



CURRICULUM VITAE

PERSONAL DETAILS:

Surname	Sharoba
Other names	Ashraf Mahdy Abd EL-Hamid Said
Title	Prof. Food Technology and Human Nutrition
Current Position	Professor of Food Technology
Gender	Male
Address	Kaha -Qalubeia
Academic degree	Professor
College-University	Faculty of Agriculture, Moshtohor, Benha University
Department	Food Technology Department
Post. Code	13743 Kaha - Qalubeia
Mobile	+201270386598 or +201140810859
Website	https://www.researchgate.net/profile/Prof_Ashraf_Sharoba http://bu.edu.eg/staff/ashrafsharouba6 https://benha.academia.edu/AshrafSharoba https://scholar.google.com.eg/citations?user=7X3r_ywAAAAJ&hl=ar
Email	ashraf_sharoba@yahoo.com ashraf.sharouba@fagr.bu.edu.eg
Date of birth	Day 4 Mo 7 Yr 1972 Place Kaha- Qalubeia, Egypt
Recent Photo	

EDUCATION:

School/College/University/Other	Degree obtained	Dates (from - to)
Joint supervision mission in Germany to supplement the doctoral degree between Zagazig University - Benha Branch and Berlin Technical University - Faculty of Process Sciences - Department of Food Rheology– Germany. Ph.D., Food Tech. Egypt & Germany.	Ph.D.	1999 - 2004
Fac. of Agric. Moshtohor, Benha Branch, Zagazig Univ., Egypt.	M.Sc.	1995 - 1999
Fac. of Agric. Moshtohor, Benha Branch, Zagazig Univ., Egypt.	B.Sc.	1990 - 1994

EMPLOYMENT HISTORY

Employer	Position	Dates (from- to)
Food Tech.. Food Science Dept., Fac. of Agric. Moshtohor, Zagazig Univ., Egypt.	Demonstrator of Food Tech.	25/10/1994-24/5/1999.
Food Science Dept., Fac. of Agric. Moshtohor, Zagazig Univ., Egypt.	Ass. Lecturer of Food Tech.	25/5/1999-29/10/2004
Joint supervision mission in Germany to supplement the doctoral degree between Zagazig University - Benha Branch and Berlin Technical University - Faculty of Process Sciences - Department of Food Rheology– Germany.	Ph.D. Student	13/7/2002 to 17/7/2004
Food Science Dept., Fac. of Agric. Moshtohor, Zagazig Univ., Egypt.	Lecturer of Food Tech.	30/11/2004 – 1/8/2005
Food Science Dept., Fac. of Agric. Moshtohor, Benha Univ., Egypt.	Lecturer of Food Tech.	1/8/2005–21/12/2009
Food Science Dept., Fac. of Agric. Moshtohor, Benha Univ., Egypt.	Assistant Professor of Food Tech.	22/12/2009–29/12/2014
Food Science Dept., Fac. of Agric. Moshtohor, Benha Univ., Egypt.	Professor of Food Tech.	30/12/2014 – until now

MEMBERSHIP OF PROFESSIONAL ASSOCIATIONS:

Professional body	Level of membership	Year of award
Member of Egyptian Agric. Syndicate	Member	Since 1994
Egyptian Society of Food Science & Technology	Member	Since 1994
Egyptian Society of Essential oils, Flavours cosmetics and Fragrances association.	Member	Since 1994
Egyptian Agriculture Chemistry and Environmental Protection Society (ACEPS).	Member	Since 2004
Egyptian Food Safety Association	Member	Since 2015

FIELDS OF INTEREST:

SCIENTIFIC ACTIVITIES:

PRACTICES:

- 1- Preservation, Processing and analysis of Food products.
- 2- Improvement the quality of foods by using deferent modern and safe methods.
- 3- Manufacturing of healthy Foods products (low sodium and low fat meat products).
- 4- Quality control of food processing.
- 5- Production of new food products.
- 6- Evaluation of physical, chemical, microbial and sensory characteristics of food products.
- 10- Utilization of food west in processing of accepted foods.
- 11- Application of "Hazard Analysis and critical control point (HACCP) system" in food processing.

EXTERNAL ACTIVITY:

- 1- Offering technical advices in fields of food technology
- 2- Participation in the studies and researches of some foods.
- 3- Guiding and culturing in food technology field through information's means.
- 4- Taking part in applicable and oral lectures in training courses occurred in Egypt and some Arab countries.

Scientific Consulting:

- 1- Scientific advisor to Hero Egypt and the Middle East for the manufacture of jams and juices, since 2012
- 2- Quality and standard specifications consultant for Egypt Foods.

