

## Khaled Sobhy Nassar, MSc.



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**Sex** Male

**Date of birth** 20/12/1985

**Nationality** Egyptian

### CURRENT POSITION

Teaching Assistant at Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.

- (from March 18<sup>th</sup> 2008 – 6<sup>th</sup> May 2015) • Demonstrator at Food & Dairy Science & Technology Department, Damanhour University, Egypt.
- (from 7<sup>th</sup> May 2015 – Present) • Teaching Assistant at Food & Dairy Science & Technology Department, Damanhour University, Egypt.

### Address

- El-Abaadia Campus, Damanhour University, Agricultural Road, PO. Box 22516, Damanhour, Egypt. (<http://www.damanhour.edu.eg/>)

### EDUCATION AND TRAINING

- **August 4<sup>th</sup> 2014**
  - [MSc. in Animal derived Foods \(Food chemistry\)](#).  
MSc. Title was "Mechanisms behind coagulated high pressurized milk curd " Food science Department, Faculty of Science, University of Copenhagen, Denmark  
[MSc. in Animal Science](#).  
Swedish University of Agriculture science (SLU), Sweden.
  - [MSc. in Dairy Technology \(Cereal fermented milk\)](#)  
MSc. Title was "Improvement of the nutritional value of Kishk (cereal fermented milk)" Food & Dairy Science & Technology Department, Damanhour University, Egypt.
  - [BSc. in Agricultural Sciences](#).  
Faculty of Agriculture, Alexandria University, Damanhour Branch, Egypt.  
Major: General Agricultural Production      Minor: Dairy Science & Technology  
The general grade: Very good with an honour degree (84.87%).
- **From Sept 2012 to August 2014**
- **From Sept 2008 to June 2012**
- **From Sept 2003 to June 2006**

**Principal subjects covered or skills acquired**

- I have studied many courses that are related to my minor:

- **In EGYPT (Damanhur Uni. & Alexandria uni.)**

Treatments of Liquid Milk, Enzymes, Condensed and Dehydrated Milk, Dairy Microbiology, Dairy Chemistry and Analysis, Food and Dairy Plant Sanitation, Cheese Classification and Processing, Dairy Lipids of Chemistry, Dairy Proteins of Chemistry, Advanced Cheese Technology, Rheological characteristics of dairy products, Statistic and Experimental analysis design, Physiology of Dairy Lactation.

- **In Sweden (SLU).**

Basic nutrition, Biology of lactation, Protection and welfare of animal, Cattle production, Animal food science.

- **In Denmark (Copenhagen Uni.)**

Animal biotechnology applied to agriculture, Introduction to dairy technology, Chemical food safety.

- **In Spain (Autonoma de Barcelona Uni.)**

-summer school course (2012).

- **In Finland (Helsinki Uni.)**

-Summer school course (2013).

**LABORATORY SKILLS**

- Analysis and identification of compounds by HPLC
- Determination of Rheological Characteristics of Dairy products.
- Determination of Lipids, Proteins, Carbohydrates, Fibres.
- Determination of sugar content, acidity, salt, TVFA, TSS.
- Colorimetric measurement by spectrophotometer of mineral.
- Free calcium by  $\text{Ca}^{2+}$  selective electrode.
- Total calcium by atomic absorption spectroscopy
- In vitro digestion of dairy products
- Electron microscopy and analysis.
- Microbiological Tests.
- Identification and Separation of Protein using electrophoresis Techniques
- Using High Pressure technique for milk processing

**JOB-RELATED SKILLS**

- **Teaching experience: (30h/week during 2 semesters)**
  - Cheese Technology.
  - Principles of Food and Dairy Technology.
  - Dairy Microbiology.
  - Dairy chemistry and analysis.
  - Condensed and dehydrated milk.
  - Byproduct of Dairy Production.
  - Liquid Milk and its Treatments.
  - Biochemistry.
- **Holding many seminars related to my field during Master Program, namely;**
  - Milk quality for cheese production (report & presentation)
  - Incorporation of whey proteins in cheese (presentation)
  - Large-scale dairy production in the United States of America (report)
  - Management of heat stress in buffalo calves (presentation)
  - Aflatoxins in milk and milk products (report)
  - Prebiotics (report)
  - Food security action plan for the Egypt 2014-2023 (report & presentation)
  - The production of Cottage cheese (report)
  - The production of Cheddar cheese (report)
  - Bioactive peptides in milk (presentation)
  - Health and Welfare of pigs and poultry in different housing systems (presentation).
  - Set and stirred yoghurt (report)

**PERSONAL SKILLS**

Mother tongue(s)

Other language(s)

English

Swedish  
Danish

Arabic

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	
6.5	6.5	6.5	6.5	6.5
<b>IELTS academic (2016) Overall Band (6.5 / 9)</b>				
A1	A2	A2	A1	A1

**Computer skills**

- Programs: Microsoft Office (Word, Excel, PowerPoint, Access).
- ICDL Certificate: (December. 2009).
- Statistical analysis programs: XLSTAT, Costat and SAS.

