
Soaad Hassan Abas

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PROFESSIONAL SUMMARY

Teaching Assistant in Food Science, energetic and future-focused, blending strong academic performance with advanced laboratory skills. Dedicated to creating an engaging and student-centered learning environment by integrating modern teaching methodologies and promoting scientific inquiry. Currently pursuing a Master's degree, with a keen interest in contributing to innovative teaching practices and impactful applied research within a progressive academic institution.

EDUCATION

Master's Degree in Food Science & Technology – *(In Progress)*

Faculty of Agriculture – Damanhour University *(Jul 2024 – Present)*

Bachelor's Degree in Food Science & Technology – Graduation Grade: Excellent with Honors

Faculty of Agriculture – Damanhour University, Egypt *(2019 – 2023)*

PROFESSIONAL EXPERIENCE

Faculty of Agriculture, Damanhour University – Damanhour, Egypt

- **Teaching Assistant, Department of Food Science** *(Mar 2025 – Present)*
 - Delivering practical sessions for undergraduate students in core food science courses, ensuring clear understanding and hands-on application.
 - Actively involved in preparing student assessments, including drafting exam questions, monitoring exam sessions, and participating in grading.
 - Organizing and accompanying student field visits to food factories and companies to reinforce real-world industry exposure.
 - Supporting academic staff in planning and distributing teaching responsibilities among the department team.
 - Assisting in the development of teaching materials and evaluating student performance using both formative and summative assessment methods.
 - Collaborating on departmental research activities, including data collection and preliminary analysis.

- **COURSES TAUGHT**

- Food Microbiology
- Food Chemistry and Analysis

- Fundamentals of Human Nutrition
- Technology of Oils and Fats
- Fundamentals of Food and Dairy Industries

Professional Development

- Attending faculty-organized training sessions focused on modern teaching methodologies and student-centered assessment techniques.
- Participating in workshops covering scientific research principles, laboratory safety protocols, and the foundations of academic integrity.
- Actively working to strengthen research competencies, aiming to contribute meaningfully to the field of food science through evidence-based applied studies.

SKILLS

- Practical teaching techniques
- Scientific writing & research skills
- Digital teaching & e-learning platforms
- Presentation & public speaking
- Communication & leadership
- Problem solving & adaptability
- Self-learning & critical thinking
- Microsoft Office (Word, Excel, PowerPoint)

COURSES

Food safety and Quality (GMP - PRPs - HACCP - ISO22000)

Training of Trainers (TOT) – NES – 2025

LANGUAGES

Arabic (Native)

English (Very good)

PERSONAL INFORMATION

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|------------------------------|-----------------------------------|
| • Date of Birth: 20 Feb 2000 | • Nationality: Egyptian |
| • Marital status: Married | • Military status: Not applicable |
| • Gender: Female | |