

CURRICULUM VITAE**BASSEY, ANTHONY PIUS**

Nanjing Agricultural University, No.1 Weigang, Nanjing, Jiangsu 210095, P.R China

**Telephone:** +86-13057611163

+234-8161387272

Email: 2019208037@njau.edu.cnbassey_ap44@outlook.com**PERSONALITY PROFILE**

I am an aspiring Meat Spoilage Microbiologist who is still learning to achieve excellence at all times. I possess strong leadership, analytical and interpersonal skills, and I am very passionate about equality, diversity and inclusion.

CAREER OBJECTIVE

I live in the part of the world where food insufficiency, malnutrition and product adulteration have caused incessant health risks and increasing deaths. With these lingering concerns, I wish not to only attain the highest level of education, but become part of those aimed at researching ways to providing quality/safe food products through proper selection, processing, preservation, packaging and distribution in the cold chain.

EDUCATIONAL INSTITUTIONS ATTENDED AND ACADEMIC QUALIFICATIONS**Nanjing Agricultural University, Nanjing, Jiangsu, P.R China**

Doctor of Philosophy, Food Science and Engineering

Sept, 2019 – July 2023

University of Ibadan, Ibadan, Oyo State, Nigeria

Master of Science, Animal Products and Processing

Feb, 2017-May, 2019

University of Calabar, Calabar, Cross River State, Nigeria

Bachelor of Science, Animal Science

Feb, 2008 -April, 2014

Cardinal Ekandem Seminary, Uyo, Akwa Ibom State, NigeriaWest Africa Senior Secondary Certificate Examination
(W.A.S.S.C.E)

Sept, 1999 - Aug, 2005

Infant Jesus International Nursery/Primary School, Oron, Akwa Ibom State, Nigeria

First School Leaving Certificate (F.S.L.C)

Sept, 1993-July, 1999

HONORS & AWARD

- **First Prize** - China-Africa Agricultural Cooperation in the Context of the Pandemic (October, 2020).
- **First Prize** – China’s TWO SESSIONS: Call for Comments (May, 2020)
- **China Scholarship Council (CSC) Ph.D. Scholarship** (2019-2023) in Food Science and Engineering at Nanjing Agricultural University, Nanjing, Jiangsu, China.
- **Most Punctual/Outstanding Worker**, Salvation & Praise Assembly, Ajibode, Ibadan, Nigeria (December, 2018)
- **Most Social/Best Dressed Student**, 2014 Graduating Class (April, 2014)
- **Most Creative Contestant**, Change Face Talent Show, Lagos, Nigeria (April, 2011)
- **Most Outstanding Teen Worker**, St. Marks Catholic Church, Oron, Akwa Ibom State, Nigeria (December, 2006)
- **Best Reader**, Cardinal Ekandem Seminary, Uyo, Akwa Ibom State, Nigeria (June, 2004)
- **Sanitary Prefect**, Infant Jesus Nursery/Primary School, Oron, Akwa Ibom State, Nigeria (June, 1998)

