

CURRICULUM VITAE



A-Personal Information:

Name: Mohamed Farghaly Yoness Hassan

Date of birth: 18/ 07/ 1970.

Place of birth: Dirout, Assiut, Egypt.

Profession: Assistant Professor, Dairy Science Department, Faculty of Agriculture, Sohag University.

Email: mfarghaly11@yahoo.com. and mfarghaly11@Gmail.com

Current Address: Food Science and Human Nutrition Department

College of Agricultural & Veterinary Medicine

Qassim University, PO.BOX:666-Buraidah: 51452, Qassim, KSA

Mobile: +996 0505344930

Email: m.hassan@qu.edu.sa

Permanent Address: Dairy Science Department, Faculty of Agriculture, El Kawamil, 82524: Sohag University, Sohag, Egypt.

Mobile: +2 01125664781

Telefax: +20 93 2280126

Email: Mohamed_hassan1@agr.sohag.edu.eg

ResearchGate: <https://www.researchgate.net/profile/Mohamed-Hassan-167>

SCOPUS id: 57208017832

(<https://www.scopus.com/authid/detail.uri?authorId=57208017832>)

ORCID: 0000-0002-6027-3989 (<https://orcid.org/0000-0002-6027-3989>)

google scholar:

<https://scholar.google.com/citations?user=d2ox780AAAAJ&hl=ar>

B- Academic Background:

B. S., Assuit University, Dairy Science Department, 1993.

M. Sc., Assuit University, Dairy Microbiology, 2002.

Ph. D., Dairy Microbiology, 2010. Minia University, Cooperation with MRI, Kiel, Germany, by channel system program (6/2007- 5/2009).

C- Professional Positions:

Demonstrator, Food Science & Dairying Department, Sohag University, Sohag, (1997 – 2002).

Assistant Lecturer, Food Science & Dairying Department, Sohag University, Sohag, (2002 – 2010).

Lecturer, Food Science & Dairying Department, Sohag University, Sohag, (2010 – 2018)

Assistant professor, Dairying Department, Sohag University, Sohag, (2018 – present)

D- Skills:

Language:

- 1) Arabic, Excellent reading, writing, and speaking
- 2) English, good reading, writing, and speaking
- 3) German, good reading, writing and speaking (Grundstufe III)

Computer:

ICDL (International Computer Driving license)

F-Training courses, workshops and Conferences:

1. Attend a program entitled **Scientific Research Methods** held by faculty and leadership development Center, Sohag University, 20-22 / 11/2004.
2. Attend a program entitled **Teaching Technology S1** held by faculty and leadership development Center, Sohag University, 17-20 / 9/2005.
3. Attend a program entitled **Effective teaching skills** held by faculty and leadership development Center, Sohag University, 17-22 / 9/2005.
4. Attend a program entitled **Effective communication skills** held by faculty and leadership development Center, Sohag University, 7-10 / 11/2005.

5. Techniques in molecular biology workshop 3, Development of Existing Genetic Education project, south valley university, Sohag, April 1 – 6; 2006.
6. Attend a program entitled **Exam systems and evaluation of students** held by faculty and leadership development Center, Sohag University, 11-13 / 7/2009.
7. Attend a program entitled **Financial and legal aspects of universities** held by faculty and leadership development Center, Sohag University, 18-20 / 7/2009.
8. Attend the training course entitled **Digital library and quality requirements** held by Training and Extension Unit, Faculty of Agriculture, Sohag University, 23-24 / 3/2010.
9. Attend the training course entitled **From Gene to Protein** held by Training and Extension Unit, Faculty of Agriculture, Sohag University, 13-14 / 7/2010.
10. Attend the training course entitled **Convert courses to electronic courses** held by Training and Extension Unit, Faculty of Agriculture, Sohag University, 8-9 / 11/2010.
11. Attend the training course entitled **Developing student assessment systems courses** held by Training and Extension Unit, Faculty of Agriculture, Sohag University, 28-30 / 11/2010.
12. Attend the training course entitled **Strategies to support and strengthen the academic leadership of the internal quality system** held by Training and Extension Unit, Faculty of Agriculture, Sohag University, 7-8 / 4/2011.
13. Attend the training course entitled **Development of self-resource methods and marketing** held by Training and Extension Unit, Faculty of Agriculture, Sohag University, 25-26 / 12/2011.
14. Attend the training course entitled **Course Description** held by Training and Extension Unit, Faculty of Agriculture, Sohag University, 7 / 3/2013.

