**ÖZGEÇMİŞ**

**Curriculum Vitae of Assistant Professor. Mustafa Satouf**

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**1. Name and Surname: Mustafa SATOUF**

**2. Birth Date: 29 . 6 .1963**

**3. Title: Assistant Professor**

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| --- | --- |
| **Adress in syria:**  | Food Engineering Department- Chemical and Petroleum Engineering Faculty- Al-Baath University- Homs/Syria |
| **Adress in turkye:** | Ekrem Çetin Mah. Ali Görpe Cd. HMC 2 Apt. : No:1 Kat:1 |
| **Specialization:** | Doctor of Philosophy in Technical Sciences/ Bread and pastes Technology |
| **Language(s):****Level:** | Turkish | English | Arabic |
| Good | Good | Good |
| **Nationality:** | Syrian Arab |
| **Social Situation** | Married and has 3 children |
| **E-Mail :** | dr.mostafa.1963@hotmail.com |
| **Telephone:** | **0090-05389183015** |

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| --- | --- | --- | --- | --- |
| **Date** | **University** | **Department** | **Specialization** | **Degree** |
| 1986 | Al-Baath UniversityHoms -Syria | Chemical and Petroleum Engineering Faculty- Chemistry Engineering Department | ChemicalEngineering | B Sc. |
| 1999 | Ege UniversityIzmir - Turkey | Engineering Faculty, Food Engineering Department | FoodEngineerring | Ph.D |

**4. Education**:

**5. Academic Succession:**

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| --- | --- | --- |
| **Academic Succession** | **Date** | **University** |
| Lecturer (doctor) | 2001-2007 | Al-Baath University - Chemical and Petroleum Engineering Faculty- Food Engineering Department |
| Assistant Professor | 2007- 2012**Assistant Professor: 8.7.2007 Resolution No.437B** |
| Head of Food Engineering Department | 2010-2012 |
| Lecturer (Assistant Professor) | 2014 -2016 | Food Engineering Department –7Aralık University - Kilis-Turkiye |

**6. Master's Theses That I Supervised:**

* The Relationship between The Rheological Properties of The Devices Used for Testing The Dough.
* Production of Suitable Bread for Children and Young People.
* The Impact of Period and Temperature of Baking on Formation of Acrylic Amid in Some Types of Bread.
* Arabic Bread Staling and Methods to Delay It.
* Effect of Dietary Fiber on The Properties of Dough and The Quality of The Produced Bread.
* Effect of enzyme preparations and methods of preparation of the dough on the quality of Arabic bread

