

Dr. Moawiya A. Haddad

Short Bio

Dr. Moawiya A. Haddad is an associate professor, food scientist holding his PhD in nutrition and food technology in the field of food safety& functional food. His experience was extended for more than twenty years. His work was concentrated on food product development, shelf life extension of fermented dairy products and probiotics research. He was appointed at Al-Balqa Applied University (BAU) since 2003. At Sep 2018, Dr. Moawiya was appointed as a head of the department of nutrition and food processing, and still on his position until now. He also works as the vice chairman for the Jordanian dietetic association (JDA) since 2016. He is the team leader of sensory evaluation of olive oil in Jordan and a panel leader recognized by IOC. Dr. Moawiya published more than 30 articles in the scientific and peer reviewed international journals in the fields of food safety, food microbiology, food product development, shelf life extension, dairy technology, functional foods and probiotics, food biotechnology, and nutritional assessment. He is a member in different local and international scientific societies like an Ambassador for GHI, represent BAU at EFFoST, and a membership of ISEKI. Dr. Moawiya has been involved also in various teaching, researches and training duties at different graduate and undergraduate levels at BAU.



Nationality: Jordanian
Date of Birth: June 19,1976
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A. 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"

- M.Sc. in Nutrition and Food Technology, graduation: May 2002, University of Jordan. Thesis title*: “A Study of selected Microbial Indices of Water Pollution of Wadi Al-Arab Reservoir in Jordan”
- B.Sc. in Food Science and Technology, graduation: July 1998, University of Mosul, Iraq *

* The study subjects of the dissertation or courses are attached at the end of this resume.

B. Working Experiences

- 9/2018-Now **Head of the Department of Nutrition and Food Processing**, Faculty of Agricultural Technology, Nutrition and Food Processing Department. Al-Balqa Applied University
- 8/2017 – until now **Associate Professor**, AL-Balqa Applied University, Faculty of Agricultural Technology, Nutrition and Food Processing Department. Al-Balqa Applied University
- 9/2011 –8/2017 **Assistant Professor**, Faculty of Agricultural Technology, Nutrition and Food Processing Department. Al-Balqa Applied University
 In addition, a Lecturer doctor* for undergraduate students in the following subjects:
 - Dairy science and technology; Food Preservation and Processing; Food Safety, Hygiene & Quality control; Food Microbiology; Nutritional Assessment; Human Nutrition; Essentials of Nutrition & Food Science.
- *My work was focused on teaching, lab work, student training, graduation projects supervision, and writing research proposals.*
- 5/2017- Until now **Vice chairman** of the Jordanian Dietetic Association (JDA)
- 5/2016-7/2019 **Vice-Chairman** of the Jordanian Society for Sensory Evaluation of food (JSSEF), and a Member of JSSEF Administration Board and Founding Body since 2010.
- 2 / 2007 – 8/2011 An **instructor (Lecturer)** in Al-Balqa Applied University at the Nutrition and Food Technology Department. Teaching duties are focused on the following courses: Dairy science and technology; Food Service and production; Meat Science and Technology, Principles of Food Safety Hygiene and HACCP; Food Microbiology; Food Preservation and Processing; Basic Nutrition and Food science; Human Nutrition; Diet therapy.
- 3/2003 - 8/2007 An **instructor (Lecturer)** in Al-Shoubak College of Al-Balqa Applied University. Teaching duties are focused on the following courses: Dairy science and technology; Fundamentals of Nutrition and Food science, Food production and its service; Principles of general Safety and Hygiene; General Microbiology, Home-made Food Preservation and Processing, Diet therapy
 In addition, a **Chief of Food and Dairy Processing plant** at Al-Shoubak College of Al-Balqa Applied University.
- 3/2003 - 1/2005 A **Technical consultant*** of the 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 industry and Commerce, Ministry of Environment, Jordanian Association for Standards and Metrology, and the Jordanian Food and Drug Administration).*
- 9/ 2002 – 11/ 2002 **Assistant manager *** at the 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 the Nutrition and Food Technology Department, University of Jordan.
** My work has been carried out in the following laboratories:*

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

7/1998 – 6 /1999 **Lab Supervisor and research assistant*** in the chemistry and food analysis laboratory, Department of nutrition and food technology, Jordan University of Science and Technology.