15. Attend the training course entitled **Evaluation of learning outcomes** held by Training and Extension Unit, Faculty of Agriculture, Sohag University, 10 / 12/2013.
16. Attend the training course entitled "**Natural Learning Cycle (4 MAT)**" held by University Developing Deanship during the period 7 - 9/ 9 / 2015 (15 Training Credit Hours) Qassim University – Kingdom of Saudi Arabia.
17. Attend the training course entitled **Active Learning Skills and Effective Training "TOT"** held by University Developing Deanship during the period 18 - 23/ 10 / 2015 (30 Training Credit Hours) Qassim University – Kingdom of Saudi Arabia.
18. Attend the training course entitled **Learning outcomes and quality of university teaching** held by University Developing Deanship during the period 2 - 5/ 11 / 2015 (20 Training Credit Hours) Qassim University – Kingdom of Saudi Arabia.
19. Attend the training course entitled **Learning Management System Blackboard, Level 1** held by University Deanship of E-learning and distance Education during the period 11 - 12/ 4 / 2017 (8 Training Credit Hours) Qassim University – Kingdom of Saudi Arabia.
20. Attend the training course entitled **Learning Management System Blackboard, Level 2** held by University Deanship of E-learning and distance Education during the period 24 - 25/ 4 / 2017 (8 Training Credit Hours) Qassim University – Kingdom of Saudi Arabia.
21. Attend the training course entitled **Blackboard Collaborate Ultra** held by University Deanship of E-learning and distance Education during the period 6/ 2 / 2018 (4 Training Credit Hours) Qassim University – Kingdom of Saudi Arabia.

22. Attend the training course entitled **Electronic Exam and How to Use then for E-learning** held by University Deanship of E-learning and distance Education during the period 7/ 2 / 2018 (4 Training Credit Hours) Qassim University – Kingdom of Saudi Arabia.
23. Attend the training course entitled **Using Blackboard LMS for higher Education** held by University Deanship of E-learning and distance Education during the period 14/ 3 / 2018 (4 Training Credit Hours) Qassim University – Kingdom of Saudi Arabia.
24. Attend the training course entitled **Designing and Creating e-Courses Using Blackboard LMS** held by University Deanship of E-learning and distance Education during the period 20-21/ 3 / 2018 (8 Training Credit Hours) Qassim University – Kingdom of Saudi Arabia.

G- Publications:

- 1- Hassan, M. F. 2002. A study of some chemical and physical factors affecting the bacterial growth curve of Lactic Acid Bacteria in milk. M Sc. Thesis, Fac. of Agric., Assiut University, Assiut, Egypt.
- 2- Hassan, M. F. 2010. Characterization of some lactic acid bacterial strains isolated from milk and milk products for potential health effects. Ph.D. Thesis, Fac. of Agric., Minia University, Minia, Egypt, 165 pp.
- 3- Darab Ghadimi, Hassan, M., Patrisio Njiru Njeru, Michael de Vrese, Arnold Geis, Samweul Shalabi, Sabah T. Abdel-Razek, Abd El-Al A. Abdel-Khair, Knut J. Heller and Jurgen Schrezenmeir. 2011. Suppression subtractive hybridization identifies bacterial genomic regions that are

possibly involved in hBD-2 regulation by enterocytes. *Molecular Nutrition & Food Research*, V. 55, p. 1533–1542.

4- Darab Ghadimi , Patrisio Njiru Njeru, Claudia Guigas, [Hassan, M. F.](#), Regina Fölster-Holst, Arnold Geis, Michael de Vrese, Jürgen Schrezenmeir, Knut J. Heller. 2014. Molecular identification of potential Th1/Th2 responses-modulating bacterial genes using suppression subtractive DNA hybridization. *Immunobiology*, V. 219, Issue 3, P. 208-217.

5- Hamad, E. M.; [Hassan, M. F. Y.](#) and Ashoush I. S. 2016. Quality characteristics and antioxidant activity of stirred yoghurt fortified with desert truffle. *J. Food and Dairy Sci. Mansoura Uni.* V. 7 (3): 185- 190.

6- Abd El-Razik M. M., [Hassan, M. F. Y.](#) and Gadalla M. G. E. 2016. Implementation of HACCP Plan for the Production of Egyptian Kishk (A Traditional Fermented Cereal-Milk Mixture). *Food and Nut. Sci.* 7, 1262-1275.

7- Barakat H. and [Hassan, M. F. Y.](#) 2017. Chemical, Nutritional, Rheological, and Organoleptical Characterizations of Stirred Pumpkin-Yoghurt. *Food and Nut. Sci.* 8, 746-759.

8- Ateteallah, H. A. and [Hassan, M. F.](#) 2017. Assessment of Sodium, Calcium and Potassium in Buffalo's Raw Milk and its Rural Products in some centers of Sohag Governorates, Egypt. *J. Food and Dairy Sci. Mansoura Uni.* V. 8 (8): 331- 334.

