

PERSONAL INFORMATION Mahmoud Ezzat Ahmed

Pairy Science Department, Assiut University, Assiut 71515, Egypt

+20882412771

- +201098049607
- 🐹 mahmoud.hamouda@agr.au.edu.eg
- http://www.aun.edu.eg/membercv.php?M ID=6403

WORK EXPERIENCE

June 2016_Present Teaching and Research Assistant at Dairy Science Department

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

Teaching courses, including;

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

Sep 2011_July 2015 Undergraduate/Junior Research Assistant at Dairy Plant of Assiut University Assiut University, Egypt.

- Manufacture different types of cheese, including soft cheese(Domiati cheese and Karish cheese), semi hard cheese (Memphis cheese), and hard cheese (Cheddar cheese and Ras cheese)
- Manufacture of other dairy products, such as ice cream, butter, yogurt, and ghee.
- Analyze samples of received milk.

EDUCATION AND TRAINING

Jan 2017_present Master's Degree in Dairy Science

Dairy Science Department, Assiut University, Egypt.

Master courses;

- I studied 12 advanced courses in Dairy Science with 90.2% grade (3.5/4 GPA)
- My thesis is titled by "Manufacture of probiotic low-fat soft cheese and study its characteristics during storage"

Sep 2011_Jul 2015 Bachelor Degree in Dairy Science, Faculty of Agriculture Assiut University, Assiut, Egypt. <u>http://www.aun.edu.eg/</u>

I Graduated with Excellent 86.05% grade (3.33/4 GPA)

- I ranked the top of 2015's class with honor degree "Award of the first class".
- I studied 140 credits in the agricultural/Dairy sciences.

Experience Conferences

- The **12th Junior researcher's conference** in Agriculture College-Assiut University, participated as a member of the organization committee (April 2019, Assiut, Egypt)
- The **11th Junior researcher's conference** in Agriculture College-Assiut University, participated as a member of the organization committee (April 2018, Assiut, Egypt)
- The **10th Junior researcher's conference** in Agriculture College-Assiut University, participated as a member of the organization committee (April 2017, Assiut, Egypt)

	 Ahmed R. A. Hammam, Mohamed S. Elfaruk, Mahmoud E. Ahmed, Venkateswarlu Sunkesula. 2020. Characteristics and Technological Aspects of the Egyptian Cheeses: A Review. Assiut Journal of Agricultural Sciences. (Submitted manuscript) Mahmoud E. Ahmed, Ahmed M. Hamdy, Yasser M. A. El-Derway, Fathy E. El-Gazzar, Ibrahim G. Abo El-Naga. 2020. Effect of probiotic bacteria on the microbiological properties of low-fat soft white cheese. Assiut Journal of Agricultural Sciences. (Submitted manuscript) Mahmoud E. Ahmed, Ahmed M. Hamdy, Yasser M. A. El-Derway, Fathy E. El-Gazzar, Ibrahim G. Abo El-Naga. 2020. Effect of probiotic bacteria on the microbiological properties of low-fat soft white cheese. Assiut Journal of Agricultural Sciences. (Submitted manuscript) Mahmoud E. Ahmed, Ahmed M. Hamdy, Yasser M. A. El-Derway, Fathy E. El-Gazzar, Ibrahim G. Abo El-Naga. 2020. Effect of probiotic bacteria on the chemical properties of low-fat soft white cheese. Assiut Journal of Agricultural Sciences. (Accepted manuscript)
	 Mahmoud E. Ahmed. September 2018. Manufacture of probiotic low- fat soft cheese. Research class. Mahmoud E. Ahmed. March 2018. Study the effect of different factors (salt, rennet, calcium chloride) on the characteristics of cheese. Discussion class II. Mahmoud E. Ahmed. July 2017. Applications of probiotic bacteria in manufacture of dairy products. Discussion class I.
Projects Mar 2017–Present	Dairy Science Department, Faculty of Agriculture, Assiut
University, Egypt	t.
- Professional Membersl	Manufacture of probiotic low-fat cheese (2017-present)
PERSONAL SKILLS	1- <u>Assiut University</u> .
	Native language (s) Arabic Other language(s) English
My profile on:	
	RGSOAssiut UniversityResearchgateGoogle Scholar