

CURRICULUM VITAE

Mahmoud H. Abu Ghoush

Professor of Food Science

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Area(s) of Specialization

Food Science/ Food safety. Chemical , Physical and Sensory Evaluation of Foods/ Food Engineering/ Products Development / Extrusion processing.

Education

-Ph.D. in Food Science, major, minor Human Nutrition

Kansas State University, Manhattan, KS. USA. Dec. 2003. Major Advisor: Dr. Thomas Herald.

Dissertation title: Study effect of anti microbial agents and dough conditioners addition on the shelf life extension and quality improvement of bread as determined by infra red spectroscopy and texture analysis.

-M.Sc. in Food Science.

University of Jordan, Amman- Jordan. April 1992

Dissertation title: “ Effect of addition of yoghurt whey to cow’s milk on curd formation and the effect of direct pasteurization of the curd on safety and quality of white brined cheese 1989- 1992.

-B.Sc. In Nutrition and Food Science. University of Jordan, Jordan, 1985- 1989.

Appointments

-The Hashemite University, Professor, Sep. 2017- until now, Dean, Faculty of Applied and Medical Sciences- Nutrition and Dietetics Dep

-The Hashemite University, Associate Professor, Sep. 2014- until now, Faculty of Allied Health Sciences- Nutrition and Dietetics Dep.

-The Hashemite University, Assistant Dean, 2015-2016, Faculty of Allied Health Sciences.

-King Faisal University, Associate Professor, Sep. 2012-Sep. 2014, Faculty of Food Science and Nutrition Dep.

-The Hashemite University, Associate Professor, Jan. 2011- Sep. 2012, Faculty of Allied Health Sciences- Nutrition and Dietetics Dep.

-The Hashemite University, Assistant Professor, Jan. 2004- 2011, Faculty of Allied Health Sciences- Nutrition and Dietetics Dep.

Instructional activities

Nutrition and Food Science Courses

- Food Chemistry
- Nutrition and Health.
- Life span Nutrition.
- Training in Food services Nutrition and Management.
- Applying computer in Nutrition and Dietetics.

- Principle of Nutrition
- Seminar in Nutrition and Dietetics.
- Scientific methods approach.
- Epidemiology.
- Food Science.
- Food Microbiology

Research Interests

- Research in food products development and sensory evaluation (using Hydrocolloids and protein combinations in Mayonnaise, Beverage production, Ice cream, cakes, extruded products, chips, dairy products).
- Research in food engineering, Extrusion, rheology, food microstructure imaging, structure-texture relationships.
- Develop a rapid and reliable estimation method using techniques such as near-infrared spectroscopy (NIRS) and imaging to study the characteristics of food products.
- Providing expert consulting services for food production industry
- Research Assistant :

Department of Food Science Institute, Kansas State University (2000-2004)

- Campus assistant Sanitarian. Health and Safety Department. Kansas State University. Manhattan, KS (2003/2004).
- Evaluated Storage stability of Hot-dog by conducting Rheological, Chemical, and Sensory testing.
- Evaluated Mayonnaise stability with Hydrocolloids by using Bohlin viscometer.
- Studying the functional properties (Emulsification properties, Foaming properties and Surface tension) of Different proteins (Wheat, Whey and Casein) and Hydrocolloids interactions by carrying out physical , Chemical and Sensory testing testing.

Advising

Graduate Student Advising

- Doha Abu lawi, 2018. Committee member. Food Science and Nutrition. University of Jordan
- Fahed , Baz, M. Sc. 2015-2016. Committee member. Food Science and Nutrition. University of Jordan
- Abeer, Y., Alnuirat. M.Sc, 2015. Committee member. The Hashemite University
- Etaf Ghaleb Abu Sama`an. Committee member. University of Jordan
- Alanazy, F. M.Sc. 2012. Co-advisor. King Faisal University.
- Sam Aldalay, ,M.Sc. 2014. Co-advisor. King Faisal University

Skills

- Using Twin screw extruder in extruded products production
- Test and analyze the viscosity of different foods by using Bohlin viscometer.
- Test and analyze the rheological properties of foods by using Texture Analyzer.

