

# Curriculum Vitae

## PERSONAL INFORMATION



Name: Ashraf Mahmoud As'ad Al-Khamaiseh

Date of birth: 12/08/1978

Nationality: Jordanian

Marital Status: Married with four kids

Mobile: + 962 79 9597222

Residency: Amman, Jordan

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## AIMS/OBJECTIVES:

Investing my scientific knowledge & professional experience and perform my duties with full dedication to achieve substantial improvements.

## QUALIFICATIONS:

### PhD Degree in Food Science & Technology (2018 - 2022), GPA (3.78)

University of Jordan, Amman, Jordan

**Thesis:** Improving the Flavor and Nutritional Value of Thin Kmaj Arabic Bread by Using Sourdough.

- Rheological characteristics of Arabic bread dough
- Nutritive values of finished products.
- Amylose-Amylopectin and staling properties
- Sensory evaluation (Color, Flavor and texture).
- Vitamins content of starter culture
- Flavor compounds identification
- Microbial structure of the starter culture (Lactic Acid bacteria strains & the Wild Yeast species)

### Master Degree in Food Science & Technology / Cereal science (2001 - 2004),

University of Jordan, Amman, Jordan

**Thesis:** A study on the addition of sesame meal (*Sesamum indicum* L.) in the production of lasagna.

- Rheological characteristics of lasagna dough through addition of different levels of sesame meal by using Alveo-consistograph.
- Nutritive values of finished products.
- Protein-protein interactions through evaluation of the Gluten Index by using Perten Glutomatic Instrument.
- Sensory evaluation (Color, Flavor and texture).
- Cooking loss and cooking gain.

### Bachelor Degree in Nutrition & Food Technology (1996 - 2000)

University of Jordan, Amman, Jordan

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## SCIENTIFIC PUBLICATIONS

- ❖ Alarming High Prevalence of Overweight and Obesity among Adults in Jerash University: A Cross-Sectional Study. **Bulletin of Environment, Pharmacology and Life Sciences, Vol 8(10), (September 2019): 109-117. Universal Impact Factor 0.9804 NAAS Rating 4.95.**
- ❖ Sourdough use in Bread Production: A review. **Jordan Journal of Agricultural Sciences. Accepted (Nov. 2021), not yet published. Clarivate Analytics: 1815-8625, EBSCO, and Ulrich's Periodicals Directory.**

## TRAINING & CERTIFICATIONS

- ❖ **Wiley Publishing Company, USA (March, 23, 2022), Online course**  
How to Get Published in an Academic Journal
- ❖ **Center of Consultations and Training, University of Jordan (19.04.2022-23.04.2022), 30 Hours.**  
Teaching and Learning using Modern Teaching Methods and Teaching Technology
- ❖ **USA in Washington, Kansas & Chicago States (03.12.2005 – 14.12.2005) American Institute of Baking (AIB).**  
Frozen Dough Technology - Fellowship through Cochran program of the USDA.
- ❖ **Volklingen, Germany (11.07.2005 – 14.07.2005) KOMPLET Company for Baking Ingredients.**  
Baking Seminar using different bread improvers for different baking purposes.
- ❖ **Geneva, Switzerland (26.07.2003 – 02.08.2003) Global Alliance for Improved Nutrition (GAIN).**  
Workshop in Iron Fortification of Flour.
- ❖ **ERCA (European Registered Certified Auditors),**  
Lead Auditor FSMS (ISO 22000 & FSSC Version 5.1), (FA53B76C-7AC), Nov, 2020.
- ❖ **SGS, JORDAN (Jan 2003)**  
HACCP Lead Assessor.
- ❖ **Amman – Jordan ( 01.08.2001 – 8.08.2001) Jordanian Engineers Association,**  
Occupational Health and Engineering Safety.
- ❖ **United Arab Emirates JAFZ (2010-2015) Diversey Corporation,**
  - Emerging Leaders (20-23 Nov 2011)
  - Leading High Performance Team (Spearhead Training) (16-17 Aug 2015)
  - White Meat Industry (Poultry industry)
  - Train The Trainer
  - Financial Business Leaders.
- ❖ **Netherlands, Utrecht (25-26 March 2011) Diversey Netherlands,**  
Snack Food One Step Fryers boil out Technique.
- ❖ **Sealed Air Corporation, Passirana/ Milano, Italy (Yearly programs)**  
Introduction to the Packaging Industry and new products development.

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## PROFESSIONAL EXPERIENCE:

### ❖ University of Jordan, Amman, Jordan

- **Teaching Assistant PhD Program (Sep 2018 – Feb 2021):** Food preparation & Food Processing Lab, (Prof. Maher Aldabbas)
- **Research Assistant (Studying the Efficiency of Wheat Flour Fortification Program in Jordan (February 2020 - February 2021):** Prof. Ayed Amr funded by Abdelhamid Shouman Establishment.
- **Teaching Assistant PhD Program (Oct 2021 – Present):** Fats & Oils Lab & Food Analysis Lab (Prof. Ayed Amr).

