**CURRICULUM VITAE OF K.J. MOTHIBE**

**PERSONAL DETAILS**

**SURNAME**  : Mothibe

**FIRST NAMES** : Kebitsamang Joseph

**DATE OF BIRTH**  : 13-08-1985

**GENDER**  : Male

**MARRITAL STATUS** : Married

**NATIONALITY** : Mosotho

**POSTAL ADDRESS**  : P.O. Roma 180, Maseru 100

**CONTACT NUMBERS** : +266 63080372/+266 57647172/+266 28340905

**E-MAIL ADDRESS**  : jkmothibe@gmail.com

**LANGUAGES** : Sesotho and English

**EDUCATIONAL BACKROUND**

**[Master of Engineering in Food Science] [Passed]**

[2009-2012] [Jiangnan University] [Wuxi, Jiangsu, China]

**[Bachelor of Science in Chemical Technology] [Second class - Second Division]**

[2003-2007] [National University of Lesotho] [Roma]

**[COSC] [Second class]**

[2001-2002] [’Matikoe High School] [Maseru]

**[Junior Certificate] [First class]**

[ 1998-2000 ] ’Matikoe High School] [Maseru]

**WORK EXPERIENCE:**

1. [September 2017– present] [National University of Lesotho, department of Nutrition] [Roma]

**[Head of Department- Nutrition]**

1. [May 2018– present] [National University of Lesotho, department of Nutrition] [Roma]

**[Senior Lecturer]**

1. [August 2012– May 2018] [National University of Lesotho, department of Nutrition] [Roma]

**[Food Science Lecturer]**

* Lecture the following courses:
1. Food Science and Technology
2. Food Chemistry and Analysis
3. Food Safety and Technology
4. Food Product Development
5. Food Security
* Have supervised final year students’ projects in the Department of Nutrition.

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| **Year of study** | **Student`s name** | **Student`s number** | **Research Topic** |
| 2015/2016 | Ramokhele, M | 201303140 | Chemical composition of sunflower seeds |
| 2015/2016 | Nts`asa, R | 201301217 | Development of crackers using trout found in the Highlands of Lesotho. |
| 2015/2016 | Thibello, L | 201303297 | Perception of school children towads school feeding: case of fish in the menu. |
| 2015/2016 | Ntoanyane, L | 201303486 | Chemical composition and characterization of Rose Hip in Lesotho.  |
| 2015/2016 | Letsie, M | 201303484 | Development of Affordable weaning food products. |
| 2015/2016 | Lebakae, T | 201303482 | Drying peaches using combination of hot air dying and microwave. |
| 2012/2013 | Sekhonyana, N | 200905357 | The physiochemical and microbiological properties in characterization of maize meal flour at Roma supermarkets. |
| 2012/2013 | Kaeane, M | 201002126 | The physiochemical and microbiological properties in characterization of maize meal flour at Roma supermarkets. |
| 2012/2013 | Masupha, T | 200902393 | Evaluation of street food based on safety in Roma. |
| 2012/2013 | Malakabe, M | 200902020 | Evaluation of street food based on safety in Roma. |
| 2013/2014 | Leferefere, M | 201102258 | Factors influencing perception of people towards buying of food |
| 2013/2014 | Mapana, T | 201102365 | Factors influencing perception of people towards buying of food |

1. [September 2009 - June 2012] [Jiangnan University] [Wuxi, Jiangsu, China]

**[Strong Research experience during MSc. Study in China]**

**Research Interests:** Different Food Preservation methods, their effects on final products and retaining of important aspects such as colour, texture, nutritional content, sensory evaluation, etc.

1. [ October 2008 – September 2009] [National University of Lesotho] [Roma]

**[Chemistry Demonstrator]**

Duties done –Worked as Lecturer assistant

 -Conducted tutorials and laboratories sessions.

 -Prepared solutions and reagents used in the laboratories

1. [May 2007 – July 2007] [National University of Lesotho] [Roma]

**[ PESP Chemistry Demonstrator ]**

Duties done – conducted tutorials and laboratories sessions.

 -Prepared solutions and reagents used in the laboratories

**OTHER WORKING EXPERIENCE:**

1. [January 2008 - October 2008] [Lesotho Brewing Company] [Maseru]

**[****Quality Assurance Lab technician]**

Duties done – Conducted the routine work done in the lab for monitoring of Brewing

 -Process and standardisation of Instruments used.

 -Contributed more in HACCP team.

2. [September 2007 - December 2007] [Lesotho Brewing Company] [Maseru]

**[Research experience at LBC at 5th year (Attachment)]**

**Title**- CIP Processes and Procedures in Brewing.

**The aim** - To establish the effectiveness of the CIP processes and procedures within the brewhouse, cellars and filtration departments at LBC.