* Most of my work concentrated on the following tasks:

- Chemical analysis of food samples; Wheat quality control and chemical analysis project;
- Chemical analysis of vegetable oils.

C. Publications

C1. Scientific Papers

1. Moawiya A. Haddad and Salvatore Parisi. Evolutive profiles of mozzarella and vegan products during shelf-life. 2020. DAIRY INDUSTRIES INTERNATIONAL. Volume 85 No. 3. Page 36.
www.dairyindustries.com.
2. Sharaf S. Omar, Moawiya A. Haddad and Salvatore Parisi. 2020. Validation of HPLC and Enzyme-Linked Immunosorbent Assay (ELISA) Techniques for Detection and Quantification of Aflatoxins in Different Food Samples. *Foods* 2020, 9(5), 661; <https://doi.org/10.3390/foods9050661>
3. Sati Y. Al-Dalain, Moawiya A. Haddad, Salvatore Parisi , Mousa Atallah Al-Tarawneh and Haitham Qaralleh. 2020. Determination of Macroelements, Transition Elements, and Anionic Contents of Commercial Roasted Ground Coffee Available in Jordanian Markets. *Beverages*, 6, 16; doi:10.3390/beverages6010016.
4. Pasqualina Laganà Maria Anna Coniglio Marco Fiorino[...] Moawiya A. Haddad and Antonino Santi Delia. (2020). Phenolic Substances in Foods and Anticarcinogenic Properties: A Public Health Perspective. 2020. *Journal of AOAC International*. DOI: 10.1093/jaoacint/qs2028
5. Da'san M. M., Moawiya A. Haddad, Bayan A. K. Haimur. 2019. Solid-phase synthesis and antibacterial activity of an artificial cyclic peptide containing two disulfide bridges. *International Journal of Peptide Research and Therapeutics*. 25 (3), 1095-1102, <https://doi.org/10.1007/s10989-018-9757-y>
6. Singla RK, Dubey AK, Garg A, Sharma RK, Fiorino M, Ameen SM, Haddad MA, and Al-Hiary M. Haddad. 2019/5. Natural Polyphenols: Chemical Classification, Definition of Classes, Subcategories, and Structures. *J AOAC Int*, Volume102, *in press*. doi: 10.5740/jaoacint.19-0133
7. Gabriella Caruso, Pasqualina Laganà, , Moawiya A. Haddad, and Masnat Al-Hiary. 2019/5. Phenolic Substances in Foods: Health Effects as Anti-Inflammation Agents and Antimicrobial Properties. *J AOAC Int*, Volume102, *in press*. doi: 10.5740/jaoacint.19-0131
8. Moawiya A. Haddad, Sati Y. Al-Dalain, Jalal A. Al-Tabbal, Nabeel M. Bani-Hani, Da'san M. M. Jaradat, and Maher Obeidat, 2019. In vitro Antioxidant Activity, Macronutrients and Heavy Metals analysis of Maize (*Zea Mays L.*) Leaves Grown at Different Levels of Cattle Manure Amended Soil in Jordan Valley. *Pak. J. Bot.* 51(3): 933-940.
9. Patanè P, Laganà P, Devi P, Vig A, Haddad MA, Natalello S, Cava MA, Ameen SM, and Hashim HA, 2019. Polyphenols and Functional Foods from the Regulatory Viewpoint. *J AOAC Int* Vol. 102, *in press*. doi: 10.5740/jaoacint.19-0130

