



CURRICULUM VITAE



Name:
Department:
Faculty:
Bayero University, Kano
Email:

UMAR GARBA
Food Science & Technology
Agriculture

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Education

Year of Award	Degree Type	Institution
2011	B.Tech (Hons) Food Science & Technology	KUST Wudil, Kano
2014	Master of Food Technology	LPU India
2019	PhD. Food Science & Technology	NU Thailand

Areas of Research Interest

Food processing technology and product development with interest in rice bran oil extraction and by-product utilization, encapsulation technology, spray drying technology and protein isolate extraction and application.

Appointments

Date	Position	Employer
May, 2016- Sept, 2016	Department Examination Officer	Department of Food Sci. & Tech. Bayero University Kano
Aug, 2015 to date	Assistant Lecturer	Bayero University Kano, Nigeria
Feb, 2015 to Oct. 2015	Lecturer III	Audu Bako Collage of Agriculture, Danbatta, Kano State
June, 2014 to Sept. 2016	Part time	Federal Collage of Agricultural Produce Technology (FCAPT) Kano

Professional Qualification (Membership/Affiliation)

1. Professional Diploma in Education (PDE), F.C.E. Kano
2. Member Nigerian Institute of Food Science and Technology (NIFST)



Publications

a. Journal Papers

- 1 Hafizu IbKademi, H. I. and Garba, U. (2017). CITRUS PEEL ESSENTIAL OILS: A REVIEW ON COMPOSITION AND ANTIMICROBIAL ACTIVITIES. *International Journal of Food Safety, Nutrition, Public Health and Technology*. *Accept in press*
- 2 Garba, U. & Kaur, S., Gurumayum, S., and Rasane, P. (2015). EFFECT OF HOT WATER BLANCHING TIME AND DRYING TIME ON THIN LAYER DRYING KINETICS AND ANTHOCYANIN DEGRADATION OF BLACK CARROT (*Daucus carrota l.*) SHREDS. *Journal Food Technology and Biotechnology*. 53 (3) 324–330
- 3 Garba, U. and Kaur, S. (2014). EFFECT OF DRYING AND PRETREATMENT ON THE ANTHOCYANINS, FLAVENOIDS AND ASCOBIC ACID CONTENT OF BLACK CARROT SHREDS. *Journal of Global Biosciences*, Vol 3(4).
- 4 Garba, U, and Kaur, S. (2014). PROTEIN ISOLATES: PRODUCTION, FUNCTIONAL PROPERTIES AND APPLICATION. *International Journal of Current Research and Review*, 6 (3), 35-45
- 5 Garba, U. Abubakar A.S. and Bashir M.S. (2014). NANOPARTICLE: A DELIVERY SYSTEM FOR BIOACTIVE FOOD COMPONENTS. *International Journal of Current Research*, Vol 6, Issue, 08, pp.8032-8035
- 6 Garba, U, and Kaur, S. (2014). PROTEIN ISOLATES: PRODUCTION, FUNCTIONAL PROPERTIES AND APPLICATION. *International Journal of Current Research and Review*, 6 (3), 35-45.
- 7 Garba, U. and Yusuf, H.L. (2014). EFFECT OF CULTURE CONCENTRATION AND INOCULATION TEMPERATURE ON THE CHEMICAL AND ORGANOLEPTIC PROPERTIES OF YOGURT PRODUCED FROM SKIMMED AND WHOLE MILK. *Indian Journal of Scholarly Research*, 5(6):20-22

b. Conference Proceedings

- 1 Garba U., Riantong Singanusong, R., Jiamyangyuen, S. and Thongsook, T. Extraction and utilization of rice bran oil: A review. *The 4th conference on Rice Bran Oil (ICRBO 2017)*. *Rice Bran Oil Application: Pharma-Cosmetics, Nutraceuticals and Foods*. Thailand. August 2017.



Awards/Recognition

1. The 2016 Graduate Student Scholarship award by Naresuan University, Thailand.
2. Kano State Government Oversea Scholarship Award 2012.