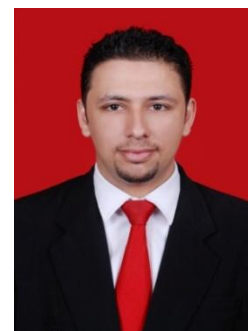


Curriculum Vitae



Personal information

First name(s) / Surname(s) Mohammed T.M Sabah

Address Qafeen, Tulkarm/ Palestine

Mobile 00972592335835

E-mail m.sabbah@najah.edu
motabe2005@yahoo.com

Nationality Palestine

Date of birth 31 October 1987

Gender Male

Marital Status Married

Work experience

Dates 1/1/2012- Now

Occupation or position held

- Instructor in An-Najah University. Department of Nutrition & Food Technology, Faculty of Agriculture.

20/10/2014-Now

- Coordinator of Department Nutrition & Food Technology, Faculty of Agriculture An-Najah National University
<http://www.najah.edu/node/29860>

Education and training

Dates	2005
Title of qualification awarded	Tawjihi certificate / Scientific Stream
Principal subjects / occupational skills covered	Stage in school
Name and type of organisation providing education and training	Qaffin Secondary School, Qaffin, Palestine
Dates	2005-2009
Title of qualification awarded	B. Sc Animal Production and Animal Health,
Principal subjects / occupational skills covered	Animal Production and Animal Health, Department Animal Production and Animal Health, An-Najah National University
Name and type of organisation providing education and training	An-Najah National University
Dates	12/2009- 10/2011
Title of qualification awarded	Master in Animal Product and Technology
Principal subjects / occupational skills covered	Department of Animal Product and Technology, Faculty of Animal Science, University of Diponegoro, Indonesia
	<u>Thesis title:</u>
	The Effect of Different Ratio of Bacteria (<i>Lactobacillus Bulgaricus</i> + <i>Streptococcus Thermophilus</i> and <i>Bifidobacterum Longum</i> . ATCC 15707) on Characteristics of Yogurt at Different Storage Period

Name and type of organisation	University of Diponegoro, Indonesia
providing education and training	
Communications of Conference	<p>1- National Seminar Animal Food. Diponegoro (Indonesia), September of 2011. Organization: Faculty of Animal science. University of Diponegoro. Authors: Sabah M., Legowo A.M and Pramono Y. B. Title: the effect of different ratio of bacteria (<i>Lactobacillus bulgaricus</i> + <i>Streptococcus Thermophilus</i> and <i>bifidobacterum longum</i>. ATCC 15707) on the total lactic acid bacteria, acidity and viscosity of yogurt at different storage period Communication (Seminar)</p> <p>2-Scientific Conference for Agricultural Research (SCAR2012). Anajah National University (Palestine), March 2012 Organization: Faculty of Agriculture . An-najah National University Autores : Sabah M., Legowo A.M and Pramono Y. B. Title : The Effect Of Different Ratio Of Bacteria (<i>Lactobacillus Bulgaricus</i> + <i>Streptococcus thermophilus</i> And <i>Bifidobacterum Longum</i>. ATCC15707) On The Total Lab, Acidity And Viscosity Of Yogurt At Different Storage Period. Publication Type: Conference Paper.</p>
Publications	<p>1- M. Sabbah., A. M. Legowo, Y. B.&Pramono. 2012. THE EFFECT OF DIFFERENT RATIO OF BACTERIA (<i>LACTOBACILLUS BULGARICUS</i> + <i>STREPTOCOCCUS THERMOPHILUS</i> AND <i>BIFIDOBACTERUM LONGUM</i> ATCC15707) ON CHARACTERISTICS OF YOGURT AT DIFFERENT STORAGE PERIOD. Journal Applied Food Technology. Vol.1, No.2 32-38. ISSN:2009-7693. http://journal.ift.or.id.</p> <p>2- M. Sabbah., A. M. Legowo, Y. Pramono. Book of The Effects of Using <i>Bifidobacterium longum</i>. 2014. LAP LAMBERT Academic Publishing. (2014-06-16) - ISBN-13: 978-3-659- 56047-7</p>

Personal skills and competences

Mother tongue(s)

Arabic

Other language(s)

Self-assessment

	Understanding	Speaking	Writing
English	Excellent	Excellent	Excellent
	<i><u>(Now I prepare for ILETS exam)</u></i>		
Indonesian	good	Excellent	Basic
German Language	good	good	Basic

Social skills and competences

Team work; adaptability and experiences with multicultural experience; good communication with others.

Computer skills and competences

Office (Word, Excel, Powerpoint);
Internet explorer;
S.P.S.S. Programme and S.A.S

Communication skills

- Good communication skills gained through my experience as instructor in An-najah National University.
- Good learning skills gained through my experience from a honor class in master degree.
- Research skills acquired through my experience in the field of research.
- Educational skills gained through my experience in the field of university education.
- Coping skills with new cultures gained through my education and my master's in Indonesia.

Driving licence

B

Research Fields

- Food Processing and Technology
- Dairy Production
- Encapsulation of Lactic Acid Bacteria
- Lactic acid Bacteria and Food Technology

Teaching Courses

- Food Chemistry and Analysis
- Food Chemistry and Analysis Lab
- Dairy Processing
- Dairy Processing Lab
- Food Processing and Preservation
- Food Processing and Preservation Lab
- Food Additives
- Meat Technology
- Meat Technology Lab
- Food Quality Control
- Principles of Food Science
- Food Biotechnology

References

1. Prof. Anang Mohamad Legowo, University of Diponogoro, Department of Animal Product and Technology (Food Processing),, Indonesia. E. Mail anang_ml@yahoo.com
2. Dr. Yoyok Budi Pramono, University of Diponogoro, Department of Animal Product and Technology (Food Processing), Indonesia. E. Mail yok_b_p@yahoo.com.
3. Dr. SuleimanAl-khalil. Dean of the Faculty of Agriculture and Veterinary Medicine. and Head of Department of Nutrition and Food Technology. An-Najah National University. Palestine. E. Mail: alkhalil@najah.edu.
4. Dr. Amjad IzzEldein Hussein. Director of poison control and chemical/biological analysis center, An-Najah National University, Nablus, West- Bank, Palestine. E.Mail: amjadhs@najah.edu.
5. Dr. Jihad Abdallah, Department of Animal Production & Animal Health .An-Najah National University. Palestine. jmabdallah@najah.edu.

