



1. Personal Particulars

Name(s): Ali Ahmed Mohamed Aly Shahin

Surname: Shahin

Sex : MALE

Marital Status : Married

Nationality : Egyptian

Date of Birth: 1/9/1980

Passport No.: **A11562676** Date & Place of Issue: **12/2/2014 Monofiya / Egypt** Valid Till: **11/2/2021**

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Person(s) to be notified in case of Emergency		
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Educational Qualification(s)		
Degree / Diploma / Certificates	Year	Name of Educational Institute
Pass the qualification test of PH.D of Dairy Science, Cairo Univ. , Faculty OF Agriculture (study on the use of vegetable oils in the manufacture of soft cheese)	2014	Cairo Unv. , Faculty of Agriculture
1. Master of dairy science	2007	Faculty of Agriculture/ Menofiya university
2. Bachelor in Agriculture science (Food and dairy industry science)	2001	Faculty of Agriculture/ Menofiya university
Professional Qualification(s),		
Professional Qualification(s)	Year	Name of Institute
1. Toiful with score 500	2012	Centre for Foreign Language and Professional Translation / Cairo University

2. computer(word-excel-power point - internet)	2010	Cairo University /Faculty of Agriculture/ Computer center
3. Statistics with MSTAT AND SSTAT	2010	Cairo University /Faculty of Agriculture/ Computer center
4. Food safety in soy processing	2008	Food Technology Research Institute
5-New in food manufacturing in bread and pasta	2009	
6-Benefits and technology of fats and oils	2011	
7-Food analysis	2008	
8- Food standard specification	2008	
9-New methods in preservation and manufacturing in fruit and vegetables products	2009	
10- Clinical nutrition	2010	

2. Details of Employment/ Profession (current & previous)

Name of Employer / Department / Company	Position	Period	Description of work
1. Agriculture Ministry	Egypt	2003 to 2008	Statistics reports about Animal and dairy farm , also Dairy Food laboratory and factories
1.Egyptian Food Industry company	Egypt	2007 to 2008	<ul style="list-style-type: none"> • Production engineer of UF soft cheese with palm oil (responsibility of milk quality and UF machine) • Production of Halloumi cheese , Nabulsi cheese , Labena anbaris , Shanklish and yoghurt

3. Food Technology Research institute	Egypt	2008 to Now	<ul style="list-style-type: none"> • Assistant Researcher • I am studying my PH.D thesis courses and experiments (Study the safety and quality of vegetable oil cheese in Egypt, in vitro and in vivo) • Training program in manufacture of dairy products (mozzarella cheese - soft cheese - yoghurt - hard and semi hard cheese - palm oil cheese - labenah - halloumi cheese - akawi cheese - nabulsi cheese - labenah anbaris - shanklish) • Give a training program in quality control , quality assurance and production management in dairies and foods plant • Provide consulting for producer's dairy factories
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- 1** - Seham, I. Farag ; El-Sonbaty,A.H. ; Hussein,S.A. ; Farrag ,A. and **Shahine, A.M.** (2007) Effect of substitution added skim milk powder (SMP) with wheat germ (WG) on the quality of goat's milk yoghurt and fermented camel's milk drink. Proc. The 10th Egyptian Conf. for Dairy Sci. & Tech. Dokki,19 – 21 November , Cairo , Egypt , PP. 315-336.
- 2** - El-Sonbaty,A.H.; Seham, I. Farag ; Badawi, R.M. ; Hussein, S.A. and **Shahine, A.M.** (2008). Preparation of goat's and camel's milk yoghurt fortified with skim milk powder and whey protein concentrate. Proc. Of the 3rd International Conf. on Food Sci. and Nutrition, Cairo, Egypt , November 3-5, PP. 220-235.
- 3**- Abd El-Gawad I.A. , Hamad E.M. , Zeidan M.A. and **Shahin A.A.** (2015).*Fatty Acid Composition and Quality Characteristic of Some Vegetable Oils Used in Making Commercial Imitation Cheese in Egypt. J. Nutr. Food Sci., 5: 380. doi:10.4172/2155- 9600.1000380.*