

“CURRICULUM VITAE”

M.HOFI

**Ex-Head & Professor of
Food Science & Technology**

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PRESENT APPOINTMENT:

- **Professor, Food Science and Technology. Department of Food Science.** University of Ain Shams. Cairo, Egypt (1995- Present)
- **Member, Technical Committee for Establishing the Regulation and Educational Programs and Prepare to Start the Study –National Projects to Establish Universities and Educational and Research Institutions –Ministry of Higher Education –Egypt**
- **Member of High Committee of international buffalo’s federation (2012- Present).**

- **United Nations Industrial Development Organization (UNIDO) Consultants (2017-2018)**
- **Member of High National Committee for Agriculture Studies (2015-2018)**
- **Member of High National Committee for Development of Food Industry, Ministry of Industry (2012)**
- **Head of food safety and hygiene Committee Ain Shams University (2019)**
- **Technical Consultant to Arab Organization for Industrialization (2003- Present).**
- **Consultant to Technological development studies and research center Helwan University. (2004-2014).**
- **Technical Consultant to National Service of the Armed Forces Projects, owned 8 food factories (2012- Present).**
- **Technical Manger to many Food factories in Egypt (1985-Present)**

Member, Technical Committee for Establishing the Regulation and Educational Programs and Prepare to Start the Study – National Projects to Establish Universities and Educational and Research Institutions –Ministry of Higher Education -Egypt

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EDUCATION & QUALIFICATIONS:

- **Ph.D., Food Science, Justus Liebig University, Giessen, West Germany (1984).**
- **M.Sc., Food Science, Ain Shams University (1978).**

- B.Sc., Food Science, Ain Shams University (1975).

EXPERIENCE & APPOINTMENTS:

- **Head of Food Science department**
University of Ain Shams (2011-2014)
- **Professor, Food Science & Technology.**
University of Ain Shams (1995-Present).
- **Associate professor, Food Science & Technology.**
University of Ain Shams (1990 - 1995).
- **Lecture, Food Science & Technology.**
University of Ain Shams (1984 - 1990).
- **Resident in Food Science.**
University of Giessen, West Germany (1979 -1984).
- **Assistant Lecture, Food Science & Technology.**
University of Ain Shams (1978 -1979).
- **Administrator, Food Science & Technology.**
University of Ain Shams (1975 -1978).

VISITING PROFESSOR:

- Kiel University, Germany (1989).
- Cornell University, USA (1990).
- Giessen University, Germany (1994).
- Giessen University, Germany (1998).
- Berlin University, Germany (2002).
- National Dairy Research Institute, Karnal, India (2007).

Aristotle University of Thessaloniki, Greece (2007).

BOOKS:

Author of:

- **Food Safety**
- **HACCP**
- **Problem Solving in Quality Management**
- **Application of Computer in Food Industry**
- **Food Science**
- Food Engineering
- Food Analyses Instrumentation
- Maternal Nutrition
- Pediatrics Nutrition
- Applied Nutrition
- Dairy Products Technology
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PUBLICATIONS:

- Author of over 120 publications, review and conference proceedings in Food Science and nutrition, Lectures and Seminars are given in different Institutions, University and Industries in Egypt and around the world.

MEMBERSHIPS:

- Institute of food technologists, Chicago, Illinois, USA.
- Global network of food professionals, Netherlands.
- Egyptian society of food science.
- Egyptian society of filling and packaging.
- General food standards committee, Egyptian standards institution, Ministry of industry
- Central advisory council on filling and packaging society.

HONORS & AWARDS:

- Elected F.I.F.S.T, UK (1989).

- Elected to membership in the Institute of Food Technologists, Chicago, Illinois, USA (1990).
- Postdoctoral research fellowship, Cornell University, USA (1990).
- Fellow of DAAD Germany (1979, 1984, 1989, 2002).
- Elected head of food science & technology department, Ain shams university, Cairo, Egypt

WORK EXPERIENCE:

Food safety consultant (1995-Present):

- Assisted food companies in identifying their strengths and weaknesses, then to help implement HACCP-based total quality management programs that strive to achieve zero defect food safety, customer competitive satisfaction, and productivity by enabling employees to do all tasks correctly the first time, while constantly finding ways to improve processes and reduce costs.
- Developed strategies to promote clean industrial technology

Food engineering and technology consultant (1985-Present):

- Technology assessment, process evaluations and development, process designs and modification, plant layout, implementation of online control, increasing level of automation, operation project cost estimates, economic and financial analysis, project management, and technology transfer.
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Pollution prevention manager. (1994-Present):

- Provide consultant service in pollution prevention and industrial environmental management to business and government.
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Research Trends:

- Food Technology.
- Healthy Foods.
- Utilization of byproducts.