3- Providing technical advice to many companies in the food field, such as Nabta Foods - Sofi Farm

Quality and development projects:

Member of the executive team of the quality and qualification project for accreditation in the college.

Assistant Coordinator for the Faculty of Agriculture in the project of evaluation and examination systems.

Attending all technical support visits for quality projects in the college.

Responsible for the director of students, alumni, programs and courses in the quality unit of the college.

- Coordinator of the PhD program of food industries in the college.

Coordinator of the Food Science Program (new regulation - credit hour system).

- Academic advisor for the Food Science Program, a new regulation.

Awards and Recognition Certificate:

- Recipient of the Encouragement Award from Benha University for the year 2012.

- Certificate of Appreciation from the Ministry of Education regarding the development and preparation of books and curricula for pasta and baked goods for the second and third grades for agricultural secondary schools nationwide.

- Award for the best scientific research in the first international conference of the Egyptian Society for Food Safety "Food Safety and Health Behavior Science" Sharm El Sheikh - Egypt during the period from 15-18 / 2/2018.

Academic activities:

Member of the Scientific Research Marketing Committee at Benha University, starting from 9/1/2018

- Executive Director of the Student Examination and Assessment Systems Laboratory, effective 1/3/2013, for a period of one year.

- The faculty coordinator of the distinguished Bachelor of Food Safety program in English

Participation in the editorial board and jury of scientific journals:

Member of the editorial board of several local and international scientific journals in the field of food industries, biological sciences and natural sciences: such as:

Member of the Editorial Committee of the International Eurasian Journal of Food Science and Technology

Eurasian Journal of Food Science and Technology

Member of the Editorial Committee of the International Journal of Applied and Natural Sciences

International Journal of Applied and Natural Sciences (ISSN 2319-4022)

Member of jury committees for several international journals in the fields of food processing, such as:

Journal of Food Processing & Technology.

Participation in the editorial board and arbitration committees of scientific conferences:

- Member of the organizing committee of many international conferences
- Member of the Organizing Committee of the Fourth International Conference on Biotechnology Applications in Agriculture (ICBAA) - organized by the Faculty of Agriculture - Benha University, held in Hurghada - Egypt - during the period from 4-7 April 2018

Scientific committees:

Member of the Scientific Committee for the Promotion of Professors and Assistant Professors in the Supreme Council of Universities, Committee for Food and Dairy Industries (2016-2019)

An official at the German Academic Exchange Authority (DAAD) - for arbitration, evaluation and selection of Egyptian envoys to travel to Germany in the field of agricultural sciences.

Member of the Advisory Committee of Tikrit University - Republic of Iraq.

PUBLICATIONS AND PATENTS:

- About 75 scientific papers in the fields of manufacturing, preservation, safety and control of food quality, quality systems in food processing, food microbiology, production of new foods, and in the field of food processing engineering, have been published in international and local scientific journals and international and local conferences.

Some examples from my published researches:

1. Yan, T.; Liang, L.; Yin, P.; Zhou, Y.; [Mahdy Sharoba, A.](#); Lu, Q.; Dong, X.; Liu, K.; Connerton, I.F.; Li, J. (2020). Application of a Novel Phage LPSEYT for Biological Control of Salmonella in Foods. *Microorganisms* 2020, 8, 400.
2. Mekawi, E.M., [Sharoba, A.M.](#) and Ramadan, M.F. (2019). Reduction of acrylamide formation in potato chips during deep-frying in sunflower oil using pomegranate peel nanoparticles extract. *Food Measure* 13, 3298–3306. <https://doi.org/10.1007/s11694-019-00252-y>
3. Abdelfadel M.M.; Khalaf H.H.; [Sharoba, A.M.](#) and Assous M.T.M. (2016) Effect of Extraction Methods on Antioxidant and Antimicrobial Activities of some Spices and Herbs Extracts. *International Journal of Advanced Research* 3 (12) 165-179.

