

CURRICULUM VITAE

FOOD SCIENTIST/ CEREAL SCIENTIST
AYED S. AMR

DEPT. OF NUTRITION & FOOD TECH. PHONE: 962- 6 - 5355000 / 22408(Office)
FACULTY OF AGRICULTURE 962- 6 - 5150883 (Residence)
UNIVERSITY OF JORDAN Mobile: 009-62-777498806
Email ayedamr@ju.edu.jo Fax: 962- 6 – 5150883

PERSONAL DATA:

DATE OF BIRTH: OCT / 15 / 1948 NATIONALITY: JORDANIAN
PLACE OF BIRTH: DURA/ HEBRON
MARITAL STATUS: MARRIED (Four Children)

EDUCATION:

1981	Ph.D	MAJOR: FOOD SCIENCE & TECHNOLOGY/ PRESERVATION. MINOR: HORTICULTURE/FRUIT AND VEGETABLE PROCESSING LOUISIANA STATE UNIVERSITY, LA / U.S.A
1977	MS.	MAJOR: CEREAL CHEMISTRY& TECHNOLOGY. MINOR: BIOCHEMISTRY NORTH DAKOTA STATE UNIVERSIT,ND / U.S.A
1974	BS.	MAJOR: FOOD SCIENCE & TECHNOLOGY. MINOR: ANIMAL NUTRITION. CORNELL UNIVERSITY, NY / U.S.A

WORK EXPERIENCE:

1969-1972	MINISTRY OF EDUCATION/JORDAN
1975 - 1976	NORTH DAKOTA PROTEIN LABORATORIES, FARGO,ND.
1978 - 1979	TEACHING SCIENCE AT SAINT JOSEPH PREPARATORY SEMINARY, BATON ROUGE, LA / U.S.A
1980 - 1982	IN CHARGE OF THE QUALITY CONTROL DEPARTMENT AT SEAFOOD INC. OF HENDERSON, LA / U.S.A DUTIES INCLUDED ESTABLISHING SANITATION DEPARTMENT, MICROBIOLOGY LABORATORY, CRAB

MEAT PASTEURIZATION OPERATION, AND R & D DIVISION.

1982 - 1989 ASSISTANT PROFESSOR, DEPARTMENT OF NUTRITION & FOOD TECHNOLOGY / COLLEGE OF AGRICULTURE /UNIVERSITY OF JORDAN / AMMAN - JORDAN.

MARCH 1989- ASSOCIATE PROFESSOR, DEPARTMENT OF NUTRITION & FOOD TECHNOLOGY, COLLEGE OF AGRICULTURE,UNIVERSITY OF JORDAN / AMMAN - JORDAN.

JULY 1991- SEPT. 1994 CHAIRMAN / DEPARTMENT OF NUTRITION & FOOD TECHNOLOGY / UNIVERSITY OF JORDAN.

SEPT. 1995 PROFESSOR, DEPARTMENT OF NUTRITION& FOOD TECHNOLOGY / COLLEGE OF AGRICULTURE, UNIVERSITY OF JORDAN, .

Oct./1997- Oct/1998 VISITING PROFESSOR OF FOOD TECHNOLOGY AT THE AMERICAN UNIVERSITY OF BEIRUT (AUB) , BEIRUT- LEBANON.

SEPT./2000- SEPT./2001 CHAIRMAN/ DEPT. OF NUTRITION & FOOD TECH. COLLEGE OF AGRICULTURE/UNIVERSITY OF JORDAN/ AMMAN.

SEPT./2001 - OCT/2003 DEAN/ COLLEGE OF ALLIED HEALTH SCIENCES \ HASHEMITE UNIVERSITY.

JAN./2003-OCT./ 2003 DEAN/ COLLEGE OF NURSING / HASHEMITE UNIVERSITY

OCT./2003- PROFESSOR OF FOOD SCIENCE / UNIVERSITY OF JORDAN

Aug./2004----- GENERAL DIRECTOR / AGRIBUSINESS INCUBATOR/ UNIVERSITY OF JORDAN

JUNE/2008- DEPUTY SECRETARY GENERAL/ HIGHER COUNCIL FOR SCIENCE AND TECHNOLOGY

JULY/2010 MEMBER/ BOARD OF DIRECTORS/ JORDAN SOCIETY FOR SCIENTIFIC RESEARCH.

SEPT/2011- VISITING PROFESSOR/ AMERICAN UNIVERSITY OF MADABA(AUM).

TEACHING EXPERIENCE :

COURSE NAME	COURSE NO.	INSTITUTION	<u>NO. OF SEMESTERS</u>
INTRO. FOOD SCI.	63221	UNI. OF JORDAN	1
FOOD PROC.&PRESERV.	63240	=	2
FOOD CHEMISTRY & Q. CONT.	63321	=	2
FOOD PROC.&PRESERV.	63340	=	8
FOOD PRESERVATION	63341	=	16
CEREAL CHEM. & TECHNOLOGY	63444	=	28
FOOD SCIENCE (SP. TOPICS)	63445	=	3
FAT AND OIL PROCESSING	63446	=	8
FOOD PACKAGING	63441	=	18
FOOD ENZYMES	63722	=	20
ADVANCED CEREAL CHEM.	63723	=	15
ADVANCED QUALITY CONTROL	63765	=	1
FOOD CHEMISTRY	FTN265	AUB	2
FOOD PROCESSING	FTN287	AUB	1
FOOD ANALYSIS	FTN267	AUB	2
ADVANCED FOOD CHEMISTRY	FTN310	AUB	1
DAIRY & FOOD PROCESSING	63344	UNIVERSITY OF JORDAN	3
FOOD SCIENCE	352	HASHEMITE UNIVERSITY	3
FOOD CHEMISTRY	495	HASHEMITE UNIVERSITY	2
CARBOHYDRATE SCI. AND TECH.		UNIVERSITY OF JORDAN	1
NEW FOOD PRODUCT DEVELOPMENT		UNIVERSITY OF JORDAN	12
FUNDAMENTALS OF NUTRITION	111	AUM	1

GRADUATE - STUDENT SUPERVISION:

<u>YEAR</u>	<u>DEGREE</u>	<u>TITLE OF THESIS</u>
1985 -1987	MS	CHICKPEA SAPONINS AND THEIR FATE DURING PROCESSING.
1988-	MS	SUITABILITY OF JORDANIAN DURUM WHEATS FOR MACARONI PRODUCTION.
1988 -1991	MS	PHYSICAL AND CHEMICAL PROPERTIES OF JORDANIAN NABALI OLIVE OIL.
1990 -1992	MS	EFFECT OF ROOT STOCK ON THE QUALITY OF SHAMMOUTI ORANGES.(COSUPERVISOR)
1991 -1992	MS	THERMAL PROCESSING REQUIREMENTS OF CANNED CHICKPEA DIP.
1992 - 1995	MS	PREPARATION OF AN ANTIOXIDANT FROM LAVENDER.
1992 - 1996	MS	EXTRACTION OF LYCOPENE FROM TOMATO WASTE AND ITS USE AS A FOOD COLOR.