1. [August 2006.- May 2007] [National University of Lesotho] [Roma]

[A short research experience at 4th year]

**Title**- Determination of Essential and Toxic Metals in cow’s whole milk

**The aim** - To determine amounts of essential metals(Ca,Mg,K & Na) and toxic metals (Pb & Cd) in cow’s whole milk.

**Grade Obtained** - B+

**PUBLICATIONS:**

**REFEREED PUBLICATIONS:**

1. Moeketsi P. Ntakatsane, Xiaoming Liu, Peng Zhou, **Kebitsamang J. Mothibe**, Gabriel O. Adegoke & William O. Odenya. 2014. Characterization of fatty acid profile by FFFS. Journal of Food Measurement and Characterization. DOI 10.1007/s11694-013-9158-z.
2. **Kebitsamang Joseph Mothibe**, Chuan-Yu Wang, Arun S. Mujumdar, Min Zhang 2014. Microwave-assisted Pulse-spouted Vacuum Drying of Apple Cubes, Drying Technology, (2013 IF1.770). DOI: 10.1080/07373937.2014.934830
3. **Kebitsamang Joseph Mothibe**, Min Zhang, Arun S Mujumdar, Yu Chuan Wang, Camel Lagnika. 2014. Effects of ultrasound and microwave pretreatments of apple before spouted bed drying on rate of dehydration and physical properties, Drying Technology, (2013 IF1.770) DOI:10.1080/07373937.2014.952381
4. **Kebitsamang Joseph Mothibe**, Min Zhang, John Nsor-atindana and Yu-Chuan Wang (2011): Use of Ultrasound Pretreatment in Drying of Fruits: Drying Rates, Quality Attributes, and Shelf Life Extension, Drying Technology, 29:14, 1611-1621.
5. Yu-chuan Wang, Min Zhang, Arun. S. Mujumdar & **Kebitsamang Joseph Mothibe**. 2013. Microwave-Assisted Pulse-Spouted Bed Freeze-Drying of Stem Lettuce Slices—Effect on Product Quality. Food and Bioprocess Technology: An International Journal, 6(12): 3530-3543.
6. Yu-chuan Wang , Min Zhang , Arun S. Mujumdar, **Kebitsamang Joseph Mothibe** & S. M. Roknul Azam (2013): Study of Drying Uniformity in Pulsed Spouted Microwave–Vacuum Drying of Stem Lettuce Slices with Regard to Product Quality, Drying Technology: An International Journal, 31:1, 91-101.
7. Baoguo Xu, Min Zhang, Chaohong Xing, **Kebitsamang Joseph Mothibe** and Chengpei Zhu. 2013. Composition, characterisation and analysis of seed oil of *Suaeda salsa* L. International Journal of Food Science & Technology. 48 (4), 879–885.
8. Yingqiang Wang, Min Zhang, Arun S. Mujumdar and **Kebitsamang Joseph Mothibe**. (2013). Quality Changes of Dehydrated Restructured Fish Product from Silver Carp (Hypophthalmichthys molitrix) as Affected by Drying Methods. Food and Bioprocess Technology, 6(7): 1664-1680.
9. Camel Lagnika, Min Zhang, **Kebitsamang Joseph Mothibe**. 2012. Effects of ultrasound and high pressure argon on physico-chemical properties of white mushrooms (Agaricus bisporus) during postharvest storage. Postharvest Biology and Technology 82 (2013) 87–94.
10. John Nsor-Atindana, Fang Zhong, **Joseph Kebitsamang Mothibe**. (2012). In Vitro Hypoglycemic and Cholesterol Lowering Effects of Dietary Fiber Prepared from Cocoa (Theobroma cacao L.) shells. Food & Function. **3 (10),** 1044-1050.
11. John Nsor-Atindana, Fang Zhong, **Kebitsamang Joseph Mothibe**, Mohamed Lamine Bangoura and Camel Lagnika. 2012. Quantification of Total Polyphenolic Content and Antimicrobial Activity Cocoa (Theobroma cacao L.) Bean Shells. Pakistan Journal of Nutrition. 11 (7): 574-579.
12. Yu-chuan Wang, Min Zhang, Arun S. Mujumdar**, Kebitsamang Joseph Mothibe**. (2012). Experimental Investigation and Mechanism Analysis on Microwave Freeze Drying of Stem Lettuce Cubes in a Circular Conduit, Drying Technology, 30 (11-12), 1377-1386.
13. Yu-chuan Wang, Min Zhang, Mujumdar AS, **Kebitsamang Joseph Mothibe**, S.M Roknul Azam, Tazu. 2012. Effect of blanching on microwave freeze drying of stem lettuce cubes in a circular conduit drying chamber, Journal of Food Engineering, 113(2): 177–185.
14. Gang-cheng Wu, Min Zhang, Ying-qiang Wanga, **Kebitsamang Joseph Mothibe**, Wei-xing Chen. (2012). Production of silver carp bone powder using superfine grinding technology: Suitable production parameters and its properties. Journal of Food Engineering, 109, 730–735.
15. Mohamed Lamine Bangoura, John Nsor-Atindana, Zhou Hui Ming, Peng Wei, **Kebitsamang Joseph Mothibe** and Zhu Ke Xue, 2012. Starch Functional Properties and Resistant Starch from Foxtail Millet [Setaria italica (L.) P. Beauv] Species. Pakistan Journal of Nutrition, 11: 919-928.

