



Curriculum vitae for Dr. Osama Mahmoud Morsi Ali Hamida

PhD in Food Technology and Nutrition

Personal data

Name: Osama Mahmoud Morsi Ali Hamida

Date of Birth: 04/04/1971

Nationality: Egyptian.

Religion: Muslim

Marital Status: Married.

Languages: Arabic (mother tongue) English.

Address: Sahel Dajwa - Benha - Qalubia – ARE.

Occupation: Chemistry lab trainer /Arab Academy for science, Technology and maritime Transport, Cairo branch /ARE.

Major: Food Technology.

Specialization: Food Technology and Man Nutrition

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Qualifications

- 1- Bachelor of Agricultural Science (Food Science), Faculty of Agriculture, Zagazig University, Benha Branch, June 1994. General grade: Very good.
- 2- Masters in Agricultural Sciences (Food Technology), Faculty of Agriculture, Moshtohair, Benha University, 6/2/2011. Thesis Title: "Technological and chemical studies on some baby foods".
- 3- Phd. in Agricultural Sciences (Food Technology), Faculty of Agriculture, Moshtohair, Benha University, 30/3/2015. Thesis Title: "Utilization of Spirulina to Improve the Nutritional Value of some Foods".

Hierarchy and career status:

- 1- Quality Engineer at Ismailia National Company for Food Industries "Foodico".
- 2- Quality Engineer at Hero Company for Food Industries.
- 3- Chemistry lab trainer / Department of Basic and Applied Sciences / Arab Academy for science, Technology and maritime Transport, Cairo branch / ARE, until now.

Statement of educational, scientific, research and applied activities

First: Participating Scientific Conferences:

- 1- "2nd International Sino-Egyptian Congress on Agriculture, Veterinary Sciences and Engineering (2nd ISEC-AVE) 7-10th October 2017, Benha University, Egypt".
- 2- The first International Conference of the Egyptian Society of Food safety. Food Safety (Science, Health and Behavior) Sharm El Sheikh 15-18 february 2018.
- 3- 4th International Conference on Biotechnology Application in Agriculture (ICBAA) Organized by Faculty of Agriculture, Benha University. Held in Hurghada, Egypt, 4-7 April 2018.
- 4- The Seventh International Conference of Food Industries and Nutrition research division under the theme "The scientific research and industry in the service of food and nutrition" 25-26 September 2018.

- 5- 13th Egyptian Conference for Dairy Sciences and Technology, Sponsored by Egyptian Society of Dairy Sciences, And held in Safir Hotel in Cairo from 28 to 29 October 2018.
- 6- The International Conference of Higher Education Development Global Variables and International Standards. Banha university, Egypt 22- 23 January 2019.
- 7- the 4th International Conference on Biotechnology & Environmental Safety under the theme of "Technology & Innovative Options for Sustainable Management of Water Resources in Egypt" National Research Centre, Giza, Egypt 27, 28 February, 2019.
- 8- The 3th International Scientific Conference Developing the capacity of faculty members and leaders at Banha University under the theme of "Developing training programs in Arab institutions to cope with the age of innovation and entrepreneurship. Banha University, Egypt 20, 21 march 2019.

Second: Training Courses/Congresses he took part in as a trainer:

- 1- The Scientific course on "Making sure of high quality of nutritional materials while storing Afaq Misr Headquarter "The International Group for Human Development and Training from 17/10/2016 through 20/10/2016.
- 2- The scientific training on "Ways of Detecting Fungal Toxics in Foods" at the headquarters of Afaq Egypt "International Group for Human Development and Training in the period from 23/10/2016 until 26/10/2016.
- 3- "Modern methods in therapeutical nutrition and health care" at the headquarters of Afaq Egypt "International Group for Human Development and Training in the period from 18/12/2016 until 21/12/2016.
- 4- "Food Microbiology and Food Industries Technology" at the headquarters of Afaq Egypt "International Group for Human Development and Training in the period from 30/1/2017 until 2/2/2017.
- 5- The second national forum on "Developing medium and small, infinitely small projects and Industrial Project" at the National Research Center from 2-3 September 2018.

