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**CURRICULUM VITAE**

Name: Mogessie Ashenafi

Born: 10-11-52, in Dessie, Ethiopia

Marital status: Married

**EDUCATION**

1990 Ph.D degree in Microbiology, Technical University of Munich, Germany

1983 M.Sc degree in Biology, Addis Ababa University (AAU)

1979 B.Sc degree in Biology, Addis Ababa University (AAU)

**PROFESSION**

01/01/2017 – to date Professor at Center for Food Security Studies, CDS, AAU.

01/2010-07/2012 Head, Research and Development, Ashraf Agr&Ind group, plc.

09/ 2008 – 06/ 2009 Visiting Professor at Howard University, USA

11/ 1998-09/ 2008 Professor at Institute of Pathobiology, AAU

1995-1998 Associate Professor at Institute of Pathobiology, AAU

1990-1995 Assistant Professor at Awassa College of Agriculture, AAU

1983-1987 Lecturer at ACA, AAU

1980-1981 Assistant Lecturer at Awassa College of Agriculture (ACA), AAU

1979-1980 Graduate Assistant at Awassa College of Agriculture, AAU

1976-1978 High School teacher at Holeta High School

**ADMINISTRATIVE RESPONSIBILITIES**

09/ 2001- 12/ 2002 Director, Institute of Pathobiology, Addis Ababa University

12/ 1995-09/ 2000 President, Addis Ababa University

1990-1995 Project leader, ACA/NORAGRIC Collaborative Project

1990-1995 Assistant Dean for Research and Extension, ACA, AAU

1984-1987 Head, Department of Basic Sciences, ACA, AAU

1980-1981 Head, Department of Basic Sciences, ACA, AAU

**AWARDS AND FELLOWSHIPS**

1. Fellow, The World Academy of Science(TWAS) *for the advancement of science in developingcountries.* Nov. 2004.
2. DAAD visiting Scholar, Institute of Molecular Biology and Immunology, Free University of Berlin, Federal Republic of Germany. June-Sept, 2003.
3. Fulbright Fellow. Visiting scientist at Department of Biology, Howard University, Washington, D.C. June 2001-Sept. 2001.
4. Fulbright Fellow. Visiting scientist at Department of Food Science and Human Nutrition, Iowa State University of Science and Technology, Ames, Iowa. Sept. 2000-June, 2001.
5. DAAD visiting scholar, Institute of Molecular Biology and Immunology, Free University of Berlin, Federal Republic of Germany. August-Oct, 1997.
6. Winner of the 1996 Faculty Scientific Achievement Award from the Ethiopian Scientific Society, Inc. U.S.A.

**TEACHING**

1. Ph.D program at Center for Food Security Studies
	1. Food Safety in Food Security
	2. Techniques in Food and Nutrition Security.
2. M.Sc, and Ph.D. programs at College of Natural Sciences
	1. Food Microbiology
	2. Industrial Microbiology
	3. Microbial Physiology courses to M.Sc. and Ph.D. students
3. Supervised 50 M.Sc. and 10 Ph.D. students since 1995.

**PUBLICATIONS**

**A*. Journal articles*:**(Author in **bold** is the corresponding author**)**

1. Merkeb Deyasso and **Mogessie Ashenafi.** 2022.A comparative analysis of water, sanitation, and hygiene (WASH) situation among public and private schools in Kirkos sub city, Addis Ababa Ethiopia. *Ethiopian Journal of Education and Science* (In press)
2. Hiwot Disassa and **Mogessie Ashenafi.** 2022**.** Household food security status and food safety knowledge, attitude, and practice of mothers with outpatient under-five children at Cure Hospital, Addis Ababa.SINET, Ethiopian Journal of Science (in press).
3. Abaya Alemu and **Mogessie Ashenafi**. (2022)Household food security, child nutrition and food safety among vegetable producers and non-producers in Dugda woreda, Oromia region, Ethiopia. *Ethiopian Journal of Science and Technology,* 15(2): 101-124*.*
4. Zelalem Destaw, Eshetu Wencheko, Samuel Kidane, Mulugeta Endale, Yohannes Challa, Melkamu Tiruneh, Meti Tamrat, Hanna Samson, Dilu Shaleka, and **Mogessie Ashenafi** (2022). School feeding contributed valuable dietary energy and nutrients despite suboptimal supply to school-age children and adolescents, in primary schools in Addis Ababa, Ethiopia, *Nutrition*, doi: https://doi.org/10.1016/j.nut.2022.111693.
5. Simegn Belay and **Mogessie Ashenafi**. Food safety, hygiene and sanitation status of micro and small food service enterprises: the case of Lideta sub-city, Addis Ababa. *Ethiopian Journal of Development Research*. 43 (1): 83-115.
6. Gashaw Alemayehu, Dilu Shaleka and **Mogessie Ashenafi**. (2021). Food safety and water sanitation and hygiene among food insecure households: the case of Woreda 10 of Arada sub-city, Addis Ababa, Ethiopia. *International Journal of Food, Nutrition and Public Health*, 13(1/2).
7. Ahmed Endris, Zelalem Destaw and **Mogessie Ashenafi**. (2020). Household food security status and food safety knowledge, attitude and practice in Tehuledere Woreda, South Wollo, Ethiopia. *Ethiopian Journal of Development Research.* (In press).
8. [Zelalem Destaw](https://www.cambridge.org/core/search?filters%5BauthorTerms%5D=Zelalem%20Destaw&eventCode=SE-AU), [Eshetu Wencheko](https://www.cambridge.org/core/search?filters%5BauthorTerms%5D=Eshetu%20Wencheko&eventCode=SE-AU), [Samuel Kidane](https://www.cambridge.org/core/search?filters%5BauthorTerms%5D=Samuel%20Kidane&eventCode=SE-AU), [Mulugeta Endale](https://www.cambridge.org/core/search?filters%5BauthorTerms%5D=Mulugeta%20Endale&eventCode=SE-AU), [Yohannes Challa](https://www.cambridge.org/core/search?filters%5BauthorTerms%5D=Yohannes%20Challa&eventCode=SE-AU), [Melkamu Tiruneh](https://www.cambridge.org/core/search?filters%5BauthorTerms%5D=Melkamu%20Tiruneh&eventCode=SE-AU), [Meti Tamrat](https://www.cambridge.org/core/search?filters%5BauthorTerms%5D=Meti%20Tamrat&eventCode=SE-AU), [Hanna Samson](https://www.cambridge.org/core/search?filters%5BauthorTerms%5D=Hanna%20Samson&eventCode=SE-AU), [Dilu Shaleka](https://www.cambridge.org/core/search?filters%5BauthorTerms%5D=Dilu%20Shaleka&eventCode=SE-AU) and [**Mogessie Ashenafi**](https://www.cambridge.org/core/search?filters%5BauthorTerms%5D=Mogessie%20Ashenafi&eventCode=SE-AU) (2022). Impact of School Meals on Educational Outcomes in Addis Ababa, Ethiopia. *Public Health Nutrition*, 1-31. doi:10.1017/S1368980022000799
9. Selamawit Negash, Dilu Shaleka and **Mogessie Ashenafi.** 2022**.** Food safety and nutritional status of food insecure households in North Ethiopia. *Journal of Food Security,* 10 (1): 32-43.
10. Fasil Tarekegn and **Mogessie Ashenafi**. 2021. Food safety knowledge and practice and food insecurity experience among households with under-five children in urban Injibara and rural Kessa Chewesa, Awi Zone, Ethiopia. *Ethiopian Journal of Biological Sciences* 20: 39–52.
11. Ahmed Endris, Dilu Shaleka and **Mogessie Ashenafi**. 2021. Child nutritional status, mothers’ nutritional knowledge and practice and Household food security status in Tehuledere Woreda, South Wollo, Ethiopia. *SINET: Ethiopian Journal of. Science*, 44(2): 161–171.
12. Zelalem Destaw, Eshetu Wencheko, Samuel Zemenfeskidus, Yohannes Challa, Melkamu Tiruneh, Meti Tamrat Fite, Dilu Shaleka and **Mogessie Ashenafi**. (2021). Use of modified composite index of anthropometric failure and MUAC-for-age to assess prevalence of malnutrition among school-aged children and adolescents involved in the school feeding program in Addis Ababa, Ethiopia. *BMC Nutrition* 7:81-https://doi.org/10.1186/s40795-021-00471-x
13. Haile Alemayehu and Mogessie Ashenafi (2019) Microbial load of Ethiopian currency notes collected from various sources. *International Journal of Advanced Research in Biological Sciences*. 6(4): 119-126
14. FitsumTigu, Fassil Assefa, Tetemke Mehari and **Mogessie Ashenafi.** (2016). Probiotic property of lactic acid bacteria from traditional fermented condiments: *Datta* and *Awaze. International Food Research Journal.*23(2): 770-776.
15. Mulugeta Aemero, Berhanu Erko, Mogessie Ashenafi, Woldaregay Erku. (2012). Assesment on the status of *Salmonella* and Schistosoma coinfections in the middle Awash valley and Ziway, Ethiopia. *Ethiopian Journal of Health and Biomedical Sciences.* 6: 59-63
16. Hirut Asaye and **Mogessie Ashenafi**. (2014). Microbiological profile of retail sliced dry sausages in Ethiopia. *International Food Research Journal* **21**, 2473-2479.
17. Ketema BachaTetemke Mehari and **Mogessie Ashenafi**. (2011). Effects of lactic acid bacteria (LAB) on the survival and growth of some food-borne pathogens in fermenting *wakalim*, a traditional Ethiopian fermented beef sausage. *International Journal of Food Safety, Nutrition and Public Health* **4***,* 140-151.
18. Anteneh Tesfaye, Tetemke Mehari and **Mogessie Ashenafi**. (2011). Evaluation of the *in vitro* and *in vivo* probiotic qualities of lactic acid bacteria (LAB) recovered from locally fermented products. *International Journal of Probiotics and Prebiotics***6**, 101-108.
19. **Tariku Hunduma** and Mogessie Ashenafi**. (**2011). Traditional *Enset*(*Enseteventricosum*) Processing Techniques in Some Parts of West Shewa Zone, Ethiopia. *Journal of Agriculture and development* **2**, 38-57.
20. Tariku Hunduma and **Mogessie Ashenafi. (**2011). Effect of altitude on microbial succession during traditional enset *(Enseteventricosum*) fermentation. *International Journal of Food, Nutrition and Public Health* 4, 39-41.