### ❖ SEALED AIR CORP / DIVERSEY & CRYOVAC,

#### **Food Packaging District Sales Director Middle East {Sep 2014 – June 2019} (Dubai, UAE)**

- Leading the business of Food Packaging solutions all over GCC.
- Managing the top & bottom lines of the department to maintain P&L & EBITDA Targets.
- Key account technical lead of global accounts.
- Managing the Poultry & Meat Sectors development Activities for implementing the Skin & Vacuum Shrink Packaging solutions.
- Business development & Market share improvement.

### ❖ DIVERSEY Gulf FZE,

#### **Food Care Hygiene Country Manager {April 2010 – Sep 2014} (Riyadh, Saudi Arabia)**

- Leading the business of hygiene solutions all over KSA.
- Managing the top & bottom lines of the department P&L & EBITDA.
- Member in the center of Excellence committee for Snacks Fryers one Step Boil-out Technique
- Designer of the Hurdle Technique for Poultry Carcass Disinfection System and Poultry sector control methods.
- Key account technical lead of the global accounts in KSA.
- Business development.

### ❖ GOOD HARVEST INVESTMENT COMPANY/ CRUMZ BAKERY,

#### **Amman, Jordan {Jan 2005 – April 2010}**

#### **Operations Plant Manager**

- Managing all bakery product recipes & formulations.
- Production planning & traceability.
- Creating & Managing the quality systems (ISO22000:2005, HACCP)
- Managing the food cost and product developments & improvements.
- Standardization of product quality in three outlets.
- Key contact of the VIP clients (Royal Palaces, US embassy & International chains)

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- ❖ **MODERN FLOUR MILLS & MACARONI FACTORIES CO.**  
Amman, Jordan {July 2000 – Jan 2005}

## Quality Control Manager

- Quality control / production floor operation engineer
- Quality control / HACCP, ISO and GMP leader in Snack foods & Pasta industry
- Research and Development Engineer for flour improvement to various food industries (Bread, Biscuits, Pasta & Pastries).
- Third Generation Extrusion Technology Researcher.
- Total Quality Management Administrator.

## Grants Awarded:

Fellowship through the Cochran program of the USDA, American Institute of Baking (AIB), Frozen Dough / Baking Technology, Kansas State, USA. (3-13, 2005).

## Achievements:

- ❖ **Best Business Growth Zone 2016, Food Packaging Solutions, Sealed Air Corp, Dubai, UAE**
- ❖ **Best Sales leader 2014 Hygiene Solutions, Sealed Air Saudi Arabia, Riyadh, KSA**
- ❖ **Best Sales Leader 2013 Hygiene Solutions, Sealed Air international summit, Antalya, Turkey.**
- ❖ **Member of the Center of Excellence for Snack Foods Fryers one step boil-out technique (Diversey Corp)**
- ❖ **Trainer for ISO22000:2005, HACCP & GMP (good harvest Investment Co. /Crumz Bakery)**
- ❖ **Trainer for Iron fortification of flour, (Modern flour Mills / Jordan Ministry of Health)**
- ❖ **Baking techniques (good harvest Investment Co. /Crumz Bakery)**
- ❖ **Designer for the Poultry Carcass Disinfection Technique (Hurdle Technique) (Diversey Corp)**

## Laboratory Instruments knowledge & Experience:

- ❖ High Performance Liquid Chromatography UHPLC (Professional)
- ❖ Glutomatic, Perten (Professional)
- ❖ Alveoconsistograph (Professional)
- ❖ Extensograph (Professional)
- ❖ Gassing Power Risograph (Professional)
- ❖ Farinograph (Professional)
- ❖ Spectrophotometer(Professional)
- ❖ Falling number (Professional)
- ❖ Near Infrared NIR (Professional)
- ❖ Gas chromatography/ mass spectroscopy(Basics)
- ❖ Super critical Co<sub>2</sub> technique (Basics)

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## SKILLS

- ❖ Good knowledge in Modern Food Sciences.
- ❖ Modern Lecturing and e-Learning.
- ❖ Baking Science & Technology practical experience.
- ❖ Research needs in reputable journals.
- ❖ Excellent Computer Skills (Microsoft Word, Excel, Power point)
- ❖ Driving License (Jordanian, Saudi & Emirates)

## Languages:

- ❖ Strong Command in English Language.
- ❖ Native Arabic Language.
- ❖ Deutsch (Kurse Eins) beginner.

## References:

1. Prof. Ayed S. Amr (Prof. of Food Science, University of Jordan)  
Mobile : +962-77-7498806                      email: [ayedamr@ju.edu.jo](mailto:ayedamr@ju.edu.jo)
2. Prof. Maher Aldabbas (Prof. of Food Sciences, University of Jordan)  
Mobile: +962-77-7160820                      email: [m.aldabbas@ju.edu.jo](mailto:m.aldabbas@ju.edu.jo)
3. Prof. Mohammad I. Saleh (Prof. of Food Physicochemical Properties, University of Jordan)  
Mobile: +962-79-5547288                      email: [misaleh@ju.edu.jo](mailto:misaleh@ju.edu.jo)