4. **Kahlaf H.H.; [Sharoba A.M.](#); EL-Desouky A.I.; Abdul Rahim E.A. and Kabil E.M. (2015)** Production and Evaluation of New Types of Economic and Health Candy Bars for Schoolchildren. *Annals of Agric. Sci., Moshtohor* 53(3) 395–404.
5. Kahlaf H.H.; Sharoba A.M.; EL-Desouky A.I.; EL-Bassiony K.R..A. and Afifi S.A.M. (2015) Effect of some pre-treatments on acrylamide concentration of in potato chips. *Annals of Agric. Sci., Moshtohor* 53(2) 211-220.
6. **[Sharoba, A.M.](#); El Mansy, H.A.; El Tanahy, H.H.; El Waseif, K.H. and Ibrahim, M.A. (2015)** Chemical Composition, Antioxidant and Antimicrobial Properties of the Essential Oils and Extracts of Some Aromatic Plants. *Middle East Journal of Applied Sciences* , 5(2)344-352.
7. **Mohamed K. Morsy; [Ashraf M. Sharoba](#); Hassan H. Khalaf; Hassan H. El-Tanahy and Catherine N. Cutter (2015)** Efficacy of Antimicrobial Pullulan-Based Coating to Improve Internal Quality and Shelf-Life of Chicken Eggs During Storage. *Journal of Food Science* 04/2015; DOI:10.1111/1750-3841.12855
8. **Soliman A.H.S.; [Sharoba, A.M.](#); Bahlol H.E.M.; Soliman A.S. and Radi O.M.M. (2015)** Evaluation of *Lactobacillus acidophilus*, *Lactobacillus casei* and *Lactobacillus plantarum* for probiotic characteristics. *Middle East Journal of Applied Sciences* , 5(1) 10-18.
9. **Morsy O.M.; [Sharoba A.M.](#); EL-Desouky A.I.; Bahlol H.E.M. and Abd El Mawla E.M. (2014)** Production and evaluation of extruded food products by using spirulina algae. *Annals of Agriculture Science Moshtohor* 52(4) 495-510.
10. **[Sharoba A.M.](#) (2014)** Nutritional value of spirulina and its use in the preparation of some complementary baby food formulas. *Journal of Food and Dairy Sci., Mansoura Univ.*, 5 (4) 517-538.
11. **[Sharoba A.M.](#); Abd El-Salam A.M. and Hoda H. Hafez (2014)** Production and evaluation of gluten free biscuits as functional foods for celiac disease patients. *Journal of Agroalimentary Processes and Technologies*, 20(3), 203-214.
12. **[Sharoba A.M.](#); EL-Tanahi, H.H.; Hafez, H. N.; Hendawy, H.A. and Yousef S.Y.A. (2014)** Physiochemical characteristics and therapeutic effects of lyophilized Bee venom and Royal jelly. *Annals of Agric. Sci., Moshtohor*, 06/2014; 52(2):1-10.
13. **Morsy, M.K.; Khalaf, H.H.; [Sharoba, A.M.](#) and El-Tanahi, H.H. (2014)** Applicability of Biosensor and Oxygen Sensor for Monitoring Spoilage and Bacterial Contaminants of Packed Minced Beef and Poultry. 2nd International Conference on Biotechnology Applications In Agriculture (ICBAA), Benha University, Moshtohor and Hurghada, 8-12, April 2014, Egypt.
14. **[Ashraf M. Sharoba](#) and M. F. R. Hassanien (2014)** Rheological characteristics of vegetable oils as affected by deep frying of French fries. *Journal of Food Measurement and Characterization*; 8(3):171-179.
15. **Khalaf H. H.; [Sharoba A.M.](#); El Sadani R.A.; Fawzia M. El Nashaby and Elshiemy S. M. (2014)** Antioxidant properties of some extracts from gamma irradiated tomato (*Lycopersicon esculentum* L.) pomace. *J. Food and Dairy Sci., Mansoura Univ.*; 5(4):247-263.

