**CHIKWENDU, JUSTINA NDIRIKA**

**Contact Address:** Home Science, Nutrition and Dietetics/Centre for Entrepreneurship and Development Research, University of Nigeria, Nsukka, Enugu State Nigeria

**Permanent Address:** Holy Trinity Catholic Church Nkwo-agu, Nanka.

Orumba North LGA, Anambra State.

[Justina.chikwendu@unn.edu](mailto:Justina.chikwendu@unn.edu).ng, dirikwendu@yahoo.com | +2348063786386,

**EDUCATION QUALIFICAION**

Ph.D Human Nutrition University of Nigeria, Nsukka 2004

M.Sc Human Nutrition University of Nigeria, Nsukka 1995

B.Sc. (Hons.) Nutrition and Dietetics University of Nigeria, Nsukka 1989 TCII St. Cyprian’s Teacher Training College, Nsukka 1985

WASC/GCE Girl’s Secondary School, Nanka 1981

**Employment records**

NYSC Corps Dietician 1991

Post Primary School Management

Board, Enugu State - Master I 1997

University of Nigeria, Nsukka, Research Fellow II/Lecturer II 2004

University of Nigeria, Nsukka, Research Fellow I/Lecturer I 2007

University of Nigeria, Nsukka Senior Research Fellow/ Senior Lecturer 2010

-date

**7 Teaching and Professional Experience**:

***Date Post***

2004 Lecturer II /Research Fellow

2007 Lecturer I /Research Fellow

1. Senior Lecturer /Senior Research Fellow

**TEACHING AND PROFESSIONAL EXPERIENCE***:*

***Date Post***

2004 Lecturer II /Research Fellow

2007 Lecturer I /Research Fellow

2010 Senior Lecturer /Senior Research Fellow

**RESEARCH SKILLS:**

Publication skills

Proposal writing skills

Survey data collection skills

Entrepreneurial skills

Analytical skill

1. **Publications**:

Gbeyonron, F. M. and Chikwendu, J. N. (2018). Effect of oil seed thickeners on nutrient composition and sensory properties of fresh unripe pawpaw *(Carica papaya l) soups Nigerian journal of Nutritional Sciences* 39(1):21-28

Chikwendu, J.N., Ugwuanyi, O and. Edeh, R.I. (, 2016). Effect of Sodium Benzoate and Storage Periods on Nutrient, Phytochemical and Organoleptic Attributes of Mature Unripe Pawpaw (*Carica papaya*) Fruit Juice. *Pakistan Journal of Nutrition* 15 (3): 223-228.

Chikwendu, J. N., Nwamarah, J. U., and Uchegbu, V. A. (2016). Evaluation of effects of aqueous extract of *Ficus capensis* (Thunb) leaves on adult albino rats. *Asian Journal of Biological and Life Science.* 4(3): 185- 188

Nwamarah,J.U., Chikwendu,J.N., Otitoju,G.T.O and Eme, P. (2015)

Nutrient, Anti-Nutrients and Phytochemical Compositions of *Bosquiae angolensis*

Fruits “oze” Consumed as Snacks in Enugu State, Nigeria. *Pakistan Journal of Nutrition* 14 (5): 269-273,

Chikwendu J. N., Nwamarah J. U. and Nnebe N. U. (2015). Determination of nutrient composition and organoleptic evaluation of bread produced from composite flours of wheat and beans. *African Journal of Agricultural Research*. 10 (51): 4706-4712

Chikwendu, J. N. (2015)**.** Comparative Evaluation of Chemical Composition of Fermented

Ground Bean Flour (*Kerstingella geocarpa*), Cowpea Flour (*Vigna unguiculata*) and Commercial Wheat Flour (*Triticum* spp.). *Pakistan Journal of Nutrition* 14 (4): 218-224.

Obiakor-Okeke P. N., Chikwendu J. N., Anozie T. (2014**).** Effect of different processing methods on the chemical, functional and microbial properties of *Mucuna sloanei* seeds (Ukpo). *International Journal of Nutrition and Food Sciences* 3(6): 551-559

Chikwendu, J. N. and Nmalubuikeibe, F**. (**2014). Nutrient and Phytochemical Composition and Effects of Boiling on *Amaranthus hybridus* Seeds. *The International Journal of Science & Technoledge. 2 (12:163 -168)* www.theijst.com

Chikwendu, J. N, Obiakor- Okeke, P. N, Maduforo, A. N. (2014). Effect of Fermentation on the Nutrient and Antinutrient Composition of African Yam Bean (*Sphenostylis stenocarpa*) Seeds and Pearl Millet (*Pennisetumglaucum*) Grains. *The International Journal of Science & Technoledge.* 2 (12): 169 – 175. www.theijst.com

