

CURRICULUM VITAE

OF

PROFESSOR EMMANUEL OHENE AFOAKWA

(JUNE 2015)

CURRICULUM VITAE

A. PERSONAL DETAILS:

NAME:

NATIONALITY:

DATE OF BIRTH:

HOMETOWN:

SEX:

MARITAL STATUS:

RELIGION:

LANGUAGES SPOKEN:

HOBBIES:

PROFESSION:

OCCUPATION:

POSITION:

PERMANENT ADDRESS:

TELEPHONE:

FAX:

E-MAIL ADDRESS:

PERSONAL WEBSITE:

SCHOLARLY WEBSITE:

CURRICULUM VITAE OF PROF. E. O. AFOAKWA

om

S. CERTIFICATION

I certify that all the information provided above is true and accurate.

NAME

DATE

PROFESSOR EMMANUEL OHENE AFOAKWA

JUNE 2015

- **Member** - Society of African Journal Editors (SAJE), Nairobi, Kenya (2004 to Date),
- **Member** - African Network for School Feeding Programmes (ANSFEP) (July 2006 to Date).
- **Member** - Information Technology for the Advancement of Nutrition in Africa (ITANA) Society (Sept. 2005 to Date).
- **Member** - Ghana Institute of Nutrition and Food Technology (GINFT, 2008 – Date).
- **Member** - Association of Ghanaian Journal Editors (AGJE), Accra, Ghana (Feb. 2005 to Date).

Q. COMPUTER LITERACY (KNOWLEDGE)

- Microsoft Word systems
- Microsoft PowerPoint Presentations
- Website design
- Statgraphics (Graphics Software System, Inc. USA)
- Freelance Graphics on Lotus Applications (Windows).
- Microsoft Excel
- Internet User Skills
- CD-ROM User Skills
- Virtual Training Studio (VTS)
- Microsoft Frontpage
- Harvard Graphics Presentations

R. REFERENCES

Professor Demetre Labadarios
Executive Director
Population Health, Health Systems and Innovation (PHHSI)
Human Sciences Research Council
Private Bag X9182, Cape Town, 8000
12th Floor, Plain Park Building, 69-83 Plain Street, Cape Town, 8001
Tel: +27 21- 466 7802
Fax: +27 21- 461 1255
Email: dlabadarios@hsr.ac.za

Professor Anna Larrey (PhD)
Department of Nutrition and Food Science
University of Ghana
Legon

42

B. KEY QUALIFICATIONS:

Professor Afoakwa is a Professor in Food Science and Technology and the Head of the Department of Nutrition and Food Science, University of Ghana, Legon-Accra, Ghana. He holds Ph.D. Degree in Food Science from the University of Strathclyde, Glasgow, U. K.; M.Phil and B.Sc (Honours) degrees in Food Science from the University of Ghana. He also holds Certificates in International Food Laws and Regulations from the Michigan State University, East Lansing, Michigan, USA. In addition, he holds a combined Certificate in Information Technology (IT) in Nutrition from the Swedish University of Agricultural Science, Uppsala, Sweden and the Peridiniya University, Peridiniya, Sri Lanka, and also Certificates in Food Quality Management Systems in the Food Industry (ISO 9001 Standards) and Food Safety Management Systems (ISO 22000 Standards) from the International Agricultural Centre of Wageningen University, Wageningen, the Netherlands. He is also a trained and a Licensed Food Auditor by the World Food Safety Organization, UK.

He has vast relevant experience in Food Science and Technology, International Food Laws and Regulations, and School Feeding Programmes. He is a member of several professional bodies and has authored and co-authored 174 publications (including 82 peer-reviewed journal publications, 4 books, 4 book chapters, 2 encyclopaedia chapters and 81 conferences presentations with published abstracts) in Food Science and Technology, Food and Nutrition Security, and School Feeding Programmes. In the pursuance of his duties as a Food Technologist, he has travelled to thirty-six (36) different countries across the globe where he has gained high international recognition in his work.

Prof. Afoakwa serves on several committees at the Ghana Standards Authority and other national and international bodies. Currently, he is the Chairman of the National Working Group on Cocoa and Cocoa Products, Chairman of the National Mirror Committee for CEN/TC 415 - Sustainable and Traceable Cocoa, and Chairman of the National Codex Committee on Food Additives. He is a Member of the International Expert Group on Sustainable and Traceable Cocoa (CEN/TC 415) established by the European Commission to set international standards for sustainability and traceability of cocoa. He is a Member of Board of Directors of the Global Child Nutrition Foundation (GCNF) in Washington, USA; the Executive Secretary for the African Network for School Feeding Programmes (ANSFEP);

CURRICULUM VITAE OF PROF. E. O. AFOAKWA

the Honorary Secretary for Society on Information Technology for the Advancement of Nutrition in Africa (ITANA) and the General Secretary to the Ghana Institute of Food Science and Technology (GIFOST). He is a Technical Advisor in Food Science and Technology to the International Foundation for Science (IFS) and Consultant Science Skills Trainer to the African Women in Agricultural Research and Development (AWARD). He is an External Examiner and Assessor for many national and international tertiary institutions such as the Kwame Nkrumah University of Science and Technology, Cape Coast Polytechnic, Lilongwe University of Agriculture and Natural Resources, Lilongwe, Malawi and the University of Pretoria, Pretoria, South Africa.

He also serves as Member of Editorial Boards of several International Journals including the Journal of Food Science and Nutrition, International Journal of Biological and Chemical Sciences, Journal of Nutritional Health and Food Science, Current Research in Nutrition and Food Science, Global Science Journals (Foods: Fresh Produce; & Fruit, Vegetable, Cereal Science and Biotechnology), and the Technical Reviewer for the African Journal of Food, Agriculture, Nutrition and Development (AJFAND), and the African Journal of Food Science. As well, he is a Reviewer for Journal of Food Engineering, Food Chemistry, Journal of Food Composition and Analysis, and International Journal of Food Science and Technology; European Food Research and Technology, Journal of Food Processing and Preservation, Food and Nutrition Bulletin and the South African Journal of Clinical Nutrition. He has vast experience in Food Technology and Nutrition, and translates his research findings through process engineering and product development into industrial productions towards the achievement of the UN Millennium Development Goals (MDGs) mainly on food and nutrition security, and sustainable agricultural development. He is happily married to Ellen and they are blessed with three children, Nama Afra, Maame Agyeiwa and Kwabena Ohene-Afoakwa (Jnr).

C. EDUCATIONAL RECORD

- **Ph.D** (Food Science), University of Strathclyde, Glasgow, U. K. – Nov. 2008.
- **M.Phil** (Food Science), University of Ghana, Legon – Accra, Ghana – June 2000.

JUNE 2010

Global Child Nutrition Foundation's Fellowship to the Global Child Nutrition Forum and School Feeding Development Conference, Golden Tulip Hotel Accra, Ghana, June 2 – 5, 2010.

October 2009

African Women in Agricultural Research and Development (AWARD) Fellowship to Attend Mentoring and Coaching Skills Training Workshop, June 7 – 15, 2010. Conference Room, Zen Gardens, Nairobi, Kenya.

February 2012

Fourth Workshop for AWARD Fellows and Mentors on Proposal Writing / Scientific Writing and Communication in Agricultural Research, Simba Conference Room, Maanzoni Hotel, Nairobi, Kenya. February 8 – 26, 2012.

April 2012

ISO Travel Grant to attend the ISO/TC 34 – Food and Food Products - Regional Workshop on Standards Contribution to the Food Sector in Africa. InterContinental Hotel, Nairobi, Kenya, April 24 – 27, 2012.

June 2012

Travel Grant to attend the Second Global Cassava Partnership for the 21st Century (GCP11-21) Conference, Speke Resort, Kampala, Uganda, June 18-22, 2012.

August 2012

AWARD Travel Grant to attend the 16th World Congress of Food Science and Technology, Ralfain Palace Hotel and Convention Centre, Foz do Iguaçu, Brazil, August 5 – 9, 2012.

P. MEMBERSHIP OF PROFESSIONAL BODIES

- **Member** - Institute of Food Technologists (IFT) USA (1996 to Date)
- **Member** - Ghana Science Association, Ghana, (2000 to Date)
- **Member** - Food Science and Nutrition Network for Africa (FOSNNA), Addis Ababa, Ethiopia, (2000 to Date).
- **Member** - West Africa Union of Food Science and Technology (WAFoST) in Nantes, France (2006 to Date).
- **Member** - Ghana Gender and Energy Network, Accra, Ghana, (2003 to Date)

SEPTEMBER 2007

WISHH-World Soy Foundation Funding to attend the WISHH-Ghana Food Industry Conference, M-Plaza Hotel, Accra, Ghana, September 13 – 14, 2007.

OCTOBER 2007

USAID funding to attend the NEPAD/WFP Regional Consultative Meeting on Home Grown School Feeding Programmes in Africa, Golden Tulip Hotel, Accra, Ghana, October 4 – 5, 2007.

MARCH 2008

Winston Industries Legislative Policy Scholar (2008) to attend the School Nutrition Association (USA) Legislative Action Congress, J. W. Marriott Hotel, Pennsylvania Avenue, Washington D. C., U. S. A. March 1 - 6, 2008.

JUNE 2008

Nestlé Career Development Fellowship to attend the Annual Meeting of the Institute of Food Technologists, Ernest Morial Convention Center, New Orleans, LA, USA, June 28 – July 1, 2008.

JULY 2008

Global Child Nutrition Foundation's Fellowship to the Global Child Nutrition Forum and School Feeding Development Conference, Philadelphia Marriott Downtown Hotel, Philadelphia, PA, USA, July 16 – 23, 2008.

OCTOBER 2008

The International Union of Food Science and Technology Travel Award to attend the 14th World Congress of Food Science and Technology, Everbright Convention Center, Shanghai, China, October 19 – 24, 2008.

DECEMBER 2008

ZDS Sollingen Travel Award to attend the ZDS Chocolate Technology International Congress, Koelnmesse International Convention Centre, Cologne, Germany, December 9 – 11, 2008.

MAY 2009

Global Child Nutrition Foundation's Fellowship to the Global Child Nutrition Forum and School Feeding Development Conference, Protea Hotel Stellenbosch, Cape Town, South Africa, May 4 – 9, 2008.

October 2009

African Women in Agricultural Research and Development (AWARD) Fellowship to Attend the Group Facilitation Skills Training Workshop, October 27 – 30, 2009. Conference Room, Outspan Hotel, Nyeri, Kenya.

40

- **B.Sc (Honours) Food Science**, University of Ghana, Legon – Accra, Ghana – June 1996.
- **Certificate in International Food Laws and Regulations**, Michigan State University, East Lansing, MI, USA - 2003.
- **Certificate in Food Auditing (Licensed Food Auditor)**, Trained and Licensed by the World Food Safety Organization (WFSO), London, UK, 2003.
- **Certificate in Information Technology in Nutrition**, Swedish University of Agricultural Sciences, Sweden and Perdimiya University, Kandy, Sri Lanka, 2004.
- **Certificate in Food Quality Management Systems in the Food Industry (ISO 9,000 Standards) and Food Safety Systems (ISO 22,000 Standards)**, International Agricultural Centre, Wageningen University, The Netherlands, 2004.
- **General Certificate of Education (GCE) Advanced Level** – St. Augustine's College, Cape Coast, Ghana – June 1991
- **General Certificate of Education (GCE) Ordinary Level** – St. Augustine's College, Cape Coast, Ghana – June 1989.
- **Primary Education - Common Entrance Examination** - Rapid Preparatory School, Sunyani, Brong Ahafo Region, Ghana – Sept. 1976 - June 1983.

D. EMPLOYMENT AND PROFESSIONAL RECORD

April 2015 – Date

HEAD OF DEPARTMENT, Department of Nutrition and Food Science, University of Ghana, Legon – Accra, Ghana.

March 2014 – Date

PROFESSOR, Department of Nutrition and Food Science, University of Ghana, Legon. Responsible for Teaching, Research and Extension in Food Science and Technology – Post-harvest Management of Foods – Cereals, Legumes, Cocoa, etc.; Industrial Food Processing Technologies; Food Processing & Preservation Technology; Thermal Processing of Foods; Food Additives and Toxicology; Food Laws and Regulations; Cocoa Processing and Chocolate Technology; Beverage Science and Sugar Technology.

April 2009 – February 2014

ASSOCIATE PROFESSOR, Department of Nutrition and Food Science, University of Ghana, Legon. Responsible for Teaching, Research and Extension in Food Science and

CURRICULUM VITAE OF PROF. E. O. AFOAKWA

July 2005 – March 2009.	Technology - Food Processing & Preservation Technology, Thermal Processing of Foods, Food Chemistry, Food Additives and Toxicology, Food Laws and Regulations, Beverage Science and Sugar Technology.
July 2005	SENIOR LECTURER, Department of Nutrition and Food Science, University of Ghana, Legon. Responsible for Teaching, Research and Extension in Thermal Processing of Foods, Food Chemistry, Food Processing & Preservation Technology, Food Laws and Regulations, Beverage Science and Sugar Technology.
January 2008 – Dec. 2008.	PRODUCT TECHNOLOGIST, Nestle Product Technology Centre (PTC) York, England, UK, Chocolate Department. Responsible for Process and Product Improvements on Nestle Chocolates / Research on Chocolate Process Engineering.
Nov. 2001 – June 2005.	LECTURER, Department of Nutrition and Food Science, University of Ghana, Legon. Responsible for Teaching and Research in Food Chemistry, and Beverage Science and Technology.
Nov. 1999 – Feb. 2002.	SENIOR RESEARCH ASSISTANT, USAID-Funded Project on Bean-Cowpea Processing and Utilization, Legon. Responsible Directing, Organizing and Coordinating the Research Activities of the Project on Food Security, Planning, Organization and Training of Personnel in Agro-Food Industries on Modern Food Processing Techniques, Processing and Analysis of Cereals and Legume Products.
E. AREAS OF EXPERTISE FOR CONSULTANCY SERVICES	
	<ul style="list-style-type: none"> • Post-harvest Management of Food Value Chains – Cocoa, Cereals, Legumes, etc. • Food Quality Management Systems (GMP, GHP Training Specialist, etc) • Food Safety Management Systems (Food Safety, HACCPs Training Specialist), • Food Processing & Preservation Technologies • Food Safety Risk Analysis • Gender Mainstreaming in Projects • International Food Laws, Legislations and Regulations • Grant Proposal Development and Scientific Writing Skills (International Trainer) • Statistical Analysis of Research/Experimental Data. • Food Safety/Sanitation Auditing of Food Industries & School Feeding Programmes.

MARCH 2005	Swedish International Development Agency (SIDA) Fellowship to attend the Global Nutrition Final Evaluation Seminar at the Eastern Residence Hotel, Dhaka, Bangladesh.
JULY 2005	Child Nutrition Foundation's Fellowship to attend the Global Child Nutrition Forum and the Annual National Congress of the School Nutrition Association, Baltimore Convention Centre, Baltimore, Maryland, USA, July 12 – 20, 2005.
SEPTEMBER 2005	Technical Centre for Agriculture (CTA) Travel Award to attend the Second Pan-African Conference (ITANA 2005) on IT in the Advancement of Nutrition in Africa, Cape Town, South Africa, September 18-21, 2005.
NOVEMBER 2005	ENERGIA Foundation Fellowship to attend the First TIE-ENERGIA Training Workshop on Mainstreaming Gender in Energy Project Planning. Lenana Mount Hotel, Nairobi, Kenya, November 20 – 28, 2005.
JULY 2006	Child Nutrition Foundation's Fellowship to attend the Global Child Nutrition Forum 2006 and the Annual National Congress of the School Nutrition Association, Los Angeles Convention Centre, Los Angeles, California, USA, July 13 – 19, 2006.
SEPTEMBER 2006	International Nutrition Foundation (INF) Fellowship to attend the 13 th World Food Congress of the International Union of Food Science and Technology, Nantes, France, September 17-21, 2006.
JULY 2007	Global Child Nutrition Foundation's Fellowship to attend the Global Child Nutrition Forum and School Feeding Development Conference 2007 and the Annual National Congress of the School Nutrition Association, Hilton Towers Hotel and McCormick Convention Convention Centre, Chicago, Illinois, USA, July 11 – 19, 2007.
JULY 2007	Nestle Career Development Fellowship to attend the Annual Meeting of the Institute of Food Technologists, McCormick Place Convention Center, Chicago, Illinois, USA. July 28 – August 1, 2007.

JUNE 2003	UNESCO Travel Award to attend the UNESCO Pre-Conference on Ways of Promoting A Culture of Peace, Pallervo Institute, Revontulentie 9, Espoo-Tapiola, Helsinki, Finland, June 12-14, 2003.
JUNE 2003	UNESCO Travel Award to attend the UNESCO Conference on Teaching and Learning for Intercultural Education (UNESCO 2003), University of Jyväskylä, Jyväskylä, Finland, June 15 - 18, 2003.
JULY 2003	International Union of Food Science and Technology (IUFoST) Scholarship to the 12 th World Food Congress, Chicago, U.S.A. July 12-15, 2003.
JULY 2003	Outstanding Student Honour Award by the Michigan State University and an invitation to become a lifetime member of the Outstanding Students Honour Society, USA.
SEPT. 2003	Travel Award to attend the 24 th African Health Sciences Congress on Challenges and Strategies in Combating Health Problems in Africa, Towards Development Efforts, African Union Conference Centre, Addis Ababa, Ethiopia, September 28 – October 2, 2003.
MARCH 2004	Swedish International Development Agency (SIDA) Fellowship to attend the Global Nutrition Program at the Swedish University of Agricultural Sciences, Uppsala, Sweden.
OCTOBER 2004	Netherlands Fellowship to attend a Training Programme on Food Industry and Agri-Business at the Wageningen International Agricultural Centre, Wageningen, The Netherlands.
NOVEMBER 2004	Swedish International Development Agency (SIDA) Fellowship to attend the Global Nutrition Follow-up Programme at the University of Peridimiya, Kandy, Sri Lanka.
DECEMBER 2004	Rockefeller Foundation Fellowship to attend the First International Working Meeting of the Society of African Journal Editors, Lenana Mount Hotel, Nairobi, Kenya, December 11 – 15, 2004.
38	
<p>F. CAREER OBJECTIVES To contribute to the achievement of the Global Millennium Goals in promoting sustainable food and nutrition security, and agricultural development in the world.</p> <p>G. RELEVANT INFORMATION</p> <p>PhD. THESIS Dark Chocolate – Effects of Particle Size Distribution and Compositional Effects on Physical Qualities and Flavour Volatiles Release. PhD Thesis Presented to the Centre for Food Quality, Strathclyde Institute of Pharmacy and Biomedical Sciences, University of Strathclyde, Glasgow, U. K. (Graduated in November 2008).</p> <p>M.Phil. THESIS Biochemical and Quality Changes in <i>Dioscorea dumetorum</i> Tubers After Harvest. M.Phil Thesis Presented to the Department of Nutrition and Food Science, University of Ghana, Legon – Accra, Ghana (Graduated in June 2000).</p> <p>B.Sc (HONS) DISSERTATION Storage Characteristics and Quality Evaluation of Cowpea-fortified Traditional Foods. B.Sc (Hons) Dissertation presented to the Department of Nutrition & Food Science, University of Ghana, Legon – Accra, Ghana (Graduated in June 1996).</p> <p>H. ACADEMIC RESEARCH SUPERVISION BSc. Research Supervised: 45 MPhil Research Supervised/Co-Supervised: 28 PhD. Research Supervised/Co-Supervised: 5</p> <p>I. RESEARCH PUBLICATIONS IN PEER REVIEWED JOURNALS:</p> <p>82. Aidoo, R. P., Afoakwa, E. O., & Dewettinck, K. (2015). Rheological properties, melting behaviours and physical quality characteristics of sugar-free chocolates processed using inulin/polydextrose bulking mixtures sweetened with stevia and thaumatin extracts. <i>LWT - Food Science and Technology</i>, 62 (1): 592-597</p> <p>81. Chiwona-Karlun, L., Afoakwa, E. O., Nyirenda, D., Mwansa, C. N., Kongor, E. J. & Brimer, L. (2015). Varietal Diversity and Processing Effects on the Biochemical</p>	

- Composition, Cyanogenic Glucoside Potential (HNCP) and Appearance of Cassava Flours from South-Eastern African Region. *International Food Research Journal* 22, (3): 973-980 (2015)
80. Afoakwa E. O., Kongor J. E., Budu A.S., Mensah-Brown H., and Takrama J. F. (2015). Changes in Some Biochemical Qualities during Drying of Pulp Pre-conditioned and Fermented Cocoa (*Theobroma cacao*) Beans. *African Journal of Food, Agriculture, Nutrition and Development*, 15 (1): 9651-9670.
 79. Afoakwa, E. O., Ofosu-Ansah, E., Budu, A. S. and Mensah-Brown, H., Takrama, J. F., (2015). Roasting effects on phenolic content and free-radical scavenging activities of pulp pre-conditioned and fermented cocoa (*Theobroma cacao*) beans. *African Journal of Food, Agriculture, Nutrition and Development*, 15 (1): 9635-9650.
 78. Afoakwa, E. O., Budu, A. S., Mensah-Brown, H., Takrama, J. F. and Akomanyi, E. (2014). Changes in Biochemical and Physico-chemical Qualities during Drying of Pulp Preconditioned and Fermented Cocoa (*Theobroma cacao*) Beans. *Journal of Nutritional Health and Food Science*, 2 (3): 1-8.
 77. Afoakwa, E. O., Ofosu-Ansah, E., Takrama, J. F., Budu, A. S. and Mensah-Brown, H. (2014). Changes in Chemical Quality of Cocoa Butter during Roasting of Pulp pre-conditioned and Fermented Cocoa (*Theobroma cacao*) Beans. *International Food Research Journal*, 21 (6): 2221-2227.
 76. Mensah-Brown, H., Afoakwa, E. O. & Winifred, B. W. (2014). Optimization of the Production of Chocolate-Flavoured Soy-peanut Beverage with Acceptable Chemical and Physico-chemical Properties Using a Three-component Constrained Extreme Lattice Mixture Design. *Food Science & Quality Management*, 23 (2014): 46-54.
 75. Afoakwa, E. O., Boakye, P. G., Mensah-Brown, H. and Chiwona-Karlun, L. (2014). Response Surface Methodology for Studying Effects of Pre-processing Treatments and Processing Time on the Microbial and Sensory Qualities of Cocoyam (*Xanthosoma Sagittifolium*) Leaves during Canning. *Journal of Nutritional Health and Food Engineering*, 1 (2): 2-7.
 74. Kpodo, F. M. K., Afoakwa, E. O., Agnes, A. S. & Sataia, F. K. (2014). Effect of Ingredient Variation on Microbial Acidification, Susceptibility to Syneresis, Water Holding Capacity and Viscosity of Soy-peanut-cow Milk Yoghurt. *Journal of Nutritional Health and Food Engineering*, 1 (2): 8-14.
 73. Afoakwa, E. O., Budu, A. S., Mensah-Brown, H., Takrama, J. F. & Ofosu-Ansah, E. (2014). Effect of Roasting Conditions on the Browning Index and Appearance Properties of Pulp Pre-Conditioned and Fermented Cocoa (*Theobroma Cacao*) Beans. *Journal of Nutritional Health and Food Science* 1 (1): 1-5.
 72. Aidoo, R. P., Afoakwa, E. O., & Dewellinck, K., (2014). Optimization of Inulin and Polydextrose as Sucrose Replacers during Sugar-free Chocolate Manufacture –

