

CURRICULUM VITAE

1. Name: Youssef Sabet Youssef Abdelshahid
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7. Education:

Institution [Date from - Date to]	Degree(s) obtained:
Veterinary Medicine College, Alexandria University (from Sep. 1979 to May 1984)	B. V. Sc, General grade: "Good"
Veterinary Medicine Collage, Alexandria University (from Sep. 1992 to Apr. 1996)	Master Degree in Veterinary Medical Science. (Milk Hygiene)
Veterinary Medicine Collage, Alexandria University (from Sep. 1996 to Apr. 2000)	Ph D Degree in Veterinary Medical Science. (Milk Hygiene)

8. Membership of professional bodies:

- International Association for Food Protection (IAFP).
- American Association of Food Safety Veterinarian (AAFSV).
- International Register of Certified Auditor; Food Safety Management System (FSMS; ISO 22000, IRCA, Certification No. 3786).
- European Food Safety Authority; Expert Data Base.
- Africa Association for Food Protection, Audit Standing Committee member.
- Egyptian Association for Dairy Science.
- Egyptian Biosafety Association (EGBSA).
- Egyptian Veterinary Medical Association.
- Scientific Association of Animal Health Research Institute (AHRI).
- Research Judgement and organizing committees' member of the annual International Food Safety Conference of AHRI and FTRI, ARC.
- Club of Research Members of Agricultural Research Centre.
- Egyptian Veterinary Medical Syndicate.

9. Present positions:

- Chief researcher in Food hygiene, head of Food Safety Training and Research Unit, Alexandria Provincial Lab, AHRI, ARC, Ministry of Agriculture and Land Reclamation, Egypt.
- Independent HACCP and Food Safety Management System Auditor (FSMS/ISO 22000).
- Trainer in veterinary inspection, HACCP, ISO 22000, Laboratory Bio-Risk (Biosafety and Biosecurity) Assessment and Laboratory M.S, requirements (ISO: 17025).
- Founded member of Inspection Team on Poultry Slaughterhouses (ITPS) with NLQP, AHRI.

CV of Prof Dr Youssef Sabet Y. Abdelshahid, AHRI, ARC, Egypt

- Food safety expert in LACTIMED project for promoting Mediterranean dairy products.

10. Key qualifications:

- Work experience:
 - o Food hygiene researcher.
 - o Food inspection; organoleptic, chemical and microbiological examination of food of animal origin.
 - o Has worked as a food hygiene supervisor (preventive measures, risk assessment, hazard analysis, and corrective actions) in many dairy and meat establishments.
 - o Has worked as a consultant then an auditor for establishment, development and maintenance of ISO 9001:2000, HACCP and ISO 22000 systems requirements in food processing plants within the scope of dairy and meat products, frozen veg...
 - o Sharing as a food safety expert in LACTIMED project seminars and workshops for Promoting Mediterranean Dairy Products (in Egypt "Alexandria & Albehara and Lebanon "Zahle & Bekaa")
 - o Representing of AHRI in supervision committee for importing bovine bulls for breeding from Uruguay during 20 Jan to 27 Feb, 2015.
 - o Successful execution of Laboratory Management of Biological Risk Workshop organized by U.S, FBI and CDC, held at Hurghada, Egypt on 29 Sep - 1st Oct 2015.
 - o Attendance of one day workshop on Orientation to Biorisk Management organized by Sandia; Biosecurity Engagement Program (BEP); 2 Oct 2015,
- Training programs instructor and trainer:
 - o Food safety and inspection training courses for food plants engineers and workers as well as veterinarians and undergraduate students.
 - o Implementation requirements of HACCP, ISO 22000 and ISO 17025 for researchers and veterinarians in provincial lab staff of AHRI.
 - o Foundation and instruction of all training activities of ITPS including planning, inspection and sampling for evaluation on poultry Slaughterhouse.
 - o Veterinary inspection on poultry slaughterhouse courses for new members of ITPS, veterinarians, production and quality engineers and workers of Slaughterhouses in poultry sector of Egyptian Commercial Chamber.
 - o "Application of HACCP in Fish plants" training course for quality team of Yemen Fish Wealth Ministry held in Sana'a on 9-13 Feb 2014 by the cooperation between Arab Organization for Agricultural Development and Yemen Fish Wealth Ministry.
 - o "Sustainable and effective technical farming: public-private partnership to improve veterinary/agricultural services to farmers" lecture in the 3rd regional training WP5 of LACTIMED project held in Arab Academy for Science and Technology and Maritime Transport (AASTMT) on 14 September 2014.
 - o "Clean Milk Production" program to dairy farmers and workers for improving the hygiene and safety of raw milk production of dairy clusters of LACTIMED project in cooperation with AASTMT in Al-Bohiera Governorate on 3-6 May 2015.

11. Specific experience in the region:

Country	Date from - Date to
Egypt	1984 up till now
Yemen	9-13 Feb 2014
Lebanon	5-6 May 2014
Uruguay	20 Jan – 27 Feb 2015
M.V Kenoz Ship	28 Feb – 27 March 2015

12. Professional experience:

- Food hygiene research
- Food plants inspection
- Supervision on food hygiene studies
- Judgment of Food Hygiene Research
- Food safety awareness and training
- Lab Bio-Risk Assessment and Lab MS Accreditation (ISO:17025) requirements training
- Establishment, development, maintenance and auditing of food safety programs (GMP, HACCP & FSMS; ISO 22000 in food plants & poultry slaughterhouses) for example: SICLAM for dairy industries, ELMAGD for dairy products, Cold Alex for frozen vegetables and fruits, EI-MARWA for reserving and freezing vegetables and fruits, Cairo for poultry abattoirs ...

