

C.V



Name: Hind K.A

Religion: Muslim

Martial statuses: married

No. of children: 2

Specialization: food science and biotechnology

Position: teacher

Scientific Degree: teacher. D.Ph.

Work Address: University of Baghdad / College of Agricultural Engineering Sciences / Department of Food Sciences

Work Phone: /

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First, Scientific Certification:

Degree science	University	College	Date
Bachelor	Baghdad	College of Agriculture	2003
Masters	Baghdad	College of Agriculture	2008
PhD	Baghdad	Agriculture Engineering Science	2018

■ **Second, Career:**

No.	Career	Workplace	From –To
1	2006	Dairy manufacturing/ practical	Food science
2	2007	Microbiology/practical	Food science
3	2008	Food Processing/Practical	Food science
4	2012	instrumental analysis/ Practical	Food science
5	2013	Dairy chemistry / practical	Food science
6	2014	Dairy principles/practical	Food science
7	2019	Food Processing / Practical	Food science
8	2021	Quality control / Practical	Food science
9	2022	Food engineering	Food science
10	2022	Food engineering / Practical	Food science
11	2022	Therapeutic feeding/ Practical	Food science

■ **Third, University Teaching.**

No.	University	The (Institute / College)	From –To
1	Baghdad University	College of Agriculture	2006 to present



■ **Fourth, position**



■ **Fifth, Courses Which You Teach:50**

■ **Sixth , Thesis which was supervised by :/**

No.	Thesis Title	Department	Year
1			

■ **Seventh , Conferences which you participated:50**

■ **Eighth , Scientific Activities:**

■ **Ninth , Research Projects in The Felid of Specialization to**

The Environment and Society or the Development of

Education:

No.	Research Title	Place of Publication	Year
1	Extraction , Purification and Characterization of Trypsin from the Alimentary canal of <i>Siluris glanis</i> and Application in Gelatin Manufacture	Ministry Of Agriculture	2011
2	Effect of some chemicals on sheep milk lysozyme and studying its inhibitory function toward some microorganism	Kufa Journal of Agricultural Sciences	2013
3	Study Antioxidant and Functional Properties of Protein Hydrolysate Prepared from <i>Silurus glanis</i> Skin Using Papain Enzyme	Baghdad Journal of Science	2014
4	Appreciation of the chemical ingredients of black grapes structures <i>Vitis vinifera</i> L. and identify the impact against oxidation.	Food Agriculture and Environmental Science in Istanbul,Turkey	2018
5	EXTRACTION, PURIFICATION AND CHARACTERIZATION OF LIPASE FROM THE DIGESTIVE DUCT OF COMMON CARP <i>CYPRINUS CARPIO</i> L.	Journal of Agricultural Engineering Sciences	2022
6	VICINE AND CONVICINE LEVELS IN DRY AND FRESH BEANS DURING THE GROWTH STAGES AND THE EFFECT OF ENZYMATIC TREATMENT AND PROCESSING CONDITIONS ON THEIR REMOVAL.	Journal of Agricultural Engineering Sciences	2023
7	EXTRACTION, PARTIAL PURIFICATION AND CHARACTERIZATION OF BETA-GLUCOSIDASE FROM APRICOT DEFATTED SEEDS POWDER	Journal of Agricultural Engineering Sciences	2023

8	Extending the shelf life of beef burger by adding parsley seed extracts	International Journal of Agricultural and Statistical Sciences	2023
9	Extraction, Purification and Characterization of Peroxidase from Okra (<i>Abelmoschus esculentus</i>)	IOP Conference Series: Earth and Environmental Science	2023

■ Tenth , Membership:



■ Eleventh , Awards and Certificates of Appreciation:30

Twelfth , Scientific literature:

No.	Scientific Literature Title	Year of The Publication
1		
2		
3		

■ thirteen , languages: Arabic

■ English