Third: Forums and Workshops he took part in:

- 1- Training Course on "Time Management" Arab Academy for Science, Technology and Maritime Transport, Cairo Branch, League of Arab States, from 3/4/2016 through 6/4/2016.
- 2- Training Course on "Team Work" Arab Academy for Science, Technology and Maritime Transport, Cairo Branch - League of Arab States, from 29/1/2017 until 1/2/2017.
- 3- Scientific course on "Food Safety Management System (ISO 22000)" Agricultural Research Center in the period from 2/8/2017 until 3/8/2017.
- 4- Scientific session on "Total Quality Management (TQM)" at the headquarters of the Agricultural Research Center in the period from 23/8/2017 until 24/8/2017.
- 5- Workshop "The role of scientific research in the upgrading the quality of bakeries for the service of society Agricultural Research Center on 12/9/2017.
- 6- Scientific symposium entitled "Future challenges of pollutants in Egyptian food" at the National Research Center on 14/3/2018.
- 7- "Futuristic Vision of Food Science and Technology" at the National Research Center on 24/4/2018.
- 8- Scientific Symposium on "Challenges of Manufacturing and Food Safety in Egypt" at Food Research and Technology Institute, Agricultural Research Center, 15/8/2018.
- 9- The second national symposium "Development medium projects, small and infinitely small and Industrial Project" at the National Research Center from 2-3 September 2018.
- 10- Workshop "Algae investment security and promising economy at the National Research Center from 20 /1/ 2019.
- 11- Training Course on "Quality Systems in Food Processing" faculty of Agriculture, Banha university, Egypt for 12- 2-2019 to 16-2- 2019.
- 12- Training Course on "Health requirements and food safety" faculty of Agriculture, Banha university, Egypt for 15- 3-2019 to 30-3- 2019.
- 13- Workshop "New Visions for Extending The Shelf - Life of Milk and Its Products" Dairy Technology Research Department, Food Technology Research Institute (FTRI), Agricultural Research Center, 1st April, 2019.
- 14- The symposium entitled "Chromatography up to Date" National Research Centre, Giza, Egypt April 10, 2019.

- 15- Workshop "Algae third generation biofuels: production, use and challenges" at the National Research Center from 18 /6/ 2019.
- 16- Workshop "Ways to Achieve Food Security and Reduce Food Losses and Consumer Protection in Egypt" at Food Research and Technology Institute, Agricultural Research Center, 1/7/2019.
- 17- The training course entitled "the use of bee venom as an alternative to antibiotics and vaccines in poultry". From 16 to 18 September 2019. Poultry Production Unit, Faculty of Agriculture, Alexandria University.

Fourth: Syndicates and Scientific Societies:

- 1- Member of Agricultural Syndicate.
- 2- Member of the Egyptian Society for Applied Sciences botany.
- 3- Member of the Egyptian society for food processing and nutrition.
- 4- Member of the Egyptian society for processing and safety of food.
- 5- Member of the Egyptian society for Dairy Sciences.
- 6- Member of the Egyptian for Food Safety.
- 7- Member of the Egyptian society of Science and food technology.

Fifth: Training Courses Obtained:

- 1- Successfully passed a training course in the Faculty of Agriculture - Banha University (under the title of) "Scientific Research Ethics" from 1/7/2014 through 3/7/2014.
- 2- Successfully passed a training course in the Faculty of Agriculture - Banha University titled "Scientific Research Methodology" from 15/7/2014 through 17/7/2014.
- 3- Successfully obtained the International Computer Driving License (ICDL) in 26/1/2012.
- 4- Successfully passed (TOEFL), Banha University from 1/6/2014 through 16/6/2014 with 600 aggregate.
- 5- Successfully passed a training course North Cairo Mills and Bakeries titled "Awareness ISO 2200: 2018" "from 22/7/2018 through 24/7/2018.

