**CURRICULUM VITA**

**NAME** : NAWAL HURMIZ SEBO

Residence: Erbil – IRAQ

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Passport No. (G2016445)

Job Title

Assistant Professor

Summary of qualification

M.Sc . 1987 , Ph.D. 2008 in food chemistry with excellent experience in different area of dairy technology subjects , Lecturing different subjects in food technology department for under graduate students and assisting in laboratory sections teaching.

Participating in different activities in the college of Agriculture from administrational point of view and supervising many post graduate students and the implementation of some dairy processing plants .

Professional Experience

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| **Position** | **Place** | | **Period of Work**  **(starting date)** |
| **University or Office** | **Department or Sector** |
| Demonstrator | Salahaddin Univ. | Department of Food Technology | Sep.1978 |
| M.Sc Student | Salahaddin Univ. | Department of Food Technology | Sep. 1985 |
| Assistant lecturer | Salahaddin Univ. | Department of Food Technology | Feb.1987 |
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| Head, Department of Food Technology | Salahaddin Univ. | Department of Food Technology | Nov.2000 |
| Administrator | Salahaddin Univ. | Scientific and postgraduate unit | Nov.2008 |
| Administrator | Salahaddin Univ. | College central research Lab. | Nov.2011-2019 |

Description of main duties & responsibilities

1. Writing in local daily newspapers and /or journals on food science and nutrition subjects
2. Member of examination committee of the college of Education/ Salahaddin university for the period 1994-2000.
3. Head of Food Technology Department of the College of Agriculture – Salahaddin University since October 2000-2003.
4. Lecturing the following courses for undergraduate’s students : Biochemistry, Principles of Dairy Technology, Liquid milk, Principles of food science and technology, Dairy chemistry, Food chemistry , with other lab section subjects.
5. Lecturing the following courses for postgraduate ’s students:

Adv. Biochemistry, Adv. Dairy chemistry, Adv. Food chemistry, Adv. Dairy Technology ,Food Enzymology.

**The tittle of M.Sc thesis .**Comparative study on the effect of enzymatic extract of yellow melon seeds and calf rennet on caseins and soft cheese of bovine and ewe milk.

**The tittle of Ph.D. thesis .** Isolation, Purification, Characterization and Immobilization of Transglutaminase from *Streptoverticillium mobaraense* (DSM- 40847) and it's Applications in Some Dairy Products

**Personal Data:**

**Name :**  Nawal Hurmiz Sebo

**Degree obtained:** Ph.D.. (Food Chemistry)

**Date of Birth:**  July 1st 1957

**Place of Birth:**  Ainkawa - Erbil - Iraq

**Nationality:**  Iraqi

**Religion:**  Christian

**Sex:**  Female

**Marital Status:** Single

**Physical Disability:** Non

**Present Address:** Department of Food Technology- College of Agriculture // Salahaddin University – Erbil - Iraq

**Scientific Degree:**

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| --- | --- | --- | --- | --- | --- | --- |
| **Country Of Institute** | **Institute Issuing Degree** | **Date of Starting** | **Date of Graduation** | **Major** | **Minor** | **Degree** |
| Iraq Baghdad | College of Agriculture | Sep.  1974 | July  1978 | Agriculture | Food Science | B.Sc. |
| Iraq  Erbil | College of Agri. | Sep.  1985 | Feb.  1987 | Dairy Science | Dairy Technology | M.Sc. |
| Iraq  Mosul | College of Agri. | Sep.  2003 | Feb.  2008 | Food Chemistry | Food Enzymology | Ph.D |

**Publishing Research papers and Books**

1. The study of the effect of different kinds of milk on quality of yogurt. (1984) Zanco, vol 2, no. 2,51-59
2. The preliminary study on growth and nutritional value of Gundelia cournforti . (2000) Zanco, vol.12 no.1
3. Radish pigment as visual acid-base indicator. (2001) J.of Duhok University vol 4. no.1
4. Evaluation of draught resistant in some local and newly introduced cultivars of wheat to Iraqi Kurdistan on the basis of growth, yield and quality.(under publishing in Zanko)
5. Effect of Microbial Transglutaminase Addition on Some Physical, chemical and Sensory Properties of Goat’s Milk yogurt. Zanco Journal of Pure and Applied Sciences Vol.27, No.1, 2015
6. Effect of microbial transglutaminase treatment on soft cheese properties.

Mesopotamia J. of Agric. Vol.(37) No.(4) 2009 .

1. Improvement of Yogurt Properties by Microbial Transglutaminase.

Jordan Journal of Agricultural Sciences, Volume 8,, No. 3, 2012.

1. The effect of microbial transglutaminase enzyme on some physicochemical and sensory properties of goat’s whey cheese.

International Food Research Journal 23(2): - (2016)

1. Extraction and characterization of the haem protein peroxidase from local turnip (Brassica napus). . Zanco Journal of Pure and Applied Sciences Vol.25, No.1, 2014.
2. The effect of different coagulants on the composition and quality of white soft cheese. Zanco. Vol.7, No.2, 1981.

11- Chia seeds nutritional value and its effect on serum glucose and cholesterol

concentration in rats. Polytechnic vol. vol. 7 no.1 January 2017.

12-Flaxseeds nutritional value and the effect of its incorporation in some loaf

properties with and without addition of transglutaminase. Mesopotamia J. of

Agric. Vol. (47) No. (2) 2019.

13- The Effect of soymilk addition with different concentrations on some

properties of cow milk yogurt.  [VOL. 12 NO. 1 (2022):](https://journals.epu.edu.iq/index.php/polytechnic/issue/view/13)  [pp30-39](https://doi.org/10.25156/ptj.v12n1y2022.pp30-39).

14- [Comparative Study of some Characteristics for Whey Cheese Produced by Heat Acid Coagulation](https://scholar.google.com/citations?view_op=view_citation&hl=en&user=vH4D6cUAAAAJ&authuser=2&citation_for_view=vH4D6cUAAAAJ:UeHWp8X0CEIC) . Al-Qadisiyah Journal For Agriculture Sciences (QJAS) : Vol.13, Issue. 1 ,(2023), pp. 103-112.

15- Utilization of Some Agro Wests for the Production of Acid Protease by Aspergillus niger. Journal of Survey in Fisheries Sciences. 10(3S) 4319-4331, 2023.

16- Effect of Quinoa Flour Supplementation on Some Properties of Cookies

Accepted for publication.

**Membership of professional association**

Member of Iraqi agriculture engineer and Kurdistan agriculture engineers

**Computer skills:**

**Word , excel, widows, power point**

**Languages :**

Assiserian ; mother language

Kurdish, Arabic, English (Speaking, reading writing and understanding)