1996 - 1998	MS	EFFECT OF OXIDANTS AND SHORTENINGS ON THE QUALITY OF HAMAM BREAD
1996 - 1998	MS	EXTRACTION AND CHARACTERIZATION OF OIL FROM TOMATO POMACE.
1996 - 1999	MS	A STUDY OF SOME CHEMICAL AND PHYSICAL CHANGES IN SOY BEAN OIL AND PALM OLEIN DURING FALAFEL FRYING
1998- 1999	MS	EFFECT OF GAMMA IRRADIATION ON QUALITY OF HALAWANI GRAPES KEPT UNDER COLD STORAGE
1998-1999	MS	EFFECT OF MALT FLOUR ADDITION ON QUALITY OF KMAJ BREAD
1998-1999	MS	EFFECT OF NAVY BEAN FLOUR SUPPLEMENTATION ON QUALITY OF HAMAM BREAD
1999- 2001	MS	EXTRACTION OF ANTHOCYANINS FROM ANEMONE,AND THEIR USE AS FOOD COLORANTS
2000- 2002	MS	RESISTANT STARCH IN COMMON JORDANIAN CEREAL FOODS
2000- 2002	MS	ADAPTATION OF THE SPONGE AND DOUGH METHOD FOR ARABIC BREAD PRODUCTION
2000- 2002	MS	A STUDY OF STALING OF ARABIC BREAD:USE OF PREGELATINIZED STARCH.
2000- 2002	MS	IMPROVING QUALITY OF FLAT BREAD BY GLUTEN SUPPLEMENTATION
2000- 2002	MS	EFFECT OF FLOUR PARTICLE SIZE ON ARABIC BREAD QUALITY
2001-2002	MS	PRODUCTION OF DOUGH SHEETS FROM HARD RED WINTER WHEAT FLOUR
2005–2007	Ph.D.	USING SPONGE AND DOUGH METHOD FOR PRODUCTION OF HAMAM BREAD AND ITS EFFECT ON SOME PHYTOCHEMICALS.
2006- 2008	Ph.D.	EFFECT OF IRRADIATION ON SEMOLINA AND MACARONI QUALITY.
2009- 2010	MS	NANOENCAPSULATION OF OMEGA 3 FATTY ACID AND MODELING ITS THERMAL STABILTY
2009-2011	Ph.D.	A SURVEY OF N_ NITROSAMINES IN MEAT AND MEAT _CONTAINING PRODUCTS AND THEIR REDUCTION USIND DIFFERENT TREATMENTS

AND ADDITIVES

2009-2011	Ph.D.	STUDYING THE FUNCTIONAL ROLE OF SUMAC AS AN INGREDIENT IN MORTADELLA PRODUCTION
2012 -2015	MS	PRESERVATION OF HOMMOS BY THE COMBINED TREATMENTS OF GAMMA IRRADIATION AND REFREGIRATION.
2013 -2015 STUDYING	Ph.D.	EXTRACTION OF OAK ROOT TANNINS AND THEIR EFFECT ON SATIETY CONTROL CENTERS IN RATS
2014-2015	MS	PRODUCTION OF DEXTRINS FROM JORDANIAN DURUM WHEAT MILLING PRODUCTS.
2014-2015	MS	EFFECT OF STAGE OF MATURITY AND PROCESSING ON THE ANTHOCYANIN CONTENT OF BLACK MULBERRY FRUITS
2014-2015	MS	PRODUCTION OF SOME CROSS-LINKED TRADITIONAL WHEAT PRODUCTS
2014	MS	FATE OF SOME B VITAMINS DURING PREPARATION OF ARABIC BREAD AND MODELING FOR THEIR DESTRUCTION
2015	MS	ENHANCING CHICKEN MEAT CONTENT OF VITAMIN D BY UVB RADIATION.
2015	MS	NANOENCAPSULATION OF VITAMINS A AND D MODELING THEIR THERMAL STABILITY
2015	MS	A STUDY OF THE THERMAL STABILITY OF EXTRA VIRGIN OLIVE OIL.
2017	Ph.D.	RETENTION OF VITAMIN D AND SOME B VITAMINS IN KMAJ BREAD PRODUCED UNDER DIFFERENT PROCESSING CONDITIONS.
2017	MS	ASSESSMENT OF PERCEIVED KNOWLEDGE OF CELIAC DISEASE IN DIETITIANS AND NEWLY DIAGNOSED FEMALE ADULT KUWAITI PATIENTS.
2019	Ph.D.	PRESERVATION OF THE WHITE LOW SALT CHEESE WITH THE HIGH HYDROSTATIC PRESSURE.

2020	MS	EVALUATION OF THE VITAMIN AND MINERAL CONTENT OF THE STRAIGHT GRADE FLOUR AND BREAD PRODUCED THEREFROM IN JORDAN.
2020	MS	A COMPARATIVE STUDY OF THE EFFECT OF OIL TYPE AND PRETREATMENT ON THE HEAT PENETRATION AND QUALITY OF FRENCH FRIES.
2020	Ph.D.	DETECTION OF LARVAL RESIDUE of <i>BACTEROCERA OLEAE</i> (ROSSI) IN OLIVE OIL USING PCR.
2020	Ph.D.	CONCENTRATING TOMATO JUICE WITH SERUM SEPARATION TECHNOLOGY AND STUDYING THE PROPERTIES OF THE OBTAINED FRACTIONS.
2020	Ph.D.	EXTRACTION OF ANTHOCYANINS FROM GRAPE INDUSTRIES WASTE AND THEIR USE IN THE PRODUCTION OF FOODS AND COSMETICS.
2020	Ph.D.	IMPROVING THE FLAVOR AND NUTRITIONAL VALUE OF THIN KMAJ ARABIC BREAD BY USING SOURDOUGH .
2021	Ph.D.	A STUDY OF THE EFFECT OF WHEAT BRAN ADDITION ON THE PHYSICAL AND CHEMICAL PROPERTIES OF THE HIGH-CRUMB FLAT BREAD.
2021	Ph.D.	A STUDY OF THE PHYSICOCHEMICAL CHARACTERISTICS OF <i>PRUNUS MAHALEB</i> GUM AND ITS USES AS FOOD ADDITIVE.

UNFUNDED RESEARCH PROJECTS:

EFFECT OF AMINO ACID DEFICIENCY ON THE DEVELOPMENT OF DNA IN THE BRAIN OF CHICKEN. ANIMAL SCIENCE DEPARTMENT, CORNELL UNIVERSITY, ITHACA, NY. WITH DR. R. AUSTIC, 1974 (UNPUBLISHED).

