**RESEARCH FOCUS**

My research focuses on Hospitality and Tourism that is act of caring for guests/hosts wherein the host receives guests with good will, including the reception and entertainment of guests, visitors or strangers at various unit such as restaurants hotels or an amusement park providing them with good nutrition which will helps to promote their good health, physical and mental illness, recreation and socialization with aim for Tourism.

**Name:** Oluwakemi Comfort APATA (Nee Odulaja)

**Academic Professional Qualification:** B.Sc.; M.Sc.

**Academic Status:** Assitant Lecturer

**Area of Specialization:** Hospitality and Tourism Management

**Address:** 2nd Floor, WEM building

**Telephone No**: +2348173366469

**WhatsApp line**: +2348173366469

**Email:** kemiapata2012@yahoo.com

**CURRICULUM VITAE**

I (a) Name: Oluwakemi Comfort, APATA (Nee Odulaja)

(b) Date of Birth: 15 December, 1971

(c) Nationality/State of Origin: Nigerian/Ogun State

(d)Marital Status: Married

(e) Number/Ages of Children: One/17 years

(f) Permanent Address: Balogun House, Oke-Ayo, Akodu, Apete, Ibadan

(g) Next of Kin: E.S. Apata (Ph.D.)

 (h) Department: Wildlife and Ecotourism Management

(i) Faculty: Renewable and Natural Resources

(j) Phone Numbers/E-mail Address: 07038200366, 08173366469 kemiapata2012@yahoo.com

II (a) First Academic Appointment: Assistant Lecturer 22 November, 2012

(b) Present post (with date): Assistant Lecturer 22 November, 2012

(c) Date of Last Promotion: Nil

(d) Date Last Considered for promotion: Nil

III University Education (with dates)

1. Olabisi Onabanjo University, Yewa Campus, Ayetoro, Ogun State 1999 – 2006
2. Olabisi Onabanjo University, Yewa Campus, Ayetoro, Ogun State 2006 – 2009
3. University of Ibadan, Ibadan 2012 till date

IV Academic Qualifications

1. B.Sc. (Home and Hotel Management),

Olabisi Onabanjo University, Yewa Campus, Ayetoro, Ogun State 2006

1. M.Sc. (Hospitality and Tourism Management)

Olabisi Onabanjo University, Yewa Campus, Ayetoro, Ogun State. 2009

1. Ph.D. (Hospitality and Tourism), University of Ibadan 2012 till date

V Professional Qualification and Diploma with Dates

1. Certificate in Research and Grant Writing for Doctoral Students 2014

VI Scholarships, Fellowships and Prizes

 (with dates) in respect of Undergraduate and Post graduate work only Nil

VII Honours Distinctions and Membership of Learned Societies

1. Hospitality and Tourism Management Association of Nigeria (HATMAN) (Member)
2. Nutrition Society of Nigeria (NSN) “
3. Home Economics Council of Nigeria (HECON) “
4. Nigerian Institute of Food Science and Technology (NIFST) “

VIII Details of Teaching/Work Experience

1. Working Experience
2. Assistant Lecturer University of Ibadan, Department of Wildlife and Ecotourism Mgt. 2012 till date
3. Moshood Abiola Polytechnic, Abeokuta (Temporary Lecturer II) 2011–Aug., 2012
4. Lincoln Group of Schools,Abeokuta (Class Teacher) 2009 – 2011
5. The Federal Polytechnic, Ilaro (Temporary Lecturer II) 2008 – 2009
6. Departmental PG Student/Assistant Lecturer (HHM Department, O.O.U.) 2007 – 2008
7. Details of Teaching

 Courses Taught at Undergraduate level Units Jointly/Singularly taught

1. WEM 211 – Introduction to Wildlife and Ecotourism Mgt. 2 J
2. WEM 320 – Food, Nutrition Standards, Law and Quality Control 2 S
3. WEM 323 – Introduction to Tourism 2 J
4. WEM 327 – Food and Beverages Production Techniques 2 S
5. WEM 415 – Hotel, Catering and Hospitality Mgt. 2 S
6. WEM 510 – Food, Beverages and Hospitality Mgt. 2 S
7. WEM 512 – Hotel and Catering Mgt. 2 S