SCIENTIFIC RESEARCH PUBLICATIONS

1. **Anthony Pius Bassey**, Keping Ye, Chunbao Li & Guanghong Zhou (2021). Transcriptomic-proteomic integration: A powerful synergy to elucidate the mechanisms of meat spoilage in the cold chain. *Trends in Food Science & Technology*. 113, 12-25. <https://doi.org/10.1016/j.tifs.2021.02.051>
2. **Anthony Pius Bassey**, Olubunmi Olufemi Olusola, Ayobami Adeshola & Jumoke Folasade Ajibade (2021). The Influence of *Gongronema latifolium* and *Ocimum basilicum* Extracts on the Antioxidant and Physicochemical Properties of Smoked Beef Stored at Room Temperature. In Mohammad, R.N.R (Ed.) Current Research in Agricultural & Food Science (Vol. 5, pp. 91-103). BP International. <http://dx.doi.org/10.9734/bpi/crafs/v5/2501E>
3. **Anthony P. Bassey**, Yongfang Chen, Zongshuai Zhu, Olumide A. Odeyemi, Evans B. Frimpong, Keping Ye, Chunbao Li & Guanghong Zhou (2021). Assessment of quality characteristics and bacterial community of modified atmosphere packaged chilled pork loins using 16S rRNA amplicon sequencing analysis. *Food Research International*. 110412. <https://doi.org/10.1016/j.foodres.2021.110412>
4. Rui Fang, Zongshuai Zhu, **Anthony P. Bassey**, Iftikhar A. Khan & Ming Huang (2021). Glyoxal induced advanced glycation end products formation in chicken meat emulsion instead of oxidation. *Food Science & Human Wellness*.
5. Zongshuai Zhu, **Anthony P. Bassey**, Iftikhar A. Khan, Ming Huang & Xibin Zhang (2021). Inhibitory mechanism of catechins against advanced glycation end products of glycated myofibrillar protein through anti

- aggregation and anti-oxidation. *LWT- Food Science and Technology*. 147, 111550. <https://doi.org/10.1016/j.lwt.2021.111550>
6. Zongshuai Zhu, Jing Yang, Xinghu Zhou, Iftikhar A. Khan, **Anthony P. Bassey**, & Ming Huang (2021). Comparison of two kinds of peroxy radical pretreatment at chicken myofibrillar proteins glycation on the formation of N ϵ -carboxymethyllysine and N ϵ -carboxyethyllysine. *Food Chemistry*. 353, 129487. <https://doi.org/10.1016/j.foodchem.2021.129487>
 7. Yasir A Nasereldin, Robert Brenya, **Anthony Pius Bassey**, Ibrahim Elnour Ibrahim, Fawze Alnadari, Mustapha Muhammad Nasiru & Yueqing Ji (2021). Is the Global Food Supply Chain during the COVID-19 Pandemic Resilient? A Review Paper. *Open Journal of Business and Management*. 9(1). 10.4236/ojbm.2021.91010
 8. **Anthony Pius Bassey**, Olubunmi Olufemi Olusola, Ayobami Adeshola and Jumoke Folasade Ajibade (2020). Effect of *Gongronema latifolium* and *Ocimum basilicum* Extracts on Antioxidant and Physicochemical Characteristics of Smoked Beef Stored under Room Temperature. *Asian Food Science Journal*. 15(3): 42-51. 10.4236/ojbm.2021.91010
 9. Jiahui Chen, Xing Zhang, Yan Chen, Xue Zhao, **Bassey Anthony**, Xinglian Xu (2020). Effects of different ultrasound frequencies on the structure, rheological and functional properties of myosin: Significance of quorum sensing. *Ultrasonics Sonochemistry*. 69. 105268. <https://doi.org/10.1016/j.ultsonch.2020.105268>
 10. Jiahui Chen, Yujuan Xu, **Bassey Anthony Pius**, Peng Wang, Xinglian Xu (2020). Changes of myofibrillar protein structure improved the stability and distribution of baicalein in emulsion. *LWT – Food Science and Technology*. <https://doi.org/10.1016/j.lwt.2020.110404>.

ONLINE-REFERENCES

ORCID: <https://orcid.org/0000-0001-9322-7228>

RESEARCHGATE: https://www.researchgate.net/profile/Anthony_Bassey2

LinkedIn: <https://www.linkedin.com/in/anthony-bassey-b13354176>

Twitter: @bassey_ap44

CURRENT RESEARCH OBJECTIVE

Specific objectives include:

- (a) Identification and characterization of predominant cultures in modified atmosphere packaged pork.
- (b) Elucidating the physiological mechanisms attributed to their spoilage mechanisms during cold storage.
- (c) Elucidating the role of bacterial diversity in production of substrates for spoilage activities.
- (d) Integration of transcriptomic and proteomic technologies to elucidate mechanism of the differentially expressed proteins and genes associated with spoilage.
- (e) Designing of hurdle studies via molecular tools for control investigations.