O. SCHOLARSHIPS, FELLOWSHIPS AND AWARDS

DATE

SCHOLARSHIP/AWARD

JANUARY 2009	The Marquis Who's Who in the World Publication Board Award for Academic Excellence.
NOVEMBER 2008	Best Scientific Research Publication of the Year in Africa 2007/2008 Awarded by Nestlé Nutrition Institute Africa in Nairobi, Kenya.
JAN. 2006 – Dec. 2008	Ghana Government Scholarship (GET-FUND) for PhD Programme awarded by the Ghana Scholarship Secretariat.
JAN. 2006 – Dec. 2008	Nestle Career Development Fellowship for PhD Programmes awarded by Nestle UK.
OCT. 1997-Sept. 1999	University of Ghana Postgraduate Scholarship for Masters Programmes in Science.
SEPT. 2000	USAID Travel Award to attend the World Cowpea Research Conference III, Ibadan, Nigeria, Sept., 4-7, 2000.
JULY 2002	German Development Co-operation's (GTZ) Travel Award to attend the First Pan-African Conference (ITANA 2002) on IT in The Advancement Of Nutrition In Africa. Nairobi, Kenya. July 21-24, 2002.
OCT. 2002	UN/FAO Scholarship to attend the Third ECSAFOODS Course (Food Comp 2002, Pretoria). Pretoria, South Africa, October 14 - Nov 1, 2002.
MAY 2003	International Foundation for Science (IFS) Travel Award to attend the International Working Meeting of Foods In Africa (Food Africa 2003) on Improving Food Systems in sub-Saharan Africa: Responding to a changing Environment. Yaounde International Conference Centre, Yaounde, Cameroon, May 5 – 9, 2003.
MAY 2003	Technical Centre for Agriculture (CTA) Travel Award to attend the Third Taro Symposium on Research and Developments on Taro and other Related Crops, Tana International Conference Centre, Nadi, Fiji Islands, May 21- 23, 2003.

13. Pacific Agriculture Plant Genetic Resources Network (PAPGREN) Workshop, Tanoa International Conference Centre, Nadi, Fiji Islands, May 19, 2003.
12. Taro Genetic Resources Committee (TGRC) Workshop, Tanoa International Conference Centre, Nadi, Fiji Islands, May 20, 2003.
11. The Third Taro Symposium on Research and Developments on Taro and other Related Crops, Tanoa International Conference Centre, Nadi, Fiji Islands, May 21-23, 2003.
10. UNESCO Pre-Conference on The Ways of Promoting A Culture of Peace, Pallervo Institute, Revontulentie 9, Espoo-Tapiola, Helsinki, Finland, June 12-14, 2003.
9. UNESCO Conference on Teaching and Learning for Intercultural Education (UNESCO 2003), University of Jyväskylä, Jyväskylä, Finland, June 15 - 18, 2003.
8. The 24th African Health Sciences Congress on Challenges and Strategies in Combating Health Problems in Africa, Towards Development Efforts, African Union Conference Centre, Addis Ababa, Ethiopia, September 28 – October 2, 2003.
7. The 12th Faculty of Science Colloquium, Department of Biochemistry Annex, University of Ghana, Legon, May 13 – 14, 2002.
6. The 8th Inter-Disciplinary Congress On Women (Womens World 2002 Congress). Kampala, Uganda, July 22-26, 2002.
5. The First Pan-African Conference (ITANA 2002) on IT in The Advancement Of Nutrition In Africa. Nairobi, Kenya. July 21-24, 2002.
4. The Third ECSAFOODS Course (Food Comp 2002, Pretoria). Pretoria, South Africa, October 14 - Nov 1, 2002.
3. World Cowpea Research Conference III, Ibadan, Nigeria, Sept., 4-7, 2000.
2. International Conference on the Efficacy of Double-Fortified Salt. Accra, Ghana, February 12-14, 1999.
1. International Workshop on Cowpea Processing and Utilization Accra, Ghana, January 25-29, 1999.

- Rheological, Microstructure and Physical Quality Characteristics. *Journal of Food Engineering*, 126 (2014): 35-42. <http://dx.doi.org/10.1016/j.jfoodeng.2013.10.036>.
71. Mensah-Brown, H., Afoakwa, E. O., & Himeh, M. (2013). The influence of blanching time, anti-browning agent and processing time on some physico-chemical properties and appearance of green peppers (*Capsicum Sinensis*) during canning. *African Journal of Food, Agriculture, Nutrition and Development*, 14 (3): 8848-8871.
70. Aidoo, R. P., Depypere, F., Afoakwa, E. O. & Dewettinck, K. (2013). Industrial Manufacture of Sugar-free Chocolates – Applicability of Alternative Sweeteners and Carbohydrate Polymers as Raw Materials in Product Development. *Trends in Food Science and Technology*, 32 (2013): 84-96.
69. Aidoo, R. P., De Clercq, N., Afoakwa, E. O., & Dewettinck, K., (2013). Optimization of Processing Conditions and Rheological Properties Using Stephan Mixer as Conche in Small-scale Chocolate Processing. *International Journal of Food Science and Technology*. Published Online - <http://dx.doi:10.1111/ijfs.12360>
68. Afoakwa, E. O., Quao, J., Budu, A. S., Takrama, J., & Saalia, F. K. (2013). Chemical Composition and Physical Quality Characteristics of Ghanaian Cocoa Beans as affected by Pulp Pre-conditioning and Fermentation. *Journal of Food Science & Technology*, 50 (6): 1097 - 1105. <http://dx.doi:10.1007/s13197-011-0446-5>
67. Kongor, J. E., Takrama, J. F., Budu, A. S., Mensah-Brown, H., & Afoakwa, E. O. (2013). Effects of Fermentation and Drying on the Fermentation Index and Cut Tests of Pulp Pre-conditioned Ghanaian Cocoa (*Theobroma Cacao*) Beans. *Journal of Food Science and Engineering*, 3 (2013): 625-634.
66. Ofoosu-Ansah, E., Budu, A. S., Mensah-Brown, H., Takrama, J. F. & Afoakwa, E. O. (2013). Changes in Nib Acidity, Proteolysis and Sugar Concentration As Influenced By Pod Storage and Roasting Conditions of Fermented Cocoa (*Theobroma Cacao*) Beans. *Journal of Food Science and Engineering*, 3 (2013): 635-647.
65. Afoakwa, E. O., Polycarp, D., Budu, A. S. Oloo, E. & Mensah-Brown, H. (2013). Variability in Biochemical Composition and Cell Wall Constituents in Seven Species within the Ghanaian Yam (*Dioscorea Sp.*) Germplasm. *African Journal of Agriculture, Food, Nutrition and Development*, 13 (4): 8106 - 8127.
64. Afoakwa, E. O., Mensah-Brown, H., Budu, A. S. & Mensah, E. (2013). Risk Assessment of Vacuum-Packed Pouched Tuna Chunks during Industrial Processing Using ISO 22000 and HACCP Systems. *International Food Research Journal*. Accepted for Publication, 20 (6): 1883-1897. <http://www.ifrj.upm.edu.my>
63. Graham, G. A., Ayemor, G., Bediako-Amoa, B., Saalia, F. K., & Afoakwa, E. O. (2013). Effect of blanching and frying on textural profile and appearance of fried white yam (*D. rotundata*) chips. *Journal of Food Processing and Preservation*. Accepted for Publication (In Press). JFP-05-13-0227.