21. AntenehTesfaye, Tetemke Mehari and **Mogessie Ashenafi (**2011). Inhibition of some foodbornepathogens by pure and mixed LAB cultures during fermentation and storage of *ergo*, a traditional Ethiopian fermented milk. ARPN *Journal of Agricultural and Biological Sciences* 6, 13-19.
22. Anteneh Tesfaye, Tetemke Mehari and **Mogessie Ashenafi.** (2011). Antagonism of lactic acid bacteria against foodborne pathogens during fermentation and storage of *borde and shamita,* traditional Ethiopian fermented beverages. *International Food Research Journal* 18, 1135-1140
23. Anteneh Tesfaye, Tetemke Mehari and **Mogessie Ashenafi. (**2011).The inhibition of some foodborne pathogens by mixed LAB cultures during preparation and storage of *ayib*, a traditional Ethiopian cottage cheese. *World Journal of Dairy & Food Sciences* 6, 61-66.
24. Geda Kebede and **Mogessie Ashenafi.** (2010). Microbiological Quality and Safety of Custard Cakes from Addis Ababa..*Ethiopian Journal of Biological Sciences* **9**, 173-181.
25. Seblewongel Aynalem, Lukman Yusuf and **Mogessie Ashenafi**. (2010). Lactic acid bacteria among bacterial vaginosis outpatients in Addis Ababa. *Ethiopian Journal of Health Development* 24, 198-204.
26. Asnake Dessalegn and **Mogessie Ashenafi**. (2010). Evaluation of the probiotic properties and antibiotic resistance of lactic acid bacteria isolated from Awaze, Qotchqotcha and Tef dough *Internet Journal of Food Safety* 12: 182-186
27. Biniam Guchi and **Mogessie Ashenafi**. (2010). Microbial load, prevalence and antibiograms of *Salmonella* and *Shigella* in lettuce and green peppers from Addis Ababa. Ethiopian Journal of Health Sciences 20, 41-48.
28. Hirut Assaye and **Mogessie Ashenafi (**2010)**.** Microbiological quality and safety of locally-produced commercial sausages in Ethiopia. *Achieving Sustainable Development in Africa* **1**, 172-195
29. Ketema Bacha,Tetemke Mehari and **Mogessie Ashenafi (**2010)**.** Antimicrobial Susceptibility Patterns of LAB isolated from wakalim, a traditional Ethiopian fermented sausage. *Journal of Food Safety* **30**, 213-223.
30. Ketema Bacha, Hans Jonsson, and **Mogessie Ashenafi** 2010. Microbial Dynamics during the Fermentation of *Wakalim*, a Traditional Ethiopian Fermented Sausage. *Journal of Food Quality* **33,** 370-390.
31. Yonas Chekol and **Mogessie Ashenafi** (2009). Microbiological analysis and safety evaluation of various canned foods in Addis Ababa. *Ethiopian Journal of Biological Sciences* **8**, 53-69.
32. Zeleke W/Tenssay, **Mogessie Ashenafi**, Alexander Eiler and Stephan Bertilsson. (2009). Isolation and characterization of Bacillus thuringiensis from soils in contrasting agroecological zones of Ethiopia. *SINET: Ethiopian Journal of Science* **32**: 117-128.
33. Behailu Bekele and **Mogessie Ashenafi** (2009)**.** Distribution of drug resistance among enterococci and *Salmonella* in poultry and cattle environment in Ethiopia. *Tropical Animal Health and Production* [**42**,](http://www.springerlink.com/content/0049-4747/42/5/) 857-864.
34. Ketema Bacha, Tetemke Mehari and **Mogessie Ashenafi** (2009). In-vitro probiotic potential of some lactic acid bacteria (LAB) isolated from wakalim, a traditional Ethiopian fermented beef sausage Ethiopian Journal of Health Sciences **19, 21-27**
35. Zeleke W/ Tenssay and **Mogessie Ashenafi** (2008). Frequency and distribution of *Bacillus thuringiensis* from Ethiopian soils. *Ethiopian Journal of Biological Sciences***7**, 55-67
36. Ketema Bacha, Tetemke Mehari and **Mogessie Ashenafi** (2007)**.** Microbiological and Socio-Economic Study of *Wakalim*, a Traditional Ethiopian Fermented Sausage. *Ethiopian Journal of Biological Sciences* **6,** 129-145
37. Girum Tadesse, Eden Ephraimand **Mogessie Ashenafi** (2007). Survival of *E. coli* O157:H7, *Staphylococcus aureus, Shigellaflexneri*and *Salmonella spp.* in Borde and Shamita, traditional Ethiopian fermented beverages. *Ethiopian Journal of Biological Sciences* **6**, 1-10.
38. **Mogessie Ashenafi** (2006)**.** A review on the microbiology of Indigenous fermented foods and beverages of Ethiopia. *Ethiopian Journal of Biological Sciences* **5**, 189-245
39. Erdaw Tachbele, Woldaregay Erku, Teshome Gebre-Michael and **Mogessie Ashenafi (**2006). Cockroach-associated food-borne bacterial pathogens from some hospitals and restaurants in Addis Ababa, Ethiopia: Distribution and antibiograms. *Journal of Rural and Tropical Public Health* **5,** 34-41
40. Bekele Bahiru, Tetemke Mehari and **Mogessie Ashenafi** (2006). Yeast and lactic acid flora of 'tej', an indigenous Ethiopian honey wine: variations within and between production units. *Food Microbiology* **23,** 277-282
41. Eden Ephraim and **Mogessie Ashenafi** (2005). Fate of *Salmonella* Typhimurium DT 104 during the fermentation of ‘Siljo’, a traditional Ethiopian fermented legume condiment, and during product storage at ambient and refrigeration temperatures. *World Journal of Microbiology and Biotechnology* **21**, 1259-1265
42. Eden Ephraim, Agnes Odenyo and **Mogessie Ashenafi** (2005). Screening for tannin degradation from rumen and feacal samples of wild and domestic animals in Ethiopia. *World Journal of Microbiology and Biotechnology* **21**, 803-809
43. Mekonnen Tsegaye and **Mogessie Ashenafi** (2005). Fate of *Escherichia coli* O157:H7 during the processing of Ergo and Ayib, traditional Ethiopian dairy products and effect of product storage temperatures on its survival. *International Journal of Food Microbiology* **103**, 11-21
44. Irene Mutaku, Woldaregay Erku and **Mogessie Ashenafi** (2005)**.** Growth and survival of *Escherichia coli* O157:H7 in fresh tropical fruit juices at ambient and cold temperatures. *International Journal of Food Science and Nutrition* **56**, 133-139
45. Girum Tadesse, Eden Ephraimand **Mogessie Ashenafi** (2005). Assessment of the antimicrobial activity of lactic acid bacteria isolated from Borde and Shamita, traditional Ethiopian fermented beverages, on some food-borne pathogens and effect of growth medium on the inhibitory activity. *Internet Journal of Food Safety* **5**, 13-20.
46. Girum Tadesse, **Mogessie Ashenafi** and Eden Ephraim (2005). Survival of *E. coli* O157:H7 *Staphylococcus aureus, Shigella flexneri* and *Salmonella spp.* in fermenting ‘Borde’, a traditional Ethiopian beverage. *Food Control* **16**, 189-196
47. Eden Ephraim, Agnes Odenyo and **Mogessie Ashenafi** (2005)**.** Isolation and characterization of tannin-degrading bacteria from faecal samples of some wild ruminants in Ethiopia. *Animal Feed Science and Technology* **118**, 243-253
