

# CURRICULUM VITAE OF PROF. P-N.T JOHNSON

## A. BIODATA

NAME : Prof. Paa-Nii Torgbor JOHNSON  
DATE OF BIRTH :  
NATIONALITY :  
MARITAL STATUS :  
NUMBER OF CHILDREN :  
PROFESSIONAL SPECIALISM :  
MAILING ADDRESS :  
EMAIL ADDRESS :

CELL

## B. BRIEF STATEMENT OF PROFILE

An experienced and hardworking Chief Research Scientist in food science and technology with specialization in applied research in food processing, safety, food product development, post-harvest technology and food security as well as a Visiting Professor in Food Science and Technology of the Natural Resources Institute of the University of Greenwich, UK since 2008. Has considerable experience in administration, scientific research project management and consultancy. He has considerable university teaching experience (at both undergraduate and post-graduate levels) since 1996; supervisor of several research students (at BSc, MPhil and PhD levels) and assessor of several research reports and papers. He is currently the CEO of PNJ Partners Limited, a consultancy firm in Post Harvest Technology Food Processing and Safety.

## C. SCHOOLS, EDUCATION & QUALIFICATIONS

1958-1966 : Winneba Urban Council School, Elementary School, Common Entrance Cert  
1966- 1971 : Swedru Secondary School, Agona-Swedru, 'O' Level Cert  
1971-1973 : Adisadel College, Cape Coast, 'A' Level Cert  
1975- 1979 : University of Science & Technology, Kumasi, B.Sc (Hons) Biochemistry  
1984- 1986 : Silsoe College, The University of Cranfield, UK; M.Sc Agricultural Engineering  
(Tropical Crop Storage & Processing, Option)  
1992 - 1996 : The University of Reading, UK; PhD Food Science & Technology

## D. PROFESSIONAL COURSES & CERTIFICATES

- i. Cert.: General Training Course in Food Irradiation. Wageningen, The Netherlands;  
April - June, 1989
- ii. Cert: Course on Grain Handling & Storage, Indian Grain Storage Institute, Harpur, India; April - June, 1991.

- iii. Cert: Introductory Seminar on Industrial Property, Geneva, Sept., 2-4, 1998.
- iv. Cert: Course on General Training on Patent Information at the Netherlands Industrial Property Office, European Patent Office, The Hague, the Netherlands, Sept., 7-26, 1998.
- v. Cert: Management development course on Administrative Procedures, MDPI, Accra Jan, 1999
- vi. Cert: Time Management course, KAB Consultants, Accra, Apr., 2000.
- vii. Cert: Workshop on Project Proposal Writing, GMPA, Accra, May, 2000
- viii. Cert: Workshop on sensitising policy makers and managers on critical information management issues in Ghana, CSIR- INSTI, Accra, June, 2000
- ix. Cert: Training Course in Proposal Writing, NRI/DFID Crop Post-Harvest Programme Oct.2000
- x. Cert: Intermediate Certificate in Applied Hazards Analysis and Critical Control Points. Royal Health Institute of UK, 2003.
- xi. Cert: Food Safety and Quality Management Course: Internal Auditing, DFID/NRI, UK. Nov. 2002.
- xii. Cert: Licensed Food Safety Auditor, World Food Safety Organization, 2004.
- xiii. Cert: Workshop on Improving Management of Food and Nutrition Research In Ghana International Nutrition Foundation & University of Ghana, Jun, 11-15, 2007.
- xiv. Cert: Entrepreneurship and Business Administration, Empretec Ghana Foundation, May 2007.
- xv. Cert: Promoting Corporate Governance in the Public Sector. SEC, 12-13 March 2010

#### **E. RECORD OF SERVICE WITH THE CSIR of GHANA**

1981-1984	<b>Assistant Research Scientist:</b>
1986- 1992	<b>Research Scientist:</b>
1999-2004	<b>Senior Research Scientist:</b> 1998- 2003 Unit Head, Pilot-Scale Production Unit of the Processing & Engineering Division
2000-2002	Ag. Head of Food Processing & Engineering Division
2003-2007	Head of Food Processing & Engineering Division Member, Internal Management Committee of Food Research Institute (CSIR) Internal Auditor of Food Research Institute (CSIR) Quality Systems
2004-2009	<b>Principal Research Scientist (equivalent Assoc. Professor)</b> Head of Food Processing & Engineering Division Member, Internal Management Committee of Food Research Institute (CSIR) Internal Auditor of Food Research Institute (CSIR) Quality Systems
2009- Jul, 2007- Jun, 2009	<b>Chief Research Scientist (equivalent Full Professor)</b> <b>Deputy Director of CSIR-FRI</b>
Jul, 2009- Dec. 2011	<b>Director of CSIR-FRI</b>
Jun, 2012- Sep. 2012	<b>Ag. Chief Executive Officer, CSIR Plus Company Limited (consultancy wing of CSIR of Ghana).</b>
Oct 2012- till date	<b>On contract Coordinator of CSIR AfricaRice Projects in Ghana.</b>

Table 1 gives a matrix of projects I have been involved since 1996.

