**Curriculum Vitae**

**PERSONAL INFORMATION:**

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|  | Dalia Gamal Ahmed Gamil | Name: |
| Faculty of Agriculture Str. Moshtohor, Toukh, Qaluobia, Egypt. | Address: |
| +201281234456 | Mobile: |
| dalia.gamil@fagr.bu.edu.eg | E-mail: |
| <https://orcid.org/0000-0003-3763->7876[https://www.scopus.com/authid/detail.uri?authorId=57209027882](https://www.scopus.com/authid/detail.uri?authorId=57203892766)<https://scholar.google.com/citations?user=FxqU-kwAAAAJ&hl=en>https://www.researchgate.net/profile/Dalia-Gamal/stats/report/weekly/2023-02-05[Mail - DALIA.GAMIL@fagr.bu.edu.eg - Outlook (office.com)](https://outlook.office.com/mail/inbox/id/AAQkAGVkZTk1NzhjLWI2Y2UtNDMxMC05MjUxLTBlMzFhMzhkMDRmMwAQAI7VieH4HCxKqZ9snX76ibM%3D?native=)  | Web pages |
| Married | Marital Status: | Egyptian | Nationality: |
| 6/4/1985 | Date of birth: | female | Sex: |

**EDUCATION BACKGROUND:**

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| Ph.D. in dairy science in Food science Department, Faculty of Agriculture, Benha University. Egypt.  | 2013- 2018 |
| M.Sc. in Food science in Food science Department, Faculty of Agriculture, Benha University. Egypt.  | 2007 - 2012 |
| B.Sc. in Agricultural Sciences, Food science Department, Faculty of Agriculture, Benha University, Egypt.  | 2006  |

**EMPLOYMENT HISTORY:**

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| Lecturer of dairy science, Dairy science Department Faculty of Agriculture, Benha University, Egypt.  | 2019 - till now  |
| Assistant Lecturer, Food science Department, Faculty of Agriculture, Benha University, Egypt.  | 2013 - 2019 |
| Demonstrator, Food science Department, Faculty of Agriculture, Benha University, Egypt.  | 2007- 2013 |

**RESEARCH INTERESTS:**

* Application of nanotechnology in dairy science
* Lactic acid bacteria against cov-19.
* Improving properties of dairy products.

**LANGUAGE AND COMPUTER SKILLS:**

* Certificate of internationalTOEFL test with band score of 550, Benha University, Egypt (2011).
* A very good command of Windows system 7 and 8, MS office (MS Word, MS Excel, MS Power Point, MS access and Internet explorer), Adobe Photoshop, , image J, Total lab, Gel Analyzer and Jalview, Linux.

**RESEARCH PROJECTS:**

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| **Year** | **Title** |
| **2019-2020** | lecturer in the project of " **Utilization of by-products for the dairy industry in the preparation of some dairy products with functional and nutritional value and high economic****.** **(D/4/2)** |

**ACADEMIC RESEARCH ACTIVITIES:**

* Supervising many graduate projects for level 4 students, Training students on how to work in scientific groups, how to design scientific experiments and how to write and publish academic researches.
* Participating in organizing training courses for undergraduate students and researchers in principles techniques in Cheese technology.
* Organizing training courses for undergraduate students and researchers in dairy products.

**TEACHING COURSES:**

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| **Undergraduate:** | Principles of food and dairy science |
| Dairy chemistry |
| Cheese technology  |
|  | Fatty products and its replacement |
| **Post-graduate:** | Fatty products  |
| Analytical of milk and its products |
|  | Judgment of dairy products |

**MEMBERSHIP OF SCIENTIFIC ASSOCIATION:**

* Member of Egyptian society of dairy science and technology.
* Member of the Egyptian agriculture chemistry and environmental protection society (ACEPS).

**CONFERENCES and SYMPOSIUMS:**

* 13th Egyptian conference for dairy science and technology at Safer hotel 28-29 october 2108.
* 2nd International Conference on Agricultural Biotechnology Applications (ICBAA), (ICBAA), Moshtohor and Hurghada, 8-12 April 2014, Faculty of Agriculture, Benha University,Egypt. <http://icbaa.bu.edu.eg/2nd/index.php>
* 3rd International Conference on Agricultural Biotechnology Applications (ICBAA), (ICBAA), Moshtohor and Sharn El-Shiekh, 5-9 April 2016, Faculty of Agriculture, Benha University, Egypt. <http://icbaa.bu.edu.eg/3rd/index.php>

