

<b>Senior Lecturer and Dean</b>	
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<b>Professional Training and Experience</b>	<p><b>Professional training</b></p> <ol style="list-style-type: none"> <li>i. 2013: PhD in Food Science and Technology, Makerere University, Kampala, Uganda</li> <li>ii. 2005 M.Sc. Food Technology, Ghent University, Belgium</li> <li>iii. 1999: B.Sc. Food Science and Technology (Hons), Makerere University, Kampala, Uganda</li> </ol> <p><b>Other relevant training</b></p> <ol style="list-style-type: none"> <li>i. Certificate, Foresight Related to Food Safety (20th -23rd March 2018), Nairobi Kenya</li> <li>ii. Certificate in Prevention and control of mycotoxins in food stuffs (1<sup>st</sup> - 6<sup>th</sup> February 2009) Tubitak MRC Food Institute, Turkey</li> <li>iii. Certificate in Applied Food Analysis (Jan 2002-March 2002), Jomo Kenyatta University of Agriculture and Technology, Nairobi Kenya</li> </ol> <p><b>Work Experience</b></p> <ul style="list-style-type: none"> <li>• December 2018 to date: Dean, School of Food Technology, Nutrition and Bioengineering, College of Agricultural and Environmental Sciences, Makerere University</li> <li>• September 2013 to date: Senior Lecturer, Department of Food Technology and Nutrition, Makerere University</li> <li>• March 2012 to date: Senior Consultant/Project Coordinator, Food and Nutrition Solutions Ltd</li> <li>• March 2006-2013: Assistant Lecturer, Department of Food Technology and Nutrition, Makerere University</li> <li>• 2001 to March 2006: Teaching Assistant - Department of Food Technology and Nutrition, Makerere University</li> <li>• 1999 to 2001: Post Harvest Specialist/Food Technologist – Post harvest Handling and Storage Project- USAID, Uganda</li> </ul>
<b>Research Interests/Expertise</b>	Food Safety (with a bias on mycotoxins), Fermentation Technology and Postharvest Technology
<b>Innovations and/or Technologies Developed</b>	<ol style="list-style-type: none"> <li>i. Development and commercialization of cassava based nutrient enhanced products</li> <li>ii. Improving the market potential of traditionally fermented alcoholic beverages</li> <li>iii. Development of nutrient enhanced complimentary foods using locally available raw materials</li> </ol>
<b>Publications</b>	1. Gerald Tumwine, <b>Abel Atukwase</b> , Gaston A Tumuhimbise,

Francis Tucungwiirwe, Anita Linnemann, 2018. Effect of skimmed milk and vegetable powders on shelf stability of millet-based composite flour. *The Journal of the Science of Food and Agriculture*. <https://doi.org/10.1002/jsfa.9482>

2. Gerald Tumwine, **Abel Atukwase**, Gaston A Tumuhimbise, Francis Tucungwiirweb, Anita Linnemann, 2018. Production of nutrient-enhanced millet-based composite flour using skimmed milk powder and vegetables. *Food Science and Nutrition*. **DOI: 10.1002/fsn3.777**
3. John Bukusuba, Archileo N. Kaaya and **Abel Atukwase**, 2018. Modelling the Impact of Stunting on Child Survival in a Rural Ugandan Setting. *BMC Nutrition*. 4:13, 1-10.
4. Juliet E. Tibagonzeka, Grace Akumu, Florence Kiyimba, **Abel Atukwase**, Julius Wambete, Joseph Bbemba, John H. Muyonga, 2018. Post-Harvest Handling Practices and Losses for Legumes and Starchy Staples in Uganda. *Agricultural Sciences*, 9, 141-156.
5. John Bukusuba, Archileo N. Kaaya and **Abel Atukwase**, 2017. Predictors of Stunting in Children Aged 6 to 59 Months: A Case–Control Study in Southwest Uganda. *Food and Nutrition Bulletin*, 1-12.
6. John Bukusuba, Archileo N. Kaaya and **Abel Atukwase**, 2017. Risk factors for stunted growth among children aged 6–59 months in rural Uganda, *International Journal of Nutrition*, 3:1-13.
7. G. Tumuhimbise, J. Orishaba, **A. Atukwase** and A. Namutebi, 2013. "Effect of Salt on the Sensory and Keeping Quality of Orange Fleshed Sweet potato Crisps," *Food and Nutrition Sciences*, 4: 4, 454-460.
8. **Atukwase, A.**, C. Muyanja and A. N. Kaaya, 2012. Potential for fumonisin production by strains of *Gibberella fujikuroi* species complex isolated from maize produced in Uganda. *Journal of Biological Sciences*, 12:225-231.
9. **Atukwase, A.**, A. N. Kaaya, C. Muyanja, H. Vismer and J. P. Rheeder, 2012. Diversity of *Gibberella fujikuroi* species complex isolated from maize produced in Uganda. *International Journal of Plant Pathology*, 3: 1-13
10. **Atukwase, A.**, A. N. Kaaya and C. Muyanja, 2012. Dynamics of *Fusarium* and fumonisins in maize during storage – A case of the traditional storage structures commonly used in Uganda. *Food*

*Control*, 26: 200 – 2005.

