



### Personal Information

<b>Name</b>	<b>Khalid Mohammad Al-Ismail</b>
<b>Place and date of birth</b>	<b>Om-Qeis – 10/5/1957</b>
<b>Faculty</b>	<b>Agriculture</b>
<b>Department</b>	<b>Nutrition and Food Science</b>
<b>E-Mail</b>	<b>Kh.ismail@ju.edu.jo</b>
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### Qualifications

<b>Qualification</b>	<b>Specialization</b>	<b>University of donor rank</b>	<b>Date</b>
Bachelor (B.Sc)	Applied chemistry	Damascus University-Syria	1981
Master (MS)	Food Science	Bologna University-Italy	1994
Doctorate (Ph.D)	Food Science	Bologna University-Italy	1998

### Specialization and domain of interest

<b>Specialization</b>	<b>Food Chemistry</b>
<b>Domain of interest</b>	Natural antioxidant, olive oil technology, lipid oxidation, developing of analytical methods of analysis using advanced techniques, and microencapsulation of sensitive food ingredients.

### Specialization and domain of interest

<b>Title and abstract of the doctoral thesis (within 150 words)</b>
Lipid Oxidation: Influencing Parameters, Formed products and methods of analysis
<b>Career Experience</b>

<b>Job Title</b>	<b>Place of work</b>	<b>Date</b>
Lab instructor and research assistant	Dept. of Human Nutrition and Food Technology-University of Jordan.	1982-1992
Period of master degree	Bologna University Bologna-Italy	1993-1994
Period of Doctorate degree	Bologna University Bologna-Italy	1995-1998
Assistant Professor	The University of Jordan	1998-3/5/ 2004
Associated Professor	The University of Jordan	2004-2010
Technical consultant	Royal Scientific Society-Amman-Jordan (sabbatical leave)	1/9/2009- 31/8/2010
Professor	The University of Jordan	2010-now

#### **Administrative works and committees**

<b>Administrative work and committee</b>	<b>Date</b>
Chairman of Dept. Nutrition and Food Technology	2012-2016
Coordinator of the General Safety Committee in the Department	1999-2012
A Member of the General Safety Committee in the Faculty	1999-2012
Coordinator of the Committee of Equipment and Materials Section in the department	1999-now
A Member of the Committee of Equipment and Materials Section in the department	1999-now
A member of the study plan committee in the department	2012-now
Coordinator / member of training courses in the department	2012- now
Coordinator / member of the graduate studies committee	2010-now
Member of the scientific research committee in the department	Several years

<b>Recent Publications within last five years</b>
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<b>Name of researcher</b>	<b>Research title, Publisher, Date</b>
<b>Khalid Al-Ismail</b> , Bara'a Hiary, Maher Aldabbas	Evaluation of some chemical and sensory properties of processed cheese analogue with selected vegetable oils , <i>International Journal of Chemical and Engineering Research</i> , 2015
Mohammed Saleh, <b>Khalid Al-Ismail</b> , Radwan Ajo,	Pasta quality as impacted by the type of flour and starch and the level of egg addition. <i>Journal of Texture Studies</i> , 2016
Mohammed Saleh, Radwan Ajo, <b>Khalid Al-Ismail</b> , George Ondier	Effects of hydrocolloids on acorn starch physical properties. <i>Starch</i> , 2016
Muhammad H. Alu'datt, Taha Rababah, Ghaid J. Al-Rabadi, Rami M. Althnaibat, Khalil Ereifej, Mohammad N. Alhamad, <b>Khalid Al-Ismail</b> , Susan Brewer	Effects of sun and freeze-drying techniques on molecular, fatty acid and therapeutic properties of fermented goat milk product. <i>Journal of Food Science and Technology</i> . 2015
<b>Khalid Al-Ismail</b> , Ghadeer mehyar, Hatim Al-khatibe, Maher Aldbbas	Effect of microencapsulation of cardamom's essential oil in gum Arabic and whey protein isolate using spray drying oi its stability during storage. <i>Quality Assurance and safety of Food and Crops</i> , 2016
<b>Khalid Al-Ismail</b> , Lelas Dijani, Hatim Al-khatib, Mohammad saleh	Effect of Microencapsulation of Vitamin C with Gum Arabic, Whey protein isolate and Some Blends on Its stability. <i>Journal of scientific and Industrial Research</i> . 2016
Saleh, M., Ghazzawi, H., <b>Al-Ismail, K.</b> , Akash, M. and <b>Al-Dabbas, M.</b>	Sesame-oil-cake (SOC) impacted consumer liking of a traditional Jordanian dessert; a mixture response surface model approach <i>International Food Research Journal</i> . 2016
LeenaM. Ahmad, <b>Khalid M. Al-Ismail</b> and Mohammad I. Yammani	Influence of processing and storage on chemical and biochemical characteristics of mish cheese traditionally produced in Jordan. <i>Quality Assurance and safety of Food and Crops</i> . 2016

