



CURRICULUM VITAE

Ahmed Helal, MSc, PhD
Professor, Damanhour University, Egypt

PERSONAL INFORMATION

Name: Ahmed Mohamed Ibrahim Helal
Date of Birth: March 4th, 1981
Marital Status: Married with Three children
Employment Address: Food and Dairy Science and Technology Department
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 Faculty of Agricultural
 Damanhour University, Egypt
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EDUCATION

Doctorate Degree: Doctor of Philosophy (PhD), Food Technology and Biotechnology (Nutrition Biochemistry) , University of Modena and Reggio Emilia, Italy, 2013
Master's degrees: Master of Science (MSc) Food and Dairy Science, Faculty of Agriculture, Alexandria University, Egypt, 2007
Bachelor: Food and Dairy Science, Faculty of Agriculture, Alexandria University, Egypt, 2002

EMPLOYMENT RECORD

- **November, 2024 to present** Vice Dean of Community service and environmental Sector, Faculty of Agriculture, Damanhur University, Egypt.
- **May, 2024 to present** Director of University Center for Career Development (UCCD) – Damanhour university
- **October, 2023 to present:** Professor, Faculty of Agriculture, Damanhur University, Egypt.
- **September, 2018 to October 2023:** Associate Professor, Faculty of Agriculture, Damanhur University, Egypt.
- **January 2022 to July 2022,** Visiting Professor, University of Modena and Reggio Emilia, Italy.
- **July, 2013 to August 2018:** Assistant Professor, Faculty of Agriculture, Damanhur University, Egypt.
- **February, 2014 to May,2014:** Postdoctoral Research Fellow, University of Modena and Reggio Emilia, Italy.
- **Mar, 2007 to June 2013 :** Assistant Lecturer at Department of Food and Dairy Science and Technology, Faculty of Agriculture, Damanhur, Alexandria University, Egypt
- **Jan 2003 to Mar, 2007 :** Research Assistant (Demonstrator at Department of Food and Dairy Science and Technology, Faculty of Agriculture, Damanhur, Alexandria University, Egypt

Mission Abroad

- **January 2022 to July 2022,** Visiting Professor, University of Modena and Reggio Emilia, Italy.

- **January, 2014 to April,2014:** Postdoctoral Research Fellow, University of Modena and Reggio Emilia, Italy.
- **September, 2010 to March, 2011:** Visiting Ph.D. student at LIBio, Institut National Polytechnique de Lorraine (INPL), Universite de Lorraine, Vandoeuvre. **France**
- **March 2010 to April 2013:** PhD Scholar in University of Modena and Reggio Emilia, Italy

Recent projects and scientific interest

- 1- **Identification of bioactive peptides in Different Egyptian and Italian cheese (Project of University of Modena and Reggio Emilia, 2022)**
- 2- **Identification of Lactic acid bacteria in Italian Parmigiano Reggiano Cheese (project funded by the Consorzio del Formaggio Parmigiano Reggiano (Italy 2022)**
- 3- **Production of antioxidant and antihypertensive peptides during camel milk fermentation by Lactobacillus strains.**
Project in progress in collaboration with University of Modena and Reggio Emilia, Italy (project no 25531)

SOCIETIES MEMBERSHIPS

- Official trainer at Faculty and Leadership Development Center - Damanhour University, Egypt
- Member of the Biochemical society (U.K.)
- Member of Society of Free Radical Research- Europe
- Member of the Society for Dairy Technology (U.K.).
- Member of Egyptian dairy society (Egypt)
- Member of Egyptian food safety society (Egypt)
- Official trainer at Arab union of Sustainable Development and Environment
- Development Adviser of the Egyptian Enterprise Development Projects (EEDP) funded by the Canadian International Development Agency

ADMINISTRATION

University level:

2015- present: Advisor to the Higher Sports Committee of the University Students Union

College Level:

2022- present: CIO Information Technology Unit

2015-presnt: Coordinator, student summer training

2019-2022: Member, Post graduate and research committee

2017-present: General Coordinator of Student activities.

