

CURRICULUM VITAE

A. GENERAL INFORMATION

1. **Surname:** Adedayo Olubunmi ADEBOYE
2. **Date and Place of Birth:** 25th May 1985, Ikare-Akoko
3. **Gender:** Female
4. **Nationality:** Nigerian
5. **State of Origin:** Ondo
6. **Local Government Area:** Irele
7. **Marital Status:** Married
8. **Names and Ages of Children:**
(i) Feyijimi ADEBOYE, 12 years;
(ii) Fikunmi ADEBOYE, 10 years;
(iii) Fayokemi ADEBOYE, 5 years
9. **Name / Relationship of Next of Kin:** Engr (Dr). Busayo Sunday ADEBOYE, Husband,
+2347039402048
10. **Permanent Contact Address:** 1, Off TPL Olanipekun Street, Oroki Estate (West Bypass), Osogbo, Osun State.
11. **E-Mail Address:** adedayo.adeboye@uniosun.edu.ng
12. **Registration with ResearchGate:** Yes
13. **If Yes, provide the link:** <https://www.researchgate.net/profile/Adedayo-Adeboye>
14. **If No, why?:** NA
15. **Registration with Google Scholar:** Yes
16. **If Yes, provide the link:** <https://scholar.google.com/citations?user=y0XpUGUAAAAJ&hl=en>
17. **If No, why?:** NA
18. **Cell Phone Number:** +2347030302840
19. **College/Faculty/Unit:** Science, Engineering & Technology/Basic and Applied Sciences
20. **Department:** Food Science & Technology
21. **Position on First Appointment:** Lecturer II
22. **Present Position & Salary:** Lecturer I, CONUASS 4 Step 4
23. **Date of Present Position:** 1st October 2023
24. **Is your appointment confirmed?:** Yes
25. **If no, why not?:** N/A
26. **Date of Confirmation of Appointment:** 4th May 2023

B. EDUCATIONAL BACKGROUND:

1. Institutions Attended with Dates

- | | | |
|-----|---|-------------|
| (a) | Obafemi Awolowo University, Ile-Ife | 2012 - 2016 |
| (b) | Obafemi Awolowo University, Ile-Ife | 2010 – 2012 |
| (c) | Obafemi Awolowo University, Ile-Ife | 2001 – 2007 |
| (d) | Federal Government Girls College, Akure | 1994 - 2001 |

2. Academic and Professional Qualifications with Date and Issuing Authority:

- | | | |
|-----|--|---------------|
| (a) | PhD Food Science and Technology, 2016, Obafemi Awolowo University, Ile-Ife, Nigeria | |
| (b) | M.Sc. Food Science and Technology, 2012, Obafemi Awolowo University, Ile-Ife, Nigeria | |
| (c) | B.Sc. Food Science and Technology, 2008, Obafemi Awolowo University, Ile-Ife, Nigeria
(Second Class Lower Division) | |
| (d) | West African School Certificate Examination (WASSCE) | May/June 2001 |

3. Other Relevant Qualifications:

Nil

4. Honours, Awards and Distinctions:

- | | | |
|-----|--|------|
| (a) | Carnegie Scholarship Award for Undergraduate Female Students | 2005 |
| (b) | Carnegie Scholarship Award for Postgraduate Female Students | 2011 |

5. Research Fellowships with Dates:

Nil

C. WORK EXPERIENCE OUTSIDE THE UNIVERSITY SYSTEM:

- (i) **2009 - 2012** *Foods and Nutrition Teacher* Adventist Secondary School, Lagere, Ile-Ife
- (ii) **2008 - 2009** Computer Instructor (NYSC) Integrated Information & Communications Company Jos, Plateau State, Nigeria
- (iii) **2006** Production and QC Officer (SIWES) Energy Foods Company, Ibadan, Nigeria
- (iv) **2005** Production and QC Officer (SIWES) Okitipupa Oil Palm PLC, Okitipupa, Nigeria

D. WORK EXPERIENCE IN OTHER UNIVERSITIES:

- (i) **2018 - 2019** Lecturer II and Coordinator, Department of Food Science and Technology, Ondo State University of Science and Technology, Okitipupa, Ondo State, Nigeria
- (ii) **2016 - 2018** Lecturer II, Department of Food Science and Technology, Wesley University of Science and Technology Ondo, Ondo State, Nigeria
- (iii) **2013 -2016** Assistant Lecturer, Department of Food Science and Technology, Wesley University of Science and Technology Ondo, Ondo State, Nigeria

