



PERSONAL INFORMATION

Name: Bristone Charles

State of Origin: Adamawa

Nationality: Nigeria

Telephone Number: 07036423913; 08077705209

Email: bristonecharles@yahoo.com

EDUCATIONAL BACKGROUND

Primary: Mbalwaha Primary School 1987 - 1993

Secondary: Government Day Secondary School Garaha 1994 - 1996

: General Murtala Muhammed College, Yola, 1996 - 1999

Tertiary: Federal University of Technology, Yola, 2000 - 2009

Postgraduate: University of Maiduguri, 2010-2015

QUALIFICATION (FOR ABOVE LEVEL OF EDUCATION)

B.Tech. in Food Science and Technology

MSc. in Food Science and Technology

PROFESSIONAL QUALIFICATION (IF ANY) AND/ OR AFFILIATION

Professional Member of Nigerian Institute of Food Science and Technology (MNIFST)

WORK EXPERIENCE

FUTY Table Water Factory: Casual Worker 2004

Afcott Nig. Plc, Oil Mill Division, Mayo Ine Project Ngurore, Yola, Responsibility: Six Months Student Industrial Attachment 2005

Department of Food Science and Technology, FUT Yola, Responsibility: Research Assistant (WAMCO Research Grant, 2007) 2007 - 2009

FUT Yola, Food Processing and Packaging, National Exhibition on Agricultural Products, Responsibility: Food Processor 2009

National Youth Service Corps (NYSC), Federal Road Safety Club Talata Mafara Unit Command, Responsibility: Community Development 2009 - 2010

National Youth Service Corps (NYSC), Government Girls College Talata Mafara, Responsibility: Food and Nutrition Teacher 2009 - 2010

FUTY Table Water Factory, Graduate Attachment Scheme (GAS) 2010

MAUTECH Table Water Factory, Responsibility: Production Manager (Temporary) 2010 - 2013

MAUTECH Yoghurt Factory; Subsidiary of Mbamba Gurin Dairy Cooperative Union Ltd, Responsibility: Production/Marketing Manager 2015

University of Maiduguri, Responsibility: Assistant Lecturer 2015- Date

PUBLICATION(S) IN PEER-REVIEWED JOURNALS AND BOOKS

- (1) Production and evaluation of yoghurt from mixtures of cow milk, milk extract from soybean and tiger nut. World Journal of Dairy & Food Sciences 10 (2): 159 – 169, December, 2015.
- (2) Microbial ecology and effectiveness of different starter cultures in yoghurts produced from whole cow milk and soybeans. African Journal of Food Science and Technology 7 (5): 107 – 117, July, 2016.

PUBLIC LECTURES AND/OR PRESENTATIONS

Nil

AWARD(S) IF ANY

Nil