2015-2018: Member, Community Service and Environmental development committee

2017-present: Responsible and organizer of the cultural season activity

2017- present: Coordinator, faculty news on social media and website

2016-2017: Member, committee for quality and development

2014-2015 present: Advisor to the Sports Committee of the faculty Students Union

2013-2014: Member, Education and Student Affairs committee.

Department Level:

2016-2017: Secretary of the Department board

2015-Present: Organize, department scientific activates and workshops

2014-Present: Responsible, agreements and collaboration with private companies and factories

2014-Present: coordinator, student summer training

2013-Present: Member, Department board

Awards and Honors

Winner of the **University Prize for Scientific Encouragement** (Food and Agricultural Sciences) – 2019

Industry consultation

Research & Development department manager- Al NADA Company for Dairy Products and Food Industries (REFY)- Al-Nubaria City – 75 Alexandria _Cairo Desert road, October 2018 to present.

Production Consultant – Al NADA Company for Dairy Products and Food Industries (REFY)- Al-Nubaria City – 75 Alexandria _Cairo Desert road, August 2013 to September 2018.

INTERNATIONAL COLLABORATION

Prof. Davide Tagliazucchi

professor of Biochemistry, department of life Science,
University of Modena and Reggio Emilia, Italy
E-mail: davide.tagliazucchi@unimore.it

Prof. Angela Conte

Professor of Biochemistry, department of life Science,
University of Modena and Reggio Emilia, Italy
E-mail: angela.conte@unimore.it

Prof. Stefane Desobry

Laboratoire d'Ingénierie des Biomolécules (LIBio)
Universite de Lorraine, France
E-mail: Stephane.Desobry@univ-lorraine.fr

Prof. Andrea Antonelli

Professor of food chemistry, department of life Science
University of Modena and Reggio Emilia, Italy
E-mail: andrea.antonelli@unimore.it

Dr Tikam chand dakal

Assistant Professor, Department of Biotechnology
Manipal University Jaipur, Jaipur, India
E-mail: tikam260707@gmail.com

Dr. Emmanuel Panyoo

Researcher, Department of Food Science,
University of Pretoria, South Africa
E-mail: Panyoo.emmanuel@up.ca.za

Prof. Lisa solieri

Professor of Food Microbiology, department of life Science,
University of Modena and Reggio Emilia, Italy
E-mail: lisa.solieri@unimore.it

Dr. Valentina Pizzamiglio

Dairy Service Manager
Parmigiano Reggiano Cheese Consortium
pizzamiglio@parmigianoreggiano.it

List of publication

Books Authored:

Helal, A. Mozzarella Cheese as Functional Food , Saarbrücken, Germany, LAP LAMBERT Academic Publishing (2012), 181 page, ISBN: 978-3-659-29770-0