**COFERENCE PROCEEDINGS:**

* + - 1. **Kebitsamang Joseph Mothibe**. 2016. Locally Processed Roasted-Maize-Based Weaning food fortified with Beans in Lesotho. Lesotho ECCD Symposium, Thaba-Bosiu Cultural Village, Lesotho. 25-27 October 2016. 22.
			2. Teboho Lekatsa, **Kebitsamang Joseph Mothibe**, `Mamakase Sello, Puseletso Lekhema: Bacteriological Properties of Commercially Available Fermented Sorghum Beverages (Motoho) Against Selected Spoilage Microorganisms in Maseru. National University of Lesotho International Science, Technology and Innovation Conference and Expo (NULISTICE). 23-26 January 2018, Manthabiseng National Convention Center, Maseru, Lesotho. 17-19. *first price poster*
			3. Teboho Lekatsa, **Mothibe Kebitsamang Joseph** and `Mamakase Sello: Deploying Novel Forms of Nisin to Control Listeria Monocytogenes in Food Industry. National University of Lesotho International Science, Technology and Innovation Conference and Expo (NULISTICE). 23-26 January 2018, Manthabiseng National Convention Center, Maseru, Lesotho. 26 – 28.
			4. S. Aiyuk, T. Siimane, R. Hlabana, **K. Mothibe**: The VIP Latrine in Lesotho: Addressing Technical Flaws From the Qachas’nek District Experience. National University of Lesotho International Science, Technology and Innovation Conference and Expo (NULISTICE). 23-26 January 2018, Manthabiseng National Convention Center, Maseru, Lesotho. 60 – 62.

**SEMINARS MADE- PRESENTING RESEARCH FINDINGS:**

Kebitsamang Joseph Mothibe. 2018. Assessment of households’ Awareness on keyhole gardening-Short Communication. 2018 World Food Day commemoration - 16/October 2018, the Department of Nutrition, Faculty of Health Sciences, National University of Lesotho.

**UNPUBLISHED CONFERENCES/SEMINAR PAPERS PRESENTED:**

1. **Kebitsamang Joseph Mothibe.** 2018. Lesotho’s Response to Low Food Production: Case of Block Farming. Food Security and Policy Learning Workshop – 11 to 13 April 2018
2. The 2nd Annual Science and Technology Innovations Summit. Maseru. 31st March 2016. Quality Characteristics of Peached Dried with an Electric Food Dehydrator.
3. Scaling Up Nutrition (SUN) Movement Global Gathering SUNGG. Milan, Italy, 18th -25th October 2015. The Role of Food Technologies in minimizing Malnutrition.
4. The 1st Annual Science and Technology Innovations Summit. Maseru. 28th January 2015. Development of Cheap Weaning food Products for Basotho Children.
5. Achieving Competitiveness in Fresh Fruits and Vegetable Marketing - Role of Standards and Conformity Assessment. Workshop funded by Ministry of Trade and Industry through Department of Standards and Quality Assurance. Maseru. 2nd - 4th March 2015. Opportunities for Preservation of Fruits in Lesotho
6. Southern Africa Comprehensive Africa Agriculture Development Programme (CAADP) Nutrition Capacity Development Workshop. Gaborone, Botswana on 9th to 13th September, 2013. “MANTLOANE”: Lesotho’s Joined-Up Approach To Keyhole Gardens

