

# CURRICULUM VITAE

Mohammad Fikry Mohammad Ibrahim

Date of birth: 13/02/1986

Place of birth: Egypt

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## PERSONAL INFORMATION

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## WORK EXPERIENCE

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- 7 Aug 2007–Present      Lecturer;  
Agricultural and Biosystems Engineering Dep., Benha University, Benha, Egypt.
- 20 Feb 2017–05 Aug 2019      Researcher;  
Process and Food Engineering Dep., Universiti Putra Malaysia, Malaysia.
- 31 Aug 2013–30 May 2016      Researcher;  
Agricultural Engineering Dep., King Saud University, Riyadh, Saudi Arabia.
- 7 Aug 2009–10 Jun 2010      Computer instructor  
Information Technology Centre, Faculty of Agriculture, Benha University, Egypt.

## EDUCATION

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- 21 Feb 2017–17 Oct 2019      PhD Degree;  
Process and Food Engineering, Universiti Putra Malaysia, Malaysia.
- 31 Aug 2013–30 May 2016      Master's Degree;  
Agricultural Engineering (Food Engineering branch), King Saud University, Riyadh, Saudi Arabia.
- 20 Sep 2002–25 Jun 2006      Bachelor's Degree;  
Agricultural Engineering, Benha University, Benha, Egypt.

## LIST OF PUBLICATIONS

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1. **Fikry M.** and Al-Awaadh M. Alhussein. 2016. Characteristics of dynamics sorption isotherms of date flesh powder rich in fiber. *International Journal of Food Engineering*, 12(5): 469–480; <https://doi.org/10.1515/ijfe-2015-0223>.
  2. **Fikry, M.**, Yusof, Y.A., Al-Awaadh, A.M., Rahman, R.A., Chin, N.L., Mousa, E. Chang, L.S. 2019. Effect of the roasting conditions on the physicochemical, quality and sensory attributes of coffee-like powder and brew from defatted palm date seeds. *Foods*, 8(2), 61; <https://doi.org/10.3390/foods8020061>.
  3. **Fikry, M.**, Yusof, Y.A., Al-Awaadh, A.M., Rahman, R.A., Chin, N.L., Mousa, E. Chang, L.S. 2019. Kinetics modelling of the colour, hardness, grinding energy consumption and oil yield changes during the conventional roasting of palm date seeds. *Food Science and Technology Research*, 25(3): 351-362; <https://doi.org/10.3136/fstr.25.351>.
  4. **Fikry, M.**, Yusof, Y.A., Al-Awaadh, A.M., Rahman, R.A., Ghazali, H. M. 2019. Antioxidative and Quality Properties of Full-Fat Date Seeds Brew as Influenced by the Roasting Conditions. *Antioxidants*, 8, 226; <https://doi.org/10.3390/antiox8070226>.
  5. Manzoor, S., Yusof, Y. A., Chin, N. L., Tawakkal, I. S. M. A., **Fikry, M.** and Chang, L.S. 2019. Quality characteristics and sensory profile of stirred yogurt enriched with papaya peel powder. *Pertanika Journal of Tropical Agricultural Science*, 42(2): 519 – 533.
  6. Manzoor, S., Yusof, Y. A., Chin, N. L., Tawakkal, I. S. M. A., **Fikry, M.** and Chang, L.S. 2019. Thin layer drying characteristics of papaya (*Carica papaya*) peel using convection oven and microwave drying. *Pertanika Journal of science and technology*, 27(3): 1207 - 1226.
- Fikry, M.**, Yusof, Y.A., Al-Awaadh, A.M., Rahman, R.A., Chin, N.L., Chang, L.S. 2019. Moisture transfer kinetics during roasting of palm date seeds (*Phoenix dactylifera* L.). 4<sup>th</sup> International Conference on Agricultural and Food Engineering (*Cafei2018*), 7<sup>th</sup>-9<sup>th</sup> November 2018, UPM, Malaysia.
- Alhussein M. Al-Awaadh, Bakri H. Hassan and Khaled M. A. Ahmed. 2015. Hot air-drying characteristics of Sukkari date (*Phoenix dactylifera* L.) and effects of drying condition on fruit color and texture. *International Journal of Food Engineering*. 11, (3): 421–434; <https://doi.org/10.1515/ijfe-2014-0309>.

