

Curriculum Vitae

Prof. Dr. Soumia Mohamed Ibrahim Darwish

Professor of Food Science & Technology,

**Department of Food Science & Technology, Faculty of Agriculture Assiut University,
Assiut, Egypt, 71516**

I- Personal Information

Name: Soumia Mohamed Ibrahim Darwish
Place of birth: Egypt, Assuit
Sex: Female
Nationality: Egyptian
Marital status: Married and have 3 children
Highest degree: Doctor of Philosophy
Academic field: Food Science & Technology
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II- Academic Degrees

1. (1989) B. Sc. (Food Science and Technology), Faculty of Agriculture, Assiut University.
2. (1995) M. Sc. (Food Science and Technology), Faculty of Agriculture, Assiut University.
3. (2002) Ph. D. (Food Science and Technology), Faculty of Technology, Bielefeld University, Germany.

III- Previous Positions and Professional Background

1. **Instructor**, Department of Food Science and Technology, Faculty of Agriculture, Assiut University, from 1989 to 1996.
2. **Assistant Lecturer**, Department of Food Science and Technology, Faculty of Agriculture, Assiut University, from 1996 to 2002.
3. **Lecturer**, Department of Food Science and Technology, Faculty of Agriculture, Assiut University, from 2002 to 2011.
4. **Associate Professor**, Department of Food Science and Technology, Faculty of Agriculture, Assiut University, from 2011 to 2017.
5. **Professor**, Department of Food Science and Technology, Faculty of Agriculture, Assiut University, from 2017 till now.

IV- Research Interests

V- Teaching

Teaching undergraduate

- 1-Agricultural Biochemistry.
- 2- Food Processing.
- 3- Food Analysis.
- 4- Food Analysis. (E-learning).
- 5- Agricultural practical applications (1).
- 6- Agricultural practical applications (2).
- 7- Research and discussions (1).
- 8- Research and discussions (2).
- 9- Methods of research and discussion.
- 10- Computer applications in Food Science.
- 11- Computer Applications in Agriculture.
- 12- Organic Chemistry and Bio.
- 13- Nutrition and food science.
- 14- Food technology

Teaching postgraduate

- 1-Agricultural Biochemistry Advanced.
- 2-Computer Applications in food science and technology.
- 3-Discussions.
- 4-Advanced special studies.
- 5-Organic Chemistry.
- 6-Organic chemistry and bio.

Ix- Scholarships and Fellowships

1. Ph. D. scholarship at Faculty of Technology, Bielefeld University, **Germany** (1998-2002)

VIII- Prizes and Awards

1. " Patent No. 24950, Method of producing gels from by-products of the potato industry " in Agriculture Sciences, 2011.
2. holds second place for excellence in publishing environmental bulletin.

VI- Membership of Scientific Societies:

1. Adviser of the Agricultural committee in Nile Basin Countries Council for the D. H. R. (Cairo, Egypt)
2. Member of the Egyptian Society of Food Science and Technology. (Cairo, Egypt)
3. Member of the Society of Basic and Applied Mycology. (Assiut, Egypt)
4. Member of the Egyptian Society of Environmental Toxicology. (Cairo, Egypt)
5. Member of the Egyptian Society for Moringa. (Cairo, Egypt)
6. Member of the Graduates Society, Faculty of Agriculture, Assiut and El Wady El Gedid.
7. Member of Editorial Board of the Environmental Bulletin, Faculty of Agriculture, Assiut University.

VII- Languages Skills

1. Arabic (native language).
2. English (Good)
3. Germany (Good)

VIII- Computer Skills

Having professional knowledge and excellent use the following computer programs:

1. Writing program “Win Word”
2. Spread sheets “Excel”
3. Showing program “Power point”

X-Other Activities

1. Attendance 21 national and international conferences in different Food Science and Technology topics, 14 workshops, 18 training course and 18 programs dealing with enhancement of teaching skills.
2. Supervising 4 scientific thesis (M. Sc. and Ph.D.) in Food Science and Technology.

XI- List of Publications

- 1- Betsche, T.; Fretzdorff, B.; **Darwish, S.** (2004): Herstellung von viskosen Proteinlösungen (Gelen) aus Kartoffeln und Weizen für Lebensmittel. **55. Tagung für Getreidechemie; Detmold, Germany, 23.-24.06.**
- 2- **Darwish, Soumia M. I.**; Naema M. H. Yousef and M.A. Ismail (2008). Microbiological quality and elemental analysis of some ready-to-eat meat products. **J. Agric. Mansoura uni. 33(8): 5601 – 5613.**
- 3- **Darwish, Soumia M. I.** and M.A. Ismail (2009). Nutritional value and natural occurrence of mycobiota and afltoxins in wheat grains. **J. Agric. Mansoura uni. 34 (8): 8759 – 8770.**
- 4- **Darwish, Soumia M. I.**; Afifi, M.; Mostafa, Eman M. and El-Shanawany A.A. (2009). Production of amylase enzymes by filamentous fungi. **J. of Botany. Assiut uni. 38 (2): 1 - 14.**
- 5- **Darwish, Soumia M. I.** (2009). Pesticide residues in tubers of some potato varieties grown in egypt. **J. Agric. Mansoura uni. 34 (8): 8775 – 8780.**

