


1. Personal data

Name (Arabic)	محمد عيد عبد الله شنانه	
Name (English)	Mohamed Eid Abd Allha Shenana	
Department	Dairy Sci.,	
College	Moshtoher Faculty of Agriculture	
Academic degree	Professor and head of Dairy Dapt.,	
Office Address	Faculty of Agriculture, Moshtohor, Touck, Kalubiea, Egypt	
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Web site (if any)		

2. Short notes:

Mohamed Eid Abd Allha Shenana

- (Egyptian, born 1964)
- Holds a Master degree as well as a Ph.D. in Agriculture with a major in Dairy Sci.,
- Head of Dairy Depart, Faculty of Agriculture, Moshtohor, Benha Univ.,. Furthermore, a Consultant of Dairy product Unit, Benha University, Egypt.
- Worked more than 20 years in the private sectors *i.e* (Dairy technology trainer for the engineers in dairy sectors, secondary school teachers and Agriculture Ministry engineers) as well as member of experienced team in the field of Food and Dairy of International Training Center (ITC), Egypt from 2001 – 2010.
- Member of some projects team “Utilization of whey as by-products from dairy” 1992 – 1994, “Production of clean milk” 1994 – 1995”
- Establishment Internal Quality Assurance System (QAAP2)" 2008- 2009.

- Trainer of " Fermented milk and cheese seminar" during the period of 16 – 19 March 1996 at Scottish of Agriculture College, Auchincruive, Food Sci., Scotland, UK.
- Member of Committees of Supreme Universities Council to examine scientific production of for promotion of faculty members (associate prof. and professors).
- Involved in promotion the production of so many Dairy professors and associate professors over all the Egyptian Universities.
- Referee for more than 30 PhD and MSc theses in Dairy filed over all the Egyptian Universities.
- Editor of Milk Book for 2nd year of Agriculture secondary schools 2010, Egypt.
- Starter Cultures: Classification, Traditional Production Technology, and Potential Role in Cheese Manufacturing Industries. Mohamed Eid Shenana and Ami Patel a chapter in "Microbiology for Food and Health Technological Developments and Advances".
Editors: Deepak Kumar Verma , Ami R. Patel , Prem Prakash Srivastav, PhD Balaram Mohapatra . Alaa Kareem Niamah, PhD <http://www.appleacademicpress.com/> 2019.

3. Education

Institution	Degree obtained	Year
Moshtohor Faculty of Agriculture - Zagazig University- Benha Branch and Scottish Agriculture College (SAC), Scotland, UK.	Ph.D. "Some Technological and Chemical Studies on Processed Cheese"	1997
Moshtohor Faculty of Agriculture - Zagazig University- Benha Branch	M.Sc." "Utilization of fat produced from whey in manufacturing of some fatty dairy products"	1991
Moshtohor Faculty of Agriculture - Zagazig University- Benha Branch	B.Sc.	1986

General specialty	Food Sci.,
Specific specialty	Dairy

Language skills (Excellent, Very Good, Good, Basic)

Language	Reading	Speaking	Writing
Arabic	Excellent	Excellent	Excellent
English	Excellent	Excellent	Excellent
Dutch	Good	Good	Good

4. Cooperation with local and international entities having website

Name of local and international entity	Website or email
1. www.reviewms.com	www.reviewms.com
2. Adnan Tamime	adnan@tamime.fsnet.co.uk
3. M. Hamdy Nousar	hlotours@digital.net
4. http://livedna.net	http://livedna.net

5. Membership of professional bodies (List)

- 1) Member and reviewer of the Egyptian Society of Dairy Sci., and Technology
- 2) Member of the International Society of Dairy Technology
- 3) Member of the Egyptian Society of Food Sci., and Technology
- 4) Member of the Egyptian Society of Essential oils, Flavours cosmetics and Fragrances association.
- 5) Member and reviewer of Moshtohor Annals of Agric. Sci., Egypt
- 6) Member of the Egyptian Agriculture Chemistry and Environmental Protection Society (ACEPS).
- 7) Member and referee of the International Dairy Journal (Science Alert USA)
- 8) Member and referee of Biotechnology (Science Alert USA)
- 9) Member and referee of Research Journal of Microbiology (Science Alert USA)
- 10) Member of Moshtohor Faculty of Agriculture committee, Benha University, Egypt during the year of 2009.
- 11) Member of team "**Establishment Internal Quality Assurance System (EIQAS)**" project from 2008 - 2009 which fully sponsored by Higher Education Ministry. Egypt.
- 12) Member of Team for improving the secondary Agriculture schools educations in Dairy filed.
- 13) Member of Committees of Supreme Universities Council to examine scientific production of for promotion of faculty members (associate prof. and professors).

