

C.V. and Scientific Activities

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- Female
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Current position:

- Associate Professor of food science- dairy technology-dairy science and technology department-food technology institute.
- Head of quality control department- food technology institute (since 2008-till now).
- This includes supervising all of the followings:
 1. Laboratories for food chemical analysis and food microbiological analysis.
 2. Production units (central department of food processing) for:
 - ✓ Soya beans -wet line (soya milk production, rayeb soya, soya ice-cream, tofo and soya cheese).
 - ✓ Soya beans -dry line (soya flour and soya burger mix)
 - ✓ Vegetarian unit (soya kofta, soya falafel and soya nuts).
 - ✓ Soya fermentation unit (soya sauce and meso)
 - ✓ Milk products unit (pasteurized milk, yoghurt, rayeb, various types of white cheese (as kariesh , Istanbuli etc.)
 - ✓ Juice, tomato sauce and Jam units.
 - ✓ Dried fruits (raisins, compressed dates, dried dates and sheeted apricot).
 - ✓ Bakery unit.
 - ✓ Olive oil production.
 - ✓ Pickles unit.
 - ✓ Distillation unit for flowers.

- Supervisor of the central laboratories for school feeding service project-Egyptian ministry of agriculture (food chemical analysis, food microbiological analysis and rheological testing).

Scientific qualifications:

- Ph.D. degree in agricultural science (dairy science and technology)- faculty of agriculture-Ain Shams university (2006)

(Title: Production of low phenylalanine dairy products for patients with phenylketonuria by molecular biology techniques).

- Master degree in agricultural science (dairy science and technology)- faculty of agriculture-Ain Shams university (1997)

(Title: Studies to produce strains of dairy starters resistant to bacteriophage by genetic engineering).

- Bachelor degree in agricultural science (dairy science and technology)-faculty of agriculture-Ain Shams university (1991).

Published researches:

- Manufacture of Ras cheese using onion powder as flavoring agent and nutritional value. Journal of biological chemistry and environmental sciences. www.AcepsAg.org (ISSN 1687-5478). 2011, 6(4): 1-12.
- Amino acids production by some local strains of bacteria. Journal of biological chemistry and environmental sciences. www.AcepsAg.org (ISSN 1687-5478). 2011, 6(4): 293-304.
- Quality of Ras cheese made by probiotic strain of *Lactobacillus rhamnosus*. Journal of food and dairy sciences (aqrjournalmansuniv@hotmail.com) (ISSN 2090-3650). 2011, 2(2): 69-78.
- Utilization of turmeric as a natural pigment in Ras cheese. Journal of food and dairy sciences (aqrjournalmansuniv@hotmail.com) (ISSN 2090-3650). 2011, 2(2):91-100.

- Protein substitution to produce a processed cheese with high branched-chain amino acids of medical and genetic importance (The Egyptian Journal of Medical Human Genetics-production and hosting by Elsevier) (WWW.ejmhg.eg.net). 2010(11): 121-133.
- Manufacture and evaluation of table butter-like by partial substitution of milk fat with vegetable oils and fortification with wheat germ oil. Journal of biological chemistry and environmental sciences. www.AcepsAg.org (ISSN 1687-5478). 2010, 5(4): 367-383).
- Production of low or free fat yoghurt. Minufiya Journal of Agricultural research (ISSN 1110- 0265) <http://agri.menofia.edu.eg/megla.html>. 2010,35(1):143-155.
- Properties of sour cream made with aqueous solution of propolis. Annals of Agricultural Science, Moshtohor. (ISSN:1110-0419). 2010,48(3):1-10.
- Influence of salt content on the chemical, rheological and sensory properties of Gouda cheese. Egyptian journal of agricultural research. 2009, 87(5): 1441-1452.
- Enzymatic preparation of low phenylalanine formula derived from skim milk hydrolysate for phenyl ketonuric patients. (The Egyptian Journal of Medical Human Genetics-production and hosting by Elsevier) (WWW.ejmhg.eg.net) .2008,9(1):51-69.
- Histopathological, Lipid and protein profiles of BALB/c mice model fed with low phenylalanine skim milk formulae. (The Egyptian Journal of Medical Human Genetics-production and hosting by Elsevier) (WWW.ejmhg.eg.net) 2005,6(1):21-39.
- Growth and activity of the phage-resistant transformants of *Lactococcus lactis*. Arab Universities Journal of Agricultural Sciences. (ISSN:1110-2675). 1998, 6(1):193-210.
- Phage-resistant lactococcal strains for use in dairy fermentation. Arab Universities Journal of Agricultural Sciences. (ISSN:1110-2675). 1997, 5(2):208-224.

Conferences:

- 1- Expert consultation meeting on the status of the cold chain in the food sector in the near east region. Held by: Food and Agricultural

Organization of the United Nations (FAO)(Regional office for the near east. Cairo, 5-7 July, 2011

- 2- "11th Egyptian Conference of Dairy Science and Technology on Milk and Dairy Products for a Healthy Future". From 1-3 Novembre-2010. Held in the international centre of agriculture-Cairo.
- 3- Probiotics and human health. Held in collaboration between the Egyptian society of dairy science and faculty of agriculture-Cairo University. In 8th of April 2009.
- 4- Attending and participating in the workshop on: Role of Arabic and African woman in management international food shortage. December, 2008. Held in collaboration between African union research institute and Cairo University.
- 5- Seminar on food safety . AmCham Egypt/The Trade-Related Assistance Center to address the topic of "Food Safety: Barrier or Enhancer to Trade?". December 23rd , 2008. American trade room.
- 6- The 3rd International Conference on Food Science and Nutrition under the theme of "Nutrition, Nutritional Status and Food Sciences in Arab Countries". Held in National research centre. From 3-5 November, 2008.
- 7- 10th international conference on dairy science and technology. Held in the international center for agriculture. From 19-21 November, 2007.
- 8- Workshop on food safety. From 5-9 February, 2006.
- 9- First international conference and exhibition on "Food and Tourism". In collaboration between food technology institute and the Egyptian ministry of high education. In the international conference centre. Cairo, 1-3 March, 2006.
- 10- "9th Egyptian Conference of Dairy Science and Technology. From 9-11 October, 2004. Held in the international centre of agriculture-Cairo.
- 11- International conference on "Future of African food production". Held in African research and studies institute-Cairo University from 24-25, 2003.
- 12- Training course on "Production packing and filing of safe food. Food technology institute. 2003.
- 13- "8th Egyptian Conference of Dairy Science and Technology. From 3-5 November, 2001. Held in the international centre of agriculture-Cairo.

