

# Curriculum Vitae

Abeer M. Abd Elhamid, Ph.D. □



## Current Position and Contact Information

Associate Professor of Food & Dairy Science and Technology Department, Faculty of Agriculture, Damanhour University, Damanhour, 22516, Egypt.

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## Education

- January, 2008: **Ph.D.** in Dairy Science & Technology, Department of Food & Dairy Science and Technology Faculty of Agriculture (Damanhour), University of Alexandria, Egypt. Thesis title: '**Utilization of Some Food and Dairy Manufacturing Wastes Using Some Probiotic Cultures**'.
- December, 2002: **M.Sc.** in Dairy Science & Technology, Department of Food & Dairy Science and Technology Faculty of Agriculture (Damanhour), University of Alexandria, Egypt. Thesis Title: '**Producing of *Laban Rayeb* Using Mixtures of Natural Isolates and Specific Lactic Acid Cultures**'.
- June, 1998: **B.Sc.** in Agricultural Sciences, Faculty of Agriculture (Damanhour), University of Alexandria, Egypt.

## Professional Experience

- February, 2013-Present: **Associate Professor** of Dairy Science & Technology at Department of Food & Dairy Science and Technology, Faculty of Agriculture, Damanhour University, Damanhour ,Egypt.
- February, 2008 - 2013: **Lecturer** of Dairy Science & Technology at Department of Food & Dairy Science and Technology, Faculty of Agriculture, Damanhour University, Damanhour ,Egypt.
- February, 2003 – February, 2008: **Assistant Lecturer** of Dairy Science & Technology at Department of Food & Dairy Science and Technology, Faculty of Agriculture(Damanhour), University of Alexandria, Egypt.
- October, 1999 – February, 2003: **Research Assistant (Demonstrator)**: of Dairy Science & Technology at Department of Food & Dairy Science and Technology, Faculty of Agriculture (Damanhour), University of Alexandria, Egypt.

## *Experience Record*

### *1- Student Training and Supervision*

- Training of students during the summer education programs and workshops belonging to the Faculty of Agriculture, Damanhour University, Damanhour ,Egypt.
- Training of graduate students during the continuous education programs and workshops belonging to the Faculty of Agriculture, Damanhour University, Damanhour ,Egypt.

### *2- Teaching Experience*

- I have the responsibilities for teaching the following courses;
  - Dairy Microbiology.
  - Food Microbiology.
  - Dairy Technology (Cheese, Fermented milk, Ice Cream & Fat milk products)
  - Enzymology.
  - Dairy Chemistry and Analysis.
  - Biochemistry.

### *3- Research Experience*

I am familiar with the following techniques analysis and topics:

- Isolation, Purification and Identification of Bacteria.
- Evaluation of some physiological properties of probiotic cultures.
- Fermented milk and analysis techniques.
- Protein determination by spectrophotometric methods.
- Enzyme activity.
- Biological indices.
- Cheese making and analysis techniques.
- Some rheologic measurements.
- Gel chromatographic techniques.