6. Distinction and Awards (List)

- a. Awards First Gold Medal of Egyptian Society of Dairy Sci. and Technology conference for the best poster research paper. November 2007.
- b. Participated in the most sports events at my college since I had been hired for positions of demonstrator, assistant Lecturer, assistant professor and professor.
- c. Awarded 5 certificates of sports superiority at the Faculty league, 4 of them in Soccer and the fourth one in marathon.
- d. Awards Benha Univ., Prize for research Development 2015.
- e. Awards Benha Univ., Prize for research and international publications 2015.
- f. Awarded Benha Univ., Prize for research and international publications 2017.
- g. Google Scholar citation 256 and H-Index 8.
- h. Researchgate Score 17.1

7. Academic

7.1. Teaching

7.1.1. Courses at under graduate level :

1. Cheese Technology	2. Fatty Dairy Products
3. Dairy Chemistry	4. Fermented Dairy and Dairy By-products
5. Dairy Technology	6. Dairy analysis
7. Biotechnology in dairy	8. Research methods

7.1.2. Courses at post graduate level

1. Cheese Technology advanced
2. Dairy By-product advanced
3. advanced Fermented Dairy products
4. Advanced Biotechnology in dairy

8. Areas of research

- Dairy chemistry and technology
- Cheeses, fermented milks technology and Biotechnology.

9. PhD/M.Sc. Supervision

9.1. Finished PhD/ MSc Supervision

Title	Accepted Date	Degree	Name	
Some studies on Halloumi cheese	2002	M.Sc	Amal Mohamed sadek	1
Utilization of UF or RO-concentrated milk in manufacturing some dairy products	2007	PhD	Wahed Ibrahim Nassr	2
Using of non-traditional methods for making soft cheese	2010	MSc	Ahmed Roshdy	3
Biochemical study of Koumbucha in Quail	2010	MSc	Shimaa Ahmed Al-Refaey Atwa	4
Effect of Some Preservatives Materials on the Characteristics of Some Dairy Products	2011	MSc	Ibrahim sameir	5
Technological Aspects on functional dairy starter cultures	2013	PhD	Atalla Abd elrazek Attala	6
Studies on the Performance of Some Milk Cream Separators	2012	MSc	Heba said Rageb	7
Studies on Infant Formula	2012	MSc	Dalia Gamal Gemael	8
Isolation and molecular identification of Lactic acid bacteria from infant feces as ideal probiotics for therapeutic uses	2015	Msc	Mohamed Zakaria Mohamed	9
Technological study on Goat's milk	2015	PhD	Samah Mohamed Saeid	10
Bio-chemical studies on the bioactive peptides derived from milk and some milk products	2016	PhD	Ibrahim sameir	11
Studies on production of processed cheese related products (sauces)	2017	PhD	Dalia Gamal Gemael	12
Incorporating of some natural and bio-materials in cheese to improve their function characteristics	2018	PhD	Ahmed Roshdy	13

9.2. In progress PhD/ MSc Supervision

Title	Accepted Date	Degree	Name	
Some Studies on Mozzarella cheese	In progress	M.Sc	Ahmed Shokry	1
Innovation of Whey Protein concentrates for functional Dairy Applications	In progress	M.Sc	Abd Elaziz ElBarbary	2
Improvement of physical and chemical properties of some low fat dairy products	In progress	MSc	Rania Galal	3
Studies on improving the quality and shelf life of Feta like cheese	In progress	MSc	Alla Antar	4
Some studies in symbiotic drinking yoghurt	In progress	PhD	Sana El margany	5
Quality improvement of Taiza Yamany cheese using some probiotic bacteria in the manufacture	In progress	PhD	Nabil Molhy (from Yamen)	6
Increasing of the Conjugated Linoleic Acid (CLA) Content of Probiotic yoghurt	In progress	MSc	Hanan Abu Elamkarm	7
Antifungal activity of some lactic acid bacteria against some molds isolated from cheese and some dairy products surfaces	In progress	MSc	Mohamed Rabee	8
Study of Bio-diversity of foodborne pathogens in dairy and dairy products using molecular biology techniques	In progress		Mahmoud Ibrahim Mansy	9

10. List of Publications

1. **EVALUATION OF WHEY SAMNA**. ABD EL-HADY, S. M.; DAWOOD, A.H.; MONTASSER, E. A. AND SHENANA, M. E. PROC. 5TH EGYPTIAN CONF. DAIRY SCI., & TECHNOLOGY. 104 – 113, (1992).

