



Reda Abd-elaziz Shahin

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Sex Male

Date of birth 25/03/1985

Nationality Egyptian

Employment

- March 2022 to present Teaching Assistant at Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.

Education

- Sept. 2022 to present
 - **Master student**
Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.
- Sept. 2014 to June 2018
 - **BSc. in Agricultural Sciences**
Faculty of Agriculture, Damanhour University, Egypt.

- Principal subjects covered or skills acquired
 - I have studied many courses that are related to my minor:
 - In Egypt (Damanhur University, Egypt.)
Treatments of Liquid Milk, Enzymes, Condensed and Dehydrated Milk, Dairy Microbiology, Dairy Chemistry and Analysis, Food and Dairy Plant Sanitation, Cheese Classification and Processing, Dairy Lipids of Chemistry, Dairy Proteins of Chemistry, Advanced Cheese Technology, Rheological characteristics of dairy products, Statistic and Experimental analysis design, Physiology of Dairy Lactation.

- Laboratory skills
 - Analysis and identification of compounds by HPLC
 - Determination of Rheological Characteristics of Dairy products.
 - Determination of Lipids, Proteins, Carbohydrates, Fibres.
 - Determination of lactose content, acidity, salt, TVFA, TSS.
 - Free calcium by Ca^{2+} selective electrode.
 - Total calcium by atomic absorption spectroscopy
 - In vitro digestion of dairy products
 - Microbiological Tests.
 - Identification and Separation of Protein using electrophoresis Techniques.
 - ELISA-Like fluorescence assay (turbidity and hydrophobicity).
 - Chesses, yogurt, and Ice cream processing.
 - MCC powder properties (Solubility, Foaming capacity, and stability).
 - Emulsion Stability of MCC powder by using Turbiscan.

- Job-related skills
 - **Teaching experience: (30h/week during 2 semesters)**
 - Cheese Technology.
 - Principles of Food and Dairy Technology.
 - Dairy Microbiology.
 - Dairy chemistry and analysis.
 - Condensed and dehydrated milk.
 - Fermented dairy products.
 - Liquid Milk and its Treatments.
- Computer skills
 - Programs: Microsoft Office (Word, Excel, PowerPoint, Access).
 - ICDL Certificate.
- Languages skills
 - Arabic (Mother tongue)
 - English (B2) Duolingo English Test

References

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|--------------------------------|---|
| 1. Prof. Sherif Shamsia | <ul style="list-style-type: none"> • Professor of Dairy Chemistry and Technology, Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.
Tel. 002 01018359530 E-mail: shreif.shamsia@agr.dmu.edu.eg |
| 2. Prof. Ahmed Helal | <ul style="list-style-type: none"> • Professor of Dairy Chemistry and Technology, Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.
Tel. 002 0100 290 84 22 E-mail: ahmed.helal@damanhour.edu.eg |
| 3. Dr. Khaled Nassar | <ul style="list-style-type: none"> • Assistant Professor of Dairy Chemistry and Technology, Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.
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