11. **Atukwase, A.** A. N. Kaaya and C. Muyanja, 2009. Factors associated with fumonisins contamination of maize in Uganda. *Journal of The Science of Food and Agriculture* 89: 2393 – 2396.
12. **Atukwase, A.**, & Atyang, A, 2007. Community food security and early warning systems. In A. Namutebi, J. Muyonga & G. Tumuhimbise, A (Eds.), *Food and Nutrition in Uganda* Fountain Publishers.
13. Kaaya, A., N, Mutyaba, C., J, & **Atukwase, A**, 2007. Post harvest handling and storage of food. In A. Namutebi, J. Muyonga & G. A. Tumuhimbise (Eds.), *Food and Nutrition in Uganda: Fountain Publishers*
14. Namutebi, A., Ocom, J., & **Atukwase, A**, 2007. Small scale food processing and preservation. In A. Namutebi, J. Muyonga & G. A. Tumuhimbise (Eds.), *Food and Nutrition in Uganda: Fountain Publishers*
15. Samapundo, S., De Meulenaer, B., **Atukwase, A.**, Debevere, J., & Devlieghere, F, 2007. The influence of modified atmospheres and their interaction with water activity on the radial growth and fumonisin B<sub>1</sub> production of *Fusarium verticillioides* and *F. proliferatum* on corn. Part II: The effect of initial headspace oxygen concentration. *International Journal of Food Microbiology*, 113, 339-345
16. Samapundo, S., Devlieghere, F., Meulenaer, B. D., **Atukwase, A.**, Lamboni, Y., & Debevere, J, 2007. Sorption isotherms and isosteric heats of sorption of whole yellow dent corn. *Journal of Food Engineering*, 79, 168-175.
17. Samapundo, S., Meulenaer, B. D., **Atukwase, A.**, Debevere, J., & Devlieghere, F, 2007. The influence of modified atmospheres and their interaction with water activity on the radial growth and fumonisin B<sub>1</sub> production of *Fusarium verticillioides* and *F. proliferatum* on corn. Part 1: The effect of initial headspace carbondioxide concentration. *International Journal of Food Microbiology*, 114, 160-167

<b>Research Projects</b>	<ul style="list-style-type: none"> <li>i. Assessment of Aflatoxin Exposure among Peri-urban Low Income populations in Kampala Capital City (Principal Investigator). Funded by Carnegie Cooperation of New York</li> <li>ii. Development of instant potato soup powder from small sized non-marketable potatoes (Principal Investigator)</li> <li>iii. Use of ICT applications in management of aflatoxins in peanuts. (Principal Investigator). Funded by VECO Uganda</li> <li>iv. Making Potato Value Chain Enhance Productivity and Incomes in Uganda (Co-Investigator). Funded by MasterCard Foundation/RUFORUM</li> <li>v. Promoting community and home based appropriate post harvest handling and processing of legumes and starchy staples to improve food security in Uganda (Co Investigator). Funded by McKnight Foundation</li> <li>vi. Development and commercialisation of cassava value added products (Co-Investigator). Funded by DFID-UK/DFID-China</li> <li>vii. Improving the market potential of traditionally fermented beverages (Principal Investigator). Funded by SIDA/SAREC and Government of Uganda</li> <li>viii. Macro Nutrient Fortification of first-line food cereals with milk protein to produce affordable value added cereal products in Uganda/East Africa (Co Investigator). Funded by Netherlands Organization for Scientific Research/WOTRO Science for Development</li> <li>ix. Fusarium incidence and fumonisin contamination of maize produced in Uganda (Principal Investigator). Funded by NORAD/Carnegie</li> <li>x. Production of wine from pineapple peel waste (Principal Investigator). Funded by NORAD</li> </ul>
<b>Supervision of Students</b>	<p>Students supervised,</p> <ul style="list-style-type: none"> <li>i. Mr. Brany Fred Lukwago, PhD Candidate (On going)</li> <li>ii. Mr. Albert Asiimirwe Mwebaze, PhD Candidate (On going)</li> <li>iii. Mr. John Nnamdi Ejekwumadu, PhD Candidate (On going)</li> <li>iv. Mr. John Bukusuba, PhD Candidate (Submitted)</li> <li>v. Ms. Peace Nyankato, MSc Candidate (On going)</li> <li>vi. Ms. Elizabeth Atim, MSc Candidate (On going)</li> <li>vii. Mr. Ronald Mutebi, MSc Candidate (On going)</li> <li>viii. Mr. Feni Alone, MSc Candidate (On going)</li> <li>ix. Ms. Brenda Orishaba, MSc Candidate (On going)</li> <li>x. Mr. Napoleon Kajunju, MSc Candidate (On going)</li> <li>xi. Ms. Grace Akumu, MSc Candidate (Completed)</li> <li>xii. Mr. Gerald Tumwine, MSc Candidate (Completed)</li> </ul>

	<ul style="list-style-type: none"> <li>xiii. Mr. John Tibesigwa , MSc Candidate (Completed)</li> <li>xiv. Ms. Beata Modesta, MSc Candidate (Completed)</li> <li>xv. Ms. Diana Madiesse Fogaing Lyse, MSc Candidate (Completed)</li> <li>xvi. Mr. Sam Royal Yoryor, MSc Candidate (Completed)</li> </ul>
<b>Professional Membership</b>	Member of the International Association of Food Protection (IAFP)
<b>Awards</b>	International Association for Food Protection 2010 Travel Scholarship Award