2. **PRODUCTION AND ACCEPTABILITY OF BIO-YOGHURT**. EL-NAGAR, G.F. AND SHENANA, M. E. PROC. 7TH EGYPTIAN CONF. DAIRY SCI., & TECHNOLOGY 227 – 240, (1998).

3. **COMPARISON OF THE SENSORY PROFILES OF REGULAR AND REDUCED-FAT COMMERCIALS PROCESSED CHEESE SPREADS**. MUIR, D. D.; WILLIAMS, S. A. R.; TAMIME, A. Y. AND SHENANA, M. E. INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY. 32: 279 – 287. (1998)

4. **UTILIZATION OF SOME VEGETABLE OILS IN YOGHURT MANUFACTURE.** ABD EL-ATY, M. A.; EL-NAGAR, G.F. **SHENANA, M. E.** ANNALS OF AGRIC. SCI., MOSHTIOHER, VOL. 36: 2405 - 2415. (1998).
5. **PROCESSED CHEESE ANALOGUES INCORPORATING FAT-SUBSTITUTE. 1. COMPOSITION, MICROBIOLOGICAL QUALITY AND FLAVOUR CHANGES DURING STORAGE AT 5⁰C.** MUIR, D. D.; TAMIME, A. Y. ; **SHENANA, M. E.** AND DAWOOD, A. H. LABENSM.-WISS. U.-TECHNOL., 32: 41 – 49 (1999).
6. **PROCESSED CHEESE ANALOGUES INCORPORATING FAT-SUBSTITUTE. 2. RHEOLOY, SENSORY PRECEPTION OF TEXTURE AND MICROSTRUCTURE.** TAMIME, A. Y.; MUIR, D. D.; **SHENANA, M. E.**; KALAB, M. AND DAWOOD, A. H. LABENSM.-WISS. U.-TECHNOL., 32, 50 - 59 (1999).
7. **QUALITY OF UF-FETTA LIKE CHEESE AS AFFECTED BY ADDING CULTURE OF *Propionibacterium freudenrechii* sub spp *shermani* and *Lactobacillus rhamnous LC705* OR POTASSIUM SORBET.** EL-ABASSY, M. M. Z AND **SHENANA, M. E.** ANNALS OF AGRIC. SCI., MOSHTOHER, VOL. 39: 395 – 406 (2001).
8. **PRODUCTION OF NEW FERMENTED DAIRY CEREAL PRODUCTS (KISHK) WITH DIFFERENT DRYING METHODS.** **SHENANA, M. E.**; BAHNASAWY, A.H. AND EL-DESOUKY, A.I. ANNALS OF AGRIC. SCI., MOSHTIOHER. 39: 2269 - 2280 (2001).
9. **PRODUCTION OF HALLOUMI CHEESE FROM DIFFERENT TYPES OF MILK.** SANIA, M. A.; **SHENANA, M. E.**; OSMAN, S. G. AND AMAL. M. SADEK. EGYPT IAN J. OF DAIRY SCI., 30: 231 – 242 (2002).
10. **EVALUATION OF HALLOUMI CHEESE AVAILABLE IN THE EGYPTIAN MARKETS.** OSMAN, S. G.; SANIA, M. A.; **SHENANA, M. E.**; AND AMAL. M. SADEK. 4TH INTERNATIONAL CONFERENCE FOR FOOD INDUSTRIES QUALITY CONTROL. ALEXANDREA, EGYPT. 11 - 13 JUN 2002. 637 – 647.
11. **MICROSTRUCTURE OF FULL- AND LOW-FAT HALLOUMI CHEESE.** **SHENANA, M. E.** ANNALS OF AGRIC. SCI., MOSHTOHER, VOL. 40: 359 - 368 (2002).
12. **ENERGY CONSUMPTION IN MANUFACTURE OF SOME DAIRY PRODUCTS ON A SMALL SCALE.** BAHNASAWY, A.H. AND **SHENANA, M. E.** THE 3RD SCIENTIFIC CONFERENCE OF AGRICULTURE SCIENCES, ASSIUT, OCT. 309 – 321 (2002).
13. **PRODUCTION OF LOW-FAT HALLOUMI CHEESE.** SANIA, M. A.; **SHENANA, M. E.**; OSMAN, S. G. AND AMAL. M. SADEK. EGYPTIAN J. OF DAIRY SCI., 31: (1) 101 -110. (2003).
14. **A MATHEMATICAL MODEL OF DIRECT SUN AND SOLAR DRYING OF SOME FERMENTED DAIRY PRODUCTS (KISHK).** BAHNASAWY, A.H. AND **SHENANA, M. E.** JOURNAL OF FOOD ENGINEERING 61: 309–319 (2004).

