

## **ELIZABETH NAMAEMBA WAFULA**

Kenyan | DOB: 11<sup>th</sup> January 1989 |

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### **Profile Summary**

Food and nutrition professional, vibrant team player who drives project plans through effective stakeholder engagement, strategic thinking, problem solving and adept analytical skills. Committed to work in a dynamic environment within public or private sector that will provide an opportunity to practice the so far acquired knowledge and skills in food, nutrition and related innovations so as to contribute to organizations mission, vision and objectives and at the same time provide a chance for career development.

### **Competencies**

- ❖ **Strategy:** Highly strategic mindset with ability to identify and prioritize what's important in any project. Demonstrates innovative approaches to work and ability to organize chaos into coherent logical plans.
- ❖ **Project management:** Exceptional ability to manage multiple aspects of a project from ideation to completion systematically.
- ❖ **Communication:** Excellent interpersonal abilities; outstanding listening skills, writing and verbal skills across all levels of interaction and multicultural settings.
- ❖ **Leadership:** exceptional in working with other team members while ensuring cooperation and flexibility within the team.

### **Education & Training**

- ❖ Digital Marketing Upskill Course (**2023**)  
Google Hustle Academy Boot camp Program (cohort 12)
- ❖ Jomo Kenyatta University of Agriculture and Technology (JKUAT) **2012 – 2016**  
Master of Science in Food Science and Nutrition (Msc.)
- ❖ The university of Nairobi (UON) **2007 – 2011**  
Bachelor of Science in Microbiology and Biotechnology (Bsc.) First Class Honors)

### **Career Highlights**

#### **African Journal of Food, Agriculture, Nutrition and Development (AJFAND) Editorial Assistant (2023- date)**

- ❖ Copyediting of final proofs of manuscripts- spelling, grammar, formatting, style etc
- ❖ Providing technical support to the editorial team
- ❖ Reviewing various manuscripts as per journal guidelines.

#### **International Potato Center (CIP) Bio-innovate Project (2017 – 2021)**

##### **Research Associate (Analytical Chemistry Laboratory)**

- ❖ Orange Fleshed sweet potato (OFSP) food product development into innovative food products e.g. OFSP muffins, OFSP bhajias, OFSP bread, OFSP cake, OFSP cookies.
- ❖ Supporting product development activities using orange fleshed sweet potato puree at all levels of food product development cycle.
- ❖ Data collection, data analysis, writing of technical reports and scientific manuscripts for publication.
- ❖ Analysis of food samples and processed food products for nutritional composition; carotenoids in OFSP roots, bio-fortified banana samples; individual sugars, glycoalkaloids, and Vitamin C via a variety of analytical techniques (UV-Vis spectrophotometer, HPLC-High Performance Liquid Chromatography; Moisture content analyser, Hydrolysis unit, Solvent extraction unit, Rotary Evaporator, distillation unit, Inductive Couple Plasma (ICP).
- ❖ Successfully develop, test, and implement protocols for sampling and analysing foods and food

products.

- ❖ Managing inventory and laboratory supplies: Compiling lists of laboratory reagents and chemicals including quotation on their price.
- ❖ Maintain and update laboratory registers for samples and reference standards
- ❖ Receive samples from clients and log in the sample information, storage conditions and type of analyses to be conducted.
- ❖ Training colleagues, interns and students on analytical work, operation and maintenance of analytical machines.
- ❖ Operation, calibration and maintenance of analytical instruments (UV-Vis spectrophotometer, High Performance Liquid Chromatography, HPLC; Moisture content analyser, Hydrolysis unit, Solvent extraction unit, Rotary Evaporator, distillation unit, Inductive Couple Plasma (ICP)
- ❖ Ensuring compliance and Good Laboratory Practices by Laboratory users.
- ❖ Participation in forums, workshops, seminars, meetings and conferences on improving nutrition and food safety in Africa.

### **Macnaughton Limited**

#### **Medical Sales Representative (2015-2016)**

- ❖ Market Epimax range of products in pharmacies around Nairobi (CBD, Eastlands) and detailing the medical officers, clinical officers, doctors, and pharmacists about the product.
- ❖ Collaborating with brands and carrying out epimax promotional activities in high end chemists
- ❖ Organizing continuous medical education (CME's) meetings for various customers.
- ❖ Preparing weekly and monthly sales reports.

### **Digital Opportunity Trust (DOT)**

#### **Training facilitator (March - June 2012)**

- ❖ ICT Skills development
- ❖ Equip communities with technology and entrepreneurship skills to achieve educational, social and economic opportunities which helps eradicate poverty, vulnerability and gender inequality.
- ❖ Training participants on entrepreneurship, ICT and Life skills.

### **Publications**

- ❖ Wafula EN, Malavi D, Mbogo D, Mwaura L, Moyo M and T Muzhingi. Proximate composition and vitamin A contribution of biofortified orange fleshed sweet potato value added products.  
<http://ajfand.net/Volume22/No4/Namaemba21605.pdf>
- ❖ Valentine Wacu, Elizabeth Namaemba, Anselimo Makokha, Daniel Njoroge, Peter Kinyanjui, Daniel Sila. "Impact of Storage Conditions on the Physical Properties and Cooking Characteristics of Two Bean Varieties Grown in Kenya"  
<https://iiste.org/Journals/index.php/FSQM/article/view/23118/23624>
- ❖ Wafula E.N., Kamau V.W., Makokha A.N., Njoroge D.M., Kinyanjui P.K., Sila D. N. "Influence of storage conditions on the development of hard to cook defect in common beans and the subsequent nutritional changes"  
<http://elearning.jkuat.ac.ke/journals/ojs/index.php/jscp/article/view/1097/901>

### **Referees**

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