WORKING EXPERIENCE

Secretary, Organization of African Academic Doctors in China (Food Science and Technology Group)

July 2020 – till date

Farm Supervisor, Rozis Poultry Farm, Idoro Road, Uyo, Akwa Ibom State, Nigeria.
Dec., 2016 – March 2019

Student Assistant, Animal Products and Processing Laboratory, University of Ibadan, Oyo State, Nigeria.

May 2017 – Nov., 2018

Personal Assistant to Territory Manager (*Port Harcourt Territory*), Mobil Oil Nigeria, Plc., Nigeria.

May, 2015 - May 2016

Student Attendant, University of Calabar Teaching and Research Farm, Cross River State, Nigeria.

June, 2012 – Feb., 2013

Cashier/Secretary, Rightman International Photo/Video Laboratory, Oron, Akwa Ibom State, Nigeria.

Feb., 2005 – Feb., 2012

AFFILIATE ASSOCIATIONS AND MEMBERSHIP OF LEARNED SOCIETIES

Student Member:

Canadian Institute of Food Science and Technology (CIFST)	Mar. 2021 - Present
American Society of Microbiology (ASM)	Feb. 2021 - Present
Institute of Food Technologists (IFT)	Aug. 2020 - Present
Institute of Food Science and Technology (IFST)	Aug. 2020 - Present

Member:

Organization of African Academic Doctors - P.R China.
Nigerian PhD Scholars in China - P.R China.

Sept, 2019 - Present

Graduate Member:

Nigerian Institute of Animal Science (NIAS)	Sept., 2015
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PROFESSIONAL CERTIFICATES OBTAINED**IBM Customer Engagement Specialist Professional Certificate**

IBM

Apr. 2021

The Art of Negotiation

UC Irvine

Mar. 2021

High-Impact Business Writing

UC Irvine

Mar. 2021

Effective Problem-Solving and Decision Making

UC Irvine

Mar. 2021

Managing Project Risks & Changes

UC Irvine

Feb. 2021

Initiating and Planning Projects

UC Irvine

Jan. 2021

Entrepreneurship in Emerging Economies

Harvard University

Jan. 2021

How Elsevier Core Research Solutions can enhance your Research

Elsevier Researcher Academy

Dec. 2020

Writing Without Plagiarism and Proper Citations using Mendeley (3-hour)

Elsevier Researcher Academy

July 2020

Stanford Introduction to Food and Health

Stanford University, USA

June 2020

Academic and Business Writing (ColWri2.2x)

University of California, Berkeley, USA

Apr 2020

The Meat We Eat

University of Florida, USA

Apr 2020

Antimicrobial Resistance – Theory and Methods

Technical University of Denmark (DTU)

Mar. 2020

Nutrition and Health: Food Risks

Wageningen University and Research, Netherlands

Mar 2020

The Health Effect of Climate Change

Harvard University, USA

Mar. 2020

Graduate Certificate (10019300) in Project Management by British Project Management Academy (Approved Member of UK Register of Learning Providers (UKRLP). 2015

Professional Certificate (10019350) in Project Management by British Project Management Academy (Approved Member of UK Register of Learning Providers (UKRLP). 2015

Certificate of Training for Health, Safety & Environment (HSE) Level 1 (***Award in Health and Safety at Work***) by Novelle Innovation Center, Port Harcourt, Rivers State, Nigeria 2015

Certificate of Training for HSE Level 2 (***Risk Assessment Practical Application***) by Novelle Innovation Center, Port Harcourt, Rivers State, Nigeria 2015

Certificate of Training for HSE Level 3 (***Award in Environmental Awareness***) by Novelle Innovation Center, Port Harcourt, Rivers State, Nigeria 2015