Name of Project	Title of Project	Dates	Role	Key Results	Beneficiaries
1. NARP/CSIR/ Vegetable Project	Improving the vegetable industry in Ghana	Oct 1996 to Jun., 1999	Project Member	Country-wide survey helped to establish the key constraints affecting post-harvest sector of the vegetable industry in Ghana.	General consumers in Ghana. And the export markets.
2. DFID/NRI/FRI Street-vended Foods Project	Enhancing the food security of the peri-urban and urban poor through improvements to the quality, safety and economics of street-vended foods.	Nov, 1999 to Oct, 2000	Project Leader	Found that some street-vended foods contain heavy metal residues.	General consumers in Ghana. Street food vendors.
3. IDRC/CIAT/FRI/IPGRI/SARI Traditional Leafy Vegetables Project	Improving the preservation, marketability and utilisation of traditional Ghanaian leafy vegetables for use as sources of micronutrients.	May, 2000 to Apr. 2001	Project Manager	A baseline study: established the opportunities and constraints in the industry.	Traditional leafy vegetable industry
4. West and Central African Millet Research Network (ROCAFREMI)/FRI/SAR I Project	Studies on improving the processing and utilisation of new millet varieties in Ghana	Jan, 1999 to Sept, 2001	Project Member	Physicochemical and functional properties of different varieties of pearl millet grown in Ghana	General consumers and baking industry
5. KIEM/FRI/ESCARD Project	Feasibility study for logistic system to improve the market value of fruits and vegetables from Ghana	Aug, 2000 to Sept., 2001	Project Member	A feasibility study: revealed problems with the logistics with plantain, yam and pineapple.	Plantain, yam and pineapple industries
6. IFAD/ICRISAT/FRI Sorghum Malt Development Project.	Farmers participatory testing of technologies to increase sorghum production in Ghana	Apr. 1999 to Feb, 2002	Project Member ( 1999-2000) National Coordinator (2001-2002)	Suitable varieties for malting and brewing established	Sorghum farmers and artisanal sorghum processors



7. MI/SAFGRAD/FRI Micronutrient Project.	Micronutrient enhancement in maize-based staple foods in Ghana.	Nov, 2001 to Feb, 2003	Project Member	Technology for micronutrient fortification of dehydrated fermented maize meal developed.	General consumers and food processing companies
8. DFID/NRI/FRI Cassava Products Project	Improving the processing of cassava chips to access urban markets.	Oct, 2001 to May, 2003	Local Project Leader	Suitable varieties of cassava for use in the formulations of fufu flour	General consumers and food processing companies
9. GOG/MoFA/CSIR AgSSIP Agro-processing Project	Improving the preservation of some traditional leafy vegetables to access the urban markets	May, 2002 to Apr. 2005	National Coordinator, Project Leader	Developed innovative technologies for improving the preservation of 3 key indigenous leafy vegetables	General consumers and food processing companies
10. DFID/FRI/NRI Street-vended Foods Project (Phase II)	Developing food safety strategies and procedures through reduction of food hazards in street-vended foods to improve food security for consumers, street food vendors and input suppliers	Mar., 2003 to Dec., 2004	Project Leader	Developed & transferred food safety management packages for the street food industry: regulators, street food vendors, NGOs etc	General consumers.
11. DFID/FRI/NRI Street-vended Foods Project (Phase III)	Maximizing the impact food safety knowledge of street-vended and informally vended foods	Apr 2005 –Dec 2006	Ghana Project Leader	Developed modules for the management of street food vending sector in Ghana. Several manuals were published.	Regulators of street food vending business in Ghana and General Consumers
12. EU/NRI/ FRI Cassava SMEs Project	Development of the small and medium-scale enterprise sector producing cassava-based products to meet emerging urban demand in West Africa	Mar 2003 to Dec., 2006	Ghana Project Leader	Optimized the technology for producing fufu flour. Develop appropriate quality assurance system for SMEs involved in fufu flour production	General consumers and food processing companies
13. GATSBY/CSIR/MoFA Banana & Plantain Project (Processing sub-component)	Increasing and diversifying plantain and banana utilization in Ghana	Jun, 2003 -	Local Project Leader	Different and novel recipes uses plantain flour being developed and transferred to local entrepreneurs	General consumers and food processing companies
14. HarvestPlus/Bioversity /FRI Banana & Plantain Project	Addressing micronutrient deficiencies in urban and peri-urban populations in West and Central Africa through Musa-based foods	Apr. 2006 – Oct., 2007	Local Project Leader	Effect of different processing methods (boiling, frying and roasting) on the nutrient contents (carotenoids, Iron and Zinc) in popular & new plantain varieties.	General consumers, health workers and food processing companies



## **F. TEACHING EXPERIENCE**

- i. 1979- 1981 Sixth Form Chemistry Teacher, Accra Academy, Accra
- ii. 1981- 1984 (part-time) Sixth Form Chemistry Teacher, Accra Academy, Accra
- iii. 1980 - 1984 (part-time) Sixth Form Chemistry Teacher, Accra Workers College, Accra
- iv. 1994 - 1995: Demonstrator in Food Science & Technology (for 1st and 2nd year students), Department of Food Science & Technology, The University of Reading, UK
- v. 1980 to 2000: Examiner for the West African Examination Council, Accra
- vi. 1997 to date. Part-time lecturer in Post-harvest technology, for BSc & MPhil students, Dept. of Crop Science, University of Ghana, Legon.
- vii. 2003 to date. Part-time lecturer in Food Packaging, for BSc & MPhil students, Dept of Crop Science, University of Ghana, Legon.
- viii. 2003 to date. Part-time lecturer in Principles of Food Processing, Dept of Nutrition and Food Science, University of Ghana.
- ix. 2001 to date. Part-time lecturer in Post-harvest Management and Food Engineering for MPhil Students in the Dept of Nutrition and Food Science, University of Ghana.
- x. 2003 to date. External Examiner, Post-graduate students, Dept of Biochemistry, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana.
- xi. 2008- 2010 : Part-time Lecturer, Processing & Preservation of Crops, Dept. of Crop Science, College of Agric & Consumer Science.
- xii. 2008-2010 Main External Examiner for Dept of Food Science and Technology, KNUST, Kumasi
- xiii. 2008 to date. Visiting Professor in Food Science & Technology, Natural Resources Institute, University of Greenwich, UK.
- xiv. 2013 to date: Part-time lecturer in Food Packaging, Food Processing Engineering, Faculty of Engineering Science, UG