16. **Sharoba, A.M.**; Mehasen S.A.S.; El-Gizawy N.Kh; Soliman S.A. and Khalil T.R.M. (2014) Yield and chemical composition of bread wheat cultivars as affected by some skipping irrigation. *Minufiya J. Agric. Res.* 39(1):1009-1018.
17. **Mohamed K. Morsy; Hassan H. Khalaf; Ashraf M. Sharoba; Hassan H. El-Tanahi and Catherine N. Cutter** (2014) Incorporation of Essential Oils and Nanoparticles in Pullulan Films to Control Foodborne Pathogens on Meat and Poultry Products. *Journal of Food Science*, V(79)N(4)P(M675-M684) [doi: 10.1111/1750-3841.12400](https://doi.org/10.1111/1750-3841.12400)
18. **Sharoba, A.M.**; El-Saadany, R.M.; El-Gharabli, M.M.; Abd EL-Reheem, E.M. and Amira M. Abd El-Salam (2013) Chemical, Sensory and Biological Evaluation of Batun Salat Fortified with some Herbs and Bee Pollen Grains as a Nutritive Treatment for Iron Deficiency Anemia. *Egyptian Journal Agricultural Research.* 91(1):13-42.
19. **Sharoba, A.M.**; Farrag, M.A. and Abd El-Salam, A.M (2013) Utilization of some fruits and vegetables waste as a source of dietary fiber and its effect on the cake making and its quality attributes. *Journal of Agroalimentary Processes and Technologies* 19 (4), 429-444. [Available online at http://journal-of-agroalimentary.ro](http://journal-of-agroalimentary.ro)
20. **Khalaf, H.H.; Sharoba, A.M.**; El-Tanahi, H.H. and Morsy, M.K. (2013) Stability of Antimicrobial Activity of Pullulan Edible Films Incorporated with Nanoparticles and Essential Oils and their Impact on Turkey Deli Meat Quality. *J. Food and Dairy Sci.*, Mansoura Univ., 4 (11): 557 – 573.
21. **Sharoba, A.M.**; Farrag, M. A. and Abd El-Salam, A. M. A. (2013) Utilization of some fruits and vegetables wastes as a source of dietary fibers in cake making. *J. Food and Dairy Sci.*, Mansoura Univ., 4 (9): 433 – 453.
22. **El-Desouky TA; Sharoba A.M.**; El-Desouky, A I; El-Mansy HA and Khayria Naguib (2013) Effect of ozonation of wheat grain on quality bread factory. *Journal of Agroalimentary Processes and Technologies*, 19(1), 1-9. [Available online at http://journal-of-agroalimentary.ro](http://journal-of-agroalimentary.ro)
23. **Ashraf M. Sharoba and Mohamed Fawzy Ramadan** (2012) Impact of Frying on Fatty Acid Profile and Rheological Behaviour of Some Vegetable Oils. *Journal of Food Processing & Technology*, Volume 3, Issue 7, 161. <http://dx.doi.org/10.4172/2157-7110.1000161>.
24. **Sharoba, A.M.**; El-Desouky, A.I. and Mohamed, M.H. (2012) Effect of addition some hydrocolloids and sweeteners on flow behavior and sensory properties of papaya-apricot nectar blends. *Journal of Food Processing & Technology*, Volume 3; Issue 8, 170. <http://dx.doi.org/10.4172/2157-7110.1000170>.
25. **El-Desouky, T.A.; Sharoba, A.M.**; El-Desouky, A.I.; El-Mansy, H.A. and Khayria Naguib (2012) Evaluation of ozone gas as an anti-aflatoxin B1 in wheat grains during storage. *Journal of Agroalimentary Processes and Technologies*, 18 (1), 13-19. [Available online at http://journal-of-agroalimentary.ro](http://journal-of-agroalimentary.ro)
26. **El-Desouky TA; Sharoba A.M.**; El-Desouky, A I; El-Mansy HA and Khayria Naguib (2012) Effect of Ozone Gas on Degradation of Aflatoxin B1 and Aspergillus

Flavus Fungal. J Environment Analytic Toxicol 2:128. <http://dx.doi.org/10.4172/2161-0525.1000128>

