

Dr. Moawiya A. Haddad



Personal Data

Nationality: Jordanian.

Address:

-Work: Al-Balqa Applied University– Al-Salt 19117– Jordan
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-Home:P.O.Box 541546–Amman–11937–Jordan

Date of Birth: 19/6/1976

Academic Qualifications

⇒ **Ph.D.** in Nutrition and Food Technology, August, 2011, University of Jordan. Thesis title (*Microbiological Quality Of Soft White Cheese Produced Traditionally In Jordan And Study Of Its Use In The Production Of Probiotic Soft White Cheese*).

* The study subjects of PhD is at the end of this c.v.

⇒ **M.Sc.** in Nutrition and Food Technology (3 years) graduation May, 2002, University of Jordan. Thesis title (*A Study of selected Microbial Indices of Water Pollution of Wadi Al-Arab Reservoir in Jordan*).

** The study subjects of MSc. is at the end of this c.v.

⇒ **B.Sc.** in Food Science and Technology (4 years), graduation July, 1998, University of Mosul, Iraq.

*** The study subjects of BSc. is at the end of this c.v.

Working Experience

8/2017 – until now

Associate Professor AL-Balqa Applied University, faculty of agricultural technology, nutrition and food processing department.

9/2011 – 8/2017

Assistant Professor: AL-Balqa Applied University, faculty of agricultural technology, nutrition and food processing department. A lecturer doctor for undergraduate students in the following subjects:

- Dairy science and technology

- Human Nutrition

- Essentials of Nutrition & Food science.

- Food Safety, Hygiene & Quality control

- Food Microbiology

- Food Preservation and Processing

*My work concentrated on teaching, lab work, student training, graduation projects supervision, and writing research proposals.

5/2016-until now:

Vice chairman of Jordanian society for sensory evaluation of food (JSSEF).

5/2017- Until now

Vice chairman of the Jordanian Dietetic Association (JDA)

2 / 2003 – 8/2011:

An instructor (Lecturer) in AL-Balqa Applied University in nutrition and food technology department, teaching duties is focused on the following courses:

- Food Microbiology
- Food Preservation and Processing
- Basic Nutrition and Food science
- Human Nutrition
- Diet therapy
- Food Service and production
- Meat Science and Tecnology
- Principles of Food Safety Hygiene and HACCP
- Dairy science and technology

3/2003 - 8/2007

A chief of Food and Dairy processing plant at Al-Shoubak College of Al-Balqa Applied University.

3/2003 - 12/2004 :

A Technical consultant of a Jordanian Foodstuffs Merchants Association (JFMA). My work focused on the representation of the association in all different legal and technical committees of food and nutrition of different Ministries (Ministry of Health, Ministry of Agriculture, Ministry of Manufacturing and Commerce, Ministry of Environment, Jordanian Association for Standards and Metrology, Jordanian Food and Drug Administration).

9/ 2002 – 11/ 2002

Assistant manager in Amman Fast Food Company (AFFCO). Amman, Jordan. My work concentrated on application of food quality control, food safety and hygiene, and HACCP.

7 / 1999 – 6/2002

Research and teaching assistant in Nutrition and Food Technology Department – University of Jordan my work was in the following laboratories:

Food Microbiology Lab., Food instrumentation Lab., Food Product development Lab., Food chemistry Lab., and Dairy science and technology Lab, dairy factory and Nutritional Assessment Lab.

7/1998 – 6 /1999

A lab Supervisor and research assistant in chemistry and food analysis laboratory – Jordan University of Science and Technology: Most of my work concentrated on the following tasks:

- Chemical and microbiological analysis of food samples
- bread and cereal quality project
- chemical analysis of vegetable oils