- 6- **Darwish, Soumia M. I. (2009).** Chemical composition, ascorbic acid and antioxidant enzymes of some potato varieties. **J. Agric. Mansoura uni.** **34 (8):** 8781 – 8788.
- 7- Hashem, M. and **Soumia, Darwish M. I. (2010).** Production of bio-ethanol and associated by-products from potato starch residue stream by *Saccharomyces cerevisiae*. **Biomass and Bioenergy.** 34: 953 - 959.
- 8- **Darwish, Soumia M. I. (2011).** Evaluation of three potato varieties peels (*Solanum tuberosum*) as source of natural antioxidants. **Egypt. J. Food Sci.** **39: 29- 40.**
- 9- **Darwish, Soumia M. I. (2011).** Utilizing of Potato Starch Residue Stream to Produce Fatty acids and other Products by *Saccharomyces cerevisiae* (Y-1646). **J. Food and Dairy Sci., Mansoura Univ.,** 2 (1): 33 - 42.
- 10- Rewaa A. A. Mohamed, Mohamed. A. H. El-Geddawy, Reda M. B. Khalifa, **Soumia M.I. Darwish (2011).** Microbiological changes in chicken burger formulated with some spices and herbs during frozen storage. **Assiut J. of Agric. Sci. , Assiut University,** 42: 136-151.
- 11- **Soumia M.I. Darwish,** Mohamed. A. H. El-Geddawy, Reda M. B. Khalifa, Rewaa A. A. Mohamed(**2012**).Physico-chemical changes of frozen chicken burger formulated with some spices and herbs. **Frontiers in Science,** 2 (6): 192-199.
- 12- **Soumia M.I. Darwish,** Mohamed. A. H. El-Geddawy, Reda M. B. Khalifa, Rewaa A. A. Mohamed(**2012**). Antioxidant Activities of Some Spices and Herbs Added to Frozen Chicken Burger. **Frontiers in Science,** 2 (6): 144-152.
- 13- **Darwish, Soumia M.,** Al-Zahraa, M., Darwish(**2012**). Incidence of Trace Heavy Metals in Potato Chips and Ice Cream from Assiut Governorate, Egypt **J. Food and Dairy Sci., Mansoura Univ.,** 3 (10): 541 - 551.
- 14- El-Kashef, A. H.M., Mohamed R.A. Rashwan, Ahmed H.A. Khalifa and **Soumia M.I. Darwish. (2014).** Effects of some Aromatic Plant Oils on Thermo Oxidative Stability of Sun Flower Oil. **Assiut J. Agric. Sci.,** 45 (1) 45-57.

- 15- Mady A. Ismail; Al-Zahraa, M., Darwish, Nemmat A. Hussein and **Soumia M. Darwish** (2014). In Vivo Effect of Essential Oils from *Laurus nobilis*, *Anethum graveolens* and *Mentha piperitaon* Mycobiota Associated with Domiati Cheese during Storage. **Food and Public Health.**, 4 (3) 110 – 122.
- 16- Rewaa A. A. Mohamed; M. Bahaa E. Omar; M. Al-anwar H. El-Geddawy; B. Mohamed D. Mostafa and **Soumia M.I. Darwish** (2015). Influence of Essential Oils in Improving the Quality of Catfish Fingers During Frozen Storage. **Minia Journal of Agricultural Research and Development.**, 35 (2) 283 – 297.
- 17- **Soumia M. Darwish** and Al-Zahraa M. Darwish (2016) Volatile Compounds in "Alvaich" Bread Produced by Milk Starter Cultural and *Saccharomyces cerevisiae*. **Journal of Microbial & Biochemical Technology.**, 8 (3) 183 – 187.
- 18- Al- Zahraa M. Darwish, **Soumia M. Darwish** and Fathy E. El-Gazzar (2016) Analysis of Organochlorine and Organophosphorus Pesticide Residues in Dairy Products and Baby Foods from Egyptian Markets. **Journal of Environmental & Analytical Toxicology.**, 6 (6) 412 – 416.
- 19- Al-Zahraa M. Darwish and **Soumia M. Darwish** and Mady A. Ismail (2017) Utilization of fermented yeast rice by the fungus *Monascus ruber* AUMC 4066 as food coloring agents. **Journal of Food Processing & Technology.**, 8 (1): 645 – 650.
- 20 - **Soumia M. Darwish** and Al-Zahraa M. Darwish (2017) Preparation and evaluation of oat-kishk flakes as a new product. **World Journal of Dairy & Food Sciences.**, 12 (1) 19 – 24.
- 21- **Soumia M. Darwish** (2017) Effect of using red rice fermented by *Monascus ruber* AUMC 4066 as replacement of wheat flour in sponge cake. **World Journal of Dairy & Food Sciences.**, 12 (1) 25 – 32.