10. Awaisheh SS, Rahahleh RJ, Omar SS, Al-Dabbas MM, Haddad MA, et al. 2020. Efficacy of Cinnamon and Qysoom Essential Oils, Alone and in Combination, to Retard Lipid Oxidation in Olive Oil and Frozen Beef-Burger Models. *J Food Chem Nanotechnol* 6(3): 117-123.
11. Shereen Z. Burjaq, Saeid M. Abu-Romman, and Moawiya A. Haddad, 2017. Molecular characterization of virulence genes and antibiotic resistance among faecal *Escherichia coli* isolated from surface water of Wadi Shueib-Jordan. *The International Arabic Journal of Antimicrobial Agents*. ISSN: 2174-9094, 7 (1), 4. doi: 10.3823/804. iMedPub Journals. <http://journals.imed.pub>. The article is available at: www.iajaa.org / www.medbrary.com
12. Obeidat M., Abu-Romman S., Odat N.A., Haddad M. A, Al-Abbadi A., and Hawari A. D. , 2017. Antimicrobial and Insecticidal Activities of n-Butanol Extracts from Some *Streptomyces* Isolates. *Res J Microbiol* 12(4):218-228.
13. Haddad M.A. and Yamani M.I., 2017. Microbiological Quality of Soft White Cheese Produced Traditionally in Jordan. *J Food Process Technol*, 8:12. doi: 10.4172/2157-7110.1000706
14. Nabeel M. Bani-Hani, Moawiya A. Haddad, Jalal A. Al-Tabbal, Ahmad H. Al-Fraihat, Maisa Al-Qudah , Sati Y. A. Al-Dalain, and Musa Atallah Al-Tarawneh, 2018. Optimum irrigation regime to maximize the yield, water use efficiency and quality of potato *Solanum tuberosum* (L.) cv. Spunt). *Res on Crops* 19 (2): 237-244.
15. Jalal Al-tabbal, Moawiya A. Haddad, Nabeel Bani Hani, Isam Qrunfleh, Khaled AL-Bashabsheha, Suha Abu Al-Einein. 2020. Growth and biomass yield of hydroponically grown thyme (*Thymus vulgaris* L.) in response to brackish water-induced stress. *Irrigation and Drainage*. DOI: 10.1002/ird.2479
16. Haddad M.A., 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. *J Food Agric Environ* 14 (1): 101 - 107.
17. Nabeel Mohammad Bani-Hani, Jalal. "Ahmed Said Al-Tabbal, Moawiya. Ahmad. Haddad, Hammad. Khalifeh. Aldal'in, , Ahmad Freihat, Hussein Hussein Alhrout, Hazem. Sharef. Hasan, Fawzi. M. Aldabbas. 2018. Effect of Plant Density on the Water Use Efficiency and Quality of Potato (*Solanum Tuberosum* L. Cv. Spunta) in the Jordan Valley. *J Agric Sci* 10 (12): 203-214.
18. El-Qudah J., Dababneh B.F., Al-Qudah M., and Haddad M.A., 2013. Serum vitamin B₁₂ levels in Relation to Weight Status among Healthy Jordanian Students. *Lab Medicine* Vol 44(1): 34-39.
19. 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.
20. 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* 8 (4), 301-306.
21. M.A. Haddad, and Saeid M. Abu-Romman, 2016. In vitro Antimicrobial Activity of Methanolic Extract from *Varthemia iphionoides* Leaves. *Journal of Agricultural Science* 8 (9), 178-183.
22. M.A. Haddad, 2015. 29th EFFOST Conference, Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society, 10-12 November 2015, Athens, Greece. Conference proceedings, Volume I: Production of probiotic whey drink from released liquid whey of Jordanian soft cheeses. Pages 625-630.

23. Al-Qudah MMA., 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* 27 (2): 350-356.
24. S.S. Awaisheh, T.M. Rababah, R.J. Rahahleh, M.A. Haddad, and 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.
25. Moawiya A. Haddad, Maisa M. Al-Qudah, Saeid M. Abu-Romman, Maher Obeidat, and Jafar El-Qudah, 2017. Development of Traditional Jordanian Low Sodium Dairy Products. *J Agric Sci* 9 (1), 223-230. Doi: 10.5539/jas.v9n1p223.
26. Haddad M.A. (2017) Viability of Probiotic Bacteria during Refrigerated Storage of Commercial Probiotic Fermented Dairy Products Marketed In Jordan. *J Food Res [S.I.]* 6 (2), p75, mar. 2017. ISSN 1927-0895. Available: <http://www.ccsenet.org/journal/index.php/jfr/article/view/64502/36285> . Accessed: 20 mar. 2017. doi: 10.5539/jfr.v6n2p75.
27. Nabeel Bani Hani, Ezz Al-Dein Al-Ramamneh, Moawiya A. Haddad, Abdel Rahman Al-Tawaha And Yahya Al-Satari. 2019. The Impact of Cattle Manure on the Content of Major Minerals and Nitrogen Uptake from ¹⁵N Isotope-Labeled Ammonium Sulphate Fertilizer in Maize (*Zea Mays* L.) *Plants. Pak. J. Bot.* Vol. 51(1): 185-189. Doi: 10.30848/PJB2019-1(11).
28. 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*
29. 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.
30. Alhrout H.H., Aldal'in H.K.H., Haddad M.A., Bani-Hani N.M., and 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): 8-13.
31. Al-Tabbal J., Angor M.M., Ajo R.Y., Al-Fraihat A. H., and Moawiya A. 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, issue 1.
32. 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.
33. Moawiya A. Haddad, Jalal Al-Tabbal, Nabeel Bani Hani[...] Suha Abu Al-Einein. (2020). Growth and biomass yield of hydroponically grown thyme (*Thymus vulgaris* L.) in response to brackish water-induced stress. *Irrigation and Drainage*. DOI: 10.1002/ird.2479