Department of Petroleum Resources (DPR) approved Basic Course in **Fire Safety & Risk Assessment** Certificate by Novelle Innovation Center, Port Harcourt, Rivers State, Nigeria 2015

CONFERENCE, WORKSHOP AND SEMINARS ATTENDED

- **Effective strategies to communicate Science, an experiential workshop, IFT Webinar** May, 2021
- **Pushing the potential of food entrepreneurs, CIFST Webinar** May 2021
- **IFST Spring Conference 2021** Apr-May, 2021
- **21-Day Racial Equity Habit Building Challenge, IFT Webinar** Apr 2021
- **Food Waste Webinar Series: What about the packaging?** Mar 2021
- **Ensuring the Safety and Quality of Food Additives Utilizing IFAC's GMP Guide** Dec., 2020
- **Global Confederation of Higher Education Associations for Agricultural and Life Sciences (GCHERA), Nanjing Agricultural University, China.** Dec. 2020
- **DEI Discussions: Beyond the Crisis Response** Nov. 2020
- **Frozen, Too: New Developments in Food Freezing Technology** Oct 2020

- **IFT Fireside Chat: The Role of Food Redistribution Organizations in Building Back More Resilient and Sustainable Food Systems** Oct., 2020
- **Food Risk Management Systems Webinar: Artificial Intelligence** Oct., 2020
- **Stronger Together: Farmers & Food Companies in the Face of Climate Change** Sept., 2020
- **IFST Food Safety Group Webinar: 'Remote Auditing'** Sept., 2020
- **Facilitator of Enjoying Dairy Treats the Nigerian Way for 2020 World Milk Day Annual Celebration** via Twitter. May, 2020
- **The 2020 Intellectual Workshop for Students, Academics and Professionals.** Nanjing, P.R China. Jan, 2020
- **2019 International Academic Conference for Graduate Students** of Nanjing Agricultural University. Nanjing, P.R China. Oct. 2019
- **Global Confederation of Higher Education Associations for Agricultural and Life Sciences (GCHERA)** Oct. 2019
- **World Milk Day Annual Celebration organized by MoreMeatMoreMilk Initiative for Development (Nigeria),** University of Ibadan, Ibadan, Oyo State, Nigeria June, 2018
- **3rd Animal Science Association of Nigeria (ASAN) - Nigerian Institute of Animal Science (NIAS) Joint Annual Meeting (JAM) Conference,** University of Ibadan, Ibadan, Oyo State, Nigeria Sept. 2014

VOLUNTEER SERVICES

- **Student Volunteer,** Social Media Content for CIFST Mar 2021 – Till date
- **Team Lead,** “English Corner”- an interactive session with professional in various sectors in China Oct. 2020 – Jan. 2021
- **Member,** Patrol Volunteer formed to ensure the general cleanliness of the school environment July, 2020
- **Team Leader,** Coordination of tutorials and academic counselling to primary school pupils, secondary and undergraduate students at The Academic Forum organized by Salvation and Praise Assembly, Ajibode, Ibadan, Oyo State, Nigeria Apr., 2018 – Jan 2019

- **Group Leader**, Awareness to local meat processors/vendors on the health risks associated with the excess use of chemical preservatives and additives in food processing.
2017-2019

- Donation of exercise books and writing pads to students of Community Comprehensive Secondary School, Nzam, Anambra West LGA, Anambra State
2016

KEY COMPETENCIES

- Ability to multitask and work under pressure
- Ability to learn and adapt to a new working environment
- Proficient in writing, analytical and communication skills.

- Teaching of young ones

- Photography

- Surfing the net

- Cooking

- Meeting people

- Travelling

REFEREES**Prof. Guanghong Zhou**

National Center of Meat Quality and Safety Control

College of Food Science and Technology Nanjing

Agricultural University

Nanjing, Jiangsu, 210095, China.

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Prof A. B. Omojola

Director, Teaching and Research Farm

Professor of Meat Science and Food Safety

Head, Technology and Processing of Animal Products Unit

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