Post graduate courses taught

1. ETM 705 – Hotel Mgt. and Catering Services in Tour. 2 S
2. ETM 715 – Food Mgt. Standards and Laws in Tour. Mgt. 2 S
3. Project supervision

Programme Completed In-progress

Undergraduate 7 1

Administrative Responsibilities

1. Dept. Undergraduate Seminar Coordinator (Coordinator) 2017 to -
2. Dept. Undergraduate Seminar Coordinator (Member) 2013 to 2016
3. Dept. Practical Year Training Prog. (PYTP) Committee (Member) 2013 to date
4. Dept. Research and Laboratory Committee (Member) 2013 to date
5. Dept. Welfare Committee (Member) 2013 to date
6. Faculty Linkages for Staff Development Committee (Member) 2013to date

IX Research

 (a) Completed

1. Assessment of consumers’ acceptability at the U&I fast food and its socio-economic effects on consumers in University of Ibadan, Oyo State
2. Assessment of fortified indigenous snacks for acceptability as social gathering food item in University of Ibadan.
3. Assessment of tourist perception and attitude towards Olumo Rock tourist complex, Abeokuta, Ogun State.
4. Socio – economic characteristics of tourists influenced by types of indigenous snacks available at selected tourist centres in Ibadan, Oyo State.
5. Sensory and quality evaluation of honey in different locations in Ibadan.
6. The impact of hospitality service to tourism development in Abeokuta metropolis
7. Assessment of foreign tourist reactions to local cuisine in Premier, U.I., and Walan Hotel.
8. Assessment of food quality standard in U&I Fast Food, University of Ibadan.

 (b) In Progress

1. **Assessment of Selected Indigenous Snacks for Acceptability by Tourists and Caterers in in Southwestern Nigeria.**

This research work precisely started in the year 2012 in University of Ibadan with the aim to make survey on Caterers acceptance of the indigenous snacks to the tourist’s centres and tourists’ acceptability level of the indigenous snacks in some tourists’ centres in southwestern Nigeria. Indigenous snacks are fundamental components of a distribution attributes adding to the range of attraction, overall tourism experience, people’s culture contact with great medicinal and nutritional value. Indigenous snacks in Nigeria is going into extinction due to inadequate research on the preparation and insufficient use of these indigenous snacks in the hotels and tourists centres. The study was designed to assess selected indigenous snacks for acceptability by tourists and caterers in southwestern, Nigeria.

1. **Assessment of Service Quality and Restaurant Attributes on Customer Satisfaction among Traditional Restaurant users in Ibadan Metropolis.**

Restaurant industry is undergoing major changes due to rapid urbanisation and changing lifestyles, which caused the increase in eating out trends and sway consumers choice on which types of restaurants to be visited. This eating out trend also has facilitated the coexistence of traditional and fast food restaurants. Restaurants depend on the proper management whose education and training system is becoming increasingly important in order to meet the wants, needs and customers expectation. Thus ensure their satisfaction. The study aimed to assess the perceived service quality and customer satisfaction among traditional restaurant users in Ibadan metropolis, Oyo State.

1. Project, Dissertation/Thesis
2. Odulaja, O.C.; Assessment of use of imported second-hand clothing by women in Lagos State, Nigeria. Bachelor of Science (B.Sc.) Project: Department of Home and Hotel Management College of Agricultural Sciences, Olabisi Onabanjo University, Yewa Campus, Ayetoro, Ogun State.
3. Odulaja, O.C.; Potentials of Roasted Meat (Suya) for acceptability as Hotel Food item in Ogun State, Nigeria. Master of Science (M.Sc.) Project, Department of Home and Hotel Management, College of Agricultural Sciences, Olabisi Onabajo University, Yewa Campus, Ayetoro, Ogun State.