48. Mekonnen Tsegaye, Eden Ephraim and **Mogessie Ashenafi** (2004). Behaviour of *Escherichia coli* O157:H7 during the fermentation of Datta and Awaze, traditional Ethiopian fermented condiments, and its survival during product storage at ambient and refrigeration temperatures *Food Microbiology* **26**, 743-751
49. Tibebe-Selassie Seyoum, Gobena Ameni and **Mogessie Ashenafi** (2003). The prevalence of bovine mastitis, bacterial isolation and their susceptibility to antibiotics in Central Ethiopia. *Bulletin of Animal Health and Production in Africa* **51**, 182-189
50. Woldaregay Erku, Haile Alemayehu and **Mogessie Ashenafi** (2003)**.** Growth of enterohemorrhagic *Escherichia coli* (*E. coli* O157:H7) in different Ethiopian sauces made of legumes, meat or vegetables *Ethiopian Journal of Biological Sciences* **2**, 143-156
51. Broderick Eribo and **Mogessie Ashenafi** (2003)**.** Behaviour of *Escherichia coli* O157:H7 in tomato and processed tomato products. *Food Research International* **36**, 823-830
52. **Mogessie Ashenafi** (2002). The microbiology of Ethiopian foods and beverages: A review. *SINET: Ethiopian Journal of Science* **25,** 97-140.
53. Bekele Bahiru, Tetemke Mehari and **Mogessie Ashenafi** (2001). Chemical and nutritional properties of 'tej', an indigenous Ethiopian honey wine: variations within and between production units. *Journal of Food Technology in Africa.* **6**, 104-108.
54. Deriba Muleta and **Mogessie Ashenafi** (2001). *Salmonella* and *Shigella* and growth potential of other food-borne pathogens in Ethiopian street-vended foods. *East African Medical Journal*. **78**, 576-580
55. Beteseb Yigeremu, Mulugeta Bogale and **Mogessie Ashenafi** (2001). Fate of *Salmonella* and *E. coli* in fresh prepared orange, avocado, papaya and pine apple juices. *Ethiopian Journal of Health Sciences*. **11**, 89-95
56. Deriba Muleta and **Mogessie Ashenafi** (2001). Bacteriological profile and holding temperatures of street-vended foods from Addis Ababa. *International Journal of Environmental Health Research*. **11**, 95-105
57. Ahmed Idris, Tetemke Mehari and **Mogessie Ashenafi** (2001). Some microbiological and biochemical studies on the fermentation of ‘awaze’ and ‘datta’, traditional Ethiopian condiments. *International Journal of Food Sciences and Nutrition*. **52**, 5-14
58. Deriba Muleta and **Mogessie Ashenafi**. (2000). Some street-vended foods from Addis Ababa: microbiological and socio-economical considerations. *Ethiopian Journal of Health Sciences* **10**, 89-100.
59. Feleke Moges and **Mogessie Ashenafi**. (2000). Characterization of *Bacillus* spp. from some spices and assessment of their spoilage potential in various traditional Ethiopian sauces. *SINET: Ethiopian Journal of Science* **23**, 87-101.
60. Mintesnot Ashebir and **Mogessie Ashenafi.** (2000) Evaluation of the antibacterial activity of crude preparations of *Foeniculum vulgar, Ruta chalepensis* and *Syzygium guineense* on some food-borne pathogens. *Ethiopian Pharmaceutical Journal*. **17**, 37-43.
61. Mintesnot Ashebir and **Mogessie Ashenafi.** (1999). Assessment of the antibacterial activity of some traditional medicinal plants on some food-borne pathogens. *Ethiopian Journal of Health Development*.**13,** 211-216.
62. Mintesnot Ashebir and **Mogessie Ashenafi.** (1999). Evaluation of the antibacterial activity of crude preparations of *Zingibe rofficinale* (zinjibl), *Echinops sp.* (Kebericho), *Coriandrum sativum* (dimbilal) and *Cymbopogan citratus (*tej sar) on some food-borne pathogens. *Ethiopian Journal of Health Sciences.***9,** 33-40.
63. Ketema Bacha, Tetemke Mehari and **Mogessie Ashenafi** (1999). Microbiology of the fermentation of *shamita*, a traditional Ethiopian fermented beverage. *SINET: Ethiopian Journal of Science* **22**, 89-102.
64. Ketema Bacha, Tetemke Mehari and **Mogessie Ashenafi (**1998). The microbial dynamics of *borde* fermentation, a traditional Ethiopian fermented beverage. *SINET: Ethiopian Journal of Science* **21**, 195-205.
65. Wolde-Aregay Erku and **Mogessie Ashenafi** (1998). Prevalence of some food-borne pathogens and growth potential of *Salmonella* spp. in weaning foods from Addis Ababa, Ethiopia. *East African Medical Journal* **75**, 215-218.
66. Wolde-Aregay Erku and **Mogessie Ashenafi (**1998). Microbial load and microflora of weaning foods obtained from pediatric outpatients in Addis Ababa. *Ethiopian Journal of Health Development* **12,** 141-147
67. Mezgebu Tegegne and **Mogessie Ashenafi (**1998). Microbial load and incidence of *Salmonella* spp. in 'kifto', a traditional Ethiopian spiced, minced meat dish. *Ethiopian Journal of Health Development* **12,** 135-140
68. Gulilat Dessie, Kebede Abegaz and **Mogessie Ashenafi** (1997). Effect of "Siljo" fermentation on growth of *Staphylococcus aureus, Bacillus cereus* and *Listeria monocytogenes*. *Ethiopian Medical Journal* **35,** 215-223
69. **Mogessie Ashenafi (**1997). Evaluation of the spoilage potential of selected bacterial isolates on Ethiopian sauces and effect of two major sauce spices on spoilage microflora. *SINET: Ethiopian Journal of Science* **20,** 91-99
70. Kebede Abegaz, Gulilat Dessie and **Mogessie Ashenafi (**1997). Microbial load and microflora of "chat" (*Cata edulis* Forsk) and effect of "chat" juice on some food-borne pathogens. *Ethiopian Journal of Health Development* **11,** 83-87
71. Gulilat Dessie, Kebede Abegaz and **Mogessie Ashenafi** (1996). Fate of *Salmonella enteritidis* and *Salmonella typhimurium* during the fermentation of "siljo", a traditional Ethiopian fermented product. *East African Medical Journal* **73**, 432-434
72. **Mogessie Ashenafi (**1996). Microbial spoilage of some traditional Ethiopian sauces at ambient temperatures. *SINET: Ethiopian Journal of Science* **19**, 207-216
73. **Mogessie Ashenafi** 1996. Growth potential of some food-borne pathogens in various traditional Ethiopian sauces. *Ethiopian Journal of Health Development* **10**, 41-45.
74. **Mogessie Ashenafi** and Yewelsew Abebe 1996. Microbial spoilage of market "bulla" and "kotcho", traditional Ethiopian processed food products from enset( *Ensete ventricosum*). *Ethiopian Journal of Agricultural Sciences* **15**, 121-130
75. **Mogessie Ashenafi** and Yewelsew Abebe 1996. Microbial load and incidence of *Staphylococcus aureus* in market "Bulla" and "Kotcho", traditional Ethiopian processed food products from enset (*Ensete ventricosum*) *Ethiopian Journal of Health Development* **10**, 117-122