15. **EFFECTS OF PROBIOTIC KUMBO-YOGHURT ON CHOLESTEREMIA AND HISTOLOGICAL CHANGES IN CHOLESTEROL-FED RATS** SHENANA, M. E. SHENANA, M. E.; HAFEZ, M. E.; ATTIA, H. F; GAFOUR, W. A. AND OMNIA, M. JOURNAL OF BIOLOGICAL CHEMISTRY AND ENVIRONMENTAL SCIENCES 1 (4) 807–823 (2006).

16. **PREPARATION AND PROPERTIES OF LOW FAT PROCESSED CHEESE SPREADS** SAFINAZ EL-SHIBINY, M.E. SHENANA, G.F. EL-NAGAR AND SANIA M. ABDOU. INTERNATIONAL JOURNAL OF DAIRY SCIENCE 2 (1): 13-22, (2007).

17. **EFFECT OF FAT CONTENT, FAT REPLACERS AND EMULSIFYING SALTS ON HALF- AND LOW-FAT PROCESSED CHEESE SPREADS.** SAFINAZ EL-SHIBINY, SHENANA, M. E., G.F. EL-NAGAR AND SANIA M. ABDOU. JOURNAL OF SAUDI SOCIETY FOR FOOD AND NUTRITION 1: (2007).

18. **SOME FACTORS AFFECTING PRODUCTION AND MILK COMPOSITION CHARACTERS IN A CROSSBREEDING EXPERIMENT INVOLVING GABALI AND V- LINE RABBITS IN EGYPT** IRAQI, M. M., SHENANA, M. E. AND BASELGA, M. WORLD RABBIT SCIENCE , 15: 151-159 (2007).

19. **PREPARATION AND USE OF WHEY PROTEIN/CARRAGEENAN PARTICULATE IN LOW-FAT YOGHURT.** M.E. SHENANA, G.F. EL-NAGAR , SAFINAZ EL-SHIBINY, AND SANIA M. ABDOU. EGYPTIAN J. OF DAIRY SCI., 35: 185- 193 (2007).

20. **UTILIZATION OF UF- AND RO-RETENTATES IN ICE CREAM MAKING.** SHENANA, M. E.; SANIA,M. ABDOU; HASSAAN, H. M; EL-ALFY, M.B AND NASR, W. I EGYPTIAN J. OF DAIRY SCI., 35: 243 - 251 (2007).

21. **EFFECT OF FEEDING HALF- FAT PROCESSED CHEESE SPREADS CONTENT CONTAINING DIFFERENT TYPES OF WHEY PROTEIN CONCENTRATES ON PLASMA LIPIDS OF RATS.** SALEH ZEINAB, A. SHENANA, M. E., ABEER, A. AFIEI, EL-NAGAR , G. M. AND SAFINAZ EL-SHIBINY. J. AGRIC. SCI., MANSOURA UNIV., 32 (12) 10183 - 10191 (2007).

22. **PRPERTIES OF UF-FETA LIKE CHEESE AS AFFECTED BY DIFFERENT PRESSURES DURING CONCENTRATION OF MILK** SHENANA, M. E. AND BAHNASAWY, A.H. ANNALS OF AGRIC. SCI., MOSHTOHOR, VOL. 46: (1) 45 – 52. (2008).