Articles Published in Peer-Reviewed Journals

1. Tonini, S., Zien, A., Domingues Galli, B., **Helal, A.**, Tagliazucchi, D., Pasquale, F., Emanuele, Z., Gobbetti, M., Di Cagno, R. Lentils protein isolate as a fermenting substrate for the production of bioactive peptides by lactic acid bacteria and neglected yeast species. *Microbial Biotechnology* **2024**, 17:e14387.
2. **Helal, A.**, Cattivelli, A., Conte, A., Tagliazucchi, D. Effect of Ripening and In Vitro Digestion on Bioactive Peptides Profile in Ras Cheese and Their Biological Activities. *Biology* **2023**, 12(7), 948
3. **Helal, A.**, Pierri, S., Tagliazucchi, D., Solieri. Effect of Fermentation with *Streptococcus thermophilus* Strains on In Vitro Gastro-Intestinal Digestion of Whey Protein Concentrates. *Microorganisms* **2023**, 11(7), 1742
4. Domingues Galli, B., Nikoloudaki, O., Tonini, S., **Helal, A.**, Di Cagno, R. Gobbetti, M., Tagliazucchi, D. How starter cultures affect the peptidomic profile and bioactive activities of the Asiago-PDO cheese throughout ripening. *Food Research International*, **2023**, 167, 112743
5. **Helal, A.**, Nasuti, C., Sola, L., Sassi, G., Tagliazucchi, D., Solieri, L. Impact of Spontaneous Fermentation and Inoculum with Natural Whey Starter on Peptidomic Profile and Biological Activities of Cheese Whey: A Comparative Study. *Fermentation*, **2023**, 9(3), 270
6. **Helal, A.**, Tagliazucchi, D. Peptidomics Profile, Bioactive Peptides Identification and Biological Activities of Six Different Cheese Varieties. *Biology*, 2023, 12(1), 78
7. **Helal, A.**, Cattivelli, A., Conte, A., Tagliazucchi, D. In Vitro Bioaccessibility and Antioxidant Activity of Phenolic Compounds in Coffee-Fortified Yogurt. *Molecules*, **2022**, 27(20), 6843
8. Solieri, L., Valentini, M., Cattivelli, A., Sola, L., **Helal, A.**, Martini, S., Tagliazucchi, D. Fermentation of whey protein concentrate by *Streptococcus thermophilus* strains releases peptides with biological activities. *Process Biochemistry*, **2022**, 121, 590
9. Alqahtani, N.K., **Helal, A.**, Alnemr, T.M., Marquez, O. Influence of tomato pomace inclusion on the chemical, physical and microbiological properties of stirred yoghurt. *International Journal of Dairy Science*, **2020**, 15(3), 142
10. Tagliazucchi, D, Shamsia, S.M, Martini, S, **Helal. A**, Conte. (2018) Biological activities and peptidomic profile of in vitro-digested cow, camel, goat and sheep milks, *International Dairy Journal*, **2018** (81)19-27
11. **Helal A**, Rashid NN, Dyab NE, Otaibi MA, Alnemr TM. Enhanced Functional, Sensory, Microbial and Texture Properties of Low-Fat Set Yogurt Supplemented with High-Density Inulin. *J Food Processing & Beverages*. **2018**;6(1): 11.
12. AL-Aswad S , **Helal A** , Shamsia S. M. and Awad S (2018) Quality and Rheological Properties of Bio Yoghurt Enriched with Pomegranate Juice, *Egyptian Journal of Dairy Science* , 46(2) (June **2018**)

