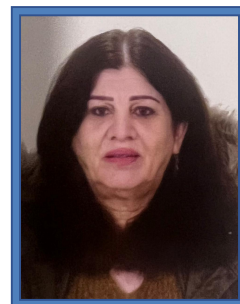


# Academic Curriculum Vitae



## Personal Information:

Full Name: Nawal Hurmiz Sebo Academic Title: Assistant professor  
Email: (university email) nawal.sebo@su.edu.krd Mobile: 07504451952



## Education:

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

## Employment:

Position	Place		Period of Work (starting date)
	University or Office	Department or Sector	
Demonstrator	Salahaddin	Department of Food	Sep.1978
	Univ.	Technology	
M.Sc Student	Salahaddin Univ.	Department of Food Technology	Sep. 1985
Assistant lecturer	Salahaddin Univ.	Department of Food Technology	Feb.1987
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

## Qualifications

- Teaching qualifications
- Administrator Salahaddin Univ. College central research Lab.
- IT qualifications
  - Training course on Computer Learning / College of Agriculture, Salahaddin University- Erbil, Iraq.

## Teaching Courses:

No	Course Teaching	Stage	Department
1	Liquid milk	Undergraduate\Second	Food Technology
2	Dairy Chemistry	Undergraduate\Third	Food Technology
3	Food Chemistry	Undergraduate\Third	Food Technology
4	Cheese & Fermented dairy products	Undergraduate\Fourth	Food Technology
5	Biochemistry	Undergraduate\Second	Fish
6	Adv. Biochemistry	Postgraduate/ M.Sc. & PhD	Food Technology &Animal Resources
7	Adv. Dairy Science	Postgraduate/ PhD	Animal Resources
8	Adv. Food Enzymology	Postgraduate/ M.Sc. & PhD	Food Technology
9	Adv. Food Chemistry	Postgraduate/ M.Sc. &	Food Technology
		PhD	
10	Adv. Dairy Technology	High Diploma	Food Technology

## Research and publications

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 Zanco)
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 .
7. Improvement of Yogurt Properties by Microbial Transglutaminase. Jordan Journal of Agricultural Sciences, Volume 8,, No. 3, 2012.

8. The effect of microbial transglutaminase enzyme on some physicochemical and sensory properties of goat's whey cheese. International Food Research Journal 23(2): - (2016)
9. 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.
10. 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): pp30-39.
- 14- Comparative Study of some Characteristics for Whey Cheese Produced by Heat Acid Coagulation . Al-Qadisiyah Journal For Agriculture Sciences (QJAS) : Vol.13, Issue. 1 ,(2023), pp. 103-112.
- 15- Utilization of Some Agro Wastes 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.  
Zanco Journal of Pure and Applied Sciences 2023, Volume 35, Issue SpC, Pages 62-73.  
17- Physiochemical and Sensory Properties of Pumpkin and  
Strawberry Jams Fortified with Chia Seed (*Salvia hispanica* L). Cihan University-Erbil Scientific  
Journal (CUESJ) 2024, 8 (1): 29-35

## **Conferences and courses attended**

- 1- The Second International Conference of Agricultural Sciences/ College of Agricultural Sciences/ University of Sulaimani – April 4th – 5 th , 2018.
- 2-The Second Scientific Agricultural Conference Duhok University.
- 3-First International Conference of Agri Science 2019 , Salahddin University- Erbil Collage Of Agriculture Engineering Sciences 6th – 7th Nov. 2019.
- 4- The fourth international scientific conference of Cihan University-Erbil.CIC-BIOS,17. April 26- 27,2017.
- 5-5<sup>th</sup> Conference in biomedical &health science in collaboration with Warsaw university of life sciences & medicine college of Babylon university ,cihan university ,Erbil, Kurdistan Regin ,in march-6-7-2024.

## **Funding and academic awards**

### **Professional memberships**

- Kurdistan Teachers Union-Erbil.
- Kurdistan Agricultural Engineers Syndicate.

### **Professional Social Network Accounts:**

<https://academics.su.edu.krd/nawal.sebo>

<https://www.researchgate.net/profile/Nawal-Sebo>

<https://orcid.org/0000-0002-8204-1935>