**COLLEGE OF POSTGRADUATE STUDIES**

**NNAMDI AZIKIWE UNIVERSITY**

**AWKA**

**PROFILING OF POSTGRADUATE SUPERVISORS**

**List of Potential Supervisors (for Department of Food Science and Technology)**

1. **FACULTY OF AGRICULTURE**
2. **Department of Food Science and Technology**

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| --- | --- | --- | --- | --- | --- | --- |
| **S/N** | **Potential Supervisor** | **Rank** | **Research Expertise and Interests** | **Programme Approved to Supervise** | **Ten Key Publications** **in Specialty Area(s)** | **E-mail****(UNIZIK only)** |
| 1. | Helen Obioma Agu | Senior Lecturer  | Food Processing and Preservation, Food Product Development, Food Quality Control,Food Security | PGD & Masters | 1. Ukonze, J.A., Odo, E.N., Ossai,N.I., Dimelu, N.I. and **Agu, H.O.** (2021). Production, proximate and hematological implications of substituting black bean meal in the diet fed cat fish. Journal of Fisheries and Aquatic Science 16:1-11. <https://doi.org/10.3923/jfas.2021.1.11>2. Oramunwa, V. O**., Agu, H. O.** and Ogbo, F. C. (2021). Microbiological efficacy of Hessian bag on leafy vegetables during distributon in Aguleri Anambra State. Asian Food Science Journal 20(8): 88-95. https://doi.org/10.9743/AFSJ/2021/v20i830333. **Agu, H. O**., Ejike, R. C., Obiegbuna, J. E. and Ezegbe, C. C. (2021). Production and physicochemical properties of cake with different ratios of soy lecithin. Asian Food Science Journal 20(9): 1-9. [https://doi.org/10.9734/AFSJ/2021/v20i930334. Ezegbe](https://doi.org/10.9734/AFSJ/2021/v20i930334.%20Ezegbe), C.C., **Agu**, **H.O.,** Ezeh, M.C., Anarado,C.S., Abah, C.R. and Okocha, K.S. (2021).Quality Evaluation of Custard Produced from Blends of Sweet Potato and Corn Starch Enriched with Defatted Soybean. European Journal of Nutrition & Food Safety 13(3):32-44. https://doi.org/10.9734/EJNFS/2021/v13i35. Lateef, O.J, Agu, H. O, Adesanya, O.D. and Eduzor, E. (2020). Evaluation of household food expenditure, dietary diversity scores and family nutritional status in Bauchi rural communities. Food Science and Nutrition Research 3(1): 1-6. ISSN 2641-42956. **Agu, H.O**., Yunana, R. and Jideani, A.I.O. (2020). Development and acceptability of snacks from yellow-fleshed sweet potato and wheat flours. Journal of Food Processing and Preservation. https://doi.org/10.1111/jfpp.148517. **Agu, H.O**., Onuoha, G.O. Elijah, O.E. and Jideani, V.A. (2020). Consumer acceptability of acha and malted bambara groundnut (BGN) biscuits sweetened with date palm. Heliyon. [6(11](https://www.sciencedirect.com/science/journal/24058440/6/11)): <https://doi.org/10.1016/j.heliyon.2020.e05522>.8. Ezegbe, C.C., Anarado, C.S., **Agu, H.O**. Obiegbuna, J.E. and Okocha, K.S. (2020). Shelf life extension of food using hurdle technology. Nigerian Food Journal 38(1): 9-22 9. Nzelu, I.C., **Agu, H.O**. and Dimejesi, S.A. (2017). Comparative analysis of proximate and amino acid composition of *Ogiri* from Soybean (*Glycine max)*, Castor oil seed (*Ricinus communis*) and Melon seed (*Citrullus vulgaris*). Technoscience Review 8(2): 49-59. [file:///C:/Users/PC/Downloads/47-Article%20Text-91-1-10-20191224(1).pdf](file:///C%3A/Users/PC/Downloads/47-Article%20Text-91-1-10-20191224%281%29.pdf) 10. Eduzor, E., Negbenebor, C.A, Onuoha, O.G., **Agu, H.O.,** Adebusoye, M.S., Okafor, T.D. and Samuel O.E. (2016). Effect of citric acid and clove on cured smoked meat (A traditional meat product). Continental Journal of Applied Sciences 11(1): 44-58. <10.5707/cjapplsci.2016.11.1.44.58>. <hal-01440070> | ho.agu@unizik.edu.ng |