



Curriculum vitae

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- **Education and Research-fellows**

Degree	Field	Institute	Date
Talented Young Scientist Program	Food Science and Technology	Shenyang Normal University, College of Grain Science and Technology, China	2016-2017
Doctorate	Food Science and Technology	China Agricultural University, Beijing	2010-2014
Master	Food Science and Technology	Assiut University, Egypt	2002-2005
Bachelor	Food Science and Technology	Assiut University, Egypt	1996-2000

- **Employment**

Title	Organization	Date
Assistant professor	Assiut University, Faculty of Agriculture	November 2014 - present
Assistant lecturer	Assiut University, Faculty of Agriculture	2006-2014
Demonstrator	Assiut University, Faculty of Agriculture	2000-2005

- **Work Experiences**

Teaching (theoretical and applied)	Food Chemistry and Physical Properties
	Food Analytical Methods
	Food Biochemistry
	Functional Foods
	Human Nutrition
	Food Quality Control
	Grains Processing and Technology
	Fruits and Vegetables Processing
	Oil and Fat Processing

**Work for civil society
development**

I am a certified at Egyptian NGO Support Centre as trainer and expert in manufacturing and preservation of the agricultural crops and food products

Work Sample:

<https://www.youtube.com/watch?v=A7-15nbFLCQ>

• **Attendance of scientific conferences and workshops**

Title	Participation type	Date	Place
8st Conference of Young Scientists	discussion	19 April, 2015	Assiut university, Assiut, Egypt
China-Africa Agricultural Co-operation	Presentation	19-26 November, 2011	Beijing, China
The 6th Arab Apiculture Conference	Poster	17-19 March, 2009	Abha, Saudi Arabia
The 7 th International Conference for Food Industries Quality Control	Paper	12-14 September, 2006	Alexandria, Egypt
1st Conference of Young Scientists	Presentation	17-18 April, 2007	Assiut university, Assiut, Egypt

• **Linguistic and computer skills**

Title	Level
Arabic	Mother language

English	Very good
Chinese	Good
Computer	ICDL certified

• **Attendance of professional development Courses and workshops**

No	Title	Place
1	Preparation and Publication of Scientific Research papers.	Assiut University
2	Modern Trends in Education.	
3	General and Special Principles of Teaching.	
4	Skills of Effective Teaching.	
5	Teaching for Large and Small Numbers.	
6	Use of Technology in Teaching.	
7	Research and Work Ethics.	
8	Communication Skills.	
9	Effective Presentation.	

10	Legal and Financial Aspects in University Environment.	
11	Thinking Skills.	
12	Conferences Organizing.	

- **Awards and scholarships**

Title	Granter	Date
Scientific research achievements award	China Agricultural University, Beijing, China	2012, 2013
Chinese government doctoral scholarship	Chinese government	2009-2014

- **Educational symposiums and other activities**

Title	Place	Date
Food Safety Forum	National Research Center, Cairo, Egypt	17 February, 2016
7th periodical concourse of Agricultural faculties	Assiut university	1-4 February, 2009
Educational session for Leadership Development	Leadership Development institute, Egypt	18-23 November, 2005

- **List of publications**

NO	Title
1	Peng Wang, Yu Fu, Lijuan Wang, Ahmed S.M. Saleh, Huiying Cao, and Zhigang Xiao (2016). Effect of enrichment with stabilized rice bran and extrusion process on gelatinization and retrogradation properties of rice starch. Starch/Starke DOI: 10.1002/star.201600201.