76. **Mogessie Ashenafi** 1996. Effect of container smoking and incubation temperature on the microbiological and some biochemical qualities of fermenting Ergo, a traditional Ethiopian sour milk. *International Dairy Journal* **6,** 95-104.
77. **Mogessie Ashenafi** 1995. Microbial development and some chemical changes during the making of Ergo, a traditional Ethiopian fermented milk *Bulletin of Animal Health and Production in Africa* **43,** 171-176
78. **Mogessie Ashenafi** 1995. Bacteriological profile and holding temperatures of ready-to-serve food items in an open market in Awassa, Ethiopia. *Tropical Geographical Medicine* **47**, 244-247
79. **Mogessie Ashenafi**, Yewelsew Abebe and Elias Dadebo 1995. Microbial spoilage of a fresh water fish (*Oreochromis niloticus*) at low (40C) and ambient (250C) temperatures. *Tropical Science* **35**, 395-400
80. **Mogessie Ashenafi** and Tetemke Mehari 1995. Some microbiological and nutritional properties of "borde" and ""shamita", traditional Ethiopian fermented beverages. *Ethiopian Journal of Health Development* **9**, 105-110
81. Tetemke Mehari and **Mogessie Ashenafi** 1995. Microbiology of "siljo", a traditional Ethiopian fermented legume product. *World Journal of Microbiology and Biotechnology* **11**, 338-342
82. **Mogessie Ashenafi** 1994. Microbial flora and incidence of some food-borne pathogens in fresh raw beef from butcher's shops in Awassa, Ethiopia.  *Bulletin of Animal Health and Production in Africa* **42**, 273-277.
83. **Mogessie Ashenafi** 1994. The aerobic microflora and lactic acid bacteria of market ayib. *Ethiopian Journal of Agricultural Sciences* **14**, 104-111.
84. **Mogessie Ashenafi** 1994. The *in vitro* antibacterial activity of "tazma mar", honey produced by stingless bee (*Apis millipodae*). *Ethiopian Journal of Health Development* **8**, 109-117
85. **Mogessie Ashenafi** and Fekadu Beyene 1994. Microbial load, microflora and keeping quality of raw and pasteurized milk from a dairy farm. *Bulletin of Animal Health and Production in Africa*. **42**, 55-59
86. **Mogessie Ashenafi** 1994. Fate of *Listeria monocytogenes* during the fermentation of Ergo, a traditional Ethiopian sour milk. *Journal of Dairy Science* **77**, 696-702.
87. **Mogessie Ashenafi** 1994. Microbial flora and some chemical properties of ersho, a starter for teff (*Eragrostistef*) fermentation. *World Journal of Microbiology and Biotechnology* **10**, 69-73.
88. **Mogessie Ashenafi** 1994. Microbiological evaluation of Tofu and Tempeh during processing and storage. *Plant Food for Human Nutrition* **45**, 183-189
89. **Mogessie Ashenafi** 1993. Slime and intestinal aerobic microflora of *Tilapia nilotica* from Lake Awassa, Ethiopia. *East African Agricultural and Forestry Journal* **59**, 171-175.
90. **Mogessie Ashenafi** and Fekadu Beyene 1993. Effect of container smoking and udder cleaning on the microflora and keeping quality of raw milk from a dairy farm in Awassa. *Tropical Science* **33**, 368-376.
91. **Mogessie Ashenafi** 1993. Fate of *Salmonella enteritidis* and *Salmonella typhimurium* during the fermentation of Ergo, a traditional Ethiopian sour milk. *Ethiopian Medical Journal* **31**, 91-98.
92. **Mogessie Ashenafi** 1992. Growth potential and inhibition of *Bacillus cereus* and *Staphylococcus aureus* during the souring of Ergo, a traditional Ethiopian fermented milk. *Ethiopian Journal of Health Development*, **6**, 23-30.
93. **Mogessie Ashenafi** 1992. Development of microorganisms during the cold storage of soybean and horsebean tempeh and effect of *Lactobacillus plantarum* on storage microflora. *Chemie, Mikrobiologie, Technologie der Lebensmitte*l **14**, 51-56
94. **Mogessie Ashenafi** and Martin Busse 1992. Growth of *Staphylococcus aureus* in fermenting tempeh made from various beans and its inhibition by *Lactobacillus plantarum*. *International Journal of Food Science and Technology* **27**, 81-86
95. **Mogessie Ashenafi** and Martin Busse 1991. Microbial development during tempeh fermentation from various beans and effect of *Lactobacillus plantarum* on the natural microflora.  *International Journal of Food Science and Technology* **26**, 501-506.
96. **Mogessie Ashenafi** 1991. Growth of *Listeria monocytogenes* in fermenting tempeh made of various beans and its inhibition by *Lactobacillus plantarum*. *Food Microbiology* **8**, 303-310.
97. **Mogessie Ashenafi** and Martin Busse 1991. Development of microorganisms during cold storage of pea and chickpea tempeh and effect of *Lactobacillus plantarum* on storage microflora. *Journal of the Science of Food and Agriculture* **56**, 71-78.
98. **Mogessie Ashenafi** and Martin Busse 1991. Growth potential of *Salmonella infantis* and *Escherichia coli* in fermenting tempeh made of horsebean, pea and chickpea and their inhibition by *Lactobacillus plantarum*. *Journal of the Science of Food and Agriculture* **55**, 607-615.
99. **Mogessie Ashenafi** and Martin Busse 1991. The microflora of soak water during tempeh production from various beans. *Journal of Applied Bacteriology*. **70**,334-338.
100. **Mogessie Ashenafi** and Martin Busse 1991. Growth of *Bacillus cereus* in fermenting tempeh made of various beans and its inhibition by *Lactobacillus plantarum*. *Journal of Applied Bacteriology*. **70**, 329-333.
101. **Mogessie Ashenafi** and Martin Busse 1991. Production of tempeh from various indigenous Ethiopian beans. *World Journal of Microbiology and Biotechnology.***7**, 72-79.
102. **Mogessie Ashenafi** 1990. Effect of curd cooking temperature on the microbiological quality of Ayib, a traditional Ethiopian cottage cheese*. World Journal of Microbiology and Biotechnology.***6**, 159-162.
103. **Mogessie Ashenafi** 1990. Microbiological quality of Ayib, a traditional Ethiopian cottage cheese. *International Journal of Food Microbiology*. **10**, 263-268.
104. **Mogessie Ashenafi** 1989. Proteolytic, lipolytic and fermentative properties of yeasts isolated from ayib, a traditional Ethiopian cottage cheese. *SINET, an Ethiopian Journal of science.***12**, 131-139.
105. **Mogessie Ashenafi** 1989. Microbial load, incidence and antibiograms of some disease causing microorganisms on raw food items consumed in Ethiopia. *MIRCEN Journal of Applied Microbiology and Biotechnology*. **5**, 313-319. **Ashenafi** nd Martin Busse 1989. Inhibitory effect of *Lactobacillus plantarum* on *Journal of Food Protection.***52**, 169-172
106. **Mogessie Ashenafi** and Messele Gedebou 1985. *Salmonella* and *Shigella* in adult diarrhea - prevalence and antibiograms. *Transactions of the Royal Society of Tropical Medicine and Hygiene*. **79**, 719-721.

