

## CURRICULUM VITAE

Assistant Professor Dr. SEERWAN AHMED ABDULLAH

Date of Birth, Oct 20, 1974

### ❖ ADDRESS

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### ❖ EDUCATION

#### ➤ *University of Hawaii at Manoa (USA)*

Ph.D in Molecular Biosciences and Bioengineering (MBBE) (2008-2012)

Dissertation title: ALTERNATIVE PROCESSING TECHNIQUES FOR PASTEURIZATION OF LIQUID FOODS: MICROWAVE, OHMIC HEATING AND ULTRAVIOLET LIGHT

**GPA: 3.67/4**

#### ➤ *University of Salahaddin- Erbil (Kurdistan-Iraq)*

M.Sc. in Cereal Chemistry and Technology, College of Agriculture (2002-2004)

Thesis title: Effect of parboiling process on physio-chemical properties of some locally rice varieties cultivars”

**GPA: 73.27%**

#### ➤ *University of Sulaimany (Kurdistan-Iraq)*

B.Sc. in Field Crops (1993-1998)

**GPA: 70.03**

### ❖ Co-Advisor of Two Graduate students (M.Sc.) (s)

- Hawsar Siamand Mantk . (2016-2018). **Improvment the Quality and Safety of Raisin Juice** . Athesis submitted to the Council of the College of Agriculture,University of Salahaddin – Erbil in partial fulfillment of the

requirements of the Master Degree of Science in Agriculture Science / Food Technology.

- YazdinHussen Ali. (2014-2016). **Investigation of solar collector application and performance in medium plate heat exchanger of liquid food.** A thesis submitted to the Council of the **College of Agriculture, University of Salahaddin – Erbil** in partial fulfillment of the requirements of the **Master Degree of Science in Agriculture Science / Food Technology.**

❖ **Publication, Manuscripts, Conference and Presentations**

- **Seerwan Ahmed A. (2021).** Nutritional Value and Quality Standard of Popcorn Cooked by Microwave and Conventional Heating. *IOP Conf. Series: Earth and Environmental Science 910 (2021) 012035 doi:10.1088/1755-1315/910/1/012035 (Published)*
- Yakup Aslan, Hawsar S. Hussein, **Seerwan A. Abdullah** and Isa Cavidoglu. (2019). **Determination of Some Quality and Safety Parameters for Black Raisin Juice.** *International Journal of Scientific and Technological Research www.iiste.org.ISSN 2422-8702, 5, 4, 58-76 .(Published)*
- Firdaws A. Almashhdani , Luma Abdalmunim Baker and **Serwan A. Abdullah . (2017).** **Extraction and characterization of Arylesterase enzyme from (peel and pulp) of Annona muricata fruit.** *Kirkuk University Journal/Scientific studies (KUJSS), 12,01,122-140.(Published)*
- W. Choi, **S. A. Abdullah**, S. H. Lee, S. Jun. (2016). Mathematical Modeling and Numerical Simulation for Predictive Retention of Antioxidant Activity of Grape Juice Pasteurized with Continuous Flow Ohmic Heating" *Journal of American Society of Agricultural and Biological Engineers, 59(3): 1049-1059 (Published).*
- Pradeep Puligundla<sup>1,4</sup>, **Seerwan A. Abdullah**<sup>2</sup>, Won Choi<sup>3</sup>, Soojin Jun<sup>3</sup>, Sang-Eun Oh<sup>4</sup> and Sanghoon Ko<sup>1\*</sup>. (2013). Potentials of Microwave Heating Technology for Select Food Processing Applications - a Brief Overview and Update. *Journal of Food Processing and Technology. Review article, 4,11,100278. (Published).*