13. **Helal, A** and Tagliazucchi, D (2018) Impact of in-vitro gastro-pancreatic digestion on polyphenols and cinnamaldehyde bioaccessibility and antioxidant activity in stirred cinnamon-fortified yogurt. *LWT* Volume 89, Pages 164-170.
14. Tagliazucchi, D, Shamsia, S.M, **Helal. A**, Conte. A (2017) Angiotensin-converting enzyme inhibitory peptides from goats' milk released by in vitro gastro-intestinal digestion, *International Dairy Journal* Volume 71, Pages 6–16
15. Alnemr. T, **Helal. A**, Hassan. A, Elsaadany. K (2016) Utilizing the Functions of Hydrocolloids as Fat Mimetic to Enhance the Properties of Low-fat Domiati Cheese, *J Food Process Technol* 7:637. doi: 10.4172/2157-7110.1000637
16. Tagliazucchi, D, **Helal. A**, Verzelloni, E, Conte. A (2016) Composition and properties of peptides that survive standardised in vitro gastro-pancreatic digestion of bovine milk, *International dairy journal*, DOI: 10.1016/j.idairyj.2016.06.002
17. Tagliazucchi, D, **Helal. A**, Verzelloni, E, Conte. A (2016) Bovine milk antioxidant properties: effect of in vitro digestion and identification of antioxidant compounds, *Dairy Science and Technology* · DOI: 10.1007/s13594-016-0294-1
18. **Helal, A.**, Tagliazucchi, D., Verzelloni, E., Conte, A (2015) : Gastro-pancreatic release of phenolic compounds incorporated in a polyphenols-enriched cheese-curd, *LWT - Food Science and Technology*, Volume 60, Issue 2, Pages 957–963
19. **Helal, A.**, Desobry, S., Banon, S., and Shamsia, S.M. (2015) Antioxidant activity and bioaccessibility of phenols-enriched edible casein/caseinate coatings during in vitro digestion. *Journal of Dairy Research* . 10/2014; DOI: 10.1017/S0022029914000557
20. **Helal, A.**, Tagliazucchi, D., Verzelloni, E., Conte, A (2014) Bioaccessibility of polyphenols and cinnamaldehyde in cinnamon beverages subjected to in vitro gastro-pancreatic digestion. *Journal of Functional Foods*; 7, 506-516
21. Tagliazucchi, D., Verzelloni, E., **Helal, A.**, Conte, A., (2013). Effect of grape variety on the evolution of sugars, hydroxymethylfurfural, polyphenols and antioxidant activity during grape must cooking. *International Journal of Food Science & Technology*, Volume 48, Issue 4, pages 808–816, April 2013
22. Tagliazucchi, D, **Helal. A**, Verzelloni, E, Conte. A (2012) - The Type and Concentration of Milk Increase the in Vitro Bioaccessibility of Coffee Chlorogenic Acids - *Journal of Agricultural and Food Chemistry* - 2012 Nov 7;60(44):11056-64.
23. **Helal, A.**, Tagliazucchi, D., Conte, A., and Desobry, S., 2012. Antioxidant properties of polyphenols incorporated in casein/Na-caseinate films. *International Dairy Journal*, 25 (2012), pp. 10–15

Conferences and workshops Proceedings

- **Helal A.** (2018) Rediscovering of milk bioactive peptides: New sources and new applications. . In: *Proceedings of the Agripace2018*, Bangkok , Thailand, November 26th to 28th, 2018.
- **Helal A.** (2016) Role of milk casein on bioaccessibil polyphenols recovery and antioxidant activity of stirred fortified yoghurt during in vitro digestion. In: *Proceedings of the NIZO Dairy Conference - Asia Pacific - Singex*, Singapore - 8 - 10 November 2016
- Shamsia, S. M.; Nassar, A. M.K. and **Helal A.** (2015) Use of Moring oliefera in the reduction of the blood cholesterol level, *Conference Paper · August 2015*, 4th International Conference and Exhibition on Occupational Health & Safety, At Toronto, Canada, Volume: volume 3, issue 4