23. **IMPROVEMENING OF TEXTURAL PROPERTIES FOR MOZZARELLA CHEESE MADE FROM UF- BUFFALOES RETENTATE .** SANIA M. ABDOU; SHENANA, M. E.; EL-ALFY, M.B ; HASSAAN, H. M; AND NASR, W. I. EGYPTIAN J. OF DAIRY SCI., 36: 257 - 270 (2008).

24. **USING OF ULTRAFILTERED (UF) RETENTATE IN MOZZARELLA CHEESE MAKING.** EL-ALFY, M.B ; SHENANA, M. E.; HASSAAN, H. M; SANIA M. ABDOU; AND NASR, W. I. ALEX., J. OF FOOD SCI., AND TECHNOLOGY SPECIAL CONFERENCE VOLUM PAGES 45 – 60 MARCH (2008)

25. **OXIDATIVE STABILITY OF PROCESSED CHEESE SPREADS AS AFFECTED BY ADDING PARTICULATED WHEY PROTEIN / CARRAGEENANA CONCENTRATE (PWPC).** SAFINAZ EL-SHIBINY, M.E. SHENANA, FIZA M. ASSEM, G.F. EL-NAGAR AND SANIA M. ABDU. J. AGRIC. SCI., MANSOURA UNIV., 33 (7) 5177 - 5186 (2008).
26. **THEORETICAL AND EXPERIMENTAL STUDIES ON ULTRAFILTRATION (UF) PROCESS.** BAHNASAWY, A.H. AND SHENANA, M. E. THE 9TH INTERNATIONAL CONFERENCE AND EXHIBITION ON FOOD INDUSTRIES BETWEEN QUALITY AND COMPETITIVENESS, 4-7 APRIL, 1-25. (2009)
27. **THE POTENTIAL EFFECT OF FEEDING WHITE SOFT CHEESE CONTAINING VEGETABLE OILS ON BLOOD LIPID PROFILE AND SOME ENZYMES OF RATS.** SHENANA, ME; EL-ALFY, MB; ISMAIL, EA; GAFOUR, WA; ROSHDY, AM. EGYPTIAN J. DAIRY SCI. (SUPPLEMENT, PRESENTED IN THE 12TH EGYPT. CONF. DAIRY SCI. & TECHNOL., CAIRO, 9-11 NOV. PP (2009).
28. **FLUX DECLINE AND RECOVERY OF ULTRAFILTRATION (UF) PROCESS USED IN MILK CONCENTRATION.** BAHNASAWY, AH; SHENANA, ME . EGYPTIAN JOURNAL OF DAIRY SCIENCE 37 (2) 201-213. (2009).
29. **FLUX BEHAVIOR AND ENERGY CONSUMPTION OF ULTRAFILTRATION (UF) PROCESS OF MILK.** BAHNASAWY, A.H. AND SHENANA, M. E. AUSTRALIAN JOURNAL OF AGRIC. ENG., 1(2):54 - 65 (2010).
30. **NON-TRADITIONAL WHITE SOFT CHEESE FROM WHOLE MIXED MILK FORTIFIED WITH SKIM MILK POWDER AND DIFFERENT VEGETABLE OILS.** E.E. ISMAEL; M.B. EL-ALFY; M. E. SHENANA; W. A. GAFOUR AND A. M. ROSHDY EGYPT. J. OF APPL. 25 (7) 354 -367. (2010)
31. **IMPROVEMENT OF NON-TRADITIONAL WHITE SOFT CHEESE MADE FROM FRESH MILK FORTIFIED WITH ADDING SKIM MILK POWDER AND VEGETABLE OILS USING DIFFERENT RATIOS OF STARTER CULTURE.** M.B.EL-ALFY; M.E.SHENANA; E.E.ISMAEL; W.A.GAFOUR; AND A.M.ROSHDY; EGYPT. J. OF APPL., 25 (10B) 495 – 518. (2010).
32. **ANTIBACTERIAL ACTIVITY OF SOME NATURAL PRESERVATIVE MATERIALS AND THEIR EFFECTS ON CHARACTERISTICS OF YOGHURT.** EL-ALFY, M.B.; SHENANA, M.E.; EL-ATY, A.M. ABD; ELKATAB, E. S. EGYPT. J. OF APPL., 25 (12B) 343 – 360. (2011).
33. **GROWTH AND SURVIVAL OF SOME PROBIOTIC BACTERIA UNDER MANUFACTURING CONDITIONS OF YOGHURT AND RAS CHEESE.** EL-ALFY, MB; SHENANA, ME; EL-NAGAR, GF; ATALLAH, AA. EGYPTIAN JOURNAL OF DAIRY SCIENCE 40 (2) 123-133. (2012)
34. **UTILIZATION OF GOAT'S MILK IN MAKING FUNCTIONAL LOW-AND FULL-FAT YOGHURT** EL-NAGAR, G.F.; SHENANA, M. E; EL-ALFY, M.B.; EL-SHAFEI, K. A. SORYAL AND SAMAH M. BULL. NRC 38 (2) 131 – 148 (2013).