C2. Completed researches under publication

1. Evaluation of dairy products consumption males and females students of Al-Balqa Applied University.
2. Nutritional assessment (Dietary and Anthropometric assessment) of Al-Balqa Applied University students.
3. Comparison between three rapid diagnostic microbiological methods in infant formula and cereal baby foods.
4. Production of a local hummus breakfast food from sweet lupine and evaluation of its different properties.
5. Low salt cucumber pickle production
6. Development of free gluten Jordanian *Kmaj* bread.
7. Using protective cultures to develop the shelf life of Jordanian *Labaneh* (Traditional dairy product)
8. Comparison potatoes oil consumption between olive oil and soy oil using different soaking compounds.
9. Modeling of oil consumption on potato frying.
10. Bioelectrical impedance assessment (BIA) of Al-Balqa Applied University students and employees using Inbody™ apparatus.
11. Mini nutritional assessment screening of elderly people shelters.
12. Nutritional assessment of teenagers in Jordan using Harvard University questionnaire.
13. Development of probiotic hummus paste.
14. Screening adulteration in Jordanian Dairy products using PCR
15. The nutritional behaviour of smoking persons in Jordan.
16. The effect of honey addition on the growth of starter and probiotic cultures in *Labaneh* (traditional dairy product).
17. Healthy eating index of Jordanian University students.

C3. Accepted Books for Publications

Moawiya A. Haddad, Mohammed I. Yamani, Da'san M.M. Jaradat, Salvatore Parisi, Maher Obeidat, Saeid M. Abu-Romman, "Food Traceability in Jordan. Current Perspectives". SpringerBriefs in Chemistry of Foods, <https://www.springer.com/series/11853>

Moawiya A. Haddad, Mohammed I. Yamani, Maher Obeidat, Dasan Jaradat, "Chemical Profiles of Selected Jordanian Foods". SpringerBriefs in Chemistry of Foods, <https://www.springer.com/series/11853>

D. Conferences

D1. International Conferences

- **29th EFFOST Conference, Food Science Research and Innovation:** Delivering sustainable solutions to the global economy and society, 12-10 November 2015, Athens, Greece. Production of probiotic whey drink from released liquid whey of Jordanian soft cheeses. Oral presentation. Available <https://www.effost.org/effost+international+conference/past+effost+conferences/29th+effost+international+conference2015/default.aspx>
- **20th Food Processing, Technology and Safety.** Microbiological quality of soft white cheese produced traditionally in Jordan, 6-8 Nov. 2017 Las Vegas. USA. Available <http://foodprocessing.global-summit.com/scientific-program>
- **International Mario Solinas Quality Award 2019**, as a Member of the Judgement Commission, International Olive Council-IOC, March 2019, Madrid, Spain. <http://www.internationaloliveoil.org/news/view/206-year-2019-news/1296-international-mario-solinas-quality-award-2019>
- **33rd EFFoST International Conference, 12-14 November 2019.** Evolutive Profiles of Mozzarella and Vegan Cheese During Shelf-life. at the WTC Rotterdam, Netherland.

D2. 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.

E. Funded Research and Other Projects

"*Identification of milk origin (using PCR) of different dairy products marketed in Jordan*", Project funded by the Deanship of Research, Al-Balqa Applied University. 2014. Finished

"*Identification of bioactive peptides in samples of local Jameed (Dried fermented dairy) in Jordan*. Project funded by the Deanship of Research, Al-Balqa Applied University. 2019. Under process.