 **Publications**

1. **Haddad M.** and Al-Delaimy.2006.Bacteriological Quality of Selected Pollution Indices of Wadi Al-Arab Water Reservoir in Jordan. *Int. J. Lakes & Rivers.* 1: 27-33.
2. Rewashdeh A.Y.;El-Qudah J.M.;Al-Dmour H.;Al-Qudah M.M.; Mamkagh A.M.; Tarawneh K.A.; Hawari, A.D.; Dababneh B.F.; Al-Bakheit A.A.;and **Haddad M.A.** 2009. Iron Bioavailability of Rats Fed Liver, Lentil, Spinach and their Mixtures. *Pak. J. Biol. Sci.*
3. El-Qudah J., Dababneh B.F., Al-Qudah M., and **Haddad M.** 2013. Serum vitamin B12 levels in Relation to Weight Status among Healthy Jordanian Students. *Lab Medicine.* Vol 44(1): 34-39
4. **Haddad M.,** Bani-Hani N. M., Al-Tabbal J. A. and Al-Fraihat A.H. 2016. Effect of different potassium nitrate levels on yield and quality of potato tubers. *Journal of Food, Agriculture & Environment* Vol.14 (1): 101 - 107.
5. **Haddad M.A.,** Yamani M. I. and Abu-alruz K.2015. Development of a Probiotic Soft White Jordanian Cheese. *American-Eurasian J. Agric. & Environ. Sci.,* 15 (7): 1382-1391.
6. Abu-Romman S. M., **Haddad M. A.** and Al-Hadid K. J. 2015. The Potential Allelopathic Effects of *Varthemia iphionoides* and the Identification of Phenolic Allelochemicals. *Jordan Journal of Biological Sciences.* Volume 8, Number 4, 301-306.
7. **M. Haddad.** 29th EFFOST Conference, Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society12 - 10 November 2015, Athens, Greece. Conference proceedings-volume I: Production of probiotic whey drink from released liquid whey of Jordanian soft cheeses. Pages: 625-630.
8. Al-Qudah M. M. A., **Haddad M. A.** , and El-Qudah J.M.F. 2016. The effects of aqueous ginger extract on pancreas histology and on blood glucose in normal and alloxan monohydrate-induced diabetic rats. *Biomedical Research* 2016; 27 (2): 350-356.
9. S.S. Awaisheh, T.M. Rababah, R.J. Rahahleh, **M.A. Haddad,** R. Al-Groom. 2016. Development of a novel white soft cheese using kefir starter cultures: Microbiological, physicochemical and sensory properties. *Milk Science International* 69(1), 18-22.
10. **Moawiya A. Haddad,** Saeid M. Abu-Romman. 2016. In vitro Antimicrobial Activity of Methanolic Extract from *Varthemia iphionoides* Leaves. *Journal of Agricultural Science* 8 (9), 178-183.
11. Alhrout H. H., Aldal'in H. K. H., **Haddad M. A.,** Bani-Hani N. M., Al-Dalein S.Y. 2016. The impact of organic and inorganic fertilizer on yield and yield components of common bean (*Phaseolus vulgaris*). *Advances in Environmental Biology,* 10 (9), Pages: 8-13.
12. **Moawiya A. Haddad,** Maisa M. Al-Qudah, Saeid M. Abu-Romman, Maher Obeidat & Jafar El-Qudah.2017. Development of Traditional Jordanian Low Sodium Dairy Products. *Journal of Agricultural Science;* Vol. 9, No. 1; pages: 223-230. URL: <http://dx.doi.org/10.5539/jas.v9n1p223>
13. **HADDAD, Moawiya A..** Viability of Probiotic Bacteria during Refrigerated Storage of Commercial Probiotic Fermented Dairy Products Marketed In Jordan. *Journal of Food Research,* [S.l.], v. 6, n. 2, p. p75, mar. 2017. ISSN 1927-0895. Available at:

