

# Curriculum Vitae

## PERSONAL INFORMATION



Name: Ashraf Mahmoud As'ad Al-Khamaiseh

Date of birth: 12/08/1978

Nationality: Jordanian

Marital Status: Married with four kids

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Residency: Amman, Jordan

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## ACADEMIC QUALIFICATIONS:

### PhD Degree in Food Science & Technology (2018 - 2022), GPA (3.78)

University of Jordan, Amman, Jordan

**Thesis:** Improving the Flavor and Nutritional Value of Thin Kmaj Arabic Bread by Using Sourdough.

- Rheological characteristics of Arabic bread dough
- Nutritive values of finished products.
- Amylose-Amylopectin and staling properties
- Sensory evaluation (Color, Flavor and texture).
- Vitamins content of starter culture
- Flavor compounds identification
- Microbial structure of the starter culture (Lactic Acid bacteria strains & the Wild Yeast species)

### Master Degree in Food Science & Technology / Cereal science (2001 - 2004),

University of Jordan, Amman, Jordan

**Thesis:** A study on the addition of sesame meal (*Sesamum indicum* L.) in the production of lasagna.

### Bachelor Degree in Nutrition & Food Technology (1996 - 2000)

University of Jordan, Amman, Jordan

## SCIENTIFIC PUBLICATIONS

- ❖ (April, 2025). Non-thermal shelf-life extension of fresh hummus by high hydrostatic pressure and refrigerated storage. **Discover Food. Scopus Q1.**
- ❖ (April, 2025). Heavy Metals Content in Imported Basmati Rice into Jordan. Polish Journal of Environmental Studies. **Scopus Q2.**
- ❖ (August, 2024). Impact of Sesame (*Sesamum indicum* L.) Oil Cake on Pasta Physicochemical Properties. **Polish Journal of Food & Nutrition Sciences. Scopus Q2.**
- ❖ (August 2024). Storage Stability and Sensory Properties of Raha Sweet Colored with Crude and Purified Red Grape Anthocyanins and Synthetic Food Colorant. **Foods. Scopus Q1.**
- ❖ (Aug, 2023). Effect of wheat bran particle size on physical properties of thick bran bread. **Jordan Journal of Agricultural Sciences. Web of Science/Clarivate Analytics: EBSCO.**
- ❖ (Apr, 2023). Physicochemical and microbiological properties of Arabic flatbread produced from wild natural sour starters. **Food Bioscience 53 (2023) 102650, Scopus Q2 (Apr, 2023).**
- ❖ (Apr, 2023). Lethality of high hydrostatic pressure processing on *Listeria monocytogenes*, *Staphylococcus aureus* and *Escherichia coli* in low salt white brined cheese: D-value. **International Dairy Journal, 143 (2023) 105675. Scopus Q1.**
- ❖ (Sep, 2022). Simultaneous determination of B<sub>1</sub>, B<sub>2</sub>, B<sub>3</sub>, B<sub>6</sub>, B<sub>9</sub> and B<sub>12</sub> vitamins in premix and fortified flour using HPLC/DAD, Effect of detection wavelength. **Journal of Food Quality, Scopus Q2.**
- ❖ (June, 2022). Sourdough use in Bread Production: A review. **Jordan Journal of Agricultural Sciences, Vol 18(2): 81-98. Web of Science/Clarivate Analytics: 1815-8625, EBSCO.**
- ❖ (Sep, 2019). Alarming High Prevalence of Overweight and Obesity among Adults in Jerash University: A Cross-Sectional Study. **Bulletin of Environment, Pharmacology and Life Sciences, Vol 8(10): 109-117.**

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## TRAINING & CERTIFICATIONS