- 14- Training course on “technology transfer and intellectual property rights“. Held in Agricultural research center. From 15-19 October, 2000.
- 15- 10th international conference on microbiology. By the society of applied microbiology from 12-14 November, 2000.
- 16- Training course on “Recent methods for microbial food analysis“. Held in collaboration between Cairo MERCIN and Maryland MIRCEN. 1998.
- 17- Training course on “Bioremediation“. Held in Cairo MERCIN. Faculty of Agriculture, Ain Shams University from 22 November-2 December, 1997).
- 18- Training course on “Assessing and managing of environmental applications engineered organisms. Held in collaboration between Maryland MIRCEN-USA, UNESCO-ROSTAS-UNEP and WHO). Cairo, 13-23 November, 1994.
- 19- Training course on “Improvement of microbial strain traits“. Held in collaboration between Maryland MIRCEN-USA, UNESCO-ROSTAS-UNEP and WHO). Cairo, 10-25 November, 1992.

Teaching activities:

- 1- Giving a lecture on “The use of starters in cheese processing “. In the training program of food technology institute. 2010.
- 2- Giving training course on “HACCP and ISO“. From 8-18/3/2010. Food technology institute
- 3- Giving training course on “HACCP and ISO“. From 4-8/7/2010. Food technology institute
- 4- Giving a course on ”Food microbiology“ to Al-Azhar University candidates.2010
- 5- Giving lectures (theoretical and practical) entitled: “Applications of Recombinant DNA Procedures for potential use in the diagnosis of pathogens“.
- 6- Held in collaboration between UNESCO and Cairo MIRCEN, Faculty of Agriculture, Ain Shams University from 8-12 November, 2009).
- 7- Giving lectures on” Milk proteins allergy“. Food technology institute- Agricultural Research Center (AGERI). 2009

- 8- Giving a training course on “Quality control of microbiological laboratories” to the quality control group in the central laboratories for school feeding service project-Egyptian ministry of agriculture.
- 9- Practical and theoretical lectures on “Recent methods for bacterial strains identification”. Cairo MIRCEN, Faculty of Agriculture, Ain Shams University from 12-16 March, 2006).
- 10- A lecture on the technical specifications for production requirements. Food technology institute-Agricultural Research Center (AGERI).2002.
- 11- A lecture on the raw materials in dairy science industry and their congruity with the Egyptian standards. Food technology institute-Agricultural Research Center (AGERI).2001.
- 12- A lecture on “How to prepare for small projects in dairy industry. Food technology institute-Agricultural Research Center (AGERI).2000.
- 13- A training course entitled: The Applications of recombinant DNA procedures for potential use in the diagnosis of pathogens”. Held in collaboration between UNESCO and Cairo MIRCEN. From 8-12 November, 2009.
- 14- Teaching course to the postgraduate students –Biochemistry department-Faculty of Agriculture-Ain Shams University on the genetic engineering molecular methods. 1998.

Fellowships:

- Fellowship award from CEMARP’S WASF (Canada-Egypt, McGill, Agricultural-Response- Program) (September, 1994-August, 1995).

Other activities:

- Issuing the reports about majority of dairy factories available in the Egyptian market under the project for modernization of food industry.
- Participation in the evaluation of the first Egyptian standard for food healthy requirements issued by Egyptian unification standard authority(ISO/IEC 17025)(3/18).

Societies Membership:

- ✓ Member in the postharvest group of the FAO
- ✓ Member in the Egyptian society of dairy science.
- ✓ Member in the applied microbiology society.
- ✓ Member in the Egyptian society of nutrition.

Supervising the following studies towards master and Ph.D. degrees:

- 1- Studies on amino acids production by proteolytic bacteria. (Master degree 2011-Microbiology department-Ain Shams University).
- 2- Chemical, technological and nutritional studies on camel milk (Master degree-Food science department-Faculty of Agriculture-Ain Shams University).
- 3- Utilization of salted whey for cultivation of some economical important microorganisms (Microbiology department-Faculty of agriculture-Cairo University).
- 4- Antimicrobial activity of some natural materials and their application in food preservation (Microbiology department-Faculty of agriculture-Cairo University).
- 5- Production of kefir from synergism between probiotic bacteria and yeast: therapeutic and nutritional aspects (Master degree-Faculty of Science-Ain Shams University).
- 6- Production of some biomolecules from whey milk via biotechnology (Master degree-Biochemistry department- Faculty of Agriculture-Ain Shams University).
- 7- Microbial production of polyunsaturated fatty acid from Agro-industrial wastes and their application in therapeutic nutrition. (Master degree-Food science department-Faculty of Agriculture-Ain Shams University).
- 8- Antimicrobial activity of some natural substances and their application in food preservation. (Microbiology department-Faculty of agriculture-Cairo University).

References:

- 1- Professor Dr. Awatif Ibrahim

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2- Professor Dr. Alaa Azouz

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