# CV

#### **Personal Information:**

- Name: Mohamed Emad El-Deen Abdel-Aziz Abass
- **Date of Birth:** 25/10/1978, Cairo, Egypt.
- Sex: Male
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#### **Qualifications:**

- **B.Sc.** in Agricultural Sciences (Food Science and Technology) in June 1999 with a grade of Very Good.
- M. Sc. 2006: Food Science, Faculty of Agriculture, Cairo University, Egypt.

Thesis title "Effect of some cryoprotectants agents on Physiochemical properties of frozen stored Bolti (*Tilapia nilotica*) Fish Fillets"

• **Ph.D.** 2012: Food Science, Faculty of Agriculture, Cairo University, Egypt.

#### Thesis title "Production and Characterization of Chitosan"

#### **Teaching**

I am teaching the following courses for undergraduate and postgraduate students in Faculty of Agriculture, Cairo University:

Introduction to Food Science	Code: AFT 201
Food Technology	Code: AFT 345
Food Microbiology	Code: AFT 396
Food Quality Management	Code: AFT 342
Food Safety	Code: AFT 345
Industrial Fermentation	Code: AFT 414
Meat and Fish Technology	Code: AFT 445



Human Nutrition	Code: AFT 303
Basics of Food Processing	Code: AFT 201

Food Microbiology (postgraduate students) Code: AFT 612

Food Biotechnology course (BT 304) in Faculty of Biotechnology, Modern Sciences and Arts (MSA) University

## **Professional Experiences:**

- **Demonstrator:** from 1/2001 to 10/2006. Food Science & Technology, Faculty of Agriculture, Cairo University, Egypt.
- Assistant Lecturer: from 10/2006 to 7/2012. Food Science & Technology, Faculty of Agriculture, Cairo University, Egypt.
- Assistant Professor: from 22/10/2012 to 19/11/2019. Food Science & Technology, Faculty of Agriculture, Cairo University, Egypt.
- Associate professor: from 31/12/2019 till now. Food Science & Technology, Faculty of Agriculture, Cairo University, Egypt.
- Member of the Committee of Quality Coordinators, Food Science Department, Quality Assurance Unit, Faculty of Agriculture, Cairo University.
- **Member** of the Internal Audit Committee and Technical Support of the Quality Assurance Unit, Faculty of Agriculture, Cairo University.
- Expert in Technical and Vocational Education and Training Reform Program Phase II (TVET II): Enhancing the Employ ability of Youth and unemployed/low skilled workers and improving their transition to employment - Meat processing quality technician.
- Expert in Food Safety & Quality Management Systems.
- International food safety and hygiene expert and consultant with more than 10 years.

• Lead auditor in quality management systems (ISO 9001, 22000:2018, 14001) Certificates:

- **Certificate** in Scientific Writing Program: Cairo University Press, Cairo University, Cairo, Egypt, 23:28-3-2002.
- Certificate in laboratory safety" Safety- Preparation-Analysis" in Biochemistry Department, Faculty of Agriculture, Cairo University, 15-18/2/2003.
- **Certificate** in protein analysis in Biochemistry Department, Faculty of Agriculture, Cairo University, 19-22/7/2003.
- **Certificate** in Microsoft Access in computer center, Faculty of Agriculture, Cairo University, 18/6-13/7/2005.

- The Technical and Vocational Education and Training (TVET) System Reform Program (Assistance to the Reform of the Technical and Vocational Education and Training System in the Arab Republic of Egypt, A project Cofunded by the European Union and the Government of Egypt.
- Trained to be a master trainer in Meat and poultry technology & HACCP implementation, GMP's, sanitation and cleaning.
- **Certificate** in Applications of Nanotechnology in Industry: Opportunity of Integration among Islamic Developing Bank Members States. National Research Center, January, 29-31, 2012, Cairo.
- **Certificate** in 'How to present Scientific Paper' International Office at the Faculty of Agriculture, Cairo University and DAAD Kairo Akademie (DKA), 4th December, 2014.
- **Certificate** in "Implementation of FSSC 22000 Scheme Version 5 in Hospitality Sector" at Saudi German Hospital Cairo.

