Nigeria Press Ltd, Nsukka, Enugu State. Entry No 26, p. 24.
81. **Okafor, G. I.** (2008). Development of a technology for mechanised tapping of palm wine: In National University Research and Development Fair (NURESDEF) University of Nigeria Research and Development Exhibits, Uni. of Nig. Press Ltd, Nsukka. Entry No 27, p. 25.
82. **Gabriel Ifeanyi Okafor (Dr)** (2010). Development of the technology for group tapping of oil palm for its sap and wine: In National University Research and Development Fair (NURESDEF) University of Nigeria Research and Development Exhibits, Uni. of Nig. Press Ltd, Nsukka.
83. **Gabriel I. Okafor**, Theophilus M. Ikegwu and N. V. Afiadigwe (2010). Production of mixed fruit juices from blends of unfermented oil palm sap and tropical fruits: In National University Research and Development Fair (NURESDEF) University of Nigeria Research and Development Exhibits, Uni. of Nig. Press Ltd, Nsukka.
84. **Okafor, Gabriel** and Ugwu, Faith C. (2010). Production and evaluation of **extruded** snacks using blends of breadfruit (*Treculia africana*), cashewnut (*Anacardium occidentale*) and coconut (*Cocos nucifera*): In National University Research and Development Fair (NURESDEF) University of Nigeria Research and Development Exhibits, Uni. of Nig. Press Ltd, Nsukka.

FOOD SAFETY PAPERS PRESENTED

1. **Okafor G.I. (2003).** The Importance of Absolute Cleanliness in Food Production and Food Safety ACT 1990. Training Workshop on Total Quality management for Effective Food Production, at Conference Hall-Crown Flour Mills Nigeria Ltd . 27th Sept.
2. **Okafor G. I. (2007).** Regulatory Requirements for Production, Labelling and Registering Locally Manufactured Food Products in Nigeria. A paper presented at a “Food Processing Club’s” Seminar at University of Nigeria Nsukka on 23rd May 2007.
3. **Okafor, G. I. (2009).** The Principles and Applications of Hazard Analysis and Critical Control Point (HACCP) System in Food Industries. A paper presented at the Nigerian Institute of Food Science and Technology (NIFST) Seminar (East Central Chapter) at St Andrews Youth and Social Centre, Odoakpu-Onitsha, Anambra State on 4th February .

4. **Okafor G. I. (2010).** Production of Fruit Juices in the Tropics: Safety Requirements. A paper presented at a “Food Processing Club’s” Seminar at University of Nigeria Nsukka on 28th April.
5. **Okafor G. I. (2015).** Principles of safe food storage. Nigerian Institute of Food Science and Technology (NIFST) Food Safety Management Training Workshop, Concord Hotel Owerri, Oct. 15th.
6. **Okafor G. I. (2015).** Implementation & management of food hazard, safety and hygiene procedures. Nigerian Institute of Food Science and Technology (NIFST) Food Safety Management Training Workshop, Concord Hotel Owerri, Oct. 15th.

SANITARY/PHYTOSANITARY RISK ANALYSIS

7. **G. I. Okafor**, A. O. Adegboye, R. A. Ofukwu and A. A. Omoloye (2010). Quantitative risk assessment of the likelihood of occurrence of cancer in consumers of smoked fish (*clarias spp.*) in Nigeria due to PAHs. Paper Presented by the Nigerian Team at the SPS Training Workshop organised by the Tuskegee University/USDA at Accra, Ghana from 9th to 22nd Aug.
8. R. A. Ofukwu , A. O. Adegboye, **G.I. Okafor** and A. A. Omoloye (2010). Qualitative risk assessment of the introduction of *salmonella enteritides* into the usa through export of smoked grasscutter (gc) meat from Nigeria. Paper Presented by the Nigerian Team at the SPS Training Workshop organised by the Tuskegee Univ./USDA at Accra, Ghana, 9th to 22nd Aug.
9. A. O. Adegboye, A. A. Omoloye, **G.I. Okafor** and R. A. Ofukwu (2010). Assessment of the likelihood of ingestion of aflatoxin in shea butter export from Nigeria into the U.S.A. Paper Presented by the Nigerian Team at the SPS Training Workshop organised by the Tuskegee University/USDA at Accra, Ghana from 9th to 22nd August.
10. A. A. Omoloye, A. O. Adegboye, A. A. Ofukwu and **G.I. Okafor** (2010). Assessment of the Risk of Introduction of *Conogethes punctiferalis* via Export of Dried Ginger from Nigeria to the U.S.A. Paper Presented by the Nigerian Team at the SPS Training Workshop organised by the Tuskegee University/USDA at Accra, Ghana from 9th to 22nd August 2010