**COFERENCES/ SEMINARS/ WORKSHOPS ATTENDED**

1. International Dental, Medical and Aesthetic Congress and Show of Africa. Gallagher Conference Centre, Johannesburg. South Africa. 24th and 25th February 2018.
2. TB/HIV training for nursing institution educators. Lesotho AVANI. Maseru. 29-31 August 2017.
3. Train the Trainer Workshop on Packaging & Labelling of Fresh Fruit and Vegetables for Export. Maseru .12th -15th October 2015.
4. Health Research Symposium, funded by Ministry of Health. Maseru. 31st March 2015
5. Fruits and vegetables standards workshop, funded by Ministry of Trade and Industry through Department of Standards and Quality Assurance. Maseru. 9th -19th March 2015
6. Micronutrient Task Force Workshop: Home fortification with micronutrients powders- Policy and Planning. Through FNCO. Maseru 19th February 2015
7. Teaching and learning workshop. Through Centre of learning, NUL. ISAS Auditorium, Roma.18th – 21st November 2013
8. The 5th Meeting of the African Task Force on Food and Nutrition Development (ATFFND). Maseru, Lesotho on 29-30 July 2013.
9. Food Ingredients China, (Food Academician Forum), Shanghai, China. 1st – 3rd April 2012.

**UNIVERSITY SERVICE**

1. Students Affairs Committee-Senate Representative
2. NULISTICE-2018 Organising team
3. NUL Research and Innovation Committee Member
4. Faculty of Health Sciences Opening Day Representative- 2013/2014 to 2016/2017
5. Faculty of Health Sciences Library Representative-2015/2016 to present
6. NUL- Nutrition Students Association (NUL-NUTSA) Coordinator - 2013/2014 to 2017/2018

**COMMITTES MEMBERSHIP/ PROFESSIONAL MEMBERSHIP**

1. A member of Cost of Hunger in Africa (COHA) National Implementation Team (NIT) under Food and Nutrition Coordinating Office (FNCO) since May 2015.

2. A member of Technical Committee 34 – Food Products under the Department of Standards and Quality Assurance in the Ministry of Trade and Industry, since November 2013.

3. A member of Nutrition Technical Working Group under Food and Nutrition Coordinating Office (FNCO) since May 2013.

4. A member in committee of Archonfraternity of St. Stephen in Maseru Archdiocese (Catholic Church). From: January 2013 – 2015. (I was working as a secretary for the district committee whereby I was responsible for organising religious retreats and workshops on life issues for youths).

5. A member of Bean Research group under the Agricultural Research, Nutrition Section. From: January 2014.

**COMMUNITY ENGAGEMENT**

 Limpho Ntoanyane’s Mentor, one of the winners of the SDG Challenge Prize- 2017:

- To function as her mentor for the implementation phase of the awarded innovative solutions.

**RESEARCH PROJECTS**

**Kebitsamang Joseph Mothibe** and Teboho Lekatsa. 2018. Development of an affordable nutritious weaning food product for 1 to 5 years children by using locally available raw material. (**KHUISA PROJECT**)–M60 000, funded by NUL RCC. *Ongoing work.*

**Kebitsamang Joseph Mothibe.** 2018. Production of dried peaches (*prunus percica*) snacks. –Applied to **SANBio but could not get funding instead I was offered Training for Research Proposal** in 2015. *Ongoing work, now ready to enrol into NUL Innovation HUB.*

**MILESTONES IN THE CAREER**

* **KHUISA PROJECT`S** story published in THE POST newspaper and at NUL RESEARCH & INNOVATIONS Facebook page; http://www.nulresearchandinnovations.co.ls/blog/article/introducing-babies-nutritious-formula-nul-scientists
* I inspire students whom I have supervised to be innovative and be into entrepreneurship in order to address unemployment problem;

Limpho Ntoanyane. Development of Rose Hip juice. SDG Challenge Prize- 2017- M20 000.00 fund.

Libuseng Vissor. Development of Pencils from waste paper. NULIFA and BEDCO-2018- M35 000.00 fund.

Joalane Mohale. Development of Herbal Tea from Corn Silk. Company already registered. <https://www.facebook.com/search/top/?q=nul%20research%20and%20innovations>

NUT 404 2017/2018 Class. Mobile Garden Innovation for addressing Food Insecurity in Lesotho. Caught a lot of attention at NULISTICE-2018 Expo. <https://www.facebook.com/search/str/nyofane/keywords_search>

ACADEMIC AWARDS

1. AU/TWAS National Young Scientist Award 2015.

2. Second Grade President Scholarship Award, Jiangnan University (2010 -2011 academic year)

3. Third Grade President Scholarship Award, Jiangnan University (2009-2010 academic year)

**INTERESTS**

1. Small Scale Farming
2. Motorbiking
3. Food Science researches

**REFFERENCES**

1. Mrs. Rose Dufe Turkson (lecturer-NUL) : email: prafrose@yahoo.com, phone:+266 59501023
2. Mr. Ntai Khoabane (former lecturer-NUL) : email: ntaikhoabane@hotmail.com, phone:+266 58865885
3. Prof. Zhang Min (Supervisor- Jiangnan University): email: min@jiangnan.edu.cn