E. WORK EXPERIENCE IN OSUN STATE UNIVERSITY:

- | | |
|---|-------------|
| Lecturer II (Department of Food Science and Technology) | 2019 – 2023 |
| Lecturer I (Department of Food Science and Technology) | 2023 - Date |

F. CO-CURRICULAR PROFESSIONAL EXPERIENCE: Nil

G. MEMBERSHIP OF PROFESSIONAL BODIES:

- i. Member, International Association for Food Protection (IAFP)
- ii. Professional Member, Nigerian Institute of Food Science and Technology (NIFST, 08/5848/M)
- iii. Full member, Organization for Women in Science for the Developing World (OWSD, 6930)

H. SERVICES

(1) OSUN STATE UNIVERSITY:

- i. Coordinator, Department of Food Science and Technology 2023 - Date
- ii. Hall Warden 2022 – Date
- iii. Departmental Examination Officer 2022 – 2023
- iv. Coordinator, Department of Food Science and Technology 2021 – 2022
- v. Departmental Examination Officer 2020 – 2021
- vi. Level Adviser 2019 – Date
- vii. College Representative, University Committee On Gender Matters
- viii. Member, LOC 2023 ECOSON Conference
- ix. Member, LOC 7th Annual Circularity Conference 2026
- x. Secretary, LOC 12th Regional Food Science and Technology Summit 2026

(2) WITHIN THE COMMUNITY:

- i. **Resource Person**, Employee Wellness Training for Osun State Workers Organized by Cross-Border Training Institute, 27th – 30th May 2024.
- ii. **Resource Person**, Sixteen Days of Activism Against Sexual Gender Based Violence, organized by The Eco Centre for Transformation and Empowerment Initiative, Osogbo, Osun State, Nigeria, 10th December 2024.
- iii. **Resource Person**, 2025 International Women’s Day Celebration Organized by the Centre for Gender, Humanitarian and Development Studies (CGHDS), Redeemer’s University, Ede, Osun State, Nigeria, 3rd April 2025.

(3) WITHIN THE NATION:

- i. National Youth Service Corp, 2008 – 2009
- ii. Development Knowledge Facilitator of the MDGs (2008 – 2009).
- iii. Participant, OWSDW Quarterly Outreach

(4) INTERNATIONAL: Journal Reviewer for

- i. UNIOSUN Journal of Engineering and Environmental Sciences (UJEES)
- ii. International Journal for Tropical Insect Science (IJTIS)

- iii. Journal of Food Engineering
- iv. The COAST, Journal of the Faculty of Science, OAUSTECH, Okitipupa.

I. COURSES TAUGHT DURING THE CURRENT ACADEMIC SESSION:

FST 201	Introduction to Food Science and Technology
FST 303	Principles of Human Nutrition
FST 305	Food Processing
FST 306	Food Rheology
FST 308	Unit Operations in Food Processing
FST 405	Dairy Science and Technology
FST 411	Malting and Brewing
FST 503	Meat Science and Technology
FST 508	Principles of Management for Food Technologist
FST 514	Elements of Food Preservation
FST 516	Fats and Oil Technology

J. UNDERGRADUATE SUPERVISION: Thirty-Seven (37)

K. RESEARCH AND PUBLICATIONS:

(a) Research Work for Degrees:

- (i) **Koledoye, A.O. (2016).** Studies on the Optimization of Process Parameters in *Kilishi* production. Ph.D. Thesis, Obafemi Awolowo University, Ile-Ife, Nigeria.
- (ii) **Koledoye, A.O. (2012).** Optimization of the Production of Dehydrated Fermented Locust Bean (*Parkia biglobosa* Jacq. Benth) Seeds. M.Sc. Thesis, Obafemi Awolowo University, Ile-Ife, Nigeria.
- (iii) **Koledoye, A.O. (2007).** Development of Tomato-Carrot Juice Blend as a Health Drink. B.Sc. Thesis, Obafemi Awolowo University, Ile-Ife, Nigeria.

(b) Publications:

- (i) **Books (Authored/Coauthored):** Nil
- (ii) **Books (Edited/Co-edited):** Nil
- (iii) **Monographs:** Nil
- (iv) **Chapters in Books: 01**

1. Aderibigbe, D.O., Oladoye, P.O., **Adeboye, A.O.** and Giwa, A.A. (2024). Toxic Metals and Emerging Contaminants in Food: A Global Perspective. In S.A. Aransiola & N.R. Maddela (Eds.), *Phytoremediation in Food Safety.: Risks and Prospects* (pp. 259 – 268). DOI: 10.1201/9781032683751-22. **[Published by Taylor and Francis Group]. (Offshore)**

(v) Articles in Learned Journals: 16

2. Babalola, R.T., Famuwagun, A., Adejuwon, W., Adebayo, R., Akindele, O., Akanbi, T. and **Adeboye, A.O.** (2026). The Phyto and physico-chemical properties of pre-treated Cucurbita pepo flour. *FUOYE Journal of Agriculture and Human Ecology*. Accepted for Publication.