**WORKSHOPS:**

* Recent Developments in dairy research 3rd april2019. In Conference hall National research center Dokki, Giza
* Recent Developments in dairy research 5th april2017. In Conference hall National research center Dokki, Giza
* New processing technologies in dairy industry 6th April 2016 In Conference hall National research center Dokki, Giza
* Nutritional and environmental aspects of milk processing 3rd April 2013 held in the faculty of agriculture El-Fayoum University
* New application in food and dairy processing and preservation in Faculty of agriculture Mostohor University.
* The best poster in the 13th Egyptian conference for dairy science and technology at Safer hotel 28-29 october 2018.
* Modern methods of measurement and evaluation held at measurement and evaluation center at 27th November 2022.
* Attended “the seventh international conference of food industries and nutritional research division. National Research center, Egypt25-26 sep2018.
* Attended and participated in “White Brined cheese Seminar” March 2019 organized by USAID’s Strengthening Misr Food Additives (MIFAD)& CHR Hansen-Denmark. Held at Steigenberger hotel Cairo, Egypt.

**LIST OF PUBLICATION:**

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| 1 | Atallah, A.A.; Ismail, E.A.; Yehia, H.M.; Elkhadragy, M.F.; Aloufi, A.S.; Gemiel, D.G. Physicochemical, Microbiological and Microstructural Characteristics of Sucrose-Free Probiotic-Frozen Yogurt during Storage. Foods 2022, 11, 1099. https://doi.org/10.3390/ foods11081099 |
| 2 | Atallah, A.A.; Osman, A.; Sitohy, M.; Gemiel, D.G.; El-Garhy, O.H.; Azab, I.H.E.; Fahim, N.H.; Abdelmoniem, A.M.; Mehana, A.E.; Imbabi, T.A. Physiological Performance of Rabbits Administered Buffalo Milk Yogurts Enriched with Whey Protein Concentrate, Calcium Caseinate or Spirulina platensis. Foods 2021, 10, 2493. https://doi.org/ 10.3390/foods10102493. |
| 3 | Barakat, H.; Mohamed, A.; Gemiel, D.G.; Atallah, A.A. Microstructural, Volatile Compounds, Microbiological and Organoleptical Characteristics of Low-Fat Buffalo Milk Yogurt Enriched with Whey Protein Concentrate and Ca-Caseinate during Cold Storage. Fermentation 2021, 7, 250. https://doi.org/ 10.3390/fermentation7040250 |
| 4 | Atallah A. Atallah\* and Dalia G. Gemiel .Chemical Characterizations of Carbonated Whey Beverages Fortified with Fruit Juice and Some Herbs Extract Egypt. J. Food. Sci. Vol. 48, No. 2, pp. 377-388 (2020).  |
| 5 | Atallah A Atallah, Osama M Morsy & Dalia G Gemiel (2020) Characterization of functional low-fat yogurt enriched with whey protein concentrate, Ca-caseinate and spirulina, International Journal of Food Properties, 23:1, 1678-1691, DOI: 10.1080/10942912.2020.1823409  |
| 6 | Atallah A. Atallah\*, Dalia G. Gemiel. Preparation of New Carbonated Beverages Based on Hydrolyzed Whey by Fruit and Some Herbs. American Journal of Food Science and Technology, 2020, Vol. 8, No. 2, 49-55. DOI: 10.12691/ajfst-8-2-2. |
| 7 |  Sania M. Abdou; M. B. El-Alfy; M. E. Shenana and Dalia G. Gemiel. Improving of low-fat processed cheese sauces using different fat replacers Conference: 13 th Egyptian conference for Dairy Sci., and technology 28 - 29 October 2018 At: Safer Hotel Cairo, Egypt |
| 8 | Sania M. Abdou; M. B. El-Alfy; M. E. Shenana and Dalia G. Gemiel. The use of retentate casein and acid casein curds in the manufacture of low cost imitation processed cheese sauces. Conference: 13 th Egyptian conference for Dairy Sci., and technology 28 - 29 October 2018 At: Safer Hotel Cairo, Egypt. |
| 9 | Sania M. Abdou; M. B. El-Alfy; M. E. Shenana and Dalia G. Gemiel .Evaluation of some processed cheese spreads and sauces available in the Egyptian market. Annals of Agric, Sci Mostoher Vol 55 (2)321-332. |
| 10 | Sania M. Abdou; M. B. El-Alfy; M. E. Shenana and Dalia G. Gemiel. COMPOSITION AND PROPERTIES OF SOME MARKET DRIED INFANTFORMULAS IN COMPARISON WITH HUMAN, COWS AND BUFFALOES MILK Egyptian J. Dairy Sci., 42: 23-36 (2014). |
| 11 | Sania M. Abdou; M. B. El-Alfy; M. E. Shenana and Dalia G. Gemiel. NEW INFANT FORMULAS FROM COWS' MILK SUPPLEMENTED WITH MODIFIED WHEY. Egyptian J. Dairy Sci., 42: 105-118 (2014(. |