***B. Books***

1. Tilahun Tesfaye, **Mogessie Ashenafi,** Tetemke Mehari, Gizachew Atnaf and Hailu Dinka 2014. Organization and Management of Science and Mathematics Clubs in Primary and Secondary Schools. pp 269. FDRE Ministry of Education, Addis Ababa, Ethiopia.
2. **Mogessie Ashenafi** 2015. Food poisoning and other food-borne disease (household responsibilities) (in Amharic).የምግብ መመረዝ እና ሌሎች ምግብ-ወለድ በሽታዎች (ቤተሰብ ሊተገብራቸው የሚገባ), pp. 134. Africa Printers, plc. Addis Ababa, Ethiopia; pp. 152.CreateSpace Publishing Platform (December 17, 2017. ISBN-10: 1981827048, ISBN-13: 987-1981827046. (Available on Amazon).
3. **Mogessie Ashenafi** 2015. Ensuring Food Safety (responsibilities of food service providers) (in Amharic). የምግብ ጤናማነትን ማረጋገጥ (የምግብ አገልግሎት የሚሰጡ ድርጅቶች ሊፈጽሙት የሚገባ) pp. 200.CreatSpace Independent Publishing Platform (December 23, 2017). ISBN-10: 1981989447, ISBN-13: 978-1981989447. (Available on Amazon).
4. **Mogessie Ashenafi** 2017. Fundamentals of Modern Biology (in Amharic) የዘመናዊ ስነ-ህይወት መሰረታዊያን. pp. 294. CreatSpace Independent Publishing Platform (October 30, 2017). ISBN-10: 197931215X, ISBN-13: 978-1919793121158. (Available on Amazon).

***C. Book Chapters***

1. **Mogessie Ashenafi** 2012. Thermal Effects in Food Microbiology. **Thermal Food Processing**, **New Technologies and Quality Issues,** 2nd Edition. (Ed.Da-Wen Sun) CRC Press—Taylor and Francis Group.
2. **Mogessie Ashenafi** 1992. The microbiology of Ethiopian Ayib.***Application of Biotechnology to Traditional Fermented Foods***. Report of an Ad Hoc Panel of the Board on Science and Technology for International Development. Office of International Affairs, National Research Council. National Academy Press, Washington, D.C.

***D. Proceedings***

1. **Mogessie Ashenafi** 2014. Food Safety Engineering and Microbial Stress Response. Keynote speech: 8th CIGR Section VI International Technology Symposium “Advanced Food Processing and Quality Management” November 4-7, 2013 Guangzhou, China.
2. **Mogessie Ashenafi** 2000. Traditional Brewing in Ethiopia. ***Modern and Traditional Brewing in Ethiopia.***Proceedings of the Workshop organized by the Chemical Society of Ethiopia, Addis Ababa, Ethiopia.

***E. Submitted manuscripts***

1. Nitsuhsew Taye and **Mogessie Ashenafi**. Nutritional, food safety and food security status in safety-net supported households: the case of Woreda 02 of Addis Ketema sub-city, Addis Ababa.
2. Goshu Seifu and **Mogessie Ashenafi.** The Contribution of Home Gardens to Improved Household Diet Diversity and Child Nutritional Status: The Case of Woreda 01, Nifas Silk/Lafto Sub City, Addis Ababa.
3. Yohannes Azene and **Mogessie Ashenafi**. Assessment of household food security and food safety knowledge, attitude and practice in Motta town, East Gojjam Zone, Ethiopia..

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**CONSULTANCY ACTIVITIES**

1. Consultant for Biology education. ‘Development and production of audio-visual material on selected Biology experiments for grades 7 to 10 following the ‘Watch Mr. Wizard’ method. The material was produced for the ‘Science Television Series’ of the Ministry of Education (Ethiopia) by Radium Educational Solutions, plc, with funding from Gelfand Foundation. The experiments were carried out in 2019 in the studio of Educational Mass Media Agency, MOA.