**[Published by Faculty of Agriculture, Federal University, Oye-Ekiti, Nigeria]
(Onshore)**

3. **Adeboye, A.O.**, Ogunsade, O., Famuwagun, A.A., Emmanuel, A. and Omowumi, K. (2026). Nutritional, Physicochemical, and Sensory Evaluation of Composite Fruit Leather Developed from African Star Apple (*Chrysophyllum albidum*) and Banana. *Uniosun Journal of Engineering and Environmental Sciences*, Vol 8, No 1., 35-43, DOI:10.64980/ujees.v8i1.004.

**[Published by Faculty of Engineering, Osun State University, Osogbo, Nigeria]
(Onshore)**

4. Famuwagun, A., Oloyede, T., Akinjokun, A.I., Babalola, R.T., Idowu, O.A., **Adeboye, A.O.**, Abiona, O.O. and Gbadamosi, S.O. (2026). Phenolic Profiles, Antioxidant Properties and Predicted Glycaemic Index of Bread Sweetened with Date Syrup in Comparison with Granulated Sugar. *Food Chemistry International*, DOI:10.1002/fci2.70054. **[Published by Wiley Publishers, USA] (Offshore)**

5. Awojide, S.H., Adeyemo, A.G., Dare, C., Abiona, O.O., **Adeboye A.O.**, Oladipo-Olalekan, O., Adeyemo, A.A., Asibor, Y. E., Adeniyi, E.O., Bankole, B.R. and Fadunmade, E.O. (2026). Fermentation-Induced Modulation of Polyphenolic Contents and Medicinal Activities in *Annona squamosa* Seeds. *Food Chemistry International*, 001-15. DOI:10.1002/fci2.70055. **[Published by Wiley Publishers, USA] (Offshore)**

6. Abiona, O.O, Famuwagun, A.A, **Adeboye, A.O.** and Ogunsade, O. (2025). Effect of drying on the bioactive compounds in the apical shoot of *Sterculea tragacantha* using gas chromatography-mass spectroscopic method. *Discover Plants*, 2, 95. <https://doi.org/10.1007/s44372-025-00183-7>. **[Published by Springer Nature, Switzerland] (Offshore)**

7. **Adeboye, A.O.**, Abiona, O.O., Ogunsade, O., Anifowose, A.H., Oyewole, K.A. and Adedotun, I.S. (2021). Effects of Fruit maturation on the quality of African Star Apple Seed Oil. *LAUTECH Crop and Environmental Reviews*, 2(2), 40 - 49. **[Published by Department of Crop and Environmental Protection] (Onshore)**

8. Abiona, Oluseye Oladapo; Awojide, Shola Hezekiah; **Adeboye, Adedayo Olubunmi**; Ogunsade, Oluwadamilola; Agbaje, Wasiu Bolade; Adegunwa, Abiodun Odunlami and Adedotun, Ifeoluwa Samuel. (2021). Assessment of some Quality Parameters of Yam-Wheat Composite Flours produced from *D. alata* and *D. cayenensis*. *Science Focus*, Vol. 26, pp. 194-203. <http://doi.org/10.36293/sfj.2021.0074> **[Published by Faculty of Pure and Applied Sciences, LAUTECH] (Onshore)**

9. Bolaji, O., Bamidele, D., **Adeboye, A.** and Tanimola, A. (2021). Influence of preparation and processing methods on the physico-chemical properties of *Oryctes rhinoceros* larvae. *Croatian*

[Published by Faculty of Food Technology Osijek, Croatia] (Offshore)