## **Conferences:**

- The Role of Universities in Modernization of Food Processing in Egypt Conference, 23-24/11/2004, Food Science Department, Faculty of Agriculture, Cairo University.
- The 1<sup>st</sup> International Conference on Natural Toxins, 18:19-12-2004, October 6 University, Giza, Egypt.
- The 4<sup>th</sup> International Conference of Scientific Research and its Application, 16-18/12/2008, Cairo University.
- Sustainable Development Symposium SDS 2013, 3<sup>rd</sup> Annual European Postgraduate Symposium NAPLES, 13-14-15 February, 2013. "Parthenope" University of Naples, Italy.
- International Association for Food Protection's European Symposium on Food Safety. May 7-9, 2014 in Budapest, Hungary.
- The 5<sup>th</sup> International Summer School for Meat Research. Kulmbach, Germany from Sept. 22-25, 2015. Max Rubner Institute.
- The 6<sup>th</sup> Conference "Food industry at the service of tourism" at Hurghada Red Sea Governorate. 31th March 3th April 2017.
- The 1<sup>st</sup> International Conference of the Egyptian Society of Food Safety "Science, Health & Behavior". Sharm El Sheikh 15-18 Feb., 2018.
- Seafood HACCP training course at Chamber of Food Industries, March 8-10, 2020.

#### **List of publications:**

- 1- Khalaf-Allah, A. M.; Abo-Raya, S. H. and <u>M. E. Abdel-Aziz</u> (2006). Effect of some cryoprotectants agents on Physiochemical properties of frozen stored Bolti (*Tilapia nilotica*) Fish Fillets. Egyptian Journal of Nutrition, 21(1): 21-43.
- 2- Khalaf-Allah, A. M.; Abo Raya, S. H. and <u>M. E. Abdel-Aziz</u> (2010). Effects of chemical production methods on the physicochemical and functional properties of chitosan. J. Biol. Chem. Environ. Sci., 5 (4):599-611.
- 3- Nashwa, F. S. Morsy and <u>M. E. Abdel-Aziz</u> (2014). Efficiency of olive (*Olea europaea L.*) leaf extract as antioxidant and anticancer agents. Journal of Agroalimentary Processes and Technologies, 20 (1): 46-53.
- 4- <u>M. E. Abdel-Aziz</u> and Nashwa, F. S. Morsy (2015). Keeping Quality of Frozen Beef Patties by Marjoram and Clove Essential oils. Journal of Food Processing and Preservation, 39: 956–965.
- 5- Abou-Raya, S.H.; A. R., Shalaby; <u>M. E. Abdel-Aziz</u> and M.T., El-Sayed. (2018). Development of new TLC method for determination of malachite green residues in raw fish. Middle East Journal of Applied Sciences, 8 (1): 57-63.
- 6- <u>M. E. Abdel-Aziz</u>; Riyad, Y. M. and Ismail, I. M. (2018). Effect of vegetable powders as nitrite alternatives on the quality characteristics of cooked sausages. Bioscience Research, 15(3): 2693-2701.
- 7- Wael A. Bazaraa, <u>Mohamed E. Abdel- Aziz</u>, Hanan A. Goda and Soheer N. Abdel- Khader (2019). Biopreservation of the fresh Egyptian Nile perch fillets using combination of bacteriocins, sodium acetate and EDTA. Bioscience Research, 16(2): 1060-1075.
- 8- Nashwa, F. S. Morsy; <u>Mohamed E. Abdel-Aziz</u>; Marwa Rashad Ali and Karima Said Hamad (2019). Carboxymethyl cellulose coating enriched with Oregano (*Origanum vulgare L.*) essential oil to preserve Eel (*Anguilla anguilla*) fillets during cold storage. Egyptian Journal of Nutrition, 34(2): 1-35.
- 9- Mohamed E. Abdel-Aziz (2019). The Mixolab Parameters of Wheat/Quinoa Composite Flour and Their Relation to Quality Characteristics. Egyptian Journal of Nutrition 34(2): 89-112.
- 10- Mohamed El-Mogy, Emad Abdeldaym, Marwa Ali, <u>Mohamed E. Abdel-Aziz</u>, Aditya Parmar (2020). Improving postharvest storage of fresh artichoke bottoms by an edible coating of Cordia myxa gum. Postharvest Biology and Technology, 163 (111143): 1-11.

- 11- Marwa Rashad Ali and <u>M. E. Abdel-Aziz</u> (2020). Improvement of properties of starch-based film by addition of *Aloe vera* gel, and the effect of film and coating on the quality parameters of refrigerated *Physalis peruviana* L. fruits. Has been submitted to Journal of Microbiology, Biotechnology and Food Sciences.
- 12- <u>M. E. Abdel-Aziz</u>, Eman, A. H. and Lamia, R. (2020). Monitoring of steroid hormones residues and bacterial quality in Egyptian processed meat products. Has been submitted to Pakistan Journal of Biological Sciences.

#### References

Name	Position			E-mail & Tel.
Prof. Abdallah S.	Professor	of	Food	abdallaammar@yahoo.com
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