*The project included selecting and organizing experiments for grade 7 and 10 Biology, preparing scripts to train a girl from grade seven and a boy from grade 10. I participated in each experiment guiding the student and discussing issues that emanated therefrom. Each experiment was video recorded, edited and made ready for school use by the Ministry of Education.*

1. Consultant for Biology education. ‘Development and production of audio-visual material on selected science experiments for female students attending grades 9 and 10 and provision of training to female secondary school science teachers on concepts of science subjects.’ Initiative Africa (grant obtained from Sida (Empowering Young Girls). February 2015 (on-going)

*The project included selecting and organizing experiments for grade 9 and 10 Biology, preparing scripts for and training selected girl students to perform actual experiments, video-recording the activities of experiments and distributing DVDs on the experiments to girls’ science clubs in urban and rural Ethiopia. The second component included short training for female Biology secondary school teachers on misconceptions in Biology and selected topics on modern approaches in basic Biology.*

1. Trainer, ‘organizing, leading and conducting hands-on scientific writing training’ Agricultural College of Hawassa University’, Ethiopia. 18-22 August, 2014. Hawassa, Ethiopia.

*This was a training to M.Sc. students in Food Science. The hands on training consisted of a one-day general discussion on scientific research writing and later a one-to-one process for six consecutive days to prepare a scientific manuscript for publication in an appropriate journal based on the thesis they successfully defended. The research and the training was funded by the Canadian International Food Security Research Fund (CIFSRF).*

1. Co-author, “Organization and Management of Science and Mathematics Clubs in Primary and Secondary Schools”, Training Manual Development to the Ministry of Education by Radium Educational Solutions, PLC. May – June, 2014. Addis Ababa, Ethiopia.

*The project consisted of preparing a book on how to organize, run and manage Science and Mathematics school clubs and design experimental activities for primary and secondary schools which can be conducted by club members with available materials. My responsibility consisted of preparing 10 sample science activities for primary schools and 20 sample biology activities for secondary schools. The book will be printed by the Federal Ministry of Education and distributed to all schools in Ethiopia.*

1. Prepared and presented a TV educational program, ‘Hello Science’ on biological issues of public concern. October, 2013-May, 2014 and March, 2016 – June, 2016, Addis Ababa, Ethiopia..

*In 2013, I presented 5 TV programs, two on cockroaches|: their biology and control measures, and their role as carriers of multiple drug resistant microbial pathogens in households; two on microbial drug resistance, its nature and how resistance is developing at the present time, what to do and not to do to curb the increasing incidence of multiple drug resistance, at least, at individual level; and one on the role of microorganisms in the fermentation of traditional foods. The program is supposed to be broadcasted any time soon. In 2016, I presented 3 TV programs, one in microbial food safety, another one in food spoilage and its prevention and a third one on addiction.*

1. Jury Committee Member, 2010 African Union Scientific Awards Programme, 14-17 December, 2010, AU Commission, Addis Ababa, Ethiopia.

*The jury consisted of a total of four high level African scientists (one each from Egypt, Tanzania, South Africa and Ethiopia) and evaluated and adjudicated the application from African Scientists received for the program.*

1. Consultant to organize Research and Development Department at Ashraf Agr. and Ind. plc.. January-July, 2010. Addis Ababa, Ethiopia.

*Established an R&D department in the company, and established food safety principles and Food Safety Management System based on CODEX and related principles in the various factories.*

1. Edited scientific papers prepared by symposium participants. ILRI, IWMI, 2010/11. Addis Ababa, Ethiopia.

*Editing scientific papers prepared by symposium participants for publication. The assignment consisted of editing scientific articles prepared by participants of a research project carried out at water stress areas of the country on water management. It required a frequent exchange of manuscripts between authors and me until an acceptable stage was reached for the manuscripts to be published in a special issue an international scientific journal named ‘Experimental Agriculture’.*

1. National consultant: Preparation of Biology curriculum for grades 9-12 in Ethiopia. May–August, 2008. Addis Ababa, Ethiopia.

*Preparation of Biology curriculum for grades 9-12 in Ethiopia. The curriculum of secondary schools in Ethiopia was last revised in 2008 and I was involved as a national consultant to review and suggest final improvements on the draft curriculum.*

1. Offered short training on the microbiology of alcohol production to employees and supervisors of the ‘National Alcohol and Liquor Factory”. 2003. Addis Ababa, Ethiopia.

*Offered short training on the microbiology of alcohol production to employees and supervisors of the factory. It was felt by the factory that its employees and supervisors should have a basic training on the microbiology of alcohol fermentation, the type of microorganisms involved and creating optimum conditions for their efficient performance. The training was given in one hour sessions per day for two weeks.*

1. Independent expert, European Commission. 6-10 Oct., 1997. Brussels, Belgium.

*Research proposal evaluation. Bacteriological Panel, Science and Technology Cooperation with Developing Countries. (INCO-DC). I was part of team involved in assessing the research proposal applications in the field of microbiology submitted by researchers in developing countries to the European Commission for funding.*

**MEMBERSHIP**

* + - 1. April 18, 2015-todate: Member of Ethiopian Society for Microbiology and founding editor-in-Chief of the Society.
			2. Aug, 2010-todate: Member, CIGR Working Group on Food Safety.
1. 2004-todate: Member of the American Society for Microbiology
2. 2003-2010: Founding member of FinoteTibeb School and chairman of the school board.
3. October, 2001–Dec. 2002: Member of Senior Management Group of Addis Ababa University.
4. November, 2001–Dec.2002: Member of the Executive committee of the Senate of Addis Ababa University.
5. May, 1999-Nov 2002: Chairman of the Board of Trustees of Armauer Hansen Research Institute.
6. Jan, 1999-Sept 2000: Member of the sub-committee for ‘Higher Education and Training Improvement Programme’ in Ethiopia.
7. 1992: Member, Advisory Group, "Application of Biotechnology to Traditional Fermented Foods. National Research Council, Board on Science and Technology for International Development. Washington, D.C., USA.
8. 1990-todate: Member, Biological Society of Ethiopia.

