CURRICULUM VITAE

Personal Data:

Assist. Prof. Dr. Nabil Hussain Rasul Degree obtained: Ph.D. (Food Science)

Date of Birth: 5, November, 1970

Place of Birth: Rawanduz - Erbil - Iraq

Passport Number: A10889139

Present Address: Department of Food Technology // College of Agriculture Engineering

Sciences// Salahaddin University - Erbil - Iraq

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Education

1- B.Sc., 1991, Food Technology Department, Collage of Agriculture, University of musol.

2- M.Sc., 2002, Food Technology department – collage of agriculture Salahaddin university. Title of M.Sc. Thesis: Quality of Solar Dreyer Fruits and Vegetables.

3- Ph.D.,2009, Food Sciences and Human Nutrition Dept., Collage of Agriculture – University of Sulaimani. Title of Ph.D. Dissertation: Effect of deep frying of some foods inSunflower oil physical, chemical and nutritional properties at rejection point.

Summary of Qualification:

Doctor of philosophy of sciences in Agriculture ,Food sciences , Food Technology.

Professional Experiences

1. 1993-2003, Field responsible and Manager in "North group companies"

2. 2003 -2005, Assistant lecturer in Food Technology department – collage of agriculture Salahaddin University-Erbil

3. Vice-Chair Department, of Food Technology 2004-2005.

4. 2005 – 2009, post –graduate student (Ph.D.) in Food Science Department, Collage of Agriculture – Sulaimani University.

5. 2009 up to date lecturer in Food Technology Department, Collage of Agriculture –University of Salahaddin . – Teaching Experience:

6. Food science, Food Processing (Food Plan Management, responsibility etc...)
Principles of food Industrial Food chemistry Fats and oils Technology.



- 7. Director of Scientific Affairs and Higher Education in Collage of Agriculture 2011-2012
- 8. Head of Department, of Food Technology 2014-2017.
- 9. Attended a training and Awareness course titled "Hygienic Control on Food" / Hayat Private / College of Science-Iraq /2016
- 10. Attended a training and Awareness course titled "Hygienic Control on Food" / Hayat Private / College of Science-Iraq /2016
- 11. Attended a training course titled "IT- Course Development" / Salahaddin University- Erbil/ Ibnsinna center of e-Learning
- 12. Membership of Kurdistan Syndicate of Agricultural Engineers.
- 13. Membership of Kurdistan Syndicate Teachers Union .
- 14. Membership of Kurdistan Anti-Drug Organization .
- 15. Team Leader for Food security (FS) using GIS and RS working group for moduledevelopment GeonetC ERASMUS PLUS 2016-2018.
- 16. 2021 Assist. Prof. of Food Sciences, Department of Food Technology, College of Agriculture Engineering Sciences// Salahaddin University Erbil Iraq
- 17. Head of Food Organization Awareness and Health's (FOAH). During my duties as head of the organization, I supervised and implemented a range of service activities in the fields of relevance to which the organization aims;
 - Educational field (Introducing healthy lifestyles and food awareness in the education system).
 - ➤ Industrial field (Working to increase the quality of behavior with food in factories, stores, restaurants, etc.) Opening training courses for people to educate them on relevant topics.
 - ➤ Informing the society about health and food, publishing food culture in media programs (visual, audio and editorial), holding seminars and workshops to raise awareness, and participating in training and teaching courses on relevant topics.
 - ➤ Reviewing local food laws and comparing them with international food laws.
 - Working with government's relevant services by testing, analyzing and inspecting main foods (Locally and Import).
 - > Supervising food production in villages and informing them on these processes in theoretical

- and practical ways including, but not limited to the production of yogurt, cheese and other milk products.
- ➤ Collecting statistics and information about food problems.

Publication Journal:

- 1. Kawa A. Ali · Nabil H. Rasul · Sardar A. Zaino and Hussain H. Hamad (2015). Influence of Foliar Application of Zinc on the Growth, Yield, and Oil Content of Black Cumin (Nigella sativaL.) Zanco Journal of Pure and Applied Sciences Vol.27, No.5.
- DOI:10.13140/RG.2.2.10229.63201
- 2. Dalaram Sullaiman Ismael, Rasol Husain Nabil, Ali Suad Dina (2016). The relation ship of heavy metal contents in soil to their content in legurae seed used in famous traditional food in kurdistan region- Iraq. Potravinarstvo, vol. 10, no. 1, p. 550-556 doi:10.5219/663.