TEACHING EXPERIENCE:

Post and under Graduate Courses:

- Food Science
- Food Engineering.
- Food Safety
- Dairy Science and Technology
- Human Nutrition.
- Quality Control

- On-line Course

Program and develop online modules/courses Food Safety, food engineering, food science, food analysis instrumentation

PROFESSIONAL ACTIVITIES CONSULTATION:

Technical Manger to Assiut pomegranate project (2016)

(Activities: complete utilization of pomegranate fruit .manufacture of concentrates, frozen fresh arils, Jam, vinegar, seed oil (premium quality for export) .complete utilization of by products including Conservation and recycling of pomegranate seeds and shells for value addition

Achievements

-feasibility study ,Technology assessment, process evaluations and development, process designs and modification, plant layout, implementation of online control, increasing level of automation, operation project cost estimates, economic and financial analysis, project management, and technology transfer.

Technical Consultant to National Service of the Armed Forces Projects, owned 8 food factories (2012- Present).

(Activities: manufacture, Jam, prepared fruit, vegetable & dairy products)

Achievements

- *Improve pomegranate fruit preparation*
- *Develop new product in fruit and vegetables branch*
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Technical Consultant to Arab Organization for Industrialization since (2003- Present)

(Annual turnover: 9000 million \$)

- Designed and building fruit cleaning and washing unit
- Developed , monitored & implemented division budget (e.g., prepares budget projections of staff, equipment & supplies; prepares periodic cost analysis of expenditures; authorizes expenditure of funds for division personnel, equipment & materials); prepared & coordinated contracts for inspection & sampling; acts as liaison with outside agencies (e.g., local health departments, agencies) & public & private organizations & industry for inspection, training, survey, food security & laboratory services

Technical Consultant to Ministry of Industry (National Holding Company for Food Industry) (1989-1997).

Responsible for development and technology transfer in 12 factories

Achievements

- Participated in planning to maintain sound industry practices & procedures;
- Prepared analysis of problems in regulation of food industries
- Introduced clean technology to Egyptian food industry in order to enhance safety and reduce pollutions load

Technical Manger to Moms Food Company (2004-2006)

(Activities: manufacture, Jam, prepared fruit & vegetable, readymade soups, premium quality for export)

- Establishing the factory, feasibility study, designed, coordinated & implemented food safety, inspection programs for Moms Food Company starting from building design, equipment's selection & erection.
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- Design & implement food safety, inspection programs & supervise subordinate supervisory, secretarial & food safety staff.

Achievements

- *Improve fruit preparation*
- *Develop new product in fruit and vegetables branch*

Technical Consultant to United Engineers (1995-present)

(Activities, consulting, Engineering)

- Evaluation for sale of about seven projects in the last ten years, technology assessment, process evaluations and development, level of automation , project cost estimates ,furthers process modification, total sale price estimates.

Environmental planner United brothers Engineers (2000-2003)

(German Bank grants)

- Managed Environmental evaluation studies, developed and designed water treatment unit's process for big food companies, namely, Juhaina, Enjoy, Greenland, El-Masreen, Misr Milk, and Dairy Land

Technical & Sales Manager to Chemix Company (1990-2000)

(Activities: food ingredient, machinery supplier)

(Annual turnover: 15 million \$)

- Agent and distributor for about 20 multinational food ingredient, technology and machinery companies.

- Design & implement food safety, inspection programs & supervise subordinate supervisory, secretarial & food safety staff.

Technical Manager to El-Sewedy Group (2000-2002)

(Activities: Establishing factory for juice manufacturer)

- Process designs, plant layout, level of automation, operation project cost estimates, economic and financial analysis, Managed feasibility study, building design, equipment's selection,

Technical & Sales Manager to Kanza Group (2002-2005)

(Activities food ingredient, machinery supplier)

(Annual turnover: 15 million \$)

- Agent and distributor for about 20 multinational food ingredient, technology and machinery companies.

Consultant to Technological development studies and research center Helwan University (2004- Present).

- Participated in all activities in the field of food industry technical support ,namely solve problem related to technical, safety, shelf life aspects

Food Safety & Security Consultant to Ministry of Supply & Trade (1985-1989).

Administer, design & implement food safety, inspection programs & supervised assigned personnel. .Responsible for all food manufactured, imported & sold by all companies belong to ministry supply & trade (10 companies Owen 300 outlet, stores & supermarkets in addition to 25 food factories covered all Egyptian provinces)

Achievements

- Developed & supervised implementation monitoring program for food safety inspection.

- Prepared materials for Retail Food Safety Advisory Council & survey/evaluation of local health department retail food establishment programs.
- Coordinated with outside & local agencies on investigations & control of food borne investigations including trace-back & trace-forward investigations.
- Developed & maintained food security initiatives.
- Coordinated food security response activities.
- Prepared & presented speeches to organizations on issues related to safety/quality of food & related products manufactured & sold by ministry of supply.
- Represented ministry of supply & trade at both international & national conferences on food safety and protection.

VISITING EXHIBITIONS:

- Visiting most of food machinery exhibition and conference in the last twenty years held in USA, Germany and France.