MS. THESIS: RELATION OF BARLEY FLOUR PARTICLE SIZE TO MALTING QUALITY. DEPARTMENT OF CEREAL CHEMISTRY & TECHNOLOGY, NORTH DAKOTA STATE UNIVERSITY, FARGO, ND 1977.

EFFECT OF MILLING ON PHYTIC ACID CONTENT IN DIFFERENT VARIETIES OF LOUISIANA RICE, L.S.U., BATON ROUGE, LA, 1978 (UNPUBLISHED).

CROSSLINKING OF RICE UNDER ACIDIC CONDITIONS, L.S.U., BATON ROUGE, LA, WITH DR. JAMES RUTLEDGE, 1979 (UNPUBLISHED).

RICE PROCESSING IN RETORTABLE POUCHES, L.S.U., BATON ROUGE, LA, WITH DR. J. RUTLEDGE, 1979 (UNPUBLISHED).

Ph.D. DISSERTATION: BIOCHEMICAL AND SENSORY CHANGES IN CRAWFISH DURING LONG - TERM FROZEN STORAGE, L.S.U., BATON ROUGE, LA, 1981.

LOCAL HERBS AS ANTIOXIDANTS IN GHEE PRODUCTION, UNIVERSITY OF JORDAN / 1983.

A STUDY OF MIDDLE EASTERN TYPES OF BREAD, UNIVERSITY OF JORDAN / 1984.

QUALITY OF JORDANIAN DURUM WHEATS, UNIVERSITY OF JORDAN / 1984.

IMPROVING THE QUALITY OF LOCAL BREADS IN JORDAN, UNIVERSITY OF JORDAN / 1985.

QUALITY OF JORDANIAN PROCESSED TOMATOES, UNIVERSITY OF JORDAN / 1985.

EFFECT OF ROASTING AND MATURITY STAGE ON AMINO ACID CONTENT OF SOME JORDANIAN WHEATS, UNIVERSITY OF JORDAN / 1985.

FUNDED RESEARCH PROJECTS (RESEARCH GRANTS):

PROJECT TITLE GRANT_	FUNDING SOURCE	AMOUNT OF (U.S\$)
LOCAL HERBS AS ANTIOXIDANTS IN SHEEP - GHEE PRODUCTION.	UNIV. OF JORDAN	12,000.00
EFFECT OF STORAGE ON PHYSICAL AND CHEMICAL CHARACTERISTICS OF SHEEP - GHEE.	=	12,000.00
EFFECT OF PROCESSING ON THE	=	12,000.00
PHYTIC ACID CONTENT OF SOME JORDANIAN CEREAL FOODS.		

ANTIBIOTIC RESIDUES IN POULTRY MEAT AND EGGS IN JORDAN.	=	9,000.00
PACKAGING OF FLOUR IN KRAFT PAPER BAGS.	JORDAN PAPER BAG CO.	3,000.00
DEVELOPMENT OF A HIGH - PHYTASE BAKER YEAST.	U.S.A.I.D. / PSTC	59,000.00
A PILOT - SCALE FOOD IRRADIATION PROJECT IN JORDAN.	I.A.E.A	137,000.00
NITRATES AND NITRITES IN VEGETABLES GROWN IN JORDAN	UNIV. OF JORDAN	10,000.00
EFFECT OF IODIZED SALT ON QUALITY OF SELECTED FOODS	HIGHER COUNCEL FOR SCIENCE & TECHNOLOGY	17,000.0
EFFECT OF VEGETABLE COLOR AND AGRONOMIC PRACTICES ON NITRATE, NITRITE, AND NITRATE REDUCTASE	UNIV. OF JORDAN	15,000.0
SUPPLEMENTATION OF BREAD WITH IRON	MINISTRY OF HEALTH	5,000.0
MODIFICATION OF THE PROPERTIES OF FATS AND OILS BY PHYSICAL AND CHEMICAL MEANS	UNIV. OF JORDAN	15,000

PUBLICATIONS: (PEER REVIEWED)

1. BAKER, C. AND AMR, A. 1978. INDEPENDENCE OF MALTING QUALITY AND BARLEY FLOUR PARTICLE SIZE. JOURNAL OF AMERICAN SOCIETY OF BREWING CHEMISTS. 36: 2, PP. 87 - 92.
2. AMR, A. AND RUTLEDGE, J. 1980. OXIDATIVE RANCIDITY IN WHOLE - GLAZ FROZEN CRAWFISH. PROCEEDINGS OF THE 5TH ANNUAL TROPICAL AND SUBTROPICAL FISHERIES TECHNOLOGICAL CONFERENCE OF THE AMERICAS. CHARLESTON, SOUTH CAROLINA, APRIL. 1980.
3. AMR, A. AND RUTLEDGE, J. 1981. IMPROVEMENT OF SEAFOOD QUALITY: EFFECT OF COOPERATIVE EFFORT. PROCEEDINGS OF THE 6TH ANNUAL TROPICAL AND SUBTROPICAL FISHERIES TECHNOLOGICA CONFERENCE OF THE AMERICAS. CORPUS CHRISTIE, TEXAS. APRIL 1981.
4. AMR, A. 1986. PHYTIC ACID CONTENT OF SOME LOCAL JORDANIAN CEREAL FOODS. "DIRASAT", 13: 8, PP. 75 - 83.

5. AMR A. 1987. PHYTIC ACID CONTENT OF THE MILLED JORDANIAN WHEAT VARIETIES. "DIRASAT", 14: 11, PP. 197 - 205.
6. AMR, A. 1988. QUALITY OF THE FLOUR MILLED FROM THE JORDANIAN DURUM WHEAT VARIETIES. "DIRASAT", 15: 10, PP. 7 - 21 (IN ARABIC).
7. AMR, A. 1988. A PRELIMINARY STUDY OF MIDDLE EASTERN BREADS WITH REFERENCE TO JORDAN "DIRASAT", 15: 10, PP. 81 - 97.
8. AMR, A. 1988. EFFECT OF GROWING SEASON, LOCATION, AND VARIETY ON THE COMMERCIALY - GROWN DURUM WHEATS IN JORDAN. "DIRASAT", 15: 11, PP. 1147 -1161.
9. KASRAWI, M. AND AMR, A. 1990. GENOTYPIC VARIANCES AND CORRELATIONS FOR QUALITY CHARACTERISTICS OF PROCESSING TOMATOES, GENETICS AND BREEDING. 44: 1, PP. 85 - 90.
10. AMR, A. 1990. ROLE OF SOME AROMATIC HERBS IN EXTENDING THE STABILITY OF SHEEP - GHEE DURING ACCELERATED STORAGE. EGYPT. J. OF DAIRY SCI. 18: 2, PP. 334 - 344.
11. AMR, A. 1990. STORAGE STABILITY OF SHEEP SAMNEH PACKAGED IN TRADITIONAL AND MODERN PACKAGING MATERIALS. ECOLOGY OF FOOD & NUTRITION, 24: 4, PP. 289 - 295.
12. AMR, A. 1991. EFFECTIVENESS OF SYNTHETIC AND NATURAL ANTIOXIDANTS IN IMPROVING THE STABILITY OF SHEEP ANHYDROUS BUTTER - FAT DURING LONG - TERM STORAGE. J. SCI. FOOD & AGR. 55: 1, PP. 75 - 85.
13. AMR, A. 1991. CHARACTERIZATION AND USE OF SAMAH IN THE PRODUCTION OF FLAT BREAD. CEREAL CHEM. 68: 2, PP. 155 - 159.
14. AMR, A. AND ABU - ALRUB, A. 1992. BELLIER TEST IN DETECTING ADULTERATION OF OLIVE OIL. J. OF SCI. FOOD & AGRICULTURE. 61: 4, PP. 435 - 437.
15. AMR, A. AND ABU - ALRUB, A. 1993. THE BELLIER INDEX AS A TOOL FOR DETECTION OF OLIVE OIL ADULTERATION. AGRICOLTURA MEDITERRANEA. 123: 4, PP. 299 - 302.
16. AMR, A. AND SHAWABKAH, K. 1994. WITHDRAWAL PERIOD FOR SOME COMMON VETERINARY DRUGS IN BROILERS. "DIRASAT". 21 B: 5. PP. 269 - 278.
17. AMR, A. 1994. EFFECT OF FLOUR STORAGE ON ITS PROPERTIES AND KEEPING ABILITY. "DIRASAT". 21 B: 6, PP. 43 - 59. "IN ARABIC".
18. AMR, A. AND YASEEN, E. 1994. THERMAL PROCESSING REQUIREMENTS OF CANNED CHICKPEA DIP. INTERNATIONAL JOURNAL OF FOOD