- ❖ **USA in Washington, Kansas & Chicago States (03.12.2005 – 14.12.2005) American Institute of Baking (AIB).**  
Frozen Dough Technology - Fellowship through Cochran program of the USDA.
- ❖ **Volklingen, Germany (11.07.2005 – 14.07.2005) KOMPLET Company for Baking Ingredients.**  
Baking Seminar using different bread improvers for different baking purposes.
- ❖ **Geneva, Switzerland (26.07.2003 – 02.08.2003) Global Alliance for Improved Nutrition (GAIN).**  
Workshop in Iron Fortification of Flour.
- ❖ **ERCA (European Registered Certified Auditors),**  
Lead Auditor FSMS (ISO 22000 & FSSC22000 Version 5.1), (FA53B76C-7AC), Nov, 2020.
- ❖ **SGS, JORDAN (Jan 2003)**  
HACCP Lead Assessor.
- ❖ **Technical Capability Development, Saudi Accreditation Center, UAE (March 3-6, 2024).**  
Halal Certification GSO:1-2055 2015, and GSO 993:2015.
- ❖ **Jordanian Engineers Association Amman – Jordan ( 01.08.2001 – 8.08.2001),**  
Occupational Health and Engineering Safety.
- ❖ **United Arab Emirates JAFZ (2010-2015) Diversey Corporation,**
  - Emerging Leaders (20-23 Nov 2011), Leading High-Performance Team (Spearhead Training) (16-17 Aug 2015), White Meat Industry (Poultry industry), Train The Trainer, Financial Business Leaders.
- ❖ **Netherlands, Utrecht (25-26 March 2011) Diversey Netherlands,**  
Snack Food One Step Fryers boil out Technique.
- ❖ **Sealed Air Corporation, Passirana/ Milano, Italy (Yearly programs)**  
Introduction to the Packaging Industry and new products development.

## PROFESSIONAL EXPERIENCE:

- ❖ **The University of Jordan**
  - **Lecturer (Feb 2025 – Present)**
  - Courses: Food Quality Control, Food Chemistry, Quality Management Systems, Cereal Technology, Food Preservation & Processing.
- ❖ **Applied Science Private University**
  - **Assistant Professor (October 2022 – Feb 2025)**
  - **Department of Clinical Nutrition & Dietetics, Faculty of Allied Medical Sciences.**
  - Courses: Biostatistics, Food Quality Control, Food Preparation, Food Chemistry & Analysis, Food Safety & Hygiene, Food Microbiology, Fundamentals of Food Science.
- ADMINISTRATIVE POSITIONS**
  - Head of Physiotherapy Department (October 2023 – October 2024)
  - Head committee of Study Plans
  - Head Committee of Quality & Accreditation
  - Head Committee of Food Safety
  - Member of the University's committee for Evaluation & Monitoring Strategies
- ❖ **Royal Health and Awareness Society, Amman, Jordan (September 2022 – June 2024)**  
Food Technology & Nutrition Consultant.
- ❖ **AlBalqa Applied University – Zarqa University College**
  - **Part Time Lecturer (July 2022 – October 2022):**
  - Courses: Food Microbiology, Food Education and Preparation.
- ❖ **University of Jordan, Amman, Jordan**
  - **Teaching Assistant PhD Program (Sep 2019 – Feb 2021):** Food preparation & Food Processing Lab, (Prof. Maher Aldabbas)

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- **Research Assistant (Studying the Efficiency of Wheat Flour Fortification Program in Jordan (February 2020 - February 2021):** Prof. Ayed Amr funded by Abdelhamid Shouman Establishment.
- **Teaching Assistant PhD Program (Oct 2021 – Present):** Fats & Oils Lab & Food Analysis Lab (Prof. Ayed Amr).

## ❖ **SEALED AIR CORP / DIVERSEY & CRYOVAC,**

### **Food Packaging District Sales Director Middle East {Sep 2014 – June 2019} (Dubai, UAE)**

- Leading the business of Food Packaging solutions all over GCC.
- Managing the top & bottom lines of the department to maintain P&L & EBITDA Targets.
- Key account technical lead of global accounts.
- Managing the Poultry & Meat Sectors development Activities for implementing the Skin & Vacuum Shrink Packaging solutions.
- Business development & Market share improvement.

## ❖ **DIVERSEY Gulf FZE,**

### **Food Care Hygiene Country Manager {April 2010 – Sep 2014} (Riyadh, Saudi Arabia)**

- Leading the business of hygiene solutions all over KSA.
- Managing the top & bottom lines of the department P&L & EBITDA.
- Member in the center of Excellence committee for Snacks Fryers one Step Boil-out Technique
- Designer of the Hurdle Technique for Poultry Carcass Disinfection System and Poultry sector control methods.
- Key account technical lead of the global accounts in KSA.
- Business development.