POSTGRADUATE SUPERVISION

S/N	Reg. No.	Title of Thesis
1.	PG/MSc./ 06/40927	Development and performance evaluation of a ginger pricking machine.
2.	PG/MSc./ 08/49521	Effect of treatments on the milling energy requirement of african birdseye pepper
3.	PG/MSc./ 08/49945	Production and evaluation of extruded snacks from blends of pigeon pea, cassava cortex and wheat flour.
4.	PG/PhD/0 7/50997	Formulation of starter culture and bioenergy production from selected vegetable waste
5.	PG/PGD/0 8/42602	Modification and evaluation of the thermal efficiency of an indirect solar dryer, for fish drying.
6	PG/MSc./	Production and evaluation of fibre enriched breakfast

- 09/51377 cereals from hungry rice (*D. exilis*) African yambean (*S. stenocarpa*) and maize fibre (*Zea mays*) for diabetics
- 7 PG/MSc./ 09/50802 Rheological and chemical evaluation of products from african star apple (*Chrysophyllum Albidium*) (Udara)'s peels and seeds
8. PG/MSc./ 09/52210 Production of raisin analogue from ripe plantain (*Musa Paradisiaca*) and its utilisation in baked products
9. PG/MSc./ 08/50886 Effect of processing methods on the chemical composition and selected functional properties of cocoyam corm (*Colocasia esculenta*).
10. PG/Ph.D/ 08/50346 Thermo-physical properties and cooking performance evaluation of briquettes from rice (*Oryza sativa* L.) hull, groundnut (*Archis hypogea*) shell and corn cob (*Zea mays*) blends.
11. PG/MSc./ 09/50997 Production and evaluation of breakfast cereals from blends of African yam bean (*S. stenocarpa*), maize (*Zea mays*) and defatted coconut (*Cocos nucifera*)
12. PG/MSc./ 09/50715 Effects of preservation methods of oil palm (*Elaeis guineensis*) sap on selected reproductive indices of male Wistar rats
13. PG/MSc./ 11/58339 Extraction of oleoresin from ripe and unripe pepper fruit (*D. triptela*)
14. PG/PGD/1 1/58299 Production and evaluation of nanosilver particles from *Vernonia amygdalina* leaf.
15. PG/MSc./ 10/57402 Development of nanocomposite drying slab for enhanced solar drying of vegetables
16. PG/MSc./ 10/57658 Production and evaluation of the nutraceutical potentials of *Brillantasia lamium*
17. PG/PGD/1 1/58333 Extraction of flavourants from selected plant materials
- 18 PG/MSc/1 0/57658 Production and evaluation of nutraceuticals from *Brillantasia lamium* Nees Bentham leaf
- 19 PG/MSc/1 2/63862 Production and evaluation of extruded snacks from blends of yellow maize, soybean, carrot and amaranth.
- 20 PG/MSc./ 12/62758 Production and evaluation of weaning food from blends of sorghum, pigeon pea isolate, pumpkin and *Moringa oleifera*
- 21 PG/Ph.D/ 11/58338 Production, quality evaluation and optimization of extruded breakfast cereals from of acha (*Digitaria exilis* stapf), plaintain (*Musa paradisiaca* l), defatted groundnut flour and moringa (*Moringa oleifera* l) leaf.
- 22 PG/MSc./ 12/62681 Production of convenience food from blends of *Moringa oleifera* leaf, mushroom, coconut, soybeans and guinea corn.for people living with HIV.
- 23 PG/PhD/1 1/58333 Effect of harvesting age, processing methods and shelf stability of edible caterpillars (*Bun. alcinoe* and *Cirina forda*).

- 24 PG/M.Sc/ 15/ Production and evaluation of beer from broken rice and potatoes

BSC RESEARCH PROJECTS SUPERVISED

2007

1. Study of cabin biscuit making potentials from brewer's spent grain (BSG)
2. Production of oleoresin extract from pepper fruit (*Dennettia tripetala*)
3. Utilization of brewers spent grain in digestive biscuit production
4. Consumer acceptance study of suya spice mix from pricked ginger rhizomes
5. Effect of ripening stages on the production and functional properties of banana (*Musa cavendishii*) flour, and their utilization as stabilizer in ice cream production.
6. Production and evaluation of oleoresin from pepper
7. Production and evaluation of bread from wheat and brewers spent grain (BSG) composite flour

2008

8. Production and evaluation of tea analogue bitter leaf (*Vernonia amygdalina*)
9. Production of mixed fruit juices from blends of soursop, pineapple and oil palm sap
10. Production of extruded vitamin fortified cereal/snack from corn (*zea mays*) and African black pear (*Dacryodes edulis*)

2009

11. Production of mixed fruit juices from blends of oranges, carrot and oil palm sap
12. Production and evaluation of extruded snacks using blends of breadfruit (*Treculia africana*), cashewnut (*Anacardium occidentale*) and coconut (*Cocos nucifera*)
13. Production and evaluation of extruded snacks from blends of tiger nut, Sorghum and Brewers spent grain

2010

14. Production and evaluation of herbal tea from "utazi" (*Gongronema latifolium*) leaf
15. Evaluation of the efficiency of a manual ginger pricking machine
16. Production and evaluation of steamed gel from blends of bambara groundnut and banana.
17. Production and evaluation of coated cashew nut snacks
18. Production of mixed fruit juice from plantain, oranges and pineapple.