- **Seerwan A. Abdullah**, Seung Hyun Lee, Il Kyu Cho, Qing X. Li, Soojin Jun, and Won Choi. (2013). Pasteurization of Kava Juice Using Novel Continuous Flow Microwave Heating Technique. *Food Science and Biotechnology*, 22(4): 961-96.(*Published*)
- **Seerwan A. Abdullah.**, Won Choi., and Soojin Jun. 2012.“ Simulated degradation of antioxidant activity of grape juice pasteurized with continuous flow ohmic heating.” The Poster presentation at the IFT 12 Annual Meeting and Food Expo, June 25-28, 2012. Las Vegas, NV.
- **Seerwan A. Abdullah.**, and Soojin Jun. (2011). “Kinetics modeling of continuous flow ohmic pasteurization on degradation of inoculated raisin juice with E. coli K-12, minimally losing of antioxidants, phenolic acids and residual activity of pectin methylesterase.” The poster presentation at the 23<sup>rd</sup> Annual CTAHR Student Research Symposium, April 8-9, 2011.Honolulu, HI.
- **Seerwan A. Abdullah.**, and Soojin Jun. (2010). “Extension of shelf-life of raisin juice treated by continuous flow pasteurization methods” The poster presentation at the 22<sup>nd</sup> Annual CTAHR Student Research Symposium, April 9-10, 2010.

## ❖ WORKING EXPERIENCE

- Member of **ERASMUS PLUS, GeoNetC Team for GIS and Food Security**, 561967- EPP-1-SE-EPPKA2-CBHE-JP, 2015-2018.
- Member of Committee of **Consultancy of food safety in Ministry of Health**, 2014 till to July, 2017
- Member of committee of **Consultancy of Agricultural bureau since** 2014 till to end of 2016
- **Vice-chair**, Food Organization Awareness and Health (**FOAH**).
- **Vice-Chair, Department of Food Technology**, College of Agriculture, University of Salahaddin (2007-2008)
- Assisted researcher in **laboratory** for students at University-College of Agriculture- Food Technology Department **2000-2004**.

## ❖ **ADDITIONAL SKILLS**

- Prepared two projects for **UNDP (Fruit Drying Value Chain Assessment in Ninewa Governorate & Hydroponic System Value Chain Assessment in Ninewa Governorate)**, Sep, 2022
- Participated in **Shiraka Training program Food Safety 2021**, online by **WCDI, Wageningen, the Netherlands**, 21 September 2021 to 27 January 2022.
- Participated in **Canadian-American Conference for Academic Disciplines, McGill University, Montreal. Ryerson University, Toronto, 30 May To 08 Jun 2017.**
  
- Participated in **International MSc. Educational program in Environmental Management and Modeling (GeoNetC), project In Malayer University-Iran. (Funded by Erasmus Plus European Commission's Program.**
- Attended a training and awareness course titled { **Hygienic Control on Food**} for five days during **27-31/March 2017, in University of Hayat-**
- Participated in Advanced International Training Programme in the Field of Quality Infrastructure for **Food Safety in Jordan, Oct 08 20016 To Oct 16 2016**
- Participated in Advanced International Training Programme in the Field of Quality Infrastructure for **Food Safety Sweden February 21 to March 18, 2016**
- **Biosafety Training** : 2010 by University of Hawaii at Manoa Extract and separate of amino acids in cereals by HPLC, and melectrophoresis Training 2006-2007 by University of Foggia-Italy
- Participated in **Training in the field of Mushroom Production** under **FAO program** from 26/5/2000 to 26/6/2000.
- Lecturer, Laboratory of cereal chemistry and technology, Principle of food industry and food processing.
- Food Plant Engineering and Food Plant Management
- Sugar and Confectionery and Academic Debate
- Lecturer of Food properties and food processing, post graduate students (Msc.) 2014
- Lecturer of Research Methods, post graduate students, 2015

- Lecturer of **Food Safety and Control**, Fourth Year students, **Hawler Medical University College of Health Sciences Clinical Biochemistry Department**.

#### ❖ LANGUAGES

- ✓ Native of speaker Kurdish
- ✓ English and Arabic

#### ❖ REFERENCES

##### ✓ **Soojin Jun, Ph.D.**

Relationship: Ph.D. Dissertation Director, Molecular Biosciences and Bioengineering program.

Present position: Assistant professor, Department of Human Nutrition, Food and Animal Sciences

##### Contact Information

Department of Human Nutrition, Food and Animal Science

University of Hawaii at Manoa

1955 East-West Rd. Honolulu, HI, 96822

E-mail: [soojin@hawaii.edu](mailto:soojin@hawaii.edu)

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##### ✓ **Amjad Boya Soulaka, Ph.D.**

Relationship: M.S. Thesis Director

Present position: Assistant Professor, Department of Food Technology

##### Contact Information

Department of Food Technology

College of Agriculture

University of Salahaddin-Erbil (Kurdistan-Iraq)

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