**List of publications**

- 1- Nassar, K. S.; Mladenovic, P.; Orlie, V. & Knudsen, J. (2016). Mechanisms behind coagulated high pressure milk curd. In: Proceedings of the Erasmus Mundus Food of Life (EMFOL) Alumni Conference, Copenhagen Denmark, August 8th to 10th 2016, **pp. 23-24; ISBN 978-0-9930176-3-6.**
- 2- Nassar, K. S.; Shamsia, S.M. & Attia, I.A. (2016). Improvement of the nutritional value of cereal fermented milk: 1- Soft Kishk like. J Food Process Technol, 7: 619. Doi: [10.4172/2157-7110.1000619](https://doi.org/10.4172/2157-7110.1000619)
- 3- Nassar, K. S.; Mladenovic, P. & Orlie, V. (2016). An overview of the effect of high pressure High pressure processing on milk. Alex. J.Fd.Sci. & Technol.Vol.13, No.2, pp.33-44.
- 4- Nassar, K. S.; Shamsia, S.M. & Attia, I.A. (2016). Improvement of the nutritional value of cereal fermented milk: 2- Dried Kishk like. J Food Process Technol, 7: 638. DOI: [10.4172/2157-7110.1000638](https://doi.org/10.4172/2157-7110.1000638)

**CONFERENCES AND WORKSHOPS PROCEEDINGS**

- The Erasmus Mundus Food of Life (EMFOL) Alumni Conference, Copenhagen, August 8th to 10th 2016.
- The Symposium of Sustainable Development of Food and Agriculture.7 April 2016, Fayoum University, Egypt.

## MEMBERSHIPS

- Member of IDF (International Dairy Federation).
- Member of Alexandria, Society for Food Science and Technology, Egypt.

## Other skills

- I have trained a lot in Faculty and Leadership Development Centre "FLDC " and have the following certificates:
  - 1- Certificate for satisfactory completion of the "Effective presentation skills" July 24 - 27, 2010. Faculty and Leadership Development Center (FLDC).
  - 2- Certificate for satisfactory completion of the "Code of Ethics" August 13-15, 2010. Faculty and Leadership Development Center (FLDC).
  - 3- Certificate for satisfactory completion of the "Effective Teaching Skills" July 30 –August 2, 2011. Faculty and Leadership Development Center (FLDC).
  - 4- Certificate for satisfactory completion of the "Research methodology" August 13-15, 2011. . Faculty and Leadership Development Center (FLDC).
  - 5- Certificate for satisfactory completion of the "Communication Skills" September 3-4, 2011. Faculty and Leadership Development Center (FLDC).
  - 6- Certificate for satisfactory completion of the "Research Ethics" March 21-22, 2012. Faculty and Leadership Development Center (FLDC).

## REFERENCES

### **1-Dr. Vibeke Orlien,**

Associate professor of Food Chemistry (Head of section), University of Copenhagen, Faculty of science, ROLIGHEDSVEJ DK-1958 FREDERIKSBERG C, DENMARK  
Tel. 0045 35333222 E-mail: [vor@food.ku.dk](mailto:vor@food.ku.dk)

### **2-Prof. Chris knight,**

Professor of Animal science, University of Copenhagen, Faculty of science, GRONNEGRDSVEJ 7, DK-1870 FREDERIKSBERG C, DENMARK.  
Tel. 0045 35332566 E-mail: [ckkn@life.ku.dk](mailto:ckkn@life.ku.dk)

### **3-Prof. Hamed Morsy Saad Ziena,**

Professor of Food Technology, University of Damanhour, Faculty of Agriculture, El-Goumhoriya Street, PO. Box 22516, Damanhour, EGYPT.  
Tel. 002 0122 298 777 6. E-mail: [hamid.ziena@gmail.com](mailto:hamid.ziena@gmail.com)

### **4-Prof. Ibraheam Ahmed Attia,**

Professor of Dairy Technology. University of Alexandria, Faculty of Agriculture, El-Shatby, Aflaton Street, Alexandria, EGYPT.  
Tel. 002 0100 8060963 E-mail: [dr\\_attia47@yahoo.com](mailto:dr_attia47@yahoo.com)

### **5-Dr. Sherif Shamsia,**

Associate professor of Dairy Technology (head of department), University of Damanhour, Faculty of Agriculture, El-Gomhouria Street, PO. Box 22516, Damanhour, EGYPT.  
Tel. 002 01018359530 E-mail: [shreif.shamsia@agr.dmu.edu.eg](mailto:shreif.shamsia@agr.dmu.edu.eg)

### **6-Dr. Ahmed Helal,**

Assistant professor of Dairy Technology. University of Damanhour, Faculty of Agriculture, El-Gomhouria Street, PO. Box 22516, Damanhour, EGYPT.  
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