



FOOD SCIENCE & TECHNOLOGY
PLATFORM OF KENYA

FOOD SCIENCE AND TECHNOLOGY PLATFORM OF KENYA (FOSTEP-K)

P.O. BOX 29086-00625, KANGEMI, NAIROBI

E-mail: fstepk@gmail.com ; website : www.fostep-k.com

Program for the 2nd Food Science and Technology Platform of Kenya Conference 2nd -3rd October, 2019, Qaribu Inn Hotel, Waiyaki Way, Kangemi Nairobi

Time	Activity	Rapporteur & Chair
Day one - 2nd October, 2019		
0800-0830	Registration	Morris and Daisy
0830-1030	ISO 22000:2018 Standards Training	Pius James
1030-1045	<i>Tea break and photo session</i>	
1045:1140	ISO 22000:2018 Standards Training	Pius James
1140-1220	AJFAND training: What you need to know about scholarly publishing	
1220-1232	MSME Processing and assurance of Food safety (Midrow Ltd.) Wilson Kibara	
1232-1245	Innovative waste management in food processing-case of potato processing (Gaiae Foods Ltd)	
1245-1305	Technology Innovation, market oriented youths-Ingredion EA. Philip Soita	
1300-1400	<i>Lunch break (MSME Round Table business discussion-By Invitation only)</i> MSME Processors round table discussions on food safety in industries	
1400-1415	Mugo et al Influence of cooking and drying methods on the shelf life of edible wild harvested grasshoppers, <i>Ruspolia differens</i>	Njeri Nicanor
1415-1430	Ateka et al Effect of Fortifying Wheat-Sorghum Composite Flour with Daga (<i>Rastrineobola Argentea</i>) on Physicochemical Properties and Sensory Acceptability of Biscuits	
1430-1445	Mewa et al Effect of packaging type and storage time on the chemical and microbial quality of solar dried beef	
1445-1500	Syeunda et al Effect of compositing precooked cowpea with improved malted finger millet on protein quality and ant-nutrients content of complementary porridge	
1500-1515	Njue et al Effectiveness of garlic extracts, on shelf-life of meat	
1515-1530	Chia (<i>Salvia hispanica</i> L.) – A Potential Crop for Food And Nutrition Security: Review	
1530-1545	<i>Break</i>	

1545-1600	Mugure et al Non-thermal plasma: applications in food and agriculture	Daisy Pius
1600-1615	Agumba et al Effect of Soy Fortified Sorghum Porridge on the Nutritional Status of Children Aged 3-7 In Ugunja Sub-County Siaya County	
1615-1630	Lanoi et al Effect of Edible Gum arabic Coating on the Shelf Life and Quality of Mangoes (<i>Mangifera indica</i>) During Storage	
1630-1645	Songok et al Optimization of gluten free bread prepared from, green bananas, pumpkin seeds and cassava composite flours	
1645-1700	Njeru et al Effects of Grain Amaranth on the Nutritional and Sensory Properties of Maize Based Porridge Consumed by People Living With HIV/AIDS	
1700-1715	Munyendo et al Functional characteristics and potential applications of coffee phytochemicals	
1715-1730	Odiwuor et al Influence of Nutrition Knowledge on Dietary Practices and Attitudes of Pregnant Women Attending Ante-Natal Clinics in Migori County	
1730	Closing remarks and departure	
Day two – 3rd October, 2019 – Food Safety focus		
0800-0820	Registration and opening session	Duke & Morris
0830-0840	Opening remarks by FoSTeP-K chair - Dr George Abong'	Daisy Dr Abong'
0840-0855	FoSTeP-K Patron-Prof Oniang'o	
0855-0910	Waste management in beverage processing (Coca cola)	
0910-0925	Assuring food safety for global consumers (Nestle Ltd.)	
0925-0940	Implications of Biosafety Regulations on Food Production and Trade –Prof. Mutui (National Biosafety Authority)	
0940-0955	Current state of food safety in Kenya (Director-Public health)	
0955-1010	Industrial Research Technologies and Innovation (Director, KIRDI)	
1010-1030	Implication of Food Regulations and Standards on Trade (KEBS MD) Official opening	
1030-1045	<i>Tea break and Photo Session</i>	
1045-1125	<i>Panel discussion focus on food safety-KEBS MD, Public health, Nestle rep, Prof Kiyukia, KIRDI Moderated by Prof. Anakalo Shitandi (Kisii University)</i>	Hannah Josphat
1125-1135	Assuring food safety through laboratory analysis (Role of private sector- Analabs)	
1135-1145	The role of Public Health Laboratory in assuring food safety- Lawrence Aloo	
1145-1225	Panel discuss on method alignment-AOACSS (ANALABS, KEBS, NESTLE, BECA, POLUCON, Cyprian Kabbis)	
1225-1235	Transformative leaders training-Emerging Leaders Network (ELN-IFT) Experience from Nicanor Odongo, 2019 attendee.	

1235-1255	Kate Dockins (IFT-USA) Feeding Tomorrow through Food Science and Technology	
1255-1315	Eric Schneider (IFT-USA) Macro Trends Impacting the Food System and a Focus on Solutions	
1315-1405	Lunch break	
1405-1430	Key Note: Current Trends in Food Safety and Quality (Prof. Anakalo Shitandi)	Morris Pius
1430-1445	Odongo et al The state of food regulations in Africa (Kenya): the poor households' misfortune.	
1445-1500	Wayua et al Production, Nutritional and sensory characterisation of jackfruit jam in Kenya	
1500-1515	Onyangore et al The Trend of Food Contamination In Kenya	
1515-1530	Break	
1530-1545	Gekonge et al Levels of glycoalkaloids in potato crisps and French fries sold in Nairobi, Kenya	Njeri Nicanor
1545-1600	Owange et al Data-Sharing as a Strategy to Enhance Food Security: Case Studies in Kenya	
1600-1615	Gichure et al Meta-Analysis In Food Safety; Application In Microbial Decontamination During Poultry Primary Processing	
1615-1630	Orwa et al Efficacy of crude extract from candle brush (<i>Eenna didymobotrya</i>) leaves against <i>aspergillus niger</i> in reduction of post-harvest losses in tomatoes	
1630-1645	Ngala et al Food based Dietary Guidelines for Rural Kenyan Women using Linear Programming	
1645	Closing ceremony and vote of thanks	Local organizing committee