Chikwendu, J. N., Igbatim, A.C., and Obizoba, I.C. (2014). Chemical compostion of cowpea tender leaves and husk. *International Journal of Scientific and Research Publications, 4 (5):1-5.*

Igbatim, C.A.; Chikwendu, J. N.; and Obizoba, I. C. (2014). Chemical and organoleptic potentials of soups based on cowpea leaves and husks.*Journal of Environmental Science, Toxicology and Food Technology (IOSR-JESTFT) 8(11 Ver. II): 19-22 www.iosrjournals.org*

Obiakor-Okeke, P. N, Amadi, J. A. C. and Chikwendu, J .N.(2014) Development And Evaluation Of Complementary Foods Based On Soyabean, Sorghum And Sweet Potatoes Flours Blends. Food Science and Quality Management Food Science and Quality Management..33:77-86. www.iiste.org

Chikwendu, J, N., Obiakor- Okeke, P. N, and Maduforo, A. N. **(**2014**)**  Effect of Fermentation on the Nutrient and Antinutrient Composition of African Yam Bean (*Sphenostylisstenocarpa*) Seeds And Pearl Millet (*Pennisetum glaucum*) Grains, The International Journal Of Science & Technoledge 2(12):169-175. [www.theijst.com](http://www.theijst.com)

Chikwendu Justina, Ayogu Rufina, Asoluka Caroline (2013). Haematinic potential of unripe mature pawpaw *(Carica candamarcensis)* fruit juice. International Journal of Medicine and Medical Sciences. 3(8):004-008 internationalscholarsjournals.orgI of Medicine and Medical Sciences I**SSN: 2167-0404 Vol. 3 (8), pp. 004-008, October,**

**2013. Available online at www.internationalscholarsjournals.org © International Sc** Odigbo G.O., Chikwendu, N.J. and Ikeme , A.I. (2011). Securing family food supply using hurdle flexible packaging technologies. *J. Home Economics Research.* 12:171-179.

Chikwendu J.N. and Okoye O.I. (2011). Microcredit in household resource management. *Africa J.Dev. Res.and Entrepreneurship*. 1:112-121.

Chikwendu,N.J. and Nwaezza,A.E.(2010). Chemical composition of *Mucuna urens* (Horse Eyebean) and *Mucuna pruriens* (Velvet beans) leaf juices. *J. Home Economics Research.*12:171-179.

Chikwendu, N.J. and Ayogu, R.N.B. (2009). Nutrient and antinutrient composition of unripe mature pawpaw fruit juice. *Nig. J. Nutr. Sci.* 30:123-126

Chikwendu, N.J. (2009). Consumption pattern utilization and preference of groundbean (*Kerstingiella geocarpa*) in a typical rural Nigerian community. *Nig. J. Nutr. Sci.* 30:76-83.

Chikwendu, N.J. (2007). Chemical Composition of ‘Akara’ (Fried groundbean paste) developed from Fermented and Germinated Groundbean *(Kerstingiella geocarpa)* and Maize (*Zea mays)* Blends. *Agro-Science J*. 6(1):56-62.

Chikwendu, N.J. (2007). Chemical Composition of four Varieties of Groundbean (*Kerstingiella geocarpa)*. *Agro-Science J*. 6(2):99-84.

Chikwendu, N.J. and Ayogu, R.N.B. (2009). Nutrient and antinutrient composition of unripe mature pawpaw fruit juice. *Nig. J. Nutr. Sci.* 30:123-126

Chikwendu, N.J. (2006). Production and Sensory Properties of ‘akara’ made from Unprocessed and Processed Groundbean *(Kersingiella geocarpa*) and Maize *(Zea mays)* flour blends. J. Home Economics Research Vol. 7(Special Edition): 18-23.

Chikwendu, N.J. (2005). Production and Availability of Groundbean (*Kerstingiella geocarpa*) in a Tropical Rural Nigerian Community: Implication for Nutrition Education and National Development. *J. Home Economics Research*. 6(1): 135-141.

Chikwendu, N.J. (2005). Knowledge Attitude and Practice of Community Health Nurses Towards Delivery of Vitamin A Supplement in Nsukka Primary Health Care Zone. *Nig. J. of Nutritional Sciences.* 26:71-75

Chikwendu, N.J. (2003). The effects of germination on the chemical composition and microbial quality of groundbean (*Kerstingiella geocarpa*) flours. *Nig. J. Nutr. Sci.* 24: 17-22.