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 also includes 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. <i>NutriDar</i>	Infant formula, infant food. Infant drinks	Looking for new, rapid, and valid microbiological methods for reduction the time of detection of some microorganisms & verification, including comparison with conventional microbiological methods.	7/2012-10/2012
2. <i>Al-Marai Group of Dairy, Teepa</i>	Dairy products	A study for improving the shelf life of yogurt (chemical, microbiological, physical and sensorial profiles), and training the employees on quality systems (HACCP, ISO 22000) and GMP for food and dairy industry.	7/2013-10/2013

F. Additional Information: Awards, Collaborations, Institutional Duties and Responsibilities

F1. Awards, Prizes, and Certificates

- Erasmus+ award for International Credit Mobility (staff mobility) JAMIES Project, University of Algarve, Portugal. Will be performed at the beginning of 2020.
- Diploma from International Olive Council (IOC) for participation in Mario Solinas Quality Award, 2019.
- Certificate from International Olive Council (IOC) for participation in Mario Solinas Quality Award, 2019.
- Jordanian Dietetic Association-JDA Shield, due to the efforts in the scientific day of the Association from Prince Sana' bint Asem, Nov 2018.
- Jordanian Dietetic Association-JDA Shield, due to participation as one of the Administration Board Members and as a vice-chairman, 2017.

- Jordanian Society for Sensory Evaluation of Food-JSSEF Shield, 2016, due to participation as one of the Administration Board Members between 20011-2016.
- 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 shield, as a one of the Steering Committee of the National Biosafety Framework funded by the United Nations, 2004.
- Salt Development Corporation, Honor shield, 2012
- Enhanced Productivity Centers – IRADA (Al-Shoubak), Ministry of Planning.

F2. Participation in Jordanian Food Standards (Jordanian Institute for Standards and Metrology-JISM)

I participated in the following Jordanian standards:

- Milk & Dairy standards committee, 2003-to-date.
- Trade mark specifications of flour, 2018-to-date.
- Infant and Children Food – Infant Formula.
- Microbial Risk Assessment of foods. Amman, Jordan
- Proposed draft code of practice of “Good Animal Feeding” as proposed by the Codex Alimentarius Commission (CAC). Jordan is a one of the participant Members
- “Mechanically Separated Poultry Meat Intended for Further Processing”.
- Methods of Sampling for Fresh Fruits and Vegetables intend for the analysis of pesticides residues.
- Soft Cheese Modified by Vegetable Oils and / or Fats. Amman, Jordan
- Instant Coffee
- Processed Cheese and Spreadable Processed Cheese Modified by Vegetable Oil and/or Fat.
- Cereal and pulses – Sesame and Sesame Products –*Tehena* ,Canned Foul *Medamas* , *Halawa-Tehena* , Canned Chickpeas with *Tehena*
- Soft Cheese, Sterilized Milk, Raw Milk, Boiled White Cheese, Very Hard –Hard – and Semi Hard Cheeses, pasteurized milk, *ghee*, liquid *Gameed*.
- Fats and Oils: Crude Coconut Oil, Crude Maize (Corn) Oil, Crude Soybean Oil, Crude Sunflower Seed Oil. Amman, Jordan
- Fruits and Vegetables: Unshelled peas, Apples- co-storage, peaches
- Hygiene Requirements –General Principles of Food Hygiene for Jordan
- Green Coffee Standard
- Maximum Residue Limits for Veterinary Drugs in Food
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F3. Affiliations