**7. Publications**

**7. 1. Published Research:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Authors**  | **The Title of Paper** | **Journal / Name of congress**  | **Vol /no/pages** | **Date** |
| Sattouf,M and Ünal,S | *Comprehensive Reference Study about Arabic Bread Industry* | *Journal of Technology Products of flour-Turkey* | 24 - 14(5) 7 | 1998 |
| Alfin,F.,Sattouf,M., Ünal,S and Çkmacle,O | *Improvement of Breads* *Produced from Wheat Infected Suni Bug by Using Improving Additions* | *Journal of Technology Products of flour-Turkey* | 64 - 59 : (2) 8 | 1999 |
| Sattouf,M., Alfin,F and Ünal,S | *The Production of Arabic bread by Using Tr.durum Flour Infected Suni Bug by Using Improving Additions* | *Journal of Technology Products of flour-Turkey* | 47 - 42(5) 8 | 1999 |
| Sattouf,M and Atra,R | *Improving the Quality of Arabic Bread Using Cheese Whey* | *Journal of Al- Baath University-Syria* | 26 | 2004 |
| Alfin,F and Sattouf,M | *Study the Effect of the Size and Conditioning Time of Wheat Kernels on their Hardness for the Most Important Types of Syrian Wheat* | *Journal of Al- Baath University-Syria* | 28 | 2006 |
| Sattouf,M and Fouad,C | *Specifications of Syrian and Lebanese flour used in making Arabic bread* | *Engineering Science Series- Research Journal of Aleppo University- Syria* | 54 | 2007 |
| Sattouf,M | Studying the Effect of Suni Bug (Eurygaster Integriceps) on Syrian Wheat and Flour Characteristics, and Methods of determining and Treatment | Basil al-Assad Journal for Engineering Science Damascus- Syria | - | 2007 |
| Sattouf,M and Al-Kateb,M | Detection of Microbiological Number and Some Heavy Metal Elements in Some Local Pastry | Agricultural Science Series- Research Journal of Aleppo University- Syria | 75 | 2009 |
| Sattouf,M | Effect of Micro Visco Amylo-Graph Conditions on Syrian Wheat Flour Gelatinization Properties | Agricultural Science Series- Research Journal of Aleppo University- Syria | 83 | 2010 |
| Sattouf,M and Hegazi,T | Production of Suitable Bread for Children and Young People | Engineering Science Series- Research Journal of Aleppo University- Syria | 82 | 2010 |
| Sattouf,M., Hadad,M and Al-Sibai,H | Increasing the Effectiveness of the Fermentation Using the Indirect Methods of Dough Preparing for Production Arabic Bread | Agricultural SciencesSeries- Research Journal of Aleppo University- Syria | 88 | 2011 |
| Sattouf,M and Zahra,R | The Relationship between the Rheological Properties of the Devices Used for Testing the Dough | Agricultural SciencesSeries-Research Journal of Teshreen University- Syria | - | 2011 |
| Sattouf,M and Buta,S | The Impact of Period and Temperature of Baking, and the Addition of Sugar on Formation of Acrylic Amid in Bearth Bread | Journal of Al- Baath University-Syria | - | 2011 |
| Sattouf,M and Al-Kateb,M | Producing arabic bread enriched With important nutrient elements for the health | Journal of food science and engineering , USAinternational standard: serial number 2159-5828 | NO: D7110778 | 21.6.2012 |

**7.2 Published Books:**

**1** . Mustafa Sattouf, and Hussein Bakr.2005. **Filling and Packaging**. Al-Baath University-Homs

**2**. Mustafa Sattouf.2012**, Bread and pastes Technology**. Al-Baath University-Homs

**7.3 Artıcles Presented ın Conferences and Scientific Symposia:**

* Sattouf,M. 2001. The Role of Cereal Fiber in The Human Body. Symposia of Chemical Syrian Society about " The Role of The Chemistry in Food Safety". Syria, Homs, Page 174-196.
* Sattouf,M. 2001.The Most Important Techniques Used in The Production of Pasta. Symposia of Al- Baath University-Syria about " The Reality of Pasta Production in Syria and Its Development". Syria, Homs Al- Baath University Page 51-88.
* Sattouf, M. 2004. Defects and Diseases of Bearth Bread. The Fifth International Conference of Grain. Syria, Damascus.
* Sattouf, M. 2005. Improving The Quality of Arabic Bread with Cheese Whey. Third International Conference of Food Science and Technology about "Update Food Industries". Cairo. Arab Republic of Egypt.
* Sattouf, M. 2005.The Most Important Negative Effects Caused by Filling & Packing Materials on The Sugar Confectionery, Health and The Environment. The International Arab Conference for The Manufacture of Sugar Confectionery(Update Food Industries). Syria, Damascus.
* Sattouf, M. 2005.The Most Important Negative Effects Caused by Filling & Packing Materials of Food on Health and The Environment. Second Syrian-Egyptian Conference about " Agriculture and food in the Arab World- The Reality and The Future Challenges". Syria, Homs Al- Baath University.
* Sattouf, M. 2007. The Quality Properties of Syrian Wheat Infected by Suni Bug and The Effect of Conditioning on Its Performance. The First Scientific Symposium of The Activity of Food Science Departments at Syrian Universities. Faculty of Agricultural Engineering , Damascus University ,Syria.
* Sattouf, M. 2010. Effect of Micro Visco Amylo-Graph Conditions on Syrian Wheat Flour Gelatinization Properties. The Second International Conference in Food Industries and Biotechnology and the associated Fair. Syria, Homs Al- Baath University.
* Sattouf, M. 2010. Disadvantages of Arabic Bread and their Treatment Methods. In the Scientific Symposium About "Baking Industry in Syria - Its Problems and Prospects of
* Its Development". Syria, Homs.
* Satouf,M, KÖTEN, M(2016)Gelatinization Properties of Soft and Hard Syrian Wheat.