Chikwendu, N.J. and I.C. Obizoba (2003). Nutritional evaluation of protein quality of groundbean (*Kerstingiella geocarpa*) based diets. *Nig. J. Nutr. Sci.* 24: 64-68.

**Proceedings**

Okeke, P.N. and Chikwendu, J.N, (2015). Effects of varying fermentation periods on the ccemical composition of African yam bean (*Sphenostylis stenocarpa*) and acha (*Digitaria exilis*) flour and sensory properties of their products. International Scholarlyand Scientific Research and Innovation, Boston April 20-21, 2015 17(4) Part III. www.Swaswt.org

Chikwendu, J.N. (2011) efficacy of unripe pawpaw (C*arica papaya*) juice in raising the haemoglobin anaemic rats. Proceedings of 2nd Federation of African Nutrition Societies Congress, FANUS, 2011.

Chikwendu, J.N. and Obiakor, P.N. (2010). Knowledge attitude and practice of complementary feeding among mothers in Port-Harcourt urban and Okrika rural in Rivers State, Nigeria. Proceedings of International Conference on Research and Development, Vol. 3(39) 76-85.

Chikwendu, J.N. (2010). Chemical composition of moi-moi (steamed groundbean paste) produced from processed groundbean (*Kerstingiella geocarpa*) and maize (*Zea mays*) blends. Proceedings of International Conference on Research and Development, Vol. 3 (38): 85-91.

Chikwendu, N.J. and Akoh, O.M. (2008). Nutrient composition and sensory properties of modified Obo-ewa soup. Nutrition Society of Nigeria Conference Proceedings 2008.

Chikwendu, N.J. and I.C. Obizoba (2003). Chemical, microflora and sensory evaluation of porridge based on processed and unprocessed groundbean *(Kerstingiella geocarpa)* and maize *(Zea mays*) flours and blends. Nutrition Society of Nigeria Conference Proceeding 2003.

1. **Presentations**:

Chikwendu, J.N. and Ugwuanyi O. (2012). Effect of preservative on the nutrient, phytochemical content and organoleptic attributes of mature unripe *Carica papaya* fruit juice. A paper presented at 42nd Annual Conference/Scientific meeting of the Nutrition Society of Nigeria held Nelrose Hotel, Asaba, Delta State. 18th -22nd September, 2012.

Chikwendu, J.N. and Ugwuanyi O. (2012).Evaluation of the nutrient, phytochemical content and organoleptic attributes of mature unripe pawpaw at varying storage periods. A paper presented at 42nd Annual Conference/Scientific meeting of the Nutrition Society of Nigeria held Nelrose Hotel, Asaba, Delta State. 18th -22nd September, 2012.

Chikwendu, J.N and Odigbo, G.O. (2011). Determination of chemical constituents of *Cucumis metulferus* fruit. Paper presented at 2nd Federation of African Nutrition Societies Congress FANUS 2011 held at International Conference Centre, Abuja,Nigeria.11-15 September,2011.

Chikwendu J.N.(2011). Efficacy of unripe mature pawpaw (Carica papaya) juice in raising the haemogobin of anaemic rats. Paper presented at 2nd Federation of African Nutrition Societies Congress FANUS 2011 held at International Conference Centre, Abuja,Nigeria.11-15 September,2011.

Chikwendu, J.N. (2010). Chemical composition of moi-moi (steamed groundbean paste) produced from processed groundbean (*Kerstingiella geocarpa*) and maize (*Zea mays*) blends. Paper presented at International Conference on Research and Development held on 23rd – 26th November at Miklin Hotel Conference Hall East Lagoon, Accra, Ghana.

Chikwendu, J.N. and Obiakor, P.N. (2010). Knowledge attitude and practice of complementary feeding among mothers in Port-Harcourt urban and Okrika rural in Rivers State, Nigeria. Paper presented at International Conference on Research and Development held on 23rd – 26th November at Miklin Hotel Conference Hall East Lagoon, Accra, Ghana.

Chikwendu, N.J. and Nwaezza, A.E. (2009). Chemical Composition of *Mucuna urens* and *Mucuna pruriens* leaf juices. Paper read at 10th Annual Conference of Home Economics held at Princess Alexandra Auditorium, University of Nigeria, Nsukka September, 2009.

