



Abosede Oyeyemi FAWOLE

Home Country: Nigeria

Degree: PhD in Food and Nutritional Sciences

Expertise: Food and Industrial Microbiology

Research Focus: Enhancing Fermentation Process for Lafun

Host University: University of Reading, United Kingdom

Fellowship Awarded: 2016

Abosede Oyeyemi Fawole was born, raised, and went to school in Ibadan, Nigeria. She was motivated to study science after seeing the work of doctors in her community, and her teachers encouraged her to study STEM subjects. She specialized in science during her secondary education and later built her career in Microbiology.

Abosede attended the University of Ibadan, where in 2001 she gained a diploma in Microbiology and Virology. This was followed in 2005 by a Postgraduate Diploma in Education, then in 2008 a BSc in Microbiology and in 2011 an MSc in Industrial Microbiology. Abosede has worked in the Biology Department of the Faculty of Science at The Polytechnic, Ibadan since 2006, where she is currently a lecturer.

The PhD research combines food microbiology and processing, and focuses on lafun – a flour made from the fermented roots of cassava plants. Despite being a traditional indigenous food in parts of Nigeria, lafun is unappealing to many people, especially younger people, as it is often associated with a bad smell. Abosede is investigating the use of alternative lactic acid bacteria to optimize the fermentation process, enhancing the flavor of lafun and achieving a better overall quality and consistency. She hopes that the results of her research can contribute to improved food security in Nigeria.

On completion of her PhD studies in the United Kingdom, Abosede plans to return to teaching and research at The Polytechnic, Ibadan. She would like to establish a facility to teach food safety culture to students and help reduce rates of food-borne illness in her country. She also hopes to play a role in recognizing and cultivating a new generation of food safety leaders.