Academic Curriculum Vitae



Personal Information:

Full Name: Dr. Rozhgar Kamal Mohammed Academic Title: Lecturer Email: (university email): rozhgar.mohammed1@su.edu.krd Mobile: 07504290554



Education:

2003 – 2007: (B.Sc. in Food Sciences). Department of Food technology, College of Agricultural Engineering sciences, University of Salahaddin-Erbil.

2009 – 2012: (M.Sc. in Food Quality Control). Department of Food technology, College of Agricultural Engineering sciences, University of Salahaddin-Erbil.

2016 – 2020: (Ph.D. in Food Packaging and Safety). Department of Food technology, College of Agricultural Engineering sciences, University of Salahaddin-Erbil.

Employment:

- 2007 Department secretary and assistant Lab
- 2012 Assist. Lecturer of Food Technology, Department of Food Technology, College of Agricultural Engineering sciences / University of Salahaddin-Erbil.
- 2020 Lecturer of Food Packaging and Safety, Department of Food Technology, College of Agricultural Engineering sciences / University of Salahaddin-Erbil.

Teaching experience:

No.	Course Teaching	Stage	Department	
1.	General Microbiology	Undergraduate / Second stage	Food Technology	
2.	Dairy microbiology	Undergraduate / Second stage	Food Technology	
3.	Principles of food science	Undergraduate / Second stage	Food Technology	
4.	Principles of food science	Undergraduate / Second stage	Food Technology	
5.	Fat and Oils	Undergraduate / Third stage	Food Technology	
6.	Butter and Ice cream	Undergraduate / Fourth stage	Food Technology	
7.	Food Packaging	Undergraduate / Fourth stage	Food Technology	
8.	Food Quality Control	Undergraduate / Fourth stage	Food Technology	
9.	Adv. Food Packaging	Postgraduate	Food Technology	
10.	Adv. Food Quality Control	Postgraduate	Food Technology	

Research and publications

No	Research Title	
1.	Determination of some Antibiotic Resistances genes by Polymerase Chain	
	Reaction of Lactic Acid Bacteria Isolates from Local Dairy Products	
2.	Production of Bacterial Cellulose by using Acetobacter xylinum Isolated	
	from Local Vinegar	
3.	Determination of the physiochemical properties of bacterial cellulose	
	produced by local isolates of Acetobacter xylinum.	
4.	Evaluation of white soft cheese coated with local bacterial cellulose film	
	produced by Acetobacter xylinum	
5.	Screening some samples of domestic and imported fruits & vegetables for	
	the presence of pesticide residues in Erbil marke	

Conferences and courses attended

1.	Data Analyzing by SAS Program" (Practical)	
2.	English language academy	
3.	The 2nd Scientific Conference of the College of Health Sciences/HMU "2SCCHS	
4.	2nd International Conference of Agricultural Sciences Sulimani University	

Funding and academic awards

- List any bursaries, scholarships, travel grants or other sources of funding that you were awarded for research projects or to attend meetings or conferences.

Professional memberships

- Teachers syndicate
- Agriculture syndicate

Professional Social Network Accounts:

No.	Social Account	Profile link
1.	Google Scholar	https://scholar.google.com/citations?user=MIPT7ewAAAAJ&hl=en
2.	ReserchGate	https://www.researchgate.net/profile/Rozhgar-Mohammed
3.	Academic Profile	https://academics.su.edu.krd/rozhgar.mohammed1
4.	ORCID ID	0000-0002-8978-8273
5.	Facebook	https://www.facebook.com/rozhgar.kamal.7

- List your profile links of ReserchGate, LinkedIn, etc.

Cover letter

Dear Professor (A committee of quality assurance)

I am writing to provide an overview of my professional activities and achievements over the past year as a Lecturer in the Food technology Department at Salahaddin University- Erbil. Teaching has been my lifelong career, and I am excited to reach new heights in the field of education. As a dedicated researcher with a passion for knowledge and learning.

Both as an educator and learner, my attention to detail has always been one of my strong points. I want to achieve more in my career and be more specialized in it the subject that I teach is "(Food Quality Control, Principles of Food Science, Food Packaging, Fats and Oils, Principles of dairy sciences, Dairy microbiology,)" and moreover I carry a specialization in my subject Pomology (Food Safety and Packaging) as well.

As a professional, I feel it is my duty to ensure everything I do is done correctly and to the highest degree of excellence, reviewing lesson plans or collaborating with my peers to establish academic goals for the department. Naturally, this professionalism extends to the classroom where I endeavor to teach my students in engaging manner focused on ensuring that they understand the material for more than just passing a test.

Thank you for your time, I hope that you will be kind enough to help me more in my future. Education is a constant factor of life, and I endeavor to partake in it both as a learner and educator and hope to continue applying my skills as a part of your university.

Yours Truly,