**CONFERENCE/WORKSHOP PRESENTATION**

1. Food Safety Engineering and Microbial Stress Response. Keynote speech: 8th CIGR Section VI International Technology Symposium “Advanced Food Processing and Quality Management” **Guangzhou, China,** November 4-7, 2013.
2. "Food Microbiology Research in Ethiopia". A seminar presented at Michigan State University, East Lansing, **Michigan, USA**. 5 April, 2001.
3. "Food Microbiology Research in Ethiopia". A seminar presented at Western Michigan University, Kalamazoo, **Michigan, USA**. 4 April, 2001.
4. "Food Microbiology Research in Ethiopia". A seminar presented at the North Caroline A&T State University, Greensboro, **North Carolina, USA**. 25 January, 2001.
5. "Traditional Brewing in Ethiopia". Plenary presentation at a Workshop on Modern and Traditional Brewing in Ethiopia. The Chemical Society of Ethiopia**. Addis Ababa, Ethiopia**. July 20, 2000.
6. Some biochemical and microbiological properties of "siljo", "borde" and "shamita", traditional fermented products from Ethiopia. Poster presented at the 1st Pan African Conference of the Federation of African Societies of Biochemistry and Molecular Biology, **Nairobi, Kenya** Sept 2-6, 1996.
7. Microbial load and microflora of "khat" (*Cataedulis*Forsk) and effect of "khat" juice on some food-borne pathogens. Poster presented at the 6th NAPRECA Symposium on Natural Products held in **Kampala, Uganda**, Sept. 11-14, 1995.
8. Antibacterial activity of "tazma mar", honey produced by the stingless bee. Paper presented at the DAAD-NAPRECA follow-up conference, held at the Addis Ababa University, **Addis Ababa, Ethiopia**, Nov. 5-9, 1993
9. Man and his Interaction with Nature and Natural Resources. A paper presented on the Regional Conservation Strategy Conference held in **Awassa, Ethiopia** from June 22-24, 1992.

**CONFERENCE/WORKSHOP PARTICIPATION**

* + - 1. Participated in the Ninth General Conference of the Association of African Universities with the theme “The African Universities in a Rapidly Changing Environment: Facing the Challenges of the 21st Century. **Lusaka, Zambia**. 13-17 January, 1997.
			2. Participated as a discussant in the workshop on “Future Direction of Higher Education in Ethiopia”. Ministry of Education, **Debre-Zeit**, **Ethiopia** 1997.
			3. Chaired a session during the Regional Workshop on the Human Development Report (UNDP). **Cape Town, South Africa**, 12-13, June, 1997.
			4. Participated in “Global Knowledge 97”. **Toronto, Canada**. 24-26 June, 1997.
			5. Participated in “World Conference on Higher Education” UNESCO. **Paris, France**. 5-9 Oct., 1998.
			6. Participate in the Eighth Annual Conference of the Association of University Administrators, in **Nottingham, UK**. 27-29 March, 2000.
			7. Participated in the conference “Into Africa”. World Trade Center, **New Orleans, Louisiana, USA**. 12 May, 2001.
			8. A review workshop on the identification of HIV/AIDS, sexually transmitted infections and tuberculosis research gaps and priority setting agenda in Ethiopia, **Nazreth, Ethiopia** April 28-30, 2004.

**INTERNATIONAL VISITS**

* + - 1. Visited Agricultural University of Norway, University of Oslo and University of Bergen in **Norway** to strengthen collaboration with Awassa College of Agriculture, Addis Ababa University. 1992-1994
			2. Team leader of an Ethiopian delegation at a workshop on "Norwegian-Indo-Ethiopian North-South-South Biotechnology Training and Research Program". Madurai Kamaraj University, Madurai, **India**, Feb. 7-9, 1995.
			3. Visited Federal Technical University of Zurich in **Switzerland** to establish educational and research collaborations. Sept, 1997.
			4. Visited Brown University, University of California, San Fransisco, University of California, Berkley, Mississippi State University, University of Iowa and various educational institutions in the **USA** through the International Visitors Programme. Nov. 5-30, 1997.
			5. Visited University of East Anglia, Cambridge University, Huddersfield University, London School of Hygiene and Tropical Medicine and other educational institutions in **UK** through the British Council to establish university-university cooperation with Addis Ababa University. March/April, 1998.
			6. Visited WHO (Geneva), **Switzerland**, NIH (Maryland), CDC (Atlanta), Harvard Univ. (Massachusetts), **USA**, and McGill University (Montreal), **Canada**, to establish research collaboration with Armauer Hansen Research Institute. 15-30 Sept., 1999.
			7. Visited Rotterdam University, Amsterdam University, Free University of Amsterdam and Wageningen University and Research Center in **the Netherlands** to establish educational collaboration with Addis Ababa University. 1-8 October, 1999.
1. Visited Karoliniska Institute, Stockholm, **Sweden**, to strengthen biomedical research and training collaborations with the Faculty of Medicine, Addis Ababa University. 9-11, December,1999.
2. Visited TWAS, The Academy of Sciences for the Developing World, Trieste, **Italy**. May 1-4, 2005.

**PROFESSIONAL CONTRIBUTIONS**

* + - 1. Reviewed manuscripts submitted for publication in scientific journals:
				1. *SINET, Ethiopian Journal of Science*,
				2. *Ethiopian Journal of Agricultural Sciences,*
				3. *Ethiopian Journal of Health Development*,
				4. *Ethiopian Medical Journal,*
				5. *International Journal of Food Science and Nutrition*,
				6. *Discovery and Innovation,*
				7. *Journal of Food safety.*
				8. Journal of Agricultural Science and Technology
			2. Served as internal and external examiner of many M.Sc. theses and several Ph.D. dissertations.
			3. Evaluated research grant applications for the International Foundation for Sciences, IFS, (Sweden) (1995, 2000).
			4. Independent expert, research proposal evaluation. Bacteriological Panel, Science and Technology Cooperation with Developing Countries. (INCO-DC). European Commission. **Brussels, Belgium**. 6-10 Oct., 1997.
			5. Associate editor of *SINET, Ethiopian Journal of Science*, 1997-2002
			6. Led the initiative to reorganize and revitalize Addis Ababa University. 1997-2000
			7. Editorial Consultant for *Ethiopian Journal of Health Development*. 1999-todate.
			8. Founding Editor-in-Chief of *The Ethiopian Journal of Biological Sciences* (launched in 2002 – 2008.
			9. National consultant: Preparation of Biology curriculum for grades 9-12 in Ethiopia. May–August, 2008.
			10. Jury Committee Member, 2010 African Union Scientific Awards Programme, 14-17 December, 2010, AU Commission, Addis Ababa, Ethiopia.
			11. Editor-in-Chief of Ethiopian Journal of Development Research 2019-2022