**COLLEGE OF POSTGRADUATE STUDIES**

**NNAMDI AZIKIWE UNIVERSITY**

**AWKA**

**PROFILING OF POSTGRADUATE SUPERVISORS**

**List of Potential Supervisors (According to Faculty & Department)**

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. | Obiegbuna, James Ejikeme  | Professor | Food Processing and Engineering | PGD and M.Sc. | Effect of Storage Relative Humidity on Some Chemical Composition and Browning Development of Treated Cocoyam (*Colocasia* *esculenta*) Corm Flour  | Je.obiegbuna@unizik.edu.ng |
|  |  |  |  |  | Effect Of Processing Methods On The Phytochemical Content And Consumer Acceptability Of Two Selected Green Leafy Vegetables |  |
|  |  |  |  |  | Chemical Composition and Effect of Processing and Flour Particle size on Physicochemical and Organoleptic Properties of Cocoyam (*Colocasia esculenta*) Flour |  |
|  |  |  |  |  | Quality Assessment of Cakes Supplemented with Cashew Pomace and Soybean FlourComparison of Yields and Physicochemical Properties of Lime Juice with Acetic Acid and Calcium Chloride Coagulated Soybean Curds |  |
|  |  |  |  |  | Physicochemical and Sensory Properties of Boiled *Prosopis africana* Seed Endosperm Macerated in Various Ethanol-water Mixtures  |  |
|  |  |  |  |  | Comparative Evaluation of the Nutritional and Sensory Quality of Major Commercial Whole-wheat Breads in Nigerian Market |  |
|  |  |  |  |  | Quality Evaluation of Awka Market Honey and Honey from Beekeepers in Two Floral Regions of Anambra State, Nigeria |  |
|  |  |  |  |  | Evaluation of Yield and Physicochemical Properties of Single Cereal Grain Akamu and Pre- and Post- Processed Multigrain Cereal Akamu Powders |  |
|  |  |  |  |  | Effect of Substituting Sugar with Date Palm Pulp Meal on the Physicochemical, Organoleptic and Storage Properties of Bread |  |