27. [Sharoba, A.M.](#); El-Saadany, R.M.; El-Gharabli, M.M.; Mohamad, E.A. and Amira, M.A. (2011) Using some herbs and clover bee pollens to fortified biscuits as a nutritive treatment for iron deficiency anemia. International Conference & Exhibition on Total Quality Management of Herbs & Medicinal Plants & their Products "Packaging Technologies System for Enhancing the Exportation" 6-8 December 2011.
28. [Ashraf M. Sharoba](#) and Mohamed Fawzy Ramadan (2011) Rheological behavior and physicochemical characteristics of goldenberry (physalis peruviana) juice as affected by enzymatic treatment. Journal of Food Processing and Preservation 35, 201–219. <http://onlinelibrary.wiley.com/doi/10.1111/j.1745-4549.2009.00471.x/abstract>
29. El-Saadany, R.M.; El-Gharabli, M.M.; [Sharoba, A.M.](#); Abd ELRahim, E.A. and Amira, M.A. (2010) Production and Evaluation of Biscuits Fortified with some Herbs and clover bee pollens as a Nutritive Treatment for Iron Deficiency Anemia. Ann. of Agric. Sc., Moshtohor, 48 (1): Fo. 43-57.
30. [Sharoba, A.M.](#) (2009) Quality attributes of sausage substituted by different levels of whole amaranth meal. Ann. Of Agric. Sc., Moshtohor, 47(2): 105-120.
31. [Sharoba, A.M.](#) (2009) Producing and evaluation of red pepper paste as new food product. Ann. of Agric. Sc., Moshtohor, 47(2): 151-165.
32. [Sharoba, A.M.](#); El-Desouky, A.I.; Mohamed, M.H. and Kaled, M.Y. (2009) Quality attributes of some breads made from wheat flour substituted by different levels of whole amaranth meal. Mansoura University Journal of Agricultural Sciences, 34 (6) 6601-6617.
33. [Sharoba, A.M.](#); El-Desouky, A.I. and Mohamed, M.H. (2009) Improving of sensory and rheological properties of artificially sweetened papaya-apricot nectar with some hydrocolloids. Journal of Biological Chemistry & Environmental Science, 4(2) 363-381.
34. [Sharoba, A.M.](#); Bahlol, H.E.M. and El-Desouky, A.I. (2007) Establishing a schedule to determine the optimal thermal process time for some canned fruit products. Ann. of Agric. Sc., Moshtohor, 45(1): 125-145.
35. Bahlol, H.E.M.; [Sharoba, A.M.](#) and El-Desouky, A.I. (2007) Production and evaluation of some food formulas as complementary food for babies using some fruits and vegetables. Ann. of Agric. Sc., Moshtohor, 45(1): 147-168.
36. El-Desouky, A.I.; Bahlo, H.E.M. and [Sharoba, A.M.](#) (2006) Effect of some essential oils and preservatives on the growth of E. Coli O157:H7 and quality of refrigerated minced meat. Ann. of Agric. Sc., Moshtohor, 44(4): 1675-1695.
37. [Sharoba, A.M.](#); Senge, B.; El-Mansy, H.A.; Bahlol, H.E M and Blochwitz, R. (2006) Rheological Properties of Some Egyptian and European Tomato products. 1st International Conference & Exhibition on Food & Tourism "An Approach to the World of Tomorrow" 1-3 March, 2006 Cairo, Egypt. 316-334.
38. El-Mansy, H.A.; [Sharoba, A.M.](#); Bahlol, H.El.M. and El-Desouky, A.I. (2005) Rheological properties of mango and papaya nectar blends. Ann. of Agric. Sc., Moshtohor, 43(2): 665-686.

39. [Sharoba, A.M.](#); Senge, B.; El-Mansy, H.A.; Bahlol, H.El.M. and Blochwitz, R. (2005) Chemical, sensory and rheological properties of some commercial German and Egyptian tomato ketchups. *Eur. Food Res. Technol.*, 220: 142-151. (<http://www.springerlink.com/content/0dahytn9c4t9966y>)
40. [Sharoba, A.M.](#); Bahlo, H.El.M.; El-Mansy, H.A. and Senge, B. (2005) Effect of varieties, heat treatment and storage at different conditions on mechanical properties of cherry fruits. 3rd International Conference for Food Science and Technology “Modernizing Food Industries” February 22-24, Cairo, Egypt.
41. Bahlol, H.El.M.; [Sharoba, A.M.](#); El-Mansy, H.A. and Senge, B. (2005) Rheological and mechanical properties of apricot fruit. 3rd International Conference for Food Science and Technology “Modernizing Food Industries” February 22-24, Cairo, Egypt.
42. Bernhard Senge; [Ashraf M. Sharoba](#) and R. Blockwitz (2005) Materialwissenschaftliche Untersuchungen von Tomatenketchup-Marken. Gesellschaft Deutscher Lebensmitteltechnologe n.e.V. GDL-Kongress, Dresden. (http://www.lmr.tu-berlin.de/menue/publikationen/tagungen_und_vortraege/) (www.sglwt.ch/files/events/gdlkongress2005.pdf)
43. El-Mansy, H.A.; Bahlol, H.E.; Mohamed, M.H. and [Sharoba, A.M.](#) (2000) Rheological properties of juice and concentrates of some tomato varieties. *Ann. of Agric. Sc. Moshtohor*, 38(3): 1521-1538.
44. El-Mansy, H.A.; Bahlol, H.E.; Mohamed, M.H. and [Sharoba, A.M.](#) (2000) Comparative studies of chemical and rheological properties for orange juice and its concentrates. *Ann. of Agric. Sc. Moshtohor*, 38(3): 1557-1574.