62. Afoakwa, E. O., Mensah-Brown, H., Crensil, G. K., Frimpong, K. & Asante F. (2013). Application of ISO 22000 in Comparison with HACCP on Industrial Processing of Milk Chocolate. *International Food Research Journal*, 20 (4): 1771-178. <http://www.ijfrr.upm.edu.my>
61. Afoakwa, E. O., Kongor, J. E., Takrama, J. F., Budu, A. S. & Mensah-Brown, H. (2013). Effects of Pulp Preconditioning on Total polyphenols, O-diphenols and Anthocyanin concentrations during Fermentation and Drying of Cocoa (*Theobroma cacao*) Beans. *Journal of Food Science and Engineering*, 3 (2013): 235-245.
60. Afoakwa, E. O., Mensah-Brown, H., & Himeh, M. (2013). Optimization of Blanching Time, Sodium Metabisulphite (Na₂S₂O₅) Concentration and Processing Time on Vitamin C Content, Microbial Quality and Sensory Characteristics during Canning of Green Pepper (*Capsicum sinensis*) Using Response Surface Methodology. *Journal of Food Science and Engineering*, 3 (2013): 285-298.
59. Afoakwa, E. O., Kongor, J. E., Takrama, J. F. & Budu, A. S. (2013). Changes in Acidification, Sugars and Mineral Composition of Cocoa Pulp during Fermentation of Pulp Pre-conditioned Cocoa (*Theobroma cacao*) Beans. *International Food Research Journal*, 20 (3): 1215-1222.
58. Afoakwa, E. O., Kongor, J. E., Takrama, J. F. & Budu, A. S. (2013). Changes in nit acidification and biochemical composition during fermentation of pulp pre-conditioned cocoa (*Theobroma cacao*) beans. *International Food Research Journal*, 20 (4): 1843-1853.
57. Kipodo, F. M. K., Afoakwa, E. O., Amoa, B. B. & Budu, A. S. (2013). Application of Multiple-Component Constraint Mixture Design for Studying the Effect of Ingredient Variations on the Chemical Composition and Physico-chemical Properties of Soy-Peanut-Cow Milk Blends. *International Food Research Journal*, 20 (2): 811-818.
56. Anihouvi, V. B., Afoakwa, E. O., Sakyi-Dawson, E., Ayemor, G. S., & Hounhouigan, J. D. (2012). Application of response surface methodology for studying the effect of processing conditions on the biochemical and quality characteristics of cassava fish (*Pseudotilapia* sp.) during fermentation. *International Journal of Engineering Science and Technology*, 4 (10): 4460-4470.
55. Afoakwa, E. O., Budu, A. S., Asiedu, C., Chiwona-Karlun, L. & Nyirenda, D. (2012). Viscoelastic Properties and Physico-Functional Characterization of Six High Yielding Cassava Mosaic Disease-Resistant Cassava (*Manihot esculenta* Crantz) Genotypes. *Journal of Nutrition and Food Science*, 2: 129, 1-8. <http://dx.doi.org/10.4172/2155-9600.1000129>
54. Polycarp D., Afoakwa, E. O., Budu, A. S. & Otoo, E. (2012). Characterization of Chemical Composition and Anti-nutritional Factors in Seven Species within the Ghanaian Yam (*Dioscorea*) Germplasm. *International Food Research Journal*, 19 (3): 985-992.
26. The Global Nutrition Programme Final Evaluation Seminar, Eastern Residence Hotel, Dhaka, Bangladesh, Sponsored by the Swedish International Development Agency (SIDA), March 6 – 12, 2005.
25. The Global Child Nutrition Forum, Baltimore Convention Centre, Baltimore, Maryland, USA, July 12 – 16, 2005.
24. The 5th Annual National Congress of the School Nutrition Association's Baltimore Convention Centre, Baltimore, Maryland, USA, July 17 – 20, 2005.
23. The Second Pan-African Conference (ITANA 2005) on IT for the Advancement of Nutrition in Africa. Cape Town, South Africa. September 18-21, 2005.
22. The First TLE-ENERGIA Training Workshop on Mainstreaming Gender in Energy Project Planning. Sponsored by the ENERGIA Foundation, Lenana Mount Hotel, Nairobi, Kenya, November 20 – 28, 2005.
21. The Global Nutrition 2004 Programme at the Swedish University of Agricultural Sciences, Uppsala, Sweden, Sponsored by the Swedish International Development Agency (SIDA), March 8 – April 8, 2004.
20. The 14th Faculty of Science Colloquium, on Creating Opportunities for Science in National Development, Department of Biochemistry Annex, University of Ghana, Legon, April 27 – 28, 2004.
19. Training Programme on Food Industry and Agri-Business at the Wageningen International Agricultural Centre, Wageningen, The Netherlands. October 4 – 29, 2004.
18. The Global Nutrition 2004 Follow-up Programme at the University of Perindya, Kandy, Sri Lanka, Sponsored by the Swedish International Development Agency (SIDA), November 26 – December 4, 2004.
17. The First International Working Meeting of the Society of African Journal Editors. Sponsored by the Rockefeller Foundation, Lenana Mount Hotel, Nairobi, Kenya, December 11 – 15, 2004.
16. Fundraising Fundamentals and Proposal Writing Workshop for Ghanaian Universities (FunFun 2003). Graduate School Conference Hall, University of Ghana, Legon, Ghana, April 21 – 25, 2003.
15. The 13th Faculty of Science Colloquium, Department of Biochemistry Annex, University of Ghana, Legon, April 29 – 30, 2003.
14. International Working Meeting of Foods In Africa (Food Africa 2003) on Improving Food Systems in sub-Saharan Africa. Responding to a changing Environment. Yaounde International Conference Centre, Yaounde, Cameroon, May 5 – 9, 2003.

42. The Global Child Nutrition Forum and School Feeding Development Conference, Philadelphia Marriott Downtown Hotel, Philadelphia, PA, USA, July 16 – 23, 2008.
41. The 14th World Congress of Food Science and Technology, Everbright Convention Center, Shanghai, China, October 19 – 24, 2008.
40. The Nestlé Nutrition Institute Africa Scientific Awards Ceremony, Inter-Continental Hotel, Nairobi, Kenya, November 18, 2008.
39. ZDS Chocolate Technology International Congress, Koelmesse International Convention Centre, Cologne, Germany, December 9 – 11, 2008.
38. The First International Chester Conference of Food Science and Technology, Chester, UK. April 10 - 13, 2007.
37. NEPAD/WFP Regional Consultative Meeting on Home Grown School Feeding Programmes in Africa, Golden Tulip Hotel, Accra, Ghana, October 4 – 5, 2007.
36. The Global Child Nutrition Forum and School Feeding Development Conference, Hilton Towers Hotel, Chicago, Illinois, USA, July 12 – 17, 2007.
35. The 61st Annual National Congress of the School Nutrition Association's McCormick Place Convention Center, Chicago, Illinois, USA, July 16 – 19, 2007.
34. The Annual Meeting of the Institute of Food Technologists, McCormick Place Convention Center, Chicago, Illinois, USA, July 28 – August 1, 2007.
33. Nestle Career (PhD) Development Seminar, York, U.K. September 13 – 14, 2007.
32. The WISHH-Ghana Food Industry Conference, M-Plaza Hotel, Accra, Ghana, September 13 – 14, 2007.
31. School Feeding Development Conference, Morgan Building, Faculty of City and Regional Planning, Cardiff University, Cardiff, Wales, U. K. September 24, 2007.
30. The Ghana Gender & Energy Training Workshop on Gender Mainstreaming in Energy Project. Sponsored by the TIE-ENERGIA Foundation, Miklin Hotel, Accra, Ghana, July 3 - 7, 2006.
29. The Global Child Nutrition Forum, Millennium Biltmore Hotel, Los Angeles, California, USA, July 12 – 16, 2006.
28. The 60th Annual National Congress of the School Nutrition Association's Los Angeles Convention Centre, Los Angeles, California, USA, July 12 – 16, 2006.
27. The 13th World Food Congress of the International Union of Food Science and Technology, Nantes, France, September 17-21, 2006.

53. Graham, S., Ayemor, G. S., Amoa, B., Saalia, F. K. & Afoakwa, E. O. (2012). Spatial Distribution Of Total Phenolic Content And Enzymic Activities On Browning In White Yam (*Dioscorea rotundata*) Tubers. *Journal of Food Science and Technology*. DOI:10.1007/s13197-012-0760-6.
52. Afoakwa, E. O., Quao, J., Budu, A. S., Takrama, J., & Saalia, F. K. (2012). Influence of Pulp Pre-conditioning on Fermentative Quality in Ghanaian Cocoa (*Theobroma cacao*) Beans. *International Food Research Journal*, 19 (2012), 59-66.
51. Afoakwa, E. O., Quao, J., Budu, A. S., Takrama, J., & Saalia, F. K. (2012). Changes in Total Polyphenols, O-Diphenols and Anthocyanin Concentrations during Fermentation of Pulp-Preconditioned Cocoa (*Theobroma Cacao*) Beans. *International Food Research Journal*, 19 (3): 1223-1229.
50. Asare, E. K., Sefa-Dedeh, S., Afoakwa, E. O., Sakyi-Dawson, E. & Budu, A. S. (2012). Extrusion Cooking of Rice-Groundnut-Cowpea Mixtures – Effects of Extruder Characteristics on Nutritive Value and Physico-functional Properties of Extrudates using Response Surface Methodology. *Journal of Food Processing and Preservation*, 36 (5) 465-476. doi:10.1111/j.1745-4549.2011.00605.x
49. Afoakwa, E. O., Budu, A. S., Astedu, C., Chiwona-Karlun, L. & Nyirendah, D. (2011). Application of Multivariate Techniques for Characterizing Composition of Starches and Sugars in Some Traditional and High Yielding Disease-Resistant Cassava (*Manihot esculenta Crantz*) Varieties. *Journal of Nutrition and Food Science*, 1:111. <http://dx.doi.org/10.4172/2155-9600.1000111>.
48. Afoakwa, E. O., Quao, J., Budu, A. S., Takrama, J., & Saalia, F. K. (2011). Effect of Pulp Pre-conditioning on Acidification, Proteolysis, Sugars and Free Fatty Acids Concentration during Fermentation of Cocoa (*Theobroma cacao*) Beans. *International Journal of Food Science & Nutrition*, 62 (7) 755- 764. DOI: 10.3109/09637486.2011.581224
47. Atuobi, C., Sakyi-Dawson, E., Sefa-Dedeh, S., Afoakwa, E. O. & Budu, A. S. (2011). Microstructural and Physico-Functional Characterisation of Starches from Selected Cowpea (*Vigna unguiculata* L. Walp.) Varieties Developed for Pest and Disease Resistance. *Journal of Nutrition and Food Sciences*, 1 (2), 100-104. doi:10.4172/2155-9600.1000104
46. Ayemor, G. S., Afoakwa, E. O., Bartels, P. K. & Budu, A. S. (2011). Application of Response Surface Methodology for Studying the Effects of Gestation and Post-Harvest Storage on the Shrinkage Characteristics of Pineapple cv. 'Smooth Cayenne' Fruits. *Fresh Produce*, 5 (1) 30 – 33.
45. Ayemor, G. S., Afoakwa, E. O., Bartels, P. K. & Budu, A. S. (2011). Effect of Polymeric Coating on the Post-Harvest Quality Characteristics of Pineapple cv. 'Smooth Cayenne' Fruits. *Fresh Produce*, 5 (1) 34 – 38.

