



## PICTURE OF THE WEEK



Students at the Nestle Pop-Up Kitchen programme to promote healthy living.

### Our Mission

- Building leadership through Christian education; transforming lives, impacting society for positive change.

### Our Vision

- A first-class Seventh-day Adventist institution, building servant leaders for a better world.

### Our Core Values

- Excellence
- Integrity
- Accountability
- Servant Leadership,
- Team Spirit
- Autonomy & Responsibility
- Adventist Heritage

## QUOTE OF THE WEEK

“A teacher who is attempting to teach without inspiring the pupil to learn, is hammering on cold iron.”  
- Horace Mann

### WE ARE ON THE WEB

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## BU MARKS WORLD FOOD DAY WITH HONOURS

Nigerian billionaire and owner of Premier Lotto, Chief Kessington Adebutu was among a few outstanding individuals and organizations honoured by Babcock as it marked the World Food Day programme last Monday.

President/Vice Chancellor, Professor Ademola S. Tayo said the award was in recognition of their significant marks in sustainable food production and manpower capacity development in various areas of influence.

Other notable Nigerians honoured were: Entrepreneur and Founder/Chair of Honeywell Group, Chief Ayoola Otudeko, CEO Spectra Industries Ltd, Chief Duro Kuteyi, CEO, Animal Care Services Konsult Limited, Dr. Olatunde Agbato, Lagos Chair-



Prof. Ademola and Grace Tayo present award to one of the recipients, Chief Duro Kuteyi.

man, All Farmers Association of Nigeria, Otunba Femi Oke and Agricultural Economist/Researcher, Dr. Stephen Habib.

On behalf of the Awardees, Chief Kuteyi thanked the university for the recognition and said they were prepared to assist in training as well as help generate the needed funds for expansion.

## WEEKLY DIGEST

A Babcock University Newsletter

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## HOTLINES

Ambulance -080 360 097 40

BUSA President—

081 529 058 48

Chaplain - 080 340 322 58

Counsellor-080 230 627 87

BUTH Clinic -080 360 097 40

Facilities -070 640 699 96

Fire Service-0803 606 44 44

Food Services

080 340 333 72

SOP 080 338 478 69

BU Pastor 080 582 981 97

## BU BAKERY AIMS HIGHER FOR GREATER REACH



An ultra-modern Babcock Bakery edifice

Things are looking up for the Babcock Investment Group, (BIG). In spite of rising inflation and increasing demands from discerning customers, the management has continued to reposition its strategy to maintain great patronage.

Last year, one of its most sought after product, Babcock Bread got the Standard Organization of Nigeria, (SON) excellence seal.

This week, the Digest team holds a brief chat with one of its most seasoned hands, Mr. Okunola Babawale, Manager of **Babcock Bakery**, another of the University's biggest sources of Internally Generated Revenue.

Mr. Babawale once headed the BU Bookshop, the Water industries and Central Store.

In this interview, he shares his strategies and passion. Excerpts:

**Q: How competitive are your prices?**

A: When compared to other products of the same quality in the market, our prices are quite competitive and pocket-friendly. But with the present economic situation in the country, we've been obliged to increase our prices a bit to sustain our running cost and staff.

**Q: What strategies have you put in place to ensure brand loyalty?**

A: Our prices as well as timely delivery to our customers are part of the strategies to maintain customer loyalty. We also have a dedicated customer service line to address customers' complaints and needs.

**Q: Last year, Babcock bread got the SON seal for quality. What're you doing to ensure consistency in quality control?**

A: Most of the machines we use to work here are fully automated reducing human contacts with our products. We have a quality control/assurance department that ensures that good quality standards are maintained. We have a food laboratory where our sample products are examined.



Dignity of labour: At work in the bakery.

All departments are handled by qualified and certified personnel.

**Q: Variety, they say, is the spice of life. How much variety do you have in terms of your products?**

**A:**We've various sizes and varieties of bread such as the enriched white bread, whole wheat with options like sugar – free, rolls and cake bread. We also have the fruit malt made of banana, groundnut, malt and corn among other ingredients.

**Q: What other products do you have besides bread?**

**A:** We have granular made from many nutritious ingredients like groundnut, corn, coconut, resins and other malty grains which can stay for long time without spoiling.

We make special bread for the Babcock Guest House and on special oc-



casions.