- SCIENCE & TECHNOLOGY. 29: 4, PP. 441 - 448.
19. AMR, A. AND ABU - ALRUB, A. 1995. EVALUATION OF THE COMMON METHODS USED IN DETECTING OXIDATIVE RANCIDITY IN OLIVE OIL. "DIRASAT". 22 B: 2, PP. 547 - 557.
 20. AMR, A. 1995. ACTIVITY OF SELECTED AROMATIC HERBS IN PREVENTING PEROXIDATION OF ANIMAL TALLOW. "DIRASAT", 22B: 4, PP 1123 - 1138.
 21. AMR, A. AND YOUSIF, M. 1995. A NATURAL ANTIOXIDANT FROM LAVENDER. "DIRASAT", 22 B: 5, PP 1271 - 1287.
 22. AMR, A. 1995 ANTIOXIDATIVE ROLE OF SOME AROMATIC HERBS IN REFRIGERATED GROUND BEEF. "DIRASAT", 22 B: 6, PP 1475 - 1487.
 23. YOUSIF, A., HUMEID, M., AND AMR, A. 1997 DRYING OF WHEY AND ITS UTILIZATION IN ARABIC BREAD MAKING, DIRASAT (AGRI. SCI.). 24. PP 409-419.
 24. AMR, A. 2000. NITRATES AND NITRITES IN SOME VEGETABLES GROWN IN CENTRAL JORDAN VALLEY, DIRASAT, 27(3) PP. 410-419.
 25. AMR, A., AND HADIDI, N. 2002. NITRATES IN VEGETABLES MARKETED IN JORDAN . DIRASAT, 29(3) PP. 276-284.
 26. HADIDI, N, AND AMR, A., 2000. NITRITES IN VEGETABLES MARKETED IN JORDAN, AGRICULTURA MEDITERRANEA, VOL. 130. PP. 40-47.
 27. AMR, A. AND HADIDI, N., 2001 . EFFECT OF VARIETY ON NITRITE CONTENT OF SOME COMMONLY GROWN VEGETABLES IN JORDAN. JOURNAL OF FOOD COMPOSITION AND ANALYSIS VOL. 14, PP. 59-67
 28. AMR, A., AND ABDULLAH, M. 2000. QUALITY OF OILS USED IN AMMAN RESTAURANTS. PROCEEDINGS OF THE FIRST CONFERENCE ON FOOD SAFETY/KING FAISAL UNIVERSITY /AL- HOFOOF/SAUDI ARABIA/OCT. 2000.
 29. AMR, A., AND ABDULLAH, M. 2003. CHEMICAL AND PHYSICAL CHANGES IN PALM OLEIN AND SOYBEAN OIL DURING FALAFEL FRYING. PROCEEDINGS OF THE INTERNATIONAL PALM OIL CONFERENCE /KUALA LUMPUR/ MALAYSIA /AUG./2003.
 30. AMR, A. AND JABAY, O. 2004. EFFECT OF IODIZED SALT ON THE QUALITY OF PICKLED VEGETABLES. JOURNAL OF FOOD AGRICULTURE AND ENVIRONMENT. VOL 2: NO. 2. PP. 151-156.
 31. AMR, A. AND JABAY, O. 2004. QUALITY AND RESIDUAL IODINE CONTENT OF SOME FOODS PREPARED WITH IODIZED SALT. JOURNAL OF FOOD AGRICULTURE AND ENVIRONMENT. VOL. 2: NO. 3&4. PP. 21-24
 32. AMR, A., AND HUSSAIN, D. 2003. EXTRACTION OF CAROTENOID PIGMENTS FROM TOMATO POMACE AND ITS USE AS FOOD COLORANT. PROCEEDINGS

OF THE FIRST INTERNATIONAL CONFERENCE ON FOOD
SYSTEMS/UNIVERSITY
OF ARAB EMIRATES/AL-AIN /UAE/OCT.2003 .