- <<http://www.ccsenet.org/journal/index.php/jfr/article/view/64502/36285>>. Date accessed: 20 mar. 2017. doi:<http://dx.doi.org/10.5539/jfr.v6n2p75>.
14. Al-Tabbal J., Angor M.M., Ajo R.Y., Al-Fraihat A. H., **Moawiya Haddad**. 2017. Effect of application rate of urea on the Growth, Bulb Yield and Quality of Onion (*Allium cepa* L.) grown under semiarid conditions of North Jordan. *Jordan Journal of Agricultural Sciences* vol.13, issue1.
 15. Shereen Z. Burjaq, Saeid M. Abu-Romman, **Moawiya A. Haddad**. 2017. Molecular characterization of virulence genes and antibiotic resistance among fecal *Escherichia coli* isolated from surface water of Wadi Shueib-Jordan. *The International Arabic Journal of Antimicrobial Agents*. ISSN: 2174-9094 Vol. 7 No. 1:4. doi: 10.3823/804. *iMedPub Journals*. <http://journals.imed.pub>. The article is available at: www.iajaa.org / www.medbrary.com
 16. Obeidat M., Abu-Romman S., Odat N.A., **Haddad M. A**, Al-Abbadi A., Hawari A. D. 2017. Antimicrobial and Insecticidal Activities of n-Butanol Extracts from Some *Streptomyces* Isolates. *Research Journal of Microbiology*. 12(4):218-228.
 17. Hussein Hussein Alhrout, Nabeel Bani-Hani, **Moawiya Ahmad Haddad**, Jalal Ahmed Said Al-Tabbal, Hammad Khalifeh Aldal'in and Mohammad Minwer Alkharabsheh. 2017. Morphological, Yield and Yield Components of Maize (*Zea Mays* L.) Grown in Cattle Manure Amended Soil in the Jordan Valley. *J. Agron*. 16(4): 174-179.

Completed researches under publication

1. Microbiological quality of soft white cheese produced traditionally in Jordan.
2. Evaluation of dairy products consumption males and females students of Al-Balqa Applied University.
3. Nutritional assessment (Dietary and Anthropometric assessment) of Al-Balqa Applied University students.
4. Comparison between three rapid diagnostic microbiological methods in infant formula and cereal baby foods.
5. Production of a local hummus breakfast food from sweet lupine and evaluation of its different properties.
6. Low salt cucumber pickle production
7. Development of free gluten Jordanian Kmaj bread.
8. Using protective cultures to develop the shelf life of Jordanian Labaneh (Traditional dairy product)
9. Comparison potatoes oil consumption between olive oil and soy oil using different soaking compounds.
10. Modeling of oil consumption on potato frying.
11. Bioelectrical impedance assessment (BIA) of Al-Balqa Applied University students and employees using Inbody™ apparatus.

International Conferences

- 29th EFFOST Conference, Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society 10 - 12 November 2015, Athens, Greece. **Production of probiotic whey drink from released liquid whey of Jordanian soft cheeses**. Oral presentation. <http://www.b2match.eu/effost2015/participants/1>
- 20th food processing, technology and safety. Las Vegas, USA. **Microbiological quality of soft white cheese produced traditionally in Jordan**. 6-8 Nov. 2017.

National Conferences

- Dissertation conference, University of Jordan, 2011. "*Microbiological Quality Of Soft White Cheese Produced Traditionally In Jordan And Study Of Its Use In The Production Of Probiotic Soft White Cheese*"
- 5th Al-Balqa international medical conference, 28/8/2013. Ministry of health. Paper title: Safety of food additives.

Funded Research

"Identification of milk origin (using PCR) of different dairy products marketed in Jordan", Project funded by Deanship of Research, Al-Balqa Applied University.

Faculty For Factory (FFF) Program- Ministry of Higher Education

Project established for strengthening relationship between industry and academic institutions. I was shared for **two cycles** in this program. The acceptance in each cycle includes presenting a research proposal for solving a problem in the production or Product line or food product development for the nominated company. It includes also a training of employees on certain techniques or quality and safety issues. The duration of each cycle was 3 months of working in the field and laboratories. The two cycles of my work include the working with the following companies:

Company name	Field of work	Proposal Title	Date
1. NutriDar	Infant formula, infant food. Infant drinks	Looking for new rapid valid microbiological methods for reduction the time of detection of some microorganisms & verification and comparison with conventional microbiological methods.	7/2012- 10/2012
2. Al-Marai Group of Dairy, Teepa	Dairy products	A study for improving the shelf life of yogurt (chemically, microbiologically, physically and organoleptically), and training the employees on quality systems (HACCP, ISO 22000) and GMP for food and dairy industry.	7/2013- 10/2013

Participation in Jordanian Food Standards (Jordanian Institute for Standards and Metrology-JISM).

