MUYINDA ROBERT

First Name	Robert	Sir Name	Muyinda	
Gender	Male	Nationality	Ugandan	
Date of birth	3 rd /October/1980			
Email	rmuyinda2014@gmail.com / yasonrobert@gmail.com			
Mailing Address	Busitema University, Faculty of Agriculture & Animal sciences			
	Po Box 203, Soroti-Uganda			
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Days and Attribute/ Chatemant				

Personal Attribute/ Statement



I am a professional, committed and result driven academician who hopes to build on the experience I have gained during my **ten years'** service at Busitema University as a technical staff. I am devoted to teaching practical, research, and community outreach. I possess the confidence to work as part of a team or independently. My areas of interest are; **Food Chemistry**, **Biochemistry**, **Microbiology**, **Nutrition**, **Aquaculture**, and **research** that contribute to improvement in the health, nutrition, and livelihood of communities.

Education				
2020-to date	Kyambogo University	Ph.D. Student (Food Technology)		
2014-2016	Kyambogo University	MSc. Food Technology		
2005-2007	Kyambogo University	BSc. Technology Biology		
2001-2003	Kyambogo University	Dip. Sc. Technology Biology		
1999-2000	M.M Collage Wairaka	Certificate (U.A.C.E)		
1995-1998	Bukoyo Secondary School	Certificate (U.C.E)		
1988-1994	Iganga Town Council P/S	Certificate (P.L.E)		

Work Experience

September 2010 to date

- Teaching engagement of Bachelors, Diploma and certificate students
- Senior Technician –Department of Animal Production and Management

Responsible for: Teaching, providing technical guidance to lecturers and supervision of students in research fields of Biochemistry, Human nutrition, Microbiology, Aquaculture, Animal products quality assurance, Parasitology, Fish breeding, Feed technology and Animal nutrition. Providing inputs in the development of annual budgets especially in equipment, reagents, chemicals and apparatus specification. Requisition of practical materials and equipment according to the approved budget. Collecting, preparing and analyzing (Physical, Chemical and biological) research samples. Maintaining and observing laboratory security and safety procedures including protocols, storage, handling and disposal of the laboratory wastes

Ouglity Control Analyst Alpha Riotoch I Igand

June 2007-September 2009

Quality Control Analyst, Alpha Biotech Uganda Ltd (Fish oil Processing Company) **Responsible for:** Training and maintenance of good manufacturing and processing practices in accordance with international standards. Developing new standard operating procedures as per the new equipment procured. Management of laboratory equipment including, usage, installation, care, and maintenance. Developing HACCP for product quality control and assurance in accordance with international standards. Procurement and taking inventory of required reagents and chemicals.

Research Work and Publications

	I have profiled fatty acids of some wild edible and cultivated mushrooms (<i>Pleurotus ostreatus</i> , Amanita spp, and <i>Termitomyces microcarpus</i>) and Analyzed heavy metals in frequently consumed Vegetables.			
2021	Keneth Iceland Kasozi, Eric Oloya Otim, Herbert Izo Ninsiima, Gerald Zirintunda, Andrew Tamale, Justin Ekou, Grace Henry Musoke, Robert Muyinda, Kevin Matama, Regan Mujinya, Henry Matovu, Fred Ssempijja, Ejike Daniel Eze, Mauryn Atino, Bede Udechukwu, Ronald Kayima, Patrick Etiang, Emmanuel Tiyo Ayikobua, Stellamaris Kembabazi, Ibe Michael Usman, Sheu Oluwadare Sulaiman, Phyllis Candy Natabo, Grace Nambatya Kyeyune, Gaber El-Saber Batiha, and Ochan Otim (2021). An analysis of heavy metals contamination and estimating the daily intakes of vegetables from Uganda. Toxicology Research and Application Volume 5: 1–15 DOI:10.1177/2397847320985255			
2016	Ogwok, P., Muyinda, R., & Bamuwamye, M. (2016). Fatty acid profile of wild edible and cultivated mushrooms (<i>Pleurotus ostreatus</i> , Amanita spp, and <i>Termitomyces</i>			
	microcarpus). Nutrition & Food Science, 47(3), 357–368.			
https://doi.org/10.1108/NFS-08-2016-0122				
Research Projects involved 2019-to date • Bioremediation of aflatoxin in foods and animal feeds using ligninolytic enzyme				
2010-to date	 Bioremediation of aflatoxin in foods and animal feeds using ligninolytic enzyme extracts from spent substrates of oyster mushroom (<i>Pleurotus ostreatus</i>) (Ph.D. approved research proposal) 			
	Diversity of Aspergillus Species and Aflatoxin Contamination along Maize and			
	Groundnut Value Chains in Eastern and Southern Africa, funded by AU. (Researcher;			
	Food Scientist)			
	 Effect of fish oil extracts from Nile tilapia fed on maggots as an alternative to the fish meal on depression and anxiety disorder of selected vulnerable groups, funded by Busitema University. (Principal investigator) 			
2017-2019	 Agro-business and Innovations at Busitema University (Students' mentor) RDC12 and RDC 13: Promoting Durable Agriculture in the Democratic Republic of 			
2013-2014	Congo and in Uganda by means of the introduction of Animal power, Phytotherapy			
	Techniques, and Leadership Training in Medication of Soap held at Busitema			
	University, Arapai Campus (Facilitato	r)		
	Short courses attended and skill	s acquired		
15 th -17 th Sept 2015	Access to Global Online Research in Agricultu			
June 25th-29th 2012	The 8th early career scientist training on proposal writing, research methodology, and			
		intellectual property rights in root and tuber crops for Africa, Caribbean and Pacific countries		
	organized by Africa innovations institute.			
	Referees			
	Professor Patrick Ogwok (Ph.D.)	Dr. Bamuwamye Michael (Ph.D.)		
	Food Science & Technology Dept. Kyambogo University	Lecturer Food Science & Technology Dept.		
	P.O BOX 1 Kyambogo	Kyambogo University P.O BOX 1 Kyambogo		
	Dr. Magumba David (Ph.D.)	, is 20% i tyanibogo		
	Senior Lecturer Agribusiness Dept.			
	Busitema University			

Certification:
I do hereby certify that, to the best of my knowledge, the information given here above is correct and reflects
my academic and professional training, work experience and current job profile.

Signed:

Date: