



## CURICULUM VITAE

**Name:** Dr. Ranjbar Shwan Abdulrahman  
**Date of birth:** 14<sup>th</sup> Jun 1982  
**Address:** University of Salahaddin  
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Food Technology Department  
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### Education History:

- 2016-2021** Degree of Philosophy Doctor in Food Technology - Meat Technology at University of Salahaddin-Erbil, Kurdistan Region/ Iraq College of Agricultural Engineering Sciences, Food and Technology Department
- 2009-2012** Degree of M.Sc. In Food Technology -Meat Technology University of Salahaddin-Erbil, Kurdistan Region/ Iraq College of Agricultural Engineering Sciences, Food and Technology Department
- 2002-2006** Degree of BSc. in Food Technology. University of Salahaddin-Erbil, Kurdistan Region/ Iraq College of Agriculture, Food and Technology and Animal Resource Department
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### Work Experience:

- 2007-2009** Food technology Laboratory in Food and Technology Department - College of Agriculture/ University of Salahaddin-Erbil Iraq I was working as a development and manufacturing processes and recipes of food and meat safe, made in an efficient way and meet specific standards. You could also work on existing and newly-discovered ingredients to invent new recipes and concepts.

- 2009-2012** I finished M.Sc. degree on meat technology -using of protease enzyme extracted from plants and bacterial sources in meat tenderization
- 2012-2016** Teaching Practical Meat technology for undergraduate's student in Food and Technology Department - College of Agriculture/ University of Salahaddin--Erbil Iraq
- 2016-2021** I finished Ph.D. on on Meat technology Effect Adding Microbial Starter on Physiochemical Properties of Sausage.
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### **Publications in Iraqi Journals**

- Nasif, Z. and Mirza, R. (2012). The effects of the antibacterial activity of local Isolates of lactic acid cocci bacteria, against some pathogenic bacteria, and study some physiological characteristics as a probiotic.

٢٠١٢-٢٠٠٩ : ١٥٩-١٧٢ ( ٤ - ٢ )

- Nasif, Z. and Mirza, R. (2012). The uses of *lactobacillus plantarum* metabolites locally isolated in bio-preservation for some foods

٢٠١٢-٢٠٠٩ : ٩٣-١٠٨ ( ٤ - ٣ )

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### **Poster presentations at Conferences:**

**Effect of microbial starter culture on some physiochemical properties of fermented sausage**

Society for Applied Microbiology Summer Conference, Dublin-Ireland  
from 29<sup>th</sup> June 02 July 2015.

**- Diversity of lactic acid bacteria from fermented dough – Potential  
use as sourdough bread starters**

Sixth Sourdough Symposium, Nantes, France. 30<sup>th</sup> September –  
2<sup>nd</sup> October 2015.

Annual Research Day. Plymouth University. Plymouth, UK. 20<sup>th</sup>  
January 2016.

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### **Key Skills:**

#### **Language Skills:**

- Fluent oral and written Kurdish
  - Fluent oral and written English
  - Fluent oral and written Arabic
  - Fluent oral and written Turkish
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#### **IT Skills:**

Familiar with using Computer: Microsoft Office applications and Internet.

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