I participated in the following Jordanian standards:

1. Milk & Dairy standards committee.
2. Infant and Children Food – Infant Formula.
3. Microbial Risk Assessment of foods. Amman, Jordan
4. Proposed draft code of practice of “Good Animal Feeding” that proposed from codex alimentarius Commission CAC (Jordan is a one of the participant members)
5. “Mechanically Separated Poultry Meat Intended for Further Processing”.
6. Methods of Sampling for Fresh Fruits and Vegetables intend for the analysis of pesticides residues.
7. Soft Cheese Modified by Vegetable Oils and / or Fats. Amman, Jordan

8. Instant Coffee.
9. Processed Cheese and Spreadable Processed Cheese Modified by Vegetable Oil and / or Fat.
10. Cereal and pulses – Sesame and Sesame Products –Tehena ,Canned Foul Medamas , Halawa -Tehena , Canned Chickpeas with Tehena .
11. Soft Cheese, Sterilized Milk, Raw Milk, Boiled White Cheese, Very Hard –Hard – and Semi Hard Cheeses, pasteurized milk, ghee, liquid Gameed.
12. Fats and Oils: Crude Coconut Oil, Crude Maize (Corn) Oil, Crude Soybean Oil, Crude Sunflower Seed Oil. Amman, Jordan
13. Fruits and Vegetables: Unshelled peas, Apples- co-storage, peaches.
14. Hygiene Requirements –General Principles of Food Hygiene for Jordan.
15. Green Coffee Standard.
16. Maximum Residue Limits for Veterinary Drugs in Food.

Affiliations

- A representative of Al-Balqa Applied University for European federation for food science and technology (**EFFoST**) from 2015.
<http://www.effost.org/networks/Member+Organisations/default.aspx>
- <http://www.effost.org/networks/Member+Organisations/520015.aspx?t=Al-Balqa+Applied+University>
- A member of **INFOGEST** European group of food digestion models.
- A member of ISEKI food Association. <https://www.iseki-food.net/>
- **A member in two working groups of The Global Harmonization Initiative (GHI):** Food microbiology WG and Nutrition WG. <https://www.globalharmonization.net/>
- A member of Administrative body of Jordanian Dietetic Association.
- Vice- chairman of the Jordanian society for Sensory Evaluation of Food.
- A member of Administrative body of Jordanian society for Sensory Evaluation of Food.
- Panel leader of the national olive oil sensory evaluation team.
- Member of the faculty of agricultural technology council- Al-Balqa Applied University 2012-2014 and 2017 till now.
- Member of MSc Thesis examiners, faculty of agricultural technology - Al-Balqa Applied University
- A member of permanent committee of Food Safety and Hygiene (Jordan Institution for Standards and Metrology –JISM) from 3/2003 to-12/2004.
- A member of a National Biosafety Frame Work for Jordan – NBF, Ministry of Environment from 3/2003 to-12/2004. Amman, Jordan.
- A member of the Technical Committee for Food – Jordanian Food and Drug Administration from 3/2003 to-12/2004. Amman, Jordan.
- A member of “Studying Objections on Sampling and Tests Committee” Jordanian Food and Drug Administration from 3/2003 to-12/2004. Amman, Jordan.
- A member of the permanent committee for milk and milk products, Oils oil products, meat and meat products, Cereal and Pulses, and fruit and vegetables.
- Membership of Agricultural Engineering Association from 8/1998 until now. Amman, Jordan.

Other committee participations:

- Participation in a committee to audit “The Directions of Sampling Plans for Imported Foodstuffs in Jordan – FDA from 3/2003 to-12/2004. Amman, Jordan.

- Participations in the weekly meeting of the administrative body of the Jordanian Society for Sensory Evaluation of Food.
- Participation in the Assessment of the samples of Jordanian food presented to the Jordanian Society for Sensory Evaluation of Food.
- Higher Council of Food membership. Jordan Food & Drug Administration – as a representative for the General Association of Jordanian Foodstuffs Merchants.

Workshops Participation

- Food Auditing. (Agricultural Engineers Association – 2003), Amman, Jordan.
- Dairy Starter Cultures (University of Jordan , 2004,2011). Amman, Jordan
- Different Workshops held by Ministry of Environment for National Biosafety framework (NBF) funded by UN, 2003-2004 includes:
 1. Jerusalem Hotel: 2 workshops about Risk Assessment and Management, Public Awareness and Participation for Genetically Modified Foods (GMO's).
 2. Imperial Palace Hotel: to review the proposed draft of GMO's.
 3. Holiday INN Hotel: Risk Assessment of GMO's in Jordan.
- Different workshops - Al-Balqa Applied University - Economy of knowledge and Quality of Education,
- food poisoning and safety, ISO 22000 in Al-Salt, Jordan.
- National system for agricultural information -Ministry of Agriculture, 22-23/10/2007. Amman, Jordan.
- Training workshop for food hygiene inspectors: I worked as a trainer- greater Amman municipality (10/ 9/2011).
- 9th SIOP Asia (International Society of pediatric oncology) – PODC Nutrition workshop- Jordan National Cancer Institute and Abbot company.
- A lot of workshops in food and nutrition sectors