Sixth: Supervision Thesis:

Taking part in (6) Masters of Faculty of Agriculture/Moshtoher – Benha University.

No.	Name	Degree	Registration Date	Subject
1	Osama Mohamed Gaber Ahmed	Master	September 2012	Studies on the application of the HACCP system during the manufacture of some vegetables and fruit products
2	Abdelhamid Sayed Abdel Hamid	Master	September 2013	Studies on use some fat substitute in food processing
3	Mohamed Khaled Abdel Aziz	Master	February 2014	Chemical and technological studies on mango juice
4	Sameh Abdel-Nabi Abdel Shakour	Master	February 2015	Effect of thermal and novel treatments on quality of some juices.
5	Amira Magdy Fouad Mohamed	Master	February 2016	Evaluate the nutrition status of some school children in Qaliubiya governorate .
6	Saif Al - Nasr Shahab Al - Sabah Basheer	Master	September 2015	Improving the quality and shelf life of some fresh exported fruits and vegetables.

Seventh: The scientific books composed:

Foreign literature

- 1) **Morsy O.M.**; Sharoba A.M.; EL-Desouky A.I.; Bahlol H.E.M. and Abd El Mawla E.M. (2017). Utilization of spirulina to improve the Nutritional Value of some Foods. LAP LAMBERT Academic Publishing GmbH & Co. KG, Saarbrucken, Deutschland.
- 2) **Morsy O.M.**; El-Tanahy, H.H.A.; Bahlol H.E.M. and El-Gharabli, M.M.S. (2017). Technological and chemical studies on some baby foods. LAP LAMBERT Academic Publishing GmbH & Co. KG, Saarbrucken, Deutschland.

Eighth: Scientific Research:

1. **Morsy O.M.**; Sharoba A.M.; EL-Desouky A.I.; Bahlol H.E.M. and Abd El Mawla E.M.(2014) Production and evaluation of extruded food products by using spirulina algae. Annals of Agriculture Science Moshtohor 52(4) 495-510.
2. Mohamed K. Abd el-Aziz , Ashraf M. Sharoba, Ahmed E. El-Desouky, Hassan H. Khalaf and **Osama M. Morsy**(2018) Identification and determination of aroma components of some juice and its blends. Annals of Agriculture Science Moshtohor 361-378.
3. Ashraf Mahdy Sharoba and **Osama Mahmoud Morsy** (2017). Chemical composition, sensory and rheological properties of some red pepper and tomato sauce blends. 2nd International Sino-Egyptian Congress on Agriculture, Veterinary Sciences and Engineering (2ndISEC-AVE)7-10th October 2017, Benha, Egypt.
4. Sharoba A.M., **Morsy O.M.**, ELDesouky A.I., Bahlol H. E. M. and Abd El Mawla E.M. (2017). Utilization of Sprulina Algae to improve the nutritional value of kiwifruits and cantaloupe nectar blends. 2nd International Sino-Egyptian Congress on Agriculture, Veterinary Sciences and Engineering (2ndISEC-AVE)7-10th October 2017, Benha, Egypt.
5. Abd El-Salam Amira .M., **Morsy O.M** and Abd El Mawla E.M(2017) Production and evaluation crackers and instant noodles supplement with spirulina algae. Current Science International. Volume: 06 Issue: 04. Pages: 908-919.
6. Morsy, M. K.; **Morsy, O. M.**;Elbarbary, H. A. and Saad, M. A. (2019). Enhancing of oxidative stability and quality attributes of olive oil using spirulina (*Arthrospira platensis*) nanoparticles. LWT. Food Science and Technology 101 : 444–455.
7. Sharoba A.M.; **Morsy O.M.**; Abd El-Salam A.M. and Mohamed A.S. (2018). Value-added snacks products processed from dates molasses and black honey. The first International Conference of the Egyption Society of Food safety. Food Safety (Science,Health and behavior) Sharm El Sheikh 15-18 february 2018.