44. Asare, E. K., Sefa-Dedeh, S., Afoakwa, E. O., Sakyi-Dawson, E. & Budu, A. S. (2010). Response surface methodology for studying the effects of feed moisture and ingredient variations on the chemical composition and appearance of extruded sorghum-groundnut-cowpea blends. *International Journal of Food Engineering*, 6 (6): 1 – 23. <http://www.bepress.com/ijfe/vol6/iss6/art12>.
 43. Afoakwa, E. O., Kongor, J. E. & Annor, G. A. (2010). Acidification and starch behaviour during co-fermentation of cassava (*Maniot esculenta Crantz*) and soybean (*Glycine max Merr*) into *garri*, an African fermented food. *International Journal of Food Sciences and Nutrition*, 61 (5), 449 – 462. DOI: 10.3109/09637480903393727
 42. Afoakwa, E. O., Aido, P. R. & Adjonu, R. (2010). Effect of spontaneous fermentation and Amylase Rich Flour (ARF) on the nutritive value, functional and viscoelastic properties of cowpea-fortified nixtamalized maize. *International Journal of Food Sciences and Nutrition*, 61 (3), 256 – 271. DOI: 10.3109/09637480903379460.
 41. Afoakwa, E. O., Adjonu, R. & Asomaning, J. (2010). Viscoelastic properties and pasting characteristics of fermented maize: influence of the addition of malted cereals. *International Journal of Food Science and Technology*, 45, 380-386. doi:10.1111/j.1365-2621.2009.02160.x.
 40. Ayenor, G. S., Afoakwa, E. O., Bartels, P. K. & Budu, A. S. (2010). Effects of Polymeric Coating and Anti-Fungal Treatment on the Shrinkage Characteristics of Pineapple (*Ananas Comosus*) Fruits during Storage. *International Journal of Fruit Science*, 10 (3), 309 – 322. DOI: 10.1080/1538362.2010.510425
 39. Asare, E. K., Sefa-Dedeh, S., Afoakwa, E. O., Sakyi-Dawson, E. & Budu, A. S. (2010). Modelling the effects of feed moisture and ingredient variations on the physical properties and functional characteristics of extruded sorghum-groundnut-cowpea blends using response surface methodology. *International Journal of Food Engineering*, 6 (4): 1 – 17. <http://www.bepress.com/ijfe/vol6/iss4/art4>.
 38. Annor, G. A., Sakyi-Dawson, E., Sefa-Dedeh, S., Saalia, F. K., Afoakwa, E. O., Tano-Debrah, K., & Budu A.S. (2010). Response surface methodology for studying the quality characteristics of cowpea (*Vigna unguiculata*)-based tempoh. *Journal of Food Process Engineering*, 33 (4): 606-625. doi:10.1111/j.1745-4530.2008.00292.x
 37. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2009). Influence of tempering and fat crystallisation on microstructural and melting properties in dark chocolates. *Food Research International*, 42 (1): 200 - 209. doi:10.1016/j.foodres.2008.10.007
 36. Afoakwa, E. O., Paterson, A., Fowler, M. & Ryan, A. (2009). Matrix Effects of Flavour volatiles release in dark chocolates varying in particle size distribution and fat content using GC-MS and GC-Olfactometry. *Food Chemistry*, 113 (1): 208-215. doi:10.1016/j.foodchem.2008.07.088.
55. Global Child Nutrition Forum and School Feeding Development Conference, Golden Tulip Hotel Accra, Ghana, June 2 – 5, 2010.
 54. African Women in Agricultural Research and Development (AWARD) Group Facilitation Skills Training Workshop, October 27 – 30, 2009. Conference Room, Outspan Hotel, Nyeri, Kenya.
 53. Second Workshop for AWARD Fellows and their Mentors on Scientific Writing and Policy Development in Agricultural Research, Conference Room, Cardoso Hotel, Maputo, Mozambique. January 17 – 28, 2010.
 52. FAO Regional Workshop on Applying the Risk Analysis Framework to Address Problems of Mycotoxins on Foods. Accra International Conference Centre, Accra, Ghana. February 23, 2009.
 51. The 18th Session of the FAO-WHO Coordinating Committee for Africa (CCAFRICA). Accra International Conference Centre, Accra, Ghana. February 24 - 27, 2009.
 50. The International Foundation for Science (IFS) and the African Women in Agricultural Research and Development (AWARD) First Training of Trainers Workshop on Proposal and Scientific Writing. University of Ghana, Legon – Accra, Ghana, April 1 – 9, 2009.
 49. The School Feeding Roundtable Meeting. Organized by Joint Aid Management (JAM-Washington), Protea Hotel Stellenbosch, Cape Town, South Africa, May 1 – 3, 2009.
 48. The Global Child Nutrition Forum and School Feeding Development Conference, Protea Hotel Stellenbosch, Cape Town, South Africa, May 4 – 9, 2009.
 47. The VLAAZ Chocolate Technology Conference, Ghent University, Gent, Belgium, June 2 – 3, 2009.
 46. Group Facilitation Skills Training Workshop. Organized by the African Women in Agricultural Research and Development (AWARD), October 27 – 30, 2009. Conference Room, Outspan Hotel, Nyeri, Kenya.
 45. School Nutrition Association (USA) Legislative Action Congress, J. W. Marriott Hotel, Pennsylvania Avenue, Washington D. C., U. S. A. March 1 - 6, 2008.
 44. Ghanaian Scholars UK (AGGOSS) Seminar, Ghana High Commission, Hightgate Hill, London, U.K., June 21, 2008.
 43. The Annual Meeting of the Institute of Food Technologists, Ernest Morial Convention Center, New Orleans, LA, USA, June 28 – July 1, 2008.

67. African Women in Agricultural Research and Development (AWARD) Advanced Training of Trainers (ToT) Workshop for Science Trainers and Training Manuals and Curriculum Development. Wariara Conference Room, Indian Ocean Beach Resort, Mombasa, Kenya. November 13 - 18, 2011.
66. Convergence of Science-Strengthening Innovation Systems (COS-SIS) Research Programme Third International Conference, Bamako International Conference Centre, Bamako, Mali, October 24 - 29, 2011.
65. African Women in Agricultural Research and Development (AWARD) Mentoring Orientation Workshop 4.3, October 17 - 21, 2011. Jacaranda Hotel Conference Room, Jacaranda Hotel, Nairobi, Kenya.
64. Strategic Planning and Board Meeting of Board of Directors of the Global Child Nutrition Foundation, School Nutrition Association Conference Room, National Harbor, Maryland, MD, USA, October 3-4, 2011.
63. Cassava Transformation in South Africa (CATISA) Project Meeting, Protea Safari Hotel Conference Room, Lusaka, Zambia, April 15 - 19, 2011.
62. African Women in Agricultural Research and Development (AWARD) Advanced Mentoring and Coaching Skills Training Workshop, April 12 - 16, 2011. Conference Room, Zen Gardens, Nairobi, Kenya.
61. Third Workshop for AWARD Fellows and their Mentors on Scientific Writing and Communication in Agricultural Research, Conference Room, Kibo Palace Hotel, Arusha, Tanzania. February 21 - 26, 2011.
60. Third Workshop for AWARD Fellows and their Mentors on Proposal Writing and Policy Development in Agricultural Research, Conference Room, Indian Ocean Beach Resort, Diana-Mombasa, Kenya. January 24 - 29, 2011.
59. International Foundation for Science (IFS) / Sierra Leone Agricultural Research Institute (SLARI) / Njala University Proposal Writing Workshop, SLARI Njala Centre, Njala, Sierra Leone, December 13 17, 2010.
58. Strategic Planning and Board Meeting of Board of Directors of the Global Child Nutrition Foundation, Embassy Suites Hotel, Crystal City, Arlington VA, USA, September 13 - 15, 2010.
57. African Women in Agricultural Research and Development (AWARD) Mentoring Orientation Workshop 1, August 15 - 20, 2010. Conference Room, Indian Ocean Beach Resort, Mombasa, Kenya.
56. African Women in Agricultural Research and Development (AWARD) Mentoring and Coaching Skills Training Workshop, June 7 - 15, 2010. Conference Room, Zen Gardens, Nairobi, Kenya.

35. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2009). Comparative evaluation of rheological models used for evaluating dark chocolate viscosity. *International Journal of Food Science and Technology* 2009, 44, 162-167. doi:10.1111/j.1365-2621.2008.01710.x
34. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2009). Microstructure and mechanical properties related to particle size distribution and composition in dark chocolate. *International Journal of Food Science and Technology* 2009, 44, 111-119. doi:10.1111/j.1365-2621.2007.01677.x
33. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2009). Fat bloom development and structure-appearance relationships during storage of under-tempered dark chocolates. *Journal of Food Engineering*, 91 (4): 571-581. doi:10.1016/j.jfoodeng.2008.10.011.
32. Afoakwa, E. O., Paterson, A., Fowler, M. & Ryan, A. (2008). Flavor Formation and Character in Cocoa and Chocolate: A Critical Review. *Critical Reviews in Food Science and Nutrition*. 48 (9): 840 - 857. doi: 10.1080/10408390701719272.
31. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2008). Particle size distribution and compositional effects on textural properties and appearance of dark chocolates. *Journal of Food Engineering*. 87. (2): 181 - 190. doi:10.1016/j.jfoodeng.2007.11.025.
30. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2008). Effects of tempering and fat crystallisation behaviour on microstructure, mechanical properties and appearance in dark chocolate systems. *Journal of Food Engineering*. 89 (2) 128 - 136. doi:10.1016/j.jfoodeng.2008.04.021
29. Afoakwa, E. O. (2008). Melamine Contamination of Infant Formula in China: The Causes, Food Safety Issues and Public Health Implications. *African Journal of Food, Agriculture, Nutrition and Development*. 8 (4): 1 - 9.
28. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2008). Relationships between Rheological, Textural and Melting Properties of Dark Chocolates as Influenced by Particle Size Distribution and Composition. *European Food Research and Technology* (2008) 227: 1215 - 1223. doi: 10.1007/s00217-008-0839-5.
27. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2008). Modelling Tempering Behaviour of Dark Chocolates from varying Particle Size Distribution and Fat Content using Response Surface Methodology. *Innovative Food Science and Emerging Technologies*, 9 (4) 527 - 533. doi:10.1016/j.ifset.2008.02.002.
26. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2008). Characterization of melting properties in dark chocolate from varying particle size distribution and

- composition using Differential Scanning Calorimetry. *Food Research International* 41 (7) 751–757. doi:10.1016/j.foodres.2008.05.009.
25. Afoakwa, E. O. (2008). Cocoa and Chocolate Consumption – Are There Aphrodisiac and Other Benefits for Human Health? *South African Journal of Clinical Nutrition*, 21 (3): 107 – 113.
24. Afoakwa, E. O., Sefa-Dedeh, S., Budu, A. S., Sakyi-Dawson, E. O. & Asomaning, J. (2007). Effects of spontaneous fermentation on some quality characteristics of maize-based cowpea-fortified nixtamalized foods. *African Journal of Food, Agriculture, Nutrition and Development*, 7 (1) pp. 1-18.
23. Eisey, A. N., Sakyi-Dawson, E. O., Sefa-Dedeh, S., Afoakwa, E. O., Tano-Debrah, K. & Annor, G. A. (2007). Effects of cowpea fortification and the level of ripeness of plantain on the nutritive value of plantain based snack foods. *African Journal of Biotechnology*, 6 (6): 799-802.
22. Afoakwa, E. O., Paterson, A. & Fowler, M. (2007). Factors influencing rheological and textural qualities in chocolate – a review. *Trends in Food Science & Technology*, 18 (6): 290-298.
21. Afoakwa, E. O., Paterson, A. & Fowler, M. (2007). Effects of particle size distribution and composition on rheological properties of dark chocolate. *European Food Research and Technology*, 226: 1259-1268. doi:10.1007/s00217-007-0652-6.
20. Afoakwa E. O., Budu, A. S. & Merson, B.A. (2007). Response surface methodology for studying the effect of processing conditions on some nutritional and textural properties of bambara groundnuts (*Voandzei subterranea*) during canning. *International Journal of Food Sciences and Nutrition*, 58, (4) 270 – 281.
19. Afoakwa, E. O., Yeniyi, S. E. & Sakyi-Dawson, E. (2006). Response surface methodology for optimizing the pre-processing conditions during canning of a newly developed and promising cowpea (*Vigna unguiculata*) variety. *Journal of Food Engineering*, 73 (4) pp. 346-357.
18. Afoakwa, E. O., & Aidoo P. R. (2006). Effect of Solid State Fermentation on the Physico-Chemical, Functional and Textural Properties of Nixtamalized Maize. *International Journal of Food Engineering*: Vol. 2: No. 1, Article 1. <http://www.bepress.com/ijfe/vol2/iss1/art1>
17. Afoakwa E. O. & Yeniyi S. E. (2006). Application of response surface methodology for studying the influence of soaking, blanching and sodium hexametaphosphate [(NaO₃)₆] salt concentration on some biochemical and physical characteristics of cowpeas (*Vigna unguiculata*) during canning. *Journal of Food Engineering* 77 (2006) 713–724
78. Communication in Agricultural Research, Lake View Conference Room, Imperial Botanical Hotel, Entebbe, Uganda. February 2 – 8, 2014.
77. Regional Monitoring and Evaluation Meeting for 2011/2012 African Women in Agricultural Research and Development (AWARD) Fellows and Mentors. Mensvic Grand Hotel in Accra, Ghana, October 1 – 6, 2013.
76. Fifth Workshop for African Women in Agricultural Research and Development (AWARD) Fellows and Mentors on Proposal Writing / Scientific Writing and Communication in Agricultural Research. Speke Resort & Conference Centre, Munyonyo, Kampala, Uganda. June 17 – July 2, 2013.
75. African Women in Agricultural Research and Development (AWARD) Foundational Training of Trainers (ToT) Workshop for AWARD Trainers. Royal Palm Conference-Room, Jacaranda Hotel, Nairobi, Kenya. June 10 – 14, 2013.
74. African Women in Agricultural Research and Development (AWARD) Science Trainers Materials Workshop, Bedelle Hotel, Nairobi, Kenya January 28 – February 1, 2013
73. The 16th World Congress of Food Science and Technology, Rafain Palace Hotel and Convention Centre, Foz do Iguaçu, Brazil, August 5 – 9, 2012.
72. The Second Global Cassava Partnership for the 21st Century (GCP11-21) Conference, Speke Resort, Kampala, Uganda, June 18-22, 2012.
71. ISO/TC 34 – Food and Food Products - Regional Workshop on Standards Contribution to the Food Sector in Africa. InterContinental Hotel, Nairobi, Kenya, April 24 – 27, 2012.
70. The 17th Faculty of Science Colloquium, Business School Auditorium, University of Ghana, Legon-Accra, March 21-23, 2012.
69. ICS-UNIDO Expert Group Meeting on “Detection and Health Validation Methods of Bioactive Compounds in Plants and Food Products”, ICS Seminar Room, Padriciano 99, AREA Science Park, Trieste, Italy, 14 – 15 March 2012.
68. Fourth Workshop for African Women in Agricultural Research and Development (AWARD) Fellows and Mentors on Proposal Writing / Scientific Writing and Communication in Agricultural Research, Sinba Conference Room, Maanzoni Hotel, Nairobi, Kenya. February 8 – 26, 2012.

