

CURRICULUM VITAE

BANKOLE Bissola Malikath Véréna

Food Technologist and Nutritionist

27 years

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MY OBJECTIVE : Working in a responsible position with challenges that will allow me to use my skills in food formulation and processing of foods in relation to food and nutrition of populations in rural areas.

MY MAIN QUALIFICATIONS :

- Experience in human nutrition
- Experience in surveys in conducting nutritional
- Skills in the formulation, transformation and processing and the implementation of conservation methods for food products

PROFESSIONAL EXPERIENCES

Internship at Alliance Bioversity-CIAT, Janvier-December 2022

- Working on fruits and vegetable for Sustainable healthy diets, especially on feasibility study of the establishment of fruits and vegetables community seeds bank in Boukoubé in the Atacora region, north-Benin.
- Working on WP5 of Healthy Food Africa (HFA) project activities: Food Chain Governance: Innovative Governance Modalities for Sustainable, Resilient and Nutritious Agri-Food Chains.

Survey supervision : Food chain governance innovative arrangements for sustainable, resilient and nutritious agri-food chains of Healthy Food Africa project (HFA), Août-septembre 2021

Internship at Alliance Bioversity-CIAT, Janvier-Juin 2021

Survey supervision : Acceptability test on eight recipes formulated for women and children in the Atacora region of northern Benin, **January, March, September, 2020**

Internship at Alliance Bioversity-CIAT, Janvier-Juin 2020

- Analysis and processing of data related to the acceptability of improved recipes formulated ;
- Literature review on domestication of underutilized species;
- Supervise the physico-chemical analyses of the improved recipes;
- Develop information cards on improved recipes.
- Drafting of a recipe booklet

Survey supervision : Study of the agronomic, socio-cultural and dietary importance and nutritional potential of underutilized plant species in the diet of the populations of North Benin, September-December 2019

- Socio-cultural characteristics of edible but underutilized plant species consumption in the Atacora region (northern Benin)
- Ethnobotanical and agro-morphological characteristics of eleven prioritized plant species in northwest Benin.
- Food consumption habits of children, women and households (exploratory survey, consumption frequency, market survey, focus group discussion).

TRAINING

2022 : French language test (Dalf C2)

2022 : Training in the process of identification of predator journals

2022 : Training in scientific writing and the publication process in scientific journals

2021 : English training at SOPODIVA Training Center in Accra 2021 : MOOC course : Nutrition and Food systems: Learn about the pathways of sustainable and healthy diets.

2019 : International Training in Nutrition and Food Security (FINSIA)

2019 : Participation to Award program (African Women in Agricultural Research and Development), Nairobi, Kenya (22 -25 Janvier 2019). Panafrikan organization working for sustainable and inclusive growth whose main focus is on agricultural development based on strengthening the production, dissemination, and extension of gender-sensitive agricultural research and innovations adapted to the needs of different social groups.

2018 : Master 2 in Agricultural and Food Science and Technology

2017 : Master 1 in human nutrition and food technology

2017 : Field monograph internship (FMI), Tatonnonkon, Adja-Ouere, June-August 2017.

2016 : Internship at the Water and Food Hygiene Department (SHEA), Cotonou, Benin (July- September 2016). Laboratory specialized in microbiological analysis of food.

2016 : Internship at the SONGHAI center in collaboration with the Project for the Promotion of Agricultural Entrepreneurship (PPEA), Porto Novo, Benin (January - April 2016).

- Training in pastry making (Cakes, sandwiches, croissants, soy cookie, ginger and cashew cake),
- Training in dairy (soy milk and cheese, probiotic yogurt, Dèguè),
- Training in juice syrup jam (mango, pineapple jam/ginger, mango, pineapple, tamarind, baobab juice / tamarind syrup, bissap),
- Training in soap making (laundry soap, liquid soap, bleach, shea butter, toilet soap with carrot, cucumber, papaya, neem)
- Training in turkey and guinea fowl breeding
- Training in mushroom production
- Internship at Beninese Unit of Food Technology (UBETA), Porto-Novo, Benin (June - October 2015)
- Company specialized in the production of baby food flours
- The Production of infantile flours based on soy, corn, rice milk (Cereso and Rimalait Ouando)
- Production of yoghurt based on soya milk and cow's milk and production of soya milk soy milk.
- Production of soya cheese, soya milk cookies, chips

Internship of pre-insertion in a professional environment, Zè, July - August 2014

Internship of discovery of the rural environment (DRE), Savalou, July-August 2013

2015 : Bachelor's degree in Food Industry (FI) Faculty of Agricultural Sciences (FSA), Abomey-Calavi, Benin

2012 : Baccalaureate, Series D (Biology option)

2009 : First degree Certificate (BEPC)

2005 : Primary School Certificate (CEP)

CONFERENCES FOLLOWED

2022 : Presentation at the 22nd IUNS-International Congress of Nutrition (22nd IUNS-ICN) at JAPAN.

2022 : Presentation at international days of Lome JSIL 2022, XIXème édition

OTHERS TRAINING

Computer tools : Microsoft Office Pack, Word, Power point, excel, software (MINITAB, SPSS, Stata)

- Goun, French, Yoruba : native languages
- English : Intermediate level B2
- Mobility : International
- Civil statuts : Single, no children

Names and contacts of four reference contacts

- Prof. Polycarpe KAYODE : 97870734
- Prof Waliou AMOUSSA HOUNKPATIN : 97052020
- Dr. Ir. Yann E. MADODE : 66695705
- Dr Sam BODJRENOU : 61001440