## **G. MEMBERSHIP OF PROFESSIONAL BODIES & NATIONAL COMMITTEES etc.**

- i. Member of the Ghana Science Association, since 1984
- ii. President (Accra-Branch) & National Vice President, Ghana Science Association 1997-2001)

- ii. Member of the Institute of Food Technologists (IFT), USA, membership No. FSM049171891 (1995- 2000)
- iii. President, Research Staff Association of the Food Research Institute, (CSIR), Ghana (1997- 2000).
- iv. Member, International Society for Tropical Root Crops. Since 2005
- v. Member, Indian Society for Root Crops, since 2006
- v. Member, Steering Committee on the Integrated Food Control System for Ghana.
- ix. Member of the National Review Committee for Ghana Draft Standards on Maize (1997- 1999)
- x Member of the National Technical Committee on Standards for Spices & Condiments since 1998
- xi. Member of the Ghana Society of Agricultural Engineering (GSAE)
- xii. Member of Ghana Institute of Horticulturalists
- xiii Member of the Advisory Board of the *Journal of the Ghana Science Association*
- xiv. Member of the National Review Committee of Ghana Food Laws. Since 1998
- xiii. Natural Resources Institute of UK. - Maize quality requirements for processing of traditional foods. (1966 –1997)
- xiv. Member of National Codex Committee of Ghana, 2003 - 2011
- xv. Interim Vice President, Ghana Institute of Nutrition and Food Technologists, since 2009

## **H. CONSULTANCY EXPERIENCE**

1. Consultant: Food & Agricultural Organisation of UN (FAO) -on-farm processing and storage for commercial tomato farmers in Ada, (1987-1989).

Consultant to the MoFA/Sasakawa Global 2000 Agricultural Project (1989 - 1991)

2. Consultant to the MoFA (1990 - 1992) on grain storage & processing.
3. Registered consultant Empretec Ghana Foundation. 1998 - 2000
4. Ghana Export Promotion Council - fruit and vegetable processing.
5. Ministry of Environment, Science and Technology - maize processing
6. A number of small-scale food processing factories in Ghana
7. Consultant for the UNIDO's Accra Office Food Component Project of the Integrated Programme in 2002-2004. Country Consultant



8. Consultant, FAO Jun- October, 2004, Lead consultant. Undertook a situation analysis of Food Safety of Ghanaian Foods.
9. Consultant, Food and Drugs Board, 2005. Lead consultant. Assessed the pre-requisite programmes of 16 medium and small-scale food manufacturing companies in Ghana and recommend those ready to be assisted to start developing Food Safety management System based on the HACCP principles.
10. Consultant, World Food Programme, 2007-2008: Community-based milling and fortification. Develop a technology for mixing cereal flour with micronutrient premix and train farming communities in the Northern and Upper West and Eastern Regions.
11. Consultant, WHO/ FDB Project of Food Law of Ghana, 2009.
12. Consultant, World Bank, Development of Food Safety Policy for the Republic of Sierra Leone Apr- Jun, 2010.
13. Consultant, FAO, Logistics Systems and Management in Food Industries in Ghana, 2011
14. Consultant, FAO Rice Processing Systems in Sub-Sahara, 2013
15. Consultant, GIZ Ghana Office, Improving the skills and knowledge of maize value chain actors, Jan 2015

## **I. MEMBERSHIP OF MANAGEMENT BOARDS**

1. Member, Management Board of Food and Drugs Authority of Ghana, since Jun 2009
2. Member of management Board of CSIR-Food Research Institute 2009 -2011
3. Member of Management Board of CSIR-Institute of Industrial Research, 2009-2011
4. Member, Governing Council Root and Tuber Improvement and Marketing Programme of Ghana 2009-2011

## **J. PUBLICATIONS**

### **I.1. REFEREED & RECENT CONFERENCE PAPERS**

1. **Johnson, P-N.T,** Brennan, J. G. & Addo-Yobo, F. Y. (1998). Air-drying characteristics of plantain. *J. Food Engineering*, **37**, 233 - 242.
2. **Johnson, P-N. T. &** Hodari-Okae, M. A. (1999) Influence of wood species on moist saw-dust storage of fresh tomatoes. *Tropical Science*, **39**, 214 - 219.
3. **Johnson, P-N. T. &** Halm, M. (1998) Maize quality requirements of producers of six Ghanaian traditional maize products. *Ghana Journal of Agricultural Science*, **31**, 203 – 209.