www.potravinarstvo.com

- 3. Kashan A. Bayz and Nabil H. Rasul.(2017).Investigation of the composition of Sunflower Seeds oil and their physicochemical properties in different zones in Iraqi Kurdistan Region. The official bnb m,/.scientific journal of Salahaddin University-Erbi. ZANCO Journal of Pure and Applied Scienc. Volume 29, Issue 4, Pages 310-321. http://dx.doi.org/10.21271/ZJPAS.29.s4.35
- 4. Tavga H. Hamasalih and Nabil H. Rasul (2020). Effect of edible coatings on some physiochemical properties and fungi growth during different storage periods of pistachio nuts. Vol.18, No.2. E1-E13 . DOI:10.32649/aagrs.2022.170521
- 5. Holim H. Balaky, Nabil H. Rasul, HA Khudher, S Romel, BQ Ismael(2020). Effect of Heating on Changes of Chlorophyll Content and Oxidative Stability in Olive Pomace Oil. Journal of Critical Reviews 7 (19), 8282-8287. DOI:10.31838/jcr.07.19.935
- 6. Nabil H. Rasul (2021) Study of Some Physical, Chemical and Nutritional Properties of Sunflower Oils During Frying of Finer Chips in locally Resonant. Euphrates Journal of Agriculture Science-13 (1): 21-31. https://www.researchgate.net/publication/351366160
- 7. Holem H. Balaky, Yaseen Galali, Eyyüp Karaoğul, Ertuğrul Altuntaş, Nabil H. Rasol, Adnan A. Mustafa(2021). Study of Microwave Technique in Hot Pepper Seed by Different Solvents with an Assessing Antioxidant and Antibacterial Properties. Polytechnic Journal. 11(1), pp80-86. ISSN: 2313-5727. DOI: https://doi.org/10.25156/ptj.v1lnly2021.pp80-86
- 8. Nabil Hussain Rasu, Amirafshar Asdagh, Sajad Pirsa, Naser Ghazanfarirad and Iraj Karimi Page 3 of 6

Sani (2022). Development of antimicrobial/antioxidant nanocomposite film based on fish skin gelatin and chickpea protein isolated containing Microencapsulated Nigella sativa essential oil and copper sulfide nanoparticles for extending minced meat shelf life. Materials Research Express, Published by IOP Publishing, Volume 9, Number 2. Online ISSN: 2053-1591.

DOI:10.1088/2053-1591/ac50d6

- accepted for publication

9. Fadhil Salem, Nabil H. Rasul and Yaseen Galali (2023). Investigation of edible oil quality in fast food restaurants in Erbil city. International Collaborative Conference of Modern Agricultural Technologies (ICCMAT2023)

Research Registration

Seerwan A. Abdulla, Nabil H. Rasul and Rojgar K. Muhamad (Kinetic modeling of inactivation microorganisms and physiochemical properties of raisin juice under sonication, heating & combination of them.) Agriculture / Food Technology, Salahaddin University- Erbil.

Member and Supervising of Higher Education Thesis:

- 1. "Ronza Afrah Galy" (2014). The Physiological, Biochemical and Histologist Effects of some Protein Supplements which used by Athletes on Albino Male Rabbits. Master, Agriculture College /TikritUniversity.
- 2. "Marwan Mohammed Mustafa"(2015)Evaluation of Physical and Chemical characteristics of two specils from Anacardiaceace family and the effect of storage on their oil. Master, College of Agriculture and Forestry, University of Mosul.
- 3. "Briar Xalid Muhamad" (2015). Investigation on some Safety and Quality Characteristics of Edible Oils in Sulimani Governorate, kurdistan-Iraq. Master, Faculty of Agricultural Sciences /Food Science, University of Sulimani.
- 4. Ajin Baxtiar Mahmd" (2016). Evaluation of Sauce by Using some Local Fruits, Vegetables and their products Master, Faculty of Agricultural Sciences / Food Science, University of Sulimani.
- 5. "Darwin Hawar Muhamad"(2016) Evaluation of locally available fats and oils and its role on bread loaf quality. Master, Agriculture / Food Technology, Salahaddin University- Erbil.

- 6. 'kashan Alaaiddin Bayz' (2016).Investigation in sunflower seeds Kurdistan according to theirnutrition and product application. Master, Faculty of Agricultural Sciences at the University of Sulaimani.
- 7. Yazdin Hussein Ali,(2017).Investigation Solar collector application and Performance in medium plate heat exchanger of liquid food. Master, Food Technology, Salahaddin University-Erbil.
- 8. "Ashraf Akram Abdulmaqsud" (2019). Evaluation of some Conditions to Extract the Anthocyanins from some Plant Sources. Master, Department of Food Science / College of Agriculture and Forestry / University of Mosul.
- 9. "Tavga Hassan Hamasalih"(2020). Effect of Edible Coatings on Physicochemical Properties and Fungal Activity of Pistachio Nuts. Master, Food Technology, College of Agriculture EngineeringSciences, Salahaddin University- Erbil.
- 10. "Muhammad khalid Salh" (2020). The effect of roasting on seeds and oil properties of local sesame varieties. Master, Department of Food Science / College of Agriculture and Forestry / University of Mosul.
- 11. "Zina Thamir Abdulrazak Mahmud" (2022). Producing healthy curd by replacing animal fat with grape oil. Master, Department of Food Science / College of Agriculture and Forestry / University of Mosul.
- 12. "Rawan Hoshier Abdullah" (2022). Identification of acrylamide in same sulaimani food production and study the conditions of decreasing its formation. Sulaimani polytechnic University.
- 13. Aya Qsay Ali Husain "(2022). Evaluation of the storage stability of local pumpkin seed oil against oxidative rancidity. Master, Department of Food Science / College of Agriculture and Forestry / University of Mosul.

Computer Skills:

The Confirmation of the successfully passed Computer proficiency Exam/University of Sulaimani Languages:

The Certificate of the English language / Senior Central Committee of the exam proficiency in foreign languages / Salahddin University- Erbil.