33. AMR, A. AND JOHER,A.2003. EXTRACTION AND CHARACTERIZATION OF TOMATO POMACE OIL. PROCEEDINGS OF THE FIRST INTERNATIONAL CONFERENCE ON FOOD SYSTEMS/UNIVERSITY OF ARAB EMIRATES/AL-AIN /UAE/OCT.2003 .
34. AMR,A. AND OSAILI,T.2004. EFFECT OF GAMMA IRRADIATION ON THE QUALITY OF HALAWANI GRAPES KEPT UNDER REFRIGERATED STORAGE. PROCEEDINGS OF THE INTERNATIONAL INSTITUTE OF REFRIGERATION CONFERENCE. AMMAN/ JORDAN.
35. AMR,A. AND ABDULLAH,M.2007. EVALUATION OF DIFFERENT METHODS USED FOR EVALUATION OF FRYING OIL QUALITY."SUBMITTED FOR PUBLICATION"
36. AMR, A. AND AJO, R. 2005. PRODUCTION OF TWO TYPES OF FLAT BREAD BY THE SPONGE AND DOUGH METHOD. CEREAL CHEMISTRY. VOL 82, NO.5 PP.499-503.
37. AMR, A. AND TAMIMI E.2006. STABILITY OF THE CRUDE EXTRACTS OF RANUNCULUS ASIATICUS ANTHOCYANINS AND THEIR USE AS FOOD COLORANTS. INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY. VOL. 42, NO.8,PP.985-991.
38. AMR,A. AND SMADI,S.(2007). RESISTANT AND TOTAL STARCH CONTENT OF THE MOST COMMONLY _ CONSUMED STARCHY FOODS IN JORDAN. JOURNAL OF THE SAUDI SOCIETY FOR FOOD AND NUTRITION.VOL.2, NO.1.PP. 17-33.
39. AMR,A. AND ABU RAYYAN,A.(2007). EFFECT OF SOME CULTURAL PRACTICES ON NITRATE REDUCTASE ACTIVITY IN CUCUMBERS AND SQUASH. PROCEEDINGS OF THE 5TH INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY. THESSALONIKI, GREECE, MARCH/9/ 2007. VOL. 3 , PP 470-475.
40. KAMEL,A., AMR,A AND ZUBAIDI,H. (2007) . PRODUCTION OF DOUGH SHEETS FROM HARD RED SPRING WHEAT. PROCEEDINGS OF THE 5TH INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY. THESSALONIKI, GREECE, MARCH/9/ 2007. VOL. 1, PP. 493-501.
41. AZZEH, F. AND AMR, A. (2009) EFFECT OF GAMMA IRRADIATION ON PHYSICAL CHARACTERISTICS OF JORDANIAN DURUM WHEAT AND QUALITY OF SEMOLINA AND LASAGNA PRODUCTS. J. RADIATION PHYSICS AND CHEMISTRY VOL. 78,PP.818-822.
42. AZZEH, F. AND AMR, A. (2009) EVALUATION OF PROTEIN CONTENT, LYSINE AND SULFUR- CONTAINING AMINO ACIDS CONTENT AND

ELECTROPHORETIC PATTERNS OF SOLUBLE PROTEINS FOR GAMMA-IRRADIATED SEMOLINA BEFORE AND AFTER MILLING OF DURUM WHEAT .J. RADIATION PHYSICS AND CHEMISTRY, 78: PP. 971-975.

43. AZZEH. F. AND AMR, A. 2009. PRESERVATION OF SEMOLINA WITH GAMMA IRRADIATION AND STUDYING ITS EFFECT ON PHYSIOCHEMICAL AND RHEOLOGICAL CHARACTERISTICS OF SEMOLINA DURING SIX MONTH STORAGE.DIRASAT, 36: 2 PP. 77-88.
44. AJJO, R., AMR , A. , HADDADIN, M. 2010.EFFECT OF LACTULOSE ON THE QUALITY OF HAMAM BREAD AND ITS STABILITY DURING BAKING. PROCEEDINGS OF THE 5TH INTERNATIONAL CONGRESS , FLOUR – BREAD 09, 7TH CROATIAN CONGRESS OF CEREAL TECHNOLOGISTS. PP. 425-433.
45. HABEEB, S., AMR,A AND I. HAMADNEH (2010) . NANOENCAPSULATION OF OMEGA-3 FATTY ACID AND MODELING ITS THERMAL STABILITY. INTERNATIONAL CONFERENCE ON FOOD RESEARCH. PUTRA JAYA, MALAYSIA, 22-26/ NOV. 2010.
46. AMR. A AND AZZEH F. 2011. EFFECT OF GAMMA IRRADIATION ON THE MOLECULAR COMPOSITION OF SEMOLINA SOLUBLE PROTEIN FRACTIONS. JORDAN JOURNAL OF AGRICULTURAL RESEARCH, 7:1:PP.9-18.
47. AZZEH, F. AMR, A. AND A. AL AZZEH 2011, DISINFESTATION OF SEMOLINA AND WHEAT GRAINS USING GAMMA IRRADIATION AND ITS EFFECT BEFORE AND AFTER MILLING OF JORDANIAN DURUM WHEAT ON SEMOLINA AND LASAGNA QUALITY. JOURNAL OF FOOD PROCESSING AND PRESERVATION , 35(5)PP.656-664.
48. ABUBAKER, S, ABU RAYYAN , A , AMR, A, AL ZUBI, Y. AND HADIDI , N. 2011, IMPACT OF CULTIVAR AND GROWING SEASON ON POTATO(*SOLANUM TUBEROSUM L.*) UNDER CENTRAL PIVOT SYSTEM. WORLD J. OF AGRICULTURAL SCIENCES, 7(6), PP. 718-721.
49. HABEEB, S. AMR, A. AND I. HAMADNEH.2012. NANOENCAPSULATION OF ALPHA-LINOLENIC ACID WITH MODIFIED EMULSION DIFFUSION METHOD. J. AMERICAN OIL CHEMISTS SOCIETY, 89(4)PP. 695-703.
50. AMR,A. 2012. COLD TEMPERATURE DRY-FRACTIONATION OF VIRGIN OLIVE OIL FOR SPECIAL APPLICATIONS(1). PROCEEDINGS OF THE 4TH JORDANIAN IIR CONFERENCE ON REFRIGERATION AND AIR CONDITIONING/AMMAN 9-11/9/2012
51. AMR, A. AND HUSSEIN, D. 2013. STABILITY AND FOOD APPLICATION OF THE OIL- EXTRACTED TOMATO POMACE PIGMENT. JORDAN JOURNAL OF AGRICULTURAL SCIENCES,9(1),PP.72-85.
52. AMR, A. AND HABEEB, S. 2013. PREPARATION AND CHARACTERIZATION OF
A- LINOLENIC ACID POLY CAPROLACTONE NANOCAPSULES AND EVALUATING

THEIR STABILITY BY ACCELERATED AGING TEST. PROCEEDINGS OF 4TH MONIQA CONFERENCE. BUDAPEST , HUNGARY.