4. **Johnson, P-N. T. (1998)** Applicability of the BET and GAB models to the moisture adsorption isotherm data of some Ghanaian food flours. *Ghana Journal of Agricultural Science*, **31**, 107 – 112.
5. **Johnson, P-N. T. (1998)** Physico-chemical changes during storage of dehydrated plantain slices packaged in two polymeric film pouches. *Ghana Journal of Agricultural Science*, **31**, 7 –31.
6. **Johnson, P-N. T. (1999)** Influence of pre-treatment on the desorption isotherm characteristics of plantain *Ghana J. Science*, **39**,9-15.
7. **Johnson, P-N. T & Brennan, J. G. (2000)** Kinetics of moisture absorption by plantain flour. *J. Food Engineering*, **45**, 1, 33 - 36.
8. Obodai, M. Sawyerr, L. C. B. & **Johnson, P-N. T. (2000)** Yield of seven strains of oyster mushrooms (*Pleurotus* spp.) grown on composted sawdust of *Triplochiton scleroxylon*. *Tropical Science*, **40**, 2, 95-99
9. **Johnson, P-N. T & Brennan, J. (2000)** Moisture sorption characteristics of plantain (Musa. AAB). *J. Food Engineering*, **44**, 2, 79-84.
10. **Johnson, P-N. T. (2000)** Crib orientation and initial moisture effects on storage loss indices of dehusked maize (var. *Okomasa*) in an improved crib. *Ghana Journal of Agricultural Science*, **33** 9-13.
11. **Johnson, P-N. T. & Obiri, H. A. (2000)** Some problems with the food packaging practices in Ghana. *J. Ghana Science Association*, **2**, 2, 16- 22.
12. **Johnson, P-N. T., Adjei, R.K. & Quaye, W. (2001)** Post-harvest practices and perception of loss among tomato retailers at five marketing centres in Accra. *J. Ghana Science Association*, **3**,1, 70- 75.
13. Tomlins, K. I., **Johnson, P-N.T. & Myhara, B. (2001)** Improving street food vending in Accra: problems and prospects. In: Food Safety in Crop Post Harvest Systems (eds. Sibanda T and Hindmarsh, P). Proceedings of DFID International Workshop in Harare, Zimbabwe, 20-21 September, 2001, pp 30-33
14. Obodai, M. & **Johnson, P-N. T. (2002)** The effect of nutrient supplements on the yield of *Pleurotus ostreatus* (strain jacq. Ex. Fr. kummer) grown on composited sawdust of *Triplochiton scleroxylon*. *Tropical Science.*, **42**, 78 - 82.
15. **Johnson, P-N. T., Brennan, J.G. & MacDougall, D.B. (2003)** The effects of pre-treatments on the reconstitution and physical properties of hot-air dried plantain. *Tropical Science*, **43**, 3, 156-161.
16. Obodai, M, Cleland-Okine, J & **Johnson, P-N. T. (2003)** Use of agricultural wastes in the cultivation of the mushroom *Volvariella volvacea*. *Tropical Science* **43**, 3,121-131.



17. **Johnson, P-N.T & Kwadzo, G.T-M. (2005)** Arrangements for SPS measures and awareness of food safety issues among producers and consumers in Ghana. *J. Rural Development*. **38** (2) 83 -95.
18. **Johnson, P-N.T, Gallat, S., Oduro-Yeboah, C, Osei-Yaw, A., & Westby, A. (2006)** Sensory properties of instant fufu flour from four high-yielding Ghanaian cassava. *Tropical. Science*, **46** (3) 134-138.
19. Westby, A. Tomlins, K.I, Adebayo, K, Oyewole, O, Ayinde, I, **Johnson, P-N.T, Jumah, A. Attengdem, P., Pesey, P., Sanni, L, Dipeolu, A, Anaglo, J & Coote, H.C (2006)** Issues in post-harvest development of root and tuber crops. 14<sup>th</sup> Triennial Symposium of ISTRC, 20 - 26 Nov, 2006, Kerala, India.
20. Sakyi-Dawson, E.O, Lamptey, J. A., **Johnson, P-N. T.** Annor, G.A. & Budu, A. (2006) Effect of cowpea on the quality and sensory characteristics of cassava-cowpea composite flour. IUFOST, 13<sup>th</sup> World Congress of Food Science & Technology, France.
21. Sakyi-Dawson, E.O, Lamptey, J. A., **Johnson, P-N. T.** Annor, G.A., Budu, A. & Oduro-Yeboah, C (2006) Effect of processing method on the chemical composition and rheological properties of cassava flour from new varieties. . IUFOST, 13<sup>th</sup> World Congress of Food Science & Technology, France.
22. **Johnson, P-N. T,** Oduro-Yeboah, C., Sakyi-Dawson, E.O. & Budu, A. (2006) Application of response surface response methodology to optimise the process characteristics of cassava flour used for cassava-plantain *fufu* flour. 14<sup>th</sup> Triennial Symposium of ISTRC, 20 -26 Nov, 2006, Kerala, India.
23. Oduro-Yeboah, C., Gibert, O., **Johnson, P-N. T & Gayin, J.K (2007)** Characterisation of the fingers, flour and starch properties of two varieties of plantains, *Apem* and *Apentu*, from Ghana. 5<sup>th</sup> International Symposium of the Tropical Agricultural Association. On new Crops & Uses: their role in a rapidly changing world. Southampton University., 3 -4 Sep 2007.
24. **Johnson, P-N.T,** Adebayo, K., Ottah Atikpo, M. Essel, K, Ellis, W.O., Awudza, J. & Tomlins, K.I. (2007) Institutional lessons from the development of coalition of partnership used in the Crop Post-Harvest Programme Project No R8270 to improve food safety management and livelihoods of street vendors and consumers in Ghana. *J. Sustainable Development*. **4** (1/2) 39-44.
25. Oduro-Yeboah, C., **Johnson, P-N. T.,** Sakyi-Dawson, E.O. & Abbey, L.D. (2007) Instrumental and sensory textural profile attributes of *fufu* from cassava-plantain flour. *J. Root Crops*, **33**, (1) 23-27.
26. Clottey, V.A. Gyasi, K.O., **Johnson, P-N.T. & Kombiok, J.M. (2007)** Priority traditional leafy vegetables in the dry savannah ecozone of Ghana. *Ghana Journal of Horticulture*, **6**, 109- 115.