4. Sefa-Dedeh, S., Kluivise, Y. M., and Afoakwa, E. O. (2001). Effect of fermentation and cowpea fortification on the chemical and functional properties of cereal-based weaning foods. Book of Abstracts 1.10. European Conference on Advanced Technology for Safe and High Quality Foods. Berlin, Germany. December 5-7, 2001.
 3. Sefa-Dedeh, S., Frimpong, K. and Afoakwa, E. O. (2001). Response Surface Methodology for Optimizing Process Development of Cowpea-fortified traditional foods. Book of Abstracts 1.11. European Conference on Advanced Technology for Safe and High Quality Foods. Berlin, Germany. December 5-7, 2001.
 2. Sefa-Dedeh, S., Cornelius, B. and Afoakwa, E. O. (2001). Influence of fermentation on product characteristics of nixtamalized corn. Book of Abstracts 1.12. European Conference on Advanced Technology for Safe and High Quality Foods. Berlin, Germany. December 5-7, 2001.
 1. Afoakwa, E.O., Sefa-Dedeh, S.K., & Frimpong, K. (2000). Cowpea fortification of Traditional Foods in Ghana. Paper presented at the 3rd World Cowpea Research Conference. International Institute of Tropical Agriculture (IITA), Ibadan, Nigeria, September 3-7, 2000.
- N. CONFERENCES/SEMINARS/WORKSHOPS ATTENDED**
84. European Standards Organization / International Organization for Standardization (CEN/ISO) TC 415 7th Meeting on Sustainable and Traceable Cocoa, Guayaquil, Ecuador, June 1 – 6, 2015.
 83. The 249th American Chemical Society Annual Meeting, Colorado Convention Center, Denver, Colorado, USA. March 22 – 26, 2015.
 82. The African Women in Agricultural Research and Development (AWARD) Proposal Writing / Scientific Writing Course for the Institute of Agricultural Research of Mozambique (IIAM), Maputo, Mozambique, November 1 - 7, 2014.
 81. European Standards Organization / International Organization for Standardization (CEN/ISO) TC 415 6th Meeting on Sustainable and Traceable Cocoa, Copenhagen, Denmark, October 6 – 10, 2014.
 80. European Standards Organization / International Organization for Standardization (CEN/ISO) TC 415 5th Meeting on Sustainable and Traceable Cocoa, Zurich, Switzerland, March 2 – 6, 2014.
 79. First Workshop for African Women in Agricultural Research and Development (AWARD) Post-Bachelors Fellows on Proposal Writing / Scientific Writing and

16. Afoakwa, E. O. Budu, A. S. & Merson, A. B. (2006). Application of Response Surface Methodology for Optimizing the Pre-processing Conditions of Bambara Groundnut (Voandzei Subterranea) during Canning, *International Journal of Food Engineering*: Vol. 2: Iss. 5, Article 3. Available at: <http://www.bepress.com/ijfe/vol2/iss5/art3>
15. Afoakwa, E. O. & Aidoo, R. P. (2005). Changes in souring development, nutritional and functional properties during fermentation of cowpea-fortified nixtamalized maize. *International Journal of Food Engineering*. Vol. 2: Issue 3, Article 3. Available at: <http://www.bepress.com/ijfe/vol2/iss3/art3>
14. Sefa-Dedeh, S., Cornelius, B., W. Amoa-Awua & Sakyi-Dawson. E. O., Afoakwa, E. O. (2004). The Microflora of Fermented Nixtamalized Corn. *International Journal of Food Microbiology* 96 (1): 97-102.
13. Sefa-Dedeh, S., Cornelius, B. & Sakyi-Dawson, E., Afoakwa, E. O. (2004). Effect of Nixtamalization on the Chemical and Functional Properties of Maize. *Food Chemistry*. 86 (2004). pp. 317-324.
12. Afoakwa, E. O., Sefa-Dedeh, S., and Sakyi-Dawson, E. (2004). Effects of cowpea fortification, dehydration method and storage time on some quality characteristics of maize-based traditional weaning foods. *African Journal of Food, Agriculture, Nutrition and Development* 4 (1) 1 – 17.
11. Asare, E. K., Sefa-Dedeh, S., Sakyi-Dawson, E. O. & Afoakwa, E. O. (2004). Application of Response Surface Methodology for Studying the Product Characteristics of Extruded Rice-cowpea-groundnut Blends. *International Journal of Food Science and Nutrition*, 55 (5) 431-439.
10. Sefa-Dedeh, S., Cornelius, B. & Afoakwa, E. O. (2003). Effect of Fermentation on the Quality Characteristics of Nixtamalized Corn. *Food Research International* 36 (2003). pp. 57-64.
9. Sefa-Dedeh, S., Cornelius, B. & Sakyi-Dawson, E., Afoakwa, E. O. (2003). Application of Response Surface Methodology to Study the Quality Characteristics of Cowpea-fortified Nixtamalized Maize. *Innovative Food Science and Emerging Technologies* 4 (2003). pp. 109-119.
8. Afoakwa, E. O. and Sefa-Dedeh, S. (2002). Changes in Cell Wall Constituents and Mechanical properties during post-harvest hardening of *Dioscorea dumetorum* tubers. *Food Research International* 35 (2002). pp. 429-434.
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- J. BOOKS AUTHORED**
1. Afoakwa, E. O. (2014). Cocoa Production and Processing Technology. (Published in February 2014). CRC Press Inc, Boca Raton, USA. ISBN 9781466598232 (Hardback) ISBN 9781466598249 (eBook) 374 pages.
 2. Afoakwa, E. O. & Sakyi-Dawson, E. (2013). Palm Oil Processing Technology. Scholars Press Publishers Inc., Saarbrücken, Germany. (Published in February 2013). ISBN 978-3-639-51108-6 (Softcover) 150 pages.
 3. Afoakwa, E. O. (2010). Chocolate Science and Technology. Wiley-Blackwell Publishers Inc., Oxford, UK. (Published in May 2010). ISBN 978-1-4051-9906-3-9 (Hardcover) 336 pages.
 4. Afoakwa, E. O. (2008). Canning Technology – Principles, Applications and Recent Technological Advances. (Published in November 2008). Nova Science Publishers, Inc, USA. ISBN 978-1-60456-653-6 (Softcover) 102 pages.

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12. Sefa-Dedeh, S., Asare S., Sakyi-Dawson & Afoakwa, E. O. (2002). Effects of fermentation and cowpea fortification on the quality characteristics of maize-based nixtamalized foods. Paper presented at the Annual Meeting of the Institute of Food Technologists, Anaheim, California, USA. June 15-19, 2002.
11. Sakyi-Dawson, E. O., Sefa-Dedeh, S., Aduamoah, O. & Afoakwa, E. O. (2002). Effect of cowpea fortification on the quality characteristics of plantain-based Ghanaian traditional foods. Paper presented at the Annual Meeting of the Institute of Food Technologists, Anaheim, California, USA. June 15-19, 2002.
10. Afoakwa, E. O., Sefa-Dedeh, S., & Cornelius, B. (2002). Optimization of the Nutritional Quality Characteristics of Cowpea-fortified Nixtamalized Maize using Computer-generated Response Surface Models. Paper presented at the First Pan-African Conference (ITANA 2002) on IT in the Advancement of Nutrition in Africa. Nairobi, Kenya July 21-24, 2002.
9. Afoakwa, E. O. (2002). HIV/AIDS and Agriculture in Africa: The Woman's Role In Agricultural Policy Formulation and Implementation. Paper presented at the 8th Inter-disciplinary Congress on Women (Womens World 2002 Congress). Kampala, Uganda, July 22-26 2002.
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20. Afoakwa, E. O. (2003). My Ways of Promoting A Culture of Peace for Well-being. Paper Presented at UNESCO Pre-Conference on The Ways of Promoting A Culture of Peace, Pallervo Institute, Revontulentie 9, Espoo-Tapiola, Helsinki, Finland, June 12–14, 2003.
19. Afoakwa, E. O. (2003). Nutrition, Health and Economic Development; Policy Priorities and Intercultural Education for Achievable Social Justice and Human Rights. Paper Presented at the UNESCO Conference on Teaching and Learning for Intercultural Education (UNESCO 2003), Jyväskylä, Finland, June 15 - 18, 2003.
18. Afoakwa, E. O. & Adjiei, R. M. (2003). Nutritional Care and Support for People Living with HIV/AIDS in Sub-Saharan Africa. Paper Presented at the 24th African Health Sciences Congress on Challenges and Strategies in Combating Health Problems in Africa, Towards Development Efforts, African Union Conference Centre, Addis Ababa, Ethiopia, September 28 – October 2, 2003.
17. Osei-Akoto, E., Afoakwa, E. O. & Owusu, W. B. (2003). HIV/AIDS and Food/Nutrition Security in Africa: The Way Forward. Paper Presented at the 24th African Health Sciences Congress on Challenges and Strategies in Combating Health Problems in Africa, Towards Development Efforts, African Union Conference Centre, Addis Ababa, Ethiopia, September 28 – October 2, 2003.
16. Afoakwa, E. O., Sefa-Dedeh, S., Cornelius, B. & Sakyi-Dawson, E. O. (2003). Effect of Nixtamalization on the Chemical and Functional Properties of Maize. Paper Presented at the Second International Workshop on Food-based Approaches for Healthy Nutrition in West Africa: The Role of Food Technologists and Nutritionists, Ouagadougou, Burkina Faso, 23–28 November, 2003.
15. Afoakwa, E. O., Sefa-Dedeh, S., Kluivise, Y. & Sakyi-Dawson, E. O. (2003). The Influence of Fermentation and Cowpea Fortification on the Quality Characteristics of Maize-based Weaning Foods. Paper Presented at the Second International Workshop on Food-based Approaches for Healthy Nutrition in West Africa: The Role of Food Technologists and Nutritionists, Ouagadougou, Burkina Faso, 23–28 November, 2003.
14. Annor, G. A., Afoakwa, E. O., Sefa-Dedeh, S., & Sakyi-Dawson, E. O. (2003). Influence of Cowpea Addition and Dehydration Technique on the Nutritive Value and Rheological Properties of Maize-based Traditional Foods. Paper Presented at the Second International Workshop on Food-based Approaches for Healthy Nutrition in West Africa: The Role of Food Technologists and Nutritionists, Ouagadougou, Burkina Faso, 23–28 November, 2003.
13. Sefa-Dedeh, S. & Afoakwa, E. O. (2002). The relationship between starch