## Publications

- 1● **Abd- Elhamid, Abeer M**; Khattab, A.A.; El – Ghannam, M.S. and Ziena, H.M.(2008). Chemical and Microbiological Composition of *Laban Rayeb* .Egyptian Journal of Dairy Science, 36:221-226.
- 2● **Abd- Elhamid, Abeer M**; Khattab,A.A.; El – Ghannam, M.S. and Ziena, H.M.(2009). Isolation and characterization of lactic acid bacteria from Egyptain *Laban Rayeb* and the use of some isolated cultures in the preparation of *Laban Rayeb*.Egyptian Journal of Dairy Science, 37:227-236.
- 3● Hamid M. Ziena, **Abeer M. Abd- Elhamid**(2009).Production of functional *Yogurt*: effect of natural antioxidant from guava (*Psidium guajava*) leaf extract. Journal of Agricultural and Environmental Sciences, 8(1) :102-116.
- 4● **Abd- Elhamid, Abeer M**; Khattab,A.A ; and Ziena, H.M.(2010).Viability of some lactic acid bacteria in artificial juice like intestinal and different bile salt%.Proceeding of the 5<sup>th</sup> Bio Vision Alexandria 2010 International Conference, 11 – 15, April, 2010. Alexandria – Egypt.
- 5● **Abeer M. Abd- Elhamid**(2010). Effects of resistant starch and storage time on growth and viability of *Bifidobacterium* and viscosity of skim milk probiotic Yoghurt. Proceeding of the 11<sup>th</sup> Egyptian conference for Dairy Science and Technology, 1 – 3, November 2010, 395 – 405. Cairo – Egypt.
- 6● **Abeer M. Abd- Elhamid**(2010). Using cheese whey in the preparation of fermented beverage. Egyptian Journal of Dairy Science, 38:201-210.
- 7●**Abeer M. Abd- Elhamid**(2011).Production of functional *Kariesh* cheese: effect of natural antioxidant from guava (*Psidium guajava*) leaf extract. Egyptian Journal of Dairy Science, 39:101-110.
- 8●**Abeer M. Abd- Elhamid**(2011). Production of Functional *Yoghurt* by Microencapsulation of *Lactococcus lactis* ssp. *lactis* and Raffinose. *Egyptian Journal of Food Science*. **39**, pp. 107 – 118.
- 9●**Abeer M. Abd- Elhamid**(2012).Production of Functional *Kariesh* Cheese by Microencapsulation of *Bifidobacterium adolescentis* ATCC 15704. *Advance Journal of Food Science and Technology* 4(2): 112-117.
- 10● MOHAMED KORISH and **ABEER M ABD ELHAMID**(2012).Improving the textural properties of Egyptian kariesh cheese by addition of hydrocolloids. *International Journal of Dairy Technology*, 65(2):237-242.
- 11●**Abeer M Abd Elhamid** and Hamid M Ziena(2012). Quality attributes of stirred *Zabady* containing freeze-dried strawberry coated with acacia film .Egyptian Journal of Dairy Science, Vol. 40(2) pp. 111-119, December 2012.

## *Prize Record*

- The Scientific Society of Food Industries award for the Unilever Mshreq Prize, 2003(The best M.SC. Thesis in the year 2003).
- The Egyptian Society of Dairy Science award for the best poster prize (The best poster in the 11<sup>th</sup> Egyptian conference for Dairy Science and Technology, 1 – 3, November 2010).

## *Scientific Communications*

- Attending the 11<sup>th</sup> Egyptian conference for Dairy Science and Technology, 1 – 3, November 2010, 395 – 405. Cairo – Egypt.
- Attending the 6<sup>th</sup> Bio Vision Alexandria 2010 International Conference, 11 – 15, April, 2010. Alexandria – Egypt.
- Attending the 8<sup>th</sup> Bio Vision Alexandria 2012 International Conference, 22 – 25, April, 2012. Alexandria – Egypt.
- Attending the Symposium on “**Development of the Cheese Industry in Egypt between Present and challenges**” – April 18, 2012, Faculty of Agriculture – Alexandria University - Egypt.
- Attending the Symposium on “**Nutritional and Environmental Aspects of Milk Processing**” – April 3, 2013, Faculty of Agriculture –El-Fayoum University - Egypt.
- Attending the Symposium on “**Food Safety in Egypt: Present and Future Expectation**” – May 8, 2013, Alexandria – Egypt.
- Attending the Symposium on “**Toward a Future Vision for Processing of Milk and Milk Products**” – April 2, 2014, Conference Hall – National Research Centre – Dokki- Cairo- Egypt.

## **MEMBERSHIP IN PROFESSIONAL ORGANIZATIONS/SOCIETIES**

- Member in Egyptian Dairy Science Association (2009 - present).
- Member in Egyptian Food Science Association (2009 - present).

## *Language*

- English: good, written and spoken. I have a valid local TOEFL certificate with a score of 644/700.

- Arabic: fluent, written and spoken (mother language).