27. Frimpong, A., **Johnson, P-N.T.** & Baidoo, E. (2007) Agronomic and nutritional characteristics of fourteen Ghanaian groundnut varieties. *Tropical Science*. **47**, (4), 159-164.
28. Jumah, A., **Johnson, P-N.T.**, Quayson, E.T., Tortoe, C. & Oduro-Yeboah, C (2008) Market testing of a major cassava flour product in Accra metropolitan area. *Inter., J. Consumer Studies*. **32**, 687-691.
29. **Johnson, P-N.T.**, Tomlins, K.I., Oduro-Yeboah, C., Tortoe, C. & Quayson, E.T. (2008). A case study to develop an appropriate quality assurance system for two cassava-based convenience foods in Ghana. *Internet Journal of Food Safety*, **10**, 81-84.
30. Abbey, L.D. **Johnson, P-N.T.** & N.K.Howell (2008) Characterization of the gelatins of the flying gurnard (*Dactylopterus volitans*) and its interaction with starch. *African J. Food Sciences*, **2**, 131- 135.
31. Sugri, I and **Johnson, P-N. T.** (2009) Effect of two storage methods on the keeping and sensory qualities of four plantain varieties. *Afr. J. Fd. Agri, Nutri & Dev.*, **9** (4) 1091 -1109.
32. **Johnson, P-N.T**, Oduro-Yeboah, C. & Sakyi-Dawson, E.O. (2009) Application of response surface methodology to optimise the process characteristics of cassava flour used in cassava-plantain fufu flour. *Int J. Fd Eng* (in press).
33. Tortoe, C., **Johnson, P-N.T** and Nyarko, A.I (2009) Effects of osmo-dehydration, blanching and semi-ripening on the viscoelastic, water activity and colorimetry properties of flour from plantain (Musa AAB). *Innovative Food Science and Emerging Technologies*, **10**, 82-86.
34. Gayin, J. K., Manful, J.T & **Johnson, P-N.T.** (2009) Rheological and sensory properties of rice from improvements in Ghana. *International Journal of Food Research*, **16**, 167 -174.
35. Quaye, W., Gyasi, O., Larweh, P., **Johnson, P-N.T.** & Obeng-Asiedu, P. (2009). The extent of marketability and consumer preferences for traditional leafy vegetables: A case study at selected markets in Ghana. *International J. of Consumer Studies*, **33**, 244 -249.
36. Oduro-Yeboah, C., **Johnson, P-N.T.**, Sakyi-Dawson, E and Budu, A. (2010) Effect of processing procedures on the colorimetry and viscoelastic properties of cassava starch, flour and cassava-plantain fufu flour. *International Food Research Journal*. **17**, 699 – 709.
37. Baidoo, E.A., **Johnson, P-N.T** and Budu, A.S. (2010) Influence of pretreatments and storage conditions of Taro (*Colocasia esculenta* (L) Scott) on functional properties of its flours. *Journal of Root Crops*, **36**, 2, 257 -261.
38. Diako, C. Manful, J.T., **Johnson, P-N.T.** Sakyi-Dawson, E. Bediako-Amoa, Saalia, F.K. (2011) Physicochemical characterization of four commercial rice varieties in Ghana. *Advance Journal of Food Science and Technology*, **3**(3) 196 -202.



39. Tortoe, C and **Johnson, P-N.T. (2011)** Current state of policies and strategies for processing of agricultural products in Ghana. A paper presented at the Regional Workshop on Policies and Strategies for Food Processing of Agricultural Products in Wes and Central Africa, 11-13<sup>th</sup> July, 2011, Sally Portudal, Senegal.
40. Tortoe, C. **Johnson, P-N.T.** Abbey, L, Baidoo, E., Anang, D, Graham, S., and Saka, E. **(2011)** Sensory properties of pre-treated blast-chilled yam (*Dioscorea rotundata*) chips as a convenient food product. Poster presented at the West Africa Root and Tuber Crops conference, 12- 16<sup>th</sup> September, 2011, Mensvic Grand Hotel, East Legon, Accra.
41. Adu-Kwarteng, E., Asafu-Agyei, J.N. Owusu-Asante, B. **Johnson, P-N.T**, Asamoah-Obeng, N. and Okyere, F. **(2011)** Development of green leafy vegetables from root and tuber crops for better nutrition and Higher Incomes in Ghana. Paper presented at the West Africa Root and Tuber Crops Conference organized WAAPP, 12<sup>th</sup> – 16<sup>th</sup> September, 2011 Eat Legon, Ghana CSIR/CRI/CA/AKE/2011/001b
42. Tortoe, C., **Johnson, P-N.T.**, Abbey, L. Baidoo, E., Anang, D., Acquaaah, S. G & Saka, E **(2012)** Sensory properties of pre-treated blast-chilled yam (*Dioscorea rotundata*) as a convenience food product. *African Journal of Food Science and Technology*. Vol. **3(2)** 59 – 65.
43. Sugri, I, Nutstgah, S.K. Wiredu, A. N., **Johnson, P-N.T** & Aduguba, D **(2012)** Kendall's concordance analysis of sensory descriptors influencing consumer preference for sweet potatoes in Ghana. *American Journal of Food Technology*, **7 (3)**, 142 – 150.
44. Tortoe, C., **Johnson, P-N.T**, Ottah Atikpo, M. and Tomlins, K.I. **(2013)** Systematic approach for the management and control of food safety for the street/informal food sector in Ghana. *Food and Public Health* **3 (1)** 59 -67.