**Q: What plans do you have for expansion?**

**A:**We plan to bring our products closer to people by establishing other bakeries especially in Abuja and the East to increase returns on investments and services to the public.

PRODUCTS

- White bread (large) N300
- White bread (med) N250
- White bread (small) N150
- Whole Wheat (med) N250
- Whole wheat (roll) N250
- Whole wheat (sugar free) N250
- Vegetable pie
- Egg roll
- Veg sausage roll
- Granula
- White, Jollof, Fried Rice N350
- Spaghetti N350
- French fries & Egg N350
- Sweet potato chips & Egg N350



The assorted bread available at the bakery. Some like the French baguette are still in the pipeline while others are only made on special orders.

## MLSCN INDUCTS 47 BU MEDICAL LABORATORY SCIENTISTS



L-R: Prof Kayode Makinde, Pastor Emeka Abaribe, Mrs. G.M.Bassey, Prof Iheanyichukwu Okoro and Dr Godwin Aikpitanyi

Following their induction on Wednesday, 47 Babcock graduates joined the professional Medical Laboratory Science Council of Nigeria.

The event which marked the 5<sup>th</sup> induction for the University, attracted relatives and friends of the inductees. President/Vice Chancellor Professor Ademola S. Tayo reminded them that they were the eyes of the doctors in providing accurate test results that would help in the treatment of patients.

Represented by the Senior Vice President, Professor Iheanyichukwu Okoro, Professor Tayo said they have also been trained to become medical laboratory scientist with character and integrity.

“Therefore I want you to imbibe the core values of the university in the discharge of your duties,” he said.

While urging them to aim for the highest and be focused and responsible medical laboratory scientists, he commended faculty, staff and head of department for transforming the students into full-fledged

medical laboratory scientists. Acting Registrar of Medical Laboratory Science Council of Nigeria, Dr. Godwin Aikpitanyi commended the efforts of senior vice president, academics in supporting the department as we witness an increase in number of those inducted each year.



Prof Okoro presents awards to Ojobo Juliana Ehi as best student in Haematology. Left: Dr John Ochei.



Mrs. G.M. Bassey presents award to Akinyanju Iyanuoluwa as overall best student.



Left: Prof. John Ihongbe, the Head of department. Right: The newly qualified Medical laboratory Scientists take their oath.



Friends and relatives of inductees..



## NESTLE PROMOTES HEALTHY LIVING WITH MAGGI POP-UP KITCHEN



Students having a hands-on experience at garnishing meals at Maggi Pop-Up Kitchen.

It was a blend of fun, healthy veggies and cuisine as more than 400 students turned out for the first ever Maggi Pop-Up Kitchen Sunday afternoon in Babcock.

Nestlé's Business Manager, Nordine Meguini, described the event held in collaboration with the Babcock University Student Association as excitement with a purpose.

It also created hands-on experience in table setting, food garnishing as well as entrepreneurship possibilities in the food business.

"The idea is to create excitement with a purpose to promote healthy living and cuisine," said Meguini.

Expectedly, the University Sports complex wore the ambience of festivity and warm aroma of stir fries and spicy, coconut-flavoured Jollof Rice as students mingled and played board games in the arena.

The CEO of **Soup a Market**, Olashile Abayomi add value and thoughts on the business side of healthy cooking.

"I think it's really cool to have an outdoor cooking event where a limited number of people can come out to chill and learn stuff," said Theodora Imanuae, a student of Economics.

"The Maggi Pop-Up Kitchen was a huge success and a great avenue for young minds to learn how to cook and have fun while doing it," added another course mate, Chidebere Eke.

The Associate Vice President Student Development, Dr. Tolani Williams, Director of the Student Activities Department, Pastor Wole Oyerinde and other team members were there to also give their support and have fun.

The Maggi Pop Kitchens has its roots in a 2014 study by the Nestlé Research Center in Switzerland which revealed that children were more likely to eat healthy if they were encouraged early to cook alongside a parent or know how to cook for themselves before leaving home than those who didn't.





Different scenes and faces at the Maggi Pop-Up Kitchen.



# TRENDZ COMMUNITY SERVICE PROGRAMME



**Call of duty:** Members of Trendz Club serve their classmates Sabbath Lunch during the club's community service at the Central Cafeteria

According to him, the Trendz strategy not only reduced waiting but reduced stress for all concerned parties. He suggested that the Trendz service design could be improved upon to ensure orderliness and curtail shunting.

