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#### 1. EDUCATION LEVEL

2018	Master of Science Food Nutrition and Dietetics	Egerton University, Kenya
2012	BSc. Food Nutrition and Dietetics	Egerton University, Kenya.
1999	Higher National Diploma Institutional Management	The Kenya Polytechnic, Kenya
1981	Certificate Food Production	The Kenya Utalii College, Nairobi

#### 2. FIELD OF SPECIALIZATION

**Ecotourism** :I am interested in understanding how the hospitality industry and tourism interact, how meals provided in Hotels are geared towards reduction of overnutrition; currently a threat to health in developed and developing countries.

**Areas of Interest:** Food production/culinary, meal planning, Event catering and nutrition

#### 3. WORK EXPERIENCED

1981-1983	Section chef- cold Kitchen at Utalii.
1983-1988	Cateress Incharge Kenya Forestry College
1988-1979	Cateress Egerton University
2000-2006	Cateress Incharge of catering Unit
2006-2010	Senior Cateress
2010-2013	Acting Chief catering manager
2013 to date	Senior Technologist -NARE

#### 4. PUBLICATION

Development of sorghum-wheat composite bread and evaluation of nutritional, physical and sensory acceptability. *African journal of science and technology*. DOI: [10.14303/ajfst.2017.118](https://doi.org/10.14303/ajfst.2017.118)

## 5. COURSES I AM CURRENTLY TEACHING

TOHM 251 Culinary Art 1

TOHM 457 Culinary Art 2

TOHM 0244 International Business in Ecotourism and Hospitality Management

TOHM 0352 Entrepreneurship in Ecotourism and Hospitality Management

TOHM 0361 Quantity Food Production and Service

## RECENT CONFERENCE PAPER PRESENTATIONS

**Mariera L.,** Owuoche J.O. and Cheserek, M. 2017. Development of sorghum-wheat composite bread and Evaluation of physical, nutritional, shelf-life and sensory acceptability. March 29-31, 2017: 11<sup>th</sup> International Annual Conference, Egerton University, Kenya.

**Mariera L.,** Cheserek, M. and Owuoche J.O. Development of chickpea-sorghum-wheat composite bread and Evaluation of physical, nutritional, shelf-life and sensory acceptability. March 27-29<sup>th</sup> March, 2018: 12<sup>th</sup> International Annual Conference, Egerton University, Kenya.