TECHNICAL BULLETINS: -

Some examples from my published books

- 1) Amrane, A.; Rajendran, S.; Nguyen, T.A.; Sharoba, A.M. and Assadi, A.A (2020) *Nanotechnology in the Beverage Industry: Fundamentals and Applications*. Elsevier, 2020, ISBN 9780128199411
- 2) Khalid Ragaie Abd-Rarboh EL-Bassiony, Ashraf Mahdy Sharoba, Hassan Khalaf and Ahmed El-Desouky (2017) *Gamma irradiation and acrylamide contents in fried potatoes*. Edited by Csevcenco, 07/2017; Lambert Academic Publishing., ISBN: 978-3-330-08826-9
- 3) Ashraf Mahdy Sharoba, Sabry M. E. EL-Shiemy, Hassan H. A. Khalaf: *Technological studies on olive & tomato wastes treated by γ irradiation. (Utilization of olive wastes (pomace) and tomato processing wastes (pomace) in food processing)*. Edited by Cristina Sevcenco, 12/2015; LAP LAMBERT Academic Publishing GmbH & Co. KG, Saarbrücken, Deutschland., ISBN: 978-3-659-77457-7
- 4) Ashraf Mahdy Sharoba, Khalid Ragaie Abd-Rarboh EL-Bassiony, Mustafa M El-Gharabli (2015) *Effect of irradiation on microorganisms and biogenic amines in foods (Effect of gamma irradiation on activity of some microorganisms producing biogenic amines in Sardine Fish and Pastirma)*. Edited by Csevcenco, 09/2015; Lambert Academic Publishing., ISBN: 978-3-659-76730-2

- 5) Ashraf Mahdy Sharoba, Walid Youssef (2015) *Used Emulsifiers to Improve Quality & Texture of some Bakery Products*. 1 edited by csevenco, 07/2015; Lambert Academic Publishing., ISBN: 978-3-659-74399-3
- 6) Ashraf Mahdy Sharoba (2012) *Studies on Texture of some Foods*. 07/2012; LAP LAMBERT Academic Publishing GmbH & Co. KG, Saarbrucken, Deutschland., ISBN: ISBN-13: 978-3659185953
- 7) Ashraf Mahdy Sharoba, Atef M.M. Mahdy, H. H, El- Desouky, A.I. – Kahlaf (2012) *Effect of Gamma Irradiation on the Quality of Some Foods "Gamma irradiation and quality attributes of camel sausage and chicken burger"*. LAP LAMBERT Academic Publishing GmbH & Co. KG, Saarbrucken, Deutschland.. 05/2012; LAP LAMBERT Academic Publishing GmbH & Co. KG, Saarbrucken, Deutschland., ISBN: 978-3659145322
- 8) Ashraf Mahdy Sharoba, Hamdy A. El-Mansy, Bernhard Senge (2012) *Rheological and Mechanical Properties of Some Selected Foods."Tomato, cherry and apricot fruits and their products (puree, juice, nectar, ketchup, paste and concentrate)"*.. 05/2012; LAP LAMBERT Academic Publishing GmbH & Co. KG, Saarbrucken, Deutschland., ISBN: 978-3659108853
- 9) Participation in writing a book "Pastries and Bakery" to the Second Grade of Secondary Schools of Agricultural - A System Three Years - Ministry of Education – Egypt.
- 10) Participation in writing a book "Operation and Maintenance of Equipment, Pastries and Bakery" to the Second Grade of the Agricultural Secondary Schools - A System Three Years (Reciprocal Teaching) - Ministry of Education – Egypt.
- 11) Participated in authorship of "Pasta and Bakery" (Book) - Third Grade - Agricultural Secondary Schools - System Three Years - Ministry of Education – Egypt.
- 12) Participation in writing a book " Food Manufacturing Engineering" of the Third Grade of Secondary agricultural schools - A System Three Years (Reciprocal Teaching) - Ministry of Education – Egypt.
- 13) Book Review "Quality Control of Pastries and Bakery" to the Second Grade of the Agricultural Secondary Schools - A System Three Years (Reciprocal Teaching) - Ministry of Education – Egypt.
- 14) Participation in the authorship of all the existing undergraduate courses taught in the undergraduate and post graduate studies.

Book Chapters

- 15) Ashraf Mahdy Sharoba: *Plant Secondary Metabolites: Volume 1 Biological and Therapeutic Significance 8. Spirulina: Functional Compounds and Health Benefits*. Plant Secondary Metabolites: Volume 1 Biological and Therapeutic Significance, 1 edited by Mohammed Wasim Siddiqui, Kamlesh Prasad, 03/2016: chapter Spirulina: Functional Compounds and Health Benefits; Apple Academic Press., ISBN: 9781771883535

GRANTS/ AWARDS:

Funding organization	Grants or Project title	Role	Year
Ministry of Higher Education – Egypt. General Directorate of Egyptian Missions.	Joint supervision mission in Germany to supplement the doctoral degree between Zagazig University - Banha Branch and Berlin Technical University - Faculty of Process Sciences - Department of Food Rheology– Germany.	Studying Ph.D.	during the period of the month 7 / 2002 to 7 / 2004
Benha University	Benha University Award for the best scientific research published in 2012		Jul 2012

ADDITIONAL INFORMATION:

List of Courses for Dr.Ashraf Mahdy Abd ELHamid Sharoba

Courses at under graduate level:

Fundamental of food and dairy technology.
Technology of food preservation.
Technology of sugar and confectionery.
Technology of meat and poultry.
Food and dairy plants engineering.
Food analysis.
Food chemistry.
Technology of cereals.
Industrial fermentation.