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55. AMR, A. 2015. TRADITIONAL ETHNIC FOODS: EXAMPLES OF ARAB'S RESPONSE TO THE HARSH ENVIRONMENT OF THE LEVANT AND IRAQ (A REVIEW ARTICLE). JOURNAL OF SAUDI NUTRITION SOCIETY. 10(1&2):1-18.
56. SALEH,M., AMR A., MEHYAR, G. AND ONDIER, G. 2016. PREDICTING FARINOGRAPH PARAMETERS BY RAPID VISCO-ANALYZER PASTING PROFILE USING PARTIAL LEAST SQUARE (PLS) REGRESSION. ACCEPTED FOR PUBLICATION. QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS. 8(1):41-49.
57. AMR, A. AND ABU RAYYAN, A. 2016. NITRATE (NO₃) CONTENT OF SOME VEGETABLES GROWN IN JORDAN VALLEY: EFFECT OF COLOUR AND HARVEST DATE. KASMER. 44(1) :527-549.
58. ABU RAYYAN, A. AND AMR, A.2016. NITRITE (NO₂) CONTENT OF SOME CONVENTIONALLY- GROWN VEGETABLES IN JORDAN. SYLWAN.160(4):569-595.
59. AMR,A. AND H. QADERI AND SHAHEIN,M.2017. CHEMICAL CHANGES IN HOMMOS PRESERVED WITH COMBINED GAMMA RADIATION AND REFRIGERATION. RADIATION PHYSICS AND CHEMISTRY.139,97-99.
60. AMR, A., QADERI, H, SALEH,M. AND SHAHEIN,M.2018. PHYSICAL AND SENSORY QUALITY OF HOMMOS PRESERVED WITH COMBINED GAMMA RADIATION AND REFRIGERATION. RADIATION PHYSICS AND CHEMISTRY.144,MARCH,PP. 304-307.
- 61- ALBAWARSHI, Y. , AMR ,A. and ISMAEL, K. (2019). MODELLING FOR THERMAL DEGRADATION OF THIAMIN (B1) IN FLAT ARABIC BREAD INTERNATIONAL JOURNAL OF APPLIED AND NATURAL SCIENCES (IJANS). 8 (4) JUN - JUL ,pp: 81-90.
- 62 – Amr, A., Numan M and Abdullah,M.2020. Oak (*Quercus aegilops* L.) Root bark tannins astringency , antioxidant potential and use as functional tea. Jordan Journal of Agricultural Sciences. 16(2), 27-38.

- 63- Amr, A., Mashal,R. and El-Enezi, B. 2020. The First Assessment of Celiac Disease Knowledge among Kuwaiti Nutritionists through a Validated KAP Model . International Journal of Celiac Disease, Vol. 8, No. 4, 136-142.
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- 65-Ayed S. Amr , Mousa N. Ahmad , Jalal A. Zahra and Mai A. Abdullah,2021, HPLC/MS-MS Identification of Oak Quercus aegilops Root Tannins. Journal of Chemistry, March 2,Volume 2021 doi.org/10.1155/2021/8882050.
66. AMR, A., AND AL-BARIQ, L.2007.EFFECT OF OXIDANTS AND SHORTENINGS ON THE QUALITY OF HAMAM BREAD”SUBMITTED FOR PUBLICATION “.
- 67.AMR,A.AND TAMIMI,E. EXTRACTION , STABILITY AND USE OF ANEMONE CORONARIA ANTHOCYANINS AS FOOD COLORANTS(SUBMITTED)
68. SHOBAKI, F AND AMR, A. EFFECT OF STAGE OF MATURITY ON THE ANTHOCYANIN CONTENT OF BLACK MULBERRY(*MORUS NIGRA*) FRUITS (SUBMITTED).
69. AMR,A. AND ABDULLAH,M. 2021. FOOD INDUSTRIES IN JORDAN IN ONE HUNDRED YEARS. JORDAN JOURNAL OF AGRICULTURAL SCIENCES. IN ARABIC. 17(3)PP.277-289.
70. AMR,A. AND KHAMAISEH,A.2021. SOUR DOUGH BREADS(A REVIEW). JORDAN JOURNAL OF AGRICULTURAL SCIENCES.IN PRESS.

OTHER PUBLICATIONS:

- AMR, A. 1986. ROLE OF FOOD PROCESSING IN THE AGRICULTURAL PLANNING IN JORDAN. AL - MUHANDIS AL - ZIRAAE (AMMAN - JORDAN) NO. 27, YEAR 5. (IN ARABIC).
- AMR, A. 1987. FOOD INDUSTRIES IN JORDAN. AL - MUHANDIS AL - ZIRAAE (AMMAN - JORDAN) NO. 28, YEAR 6. (IN ARABIC).

AMR, A. 1987. FOOD IRRADIATION, THE PRESERVATION METHOD FOR THE TWENTY FIRST CENTURY. AL - MUHANDIS AL - ZIRAAE (AMMAN - JORDAN) NO. 29, YEAR 6.(IN ARABIC).

AMR, AYED. GRICULTURAL SCIENTIFIC RESEARCH IN JORDAN(2007). AGRICULTURE ENGINEER.Vol.84: September:pp.44-46. AMMAN, JORDAN.

BOOK AUTHORSHIP:

AMR, A. 1993. FOOD PROCESSING AND PRESERVATION [COORDINATOR AND COAUTHOR]. JERUSALEM OPEN UNIVERSITY, AMMAN / JORDAN (IN ARABIC).

AMR, A. 1995. HOUSEHOLD GUIDE FOR PROCESSING OF CEREAL PRODUCTS, UNESCO, AMMAN / JORDAN (IN ARABIC, SINGLE AUTHOR).

AMR, A. 1995. FOOD SCIENCE (IN PRESS, IN ARABIC, SINGLE AUTHOR).

AMR, A. 1998 FOOD PROCESSING (JERUSALEM OPEN UNIVERSITY).

AMR, A. 1998. DAIRY PROCESSING (JERUSALEM OPEN UNIVERSITY).

AMR, A. AND OTHERS 1998 DICTIONARY OF FOOD TECHNOLOGY TERMINOLOGY, PREPARED FOR OFFICE OF ARABIZATION , ARAB LEAGUE , RABAT, MORROCO

AMR, A., AND HADDADIN,M.2001.PRINCIPLES OF FOOD ENGINEERING.IN ARABIC "JERASULEM OPEN UNIVERSITY"

AMR, A. 2018. PRACTICAL FOOD PRESERVATION . Dar Zuhdi for Publishing. Amman /Jordan.

AMR, A.2019. AN INTRODUCTION TO FOOD SCIENCE(In Arabic). Dar Zuhdi for Publishing. Amman /Jordan.

AMR,A. 2019. FOOD PRESERVATION. Dar Zudi for Publishing (In Arabic) Amman /Jordan.

HIGHER ACADEMIC COMMITTEE MEMBERSHIP

COMMITTEE FOR TRANSLATION OF INTERNATIONAL THOUGHT/ DEANSHIP OF SCIENTIFIC RESEARCH/ 1996- /UJ.

MEMBER/ EDITORIAL BOARD OF DIRASAT/ DEANSHIP OF SCIENTIFIC RESEARCH/1998-2001.

OTHER COMMITTEES: OTHER COMMITTEES INCLUDING DEANS COUNCEL, COLLEGE COUNCEL AS WELL AS OTHER TECHNICAL COMMITTEES IN SUCH MINISTRIES AS AGRICULTURE, HEALTH, INDUSTRY AND TRADE, AND PLANNING.

PROFESSIONAL SOCIETY MEMBERSHIP:

1. AMERICAN ASSOCIATION OF CEREAL CHEMISTS(AACC) (LIFE MRMBER).
2. SIGMA XI(HONONARY SOCIETY) .
3. INSTITUTE OF FOOD TECHNOLOGISTS, (IFT).
4. JORDAN SOCITY OF SCIENTIFIC RESEARCH(FOUNDIMG MEMBER).
5. JORDAN NATIONAL COMMITTEE, CHAPTER OF INTERNATIONAL INSTITUTE OF REFRIGERATION(FOUNDING MEMBER).

