**Karima Said Mohamed Hammad**

**Associate Professor, Food Science Department, Faculty of Agriculture, Cairo University, Giza – Egypt**

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| **First: Basic Data** |
| 1. Curriculum Vitae
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| **Name:** | **Karima Said Mohamed Hammad** |
| **Nationality:** | Egyptian | **Birth date:** | 11/10/1984 | **Birth place:** | Giza, Egypt |
| **National ID:** | 28410112103243 |
| **Gender:** | female |  |  |  |  |
| **Present address:** | 47 Radwan st.- El-Akhlas st. – El-Haram – Giza, Egypt |
| **Telephone(s):** | 02 35479963 |  |  | **Mobile:** | +201124288922 |
| **E-mail:** | ka\_sm\_2008@agr.cu.edu.egka\_sm\_2008@yahoo.com  | **Post code:** | 12613 |
| **Department:** | Food Science | **Major:** | Food Science | **Minor:** | **Fats and oils technology****Human nutrition** |
| **Present position:** | Assistant Professor, Food Science Department, Faculty of Agriculture, Cairo University, Giza – Egypt |
| 1. Academic Qualifications:
 |
| ***Scientific Degree*** | ***Date*** | ***Faculty/university*** |
| **B. Sc.** | 2006 | Agriculture/ Cairo |
| **M. Sc.** | 2011 | Agriculture/ Cairo |
| **PhD** | 2016 | Agriculture/ Cairo |
| 1. Career Development
 |
| ***Job*** | ***Date*** |
| Associate Professor | 6/2021 |
| Assistant Professor  | 4/2016 |
| Assistant Lecturer | 6/2011 |
| Demonstrator | 4/2007 |
| 1. Membership of Scientific Societies
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| ***Association*** | ***Membership date*** | ***Country*** |
| Egyptian Society of Food Science and Technology | 2007 | Egypt |
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| **Second: Professional, Scientific & Practical Experiences** |
| 1. **Conferences/ seminars**
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| **Conferences/seminars** | **Location** | **Type of Participation (Paper/attendant)** | **Period** |
| 4th International conference of scientific research and its applications | Cairo University | Attendance | 2008 |
| 5th International conference of scientific research and its applications | Cairo University | Attendance | 2009 |
| Technical seminar on palm phytonutrients and specialty fats meeting the nutritional needs of Egypt | Ain shams university | Attendance | 2017 |
| Technical seminar on “utilization of vegetable oils in dairy products” | Malaysian palm oil council/ Intercontinental city stars | Attendance | 2017 |
| 1st International conference of nutrition | Hurghada city, Red sea, Egypt | Attendance | 2017 |
| Training on different methods of protein separation by electrophoresis | Research Institute of Ophthalmology, Giza, Egypt | Trainee | 2014 |

Third:

* 1. **Computer skills:** ICDL Certificate, Fundamentals of Digital Transformation Certificate” (FDTC).
	2. **Language skills:**
		+ **Arabic:** The Mother Language.
		+ **English:** TOEFL Certificate (500 Score).
	3. **Career experience**
* Member of quality committee (Food science department, Agriculture faculty, Cairo University.
* Supervising several graduation projects and training for students of the Food Science Department –Food Processing Technology Program.
* Teaching several undergraduate courses (Technology of Essential and edible Oils and Flavors, Human nutrition, Food quality and sanitation)
* Teaching Post graduate courses (Technology of fats and oils, Food additive)
* Teaching undergraduate courses in Food Processing Technology Program(Technology of Essential Oils and Flavors and Technology of edible oils)

List of publications:

Hammad, K. S. M., S. A. Hallabo, and S. M. Gala, "Protective Effect of Linseed Oil and Walnuts against Hypercholesterolemia Induced by Atherogenic Diet in Rats", *Journal of Food and Nutrition Research*, vol. 3, issue 10, pp. 653-660, 2015.

Hammad, K. S. M., S. A. Hallabo, and S. M. Galal, "Bleaching of color fixed cottonseed oil", *The Bulletin of Faculty of Agriculture Cairo University,* vol. 62, issue 1, pp. 40-48, 2011.

Morsy, N. F. S., and K. S. M. Hammad, "Volatile Constituents, Radical Scavenging and Cytotoxic Activities of Mexican *allspice* (Pimenta dioica L. Merrill) Berries Essential Oil. Journal of Essential Oil-Bearing Plants Volume 21, 2018 - Issue 4

Elsayed, N., Hammad, K. S. M. and Abd El-Salam, E. A. (2020). Plum (Prunus domestica L.) leaves extract as a natural antioxidant: Extraction process optimization and sunflower oil oxidative stability evaluation. Journal of Food Processing and Preservation,44 (10):1-11 DOI: 10.1111/jfpp.14813

El-Roby, A.M., Hammad, K.S.M. and Galal, S.M. (2020). Enhancing oxidative stability of sunflower oil with sesame (Sesamum Indicum) coat ultrasonic extract rich in polyphenols Journal of Food Processing and Preservation,44 (8):1-9. DOI: 10.1111/jfpp.14564

Abd El-Salam, E.A.,  [Ali](https://www.researchgate.net/scientific-contributions/2178563896-Afaf-Mohammed-Ali?_sg%5B0%5D=bCncY_4dNQNBiWvnWCSf_pzCxkuFjw3NaDCSAlXxuiKC2Jdo6hiJBaf99Nx4I6X8ilAtqXU.6e8cIbX5avB7ryf0No80q5tTeccE9hTjMQn_IujxGUEgOWVaBsgFbvU2d1PfH__1fGusLyXdDREY4k0OmzzY0Q&_sg%5B1%5D=ysrm30qB9uk09vPKZhwsm0BksdEbGJEdOJ5uNPgB28NLcUY_v9fUssw1rSkG7ui07OuamzU.MGV_v5vvGnlr-lTjjhE8JXaTPnZo9z_MdQe6QFzPdxEU5ZXKmtscv9aCkuGmMGhLCmfvQAfk5M7v0sXlOydbhg), A.M and Hammad, K.S.M. (2020). Foaming process optimization, drying kinetics and quality of foam mat dried papaya pulp. *Journal of Food Science and Technology -Mysore-*DOI: [10.1007/s13197-020-04657-2](https://www.researchgate.net/deref/http%3A//dx.doi.org/10.1007/s13197-020-04657-2?_sg%5B0%5D=LziC9WBKkDX0FF2jYkIPMeXYd09fYhwPJjjerh4pNZYOhI3WxxNbQfSOsWqvhlkOv1gHhHqIJ1ZzZSeEjo3x0A9P3Q.rHCsg2ylreg3Y2o450Wtu5TVIa7CXZkXsJn93YxuzrHBXkcGMMEnIQKBrqtpohGeSF_hehpLox6y6XLHPszh1Q)

Hammad, K.S.M., Morsy, N.F.S. and Abd El-Salam, E.A. (2020). Improving oxidative stability of breadstick with ginkgo (*Ginkgo biloba*) and ginseng (*Panax ginseng*) dried extracts. *Grasas y Aceites,* 72 (3), e424. <https://doi.org/10.3989/gya.0334201>

Abd El-Salam, E.A., Nashwa, F. S. Morsy and Hammad, K.S.M. (2020). Optimisation of ultrasound assisted extraction of pomposia (*Syzygium cumini* L.) anthocyanins and phenolic compounds based on response surface methodology. *International Food Research Journal*

Hammad, K.S.M., Elsayed, N., Hany Elkashef, H. (2021). Development of a whey protein concentrate/apple pomace edible coating for extending shelf life of fresh-cut apple. *International Food Research Journal*