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**Academic Curriculum Vitae**



**Personal Information:**

Full Name: Yaseen Mammand Omar

Academic Title: Assistant Professor

Email: Yaseen.galali@su.edu.krd

Mobile: 009647504959211

**Education:**

* 2011-2014: (M.Sc. in Nutrition and food quality). Faculty of Sciences and Technology, Department of biological and biomedical sciences, University of Plymouth -UK.
* 2004-2008: (B.Sc. in food sciences). Department of Food technology , College of Agricultural Engineering sciences, University of Salahaddin-Erbil

**Employment:**

* 2022 Assist. Professor of Food Technology, Department of Food Technology, College of Agricultural Engineering sciences / University of Salahaddin-Erbil.
* 2017 Lecturer of Nutrition, Department of Food Technology, College of Agricultural Engineering sciences / University of Salahaddin-Erbil.
* 2014 Assist. Lecturer of Food Technology, Department of Food Technology, College of Agricultural Engineering sciences / University of Salahaddin-Erbil.
* 2009 Department secretary and assistant Lab

**Qualifications**

* Teaching qualifications
* IT qualifications
* Language qualifications such as TOEFL, IELTS or any equivalent
* Any professional qualification

**Teaching experience:**

* English language
* Academic debate
* Cereal Technology
* Bread and Pastry
* Dairy chemistry

**Research and publications**

6-Hanee M. Al-Dmoor and Yaseen Galali (2014) Prediction of Wheat Functionality by Assessing Dough and Bread Characteristics. American-Eurasian J. Agric. & Environ. Sci., 14 (2): 104-109.

7-Hanee M. Al-Dmoor and Yaseen Galali (2014) Novelty Formulas of Free Gluten Flat Bread for Coeliac Disease Patients. World Journal of Medical Sciences 11 (3): 306-311.

8-Yaseen Galali and Evan Illia (2016) Perception of Kurdish consumers towards quality and safety infomrations on food labelling of packed foods. The international conference on recent advances in medical and health science (ICRAMHS). Prague. Czeck republic.

9-Yaseen Galali, (2021) The impact of COVID-19 confinement on the eating habits and lifestyle changes: A cross sectional study, Food science and nutrition.

10-Yaseen Galali, G. Rees, Victor Kuri (2021) Study the influence of waxy wheat flour, inulin and guar gum on quality and microstructure of Pita and Tandoori breads: response surface methodology aids functional food development. Journal of Food Science and Technology.

11-Holem H. Balaky , Yaseen Galali, Ardalan Abdulhamid Osman, Eyyüp Karaoğul, Ertugrul Altuntas , Metin Tansu Uğuz, Ali Mala Khedir Galalaey and M. Hakki Alma (2020) Evaluation of Antioxidant and Antimicrobial Activities of Mandarin Peel (Citrus reticulata Blanco) with Microwave Assisted Extract Using Two Different Solvents. Asian Journal of Plant Science.

12- Yaseen Galali Study the Prevalence, Characteristics of Mothers and Associated Risk Factors of Pica Eating among Pregnant Women. Cihan University-Erbil Scientific Journal.

13- Yaseen Galali, 2021 . The impact of COVID-19 confinement on the eating habits and lifestyle changes: A cross sectional study. Food Science and Nutrition

# **AUTHORED BOOKS**

[Extraction of Bioactive Molecules from Food Processing By-Products](https://scholar.google.com/citations?view_op=view_citation&hl=en&user=W6siFwUAAAAJ&citation_for_view=W6siFwUAAAAJ:9ZlFYXVOiuMC)

 Chapter 9, 2022 published by 

**Conferences and courses attended**

Paper presented at conferences -oral presentation

1- Galali, Y., Rees,G., Kuri, V. (2012) An approach to produce functional cereal products with

acceptable quality and processability traits using three functional ingredients. Centre for

Agricultural and Rural Sustainability (CARS) symposium. New continental hotel-Plymouth

2- Galali, Y., Rees,G., Kuri, V. 2013. Effect of three functional ingredients on technical, sensorial

and microstructure properties of Arabic bread: Response Surface Methodology Aiding a Functional Food Development. Centre for Agricultural and Rural Sustainability (CARS)

symposium. Duchy College. (Second best oral presentation).

3- Galali, Y., Rees,G., Kuri, V. 2021 Study the influence of waxy wheat flour, inulin and guar gum on quality and microstructure of Pita and Tandoori breads: response surface methodology aids

functional food. Journal of Food Science and Technology Curriculum Vitae (CV) June 2022

3 Paper presented at conference-Poster presentation

4..Galali, Y., Rees,G., Kuri, V. 2012. Influence of functional ingredients on starch gelatinisation, gel and dough quality: Response surface methodology aids functional bread development.

 2 nd Oxford functional food conference- Oxford-UK.

5..Galali, Y., Rees,G., Kuri, V. 2012. Influence of functional ingredients on starch

gelatinisation, gel and dough quality: Response surface methodology aids functional

bread development. Postgraduate society conference series- Plymouth University.

**Funding and academic awards**

* HCDP scholarship to complete master’s degree
* March 2013 Prize for best Presentation, Joint Research group conference, Plymouth University.

**Professional memberships**

* Teachers syndicate
* Agriculture syndicate

**Web of Science Researcher ID:** F-1197-2014

**ORCID ID**: 0000-0001-5346-4755

**Academic Profile:** https://academics.su.edu.krd/yaseen.galali

**Scholar Account:** https://scholar.google.com/citations?user=W6siFwUAAAAJ&hl=en