35. **ISOLATION OF *ENTEROCOCCUS FAECIUM* NM113, *ENTEROCOCCUS FAECIUM* NM213 AND *LACTOBACILLUS CASEI* NM512 AS NOVEL PROBIOTICS WITH IMMUNOMODULATORY PROPERTIES.** MANSOUR, NAHLA M; HEINE, HOLGER; ABDOU, SANIA M; **SHENANA, MOHAMED E**; ZAKARIA, MOHAMED K; EL-DIWANY, AHMED MICROBIOLOGY AND IMMUNOLOGY 58 (10). 559-569. **(2014)**.
36. **NEW INFANT FORMULAS FROM COWS'MILK SUPPLEMENTED WITH MODIFIED WHEY** ABDOU, SANIA M; EL-ALFY, MB; **SHENANA, ME**; GEMIEL, DALIA G. EGYPTIAN J. DAIRY SCI., 42 (1): 105-118. **(2014)**.
37. **COMPOSITION AND PROPERTIES OF SOME MARKET DRIED INFANT FORMULAS IN COMPARISON WITH HUMAN, COWS AND BUFFALOES MILKS.** SHENANA, ME; EL-ALFY, MB; SANIA, M ABDOU; GEMIEL, DALIA G. EGYPTIAN J. DAIRY SCI., 42(1) 23 – 36 **(2014)**.
38. **MAKING BIOYOGURT USING NEWLY ISOLATED LACTIC ACID BACTERIA WITH PROBIOTIC FEATURES.** ABDOU, SANIA M; **SHENANA, ME**; MANSOUR, NAHLA M; ZAKARIA, MK. EGYPTIAN J. DAIRY SCI. (SUPPLEMENT, PRESENTED IN THE 12TH EGYPT. CONF. DAIRY SCI. & TECHNOL., CAIRO, 9-11 NOV. **(2015)**
39. **THE PRODUCTION OF NOVEL FUNCTIONAL, YPGHURT CONTAINING ANGIOTENSIN 1 - CONVERTING ENZYME (ACE) INHIBITORY ACTIVITY.** EL-ALFY, MOHAMED B; **SHENANA, ME**; ABD-EL-ATY, MA; YOUSER, AE; ELKHTAB, ES. AGRIC. RES 44: 4 **(2016)**.
40. **NEW POTENTIALLY ANTIHYPERTENSIVE PEPTIDES LIBERATED IN MILK DURING FERMENTATION WITH SELECTED LACTIC ACID BACTERIA AND KOMBUCHA CULTURES** ELKHTAB, EBRAHIM; EL-ALFY, MOHAMED; **SHENANA, MOHAMED EID**; MOHAMED, ABDELATY; YOUSEF, AHMED E. JOURNAL OF DAIRY SCIENCE (100 ISSUE 12) 9508-9520. **(2017)**.
41. **EVALUATION OF SOME PROCESSED CHEESE SPREADS AND SAUCES AVAILABLE IN THE EGYPTIAN MARKET.** EL-ALFY, MB; **SHENANA, ME**; GEMIEL, DALIA G; ABDOU, SANIA M. ANNALS OF AGRIC., SCI., MOSHTOHOR 55 (2) 321 – 332 **(2017)**.
42. **IMPROVING OF LOW-FAT PROCESSED CHEESE SAUCES USING DIFFERENT FAT REPLACERS.** **SHENANA, ME**; EL-ALFY, MB; GEMIEL, DALIA G AND ABDOU, SANIA M. CONFERENCE: 13TH EGYPTIAN CONFERENCE OF DAIRY SCI., AND TECHNOLOGY AT: CAIRO, 30 - 31 OCTOBER **(2018)**.