PROGRAM DESIGNER & COORDINATOR

This courses were designed and produced by Prof. Hofi

- **Dairy HACCP Workshop, Domiate, 2004**
- one-day workshop covered design and implementation of HACCP plans in dairy plants.
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- **Master Food Preserver and Food Safety Volunteer Training Course, Domiate ,(2005),**
- 3-day program was designed to introduce the basics of food safety and home food preservation.
- **Application of Computer Vision Technology for Food Quality Evaluation Training Courses, Ain shams university (2009).**

- 4- day program was designed to introduce the basics of computer Vision and its application as non destructive methods For food Quality Evaluation and inspection
- **Food science courses for under & post graduate, Food science Department , Ain Shams University (2008-2009)**, in the frame of new developing credit hours program

PROJECTS

Pomegranate project (2011-2014)

The project involves adopting innovative and scientific processing technologies to enhance productivity and efficiency and develop value added by products and also complete utilization of **Pomegranate** fruit including by-products production of juice, jam, vinegar, molasses were investigated also color and flavor were produced. Membrane separation, namely microfiltration, ultrafiltration & reverse osmoses technique ere applied for clarification, purification, concentration and cold sterilization of Pomegranate products, Computer vision was used of quality evaluation.

Major Outcome/ Impact of the Project:

- Enhanced productivity and efficiency and developed value added by products and also complete utilization of pomegranate fruit.
- Provided direct as well as indirect employment to unskilled, semi-skilled and skilled personnel in the rural area.
- Developed technologies, methods and mechanics to reduce losses and enabled complete utilization of byproducts. This will result in net gain to producers, consumers and to the nation.
- The project assist/catalyze commercialization of pomegranate project and attract investment in the region/state for the benefit of the farmers.

- The postharvest losses were reduced from current level to about 10%.
- The production of premium quality fruits to be increased to about 50% from the present level, 10%. Domestic markets will also get high quality fruits.
- Income levels of pomegranate farmers was increased by at least 40% from the current levels.

CHAPS Project: (2004-2005)

Culture and Health Programme for Africa (CHAPS encourages communities to reflect on cultural practices that affect health.

Position: Project Head

Project Title: A module for a safe traditional sugar doll produced for religious occasions

Achievements:

- It is an innovative that has transformed traditional into modern safe products

More, see, www.path.org/files/CP_kenya_ettg_1.pdf -

Website Project (2009-present)

(Egyptian society for diabetes care)

Position: food science & nutrition advisor

Project Goals:

Developed a website that, offers accurate information about nutrition in Arabic for Egyptian diabetes patients.

International Professional Women Opportunity Project :(2006-Present)

(Joint work between Ain Shams University, rural community & CoRFiLaC, Italy)

Position: facilitator

Project Goals:

- Support women in rural areas by improving traditional products **including fruit and vegetable** in household operations, using traditional preparation systems
- Create "place" of thought, know-how, cultural exchange, as well as a place of interaction for the technical and scientific aspects, at the *CoRFiLaC* facility, which should allow women of Developing Countries to have a permanent center of reference supporting their growth and technical, formative and professional needs.

Achievements:

- Create "place" of thought, know-how, cultural exchange, as well as a place of interaction for the technical and scientific aspects
- Improvement of the hygienic milk production practices through training at the basic level
- Improvement of the traditional cheese production practices at household level

More see (www.ipwo.net/inglese/paesi_egitto.jsp)

(www.ipwo.it/inglese/network.jsp)

INTERNATIONAL CONFERENCE

Member of scientific organizing committee

- International Conference on Traditional Foods. Organized jointly by food Technology Society of India and National food Research Institute during November 14-17- 2007 at Karnal (India)

- 1st International Conference on Biotechnology and Related Sciences. Organized Faculty of Agriculture, Ain Shams University during November 2-5, 2008, at Cairo, Egypt

Invited speaker in many international conferences around the world

PEER REVIEWER:

- Food and Bioprocess Technology: An International Journal.

PROFESSORS EVALUATOR:

- Selected & Nominated by Ministry of higher education **as** Member of University staff elevation scientific committee
- Nominated by national research center **as** Member of staff elevation committee

Ph.D. & M.SC. SUPERVISIOR

- Supervising post-graduate student for M.Sc. and Ph.D. degree in different branches of food science and nutrition. Supervised and shared supervision more than 20 thesis.

Under Construction & Development

Food Safety Magazine

- Food Safety Magazine actively solicits articles for publication written by industry, government and academic professionals in the field of food safety and quality assurance/quality control.
- magazine's will assist our readers-food processors, foodservice operators and institutions, regulators, laboratories and researchers-to better meet today's food safety and QA/QC challenges.

MAJOR CHARACTERISTICS

- Knowledge of food &, dairy science, supervisory principles & techniques; inspection techniques & methods; food industry laws, rules & regulations.
- Skill in operation of personal computer.
- Use of computer in teaching & research
- Ability to understand system of food & dairy operations;
- Use research methods in gathering data;
- Use statistical analysis;
- Deal with many variables & determine specific course of action;
- Prepare & deliver speeches before specialized audiences & general public;
- Develop complex reports & position papers.

Non Governmental Organizations (NGO):

- Member and consultant of many NGOs working in the field of community support, consumer protection, environmental protection, and improving life qualities.