- **Helal A.** and Alnemr M.T. (2015) impact of Synergistic food-gums system on yield and quality properties of Low fat pickled Domiati cheese. In: Proceedings of the 12th Asian Congress of Nutrition. n. volume 1 - P. 473 Yokohama, Japan, May 14-18, 2015.
- **Helal A;** Tagliazucchi D; Verzelloni E, and Conte A (2013). Drink Coffee, with or without milk? Interaction of dairy ingredients with phytochemicals in popular beverages. . In: Proceedings of the first international conference “food and agriculture: new approaches” n. volume 1- p. 174, Cairo, Egypt December, 2-4, 2013.
- **Helal A;** Tagliazucchi D; Verzelloni E, and Conte A (2013) Effect of cinnamon beverage formulations on the bioaccessibility of polyphenols and cinnamaldehyde during in vitro gastro-pancreatic digestion. In: Proceedings of *6th International Conference on Polyphenols and Health (ICPH)* - n. volume 1 – p. 70, Buenos Aires, Argentina ,October 16-19, 2013
- Verzelloni E., **Helal A**, Tagliazucchi D, Conte A (2012) - Antioxidant activity of *in vitro* digested bovine milk (SIB - 56th National Meeting of the Italian Society of Biochemistry and Molecular Biology-Abstract Book - Società Italiana di Biochimica e Biologia Molecolare Chieti (ITA)) - n. volume 1 - pp. da 153 a 153
- **Helal A;** Tagliazucchi D; Verzelloni E; Desobry S, and Conte A (2012) Casein-antioxidants interaction, nutritional effects and technological applications. In Proc.s of the SFRR-E/IUBMB Advanced School (Dietary factors and redox signaling), Spetses, (Greece), 24-30 September, 2012, pp. 26.
- **Helal A** (2012) Interaction of polyphenols with milk and casein: Nutritional effects and application studies. In Proc.s of the 17th Workshop on the Developments in the Italian PhD Research on Food Science and Technology, University of Bologna, Cesena, (Italy), 19-21 September, 2012, pp. 81-84. ISBN: 9788865412244
- **Helal, A.** 2012. Casein-polyphenols interaction: from test tube to applied technology. In: proceedings of TWAS/BioVisionAlexandria.Nxt 2012. Alexandria, (Egypt), 21-22 April 2012 pp. 74-75.
- **Helal, A.,** Tagliazucchi, D., Conte, A., Desobry, S., 2012. Manufacturing of Antioxidant Packaging Na-Caseinate Edible Films. Accepted abstract in: proceedings of BioVision 2012. Alexandria, (Egypt), 22-26 April 2012 pp. 16.
- Tagliazucchi, D., Verzelloni, E., **Helal, A.,** and Conte, A., 2011. Effect of cow milk on the in vitro bioaccessibility of coffee chlorogenic acids. In: Proceedings of first international congress on cocoa, coffee and tea, Novara, Italy, 13-16 September, pp. 322 - 325; ISBN:9788890336003
- **Helal, A.,** 2011. Observation of antioxidant activity of some polyphenols during storage with incorporation in Na-caseinate edible films. In: Proceedings of 16th Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology, Lodi, Italy, 21-23 September 2011, pp. 239-240; ISBN: 9788848127172
- **Helal, A.,** El-Ghanam, M., and Ziena, H. M., 2009. Effect of storage conditions on the rheological properties of Mozzarella cheese made from Cow's and Buffalo's milk with complete substitution of milk fats with vegetable oils. In Proc.s of Darwin's living legacy International conference on Evolution and Society, 14-16 November 2009, Alexandria, Egypt

Participation in recent conferences and workshops

- EIT Food Innovator Fellowship program - funded by the European Union- 22 to 24 July, 2022.