Short Courses

- Measuring Student Learning .2013. King Faisal University
- Using Publisher Program .2013. King Faisal University
- Doctoral Training Workshop.2013. King Faisal University
- Extrusion In Food processing (2008, Kansas state University, USA)
- Teaching online (The Hashemite University, 2009)
- Parasite detection in fish (1995)
- Using ELISA in food quality control (1993)

Meetings

- **Abughoush, M, Alholy. M., Olimate. 2019. Inhibitory effects of Cinnamon and Thyme Oils against *Salmonella* spp. in Hummus. Food safety and Hygein meeting. London 7-9 March**
- **Abughoush, M, Alholy. M., Olimate. 2018. Netherlands 10-April**
- **Abughoush, M, Alholy. M., Olimate, A. 2017. Improvement Quality and Safety properties of the Carossan. Oral presentation. International conference on Food and Agricultural Economics. 27-28 April. Alanya Turkey.**
- **Abu Ghoush. 2016. ICBC 2016. Enhancing arabic bread quality and shelf life stability using bread improvers. Istanbul-Turkey.**
- **Mahmoud Abu-Ghoush, 2015. Food Brokrage Event, Horizon2020 Spain Murcia, 14-15 May 2015.**
- **Abu-Ghoush, M., Al Holy, M. 2015. Effect of Antioxidants Addition in Combination with Milk Re pasteurization on the Physical, Chemical and Sensory Properties of Condensed Yoghurt, International Society and Scientfic research and Innovation meeting, World Academy of Science Engineering and Technology (Food science and production). eISSN: 1307-6892. Istanbul Turkey Apr 21-22, 2015, 17 (4) Part XI**
- **Mahmoud Abu-Ghoush¹, Mutlag Al-Otaibi, AbdulazizAl-Shathri. 2013. Oral presentation. Developing new spreadable halawa (sesame sweet). Eurofoodchem xvii. May 7-10, 2013. Istanbul-Turkey.**
- **Mahmoud Abu-Ghoush, Mutlag Al-Otaibi, Ekhlas Al- Najar3. 2013. Poster presentation. Quality and safety control of the crossan (a pastry bakery Product. Eurofoodchem xvii. May 7-10, 2013. Istanbul- Turkey.**
- **Abughoush, M. 2013. Dates conference. King Faisal University. Saudi Arabia.**
- **Abughoush, M. 2013. Camel conference. King Faisal University. Saudi Arabia**
- **Abu-Ghoush, M., Alavi S., Adhikari, K., and Plattner, B. 2011. Oral presentation. Physical, Nutritional and Sensory Evaluation Of A Novel Extrusion - Cooked Lentil Analog Product. International food Congress: Novel Approach in Food Industry proceeding. NAFI 2011. 26-29 May 2011. Turkey-Izmir. pp.68-74.**
- **Abu Ghoush, M. 2007. AACC meeting. Comparative study of egg white protein and egg alternatives used in an angel food cake system. Oral Presentation. San Antonio, TX/USA.**

- **Abu Ghoush, M.** 2006. AACC meeting. Formulation and Evaluation of Wheat Protein-Based Beverages. World Grain Summit. Poster Paper Presented. San Fransisco/USA.

Funded Projects

- Fuzzy Identification and Modeling of a common caffeine - containing beverages consumption on blood pressure. The Hashemite University (2007), 2000 \$.
- Formulation and evaluation of whey protein isolate-carboxymethylcellulose complex as an emulsifier in protein based beverages. The Hashemite University (2004), 2000\$.
- The Fulbright –Jordan, Lentil extrusion processing, 2008-2009. 30000\$.
- Faculty for each factory program (FFF- National program). Chips production 2007. 5000\$.
- Faculty for each factory program (FFF- National program). Muffin production 2009. 5000\$.
- Faculty for each factory program (FFF- National program). Condensed yoghurt production 2010. 5000\$.
- Faculty for each factory program (FFF- National program). Spreadable Halawa production 2011. 5000\$.
- Using NIR spectroscopy to detect pork meat. The Hashemite University. 2012.

Research Collaboration

- Actively cooperating with a research group at Kansas State University in the field of food product development 2007-2015).
- Strong cooperation with faculty member at the University of Jordan and the Jordan University of Science and Technology in the field of food product development and quality.

Services Activities

Departmental

- Member of the research committee
- Member of the committee course planning
- Member of the curriculum development committee.
- Head of the instrumentation committee.
- Member of the accreditation committee.

College /Campus

- Head of the research committee
- Member of graduate studies committee.
- Head of the Food safety committee .
- Head of the students affairs committee.
- Member of the University council- 2014- 2015
- Committee member of Collage committees (Library, Seminars organization, University elections, 2004-2009).