Training courses that I performed

- "Roughage and diet preparation for refugees based on WFP of UNHCR" , 6/2015. Including training on NutVal 4.0 Program.
- Olive oil sensory evaluation- Positive and negative attributes (theoretical and practical training)- Ministry of Agriculture, Al-Rabba station, executed in Iraq village and funded by Japan International Cooperation Agency –ICARDA. 2015
- Total Quality Management (TQM) for ministry of Agriculture engineers. Through consultation center, Al-Balqa Applied University, 8/2015
- "Food Safety" course, through consultation center, University of Jordan, 1/2012.
- ISO 22000 for Al-Balqa applied University students.
- Forage production and animal nutrition for ministry of Agriculture engineers. Through consultation center, Al-Balqa Applied University, 8/2015.
- Training course for ministry of industry employees in Wheat quality tests. 2013
- Training course in “food Safety of dairy” products for food inspectors of ASEZA.2012
- Training course in Food Safety in University of Jordan- Industry Corporation Unit. 2012
- Training course in food quality control and food safety for food inspectors of Amman Governorate.2011
- Training courses by For Enhanced Productivity Centers – IRADA- in Dairy processing Traditional dairy products. 2005- 2006.

Presentations and Lectures for local community

- ⇒ Food quality and sensory evaluation of food, lecture at 7/12/2016 in National information technology center (NITC).
- ⇒ Safety of plant and animal origin food, lecture and workshop. Date 3/2015. For NCARE employees (National Center for Agricultural Research and Extension).
- ⇒ Workshop of hydrogenated oil in our food. The national society Consumer protection. A scientific lecture about 'partially hydrogenated oil from food and nutrition views'. Date 17/10/2016.
- ⇒ A lot of lectures for secondary schools of Salt and Al-Shoubak cities in food safety, food processing and technology, dairy processing, and human nutrition and diet planning, 2005-2010.
- ⇒ I was present a lot of Seminars, presentations and projects in food science and nutrition during my work and my study in the university.

TV meetings, radio

- ⇒ Jordan Radio meeting in Live program (Amman here) talking about Jordan olive oil season. At 23/10/2016.
- ⇒ Jordanian television interview about Jordanian dietetics and misinformation in nutrition - Jordan Dietetic Association at 2016/11/8.
<https://www.youtube.com/watch?v=zNYombtIxaM>
- ⇒ Jordanian TV – Food safety in Jordanian houses. Date 2-5-2015.
- ⇒ Jordanian TV – Partially hydrogenated oils (PHO's) their uses, and health effects. Date 7/2/2017. <https://www.youtube.com/watch?v=W8QyQA2zxyU>
- ⇒ Al-Ghad Al-Arabi Television. The safety of reuse of plastic bottles of drinking water in home. Date 3-7-2017. https://www.youtube.com/watch?v=IcjuR87_Ofg

Awards, Prizes, Honoring

- University of Jordan dissertation conference, Dean of the faculty of graduate studies, 2011
- Minister of Agriculture & International Olive Council (IOC), as an expert of olive oil taster, 2009- 2016.
- Minister of Environment, as a one of the steering committee of the national biosafety framework funded by UN, 2004.
- Salt Development Corporation, Honor shield, 2012
- Enhanced Productivity Centers – IRADA (Al-Shoubak), Ministry of Planning.