Courses at post graduate level:

Sensory evaluation of foods
Food processing economics (advanced)
Computer applications in food processing
Food thermal processing
Technology of fish and its products
Computer applications in food processing
Enzymes technology
Units operation of food processing
Food dehydration technology
Fabricated foods.

Supervising scientific dissertations and academic promotions:

- Participation in supervising (35) master's theses at the Faculty of Agriculture in Mushther - Benha University. (20) of them have been completed.
- Participation in supervising (29) PhD theses, of which (18) have been completed.
- Participation in the governance and discussion committees for (40) master's theses and (34) doctoral theses outside Benha University

- Participating in (40) committees for the doctoral examination in the Department of Food Sciences, in addition to (4) committees for the doctoral examination in the Animal Production Department, (5) students in the Dairy Department, and (2) two doctoral students in the Crops Department (4) in the Agricultural Economics Department.

Supervising the doctoral thesis of student Mohamed Al-Absi, assistant lecturer at the Faculty of Agriculture, Damietta University.

Participate in the promotion committees at the National Research Center, the Committee on Food Industry and Nutrition.

Participation in promotion committees for professorships in the Ministry of Higher Education in the Republic of Iraq.

Arbitration of some scientific papers by some universities and research institutes in India.

Some examples of master's and doctoral theses that I supervise them

Ph.D. / M.Sc. Supervision

Title	Ph.D./M.Sc	Year completed / in progress
1- Effect of gamma radiation on the activity of biogenic amines in some foods.	M.Sc.	26/7/2009
2- Effect of gamma irradiation on the quality of some foods.	M.Sc	25/9/2010
3-Studies on production, quality and characteristics of juice blends.	Ph.D.	Completed
4- Studies on texture of some foods.	M.Sc	12/5/2010
5- Chemical, functional and biological studies on some special bakery products.	Ph.D.	6/6/2010
6- Studies on the production of some healthy foods for school students.	Ph.D.	Completed
7- Studies on Egyptian honey and royal jelly	Ph.D.	Completed
8- Chemical and technological studies on olive and tomato wastes treated by gamma irradiation.	Ph.D.	Completed
9- Production of therapeutic foods from barley.	Ph.D.	in progress
10- Economic production and processing of wheat in Egypt.	M.Sc	20/1/2011
11-Using of fibers to produced of some special foods	M.Sc	15/1/2012
12-Studies on using some emulsifiers to improvement the quality of some bakery products	M.Sc	30/8/2012
13-Studies on therapeutic nutrition for Hepatitis	M.Sc	Completed

14-Evaluation of using ozone in decontamination of aflatoxin and sterigmatocystin in wheat grains	Ph.D.	19/9/2012
15-Studies on production of some functional foods	Ph.D.	Completed
16- Technological, chemical and microbiological studies on some juice	Ph.D.	Completed

Committees

- 1) College Board member.
- 2) Member of the Department of Food Technology.
- 3) Member of the Committee on Environment and Community Service College.
- 4) Participation in committees and meetings of the college quality.

CONFERENCES AND SYMPOSIUMS:

Name of Workshops, Symposiums, and Conferences	Year
1. - 13 th Conference of Dairy Science and Technology, Organized by the Egyptian Association for Dairy Sciences, held at the Safir Hotel in Dakki, Egypt, from 28-29 October 2018. The Organizing Committee is invited me to present a lecture on The Necessity of Applying Modern Technologies in Food Processing in Egypt.	2018
2. Symposium on the Food safety and Manufacturing Challenges in Egypt. A lecture entitled "Future Challenges for Food Industries and Modern Techniques in Food Processing" was held at the Institute of Food Technology, Agricultural Research Center, in cooperation with the Egyptian Association for Food Safety and Manufacture, on August 15, 2018.	2018
3. 4 th International conference on Biotechnology Applications in Agriculture (ICBAA) – Organized by Faculty of Agriculture, Benha University, Held in Hurghada, Egypt, 4-7 April 2018.	2018
4. First International conference of the Egyptian Society of Food Safety" Food Safety – Science, Health & Behavior" Sharm ElSheikh 15-18 February 2018 , Egypt.	2018
5.	
6. The 2 nd Arabian European Food Tec. Days on “Advances in Meat and Fish Technology”; 7/12/2010, Ismailia, Egypt.	2010
7. Euro-Arab Conference for the development of baking industry 15 to 17 December 2008.	2008
8. The second scientific conference of the Association of Agricultural Chemistry and Environmental Protection (climatic changes and their effects on health and the environment) 25 to 28 March 2008.	2008
9. The first scientific conference of the Assembly of Agricultural Chemistry and Environmental Protection (clean environment and safe food) 5 to 7 December 2006.	2006
10. First Regional Conference (Food safety in Egypt -The current situation and future plan) 11.21.2006.	2006