## I.2. TECHNICAL & CONSULTANCY REPORTS

1. **Johnson, P-N. T. (1982)** Determination of the original condition of maize grains prior to storage in improved traditional cribs. Food Research Institute / Ministry of Agriculture Project. 1981/1982
2. **Johnson, P-N. T. (1983)** Storage loss assessment of maize stored in six improved maize storage cribs at Gomoa Mprumem, Central Region. Food Research Institute / Ministry of Agriculture Project. 1982/1983
3. **Johnson, P-N. T. (1983)** Evaluation of Improved Maize Storage Cribs constructed with specification given by the Agricultural Research and Advisory Committee (ARAC) of the Ministry of Food and Agriculture. Food Research Institute / Ministry of Agriculture Project.

4. **Johnson, P-N.T (1988)** Design, construction and evaluation of a passive evaporative coolant for on-farm storage of freshly harvested tomatoes at Ada. Pp. 21. Consultancy paper prepared for the Post-Harvest Development Unit, Ministry of Food and Agriculture. 1986/1988
5. **Johnson, P-N. T & Adjei, R. K. (1990)** Post-Harvest handling and perception of loss among fresh tomato retailers at five marketing centres in Accra. Pp. 24. Food Research Institute Report. 1989/1990
6. **Johnson, P-N. T. (1991)** Post-harvest practices for some food-grains in Northern Ghana: Current status and problems. Pp. 12. Consultancy paper prepared for the Sasakawa Global 2000 Agricultural Project, Ghana Office and the Post-Harvest Development Unit of the Ministry of Food and Agriculture. 1989/1991
7. **Johnson, P-N. T & Hodari-Okae, M. A. (1991)** Influence of wood species in moist sawdust storage of fresh tomatoes. Pp. 18. Food Research Institute Report. 1989/1990
8. **Johnson, P-N. T. (1991).** Post-Harvest practices for some food-grains in Northern Ghana: current status and problems. Food Research Institute / Ministry of Agriculture Project. 1990/1992
- Johnson, P-N.T. (1992)** Some factors relating to the transfer of the simple oil-barrel grain dryer to the Ghanaian farmer. Pp. 19. Consultancy paper prepared for the Sasakawa Global 2000 Agricultural Project, Ghana Office and the Post-Harvest Development Unit of the Ministry of Food and Agriculture. 1990/1992
9. **Johnson, P-N. T. (1992)** Determining the safe storage moisture content of your maize on the farm using the salt-granule technique. Pp. 9. Technical Note prepared for the National Post-Harvest Training Programme of the Ministry of Food and Agriculture. 1990/1992
10. **Johnson, P-N. T & Crentsil, D. (1992)** Evaluation of demonstration improved cribs built by extension officers of the Ministry of Food and Agriculture in the Western Region (April - May, 1992). Prepared for the Post-harvest Development Unit, Ministry of Food and Agriculture. 1990/1992
11. **Obeng, N. Y. & Johnson, P-N. T. (1992)** Determination of the appropriate mix of sandcrete and cement for making a threshing and drying patio. Consulting document prepared for Sasakawa Global 2000 Agricultural Project, Ghana Office and the Post-Harvest Development Unit, Ministry of Food and Agriculture. 1991/1992
12. **Johnson, P-N. T ( 1996)** Field Studies of post-harvest problems of major vegetable crops in Ghana (1996) (NARP Vegetable Research Project Report). 1996
13. **Johnson, P-N.T & Halm. M. (1997)** Maize quality requirements for kenkey and other maize products producers in Ghana. Pp. 40. Consultancy Paper prepared for the Natural Resources Institute, UK. 1996/1997



14. **Johnson, P-N.T & Antwi, V. (1998)** Effect of improved storage unit on the shelf-life of tomato (NARP Vegetable Research Project Report). 1997/1998
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### I.3 HANDBOOKS/BROCHURES/MANUALS/TECHNICAL BULLETINS

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3. **Tomlins, K, Johnson, P-N.T** & Tortoe, C. (2005) Street-Catering: A Guide for Environmental Health officers, NGOs, Street Food Vendors and Food Caterers: DFID/CPHP Street Food Project CoB Publishers. ISBN 9988-0-3399-0
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5. **Johnson, P-N. T.**, Tortoe, C. & Mensah, B.A. (2006) Pictorial manual on processing of fruits into juices and concentrates.
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7. **Johnson, P-NT.** (2008) *Guide to Food Packaging and Packaging Materials*. CoB Publishers. ISBN 9988-0-4399-x.

### I.4. CONFERENCE/WORKSHOP/SEMINAR PAPERS & POSTERS

1. **Johnson, P-N. T.**, Halm, M. & Vowotor, K. (1989) Adoption of the improved maize storage crib by the small-scale farmer in Ghana: Problems and prospects. Presented as paper at the 16th Biennial Conference of the Ghana Association of Science, from the

5 - 9 June, 1989, at The University of Cape Coast. small-scale farmer \ improved maize crib\ socio-economic problems\