Special Skills

- Computer Skills: Excellent Knowledge on Word, Excel PowerPoint and Internet.
- **E-Learning (Moodle program)**
- Establishing HACCP and ISO systems for food processing lines.
- Biostatistics & Experimental design for Agricultural experiments.
- Food and Dairy processing applications.
- Diet planning and applications of Food Processor (ESHA- program for diet analysis), Diet Organizer, Nutrition Analysis Tool (NAT), SuperTracker, and NutriTrack.
- Sensory panelist of olive oil & classification of olive oil using excel program.
- NutVal 4.0 (a spreadsheet application for planning calculating and monitoring the nutritional value of food assistance- developed by WFP and UNHCR by the UCL institute for global health).
- WHO anthro V3.2.2 (for anthropometric measurements and nutritional surveys).
- SAS stastical analysis, Prism 6.
- PCR (Polymerase chain reaction) for food and blood samples.

☞ Training Courses taken

- Practical course in principles and application of Polymerase Chain Reaction (PCR) - Center of Consultation at the University of Jordan, 2009, Amman, Jordan.
- IOC accreditation as an international panelist in sensory evaluation of olive oil. 2009
- Three training courses in organoleptic assessment of olive oil as an international panelist for olive oil from IOC trainers (International olive council) of Spain. 2007-2009.
- A practical training course in animal unit laboratory of University of Jordan - mice feeding & calculations. 1999
- World Trade Organization (WTO) Agreements. (Amman Chamber of commerce). Amman, Jordan. 2003
- Courses of instructions in listening and speaking in American Language Center, 2003, at American Language center, Amman –Jordan.
- Customs Law and Applications. (Amman Chamber of Commerce. Amman, Jordan. 2004
- Distinguished Methods in customer Service. Amman Chamber of Commerce, Amman, Jordan. 2004
- A courses in English (Listening, speaking, writing and Reading) for EILTS from International Language Center (I.L.C.) – Amman, Jordan. 2008

☞ References

Food Science and Nutrition:

- ❖ Prof. Dr. Mohammed I. Yamani, University of Jordan – Amman- Jordan, Mobile: 00962777699460.
E-mail: myamani@ju.edu.jo
- ❖ Prof. Dr. Khalaf S. Al-Delaimy: Petra University, Amman-Jordan, Tel: mobile:00962777461921. E-mail: delaimy@ju.edu.jo

Biotechnology:

- ❖ Dr. Saeid Abu-Romman. Associated Prof. of Molecular Plant Physiology and biotechnology. Department of Agricultural Biotechnology. Faculty of Agricultural Technology. Al-Balqa Applied University. Tel. 00962779234979. Email: ssadroman@yahoo.com
- ❖ Dr. Maher Obaidat, Associated Prof. of Molecular microbial Physiology and biotechnology. Department of Agricultural Biotechnology. Faculty of Agricultural Technology. Al-Balqa Applied University. Tel. 962775609846
Email: obeidat@bau.edu.jo or obeidatgh@yahoo.com

***The study subjects of PhD include:**

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|---|---------------------------------------|
| - assessment of nutritional status | - food product development |
| - nutritional epidemiology | - toxicology in food and nutrition |
| - advanced experimental design and analysis | - enzymes in food science |
| - environmental statistics and biometrics | - biotechnology in food and nutrition |
| - qualifying exam. | - protein science and technology |
| | - maternal and infant nutrition |

****The study subjects of MSc. include:**

- nutritional biochemistry
- protein quality evaluation
- laboratory techniques in food and nutrition
- Experimental design and analysis.
- advanced food microbiology
- advanced food quality control
- advanced dairy technology
- postharvest physiology and handling

***** The study subjects of BSc. include:**

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| - Principles of horticulture | - Dairy microbiology | - Food analysis |
| - Biochemistry | - Dairy chemistry | - Human nutrition |
| - Principles of animal production | - Food chemistry | - Food biotechnology |
| - Principles of food technology | - Bread and pastry technology | - Cheese & fermented dairy technology |
| - Principles of engineering | - Liquid milk | - Food technology |
| - Mathematics | - Food factories management | - Meat technology |
| - Computer science 1, 2 | - Food microbiology | - Quality control |
| - physics | - Physical chemistry of food | - Butter and ice cream technology |
| - engineering drawing | - Quantitative chemistry | - Food technology 2 |
| - Agricultural economics | - Organic chemistry | - Seminar |
| - Agricultural marketing | - Dates and sugar technology | - Graduation project |
| | - Industrial crops | - Food factories engineering |
| | - Pests of food storage | - Cereal technology |
| | - Principles of dairy science | |
| | - Principles of microbiology | |