X Publications

1. Books already Published Nil
2. Chapters in books already Published Nil
3. Articles that have already appeared in refereed conference proceedings
4. Apata, E.S.; Ayantuga, D.T.; Okubanjo, O.A.; Eniolorunda, O.O.; **Apata, O.C.** and K.O. Adeyemi (2011) Physical and organoleptic assessment of patties from beef and antelope meat. In: A.A. Adeniji, E.A. Olatunji and E.S. Gana (Ed) Value re – orientation in animal production. A key to national food security and stable economy. Nig. Soc. Anim. Prod. (NSAP) Animal conf. Abuja, March 13 – 16 pp. 768 – 770. (Nigeria) (Contribution: 10%).
5. Apata, E.S.; Eniolorunda, O.O.; Kokumo, O.E. and **Apata, O. C.** (2015) Chilling at different time intervals: The influence on physicochemical and sensory characteristics of beef. In: I.A., Adeyinka; M., Kabir; S.B., Abdul; G.I., Erakpotobor; M.R., Hassan and A.O., Ijiola – Tunji (Ed.) Enhanced Livestock Production: A tool for Economic Empowerment and Improved Security on Nigeria. 40th Ann. Conf. Nigerian Society for Animal Production (NSAP) Ahmadu Bello University Zaria, March. 15-19 Pp. 194 – 196. (Nigeria) (Contribution: 30%).
6. Patents -Nil
7. Articles that have already appeared in learned journals
8. **Odulaja, O.C.,** and Dada, O.M. (2009) Use of imported second-hand clothing by women in Lagos State, Nigeria. Journal of Hospitality Tourism and Home Management. Vol. 2 No. 1: 152 – 157 (Nigeria) (Contribution 70%).
9. Apata, E.S., Akinjute, O.F**., Apata, O.C.** and Okubanjo, A.O. (2011) Quality evaluation of beef patties extended with cowpea [Vigna unguiculata (L) Walp] Flour. Journal of Agriculture Forestry and Social Sciences Vol. 9 No. 1: 204 – 212 (Nigeria) (Contribution: 20%**).**
10. Ologbon, K.T, Yangomodou, O.D, **Apata, O.C.** and Okhiria, A.O. (2012) Effects of seasoning on the chemical composition and sensory qualities of roasted pork meat. Journal of Hospitality Tourism and Home Management. Vol. 4 No .1: 211 – 222 (Nigeria) (Contribution:40%).
11. Apata, E.S, Adio, F.A, **Apata, O.C,** Odio, A.F and Aderele G. (2014) Effects of local clay pot and freezer preservation methods on beef quality attributes. American Journal of Food Sciences and Nutrition Vol. 1 No. 5: 83-89 (United States of America) (Contribution: 20%).
12. Apata, O.C. (2016) Effect of Socio- economic characteristics of Hotel Guests on acceptability of Roasted Meat (*Suya*) as Hotel Menu in Ogun State, Nigeria. Journal of Hospitality and Tourism Vol. 6 No. 1:156-159(Nigeria) (Contribution: 100%).
13. **Apata, O.C.,** Ayodele, I.A. and Abimbola, A.F (2016) Assessment Of Consumers Acceptability At The U&I Fast Food And Its Socio – Economic Effects On Consumers In University Of Ibadan, Oyo State,Nigeria. Journal of Hospitality and Tourism Vol. 6 No. 1:104-108(Nigeria) (Contribution: 70%).
14. Books, Chapters in Books and Articles already accepted for publication Nil
15. Technical Reports and Monographs Nil

XI Major Conferences/Workshop Attended with Papers Read (In the last 5 years)

1. 2nd NIFST Western Chapter Regional Food Science & Technology Summit (ReFOSTS/Annual General Meeting Ibadan) held at Faculty of Technology University of Ibadan, Ibadan, Nigeria (5-6 June, 2016)

Paper Read:

Assessment of fortified indigenous snacks (*Aadun*) as food item in University of Ibadan, Oyo State, Nigeria.

1. 40th Annual Conference of Nutrition Society of Nigeria (NSN) held at Adekunle Ajasin University, Akungba, Akoko, and Ondo State, Nigeria (22 – 25 September, 2009).

Paper Read:

Effect of socio – economic characteristics of hotel guests on acceptability of roasted meat (*suya*) as hotel menu in Ogun State, Nigeria.

XII Extra Curricula Activities

1. Cooking and Dancing
2. Reading, Browsing and Writing
3. Travelling and Meeting people