2. **Johnson, P-N. T.,** Brennan, J. G. & Campbell-Platt, G. (1996) The effects of pre-treatments (blanching, moist-infusion, puffing) on the reconstitution and physical properties of air-dried plantain (Musa, AAB). Annual Conf. of Institute of Food Technologists (IFT) of the USA held at New Orleans, Louisiana, USA, 22 - 26 June, 1996.
3. **Johnson, P-N. T** (1997) Applicability of the BET and GAB models to the moisture adsorption isotherm data of some Ghanaian food powders. Presented as paper at the 20th Biennial Conf. Ghana Science Association, from 4 - 9, Aug., 1997, at the University of Science and Technology, Kumasi.
4. **Johnson, P-N. T &** Brennan, J. G. (1998) Kinetics of water vapour absorption by plantain flour. Presented as Paper at Conf. On Water Management in the Design and Distribution of Quality Foods, Unitas Congress Centre, Helsinki, Finland 30th May - 4th June, 1998.
5. **Johnson, P-N.T,** Adu-Amankwa, P.A., Quaye W. & Hodari-Okae, M. A. (1998) Aspects of the vegetable industry in the Ashanti, Brong-Ahafo and eastern regions of Ghana. Paper presented at 1st Biennial National Agricultural Research System Workshop, Accra International Conf. Centre, 16 - 20th, Nov., 1998.
6. **Johnson, P-N. T. &** Obiri, H.A. (1999) Some problems with the food packaging practices in Ghana. Presented as paper at the 21st Biennial Conf. Ghana Science Association, 8 - 13th Aug., 1999, at the University of Ghana, Legon.
7. **Johnson, P-N. T. Adjei, R. K. & Quaye, W. (1999)** Post-harvest handling and perception of loss among retailers at five marketing centres in Accra. Paper at the 21st Biennial Conf. Ghana Science Association, 8 - 13th Aug., 1999, at the University of Ghana, Legon.
8. **Obodai, M. & Johnson, P-N. T. (1999)** Some physical and microbial changes in *Pleurotus* *ous* and *Termitomyces* spp. mushrooms in different packages. Paper at the 21st Biennial Conf. Ghana Science Association, 8 - 13th Aug., 1999, at the University of Ghana, Legon.
9. Myhara, M., Tomlins, K, **Johnson, P. N. T,** Obeng-Asiedu, P. and Greenhalgh, P. (2000) Implementation of quality management systems to control food safety hazards of street-vended foods in Ghana, *Paper presented at a forum organised by Food Control and Georgetown Center for Food and Nutrition Policy, December 4 – 5, 2000, Georgetown University, Washington DC, USA.*
10. **Johnson, P-N.T &** Yawson, R.M. (2000) Workshop for stakeholders, policy makers and regulators of street-food vending in Accra, Miklin Hotel, 25 –26, Sept. 2000.



11. **Johnson, P-N.T. (2001)** Overview of street-food vending in Accra. Roundtable conference on Street food in Ghana. Réseau Ghanéen of SADAOC Foundation, 6<sup>th</sup> September, BayView Hotel, Accra.
12. **Johnson, P-N. T & Tomlins, K. I. (2001)** Street-food vending in Accra: Problems and prospects. Paper delivered at international meeting on future strategies of the Crop Postharvest Programme on Food Safety. Holliday Inn, Harare, Zimbabwe, 21-22, September.
13. **Johnson, P-N. T, Gallat, S., Oduro-Yeboah, C. & Abusah, D. D. (2001)** Report on inception workshop for manufacturers of instant *fufu* and *kokonte* flour in Ghana. Miklin Hotel, 16<sup>th</sup> October, 2001.
14. Van der Vecht, C., Verboom, R., Sijim, S., Adu-Amankwa, P.A., Amoah, K.D., Guri, B., Taabazuing, J., Larte, W., Yawson, R., **Johnson, P-N.T**, Plahar, W.A (2002) Feasibility of a logistic system to improve the market value of fruits and vegetables in Ghana using Dutch Technology- Final Report. Submitted to KIEM, The Netherlands.
15. **Atokple, I.D.K. , Fosu, M., Nutsugah, S. K., Manful, J.T. & Johnson, P-N. T. (2003)** The sorghum improvement program at the Savanna Agricultural Research Institute, Ghana.
16. **Johnson, P-N.T & Kwadzo, G.T-M. (2005)** Arrangements for SPS measures and awareness of food safety issues among producers and consumers in Ghana. IDACA Seminar, Tokyo, Japan, 18- 28 Jul 2005.
17. **Johnson, P-N.T. (2005)** Shelf-life characteristics of *Amaranthus viridis*, *Cochorus olitorius* and *Hibiscus sabdariffa* using minimal processing techniques. IPGRI, African Leafy Vegetable Workshop, Nairobi, 6-9 Dec., 2005.
18. **Johnson, P-N. T. (2006)** Uses of plantain and overview of studies on plantain at the Food Research Institute of Ghana. INIBAP/HarvestPlus Proj Planning Meeting, Limbe, Cameroon, 1-2 Mar., 2006.
19. **Johnson, P-N.T (2006)** The drying industry in Ghana: Prospects and Problems. UNIDO UNISWORK International Training in Food Drying, Tubitak, Gbeze, Turkey, 11-15 Sept., 2006.
20. Sakyi-Dawson, E.O, Lamptey, J. A., **Johnson, P-N. T.** Annor, G.A. & Budu, A. (2006) Effect of cowpea on the quality and sensory characteristics of cassava-cowpea composite flour. IUFOST, 13<sup>th</sup> World Congress of Food Science & Technology, France.
21. Sakyi-Dawson, E.O, Lamptey, J. A., **Johnson, P-N. T.** Annor, G.A., Budu, A. & Oduro-Yeboah, C (2006) Effect of processing method on the chemical composition and rheological properties of cassava flour from new varieties. . IUFOST, 13<sup>th</sup> World Congress of Food Science & Technology, France.
22. **Johnson, P-N. T, Oduro-Yeboah, C., Sakyi-Dawson, E.O. & Budu, A. (2006)** Application of response surface response methodology to optimise the process characteristics of cassava

flour used for cassava-plantain *fufu* flour. 14<sup>th</sup> Triennial Symposium of ISTRC, 20 -26 Nov, 2006, Kerala, India.