 *International Conference on Natural Science and Engineering (ICNASE’16) March 19-20, 2016, Kilis.* **1626 |** P a g e [www.icnase16.com](http://www.icnase16.com)

* KÖTEN,M, SATOUF,M (2016) Makarna ve Glişemik indeks. *International Conference on Natural Science and Engineering (ICNASE’16) March 19-20, 2016, Kilis.*
* KÖTEN,M, SATOUF,M (2016) Brain Drain from Arab Countries, 28-29 Nisan 2016, Kilis-TÜRKİYE, Kilis 7 Aralık Üniversitesi, İktisadi ve İdari Bilimler Fakültesi, 2MC027, II. ULUSLARARASI ORTADOĞU KONFERANSLARI, Ortadoğu’daki Çatışmalar Bağlamında Göç Sorunu

**7.4. Scientific Experiences:**

* Scientific Expertise in Preparing The Statement(Label) Specification of Food for Standards and Metrology Organization in Syria, 2004.
* Scientific Expertise in Assessing The Performance of Employees in The General Bakeries Company in Syria, 2007.
* Scientific Expertise in Study The Technical Proposals Submitted for The Purchase of Laboratory and Research Equipment in Syria, Homs Al- Baath University.
* Participate in cereals breeding program at ICARDA in Cooperation with The Lebanese Ministry of Agriculture, Lebanon, Beqaa 2002.
* Course in Food Quality Control and HACCP System.2004. Syria, Homs Al- Baath University.

**8. Administrative Tasks:**

 **2010-2012** Head of Food Engineering Department at the Chemical and Petroleum Engineering

 Faculty- -Al-Baath University Homs-syria

**9.Teaching Experience in the Food. Eng. Department - Al-Baath University/Syria are:**

 **From 2000 to end of 2012**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Academic year | period | Course Title | Weekly Hours | Number of Students |
| theoretical  | application  |
| 4.th year student | autumn | Cereal Milling Technology | 2 | 3 | 60 |
| 4.th year student | spring | Bread & Pastes Technology | 3 | 3 | 60 |
| 5.th year student | autumn | Filling & Packaging | 2 | 2 | 40 |
| Masters students | Spring+ autuman | Modern Technologies in the Grain Industry and its Products | 3 | 3 | 12 |
| 5.th year student | spring | Sanitation in Food Factories | 2 | - | 40 |

**10.Teaching Experience in the Food. Eng. Department – 7 Aralık University-Kilis /Turkey are:**

 **from 2014 up to now**

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| --- | --- | --- | --- | --- |
| Academic year | period | Course Title | Weekly Hours | Number of Students |
| theoretical  | application  |
| 2.th year student | Autumn | Analytical Chemistry | 2 | 2 | 60 |
| 2.th year student | Autumn | Energy and Mass Balance | 3 | - | 86 |
| 2.th year student | Spring | Thermodynamics | 3 | - | 60 |
| 3.th year student | Autumn | Heat Transfer | 3 | - | 40 |
| 3.th year student | Autumn | Professional Practice | - | 4 | 60 |
| 3.th year student | Spring | Instrumental Analysis | 2 | 2 | 59 |
| 3.th year student | Spring | Mass Transfer | 3 | - | 54 |
| 3.th year student | Spring | Professional Practice | - | 4 | 60 |

**1.07.2016 KİLİS -TURKEY**