11. Positions:

- **Professor and head of** Dairy Sci., Department, Moshtohor Faculty of Agriculture Benha University from August 2015 – Present
- **Professor of** Food Sci., Department, Moshtohor Faculty of Agriculture (Dairy) Benha University July 2008 – August 2015
- **Associate Professor:** Food Sci., Department, (Dairy) Moshtohor Faculty of Agriculture (Dairy) Benha University July 2005 – July 2008
- **Associate Professor:** Food Sci., Department, (Dairy) Moshtohor Faculty of Agriculture (Dairy) Zagazig University Benha Branch March 2003 – July 2005
- **Lecturer:** Food Sci., Department, (Dairy) Moshtohor Faculty of Agriculture (Dairy) Zagazig University Benha Branch March 1997- March 2003.
- **Academic visitor,** A visiting PhD scholar to Scottish Agriculture College (SAC), Scotland, UK 1995 – 1996
- **Assistant Lecturer:** Food Sci., Department Zagazig University, Benha Branch 1991-1997
- **Demonstrator:** Food Sci., Department Zagazig University, Benha Branch Moshtohor Faculty of Agriculture 1986-1991

12. Consulting Experience (if any)

- Consultant of Dairy product Unit, Benha University, Egypt.
- Supervising and building up my Dairy Department Fac. of Agric. At Moshtohor, Benha University, Toukh, Kaliobia Egypt.

13. Additional information you would like to put on the website

13. 1. Grants for Projects

Funding organization	Project title	Role	Year
National Agric. Res. Center, Egypt.	- “Utilization of whey as by-products from dairy”	Member of the project team	1992 – 1994
Agric. Res. Center, Egypt.	- “Production of clean milk”	Member of the project team	1994 – 1995
Higher Education Ministry, Egypt.	- "Establishment Internal Quality Assurance System (QAAP2)"	Member of the project team	2008-now

13.2. Attended Workshops, Symposiums, and Conferences

List name and year

Name of Workshops, Symposiums, and Conferences	Year
1. Attended all the Egyptian Dairy Sci. and Technology Conferences	from 1989 – now
2. Attended the 2nd Conference of Food the Food industry at the service of Tourism 19 – 21 October 1994- Cairo – Ras sider	1994
3. Attended the Fermented milk and cheese seminar during the period of 16 – 19 March 1996 at Scottish of Agriculture College, Auchincruive, Food Sci., and Technology Department. Ayr, KA6 5HW, Scotland, UK	1996
4. Attended the Conference of “Starter culture and their uses in Dairy industry” Alexandria 15 – 17 November 1999. Alexandria University, Egypt	1999
5. Attended a workshop on “Noval Application of Introducing of Soy and Soy products in the Egyptian dishes” Jun, 1999. At Food Technology Research Institute, Agric. Res. Center, ARC, Giza, Egypt	1999
6. Attended The first environmental workshop “Milk and Environment” 11 – 12 May 1999 at Fyoom Faculty of Agriculture, Cairo University, Egypt	1999
7. Attended the Electron microscope training course during the period 1st – 6 April 2000 at Assiut University Egypt	2000
8. Attended the 3rd Scientific Conference of Agriculture Sciences, Oct. 20 - 22 (2002). Assiut, University Egypt	2002
9. Attended the 1st International Conference on "Food for Better Health" Cairo, 18 – 20 Oct. 2003 Issued by Food Technology and Nutrition Research Division National Research Centre Cairo, Egypt	2003
Attended the 2 nd Mansoura Arab Conference on "Food and Dairy Science & Technology". 22 – 24 March (2005), Mansoura Univ. , Mansoura, Egypt	2005
11. Attended the 2 nd International Conference on "Future trends in Food science and Nutrition" Cairo, 27 – 29 Nov. 2005 Issued by Food Technology and Nutrition Research Division National Research Centre, Cairo, Egypt	2005
12. Attended the 1 st International Conference on "Environmental Consideration of Arab Food Industry" Cairo, 3 – 5 May. 2006 Held in Arab Countries University and Issued by Ministry of Investment "Food Industry Contraction Company" Cairo, Egypt	2006
13. Attended the workshop on “National Agriculture Research Information Management System” 17 – 21 September 2006 Held in the Egyptian National Agriculture Library (ENAL), Cairo, Egypt	2006
14. Attended the 1st Scientific Conference of the Agriculture Chemistry And Environmental Protection Society (ACEPS) on "Clean Environment And Safe Food" 5 – 7 December 2006, Cairo, Egypt	2006
15. Attended the 4 th Saudi Conference on "Food and Nutrition" organized by Saudi Society for Food & Nutrition 19 – 21 Dhul-Qadah 1427 H 10 – 12 December 2006 held at King Fahad Cultural Centre, Riyadh, Saudi Arabia	2006
16. Attended the Egyptian – German Tempus Seminar 6 – 7 Jun 2007 At	2007

