

CURRICULUM VITAE

1. PERSONAL INFORMATION

Afolabi Romaric Igor BIAOU OLAYE

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2. QUALIFICATIONS

PhD in Food Science and Technology

Food and Agro-Mechanical Technologist

Specialist in Transformation and Valorization of Tropical Fruits and Quality Control

Specialist in Technological Innovation and Creation of New Food Products

Designer and Assembler of Agricultural Machinery

Web Editor

Specialist in Negotiation Techniques (Commercial)

3. FIELDS OF COMPETENCE

- Active control of noise and vibrations in agricultural machinery;
- Transformation, valorization of tropical fruits and quality control;
- Professional taster of agricultural products;
- Expertise in the creation of novel alimentary and children's products;
- Knowledge and application of the directives of work and hygiene in production based on the 5M's;
- Knowledge and application of marketing, negotiation and strategic network selling techniques;
- Hands-on diagnostics and professional counseling;
- Writing of response to calls with technical specifications of machinery;
- Writing of articles, mission reports and agricultural projects;
- Set-up and carry-out of experimental tests, data collection and analysis, scientific article writing;
- Creation of material safety data sheet, posters, leaflets and formation modules.
- Design, development and assembly of agricultural machinery;
- Reinforcement of the capacity of producers, local manufacturers and young professionals;
- Set-up of online courses on the Wiki platform;

4. FORMATION – UNIVERSITY DIPLOMAS

University level diplomas	2006-2009 : 1st cycle : Licence Professionnelle en Génie de Technologies Alimentaires à l'Ecole Polytechnique d'Abomey-Calavi, BENIN (LP/GTA/EPAC).
	2009-2012 : 2nd cycle : Master en Microbiologie et Technologies Alimentaires à la Faculté des Sciences et Techniques de l'Université d'Abomey-Calavi, BENIN (MTA/FAST).
	2014-2019 : 3rd cycle : Docteur en Science et Technologies des Aliments à la Faculté des Sciences et Techniques de l'Université d'Abomey-Calavi, BENIN (MTA/FAST) sous la supervision de Prof. Joseph HOUNHOUGAN & Dr. Barnabé ZOKPODO.

5. PROFESSIONAL EXPERIENCE

Date	Responsibilities	Activities
11/2018 - 05/2019	Visiting researcher under the supervision of Christophe Collette	<ul style="list-style-type: none"> ▪ Determination of natural frequencies of the feeding table and other components of an agricultural machine; ▪ Simulation at the Mechatronics Laboratory of the Université Libre de Bruxelles (ULB) employing real data of the feeding table; ▪ Optimisation and active control of the vibrations in the feeding table of a rice threshing machine; ▪ Definition of a control strategy for these vibrations.
05/2015 - 12/2018	Independent consultant at Afririce	<ul style="list-style-type: none"> ▪ Web editor; ▪ Technical and technological management; ▪ Counselling; ▪ Project management; ▪ Model building; ▪ On-line acquisitions and sales; ▪ In charge of production, product logistics and client-supplier relations.
01/2016 - 12/2017	Independent consultant for the Projet Allemand Centre d'Innovations Vertes de AfricaRice	<ul style="list-style-type: none"> ▪ Study of the equipment needs in the targeted communities; ▪ Writing calls for offers for construction equipment and machinery; ▪ Consultation; ▪ Exchanges with the processors of rice from paddy to parboiled rice;

