

# Sahar Abdalha Nasser, *PhD*

Date of Birth 2<sup>th</sup> September, 1979

Nationality: Egyptian

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## Permanent address for correspondence

Department of Food and dairy Sciences and Technology

Faculty of Agriculture,

Damanhur University, 22516

Egypt

## Present Position

- Holding a permanent position of Assistant Professor  
Department of Food and Dairy Science and Technology,  
Damanhour University, Egypt

## Academic Background

- **Ph.D.** (September 2013) Dairy Sciences and Technology, Department of Food and Dairy Science and Technology, Damanhur University, Egypt.
- **M.Sc.** (July 2008): Dairy Sciences and Technology from Department of Food and Dairy Science and Technology, Faculty of Agriculture, Alexandria University, Egypt.
- **B.Sc.** (Jun 2000): From Department of Food and Dairy Science and Technology, Faculty of Agriculture, Alexandria University, Egypt. With cumulative grade “**Very Good**”.

## Professional and Research Experience...Snapshots

- December, 2013 to present: Assistant Professor, Faculty of Agriculture, Damanhur University, Egypt.
- August, 2008 to December 2013 : Assistant Lecturer at Department of Food and Dairy Science and Technology, Faculty of Agriculture, Damanhur University, Egypt
- May 2001 to August, 2008 : Research Assistant (Demonstrator at Department of Food and Dairy Science and Technology, Faculty of Agriculture, Damanhur, Alexandria University, Egypt

## Courses taught

- Principles of human nutrition
- Biochemistry
- Nutrition Biochemistry
- Food chemistry
- Principles of food and dairy technology
- Food and dairy Chemistry and Analysis
- Food safety and quality control
- Food chemistry and analysis
- New aspect of preservation technology
- Food sanitation
- Functional foods

## Research Skills

- Analysis and identification of compounds by HPLC
- Analysis and identification of compounds by GC
- *In vitro* digestion of food and dairy products
- Determination of Antioxidant activity of polyphenols with different methods.
- Determination of Total Polyphenol with different methods.
- Fluorescence spectroscopy measuring the binding capacity between proteins and polyphenols.
- Analysis and Purification of Proteins and Peptides by Reversed-Phase HPLC
- Measuring the bioaccessibility of polyphenols during the *In vitro* digestion
- Identification and Separation of Protein using electrophoresis Techniques.
- Determination of the degree of hydrolysis of proteins
- Determination of Lipids, Proteins, Carbohydrates, Fibers.
- Technological skills in manufacturing of different dairy products.
- Determination of Rheological Characteristics of Food and Dairy.
- Technological skills in manufacturing of edible and bioactive films.

## Responsibilities and membership

- Member of the faculty committee for quality and development, Damanhour University
- Member of the Community Service and Environmental committee in the faculty, Damanhour University
- Member of the post graduate committee in the faculty, Damanhour University.
- Advisor of student activities committee, Damanhour University, Egypt

## Job/Work skills

- High level of expertise in biochemical, biological and technological research.
- Strong commitment for teaching excellence and student advising
- Demonstrated personal commitment to, and achievement in, scholarly research and communication of that achievement to others.
- Commitment to writing grants applications.
- Ability to conceive and formulate relevant research hypotheses.

- Ability to translate relevant research hypotheses into carefully planned studies.
- Well-developed analytical and problem solving skills.
- Ability to prioritise work and meet deadlines, while being flexible.
- Ability to innovate in research proposals and transfer it to applicable work.

## Interpersonal Skills

- Ability to collaborate with other researchers and function as part of a research team.
- Ability to direct and supervise support staff.
- Organizing a workshops and meetings.
- How to link the work with society demands.

## Language Proficiency

- ✓ Arabic : Native language
- ✓ English : fluent (spoken and written)

## Computer and IT Skills

Programs : Microsoft Office (Word, Excel, PowerPoint, Access), Endnote  
Technical : Hardware's and Software

## References

**Prof. Hamed Morsy Saad Ziena,**  
Professor of Food Science & Technology,  
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### **Prof. Sherif Shamsia**

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