Hellwan Univ., Egypt	
17. Attended the Laboratory Bio-safety and Bio-Security" At Peramiza Hotel during the period 3 – 5 April 2007 which was sponsored by " Global Health and Security Initiative – International Biological Threat Reduction and ASRT	2007
18. Attended the workshop of " Nanotechnology in Food and Dairy Technology " on 23 rd April 2008. At Faculty of Agric., Fyout Univ., Egypt	2008
19. Attended so many workshops on “ Quality and Accreditation in Higher Education	From 2004 - now
20. Attended the workshop of " Preparation of external referee in quality system of higher education " from 24 - 25 Jun 2009. Moshtohor Faculty of Agriculture, Benha University, Toukh, Kaliobia, Egypt	2009
21. Attended the workshop of " Food Additives in Dairy Industry " on 30 Jun 2009. Issued by Food Technology and Nutrition Dairy Division National Research Centre, Cairo, Egypt.	2009
22. Attended the symposium on "Dairy products and nutrition" " on 4th May 2011. At Faculty of Agric., Cairo Univ., Egypt.	4th May 2011
23. Attended the training program of " Preparation of external referee in quality system of higher education " from 26 – 29 March 2012. Benha University, Kaliobia, Egypt	26 – 29 March 2012
24. Attended the symposium on “Nutritional Environmental Aspects of Milk Processing “on 3rd April 2013. At Faculty of Agric., Fyout Univ., Egypt.	4th April 2013
25. Affective member in the "Quality Accreditation visit" of Moshtohor Faculty of Agriculture, Benha University, Toukh, Kaliobia, Egypt from 8 – 11 Decmber 2014.	8 – 11 Decmber 2014.
26. Attended the symposium on “Milk: The Vital Force” Agriculture Social Club, Dokki, Cairo, Egypt. on 1st April 2015	1st April 2015
27. Presented a lecture in the symposium on “Milk: The Vital Force” Agriculture Social Club, Dokki, Cairo, Egypt. on 1st April 2015	1st April 2015
28. Attended the workshop of " Arab Union for sustainable development and eviroment for safety and job health ” during Feb. 2016. Moshtohor Faculty of Agriculture, Benha University, Toukh, Kaliobia, Egypt	Feb. 2016
29. Attended the symposium on “New processing Technologies in Dairy industry” National Research Centre, Cairo, Egypt on 6th April 2016	on 6th April 2016
30. Affective member in the "39 champion's Egyptian Universities of Agriculture colleges" at Moshtohor Faculty of Agriculture, Benha University, Toukh, Kaliobia, Egypt from 5 – 8 Feb., 2017.	5 – 8 Feb., 2017
31. Attended the symposium on “Recent Development in Dairy Research” National Research Centre, Cairo, Egypt. on 5th April 2017	5th April 2017
32. Attended the symposium on “Nutritional and health impacts of some Minor milk constituents” National Research Centre, Cairo, Egypt. on 18 th April 2018.	18th April 2018
33. Attended the USAID’S Strengthening and entrepreneurship and enterprise Development (SEED) project 17 February 2019.	17 February 2019
34. Attended the symposium on “Recent Development in Dairy Research ”	3rd April

14. Books published

- 1) **Editor of Milk Book for 2nd year of Agriculture secondary schools for the year 2009- 2010 until now.**
- 2) **Starter Cultures: Classification, Traditional Production Technology, and Potential Role in Cheese Manufacturing Industries.** *Mohamed Eid Shenana and Ami Patel* a chapter in **Microbiology for Food and Health Technological Developments and Advances**
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