- A member of Faculty Council, Faculty of Agricultural Technology, Al-Balqa Applied University, 2012-to-date.
- A member of the Council of Nutrition and Food Technology Department, 2007-to-date.
- A member of the European Group of Food Digestion Models (INFOGEST).
- A member of ISEKI food Association (<https://www.iseki-food.net/>)
- An Ambassador for Jordan in the Global Harmonization Initiative (GHI), and a member in two GHI working groups: Food microbiology WG and Nutrition WG. <https://www.globalharmonization.net/>
- A representative of Al-Balqa Applied University for European Federation for Food Science and Technology (EFFoST) since 2015.
<http://www.effost.org/networks/Member+Organisations/default.aspx>
<http://www.effost.org/networks/Member+Organisations/520015.aspx?t=Al-Balqa+Applied+University>
- Vice- chairman of the Jordanian Dietetic Association (JDA).
- Vice- chairman of the Jordanian society for Sensory Evaluation of Food (JSSEF).
- 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- to-date.
- Member of MSc Thesis examiners, Faculty of Agricultural Technology, Al-Balqa Applied University
- Member of the permanent committee of Food Safety and Hygiene (Jordan Institution for Standards and Metrology –JISM) from 3/2003 to-12/2004.
- Member of a National Biosafety Frame Work for Jordan – NBF, Ministry of Environment from 3/2003 to-12/2004, Amman, Jordan.
- Member of the Technical Committee for Food – Jordanian Food and Drug Administration from 3/2003 to-12/2004, Amman, Jordan.
- Member of “Studying Objections on Sampling and Tests Committee” Jordanian Food and Drug Administration from 3/2003 to-12/2004, Amman, Jordan.
- Member of the Permanent Committee for Milk and Milk Products, vegetable Oils and Oil Products, Meat and Meat Products, Cereal and Pulses, and Fruit and Vegetables.
- Member of the Agricultural Engineering Association from 8/1998 to-date, Amman, Jordan.
- Member of the Faculty Council in Al-Shoubak College, 2005.
- Member of the Council of Agricultural Sciences Department, 2003-2007.

F4. 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).

G. 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 the United Nations, 2003-2004, including:
 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, Greater Amman municipality (10/ 9/2011). *I carried out these activities as a trainer*
- 9th International Society of Pediatric Oncology (SIOP) Asia – PODC Nutrition workshop- Jordan National Cancer Institute and Abbott company.
- Different workshops with variegated arguments, from 2011 To 2019.

H. Other Lectures and Media Interventions

H1. Training Courses (as Trainer)

- "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 the 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, year 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.
- Visual inspection and sensory evaluation of wheat based on ICC and ISO standards. Ibn Hyyan Laboratories- ASEZA, Aqaba, Jordan. 20-24, 8/2017.

H2. Presentations and Lectures for local community

- A lecture entitled “The role of Arabian Academics in awareness by Food Safety and Quality” organized by Arab Food Industries (AFFI) under the theme of Arab Food Industries Forum on Food Safety & Trade Facilitation.
- Food quality and sensory evaluation of food, the National Information Technology Center (NITC), 07th December 2016.
- Safety of plant and animal origin food, lecture and workshop. Date 3/2015. For NCARE employees (National Center for Agricultural Research and Extension).
- Workshop on 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.
- Different 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 also present to different Seminars, presentations, and projects concerning food science and nutrition during my work and my study in the university.
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H3. TV Meetings and Radio Interviews

- 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, 8/11/2016. Available <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. Available <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. Available https://www.youtube.com/watch?v=lcjuR87_Ofg
- Jordanian T.V.- Yeseid Sabahak Program, Nov. 30, 2018. Available <https://www.youtube.com/watch?v=iDRMMW1JFrw>

H4. Training Courses (as a Student)

- International Olive Council (IOC) Course for Leaders of Virgin Olive Oil Tasting Panels, IOC Headquarters (Madrid- Spain), 12/11-16/11/2018.

- 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, 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 the 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 course in English (Listening, Speaking, Writing, and Reading) for IELTS from International Language Center (I.L.C.), Amman, Jordan. 2008

K. Special Skills and Competencies

- English language proficiency: excellent in understanding, speaking, and writing. The teaching for my students is in English and all my published papers and researches are in English language. Understanding (Listening, C2; Reading, C2); Speaking (Spoken interaction, C2; Spoken Production, C2); Writing (C2). (According to the Common European Framework of Reference for Languages, <https://europass.cedefop.europa.eu/resources/european-language-levels-cefr>)
- Computer Skills: Excellent Knowledge on Microsoft office 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 panellist of olive oil& classification of olive oil using MS 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 statistical analysis.
- PCR (Polymerase chain reaction) for food and blood samples.

I. Selected 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
- Prof. Salvatore Parisi. AOAC International.

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

J. Details concerning Academic Qualifications

The study subjects of PhD include:

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

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