



AfricaYam / RTBfoods Training on Yam Quality Evaluation 22-26 November, 2021 - Cotonou, Benin



Time CET	Monday 22 November	Tuesday 23 November	Wed 24 November	Thursday 25 November	Friday 26 November	Time CET
07:45	Buses departing from Ibis Hotel & Hotel du Lac	Buses departing from Ibis Hotel & Hotel du Lac		Buses departing from Ibis Hotel & Hotel du Lac	Buses departing from Ibis Hotel & Hotel du Lac	07:45
08:30	Registrations	Wrap-up Day 1 & Pres. Day 2 (V. Johnson) 10' RTBfoods/WP1 - RTBfoods Methodology for Gendered Food Product Profiles (L. Forsythe) - 10'		Wrap-up Day 2 & Presentation Day 3 (V. Johnson)	Wrap-up Day 3 & Presentation Day 4 (V. Johnson)	08:30
09:00	UAC/FSA Welcome (FSA Dean)	Synthesis on Boiled Yam & Pounded Yam Quality Characteristics (T. Madu + O. Oroniran) - 10'+10'		Practical exercise 1: Presentation of UAC-FSA SOPs for the Characterization of Boiled Yam Quality: Sampling & Sample Preparation for Steaming of Yam Tubers for Lab analyses (including NIRS) <i>3 groups in parallel</i> (FSA team: I. Djibril, L. Adinsi, F. Hotegni)	Practical exercise 3: Analysis of Sensory Data: Application on a RTBfoods Dataset, as an example <i>(precise focus to be confirmed by FSA team)</i> (L. Adinsi, N. Akissoe, I. Djibril, C. Bugaud)	09:00
09:20	UAC/FSA Overview on Yam Projects (N. Akissoe)	Q&A Session on Previous Presentations	09:20			
09:40	French Embassy & FSA Rector	Panel Discussion	09:40			
10:00	Family Picture	Panellists: N. Akissoe, B. Otegbayo, O. Oroniran, T. Madu, B. Teeken Moderators: H. Chair & G. Nghoh	10:00			
10:20 > 10:40	Tea/coffee break	Tea/coffee break		Tea/coffee break	Tea/coffee break	10:20 > 10:40
10:40	Program Presentation & Participants Interactions (E. Fauvelle)	RTBfoods/WP2 - Sensory Profiling: Principles & Points of Attention (C. Bugaud)	Field Trip	Practical exercise 2 on boiled yam (3 workshops in parallel): A/ Textural measurements (extrusion & compression tests) <i>groups of 6 trainees max (30')</i> (I. Djibril, F. Hotegni, J. Ricci) B/ Sensory analysis (QDA protocol) <i>groups of 12 trainees max (60')</i> (L. Adinsi, N. Akissoe, C. Bugaud) C/ Image Acquisition and Analysis & NIRS Spectra Manipulation (D. Cornet, K. Meghar, E. Alamu) <i>groups of 12 trainees max (60')</i>	Practical exercise 4: Relationships Between Sensory Data & Textural Parameters <i>(precise focus to be confirmed by FSA team)</i> (L. Adinsi, I. Djibril, N. Akissoe)	10:40
11:00						Texture Profiling: Principles & Points of Attention (L. Dahdouch & M. Lechaudel)
11:20	AfricaYam & RTBfoods Overview (P. Adebola & D. Dufour)	Physico-chemical Analyses: Principles & Points of Attention (C. Mestres)				11:20
11:40	AfricaYam Experience - Quality Assessment & PVS - at IITA (A. Amele) - at NRCRI (J. Obidiegwu)	Q&A Session on Presentations				11:40
12:00	- at EBSU (H. Oselebe) - at UAC-FSA (A. Dansi)	RTBfoods/WP2 - Lab Applications: - at UAC-FSA (L. Adinsi) - at Bowen Univ. (B. Otegbayo)				12:00
12:20	Q&A Session on Previous Presentations					12:20
12:45 > 14:00	Lunch	Lunch				12:40 > 14:00
14:00	AfricaYam Experience - Quality Assessment & PVS: - at CSIR-CRI (E. Otoo) - at SARI (E. Chamba)	- at IITA (M. Adesokan)				14:00
14:20	- at CNRA (M. A. Kouakou) - at CIRAD-Guadeloupe (H. Chair & G. Arnau)	- at NRCRI (U. Chijioke)				14:20
14:40	Q&A Session on Previous Presentations	- at INRAe (L. Desfontaines, D. Rinaldo, A. Duthell, A. Rolland-Sabaté)				14:40
15:00	AfricaYam Panel on Quality Assessment	Discussion Panel: How to Translate into Medium throughput Protocols for Implementation in Yam Breeding Pipelines?	15:00			
15:20	Panellists: A. Amele, J. Obidiegwu, M. A. Kouakou, A. Dansi, E. Otoo, E. Chamba, H. Chamba, H. Oselebe, H. Chair	Panellists: L. Adinsi, B. Otegbayo, U. Chijioke, M. Adesokan; Moderators: B. Maziya-Dixon & E. Otoo	15:20			
15:40	Moderators: P. Adebola & D. Dufour	Tea/coffee break	15:40 > 16:00			
16:00:00-16:20	Tea/coffee break	RTBfoods/WP3 - NIRS for Quality Traits Prediction: Opportunities & Challenges in Practice (F. Davrieux, E. Alamu)	16:00			
16:20	FSA campus tour & lab visit	Opportunities of Imaging (D. Cornet)	16:20			
16:40		Possible Applications of Hyperspectral Imaging to Predict Yam Quality Traits (K. Meghar)	16:40			
17:00		Q&A Session on Previous Presentations	17:00			
19:00		Welcome cocktail (Hotel du lac)		19:00		

WP1 Understanding the Drivers of Trait Preferences and the Development of Multi-user RTB Product Profiles
 WP2 Biophysical Characterization of Quality Traits
 WP3 High-Throughput Phenotyping Protocols (HTPP)

WP4 Integrated End-user Focused Breeding for VUE (Variety, User, socio-economic Environment)
 WP5 Gender Equitable Positioning, Promotion and Performance