

PERSONAL INFORMATION

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OBJECTIVE

We consume dairy products daily. Cheese, yogurt, and other products- and milk is an essential and valuable food. The consumption of those products has risen significantly and is now crucial for many countries worldwide. Calcium and phosphorus are among the minerals found in dairy products in a form suitable for human consumption. Working in dairy manufacturing would allow me to expand and improve my experience as a dairy science major.

WORK EXPERIENCE

Jun 2022–present Teaching and Research Assistant at Dairy Science Department at Assiut University

Assiut University, Assiut, Egypt. <http://www.aun.edu.eg/>

As a teaching assistant, I was teaching courses related to;

- Cheese Technology.
- Technology of Dairy Products.
- Fermented Dairy Products.
- Principles of Dairy Science.
- Chemistry and Dairy Analysis.
- Principles of Dairy Microbiology.

Sep 2018–July 2021 Undergraduate/Junior Research Assistant at the Dairy Plant of Assiut University

Assiut University, Egypt.

- Manufacture of different types of cheese, including soft cheese (Domiat cheese and Karishcheese), semi-hard cheese (Memphis cheese), and hard cheese (Cheddar cheese and Ras cheese)
- Manufacture of other dairy products, including ice cream, butter, yogurt, and ghee.
- Analyze samples of received milk.
- Study effects of cow's and buffalo's milk on the characteristics of dairy products.

EDUCATION AND TRAINING

Jan 2023–Present Master's Degree in Dairy Science

Dairy Science Department, Assiut University, Egypt.

Master courses;

- I studied 10 advanced courses in Dairy Science
- My thesis is titled by “**The Impact of Milk Protein Concentrates in the Manufacturing of Some Dairy Products**”

Sep 2018– Jul 2021 Bachelor Degree in Dairy Science, Faculty of Agriculture

Assiut University, Assiut, Egypt. <http://www.aun.edu.eg/>

I Graduated with Excellent 95.05% grade (3.83/4 GPA).

I studied 140 credits in the agricultural/Dairy sciences

Experience Conferences

- **Strategic Planning**, Agriculture College-Assiut University, participated as a member of the strategic planning team (May 2024, Assiut, Egypt).

Presentations

- 1- Omar A. A. Abdelsater. April 2024. **Nanobubbles in dairy processing**. Discussion class II.
- 2- Omar A. A. Abdelsater. May 2023. **Milk and Dairy Products as a Source for Bioactive Peptides**. Discussion class I

Training courses

- 1- The training program of principles of Statistical Analysis in Scientific Research, Jun 2023, Assiut University.
- 2- Evaluation of oral, practical, and clinical tests. Oct 2023, Assiut University.
- 3- The training program of conferences organization (online). Jul 2023, Assiut University.
- 4- Skills in writing scientific research and preparing it for international publication, April 2023, Assiut University.
- 5- Skills in writing scientific research and preparing it for international publication, April 2023, Assiut university.
- 6- Online training program completed in Basic Protein, Isolation, and Purification. Oct 2020, City of Scientific Research and Technological Applications (SRTA-City), Egypt.

Projects

- Jun 2023–present Dairy Science Department, Faculty of Agriculture, Assiut University, Egypt.
- **The Impact of Milk Protein Concentrates in the Manufacturing of Some Dairy Products** (Jun 2023–present)

Professional Memberships

- [Assiut University](#).

Personal Skills

Native Language (s) **Arabic**

Other language (s) **English**