National and International Extracurricular Activities

Professional

- Member of American Association of Cereal Chemistry. Protein division student representative division. 2003
- Member American Association of Cereal Chemistry (AACC) Member 2001-2007.
- Member of Institute of Food Technology (IFT)- Membership, 2000-2005
- Member Agriculture Engineer Association Membership. 1990-present.
- Member Food Science club council member, Kansas State University (2001).
- Member Phi Tau Sigma of food Science-KSU- Membership (2000- 2005)
- Nominated for the AACC-Protein division representative elections (2001).

Personal

- Soccer.
- Swimming.
- Reading

Community services

- Food Projects Judge. Jubilee School 2015.
- Member of the Nutritionist license permission committee - Ministry of Health- Jordan 2015.
- Jordan T. V meetings concerning Food safety issues in Jordan 2011- 2015.
- Food Safety Committee Chairman (The Hashemite University, 2006-2011).
- Faculty for each factory program (2007-2011)
- Workshops trainer about food safety/ Training/ Food services employees (The Hashemite University, 2006).
- Organization committee member/ First scientific day/ Allied and Health Science Collage (2006).
- Writing several topics about nutrition and food safety in local news paper and magazine (Alrai, Agricultural Engineering Magazine).

Referee In a Peer Reviewed Journals and Patent evaluator

- Served as a reviewer in the peer reviewed Journal "Journal of International Journal of Food Science and Technology".
- Served as a reviewer in the peer reviewed Journal of Food processing and preservation
- Served as a reviewer in the peer reviewed Journal of Food Science.
- Served as a reviewer in the peer reviewed Journal of Agriculture and Food Chemistry.
- Served as a reviewer in the peer reviewed Jordan Journal of Biological Sciences
- Served as a reviewer in the peer reviewed Journal " Journal of Food Chemistry"
- Journal Served as a reviewer in the peer reviewed Journal "Journal of Textural Studies".
- Served as a reviewer in the peer reviewed Journal "Journal of Cereal Science".
- Served as a reviewer in the peer reviewed Journal "Journal of Food Quality".

- Served as a reviewer in the peer reviewed Journal “Journal of Dirasat”.
- Served as a reviewer in the peer reviewed Journal “Journal of Food Engineering”.
- Served as evaluator for a patent (Ministry of Industry and Trade, 2009)
- Served as a reviewer in Abdl Hamid Shoman Funding proposals, 2012.

Editorial Board

1- Journal of Food Chemistry and Nutrition,
http://escijournals.net/JFCN/about/editorialTeam#.VJf_CdGIF

2- MOJ Food Processing and technology <http://medcraveonline.com/MOJFPT/editorial-board>.

3- International Journal of Clinical Nutrition and Dietetics
https://www.graphyonline.com/journal/editorial_board.php?journalid=IJCND#

Honors and Awards

- Agriculture Engineering Award for the best research. 2018.
- Khalil Alsalm Award. The best book published in Arabic : Food safety and Nutrition values. 2013.
- The Hashemite University award for creativity. 2015.
- Fulbright Post doctor scholarship/ Kansas State University (2008).
- ConAgra Internship/ Kansas State University (2003)
- I. C. C Scholarship, Kansas State University (2001).
- Graduate studies scholarship granted by The Hashemite University. Amman- Jordan, 2000- 2003.
- Graduate studies scholarship granted by the Deanship of graduate studies. University of Jordan. Amman- Jordan, 1990.
- Mango Scholarship for Graduate study and research (1991-1992).
- King Hussein Royal Scholarship for 4 years (1985- 1989).

Workshops and Consultation

- Food Safety, HACCP and product development (Home Based Business 2018, USDA project, Alramtha, Jordan)
- Food Safety, HACCP and product development (Home Based Business 2017, USDA project, Alkurk, Jordan)
- Food Safety and HACCP (Muscat, Omman, 2016)
- Food Safety and HACCP (Zarqa, 2010)
- Physical, Chemical and Microbial analysis of foods (Omman, Muscat, 2010).
- Food Safety (The Hashemite University, 2006)
- Lectures about food safety/ Training/ Food services employees (The Hashemite University, 2006).

Computer Skills

- Systems: Microsoft office, SAS. Blackboard teaching, Delight, Adobe Phptoshop.
- Blackboard, Tigrity online teaching