

Mostafa Salah



Contact

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Date of Birth: 26/1/1994

Gender: male

Material status: Married

Google scholar:

<https://scholar.google.com/citations?user=Yxm-yOAAAAAJ&hl=en>

Languages

Arabic – native language

English – B2

Summary

I am interested in working in different areas of Dairy Manufacturing, which could help me to develop and enhance my experience in the dairy science major (e.g., cheese technology, membrane filtration, dairy ingredients, dairy products processing)

Skill Highlights

- Project management
- Strong decision maker
- Complex problem solver
- Creative communicating
- Creative design
- Innovative
- Service-focused

Experience

- Research Assistant in Dairy Science Department, Assiut University, Egypt. <http://www.aun.edu.eg/>. Training the undergrad students on 6 different Dairy products (Milk, Cheddar cheese, Ras cheese, Cottage cheese, Ice cream, Butter, and Yogurt).

Education

- **B.Sc.** in Agricultural Sciences (Food and Dairy Science), June 2016, from Assiut University, Egypt, with general estimate **Excellent with honor degree.**
- **M.Sc.** in Agricultural Sciences (Dairy Science), in November 2021, from the Faculty of Agriculture, Assiut University, Egypt. The title of the thesis is: (Properties of Pickled Soft Cheese supplemented with Probiotic Cultures).

Certifications

- Publication of Research in International Journals.
- Research Ethics.
- Conference Organization.
- Statistical Analysis in Scientific Research.
- Analytical and Creative Thinking in Teaching.
- Code of Ethics.
- University Teacher Preparation Course.
- International Computer Driving Licence ICDL V5.
- English Diploma.
- At juhayna Food Industries Company_Egyfood Assiut.

Teaching many courses for the undergrads

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

Undergraduate Research Assistant (In the Dairy Plant of Assiut University)

- Study effects of cow's and buffalo's milk on the characteristics of Dairy products.
- Manufacture of many of Dairy Products.
- Analyze samples of received milk.

Publication

- Ibrahim, M. S., El-Galil, A., Abd EL-Raheem, A. M., & Kamel, D. G. (2021). Microbiological and Chemical Characteristics of Pickled White Cheese Made with Different Salt Concentrations in The Presence of Bifidobacterium longum. *Bifidobacterium longum. Journal of Food and Dairy Sciences*, 12(7), 171-176.
- Ahmed R. A. Hammam, Mostafa S. I. Ahmed " Technological and Characteristics of Low-Fat Cheeses: A Review " Assiut Journal of Agricultural Sciences, 50(1), 15-27, 3, 2019, <https://doi.org/10.21608/AJAS.2019.33455>.
- Ahmed R. A. Hammam Mostafa S. I. Ahmed " Technological aspects, health benefits, and sensory properties of probiotic cheese " SN Applied Sciences, 1(9), 1113, 9, 2019, <https://doi.org/10.1007/s42452-019-1154-4>

Developed communication skills

- I have around 3 years of experience in teaching and research in Dairy Science. Because of my job as a Teaching Assistant in the dairy field, I enhanced many merits and skills that help me to acquire expertise in Dairy Science.

Developed communication skills

- Mostafa S. I. Ahmed. September 2021. How to publish scientific research in international journals.
- Mostafa S. I. Ahmed. September 2021. Texture profile analysis in the dairy industry.
- Mostafa S. I. Ahmed. October 2020. The Importance of Lactic Acid Bacteria in the Dairy Industries.
- Mostafa S. I. Ahmed. September 2019. Filtration applications in the dairy industry.
- Mostafa S. I. Ahmed. September 2019. Properties of Pickled Soft Cheese supplemented with Probiotic Cultures. Research class.
- Mostafa S. I. Ahmed. March 2018. Study the effect of different factors (salt, rennet, calcium chloride) on the characteristics of cheese. Discussion class II.
- Mostafa S. I. Ahmed. July 2018. Applications of probiotic bacteria in manufacture of dairy products. Discussion class.

Training courses

- How to publish scientific research in international scientific journals. 13 - 15 June 2021. Assiut University.
- Code of Ethics. 12 - 14 September 2021, Assiut University.
- Analytical and Creative Thinking in teaching. 13-15 June 2021, Assiut university.
- Statistical Analysis in Scientific Research. 14 - 15 September 2020. Assiut University.
- Conference Organization. 26 - 28 September 2021, Assiut University.
- Research ethics. 26 - 28 September 2020, Assiut University.

Projects

- Mar 2019–Present Dairy Science Department, Faculty of Agriculture, Assiut University, Egypt
- Properties of Pickled Soft Cheese supplemented with Probiotic Cultures (2018-present)