15- Other relevant information:

A- Published research:

- Enterococci in some locally manufactured dairy products. Master D., Food Hygiene department, Fac. Vet. Med., Alexandria University, 1996.
- Listeriosis from consumption of milk and some milk products. Ph. D., Food Hygiene department, Fac. Vet. Med., Alexandria University, 2000.
- Chemical and microbiological evaluation of spreadable processed cheese through application of Hazard Analysis Critical Control Point (HACCP) system to produce safe and high quality product. Eg. J. Biom. Sci. July, 2003, Vol. 12: 58-72.
- Quality assurance program for production of high quality and safe beef patties. Alex. J. Vet. Sci., 2004 Vol. 20 (1): 157-169.
- Prevalence of Listeria organism in milk and cheese with regard to some stress response of isolated *L. monocytogenes* serotypes (1 and 4) XV Int. Sym. on Problems of Listeriosis, Fac. V. M. & Animal Sci., Sweden, Sep. 12-15, 2004, N 104.
- Assessment the hygienic status of two white Damietta cheese plants in Alexandria Governorate through their products. 4th Sci. Conf., Fac. Vet. Med. Alex. Univ. (Oct. 2-4, 2004), Alex. J. Vet. Sci., Vol. 21 (2): 574-584.
- Bacteriological evaluation of chicken meat and some chicken meat products sold in Kafr Elshiekh Governorate. 4th International Sci. Conf., Fac. Vet. Med., Mansoura Univ. in cooperation with Teramo Univ. Italy, (Apr. 5-6, 2005), 135-157.
- Hazard detection of heavy metals in a new dried ice-cream mix product. 4th International Sci. Conf., Fac. Vet. Med., Mansoura Univ. in cooperation with Teramo Univ. Italy (Apr. 5-6, 2005): 317-326.

- Microbial and chemical evaluation of a new vegetable oil-based Feta cheese product manufactured in Alexandria. 4th International Sci. Conf., Fac. Vet. Med., Mansoura University. in cooperation with Teramo University Italy (Apr. 5-6, 2005): 327-340.
- Keeping quality of some dairy products. Banha Vet. Med. J.; June, 2006, V 17(1).
- Assessment the hygienic quality of basterma (Dried cured meat product) in two processing plants in Alexandria Governorate, Banha Vet. Med. J., December 2007, V. 18 (2).
- Detection of Rota Virus in some Molluscs in Alexandria Governorate. Assiut Vet. Med. J. Vol. 55 Jan, 2009 (120):171- 185. The research was selected and the abstract was re-printed by J. of AAFHV (NEWS- O- GRAM) Vol. 33 (E 4.1) July. 2010: 16-17.
- Detection of heavy metal residues in some molluscs in Alexandria and Albehara Governorates. Global Fisheries and Aquaculture Research Conference, 24 – 26 10 2009, Abbassa International J. for Aquaculture.
- Some enteropathogenic bacteria isolated from freshwater fish at Alexandria Province. Global Fisheries and Aquaculture Research Conference, 24 – 26 October 2009 - Abbassa International J. for Aquaculture.
- A trial for improving the fish quality by application of Glutaraldehyde in a fish farm at Alexandria Province. GFAR Conf., 24 – 26 Oct. 09 The research was selected and the abstract was re-printed by J. AAFHV (NOG) Vol. 34 (E 1.2) Feb. 2010: 12-13.
- Hygienic significance of microbial counts in some meat products. Alex. J. Vet. Sci., Vol. 29 January, 2010 (1): 62-73.
- Quality evaluation of concentrated milks sold at local markets. Assiut Vet. Med. J. Vol. 57 April, 2011 (129):107- 119.
- Mycological evaluation of imported frozen fish. Alexandria Journal of Veterinary Sciences 2015, (45): 127-131.

B- Research projects:

- "A current record of types and sources of salmonellae reported in Egypt", project of Animal Health Research Institute in cooperation with Sci. Res. and Tech. Academy.
- "Upgrading and development of meat hygiene and technology education in Egypt (HEEPF)", implementation team, project of food control department of Fac. Vet. Med. Alexandria Univ. with Assiut: Zagazig and Seuz Canal Universities.

C- Scientific supervision:

- Supervision on the following food hygiene scientific studies in cooperation with the food hygiene department, Faculty of Veterinary Medicine, Alexandria University:
 - o Studies on microbiological quality of some molluscs retailed in Alexandria Governorate. Ph. D. research, (approved on June, 2009)

- Quality evaluation of concentrated milk sold in local market. Master research (Approved on June, 2011)
- Mycological evaluation of imported frozen fish, Master research, under studying.
- Toxicoinfectious microorganisms in raw milk, Ph. D. research, under studying.
- Mycological evaluation of some dairy products in Alexandria, Master research, under studying.

- Thanking for scientific aid in many Ph. D and Master food hygiene studies.

D- Other scientific and professional activities:

- Establishment of Food Safety Research and Training Unit in Alexandria provincial Lab with strong support of AHRI.
- Continual sharing in food safety conferences, workshops, seminars and courses.
- Coordination of food hygiene session and research judgement of the 3rd Scientific Conference of Provincial Labs, AHRI.
- Committee and research judgement member of the annual Scientific Conference of Food safety and Technology, AHRI and FTRI, ARC.
- Instruction and supervision on laboratory training courses, workshops and seminars for veterinary medical students and recent graduates held in Alexandria provincial Lab. Continual sharing in Alexandria TV and Radio programs for food safety awareness.
- Continual communication and cooperation with national and international food safety professors, associations, journals & networks (IAFP, AAHSV, EFSA, AAFP, IFSQN, HCG, ACM)