### Author/co-author

### Conference papers

### Acknowledgments

## **PARTICIPATION IN RESEARCH PROJECTS**

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### **Researcher**

Hassan, Bakri and Assiry, Alhussein. Moisture sorption isotherms and hot air-drying characteristics of Saudi dates (*Phoenix dactylifera* L.) and the effect of drying on dates color and mechanical properties. Long-Term Comprehensive National Plan for Science, Technology and Innovation on 30th MARCH 2010. Accepted and started 1/9/2011, # ASTP-09, Budget: 1,275,600SR. Finished on 14<sup>th</sup> September 2014.

### **Co-PI and Researcher**

Yus Aniza Yusof, Mohammad Fikry, Russly Abdul Rahman, Nyuk Ling Chin. Production and characterization of coffee-like powder and brew from palm date seeds. Universiti Putra Malaysia, IPS Grant with Vote Number: 9634800. Accepted and started 1/4/2018, Budget: MYR 25000. (Completed).

## **ATTENDING CONFERENCES AND SEMINARS**

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### **Presenter**

Moisture transfer kinetics during roasting of palm date seeds (*Phoenix dactylifera* L.). 4<sup>th</sup> International Conference on Agricultural and Food Engineering (*Cafei2018*), 7<sup>th</sup>-9<sup>th</sup> November 2018, Universiti Putra Malaysia, Malaysia.

## **ACADEMIC WORKSHOPS**

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### **Trainee**

“Behaviours of the profession”, held on 21<sup>st</sup> -23<sup>rd</sup> October 2007, Benha University.

“Financial and legal aspects at the universities”, held on 17<sup>th</sup> – 19<sup>th</sup> November 2008, Benha University.

"Application of the national academy of reference standards", held on 20<sup>th</sup>- 23<sup>rd</sup> July 2010, Benha University.

“Evaluation systems of the students”, held on 16<sup>th</sup>-18<sup>th</sup> August 2010, Benha University.

“Scientific research; concepts, mechanisms and ethics”, held on 23<sup>rd</sup> – 24<sup>th</sup> February 2014, King Saud University.

“Writing of a proposal”, held on 25<sup>th</sup> – 26<sup>th</sup> February 2014, King Saud University.

“Elements in a thesis”, held on 26<sup>th</sup> February 2018, Universiti Putra Malaysia, Malaysia.

“Preparation of the university lecturer”, held on 13<sup>rd</sup> – 18<sup>th</sup> April 2019, Benha University.

“Using the technology in teaching”, held on 23<sup>rd</sup> – 24<sup>th</sup> April 2019, Benha University.

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“Microsoft office (Word, PowerPoint and Excel)”, held on 6<sup>th</sup> August 2010, Benha University.

**Instructor**

“Statistical data analysis using SPSS”, held on 15<sup>th</sup> May 2014, King Saud University.

**SPECIALIZED WORKSHOPS  
AND TRAINING**

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International Computer Driving License course “ICDL”, skill card No. EGY000325149, held on 8<sup>th</sup> June 2011, Benha University  
"Training on using Nanoplus and Zeta sizer in foods materials", held on 22<sup>nd</sup> March 2018, Faculty of Engineering, Universiti Putra Malaysia, Malaysia.

**Trainee**

“Measurement uncertainty ISO17025”, held on 27<sup>th</sup> -28<sup>th</sup> February 2018, Halal Products Research Institute, Universiti Putra Malaysia, Malaysia.

“Training on using HPLC”, held on 11<sup>st</sup> April 2018, Faculty of Engineering, Universiti Putra Malaysia, Malaysia.

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“Training on DSC instrument” held on 13<sup>rd</sup> March 2018, Faculty of Engineering, Universiti Putra Malaysia, Malaysia.

**Instructor**

“Training on Universal Instron machine for compacting food powder” held on 24<sup>rd</sup> October 2018, Faculty of Engineering, Universiti Putra Malaysia, Malaysia.

## **AWARDS**

10<sup>th</sup> May 2019

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Excellence Award, Vice chancellor, UPM.

## **REFEREES**

Prof. Dr. Alhussien Al-Awadaah

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Prof. Dr. Yus Aniza Yosuf

[yus.aniza@upm.edu.my](mailto:yus.aniza@upm.edu.my)

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