- 3rd International Conference on Food Bioactives & Health. Date: 21to 24. Jun. 2022. Location: Parma. Italy
- Scholarship Training Program at the Ministry of Higher Education - National Training Academy (NTA) . November 7th to 15 November 15th 2021. Giza - Egypt
- 2nd Conference of the National Committee for Women in Science (The Role of Scientific Women in Achieving the Goals of Sustainable Development Egypt 2030 - Food . September 2021 Cairo -Egypt.
- 4th International Conference on Agricultural and Food Sciences (Agripace2018), Bangkok, Thailand, November 26th to 28th, 2018. **Invited speaker**
- Workshop " Roundtable on Responsible Science" 28 - 29November 2017, at the Bibliotheca Alexandrina, Alexandria, Egypt.
- The role of food industries in renaissance of the national economy and increasing exports, organized by the Scientific Society Food Industries, November 2017, Faculty of Agriculture, Alexandria University, Egypt
- NIZO Dairy Conference ,8 - 10 November 2016, Asia Pacific - Singex, Singapore, **Abstract and Poster presentation**
- Organizing committee and **speaker** at the “Global Concepts of Scientific Research, 8-9 August 2016, Alexandria University, Egypt.
- The 1st Egyptian Leadership Institute, (sponsored by the U.S. National Academy of Sciences), Cairo, Egypt, May 14-17, 2016.
- The third work shop “New trends in dairy technology”, National research center, Cairo, Egypt, 13th, January 2016.
- Organizing committee and **speaker** at the “Awareness Workshop for Conducting Responsible Science” 6th January 2016, Alexandria University, Egypt.
- Organizing committee and **speaker** at the “Awareness Workshop for Conducting Responsible Science” 30 december2015 , Damanhour University, Egypt.
- Training of trainee program, Arab union of Sustainable Development and Environment, Cairo, Egypt, 27-28th December, 2015.
- Invited **speaker** in the Responsible Conduct of Research, National research center, Cairo, Egypt, 2-3 December 2015.
- The 12th Asian Congress of Nutrition (12th ACN), 14-18 May 2015 , Pacifico Yokohama, Japan. **Abstract and Poster presentation**
- The 1st Egyptian Teaching Responsible Science in Egypt Institute (sponsored by the U.S. National Academy of Sciences), Ain El Sokhna, Egypt , March 21-26, 2015.
- The first international conference “food and agriculture: new approaches”, Cairo, Egypt, December, 2-4, 2013. **Oral presentation**
- Biovision 2013 conference, 22-25 March 2013, Lyon, France. **Poster presentation**
- SFRR-E/IUBMB Advanced School Dietary factors and redox signaling , Spetses, (Greece), 24-30 September, 2012, **Poster presentation**
- XVII Workshop on the Developments in the Italian PhD Research on Food Science and Technology, University of Bologna, Cesena, (Italy), 19-21 September, 2012 **Abstract and Poster presentation**
- Biovision 2012 conference, 22-25 April 2012, Bibliotheca Alexandrina, Alexandria-Egypt. **Poster presentation**
- TWAS/NXT “Scientific Innovation in the Developing World: from Theory to Practice”. 21-22 April 2012, Bibliotheca Alexandrina, Egypt. **Poster presentation**
- Ph.D. workshop of Doctorate School in Agri-Food Sciences, Technologies And Bio-Technologies, 24th February 2012 Reggio Emilia, Italy **Poster presentation**

- XVI Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology – Sep 21-23, 2011 – Parco Tecnologico Padano, Lodi, Italy **Abstract and Poster presentation**
- First International Congress on Cocoa, Coffee and Tea. 13-16 Sep, 2011, Novara, Italy **Abstract**
- Ph.D. workshop of Doctorate School in Agri-Food Sciences, Technologies And Bio-Technologies, 17th February 2011 Reggio Emilia, Italy
- TWAS-ARO 6th Annual Meeting. Dec 22-23, 2010, Alexandria- Egypt.
- Darwin's living legacy International Conference on Evolution and Society, 14-16 Nov 14-16, 2009, Alexandria, Egypt. **Poster presentation**

PERSONAL DEVELOPMENT

2022: FOODATHON_2022 - The Innovator Fellowship program founded by the European Union July

2018: Training of trainee (TOT) organized by Damanhour University, FLDC, Damanhour Egypt.

2016: Training workshop : “leadership”, organized by national academy of science USA, cairo, Egypt , May 14- May 17 , 2016

2015: Training of trainee program (TOT) , Arab union of Sustainable Development and environment, Cairo, Egypt, December 27- December 28, 2015.

2015: Training workshop : “Responsible science”, organized by national academy of science USA, Ain El Sokhna, Egypt , March 21- March 26, 2015.

2014: Research Visit, project entitled “identification of bioactive peptides in dairy milk”. Northeastern University of Modena and Reggio Emilia, Italy February 1 – May1, 2014

2013: Training Course: " Research Ethics" organized by Damanhour University, FLDC, Damanhour Egypt.

2013: Training Course: " Strategic Planning" organized by Damanhour University, FLDC, Damanhour Egypt.

2013: Training Course: " Scientific Research Methods" organized by Damanhour University, FLDC, Damanhour Egypt.

2013: Training Course: " International Publishing of Scientific Research" organized by Damanhour University, FLDC, Damanhour Egypt.