10. Abiona, O.O., Ogunsade, O., **Adeboye, A.O.**, and Agbaje, B.W. (2020). Lipid Characteristics of Mango Seed Oil as affected by Different Ripening Stages of the Fruit. *Journal of Science and Arts*, 1(54), pp. 315-324. **[Published by Faculty of Science and Arts, Valahia University of Targoviste] (Offshore)**
11. **Adeboye, A.O.**, Fasogbon, B.M. and Adegbuyi, K. (2020). Formulation of a Vegetable Soup Powder Enriched with *Macrotermes bellicosus* (Termite) Flour. *International Journal of Tropical Insect Science*. DOI: <https://doi.org/10.1007/s42690-020-00350-1> **[Published by Springer Nature, Switzerland] (Offshore)**
12. **Adeboye, A.O.**, Bolaji, O.A., Fasogbon, B.M. and Okunyemi, B.M. (2020). An Evaluation of the Impact of Drying on the Nutritional Composition, Functional Properties, and Sensory Characteristics of a Ready-to-Cook *C.volubile* Leaf Soup Powder. *Journal of Culinary Science and Technology*, Vol 18 No (3), pp 244 - 253 DOI: 10.1080/15428052.2019.1610988, Pp 11. **[Published by Taylor and Francis Group] (Offshore)**
13. Abiona, O.O., Adegunwa, A.O., Awojide, S.H., Awoniyi, I.O. **Adeboye, A.O.**, Ogunsade, O. (2020). Chemical and Physiochemical properties of water samples obtained from Oke-Ola & Mafowurosere Streams and Osun River as affected by Jaleyemi & Asubiaro Hospitals (Osogbo, Nigeria) Effluents. *Science Focus* (25), 166-177. **[Published by Faculty of Pure and Applied Sciences, LAUTECH] (Onshore)**
14. Abiona, O.O., Adegunwa, A.O., Awojide, S.H., **Adeboye, A.O.**, and Ogunsade, O. (2018). Determination of Heavy Metal Contents in Fresh and Used Oils of Street-Fried Foods within Ibadan and Lagos Nigeria. *Uniosun Journal of Agriculture and Renewable Resources*, Vol 2. **[Published by Faculty of Agriculture and Renewable Resources, UNIOSUN] (Onshore)**
15. **Adeboye, A.O.**, Akanbi, C.T. and Igene, J.O. (2018). Drying Kinetics of Beef During First Stage Drying of *Kilishi*. *Nigerian Food Journal*, Vol 36(1), 67-73. **[Published by Nigerian Institute of Food Science and Technology (NIFST)] (Onshore)**
16. **Adeboye, A. O.**, Bolaji, T. A. and Fatola, O. L. (2016). Nutritional Composition and Sensory Evaluation of Cookies made from Wheat and Palm Weevil Larvae Flour Blends. *Annals, Food Science and Technology*, Vol 17(2), pp 543-547. **[Published by Valahia University of Targoviste] (Offshore)**
17. **Koledoye, A. O.** and Akanbi C. T. (2015). Functional and Sensory Properties of Fermented Locust Bean Seeds using Optimized Pre-fermentation Conditions. *Ife Journal of Technology*, Vol 23(2), pp 36 -39. **[Published by Faculty of Technology, OAU Ile-Ife] (Onshore)**

(b) Review Articles: Nil

(c) Refereed Conference Proceedings: 03

18. Abiona, O.O., Famuwagun, A.O., **Adeboye, A.O.**, Babalola, R.T., Ogunsade, O., Oyafajo, L. and Oyedokun, J. (2023). Nutrient Composition of Cheese produced from Cow and Soy Milk Using Different Coagulants and the Physicochemical Properties of the Extracted Oils. 9th Regional Food Science and Technology Summit (ReFoSTS) of Nigerian Institute of Food Science and Technology, Western Chapter, 5th – 8th June 2023.
 19. Ogunsade, O., **Adeboye, A.O.**, Oyafajo, L.A., Abiona, O.O. and Adebooye, O.C. (2022). Nutritional Alterations Occasioned by Drying of *Stercularia tragacantha* in its Use as A Traditional Soup Complement, Pobolo, In South Western Nigeria. 1st International Traditional Foods and Sustainable Food Systems Symposium organised by Toros University, Mersin, Turkey. August 10, 2022.
 20. **Adeboye, A.O.**, Fasogbon, B.M., and Adegbuyi, K.O. (2019). Formulation of a Nutritive Vegetable Soup Powder Enriched with Termites. 5th Regional Conference of Nigerian Institute of Food Science and Technology, Western Chapter, Ilorin, Kwara State. 11th – 15th June, 2019.
- (d) Un-refereed Conference Proceedings: Nil
- (i) Book Reviews: Nil
- (ii) Technical Reports: Nil
- (iii) Thesis:
- (iv) Patents and Inventions: Nil
- (v) On-line Journal Articles: Nil

L. CURRENT RESEARCH ACTIVITIES

(i) Funded Research: Nil

(ii) Self-Sponsored Research: 04

- (a) Effect of Garden Egg inclusion on the Pasting properties, Anti-oxidant Activity and Sensory Evaluation of Yam Flour
- (b) Phytochemical Characterization of Yam Flour enriched with Garden Egg
- (c) Evaluation of Phenolic Constituents of Fruit Leather made from African Star Apple and Banana Fruits
- (d) Phytochemical and Amino Acid Profiling of Water Yam Flour enriched with Mushroom.