11. The first conference of environmental considerations in the Arab food industries. 3-5/4/2006.	2006
12. Food Conference and Tourism (the entrance to the world of tomorrow) from 1-3 / March 2006.	2006
13. Second International Conference (Future Trends in Food Science and Nutrition) 27-29 / November 2005 National Research Center - Dokki - Cairo.	2005
14. Second Mansoura Arab Conference of Food Science and Technology. (22 to 24 March 2005).	2005
15. Third International Conference of Food Science and Technology (update the food industry) from 22 to February 24, 2005.	2005
16. Fifth Arab Conference (plants and medicinal herbs Arab world) 23-25/11/2004.	2004
17. International Conference and Exhibition (marketing strategies of herbs, aromatic oils, and nutrients) September 28 to 30, 2004.	2004
18. Fourth Conference of the food industry in the service of Tourism (April 28 to 29, 2001).	2001
19. Third Conference of the food industry in the service of Tourism (April 12 to 14, 2000).	2000
20. 6 th Arabic conference on "Food Science and Technology, Cairo, Egypt.	1999
21. Attended a workshop on "Novel 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
22. 2 nd International conference on "Food Science and technology, Cairo, Egypt 1996.	1996
23. Attended the 2 nd Conference of Food the Food industry at the service of Tourism 19 – 21 October 1994- Cairo – Ras sider	1994
24. Attended all the Egyptian food Science and Technology Conferences in Egypt.	from 1994 till now

Activities in faculty/university/community service

Name of Activity service	Year
1. Successfully passed the training course for the preparation of internal auditors (Part I), Faculty of Agriculture Moshtohor in the period from 24-26 / 6 / 2009.	2009
2. Education Course of the demonstrators and assistant professors at the Institute of preparing leaders in Helwan from 11/26/2004 to 12/01/2004.	2004
3. The sessions develop the capacity of faculty members: - Passed the training courses in the project of developing the capacity of faculty members and leaders in the following programs: 1. Educational use of display devices and maintenance, and production of	2005-2006

educational materials, and design of educational situations during the month of March 2006.

2. Methods of scientific research from 02/01/2005 to 04/01/2005.

3. Effective Presentation of 07/04/2005 to 07/07/2005.

4. Code of Ethics of 02/05/2006 to 05/04/2006.

5. Department of Scientific Research (1) of 22/04/2006 to 04/26/2006.

6. Credit hours from 08.05.2006 to 05.09.2006.

7. Design decision from 22.05.2006 to 23.05.2006.

8. Legal aspects of 06/19/2006 to 06/21/2006.

9. Time management and work pressures of 24/07/2006 to 26/07/2006.

10. The preparation of writing scientific research from 08/01/2006 to 08/03/2006.

11. Use of technology in teaching from 04/09/2006 to 09/06/2006.

Additional information

- Specialized scientific advising for some companies and food manufacturing centers.
- Teaching Computer courses since 1994 to 2009, Zagazig University, Egypt.
- Participation in the furnishing of laboratories of food technology, food Rheology of food microbiology in Food Sci., Department Moshtohor Faculty of Agriculture - Benha University.
- Supervise the scientific trips to the food factories of the cities of Cairo, Alexandria, Burj Al Arab, the 10 Ramadan, Kaha- Qalyoub, Tanta and Hawamdia for undergraduate students of the in Food Sci., Department Moshtohor Faculty of Agriculture - Benha University.
- Participation in the supervision of the summer training for undergraduate students.
- Assistant Coordinator of the doctoral program specialty Food Technology.
- Participation in the characterization of courses for undergraduate and graduate (M.Sc. and Ph.D.) at the in Food Sci., Department Moshtohor Faculty of Agriculture - Benha University.
- Participation in the program description for undergraduate and graduate (M.Sc. and Ph.D.) in Food Sci., Department Moshtohor Faculty of Agriculture - Benha University.