He commended officers of the Babcock University Student Association for coming to their assistance in serving the students, pointing out that plans

**I**t was give back time last week as 25 Trendz Club members took time ut for community service at the University central cafeteria.

Club President/Team leader, Chinedu Uzochukwu said the service was among other things, to ease the stress and waiting time often associated with Sabbath lunch and respect student dignity.

Uzochukwu said prior to the exercise, Club members took time to observe the general ambiance at lunch time with the aim of correcting the lapses.

should be put in place to ensure those registered to work performed their duties as directed.

"It was an amazing experience for me," commented a student while thanking the Club members for their time.

For Uzochukwu and team members, it was all in the line of duty. He thanked the university administration for the opportunity to serve and redefine campus trends.



**Top:** A cross section of the Club members shortly after the community service at the Central cafeteria.

**Left:** Uzochukwu and other members during the service.

**Right:** Service with love: Members at work.





**F**ounder/CEO, Animal Care Services Konsult Limited, Dr. Olatunde Agbato last week underscored the need for individuals, government and organizations to focus on the livestock sub-sector to grow the non-oil economy.

Delivering a paper, *Trends in Livestock Productivity in Nigeria*, at the University's premier edition of the World Food Day programme, Dr. Agbato noted that the sector which grew at a rate of 12.7 per cent in 2016, provides as much as 36.5 per cent of the country's total protein intake.

This, according to him was besides the fact that, Nigeria is a major hub for animal product consumption

## BOOSTING NON-OIL SECTOR



A representative of Dr Olatunde Agbato delivering his paper.

and outlet for Sahel livestock.

Dr. Agbato, said measures by the firm to boost livestock production included a programme, 'Operation Hawk Descend' in col-

laboration with NAFDAC and Nigerian Customs, enhanced feed formulation, biosecurity practices and vaccination among others.



### MARK YOUR CALENDAR

Nov 2

### INAUGURAL LECTURE

The University hosts

## COMING EVENTS

its 18th inaugural lecture, Information, Life and Eternity by Prof. Rosaline Opeke.

**Venue:** BBS Main Auditorium. **Time:**2:00pm

**NOV 5  
BU FEST**

Powered by Babcock University Student Association, BUSA, the programme offers a variety of events—paintball tournament, food, comedy, entrepreneurship and many other exciting moments.

**Tickets:** Early bird, N1000, Late purchase

at the venue, N2,000. **Venue:** BU Sports Complex. Don't wait to be told.

**NOV 16**

### MATRICULATION

The University's 18th undergraduate and 8th post graduate matriculation ceremonies come up.

### Venue/Time:

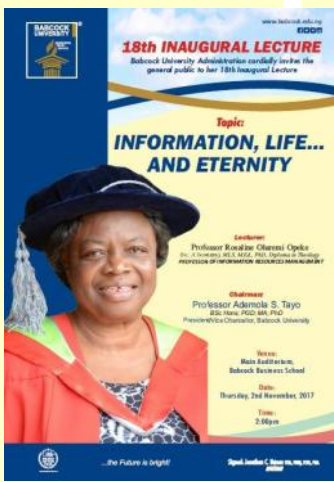
(UG) BU Sports complex; 10:00a,m

(PG): Pioneer Church 1:00pm

## REFLECTION



"The roots of Education are bitter, but the fruit is sweet."  
- Aristotle



# PHOTO-SEEN THESIS



As part of the University's Human Resources staff welfare scheme, staff of the Presidency Division had time to exercise and stretch out to keep fit. Pictures capture the moments at the University Sports Complex.



On your mark: Staff get set for the race during the exercise. Others took to the bike to work out and keep fit.



# PHOTO-SEEN THESIS

Dr. Seun Ebiesuwa invited friends and family members to praise God and rejoice with him on completion of his PhD programme. Pictures at the thanksgiving held at the



Heirs of the Kingdom Chapel, (HOKC).



## REFLECTION



Clockwise: Prof. Ademola S. Tayo, Dr. Ebiesuwa and mum rejoicing with faculty and friends. Choir members and officers of the University at the service. Left: A scene from the skit—the story of the celebrant. Dr. Ebiesuwa says he's grateful to God and his mom among others.

“New beginnings are often disguised as painful endings.”  
- Anon