		<ul style="list-style-type: none"> ▪ Selection of rice processor groups and local producers to fulfil the quota mandated by the project; ▪ Exchanges with the local producers in the intervention zones of the project and their workshops; ▪ Writing of mission reports; ▪ Validation testing of the built machinery; ▪ Formation modules on the rice threshing machine and the equipment for rice production; ▪ Writing the manual of the rice threshing machine.
2015 - 2016	Consultation for the company Nouruth	<ul style="list-style-type: none"> ▪ Set up of a traceability system; ▪ Optimisation of transformation procedures and installations; ▪ Tropical fruit juice conservation; ▪ Creation of new product tiers; ▪ Respect des règles d'hygiène de fabrication selon les normes.
2012 - 2014	Independant Consultant at the Centre de Riz pour l'Afrique (AfricaRice), Cotonou, Bénin	<ul style="list-style-type: none"> ▪ Establishment of technical requirments; ▪ Research of equipment suppliers; ▪ Writing of call to offers; ▪ Automatic harvesting through Mlax software; ▪ Follow up on tablet through Mlax software; ▪ Minutes of meetings; ▪ Learning of Topsolid design software; ▪ Demonstration sessions for visitors and funders; ▪ Practical teaching for the selected participants on the components, functioning, usage and maintenance of the machinery after theoretical lessons; ▪ Distribution of equipment.
06/2011 - 10/2011	Internship during last year of Master at the Centre de Riz pour l'Afrique (AfricaRice), Cotonou, Bénin	<ul style="list-style-type: none"> ▪ Evaluation of technical parameters and performance optimisation; ▪ Quality control of rice grains; ▪ Scientific article writing.
03 Mars au 31 Mai 2009	Practical internship at the Unité Béninoise de technologie Alimentaire de la Direction de l'Alimentation et de la Nutrition Appliquée	<ul style="list-style-type: none"> ▪ Optimisation of the production chain of baby flours; ▪ Management of unit risk operations; ▪ Baby flour formulation; ▪ Conservation techniques for baby flours.

16 Août au 29 Août 2008	Internship at the Centre Songhaï ATAGARA	<ul style="list-style-type: none"> ▪ Activities in the unit of transformation of tropical fruits; ▪ Application of the directives of safety and hygiene in production; ▪ Application in the conception of new products; ▪ Application of the hygiene and food safety rules Hazard Analysis Critical Control Point –HACCP ; ▪ Update of rules and safety guidelines.
16 Août au 16 Septembre 2007	Internship at the Centre de Séchage des Fruits Tropicaux (CSFT-BENIN)	<ul style="list-style-type: none"> ▪ Sampling techniques during harvest and reception (plant); ▪ Conformity control of raw materials; ▪ Control of Brix Degree of raw materials; ▪ Follow of quality guidelines; ▪ Inquire the supports for the production follow up; ▪ Mastery of techniques to dry tropical fruits in an Attesta oven; ▪ Application of hygiene and safety directives at work; ▪ Control and conditioning of product labelling; ▪ Follow up and analysis of production data with application of corrective measures; ▪ Coordinate the team's activities; ▪ Servicing and maintenance of equipment.
2004-2005	Entrepreneurship/formation program « Mini-Entreprise » Junior Achievement	<ul style="list-style-type: none"> ▪ Team coordination as HR and production director; ▪ Conformity control of raw materials on acquisition and on products during and after production; ▪ Transformation of food products following the directives in hygiene and safety; ▪ Planification of follow up on production activities; ▪ Risk and conflict management ; ▪ Development of new products; ▪ Formation on sales, marketing and negotiation techniques.

6. BUILT MACHINERY

1. Small and large rice thresher machines of axial flux;
2. Paddy rice pre-cleaner with three exits, sorter-grader of white rice with four exits, paddy and white rice elevators, improved Engelberg type sheller.

7. ACQUIRED COMPETENCES

1. Fruit juice production;
2. Fruit juice-based liquor and syrup production;
3. Production and conservation of acidulated energy drink;
4. Transformation and conservation of vegetables.

8. TECHINICAL AND LINGUISTIC COMPETENCES

Language (s): French, English.

Technical competences: Office, Genstat, SPSS, Solidworks etc...