M. CONFERENCES/WORKSHOP ATTENDED WITH DATES

- (i) 12th Regional Food Science and Technology Summit (ReFoSTS) of Nigerian Institute of Food Science and Technology, Western Chapter, held at Osun State University, Osogbo, 8th – 12th June 2026.

- (ii) 7th Annual Circularity Africa Conference 2026 organized by Images Initiative and GASDI UNIOSUN, 12th - 15th May 2026.
- (iii) 3rd International Traditional Foods and Sustainable Food Systems Symposium organised by Toros University, Mersin, Turkey. 3rd - 4th October, 2024.
- (iv) Unlocking the potential of Biotechnology in Food Production organized by OBREAL and the Federal University of Agriculture Abeokuta. April 11 – July 12, 2024.
- (v) One day capacity building workshop organized for all teaching staff of Osun State University, held on Monday, 20th November 2023.
- (vi) 9th Regional Food Science and Technology Summit (ReFoSTS) of Nigerian Institute of Food Science and Technology, Western Chapter, held at DLK Event Centre, Abiola Way Abeokuta, Ogun State. 5th – 8th June 2023.
- (vii) 1st International Traditional Foods and Sustainable Food Systems Symposium organised by Toros University, Mersin, Turkey. 10th August 2022.
- (viii) Retreat for Principal Officers, Provosts, Deans, Directors and Heads of Departments/Units of Osun State University held at MicCom Golf Hotels & Resorts Ada, Osun State. 18th – 21st August 2021.
- (ix) 4-weeks training on technology for Transformative Pedagogy course organised by Pedagogical Leadership in Africa (PedaL). July 10 – August 6, 2021.
- (x) 2-Day Train-The-Trainers Ethical Retreat organized by Centre for Ethics and Self Value Orientation (CESVO) in collaboration with UNIOSUN. 11th – 12th March 2020.
- (xi) 5th Regional Conference of Nigerian Institute of Food Science and Technology, Western Chapter, Ilorin, Kwara State. 11th – 15th June, 2019.
- (xii) AuthorAID-INASP Online Course on Proposal Writing and Research Writing. 18th April – 12th June 2017.
- (xiii) Akure Humboldt Kolleg. “Functional Foods: For Effective Health Care Delivery”. April 3 – 7, 2017.
- (xiv) Annual Obafemi Awolowo University, Faculty of Technology International Conference. “Technology and Innovation for Human and Resource Development”. September 20 – 25, 2015.
- (xv) Annual Obafemi Awolowo University, Faculty of Technology International Conference. “Innovative Technologies for Socio Economic Transformations in Developing Countries”. September 25 – 29, 2011.
- (xvi) Annual Obafemi Awolowo University, Faculty of Technology International Conference. “Technology as a Driving Force in Attaining Millennium Development Goals”. September 5 – 9, 2010.

N. EXTRA-CURRICULAR ACTIVITIES: Motivational speaking, Reading books

O. ANY OTHER RELEVANT INFORMATION: Nil

P. SUMMARY OF CONTRIBUTION TO KNOWLEDGE: My research contributions are centered on food processing optimization, food product development, sustainable food systems, and the utilization of underutilized indigenous food resources. Through my studies, I have generated valuable knowledge on improving the nutritional quality, functionality, shelf stability, safety, and consumer acceptability of food products using locally adaptable and cost-effective approaches. My research on optimized food processing techniques, particularly in meat drying and traditional food preservation, has contributed to reducing processing time, labour, and cost while enhancing product quality. I have also contributed to the development of nutrient-enriched foods through the incorporation of edible insects and lesser-utilized plant materials into familiar food products, thereby advancing research in alternative protein sources, food security, and sustainable nutrition. Additionally, my studies on indigenous fruits, vegetables, seeds, and composite food products have expanded knowledge on their nutritional composition, antioxidant properties, phytochemical characteristics, and potential for value addition. These works have promoted postharvest utilization, waste reduction, and dietary diversification. My collaborative research on food contaminants, heavy metals, fermentation processes, phenolic compounds, and glycaemic properties has further contributed to food safety, public health, and functional food development. Overall, my research outputs provide practical and scientifically validated solutions aimed at improving food quality, nutrition, sustainability, and the utilization of local agricultural resources.

Adedayo Olubunmi ADEBOYE

Name



Signature

04-08-2026

Date