AWARDS / HONORS:

HIJJAWI AWARD FOR APPLIED SCIENCES / AGRICULTURE. 1994. (COHOLDER).

HONORARY SOCIETIES MEMBERSHIP:

SIGMA Xi (NATIONAL SCIENCE HONORARY FRATERNITY).

SPECIAL SKILLS:

CERTIFIED RETORT OPERATOR BY FOOD AND DRUG ADMINISTRATION / U.S.A.

FELLOW AT THE INTERNATIONAL FACILITY FOR FOOD IRRADIATION TECHNOLOGY (IFFIT), (WAGENENGEN, THE NETHERLANDS).

SHORT COURSES OFFERED:

1. CANNING PROCESSES, CONTROL AND EVALUATION TECHNIQUES. A COURSE OFFERED TO TECHNICIANS WROKING IN THE FIELDS OF CANNING AND REGULATORY AGENCIES. SUMMER 1985 / CENTER OF CONSULTATIONS AND STUDIES / UNIVERSITY OF JORDAN (LECTURER, AND COORDINATOR).
2. FOOD ANALYSIS. A COURSE OFFERED THROUGH THE CENTER OF CONSULTATIONS AND STUDIES (U. J.) TO TECHNICIANS WORKING IN REGULATORY LABORATORIES IN JORDAN AND ABROAD. 1986 (COORDINATOR AND MAIN LECTURER).
3. TRAINING OF HOUSE WIVES IN HOME PRESERVATION OF FOODS> ALLAN SOCIAL DEVELOPMENT CENTER / MINISTRY OF SOCIAL DEVELOPMENT. 1988.
4. TRAINING MINISTRY OF HEALTH LABORATORIES PERSONNEL IN FOOD ANALYSIS AND QUALITY CONTROL, SEPT. 1990.
5. TRAINING MINISTRY OF HEALTH FOOD INSPECTORS IN FOOD INSPECTION, AND SAFETY AND Q.C. SUMMER, 1999.
6. TRAINING UNIVERSITY OF JORDAN HOSPITAL FOOD DEPARTMENT STAFF ON PROPER AND SANITARY HANDLING OF FOODS IN FOOD PREPARATION

ESTABLISHMENTS, 2000 .

7. OTHER TRAINING COURSES FOR WORKERS IN THE FOOD INDUSTRIES ,
MINISTRY OF AGRICULTURE, HOUSEHOLDS, DIRECTORATE OF MARKETING
AND REGULATORY AGENCIES ON HYGIENE, THERMAL PROCESSING,
HOME CANNING, FOOD PRESERVATION, AND VEGETABLE AND FRUIT
HANDLING.
8. PARTICIPATION IN THE PREPARATION OF TENS OF FOOD STANDARDS OF
IDENTITY FOR THE MINISTRY OF INDUSTRY & COMMRCCE, AND JORDANIAN
STANDARDS & MTROLOGY ORGANIZATION.
9. TRAINING OF IRAQI FOOD MANAGERS , INSPECTORS AND LABORATORY
TECHNICIANS. WHO/ JORDAN FDA. FEB-MARCH/2005.
10. PARTICIPATION(AS INSTRUCTOR) **IN MANY SHORT TERM COURSES** FOR
MINISTRIES OF HEALTH , EDUCATION, AGRICULTURE, SUPPLY, and ENERGY
FOR ADVISING ON FOOD RELATED ISSUES.

CONFERENCES:

NUMEROUS SCIENTIFIC CONFERENCES LOCAL REGIONAL AND INTERNATIONAL

WORKSHOPS (AS INSTRUCTOR)

MANY WORKSHOPS IN THE AREAS OF FOOD PROCESSING, AGRICULTURE
EDUCATION, PLANNING, AND OTHER RELATED FIELDS.

EDUCATIONAL FILMS AND T. V. SERIES

1. "DAIRY PRODUCTION" : A FILM PRODUCED FOR THE AUDIO VISUAL
DEPARTMENT
OF JERUSALEM OPEN UNIVERSITY. 1988.
2. "OLIVE OIL ADULTERATION" : A FILM PRODUCED FOR THE DEANSHIP OF
SCIENTIFIC RESEARCH/UJ. 1997.
3. "FOOD BEFORE MEDICINE" : A 13 EPISODE SERIES PRODUCED FOR AND
AIRED BY
JORDAN SATELLITE CHANNEL/1997.
- 4- PREPARING THE SCRIPT AND SCENARIO FOR AN EDUCATIONAL FILM ON
FOOD PRESERVATION METHODS FOR JERUSALEM OPEN UNIVERSITY.

FEASIBILITY STUDIES:

1. A DATES PROCESSING AND PACKING PLANT.
2. TOMATO PROCESSING PLANT.
3. A BODY MAKER FOR PRODUCTION OF SANITARY CANS BY
SOUDRONIC
WELDING PROCESS.
4. ASEPTIC PACKING OF TOMATO PASTE IN PREFORMED STERILE
LAMINATED CONTAINERS.
5. A JUICE AND MINERAL WATER PLANT.

6. SOFT DRINK AND JUICE PLANT.
7. FROZEN FRENCH FRIES PLANT.

ACADEMIC CONSULTATIONS:

- | | |
|-----------------|---|
| 1987- 1998 | JERUSALEM OPEN UNIVERSITY/ PROGRAM DEVELOPMENT/ LAND AND RURAL DEVELOPMENT PROGRAM. HOME AND FAMILY PROGRAM/ FOOD PROCESSING. |
| 1987-1988 | JORDAN MINISTRY OF HIGHER EDUCATION / PROGRAM DEVELOPMENT FOR COMMUNITY COLLEGES / FOOD TECHNOLOGY. |
| 1989-1992 | HEBRON UNIVERSITY/ PROGRAM DEVELOPMENT / COLLEGE OF AGRICULTURE |
| 1990-1993.1 | CONSULTANT / JORDAN MINISTRY OF EDUCATION / CURRICULUM DEVELOPMENT IN VOCATIONAL TRAINING /FOOD TECHNOLOGY . |
| JUNE/1999 | CONSULTANT/JORDAN MINISTRY OF HEALTH/TRAINING OF HEALTH INSPECTORS. |
| JAN/ 2002 | CONSULTANT/UNIVERSITY OF SHARJAH/COLLEGE OF ALLIED HEALTH SCIENCES/ ESTABLISHING A FOOD INSPECTION PROGRAM TAILORED FOR ALSHARJAH MUNICIPALITY HEALTH INSPECTORS. |
| JUNE /2004 | CONSULTANT / USAID / FOOD TECHNOLOGY CURRICULUM DEVELOPMENT FOR IRAQI UNIVERSITIES . |
| FEB-MARCH/ 2005 | CONSULTANT/ WHO/ TRAINING OF IRAQI FOOD MANAGERS AND INSPECTORS. |
| JUNE 2006 | CONSULTANT UNIDO/ TRAINING OF IRAQI AGRICULTURAL ENGINEERS IN FOOD PRODUCTION AND ANALYSIS. |

