CURRICULUM VITAE



NAME: TAHER A.HOUSSEIN Elfaitouri

PRESENT POSITION: Lecturer of Food Process Engineering

The University of Sebha-Libya

Faculty of Engineering and Technology

Department of Food Science and Technology

Brak Al Shati /Libya.

BIOGRAPHICAL: Born: Benghazi-Libya

Date of birth: 23 November 1970

Home Address: 26 - Abd Elrahman Azam 32-11.

Ben Younes-Bengahzi - Libya

Tel:+218(92) 3326889

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EDUCATION:

July 2009 – Sep 2017 Ph.D.

Dept. of Food Technology-Food Science & Technology

University Putra Malaysia-UPM Advisors: Prof. Dr. Tan Chin Ping

GPA: 3.73

Sep 2003 – May 2007 M.Sc. Graduate Student

Dept. of Food Engineering- Faculty of Engineering

Middle East Technical University-METU

Advisors: Prof. Dr. Ali Esin

GPA: 3.43

Sep 1990- June 1994 B.Sc.

Dept. of Food Tech. Faculty of Engineering & Technology

Sebha University

Advisors: Prof. Dr. Mohammed Atef Sarhan

Grade: 78.17%. Ranked as 1st student.

PROFESSIONAL AND TEACHING EXPERIENCE:

Sep 1997 – July 2002 Laboratory Instructor, Teaching Assistant

Food Chemistry, Food Analysis, Food Processing, Meat &

Fish Technology, Food Process Engineering.

Department of Food Technology

Faculty of Engineering and Technology

Sebha University.

Sep 2007- Dec 2008 Assistant lecturer, Principle of Food Engineering, Food

Process Engineering.

Department of Food Technology

Faculty of Engineering and Technology

Sebha University

RESEARCH ACTIVITIES:

RESEARCH INTERESTS:

I am interested in how food processing affects food properties and their structure and function. Also, I am interested in how thermal and non-thermal processing of food affects the physicochemical properties of food. My future research will focus on development and design the novel food processing.

DOCTORAL RESEARCH:

Department of Food Technology, University Putra Malaysia.

Advisors: Prof. Dr. Tan Chin Ping.

Field of Study: Fat & Oil Tech- Food Process Engineering.

Effect of Microwave frying on Physicochemical properties of oils and quality

Characteristics of Potato chips.

MASTER RESEARCH:

Department of Food Engineering, Middle East Technical University.

Advisors: Prof. Dr. Ali Esin.

Field of Study: Food Process Engineering.

WATER SORPTION ISOTHERMS OF LIBYAN DATE PASTE.

UNDERGRADUATE RESEARCH:

Department of Food Technology, Sebha University

Advisor: Prof. Dr. Mohammed Atef Sarhan.

Graduation research: Physiochemical and microbiological studies of Nigella saliva's oil.

Languages: Arabic – English.

Computing Skills: Windows packages (e.g. MS Word, MS power point, etc).

PUBLICATIONS ARTICLES:

- 1: A. Houssein, Taher. & A. Esin. (2012). Water Sorption Isotherms of Libyan Date Paste. International Conference on Agricultural and Food Engineering for Life (Cafei2012), Malaysia, 2012.
- 2: Taher Ahmed Houssein., (2017). Proposed Libyan standards for Halal products. The First Scientific Conference on Food Security and Food Safety. Libya-2017
- 3: A. Houssein, Taher., Chin Ping, Tan., Gulum Sumnu., Hasanah Mohd Ghazali & Aziz Arfan.(2018). Kinctics study of moisture loss and oil uptake during microwave frying of potato chips. *Polish journal of Food Nutrition Science*. (Submitted).
- 4: A. Houssein, Taher., Chin Ping, Tan., Gulum Sumnu., Hasanah Mohd Ghazali & Aziz Arfan.(2018). Effect of microwave frying on acrylamide formation in potato chips. *Journal of Food Processing & Technology* (Submitted).
- 5. A. Houssein, Taher., Chin Ping, Tan., Gulum Sumnu., Hasanah Mohd Ghazali & Aziz Arfan.(2018). Effect of microwave frying on microstructure of potato chips. *International Food Research Journal*. (Submitted).

REFEREES:

1: Prof.Dr. Chin-Ping TAN.

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2: Prof. Dr. Gülüm Şumnu

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3: Prof Dr Ali Esin

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