K. CHAPTERS IN BOOKS AND ENCYCLOPEDIA AUTHORED/CO-AUTHORED

1. Afoakwa, E. O. (2014). Cocoa Processing and Chocolate Technology. In: *Cocoa and Coffee Fermentations* (R. F. Schwan & G. H. Fleet). CRC Press Inc, Taylor and Francis Group, Boca Raton, FL, USA. ISBN-13: 978-1-4398-4791-6 (Hardback)
2. Afoakwa, E. O. & Paterson, A. (2011). Tempering, Polymorphism and Fat Crystallization during Industrial Chocolate Manufacture: Regimes, Behaviours and their Effects on Finished Chocolate Quality. In: *Food Engineering* (B. C. Siegler). Nova Science Publishers Inc, New York, USA. ISBN 978-1-61728-913-2
3. Afoakwa, E. O. (2011). Chocolate and Cocoa, Flavour and Quality. In: *Kirk-Othmer Encyclopedia of Chemical Technology*. John Wiley and Sons Inc, New York, U.S.A. DOI: 10.1002/0471238961.chocafaa.a01
4. Afoakwa, E. O. & Paterson, A. (2010). Cocoa Fermentation: Chocolate Flavour Quality. In: *Encyclopedia of Biotechnology in Agriculture and Food*. Taylor & Francis Publishing Inc, Oxford, U.K. DOI: 10.1081/E-EBAF-120045413
5. Afoakwa, E. O. (2007). Canning Technology – Recent Advances Through Optimization and Modelling Techniques. In: *Food Engineering Research Developments* (T. P. Kiening). Chapter 6, pp. 167-219. (Published 2007) Nova Science Publishers, Inc, USA. ISBN-13: 978-1-60021-906-1 (Hardcover)
6. Afoakwa, E. O. (2005). HIV/AIDS and Agriculture in Africa: The Woman's Role in Agricultural Policy Formulation and Implementation. In: *Gender in Agriculture and Technology*, Chapter 7. N. Tarzam (Ed). Gendered Worlds Series, Makerere University Printery, Kampara, Uganda, pp. 88-96. ISBN-9970-832-05-9 (Softcover)

L. EXTENSION ACTIVITIES (UNIVERSITY-BASED, NATIONAL AND INTERNATIONAL ACTIVITIES SUPPORT)

a. UNIVERSITY BOARDS/COMMITTEES SERVED/ACTIVITIES SUPPORTED:

1. Member, University Academic Board, University of Ghana. March 2009 – DATE.
2. Member, College Academic Board, College of Basic and Applied Science, University of Ghana. August 2014 – DATE.
3. Member, School Management Board, School of Biological Sciences, University of Ghana. August 2014 – DATE.

4. Member, University Library Board, University of Ghana. August 2014 – DATE.
 5. Member, Academic Board, University of Ghana. April 2009 – July 2014.
 6. Member, Faculty of Science Board, University of Ghana. April 2009 – July 2014.
 7. Member, University of Ghana Research Committee. August 2010 – DATE
 8. Graduate Programs Coordinator, Department of Nutrition and Food Science, University of Ghana. January 2009 – DATE
 9. Chief Investigator, University of Ghana Examinations, Accra City Campus, Accra. January 2009 – Date.
 10. Academic Advisor, Department of Nutrition and Food Science, University of Ghana, Legon. August 2009 – Date.
 11. Member, Hall Senate, Mensah Sarbah Hall, University of Ghana. January 2002 – Date.
 12. Member, Pro-Vice-Chancellor Committee to Advise the University on How Stationery Might be Reduced Through the Use of the Intranet and E-Meetings. August 2009 – August 2010.
 13. Chief Investigator, University of Ghana Examinations, Accra City Campus, Accra. May 2003 – December 2005.
 14. Member, Faculty Examinations Board (Representation) for the Department of Nutrition and Food Science, University of Ghana. September 2004 and 2005.
 15. Member, Committee to Organize the 50th Anniversary of Mensah Sarbah Hall, University of Ghana. May – June, 2005.
 16. Seminar Coordinator, Department of Nutrition and Food Science, University of Ghana, Legon. August 2002 – December 2005.
- b. NATIONAL AND INTERNATIONAL ACTIVITIES SUPPORTED:**
1. External Examiner, Faculty of Agriculture, Lilongwe University of Agriculture and Natural Resources, Bunda College Campus, Lilongwe, Malawi – August 2014 - Date.
 2. External Examiner, Faculty of Health Sciences, University of Pretoria, Pretoria, South Africa – March 2014 - Date.
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29. Afoakwa, E.O., Sefa-Dedeh, S., Cornelius, B. & Sakyi-Dawson, E.O. (2004). Influence of solid-state fermentation on some nutritional, physicochemical and functional properties of nixtamalized maize. Book of Abstracts Number T3P-5. Abstract Published at the Conference on Food Safety Under Extreme Conditions, Jaen, Spain, September 5-8, 2004.
 28. Afoakwa, E.O., Sefa-Dedeh, S., Cornelius, B. & Sakyi-Dawson, E.O. (2004). Response surface methodology for studying the effects of fermentation, cowpea fortification and nixtamalization on the quality characteristics of maize. Book of Abstracts Number T3P-6. Abstract Published at the Conference on Food Safety Under Extreme Conditions, Jaen, Spain, September 5-8, 2004.
 27. Kana Sop, M.M., Afoakwa, E.O., Tetanye, E., Tchounmoungang, F. & Amvam Zollo, P.H. (2004). In vitro iron bioavailability of complementary fermented maize gruels and meals from Cameroon. Book of Abstracts Number T3P-6. Abstract Published at the Conference on Food Safety Under Extreme Conditions, Jaen, Spain, September 5-8, 2004.
 26. Asare, E.K., Sefa-Dedeh, S., Afoakwa, E.O., Kluivise, Y. & Sakyi-Dawson, E. (2004). Lactic acid fermentation and its influence on the quality characteristics of cowpea-fortified weaning foods. Book of Abstracts Number T3P-4. Abstract Published at the Conference on Food Safety Under Extreme Conditions, Jaen, Spain, September 5-8, 2004.
 25. Amnor, G.A., Sakyi-Dawson, E. & Afoakwa, E.O. (2004). Mycotoxin contamination in fermented foods: The present situation in West Africa. Book of Abstracts Number T1P-13. Abstract Published at the Conference on Food Safety Under Extreme Conditions, Jaen, Spain, September 5-8, 2004.
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 23. Afoakwa, E.O., Sefa-Dedeh, S., Cornelius, B., Amoa-Awua & Sakyi-Dawson, E.O. (2003). The Microflora of Fermented Nixtamalized Maize. Paper Presented at the International Working Meeting of Foods In Africa (Food Africa 2003). Yaounde International Conference Centre, Yaounde, Cameroon, May 5 – 9, 2003
 22. Afoakwa, E.O., Sefa-Dedeh, S., & Egyir-Sackey, E. (2003). Chemical Composition and Effect of Processing on Oxalate Content of Taro Corms. Paper Presented at The Third Taro Symposium on Research and Developments on Taro and other Related Crops, Tanoa International Conference Centre, Nadi, Fiji Islands, May 21-23, 2003.
 21. Afoakwa, E.O., Sefa-Dedeh, S., & Egyir-Sackey, E. (2003). Starch Structure and

Edible Legume Conference and 4th World Cowpea Congress. Durban, South Africa, April 17 – 21, 2005.

37. Sakyi-Dawson, E.O., Else, A. N., Sefa-Dedeh, S.K., Afoakwa, E.O. & Annor, G.A. (2005). Effects of cowpea fortification and the level of ripeness of plantain on the nutritive value of plantain based snack foods in Ghana. Paper presented at the 1st International Edible Legume Conference and 4th World Cowpea Congress. Durban, South Africa, April 17 – 21, 2005.
36. Afoakwa, E. O. (2005). Enhancing the Quality of School Feeding Programmes in Ghana. Paper Presented at the Global Child Nutrition Forum 2005, Baltimore, Maryland, USA, July 12 – 15, 2005.
35. Afoakwa, E. O. (2005). Application of pedagogy-based information and communication technology (ICT) in nutrition training at the University of Ghana. Paper presented at the Second Pan- African Conference on IT in the Advancement of Nutrition in Africa (ITANA 2005), Cape Town, South Africa, September 18 – 21, 2005.
34. Afoakwa, E. O. and Asomaning, J. (2005). Influence of the addition of cereal malts and cowpea (*Vigna unguiculata*) on the nutritional, functional and physico-chemical properties of fermented traditional weaning foods. Paper presented at the Second Pan- African Conference on IT in the Advancement of Nutrition in Africa (ITANA 2005), Cape Town, South Africa, September 18 – 21, 2005.
33. Afoakwa, E. O., Edem, K. J. and Annor, G. A. (2005). Souring and starch behaviour during co-fermentation of cassava and soybean into *gari*, an African fermented product. Paper presented at the Second Pan- African Conference on IT in the Advancement of Nutrition in Africa (ITANA 2005), Cape Town, South Africa, September 18 – 21, 2005.
32. Battuta, S. B. and Afoakwa, E. O. (2005). Chemical composition and changes in the physico-chemical and rheological properties during fermentation of tiger nut (*Cyperus esculentus*) milk – cow's milk yoghurt. Paper presented at the Second Pan- African Conference on IT in the Advancement of Nutrition in Africa (ITANA 2005), Cape Town, South Africa, September 18 – 21, 2005.
31. Afoakwa, E. O., Edem, K. J., Annor, G. A. and Ashong, J. (2005). Functional properties and sensory characteristics of soy-fortified *gari*. Paper presented at the Second Pan- African Conference on IT in the Advancement of Nutrition in Africa (ITANA 2005), Cape Town, South Africa, September 18 – 21, 2005.
30. Sefa-Dedeh, S., Sakyi-Dawson & Afoakwa, E. O. (2004). Functional and physico-chemical characteristics of different cowpea varieties and their performance in a Ghanaian traditional food. Paper presented at the Annual Meeting of the Institute of Food Technologists, Las Vegas, Nevada, USA. July 13-16, 2004.