2	Seleim, M.A.A., Manal A.M. Hassan, Ahmed S.M. Saleh. (2015). Changes in Nutritional Quality of Zucchini (<i>Cucurbita pepo</i> L.) Vegetables During the Maturity. <i>J. Food and Dairy Sci.</i> , Mansoura Univ, 6(10): 613 – 624.
3	Wenhao Li, Xiaoling Tian, Peng Wang, Ahmed S.M. Saleh, Qingui Luo, Jianmei Zheng, Shaohui Ouyang, Guoquan Zhang (2015). Recrystallization characteristics of high hydrostatic pressure gelatinized normal and waxy corn starch. <i>International Journal of Biological Macromolecules</i> , 83, 171-173.
4	Qing Zhang, Ahmed SM Saleh, Qun Shen (2015). Monitoring of Changes in Composition of Soybean Oil During Deep-Fat Frying with Different Food Types. <i>Journal of the American Oil Chemists' Society</i> 93 (1), 69-81.
5	Zhang Qing, Wen Qin, Meiliang Li, QunShen, and Ahmed S.M. Saleh (2015). Application of Chromatographic Techniques in the Detection and Identification of Constituents Formed during Food Frying: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> 14 (5), 601-633.
6	Wenhao Li, HongmeiGuo, Peng Wang, XiaolingTian, Wei Zhang, Ahmed SM Saleh, JianmeiZheng, ShaohuiOuyang, QinguiLuo, Guoquan Zhang (2015). Physicochemical characteristics of high pressure gelatinized mung bean starch during recrystallization. <i>Carbohydrate polymers</i> 131, 432-438.
7	Qing Zhang, Wen Qin, Derong Lin, QunShen, Ahmed S. M. Saleh (2015). The changes in the volatile aldehydes formed during the deep-fat frying process. <i>Journal of Food Science and Technology</i> 52 (12), 7683-7696.
8	Saleh A. S. M., Zhang Qing, ShenQun (2014). Recent research in antihypertensive properties of food protein-derived hydrolysates and peptides. <i>Critical Reviews in Food Science and Nutrition</i> . <i>Critical reviews in food science and nutrition</i> 56 (5), 760-787.
9	Zhang Qing, Saleh A. S. M., Chen Jing, Sun Peiran, ShenQun (2014). Monitoring of thermal behavior and decomposition products of soybean oil. An application of synchronous thermal analyzer coupled with Fourier transform infrared spectrometry and quadrupole mass spectrometry. <i>Journal of Thermal Analysis and Calorimetry</i> , 115(1): 19~29.
10	Saleh A. S. M., Zhang Qing, Chen Jing, ShenQun (2013). Millet grains: Nutritional quality, processing, and potential health benefits. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 12(3): 281~295.
11	Zhang Qing, Saleh A. S. M., ShenQun (2013). Discrimination of edible vegetable oil adulteration with used frying oil by low field nuclear magnetic resonance. <i>Food and Bioprocess Technology</i> , 6(9): 2562~2570.

12	Zhang Qing, Saleh A. S. M., Chen Jing, ShenQun (2012). Chemical alterations taken place during deep-fat frying based on certain reaction products: A review. <i>Chemistry and Physics of Lipids</i> , 2012, 165(6): 662~681.
13	Li Wenhao, BaiYunfei, Saleh A. S. M., Zhang Qing, ShenQun (2012). Effect of high hydrostatic pressure on physicochemical and structural properties of rice starch. <i>Food and Bioprocess Technology</i> ,5(6): 2233~2241.
14	Saleh, A. S. Moussa (2009). Production and Marketing of Honey as Food and Medicine in Egypt, Problems and Proposals. The 6th Arab Apiculture Conference, 17-19 march, Abha, Saudi Arabia
15	Youssef, M.K.E., El-Rify, M.H.A., Ramadan, E.A., and Saleh, A.S.M. (2008), Quality Evaluation of Egyptian Honey During storage at Room Temperature. The 5th Conference of Alexandria for food Science and Technology, 4-6 Marsh 2008, Alexandria Univ., Egypt.
16	Youssef, M.K.E., El-Rify, M.H.A., Ramadan, E.A., and Saleh, A.S.M. (2006). The Effects of Heating Treatment and storage Tempera+ture on Some Phisico-chemical Properties of some Egyptian Honey Types after One Year Storage, <i>J. Saudi Soc. For Food and Nutrition</i> , King Saud University, Saudi Arabia, 1(2), 1-5.
17	Youssef, M.K.E., El-Rify, M.H.A., Ramadan, E.A., and Saleh, A.S.M. (2006). Quality Attributes of Some Types of Egyptian honey. The 7 th International Conference for Food Industries Quality Control, 12-14 Septemper, Alexandria, Egypt.
18	Youssef, M.K.E., El-Rify, M.H.A., Ramadan, E.A., and Saleh, A.S.M. (2006), Effect of Adulteration with Inverted Sugar Syrup on Some Physicochemical Properties of Egyptian Honey. The 7th International Conference for Food Industries Quality Control, 12-14 September, Alexandria, Egypt.
19	Youssef, M.K.E., El-Rify, M.H.A., Ramadan, E.A., and Saleh, A.S.M. (2006). Physico-chemical and Technological Studies on Some Types of Egyptian honey (Summary of M. Sc Study). 1st Conference of Young Scientists. Fac. Agric. Univ. Assiut 17-18 April 2007.

• **References**

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