2013: training course: new methods in chromatography " organized by department of life science, University of Modena and Reggio Emilia, Italy

2012: training course: " Scientific English " organized by department of life science, University of Modena and Reggio Emilia, Italy

2012: summer school, SFRR-E/IUBMB Advanced School Dietary factors and redox signaling , Spetses, (Greece), 24-30 September, 2012

2010: Research Visit, project entitled “production of Edible films from milk protein”. Lorriene University, Nancy, France, September 15, 2010 – march 15 , 2011

2007: Training Course: " effective presentation" organized by Alexandria University, FLDC, Alexandria Egypt.

2006: Training Course: " project procedures" organized by Alexandria University, FLDC, Alexandria Egypt.

2006: Training Course: " Legal and Financial Aspects in University Environment " organized by Alexandria University, FLDC, Alexandria Egypt.

2006: Training Course: " principle of scientific research " organized by Alexandria University, FLDC, Alexandria Egypt.

2006: Training Course: " effective learning" organized by Alexandria University, FLDC, Alexandria Egypt.

Job/Work skills

- High level of expertise in biochemical, biological and technological research.
- Using **active learning** methods in teaching procedures
- Strong commitment for teaching excellence and student advising
- Demonstrated personal commitment to, and achievement in, scholarly research and communication of that achievement to others.
- Commitment to writing grants applications.
- Ability to conceive and formulate relevant research hypotheses.
- Ability to translate relevant research hypotheses into carefully planned studies.
- Well-developed analytical and problem solving skills.

- Ability to priorities work and meet deadlines, while being flexible.
- Ability to innovate in research proposals and transfer it to applicable work.

TEACHING

A) Courses Taught:

Undergraduate courses

1. Principles of food and dairy technology
2. Principles of Biochemistry
3. Principles of human nutrition
4. Food safety sanitation
5. Food and Dairy quality control
6. Food and dairy packaging
7. Cheese technology
8. Dairy products technology
9. Sensory properties of food and dairy products
10. Dairy Chemistry and analysis
11. Food chemistry and analysis
12. Dried and condensed milk technology

Graduate courses

1. Milk in human nutrition
2. Advanced dairy analysis
3. Protein biochemistry
4. Carbohydrate biochemistry
5. New aspect of dairy technology
6. New aspects in food analysis
7. Functional foods
8. Food and dairy biotechnology

B) Courses Development:

1. Developing and restructuring the course contents of the graduate course " milk in human nutrition"
2. Developing and restructuring the course contents of the undergraduate course " food and dairy packaging"
3. Developing the curricula for student summer training.
4. Developing the curricula for new courses of continuous education program " three diplomas as new degree for non-specialist students"

C) Undergraduate Students Supervision:

I have supervised graduation projects for undergraduate student's as follow:

2022 2 graduation projects (20 students)
 2021 1 graduation projects (13 students)
 2020 2 graduation projects (26 students)
 2019 2 graduation projects (26 students)

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| 2018 | 2 graduation projects (20 students) |
| 2017 | 3 graduation projects (21 students) |
| 2016 | 2 graduation projects (20 students) |
| 2015 | 3 graduation projects (22) students) |
| 2014 | 1 graduation projects (8 students) |

Other information

Driving Licence: B

Language skills

- Arabic : Native language
- English : fluent (spoken and written)
- Italian : Good
- French : Medium

Hobbies and Avocation

- Photography and video editing
- Sports (football, jogging and camping)
- Works of charity and helping the community and disables

Computer and IT Skills

- Programs : Microsoft Office (Word, Excel, PowerPoint, Access), Endnote
- Technical : Hardware's and Software
- Statistical Analysis : Stat graphics, XLSTAT, SAS, SPSS

Interpersonal Skills

- Ability to collaborate with other researchers and function as part of a research team.
- Ability to direct and supervise support staff.
- Organizing a workshops and meetings.
- How to link the work with society demands.