

CURICULUM VITAE

Name: Dr. Rebaz Aswad Mirza Koy
Date of birth: 30th July 1982
Address: University of Salahaddin
College of Agriculture
Food Technology Department
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Education History:

- 2012-2017** Degree of Ph.D. in Food safety and Quality
University of Plymouth- Plymouth, Devon, United Kingdom
School of Biological and Marine Sciences
Faculty of Science and Engineering
- 2007-2010** Degree of M.Sc. In Food Microbiology
University of Salahaddin-Erbil, Kurdistan Region/ Iraq
College of Agriculture, Food and Technology Department
- 1999-2003** Degree of BSc. in Food Technology and Animal Resource.
University of Salahaddin-Erbil, Kurdistan Region/ Iraq
College of Agriculture, Food and Technology and Animal
Resource Department
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Work Experience:

- 2003-2008** Administration of Food Microbiology Laboratory in Food and Technology Department - College of Agriculture/ University of Salahaddin-Erbil Iraq
I was working as a technician in Food Microbiology Lab.
Responsibility: To help undergraduate's student in term of practical, e.g. enumeration of microorganisms (bacteria and fungi) in different food products by using culture media, isolation and identification of microorganisms via specific method and media

- 2007-2010** I finished M.Sc. degree on lactic acid bacteria as a bio-preservatives to increase safety and shelf life of different food products (cheese, meat and cake)
- 2010-2011** Teaching Practical Food Safety and Food Microbiology for undergraduate's student in Food and Technology Department - College of Agriculture/ University of Salahaddin--Erbil Iraq
- 2012-2017** I finished Ph.D. on lactic acid bacteria as bio-preservatives in bakery – Role of sourdough systems in the quality, safety and shelf life of bread.
- I have used different types of fermented buttermilk with *Lactococcus lactis* subsp. *lactis* as bio-preservatives on the shelf life and safety of bread product (part of the study)
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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.

مجلة الفرات للعلوم الزراعية – 4 (2): 172-159

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

مجلة الفرات للعلوم الزراعية – 4 (3): 108-93

Poster presentations at Conferences:

- **The shelf life and safety of bread crumpets using fermented buttermilk and bacteriocins produced by *lactococcus lactis* subsp. *lactis***

Flour-Bread '13" & 9th Croatian Congress of Cereal Technologists, Opatija, Croatia from 16-18 October 2013.

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

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

Sixth Sourdough Symposium, Nantes, France. 30th September – 2nd October 2015.

Annual Research Day. Plymouth University. Plymouth, UK. 20th January 2016.

Key Skills:

Language Skills:

- Fluent oral and written Kurdish
 - Fluent oral and written English
 - Fluent oral and written Arabic
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IT Skills:

Familiar with using Computer: Microsoft Office applications and Internet.

I had **Food Safety Certificate** for work in the Nutrition and Microbiology Lab in the UK as it is required for anyone which they are working on food products



Chartered
Institute of
Environmental
Health

Level 2 Award in Food Safety in Catering

1 credit

Rebaz Aswad Mirza Koy

has successfully completed a programme of training
and an assessment which concluded the course

Course Director

Chief Executive
Chartered Institute of Environmental Health

Graham Jukes

Examination Date: 30 November 2012

CIEH recommends you refresh your training by 30 November 2015

Centre number: 23168

Certificate number: 8894583

Original Issue Date: 11 December 2012

Issue number: 1

PASS

Qualification accreditation number – 500/5476/4
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