INDUSTRIAL CONSULTATIONS :

- | | |
|------------------------------------|--|
| 1985 - 1987
CO., | CONSULTANT FOR JORDAN VALLEY FOOD PROCESSING
AMMAN - JORDAN (VEGETABLE CANNING). |
| MARCH- JUNE
DEVELOPMENT
1987 | CONSULTANT FOR UNITED NATIONS INDUSTRIAL
ORGANIZATION (UNIDO) ON FOOD INDUSTRIES IN JORDAN. |
| DEC. 1989 | CONSULTANT FOR ECONOMIC AND SOCIAL COMMITTEE FOR
WEST ASIA (ESCWA) ON FOOD INDUSTRIES |

OCT. - DEC.1990 CONSULTANT / JORDAN MINISTRY OF HEALTH.TRAINING
OF CENTRAL LAB. PERSONNEL.

.FEB. 1990 - CONSULTANT FOR AGRICULTURAL MARKETING
MARCH 1992 AND PROFESSING COMPANY / AMMAN - JORDAN.
(TOMATO PASTE AND CITRUS JUICE PRODUCTION)/
JORDAN

AUG.1992- CONSULTANT / UNIVERSAL COMPANY FOR FOOD
AUG 1997 PROCESSING AMMAN)/ JORDAN(VEGETABLE CANNING,
AND BISCUIT PRODUCTION).

SEPT. 1992- CONSULTANT / MAFRAQ FOOD PROCESSING CO.
JAN . 1997 .AMMAN-JORDAN(FRUIT AND VEGETABLE PROCESSING,
FRUIT JUICES TOMATO PASTE, ETC...).

MARCH 1995- CONSULTANT / ARAB INTERNATIONAL CO. FOR FOOD AND
MARCH 1996 OIL INDUSTRIES/ AMMAN , JORDAN. (VEGETABLE OIL
PROCESSING).

MARCH 1996- CONSULTANT / FAO - WHO, EVALUATION OF FOOD
QUALITY CONTROL & SAFETY SYSTEMS IN
JORDAN .

SEPT.1996- AL-MARAI MEAT PROCESSING CO. AMMAN- JORDAN)
NOV.1996 (ESTABLISHMENT OF A PRODUCTION AND QUALITY
PROGRAM)

MAY 1997- CONSULTANT /AL-FARIS COMPANY FOR FOOD PROCESSING/
AUG 1997 AMMAN, JORDAN (ESTABLISHING, MANUFACTURING AND
OPERATING A MUSHROOM CANNING PLANT).

1997-1998 CONSULTANT/ NATIONAL FACTORY FOR CONFECTIONERY
AND TAHINA/ JEDDAH-SAUDI ARABIA (DUTIES INCLUDED
ESTABLISHMENT OF QUALITY PROPGRAM,
LABORATORY GUIDE, NEW PRODUCT DEVELOPMENT, AND TROUBLE
SHOOTING)

MAY/2000 CONSULTANT/ JORDANIAN MINISTRY OF HEALTH /STUDYING
THE TECHNICAL FEASIBILITY OF BREAD FORTIFICATION BY IRON.

JULY/2000 CONSULTANT/QUALITY CONSULTATIONS GROUP AMMAN,
JORDAN /TECHNICAL EVALUATION OF THE MODERN MILLS
AND MACARONI FACTORY FOR ARTHUR ANDERSON.

OCT-2001 CONSULTANT/INDUSTRY DEVELOPMENT BANK AMMAN,
JORDAN/ PREPARATION OF A STUDY ON THE STATUS OF THE
FOOD INDUSTRIES IN JORDAN.

SEPT/2002 CONSULTANT/ NATIONAL CONFECTIONARY AND TAHINA
FACTORY/ JEDDAH, SAUDI ARABIA/ DEVELOPMENT OF NEW
PRODUCTS.

JULY/2003	CONSULTANT/NATIONAL CONFECTIONARY AND TAHINA FACTORY/JEDDAH/SAUDI ARABIA/ESTABLISHING A HACCP PROGRAM.
JULY/2004	CONSULTANT/ALMARWA COMPANY/ HALLABAT, JORDAN/ ESTABLISHING A HACCP PROGRAM THROUGH FACULTY FOR FACTORY PROGRAM SPONSORED BY THE HIGHER COUNCIL FOR SCIENCE AND TECHNOLOGY AND THE UNIVERSITY OF JORDAN.
AUG-SEPT/ 2004	CONSULTANT/ BIN ABLAN FOOD INDUSTRIES/ DUBAI/ PRODUCT DEVELOPMENT.
FEB/ 2005	CONSULTANT FOR A GROUP OF INVESTORS/ FEASIBILITY STUDY FOR ESTABLISHING A FRUIT JUICE AND TOMATO PASTE PACKING PLANT.
MARCH/2007-	CONSULTANT / UNRWA(FOOD QUALITY AND SECURITY).
JUNE /2007	CONSULTANT/ WHO and UNIDO EVALUATION OF THE FOOD QUALTY SYSTEMS IN THE ARAB COUNTRIES.
July/2007	CONSULTANT/ AL MARWA COMPANY FOR INVESTMENT/ FEASIBILITY STUDY FOR A POTATO FREEZING PLANT
JULY 2007-	CONSULTANT/ AI BARAKAH COMPANY FOR FOOD PROCESSING
JULY 2009	CONSULTANT / NATIONAL CONFECTIONARY AND TAHINA FACTORY/JEDDAH/SAUDI ARABIA/ESTABLISHING ISO22000 PROGRAM.
JUNE 2011	CONSULTANT / UNIDO / EVALUATION OF THE FOOD INSPECTION SYSTEM IN JORDAN.
Oct. /2012	CONSULTANT , IRADA, EVALUATING A FETA CHEESE PROCESSING PLANT.
SPRING/2013	CONSULTANT , IRADA, ESTABLISHING HACCP PROGRAMS FOR A DAIRY PLANTS AND A FAST FOOD RESTAURANTS.
SPRING/ 2014	CONSULTANT , IRADA, ESTABLISHING HACCP PROGR AMS FOR A A NUMBER OF RESTUARANTS AND OTHER FOOD ESTABLISHMENTS.
FALL/ 2014	CONSULTANT , IRADA, ESTABLISHING HACCP PROGRAMS FOR A NUMBER OF FOOD ESTABLISHMENTS.
SPRING & SUMMER 2015	CONSULTANT , IRADA, ESTABLISHING HACCP PROGRAMS FOR A NUMBER OF FOOD ESTABLISHMENTS.

SPRING 2017 CONSULTANT , IRADA, ESTABLISHING Pre -HACCP
PROGRAMS FOR A NUMBER OF FOOD
ESTABLISHMENTS.