Dr. Gaston Ampe Tumuhimbise is a Lecturer in the Department of Food Technology and Nutrition (FTN). He has been a faculty member since 2001. Dr. Tumuhimbise teaches a number of undergraduate and graduate courses and is heavily involved in research. His primary research interest areas are Product development using locally available foods, Improvement of traditional foods, Vitamin A, Food fortification and food safety. In addition, Dr. Tumuhimbise has consulting experience, and has worked on projects in various consulting roles. Dr. Tumuhimbise received his Ph.D. in Food Science, from Makerere University in 2012. Prior to pursuing his doctorate, he earned an M.B.A. from Makerere University in 2007, a M.Sc. in Food Science from University of Nottingham, United Kingdom in 2003, an MBAs form Makerere University in 2007 and a B.Sc. in Food Science and Technology from Sokoine University of Agriculture, Tanzania in 1999.

List of Selected Publications

1. Acham, H., G.A. Tumuhimbise, J.K Kikafunda. 2013. Simple food group diversity as a proxy indicator for iron and Vitamin A status of rural primary school children in Uganda, Food and Nutrition Sciences, 2013, 4, 1271-1280. (http://www.scirp.org/journal/fns) http://dx.doi.org/10.4236/fns.2013.412163 Open Access FNS
2. Gaston A.Tumuhmbise, Agnes S. Namutebi, F. M. Turyashemererwa and John H. Muyonga. (2013). Pro-vitamin A crops: acceptability, bioavailability, efficacy and effectiveness, Food and Nutrition Sciences, 2013, doi:10.4236/ fns.2013
3. Turyashemererwa, F., Tumuhimbise, G.A., Kikafunda, J.K, 2013. Dietary patterns, anthropometric status, prevalence and risk factors for anaemia among school children 5-11 years of age in a peri-urban area of Central Uganda, Journal of Nutrition and Dietetics, Doi: 10.1111/jhn.12069
4. Gaston A.Tumuhmbise, Agnes S. Namutebi, F. M. and Abel Atukwase. (2013). Effect of salt on the acceptability and keeping quality of orange fleshed sweet potatoes. Food and Nutrition Sciences, 2013, doi:10.4236/fns.2013

5. Tumuhimbise. G.A., Namutebi, A.S., & Muyonga, J.H. (2009). Microstructure and in vitro ß-carotene bioaccessibility of heat processed orange fleshed sweet potatoes: Plant Foods for Human Nutrition; 64: 312-318
6. Mills, J. P., Tumuhimbise, G. A., Jamil, K. M., Thakkar, S. G., Failla, M. L., & Tanumihardjo, S. A. (2009). Sweet potato ß-carotene bioefficacy is enhanced by dietary fat and not reduced by soluble fiber in Mongolian Gerbils. Journal of Nutrition, 139, 44-50.
7. Kanyamurwa, J. M., & Tumuhimbise, G. A. (2007). Gender differentiation in community responses to AIDS in rural areas. AIDS Care, 19(1), 64-72.
8. Muyonga, J.H., Namayengo F.M., Tumuhimbise, G.A. (2010). Food and Nutrition Essentials. Kampala: Fountain Publishers
9. Tumuhimbise. G.A., Namutebi,A.S., & Muyonga, J.H. (2010). Changes in microstructure, beta carotene content and in vitro bioaccessibility of orange fleshed sweet potato roots stored under different conditions. African Journal of Food Agriculture Nutrition and Development, vol 10 no. 8
10. Tumuhimbise. G.A., Namutebi, A.S., & Muyonga, J.H. (2009). Microstructure and in vitro beta-carotene bioaccessibility of heat processed orange fleshed sweet potatoes: Plant Foods for Human Nutrition; 64: 312-318

Selected Accomplishments

1. Development of Integrated model for elimination of childhood and maternal nutrition in rural Uganda: The case of Luuka district. Grand Challenges Canada. 2013
2. Assessment of the extent of aflatoxin situation in Ugandan staple foods (maize, sorghum and ground nuts) funded by Patnership for Control of Aflatoxins (PACA) and African Union Commission (AUC), January, 2015
3. Feasibility study for bean processing in Uganda, a project funded by Chemonics International Inc/USAID, Washington, August 2014
4. Founded The Nutritionist Magazine