## ❖ **GOOD HARVEST INVESTMENT COMPANY/ CRUMZ BAKERY,**

### **Amman, Jordan {Jan 2005 – April 2010}**

#### **Operations Plant Manager**

- Managing all bakery product recipes & formulations.
- Production planning & traceability.
- Creating & managing the quality systems (ISO22000:2005, HACCP)
- Managing the food cost and product developments & improvements.
- Standardization of product quality in three outlets.
- Key contact of the VIP clients (Royal Palaces, US embassy & International chains)

## ❖ **MODERN FLOUR MILLS & MACARONI FACTORIES CO.**

### **Amman, Jordan {July 2000 – Jan 2005}**

#### **Quality Control Manager**

- Quality control / production floor operation engineer
- Quality control / HACCP, ISO and GMP leader in Snack foods & Pasta industry
- Research and Development Engineer for flour improvement to various food industries (Bread, Biscuits, Pasta & Pastries).
- Third Generation Extrusion Technology Researcher.
- Total Quality Management Administrator.

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## Grants Awarded:

Fellowship through the Cochran program of the USDA, American Institute of Baking (AIB), Frozen Dough / Baking Technology, Kansas State, USA. (3-13, 2005).

## Achievements:

- ❖ Best Business Growth Zone 2016, Food Packaging Solutions, Sealed Air Corp, Dubai, UAE
- ❖ Best Sales leader 2014 Hygiene Solutions, Sealed Air Saudi Arabia, Riyadh, KSA
- ❖ Best Sales Leader 2013 Hygiene Solutions, Sealed Air international summit, Antalya, Turkey.
- ❖ Member of the Center of Excellence for Snack Foods Fryers one step boil-out technique (Diversey Corp)
- ❖ Trainer for ISO22000:2005, HACCP & GMP (good harvest Investment Co. /Crumz Bakery)
- ❖ Trainer for Iron fortification of flour, (Modern flour Mills / Jordan Ministry of Health)
- ❖ Baking techniques (good harvest Investment Co. /Crumz Bakery)
- ❖ Designer for the Poultry Carcass Disinfection Technique (Hurdle Technique) (Diversey Corp)

## Laboratory Instruments knowledge & Experience:

- ❖ Ultra-High Performance Liquid Chromatography UHPLC (Professional)
- ❖ Glutomatic, Perten (Professional)
- ❖ Alveoconsistograph (Professional)
- ❖ Extensograph (Professional)
- ❖ Gassing Power Risograph (Professional)
- ❖ Farinograph (Professional)
- ❖ Spectrophotometer (Professional)
- ❖ Falling number (Professional)
- ❖ Near Infrared NIR (Professional)
- ❖ Gas chromatography/ mass spectroscopy (Basics)
- ❖ Super critical CO<sub>2</sub> technique (Basics)

## SKILLS

- ❖ Good knowledge in Modern Food Sciences.
- ❖ Modern Lecturing and e-Learning.
- ❖ Baking Science & Technology practical experience.
- ❖ Research needs in reputable journals.
- ❖ Excellent Computer Skills (Microsoft Word, Excel, Power point)
- ❖ Driving License (Jordanian, Saudi & Emirates)

## Languages:

- ❖ Strong Command in English Language.
- ❖ Native Arabic Language.
- ❖ Deutsch (Kurse Eins) beginner.

## References:

1. Prof. Ayed S. Amr (Prof. of Food Science, University of Jordan)  
Mobile : +962-77-7498806 email: [ayedamr@ju.edu.jo](mailto:ayedamr@ju.edu.jo)
2. Prof. Maher Aldabbas (Prof. of Food Sciences, University of Jordan)  
Mobile: +962-77-7160820 email: [m.aldabbas@ju.edu.jo](mailto:m.aldabbas@ju.edu.jo)
3. Prof. Mohammad I. Saleh (Prof. of Food Physicochemical Properties, University of Jordan)  
Mobile: +962-79-5547288 email: [misaleh@ju.edu.jo](mailto:misaleh@ju.edu.jo)