CURRICULUM VITAE



Abedel-Raziq

PERSONAL DETAILS

Date Of Birth 21/3/1960 Place Of Birth Khan Younis City, Pa

Nationality Palestinian

Martial Status Married Gender Male

Designation

Department Food Technology

Faculty Agriculture and Environment

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ACADEMIC QUALIFICATIONS

(YEAR , QUALIFICATION , INSTITUTION , TITLE)

1994 Doctoral Degree, PHD, Alexandria University, Egypt

(Chemical, Nutritional, Microbiological and Technological studies on Brewers Spent and Malt

Sprouts.)

1988 Master Degree, MSC, Alexandria University, Egypt

(Chemical, Technological and Microbiological Studies on the Fermented Food.)

1984 Bachelor Degree, BSC, Alexandria University, Egypt

(Bachelor of Science in Agriculture Honor (Food Technology))

ADMINISTRATIVE DUTIES

(START DATE - END DATE , ROLE , LEVEL)

2012 , till now Head of Department of Food Technology, Al-Azhar University ,Department

2010 ,2012 Dean of Faculty of Agriculture and Environment, Al-Azhar University ,Faculty

1997,2010 Director of Food Analysis Laboratory, Al-Azhar University, University

PROFESSIONAL AFFILIATION/MEMBERSHIP

(YEAR ,ORGANISATION ,ROLE ,LEVEL)

2004 Agricultral Development Association (PARC) Secretary of Board , Member, National

- Article in Academic Journal

- 1 ElManama A., Arafa H., Salama A., Abunasser A., Elfaliit A. (2005). Occurrence of listeria species in fresh poultry in gaza strip, Annals of Alquds Medicine, 2(), 46-52. (ISI Cited Publication)
- Salama, A. A., Mesallam, A. S., El-Sahan, M. A., El-Tabey A. M. S. (1996). Chemical nutritional and microbiological evaluation of brewers spent grain fractions and their utilization as high intgrediants in some formulated foods, Alexandria Jornal of Agricultural Research, 40(2), 67-99. (ISI Cited Publication)
- 3 Damir AA. Salama A. A., M.Salfwat M M. (1992). Acidity, microbial, organic and free amino acids development during fermentation of skimmed milk, Kishk, Food Chemistry ,43(4) ,265–269. (ISI Cited Publication)
- 4 Salama, A. A., Damir, A. A., Safwat M (1992). Effect of cooking on nutrients, microbial and sensory properties of skimmed milk and rayeb kishik, Acta Alimentaia, 21(1), 67-76. (ISI Cited Publication)

CONSULTATION PROJECT/CONSULTANCY

(FROM - TO , PROJECT TITLE , ROLE , ORGANIZATION)

1999,2004

(ISO9002, HACCP, GMP, TQM), Consultant, DAI

SUPERVISION

(DEGREE , CANDIDATES , THESIS , SESSION , YEAR)

Completed

- * Master ,Mona wadi ,Prevelance of Campylobacter,Salmonella and E.coliO157:H7 in fresh poultry in Gaza Stip ,2006 ,
- * Master ,Eyad El Zaem ,Prevelance of Listeria and Staphaures in Chees in Gaza City ,2006 ,
- * Master ,Hashem Zuhdi Arafa ,Prevalence of E.coli 0157:H7 and other microbiological parameters in Gaza Strip ,2003 ,
- * Master ,Fouad El-Jamassi ,The Impact of Food Handling Practices on Food Safety and Quality in Three Governmental Hospitals in Gaza ,1999 ,

EXPERT/TECHNICAL CONTRIBUTIONS

(ACTIVITY , ORGANISATION , ROLE , FROM , UNTIL , LEVEL)

Consultant to the food prossesing for EMCC- the food project <code>,EMCC</code> <code>,Consultant</code> <code>,2011</code> <code>,</code> <code>,University Intensive Wheat Flour Fortification Training Conducted by the UNICEF <code>,UNICEF</code> <code>,,,,National Member in the Technical Committee <code>,Palestinian Standardization Association.Gaza ,Member <code>,1999 ,2006 ,National</code></code></code></code>

EVALUATION ACTIVITIES

(DESCRIPTION , EVALUTION , YEAR)

Examiner PhD /Msc Thesis

- Thesis, Al-Azhar University, Gaza City, Thesis title Technological Studie on Chickpea Seeds (Cicer arietinum) Cultivated in Gaza Strip. 2008. ,2008
- Prevelance of Salmonella in Poultry in Gaza Strip Governorate by mahmmod heemad, Collage of Public Health, Al-Quds University, Gaza City ,2006

TEACHING

(LEVEL , COURSE)

First Degree

* Clinical Nutrition

* Biochemistry

* Dairy Technology

* Fat and Oil Technology

* Human Nutrition

* Food Fermentation

Post Graduate

* Biochemistry

* Food Chemistry

* Food Microbiology

* Food Microbiology

TRAINING COURSES

(YEAR , COURSE NAME , PLACE , INSTITUATION , PERIOD)

2002, Nestle Quality System workshop ,Joradn in 2002, Nestle ,2002