Muhammad H. Alu'datt, Taha Rababah, Mohammad N. Alhamad, <b>Khalid Al-Ismail</b>	Evaluation of different drying techniques on the nutritional and biofunctional properties of a traditional fermented sheep milk product. <i>Food Chemistry</i> . 2016
<b>Khalid Al- Ismail1</b> · Nehaya Al- Assoly1 · Mohammed Saleh1	Extraction and functional characterization of isolated proteins from Aleppo pine seeds ( <i>Pinus halepensis</i> Mill.). <i>Food Measure</i> .2017
<b>Khalid Al-Ismail</b> , Alawamleh N . and Al-DabbasM	Effect of roasting and dehulling on antioxidant activity, oil quality and protein functionality of sesame seeds used in tahina and halawa. <i>Madridge Journal of Food Technology</i> . 2018
H.A. Ghazzawi <b>KH. AL-Ismail</b>	Impact of roasting and frying on fatty acids, and other valuable compounds present in peanuts. <i>La Rivista Italiana Delle Sostanze Grasse</i> . 2018
Hadeel Ali Ghazzawi and <b>Khalid Al-Ismail</b>	A Comprehensive Study on the Effect of Roasting and Frying on Fatty Acids Profiles and Antioxidant Capacity of Almonds, Pine, Cashew, and Pistachio. <i>Journal of Food Quality</i> . 2018
<b>Khalid Al-Ismail</b> · Sondos Ali Al-Awamleh · Mohammed Saleh · Husam Al-Titi	Impacts of Oil Types and Storage Conditions on Milk Fat Quality of Strained Yogurt Immersed in Oil. <i>J Am Oil Chem Soc.</i> 2019
Nehaya Al Assoly, <b>Khalid Al Ismail</b> & Basem Al-Abdullah	EVALUATION OF THE ANTIOXIDANT AND ANTIBACTERIAL EFFECTS OF PISTACIA PALAESTINA AND SALVIA DOMINICAMETHANOLIC EXTRACT ON SLICED BEEF MORTADELLA, <i>International Journal of Applied and Natural Sciences</i> . 2019
Dana N. Abdelrahim, Hamed R. Takruri, <b>Khalid M. Al-Ismail</b>	Effect of introducing the Jordanian common rue ( <i>Ruta chalepensis</i> L.) on blood lipid profile in adult male Sprague Dawley rats toxified with Paracetamol. <i>Journal of the Saudi Society for Food and Nutrition</i> .2020
Dana N. Abdelrahim, Hamed R. Takruri, <b>Khalid M. Al-Ismail</b>	Effect of Introducing the Jordanian Common Rue ( <i>Ruta chalepensis</i> L.) on Liver Enzymes and Lipid Peroxidation in Adult Male Sprague Dawley Rats Toxified With Paracetamol. <i>Journal of Agricultural Science</i> .2020

Hadeel Ali Ghazzawi, <b>Khalid Al-Ismail</b> , Nahla AL-Bayyari,	Obesity and smoking increases the risk of coronary heart diseases by lowering the omega-3 index: a cross-sectional study <i>La Rivista Italiana Delle Sostanze Grasse. - 2020</i>
<b>Khalid M, Al-Ismail</b> ,   Ghadeer F. Mehyar,   Maram M, Abu Irhayem, Richard Holley	Effect of the processing and storage conditions on lipid deterioration and organoleptic properties of baklava. <i>Journal of Food Processing and Preservation. 2020</i>

### Scientific conferences and symposia

Conference Title	Place and date of conference	Type of participation
4 <sup>th</sup> International Conference on Emerging Trends in Scientific Research	28-29 November, 2015, Istanbul-Turkey	Presentation of paper
Workshop on Management of Horizon 2020 projects	Amman, 16/1/2017	participation
Building Capacity of Personnel in Jordanian Olive Oil industry	Amman 24 -25 April, 2017	Presentation of paper
Workshop on Food systems research for non-communicable diseases prevention: Guidelines for developing a full proposal	IDRC in Beirut, 12-13/6/2017	participation
Eight Scientific Agricultural Conference,	University of Muta in Karak, Jordan, 15-17 October, 2018	Presentation of paper

### Training courses

Name of course	Date
Training workshop to standardize and update food composition tables reflecting sugar, TFA, SFA and Salt content in the EMR	WHO in Amman, 19-20/4/2017
Training workshop to standardize and update food composition tables reflecting sugar, TFA, SFA and Salt content in the EMR, Held by	WHO in Rabat, Morocco, 19-20/4/2017
Training on General Requirements for the Competence Testing and Calibration Laboratories According to ISO/IEC 17025:2005	Jordan Standards and Metrology, 25-27/4/2017

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Training workshop on Model Basic, held by Accreditation and Quality Assurance Center- The University of Jordan	26/11/2018
Developing and editing educational videos using (Camtasia )	4/3/2020
Patents and Intellectual Property	15/4/2020

**Teaching activities**

<b>Taught Courses</b>	<b>Bachelor</b>	<b>Graduate</b>
Food Chemistry.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Chemistry and processing of Fats and Oils	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food Analysis.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Principle of Food Processing and Preservation	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Training Courses in Food Science	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Advanced Analytical Methods in Foods and Nutrition	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Advanced Food Chemistry	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Enzymes in Food Industry	<input type="checkbox"/>	<input checked="" type="checkbox"/>

**Membership in scientific and professional bodies and societies**

<b>Name and place of scientific body and society</b>	<b>Date</b>
Coordinator the technical committee (Fats and oils) for Jordan Standards and Metrology Organization	2000-now
Technical Auditor for olive oil mill for Quality division in Jordan Standards and Metrology Organization	2109-now
A member in the Jordanian Society of Food and Nutrition	2011-now
Technical Auditor for JAS in Jordan Standards and Metrology Organization	2018
Technical consultant for the industrial chemical lab/the Royal Scientific Society in Jordan	2018

**Awards**

<b>Name of Award</b>	<b>Donor and place of award</b>	<b>Date</b>
Distinguish Researcher	The University Of Jordan	2011