2011

19. Production of instant breakfast cereals from blends of wheat (*Triticum aestivum*), sorghum (*Sorghum bicolor*), millet (*Pennisetum glaucum*) and groundnut cake (*Arachis hypogea*) flours
20. Production of extruded breakfast cereals from blends of wheat (*Triticum aestivum*), sorghum (*Sorghum bicolor*), millet (*Pennisetum glaucum*) and soy milk residue (*Okara*) flours

21. Production and evaluation of herbal teas (green and black) from *Moringa oleifera* leaf.

2012

22. Production and evaluation of herbal teas (green and black) from Scent leaves.

23. Effect of processing methods on the physical and chemical properties of cashew nut.

24. Production and evaluation of extruded snacks from blends of wheat (*Triticum aestivum*), hungry rice and maize fibre.

2013

25. Cassava starch modification using chemical method

26. Production and evaluation of beer from white yam (*D. rotundata*).

27. Production and evaluation of teas from curry leaf.

2014

28. Production and quality evaluation of extruded snacks from blends tigernut and roasted breadfruit seeds.

29. Production of gruel from sweet potato

2015

30. Production and evaluation of green and black teas from "Atama" leaf.

31. Production and evaluation of cold extruded and baked breakfast cereals from blends of sorghum, soyabean and crayfish.

32. Production and evaluation of jam from ripe "Ndiya" (*Cola rostrata*) fruits.

33. Production and evaluation of toasted breakfast cereals from blends of wheat, tigernut, date palm and coconut flakes.

2016

34. Production and quality evaluation of instant noodles from wheat, cassava and african breadfruit (*Treculia africana*) flours.

35. Production and quality evaluation of biscuits from unripe plantain, africa breadfruit seeds and tigernut flour blends.

36. Production and quality evaluation of breakfast cereals from blends of wheat, African yam bean (*S. stenorcapa*) and *Moringa oleifera* leaf.

37. Production and quality evaluation of extruded snacks from cassava (*Manihot esculenta*), coconut (*Cocos nucifera*) and bambara groundnut (*Vigna subterranean*) flour blends.

ADMINISTRATIVE EXPERIENCE:

1. Associate Dean, Faculty of Agriculture, University of Nigeria, Nsukka, Enugu State, Nigeria. **Period:** Aug. 2012 to Aug. 2014.
2. Chairman, Committee on development of guideline for scoring patents for assessment and promotion of Academic Staff of University of Nigeria.

AWARDS/HONOURS:

1. Federal Government **undergraduate Scholarship award** to USSR, from September 1985 to July 1991.
2. Federal Inst. of Ind. Research, **Certificate of Merit Award**, (3/2/2000).
3. Third World Academy of Science **Postdoctoral Fellowship Award** to

- CFTRI, Mysore, India (June 2002 to Dec. 2002)
4. APV 2003 **Seligman Fellowship Award in Food Engineering**, tenable at University of Reading UK, Food Standard Agency UK and other Food establishments (Feb. 2004 to June 2004)

HOBBIES: Traveling, Reading, Basketball and Athletics

AREAS OF COMPETENCE: Food Processing/Research, Food fortification, Food Safety/Regulation, Product development, Extrusion technology, Food canning, Essential oil and oleoresin production, Herbal tea production, Food Factory Design and Establishment, GMP Inspection, Russian-English Translation etc.

PROFESSIONAL MEMBERSHIPS:

1. Fellow, Nigerian Institute of Food Science and Technology (NIFST).
2. Member, New York Academy of Sciences (NYAS).
3. Member, Nigerian Agricultural Research Policy Network (NAPRNet)
4. Member, Society of Chemical Industry, UK
5. Member, West African Association of Food Sci. and Technologists (WAAFoST)

LANGUAGES SPOKEN: English, Igbo and Russian.

COUNTRIES VISITED: United Kingdom, USA, Italy, Canada, Netherland, Germany, Turkey, Poland, France, Russia, Byelorussia, Ukraine, Estonia, Bulgaria, Litva, India, Botswana, Ivory Coast, Ghana, Republic of Benin and France.

REFEREES:

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