9. PUBLISHED ARTICLES

1. **Biaou Olaye, A.**, Adedeji, P., Zokpodo, B., Moreira, J., and Hounhouigan, D.J. (2018). Towards sustainable rice processing: A case of Republic of Benin. *Int. J. Innovation and Sustainable Development*, Vol. x, No. x, pp. xxx–xxx. (Accepted and publication in December 2018).
2. **Biaou Olaye, A.**, Zokpodo, B., Arouna, A., Moreira, J., and Hounhouigan, D.J. (2017). Effect of the use of an axial flow thresher-cleaner on threshing-cleaning effectiveness and rice quality in Benin. *International Journal of Current Research* Vol. 9, Issue, 10, pp.59058-59065, October, 2017.
3. **Biaou Olaye, A.**, Moreira, J., Amponsah, S. K., Okurut, S., and Hounhouigan, D.J. (2016). Effect of threshing drum speed and crop weight on paddy grain quality in axial flow thresher. *Journal of Multidisciplinary Engineering Science and Technology (JMEST)* ISSN: 3159-0040 Vol. 3 Issue 1, January – 2016.
4. **Biaou Olaye, A.**, Zokpodo, A., J. Manful, Moreira, J., and Hounhouigan, D.J. (2013). Evaluation of the effect of an improved fireplace on the performance of the etching technology and the physicochemical and culinary characteristics of rice in Benin. Published by Faculty of Science and Technology of the University of Abomey-Calavi.

10. PEER REVIEWED CONFERENCE CONTRIBUTIONS

1. **Biaou Olaye, A.**, Zokpodo, B., Arouna, A., Moreira, J., and Hounhouigan, D.J. (2018). Axial flow rice sheaves thresher cleaner: A Review. **Journées Scientifiques Internationales de Lomé, (JSIL 2018) XVIIIe**

Edition, Campus universitaire de Lomé, 08-13 Octobre 2018 « **L'Afrique face aux ODD : Quelles recherche et innovation pour un développement durable ?** », Togo, Edition 2018, (Présentation Orale).

2. **Biaou Olaye, A.**, Zokpodo, B., Arouna, A., Moreira, J., and Hounhouigan, D.J. (2018). On the journey to sustainable rice processing- A case of Benin of Republic. **Journées Scientifiques Internationales de Lomé, (JSIL 2018) XVIIIe Edition, Campus universitaire de Lomé, 08-13 Octobre 2018 « L'Afrique face aux ODD : Quelles recherche et innovation pour un développement durable ?** », Togo, Edition 2018, (Présentation Orale).

3. **Biaou Olaye, A.**, Zokpodo, B., Arouna, A., Moreira, J., and Hounhouigan, D.J. (2016). Effets de différentes technologies de battage sur la qualité de riz usiné au Bénin. **3^{ème} Colloque International de l'Université de Parakou au Bénin les 07, 08, et 09 Décembre 2016 « La recherche Scientifique au Service du Développement Durable »**, Bénin, Edition 2016, (Présentation Orale).

4. **Biaou Olaye, A.**, Zokpodo, B., Arouna, A., Moreira, J., and Hounhouigan, D.J. (2016). Effets de la teneur en humidité et de la vitesse de rotation d'un batteur sur les dommages des grains de paddy lors de l'utilisation de la batteuse-vanneuse locale à flux axial. **3^{ème} Colloque International de l'Université de Parakou au Bénin les 07, 08, et 09 Décembre 2016 « La recherche Scientifique au Service du Développement Durable »**, Bénin, Edition 2016, (Présentation Orale).

5. **Biaou Olaye, A. R. I.** (2016). Effet de l'utilisation d'une batteuse vanneuse à flux axial sur l'efficacité d'égrenage et la qualité du riz produit au Bénin. **Journées Scientifiques Internationales de Lomé, (JSIL 2018) XVIIe Edition, Campus universitaire de Lomé, 03-08 Octobre 2016 « La recherche scientifique face aux défis des changements climatiques et les enjeux de développement »** Togo, Edition 2016, (Présentation Orale).

9. REFERENCES

Name and Surname	Function	Contacts	Email
Jean MOREIRA	Independent Consultant for AfricaRice in Libéria	-	j.moreira@cgiar.org
Marc BERNARD	Focal point at the Centre des Innovations Vertes (CIVA) project coordinator GIAE 1&3 in AfricaRice	-	m.bernard@cgiar.org

Barnabé
ZOKPODO

Professor-Researcher at the Faculté des
Sciences Agronomiques de l'Université
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