9- Hassan, M. F. Y. and Mohamed G. E. Gadallah. 2018. Physico-chemical and Sensory Properties of Tarhana Prepared from Different Cereals and Dairy Ingredients. Current Journal of Applied Science and Technology. V. 29(3): 1-14. DOI: [10.9734/CJAST/2018/38459](https://doi.org/10.9734/CJAST/2018/38459)

10- Mohamed M. Abd El-Razik, Mohamed G. E. Gadallah and Hassan, M. F. Y. 2018. Application of Hazard Analysis Critical Control Points System (HACCP) During Production of Tarhana. Current Journal of Applied Science and Technology. V. 29(4): 1-13.

DOI: [10.9734/CJAST/2018/38460](https://doi.org/10.9734/CJAST/2018/38460)

11- Hassan, M. F. Y. and Barakat H. 2018. Effect of carrot and pumpkin pulps adding on chemical, rheological, nutritional and organoleptic properties of ice cream. Food and Nut. Sci., 9, 969-982.

DOI: [10.4236/fns.2018.98071](https://doi.org/10.4236/fns.2018.98071)

12- Gadalla M. G. E. and Hassan, M. F. Y. 2019. Quality properties of Kishk (A dried Fermented Cereal-Milk Mixture) prepared from different raw materials. J. of the Saudi Society of Agric. Sci., 18, 95–101.

<https://doi.org/10.1016/j.jssas.2017.02.003>

13 - Nehad, E. A., Yoness, M. F., & Reem, A. A. (2019). Optimization and purification of cellulase produced by *Penicillium decumbens* and its application. Egyptian Pharmaceutical Journal, 18(4), 391.

DOI: [10.4103/epj.epj_31_19](https://doi.org/10.4103/epj.epj_31_19)

14- Ghadimi, D., Nielsen, A., Hassan, M. F. Y., Fölster-Holst, R., de Vrese, M., & Heller, K. J. (2019). Modulation of GSK-3 β / β -catenin cascade by commensal bifidobacteria plays an important role for the inhibition of metaflammation-related biomarkers in response to LPS or non-physiological

concentrations of fructose: An in vitro study. *PharmaNutrition*, 8, 100145.
<https://doi.org/10.1016/j.phanu.2019.100145>

15- Ghadimi, D., Hassan, M. F. Y., Fölster-Holst, R., Röcken, C., Ebsen, M., de Vrese, M., & Heller, K. J. (2020). Regulation of hepcidin/iron-signalling pathway interactions by commensal bifidobacteria plays an important role for the inhibition of metaflammation-related biomarkers. *Immunobiology*, 225(1), 151874.
<https://doi.org/10.1016/j.imbio.2019.11.009>

16- Ghadimi, D., Nielsen, A., Hassan, M. F. Y., Fölster-Holst, R., Ebsen, M., Frahm, S. O., ... & Heller, K. J. (2020). Modulation of proinflammatory bacteria-and lipid-coupled intracellular signaling pathways in a transwell triple co-culture model by commensal *Bifidobacterium animalis* R101-8. *Anti-inflammatory & Anti-allergy Agents in Medicinal Chemistry*. DOI: <https://doi.org/10.2174/1871523019999201029115618>

17 - El-Zahar, K. M., Hassan, M. F., & Al-Qaba, S. F. (2021). Protective Effect of Fermented Camel Milk Containing *Bifidobacterium longum* BB536 on Blood Lipid Profile in Hypercholesterolemic Rats. *Journal of Nutrition and Metabolism*, 2021. <https://doi.org/10.1155/2021/1557945>

18 - Alharbi, Y. M., Sakr, S. S., Albarrak, S. M., Almundarij, T. I., Barakat, H., & Hassan, M. F. (2022). Antioxidative, Antidiabetic, and Hypolipidemic Properties of Probiotic-Enriched Fermented Camel Milk Combined with *Salvia officinalis* Leaves Hydroalcoholic Extract in Streptozotocin-Induced Diabetes in Rats. *Antioxidants*, 11(4), 668.
<https://doi.org/10.3390/antiox11040668>

19 - Sakr, S. S., Mohamed, S. H., Ali, A. A., Ahmed, W. E., Algheshairy, R. M., Almujaaydil, M. S., ... & Hassan, M. F. (2023). Nutritional,

Physicochemical, Microstructural, Rheological, and Organoleptical Characteristics of Ice Cream Incorporating *Adansonia digitata* Pulp Flour. Foods, 12(3), 533. <https://doi.org/10.3390/foods12030533>

H- Publication Book:

[Hassan M. F.](#) 2014. Probiotics bacteria from milk products and human health. Scholars' Press, Germany. ISBN: 978-3-639-70770-0