Chikwendu, N.J. and Ayogu, R.N.B. (2008). Evaluation of the proximate and micronutrient content of unripe pawpaw fruit juice as an anti-anaemic agent. A paper presented at the 39th Annual Conference/Scientific meeting of the Nutrition Society of Nigeria held at Princess Alexandra Auditorium, University of Nigeria, Nsukka Campus, Nsukka, Enugu State. 24th – 27th September, 2008.

Chikwendu, N.J. and Odo, C.C. (2008). Effect of dry season green leafy vegetable production on women empowerment in Adani and Opi in Enugu State. A paper presented at the 39th Annual Conference/Scientific meeting of the Nutrition Society of Nigeria held at Princess Alexandra Auditorium, University of Nigeria, Nsukka Campus, Nsukka, Enugu State. 24th – 27th September, 2008.

Chikwendu, N.J. (2005). “Chemical Composition of ‘akara’ (fried groundbean paste) Developed from groundbean *(Kerstingiella geocarpa*)” Paper presented at 36th Annual Conference of Nutrition Society of Nigeria held at University of Uyo, Akwa-Ibom State from 19th to 22nd October, 2005.

Chikwendu, N.J. (2005). “Production and Sensory Properties of ‘akara’ made from Unprocessed and Processed groundbean *(Kerstingiella geocarpa*) and Maize *(Zea mays)* flour blends”. Paper presented at 6th Annual Conference of Home Economics Research Association of Nigeria, held at University of Nigeria, Nsukka from 7th to 10th September, 2005.

Chikwendu, N.J. (2004). Knowledge, attitude and practice (KAP) of community health nurses towards delivery of Vitamin A supplement in Nsukka Primary Health Care Zone”. A Paper presented at the 35th Annual Conference of Nutrition Society of Nigeria held at University of Jos, 27th – 30th October, 2004.

Chikwendu, N.J. (2004). “Production and availability of groundbean *(Kerstingiella geocarpa)* in a typical rural Nigerian Community: Implication for nutrition education and national development”. A paper presented at the 5th Annual Conference of Home Economics Research Association of Nigeria, held at University of Nigeria, Nsukka, 1 – 4th September 2004.

Chikwendu, N.J. and I.C. Obizoba (2003). “Chemical, microflora and sensory evaluation of porridges based on processed and unprocessed groundbean *(Kerstingiella geocarpa*) and maize *(Zea mays*) flour blends”. A Paper Presented at the 34th Annual Conference of the Nutrition Society of Nigeria held at Michael Okpara University of Agriculture Umudike, 26 – 29th November, 2003.

Chikwendu, N.J. and I.C. Obizoba (2001). “Nutritional evaluation of the protein quality of groundbean *(Kerstingiella geocarpa)* based diets”. A paper presented at the 21st annual conference of the Nigerian Society of Biochemistry and molecular Biology (NSBMB) held at George Marion Johnson (GS) Building, UNN, 19th – 22nd September, 2001.

Chikwendu, N.J. (2001). “Iron – deficiency anaemia and its consequences on school children: Implication for nutrition education”. A Paper Present at the 2nd Annual Conference of the Nigerian School Health Association, Eastern Zone (Naha. Ez) held at Nnamdi Azikiwe University Awka Anambra State 10th – 13th October 2001.

Chikwendu, N.J. and I.C. Obizoba (2000).Chemical and anti-nutrient content of groundbean (*Kerstingiella geocarpa*)”. A paper presented at the 31st Annual Conference/Scientific meeting of the Nutrition Society of Nigeria held at the National Center for Women Development 5th Street Central Area, Garki Abuja 7th -8th November, 2000.

**Grants and Fellowships**: **Grants and Fellowships**

Nestles Younger Researcher’s Traveling Grant 2000

Nestles Younger Scientist Traveling Grant 2004

**Skills and Qualifications**:

Computer compliance

Nutrition counselling skill.

**PERSONAL DATA**

**SEX:** Female

**DATE OF BIRTH:** February 13, 1960

**PLACE OF BIRTH:** Nanka

**MARITAL STATUS:** Married

**L.G.A.:** Orumba-North

**STATE OF ORIGIN:** Anambra

**NATIONALITY:** Nigerian

**RELIGION:** Christianity

**Referees**:

1**. Professor (Mrs.) N.M. Nnam**

Department of Home Science, Nutrition and Dietetics

Faculty of Agriculture

University of Nigeria, Nsukka.

2**. Professor A. G. Ezekwe**

Department of Animal Science

Faculty of Agriculture

University of Nigeria, Nsukka.

3**. Professor T.M. Okonkwor**

Department of Food Science Technology

Faculty of Agriculture

University of Nigeria, Nsukka