3. External Examiner, Department of Food Science and Technology, Kwame Nkrumah University of Science and Technology (KNUST), January 2012 - Date.
4. Head of National Delegation, CEN/ISO TC 415 International Expert Committee on Sustainable and Traceable Cocoa – Established by the European Union and International Organization for Standardization, October 2012 - Date.
5. Technical Consultant – Ghana Cocoa Board/GIZ/MOFA. Assessment of nutrition situation of cocoa and cotton farm families/households in Ghana. February – June 2014
6. Technical Advisor (Chairman), National Working Group on Cocoa and Cocoa Products, Ghana Standards Authority, January 2013 - Date.
7. Technical Advisor (Chairman), National Mirror Committee for CEN/TC 415 - Sustainable and Traceable Cocoa, Ghana Standards Authority, January 2013 - Date.
8. Technical Advisor (Chairman), National Sub-Committee on Food Safety Management Systems, Ghana Standards Authority, January 2013 - Date.
9. Technical Advisor (Chairman), National Sub-Committee on Test Methods, Ghana Standards Authority, January 2012 - Date.
10. Technical Advisor (Chairman), National Codex Sub-Committee on Food Additives and Toxicology, Ghana Standards Authority, January 2009 - Date.
11. Technical Advisor (Chairman), Ghana National Codex Sub-Committee on Cocoa and Chocolate Products, Ghana Standards Board, January 2009 - Date.
12. Technical Advisor, Ghana National School Feeding Programme, Ghana School Feeding Programmes Secretariat, State House, Accra. July 2006 - Date.
13. External Examiner, Biochemistry Department, Kwame Nkrumah University of Science and Technology (KNUST), January 2009 - Date.
14. Technical Advisor in Food Science, International Foundation for Science, Head Office in Stockholm, Sweden. January 2006 - Date.
15. Technical Consultant on Scientific Training, African Women in Agricultural Research and Development (AWARD), Nairobi, Kenya. April 2009 – Date.
16. Mentor, African Women in Agricultural Research and Development (AWARD) Mentoring Programme, Nairobi, Kenya. August 2010 – Date.
17. Board Member, Board of Directors of the Global Child Nutrition Foundation, Washington D. C., USA. November 2007 – Date.

18. Member, International Advisory Committee and Review Panel, Global Child Nutrition Foundation, Washington D.C., USA. August 2010 – Date.
 19. Executive Secretary, African Network for School Feeding Programme, July 2006 - Date.
 20. Scientific Secretary, Information Technology in the Advancement of Nutrition in Africa (ITANA) e-Society, September 2005 – Date.
 21. Consultant to Nestle Ghana Limited on Regulatory Affairs. December 2004 to December, 2005.
 22. Resource Person/Facilitator, Training Workshop on Food Laws and Regulations in Ghana. Organized by the Ghana Private-Public Partnership for Food Industry Development (USAID). March 3-5, 2005.
 23. Consultant Facilitator, Training Workshop on Gender and Food Processing in Ghana. Organized by the GRATIS Foundation, July 7-8, 2005.
 24. Resource Person/Facilitator, National Training Workshop on Gender and Mainstreaming in Energy Projects. Organized by the Ghana Gender & Energy Network, July 3 – 7, 2006.
 25. Technical Consultant, Cardiff University-World Food Programme Project on School Feeding Programmes in Developing Countries, August – December 2007.
 26. Technical Consultant, Matthew Algie & Company Limited, Glasgow, U. K. August – December 2007.
 27. Resource Person/Facilitator, Training of Trainers Workshop on Gender Mainstreaming in Energy and Food Processing Projects in Ghana. Organized by the GRATIS Foundation and ENERGIA International. February 2 – 6, 2009.
 27. Resource Person/Facilitator, ICD Training Workshop on Hazard Analysis and Critical Control Points (HACCP), Department of Nutrition and Food Science, University of Ghana, Legon – Accra, Ghana, March 4 – 9, 2009.
 - M. **PAPERS PRESENTED AT CONFERENCES, SEMINARS & WORKSHOPS**
 81. Afoakwa, E. O., Kongor, J. E., Budu, A. S., Mensah-Brown, H., & Takrama, J. F., (2015). Effects of Pod Storage and Fermentation Duration on Total polyphenols, *O*-diphenols and Anthocyanin concentrations in Cocoa (*Theobroma cacao*) Beans. The 249th American Chemical Society Meeting, Colorado Convention Center, Denver, Colorado, USA. March 22 – 26, 2015.
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| <ol style="list-style-type: none">47. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2007). Crystallization Behaviour and Quality Characteristics in Dark Chocolates from Varying Particle Size Distribution and Temper Regimes. Presented at the Nestle Career (PhD) Development Seminar, York, U.K. September 10 – 11, 2007.46. Afoakwa, E. O. (2007). School Feeding Programmes in Africa – Current Developments and Challenges. Presented at the WISHH-Ghana Food Industry Conference, M-Plaza Hotel, Accra, Ghana, September 13 – 14, 2007.45. Afoakwa, E. O. (2007). African Network for School Feeding Programmes – Current Developments, Challenges and Strategies for Sustainability. Presented at the NEPAD/WFP Regional Consultative Meeting on Home Grown School Feeding. Programmes in Africa, Golden Tulip Hotel, Accra, Ghana, October 4 – 5, 2007.44. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2007). Factors Influencing Quality Characteristics of Chocolates Systems during Manufacture. Paper Presented at the Ghanaian Scholars UK (AGGOSS) Seminar, Ghana High Commission, Highgate Hill, London, U.K., June 21, 2008.43. Afoakwa, E. O. (2006). How to get the best out of Global Child Nutrition Forum of the Child Nutrition Foundation. Paper Presented at the Global Child Nutrition Forum 2006, Los Angeles, California, USA, July 13 – 16, 2005.42. Afoakwa E. O. & Merson, A. (2006). Optimization Of The Canning Parameters Of Bambara Groundnut (Voandzeia Subterranea) Seeds Using Response Surface Methodology. Paper Presented at the 13th World Food Congress, Nantes, France, September 17-21, 2006.41. Afoakwa E. O. & Ogunseye, O., Annor, G. & Ashong, J. (2006). Optimization of the Processing Conditions and Quality Characteristics of Water Melon Jams Using Response Surface Methodology. Paper Presented at the 13th World Food Congress, Nantes, France, September 17-21, 2006.40. Afoakwa E. O. & Aido, P. (2006). Effect of Fermentation on the Chemical and Functional Properties of Nixtamalized Maize. Paper Presented at the 13th World Food Congress, Nantes, France, September 17-21, 2006.39. Afoakwa E. O., Narey, D., Ashong, J. & Annor, G. (2006) Effect of Sugar, Pectin and Acid Balance on the Quality Characteristics of Pineapple (<i>Ananas Comosus</i>) Jam. Paper Presented at the 13th World Food Congress, Nantes, France, September 17-21, 2006.38. Sakyi-Dawson, E.O., Adiamoah, O. Sefa-Dedeh, S.K., Afoakwa, E.O. & Annor, G.A. (2005). Influence of cowpea addition on the nutritional, functional and rheological properties of unripe plantain flour. Paper presented at the 1st International | <ol style="list-style-type: none">20. Afoakwa, E. O., Kongor, J. E., Budu, A. S., Mensah-Brown, H., & Takrama, J. F., (2015). Effects of Pod Storage and Fermentation Duration on Total polyphenols, <i>O</i>-diphenols and Anthocyanin concentrations in Cocoa (<i>Theobroma cacao</i>) Beans. The 249th American Chemical Society Meeting, Colorado Convention Center, Denver, Colorado, USA. March 22 – 26, 2015. |
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56. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2008). Effects of tempering and fat crystallisation behaviours on microstructure, mechanical properties and appearance in dark chocolates. Paper Presented at the Annual Meeting of the Institute of Food Technologists, Ernest Morial Convention Center, New Orleans, LA, USA, June 28 – July 1, 2008.
55. Afoakwa, E. O., Paterson, A., Fowler, M. & Ryan, A. (2008). Flavour volatiles release in dark chocolates varying in particle size distribution and fat content using GC-MS and GC-Olfactometry. Presented at the 12th International Weurman Flavour Symposium, July 1 – 4, 2008, Interlaken, Switzerland.
54. Afoakwa, E. O. (2008). School Feeding Programmes in Africa – A Case Study. Paper Presented at the Global Child Nutrition Forum and School Feeding Development Conference, Philadelphia Marriott Downtown Hotel, Philadelphia, PA, USA, July 16 – 23, 2008.
53. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2008). Tempering and fat crystallisation effects on microstructural and melting properties in dark chocolate systems. Paper Presented at the 14th World Congress of Food Science and Technology, Everbright Convention Center, Shanghai, China, October 19 – 24, 2008.
52. Afoakwa, E. O. (2008). Particle size distribution and compositional effects on rheological and microstructural properties during industrial manufacture of dark chocolates. Presented at the ZDS Chocolate Technology International Congress, Koelmesse International Convention Centre, Cologne, Germany, December 9 – 11, 2008.
51. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2007). Comparative evaluation of rheological models used for evaluating dark chocolate viscosity. Paper presented at the First International Chester Conference of Food Science and Technology, Chester, UK. April 10-13, 2007.
50. Afoakwa, E. O. (2007). Building Forum Network for Sustainable School Feeding Programmes. Paper Presented at the Global Child Nutrition Forum and School Feeding Development Conference, Hilton Towers Hotel, Chicago, Illinois, USA, July 12 – 18, 2007.
49. Annor, G., Sakyi-Dawson, E., Saalia, F., Tano-Debrah, K., Afoakwa, E. O., Sefah-Dedeh, S., & Budu, A. (2007). Nutritional, physical and sensory characterization of a fermented cowpea (*Vigna unguiculata*) product. Paper Presented at the Annual Meeting of the Institute of Food Technologists, McCormick Place Convention Center, Chicago, Illinois, USA. July 28 – August 1, 2007.
48. Afoakwa, E. O., Paterson, A., Fowler, M. & Vieira, J. (2007). Relationship between rheological and textural properties of dark chocolates as influenced by particle size distribution and composition. Paper Presented at the Annual Meeting of the Institute

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79. Afoakwa, E. O. (2013). Principles of Successful Scientific Publication. African Women in Agricultural Research and Development (AWARD) Foundational Training of Trainers (ToT) Workshop for AWARD Trainers. Royal Palm Conference Room, Jacaranda Hotel, Nairobi, Kenya. June 10 – 14, 2013.
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