

Dr. Robert Mugabi is a Lecturer in the Department of Food Technology and Nutrition (FTN). He has been a faculty member since 2010.

Dr. Mugabi teaches a number of undergraduate and graduate courses and is currently involved in a number of research projects. His primary research interest area is Food processing/engineering. His other research interest areas are Value-added processing of agricultural commodities; effects of new process technologies on food quality and food safety; Post-harvest technology fundamentals and applied aspects of grain storage and drying; and Process control of food processing operations.

Dr. Mugabi received his Ph.D in Food Science and Technology from the University of Nebraska-Lincoln, USA in 2017. Prior to pursuing his doctorate, he earned a M.EngSc. in Food Process Engineering from University of New South Wales, Australia in 2012 and a B.Sc. in Chemical and Process Engineering from University of Dar es Salaam, Tanzania in 2005.

#### LIST OF SELECTED PUBLICATIONS

1. **Mugabi R.** & Driscoll R. (2016). Study of Maize Drying in Uganda Using an In-store Dryer Weather Data Simulation Software. *International Journal of Food Processing Technology*, 3(1), 18-26. <http://dx.doi.org/10.15379/2408-9826.2016.03.01.03>.
2. **R. Mugabi**, K.M. Eskridge, & C.L. Weller (2017). Comparison of Experimental Designs Used to Study Variables During Hammer Milling of Corn Bran. *Transactions of the ASABE*, 60(2), 537-544. ISSN 2151-0032. DOI: 10.13031/trans.11656.
3. **Mugabi, R.**, Byaruhanga, Y., & Weller, C. L. 2018. Challenges faced by small-scale local fabricators and millers in Uganda: A case study of hammer mill fabricators and users. *Journal of Advances in Food Science & Technology*, 5(2), 63-71.
4. **Mugabi, R.**, Y. B. Byaruhanga, K. M. Eskridge and C. L. Weller. 2019. Performance evaluation of a hammer mill during grinding of maize grains. *Agricultural Engineering International: CIGR Journal*, 21(2): 170–179.
5. Byakika, S., Mukisa, I.M., **Mugabi, R.** and Muyanja, C.K. 2019. "Antimicrobial Activity of Lactic Acid Bacteria Starters against Acid Tolerant, Antibiotic Resistant, and Potentially Virulent E. coli Isolated from a Fermented Sorghum-Millet Beverage," *International Journal of Microbiology*, vol. 2019, Article ID 2013539, 10 pages, 2019. <https://doi.org/10.1155/2019/2013539>.

#### SELECTED ACCOMPLISHMENTS

- Development of Pilot Plant for Bio-ethanol Processing, University of Dar es Salaam, Department of Chemical and Process Engineering (2008 – 2009).