23. Westby, A. Tomlins, K.I, Adebayo, K, Oyewole, O, Ayinde, I, **Johnson, P-N.T**, Jumah, A. Attengdem, P., Pesey, P., Sanni, L, Dipeolu, A, Anaglo, J & Coote, H.C **(2006)** Issues in post-harvest development of root and tuber crops. 14<sup>th</sup> Triennial Symposium of ISTRC, 20 - 26 Nov, 2006, Kerala, India.
24. **Johnson, P-N. T.**, Tomlins, K.I., Oduro-Yeboah, C., Tortoe, C & Quayson, E.T **(2007)** A case study to develop an appropriate assurance system for two cassava-based convenience foods. International Workshop on Potential of Cassava Processing in West Africa, CSRS, IC.
25. Oduro-Yeboah, C., **Johnson, P-N.T**, Sakyi-Dawson, E.O & Budu, A.S. **(2007)** Profiling the textural attributes of *fufu* from cassava-plantain flour using sensory profile analysis. International Workshop on Potential of Cassava Processing in West Africa, CSRS, IC.
26. Tortoe, C and **Johnson, P-N.T. (2011)** Current state of policies and strategies for processing of agricultural products in Ghana. A paper presented at the Regional Workshop on Policies and Strategies for Food Processing of Agricultural Products in Wes and Central Africa, 11-13<sup>th</sup> July, 2011, Sally Portudal, Senegal.
27. Tortoe, C. **Johnson, P-N.T.** Abbey, L, Baidoo, E. , Anang, D, Graham, S., and Saka, E. **(2011)** Sensory properties of pre-treated blast-chilled yam (*Dioscorea rotundata*) chips as a convenient food product. Poster presented at the West Africa Root and Tuber Crops conference, 12- 16<sup>th</sup> September, 2011, Mensvic Grand Hotel, East Legon, Accra.

## I.5. THESIS /DISSERTATIONS

- i. Effect of irradiation on cocoa beans. 1979 B.Sc. (Hons) Dissertation, Department of Biochemistry, University of Science and Technology, Kumasi. 57 pp
- ii. Design and construction of small-scale, commercial, storage structure, using principles of evaporative cooling, for extending the storage life of a perishable crop in a tropical environment. 1986. M.Sc. Dissertation, The University of Cranfield.UK
- iii. Dehydration Characteristics of Plantain (Musa, AAB). 1996. Ph D. Thesis, The University of Reading. UK. 262 pp .

## K. REVIEWER OF THE FOLLOWING INTERNATIONAL JOURNALS

- i. *Journal of Food Engineering*
- ii. *Ghana Journal of Agricultural Science.*
- iii. *African Journal of Science & Technology*
- iv. *Journal of the Ghana Science Associations*



- v. *International Journal of Food Sciences and Nutrition*
- vi. *Ghana Journal of Science*
- vii. *Journal of Applied Science & Technology*
- viii. *African Journal of Food, Agriculture, Nutrition & Development.*
- ix. *Journal of University of Science of Technology*

#### **L. ASSESSOR OF PROMOTIONAL DOCUMENTS OF SENIOR MEMBERS FROM THE FOLLOWING ORGANIZATIONS**

- i. Council for Scientific and Industrial Research
- ii. University of Ghana
- iii. Kwame Nkrumah University of Science and Technology
- iv. Cocoa Research Institute
- v. Ghana Atomic Energy Commission
- vi. University of Greenwich, UK
- vii. Ghana Standards Authority

#### **M. FRI TEAM PUBLICATIONS**

- i. Report on the Assessment of cost-effectiveness of products and services by the Food Research Institute, Sub-Committee of the FRI Business Development Committee, June 1999.
- ii. Business Plan for Pilot-Scale Tomato Processing Plant, Private Sector Development Project, November, 1999.
- iii. Project proposal for the establishment and operation of a pilot processing plant for spice production at Amasaman. August, 1999. Prepared for the Ministry of Trade and Industries of Ghana.
- iv. Business plan for the Mushroom Spawn and Bag Production, Food Research Institute
- v. Patenting of the Daudawa Seed Dehulling Machine.
- vi. Training manual for the processing of pepper and ginger for food exporters.
- vii. Training manual for production of Fruit Juices and Concentrates

#### **N OTHER FRI AND CSIR RESPONSIBILITIES/ROLES/DUTIES**

- i. Vice-Chairman, CSIR- FRI Standing Committee for Exhibition (From 1988 - 1992)
- ii. Vice-Chairman, CSIR- FRI Staff Welfare Advisory Committee (From 1988 - 1992)
- iii. Member of the CSIR Standing Committee on Exhibitions (From 1989 - 1992)
- iv. Representative of the FRI of the CSIR Staff Welfare Committee (From 1989 - 1991)

- vi Represented the CSIR twice as panel chairman for the selection of scientific officers (Food Scientists) for the Ghana Standards Board on Jul 14 and Dec 21, 2000.
- v. Chairman of the CSIR Guest House Committee since 2011

## **O. MEMBERSHIP OF SOCIAL GROUPS**

- Discussion Leader, Bible Study Fellowship International (BSF), Accra Chapter. 2000-2003
- Member, Tesano Baptist Church Mens Fellowship, 1987 –2000.
- Adult Sunday School teacher, Tesano Baptist Church, 1987-2000.
- Member, Bible Study Fellowship International (BSF), Accra Chapter. 2007-

## **P. HOBBIES:**

Gardening, sports, reading and listening to music

## **U. REFEREES**

Prof. J. G. Brennan, formerly of School of Food Biosciences, The University of Reading, UK  
Prof. W.A Plahar, former Director, CSIR-Food Research Institute, Accra