

Dr. John H. Muyonga is a Professor of Food Science and Dean of School of Food Technology, Nutrition and Bio-Engineering (SFTNBE), a position he has held since February 2011. From April 2006 to January 2011 he was the Head of the Department Food Science and Technology which has since been renamed Food Technology and Nutrition (FTN).

He has been a faculty member since 1997. Dr. Muyonga has taught a number of undergraduate and graduate courses and is heavily involved in research. His primary research interest areas include food protein chemistry, nutraceutical properties of traditional foods in Uganda, improvement of traditional food processing methods and food product development. His other interests include commercialization of research and nutritional interventions. In addition, Dr. Muyonga has extensive consulting experience, and has worked with a number of entities and projects in various consulting roles. Dr. Muyonga received his Ph.D. in Food Science, from the University of Pretoria, South Africa in 2003. Prior to pursuing his doctorate, he earned an Advanced Certificate in Food and Nutrition from the United Nations University in 1999, an M.Sc. in Food Science from Cornell University, USA in 1996 and a B.Sc. in Food Science and Technology from Makerere University in 1994.

List of Selected Publications

1. Fungo, R., Muyonga, J. Kabahenda, M., Kaaya, A, Okia, C.A., Donn, P., Mathurin, T., Tchingsabe, O., Tiegehungo, J.C. and Snook, L. C. 2016. Contribution of forest foods to dietary intake and their association with household food insecurity: a cross-sectional study in women from rural Cameroon. *Public Health Nutrition*. doi: 10.1017/S1368980016001324.
2. Fungo R, Muyonga J, Kaaya A, Okia C, Tieguhong JC & Baidu-Forson JJ. 2015. Nutrients and bioactive compounds content of *Baillonella toxisperma*, *Trichoscypha abut* and *Pentaclethra macrophylla* from Cameroon. *Food Science and Nutrition*. doi: 10.1002/fsn3.217
3. Muyonga, J.H, Andabati, B. & Ssepuyya, G. 2014. Effect of heat processing on selected grain amaranth physicochemical properties. *Food Science and Nutrition*, 2(1): 9-16.
4. Wamono EBK, Kaaya AN, Ng'ang'a Z, Wamue G, Manyama A, Mwangi M and JH Muyonga. 2011. Nutrient-enhancement of matooke banana for improved nutrient intake of people living with HIV/AIDS in Rakai district, Uganda. *African Journal of Food, Agriculture, Nutrition and Development*, 11, 4: 5018-5034.

5. Ogwok P., Muyonga, J. H., Sserunjogi, M, L., Kiri, A. A. & Makokha, V. 2009. Variation in chemical composition of oils from Nile perch (*Lates niloticus*) belly flaps with capture site and season. *Journal of Aquatic Food Product Technology*. 18: 4, 331 - 344.
6. Ogwok, P., Muyonga, J.H. and Sserunjogi, M.L. 2009. Pesticide residues and heavy metals in Nile perch (*Lates niloticus*) belly oil. *Bulletin of Environmental Contamination and Toxicology*. 82: 529-533.
7. Ogwok, P., Muyonga, J.H. and Sserunjogi, M.L. 2008. Fatty acid profile and stability of oil from the belly flaps of Nile perch (*Lates niloticus*) *Food Chemistry*. 108: 103-109.
8. Nyakuni, G., Kikafunda, J.K., Muyonga, J.H., Kyamuhangire, W., Nakimbugwe, D.N., and Ugen, M. 2008. Chemical and nutritional changes associated with development of HTC defect in common beans. *International Journal of Food Science & Nutrition*. 59: 652-659
9. Natseba, A., Lwalinda, I., Kakura, E., Muyanja, C.K. & Muyonga, J.H. 2004. Effect of pre-freezing icing duration on quality changes in frozen Nile perch (*Lates niloticus*). *Food Research International*. 38:469-474.
10. Muyonga, J.H., Cole, C.G.B. and Duodu, K.G. 2004. Extraction and physico-chemical characterization of Nile perch (*Lates niloticus*) skin and bone gelatin. *Food Hydrocolloids*, 18: 581 – 592.
11. Muyonga, J.H., Cole, C.G.B. and Duodu, K.G. 2004. Fourier transform infrared (FTIR) spectroscopic study of acid soluble collagen and gelatin from skins and bones of young and adult Nile perch. *Food Chemistry*. 86: 325 –
12. Muyonga, J.H., Nansereko, S., Steenkemp, I., Manley, M. & Okoth, J.K. Traditional African Foods and Their Potential to Contribute to Health and Nutrition. Doi. 10.4018/978-1-

Selected Accomplishments

1. Dean, School of Food of Food Technology, Nutrition & Bio-Engineering, Makerere University. Feb 2011 – 2019
2. Head, Department of Food Science & Technology, Makerere University, April 2006 – Jan 2011
3. Team leader for community based supplementary feeding programme in several districts (Abim, Kaabong and Kotido) of Karamoja. Through this programme coordinated the establishment of 79 supplementary feeding centres in Karamoja which provide nutrition

services to an average of 8000 malnourished children and adults per month. Over 100,000 malnourished persons rehabilitated through this intervention.

4. Team Leader EU funded project titled "Partnership for strengthening university food and nutrition science training in Eastern and Southern Africa".
5. Member of the Uganda Community-based partnership to improve nutrition among school children (U-count) project
6. Managed 17 research grants in the area of food science and nutrition
7. Coordinated implementation of several sizeable institutional development projects, including NORAD Department of Food Science & Technology institutional development project & the Food Technology & Business Incubation Centre projects