**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/v13i3  5. 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 2641-4295  6. **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.14851  7. **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>  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 |