

ACADEMIC STAFF PROFESSIONAL PROFILE FORM



1. Personal Data

Name: Dr. Ann Wambui Munyaka
Title/Qualifications: PhD
Department/Unit/Section: Department of Foods, Nutrition and Dietetics
Contact Address:
Position: Lecturer and Exam coordinator
Area of Specialization: Food Science and technology
Research Interests: The biochemistry of food processing

1. Conference Presentations

S/No	Presenter	Title of Paper presented	City/Country	Date of Conference	Funding (US\$)
1	Ann Munyaka	Acidification, matrix disruption and blanching influence the stability and profile of vitamins in vegetables	Budapest, Hungary	11-13 November 2009	2000

2. Research

S/ No	Researcher	Year	Title	Donor	Funding (US\$)
1	Ann Wambui Munyaka	2005-2010	Effect of (pre)processing on the stability of folates and ascorbic acid in broccoli: The role of endogenous enzymes	Katholieke Univeristy of Leuven, Belgium	110,000

3. Publications

S/No.	Author	Year	Title	Journal	ISBN/ISSN Reference No.
1	Munyaka, A.W.; Makule, E.E.; Oey, I.; Van Loey, A. and Hendrickx	2010	Thermal stability of L-ascorbic acid and ascorbic acid oxidase in broccoli (<i>Brassica oleracea var. italica</i>).	<i>Journal of Food Science</i> 75:C336-C340)	doi: 10.1111/j.1750-3841.2010.01573.x
2	Munyaka, A.W.; Verlinde, P.; Mukisa, I.M. Oey, I.; Van Loey, A. and Hendrickx, M.	2010	Influence of thermal processing on hydrolysis and stability of folate poly- γ -glutamates in broccoli (<i>Brassica oleracea var. italica</i>), carrot (<i>Daucus carota</i>) and tomato (<i>Lycopersicon esculentum</i>).	<i>Journal of Agricultural and Food Chemistry</i> 58: 4230–4240	DOI:10.1021/jf100004w
3	Munyaka, A.W.; Oey, I.; Verlinde, P.; Van Loey, A. and Hendrickx, M.	2009	Acidification, crushing and thermal treatments can influence the profile and stability of folate poly- γ -glutamates in broccoli (<i>Brassica oleracea L. var. italica</i>).	<i>Food Chemistry</i> 117: 568–575.	doi:10.1016/j.foodchem.2009.04.036
4	Munyaka, A.W.; Oey, I.; Van Loey, A. and Hendrickx, M. (2009)	2009	Application of thermal inactivation of enzymes during vitamin C analysis to study the influence of	<i>Food Chemistry</i> 120: 591–598.	doi:10.1016/j.foodchem.2009.10.029

			acidification, crushing and blanching on vitamin C stability in Broccoli (Brassica oleracea L var. italica)	
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4. Supervision of postgraduate students (if any)

S/No	Name of student	Thesis title	Status of project(e.g.First year etc)
1.	Rebecca yala	Investigating mothers' food choice as a tool in prevention of lifestyle diseases in Nairobi	First year
2.	Nicolletta Muthoni Mwaniki	Dietary Diversity, Dietary Iron Intake And Iron Status Among Pregnant Women In Embu County Kenya	First year
3.	Nakhula Gladys Atieno	Food security and Nutritional status of children aged 6-59 months in households practicing urban farming in Kangemi, Westlands subcounty, Nairobi county	First year
4.	Mbijiwe Jane Gatwiri	Dietary practices and physical activity level as predisposing factors for hypertension among female employees at kenyatta university, kenya	First year
5.	Burhaan Bakari Moyo	Nutritional knowledge of caregivers and nutritional status of children aged 6 - 59 months in children's homes in msambweni sub-county, kwale county, kenya	First year
6.	Joyce Nyanga	Factors Associated with Food and Nutrition Security among HIV positive patients attending Comprehensive Care	First year

		Clinic at Vihiga District Hospital, Vihiga County	
7.	Kuria Zaveria Wagaki	A Comparative Study on Food Security and Nutritional Status between Fish Farming and Non-Fish farming Households in Chogoria Ward Tharaka-Nithi County	First year