



Curriculum Vitae								
personal Infor	rmation							
Name								
Title	lecturer of Meat Hygiene, Faculty of Veterinary Medicine, Cairo							
	university	optional photo						
Date of birth	9/9/1989							
Place of birth	Giza, Egypt							
Citizenship	Egyptian							
Contact Inform	ation							
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Educational Qualifications

Bachelor of Veterinary Science, 2011, Cairo University, Egypt

MSc. Meat Hygiene, 2015, Cairo University, Egypt

Thesis title: Effect of Age on the Technological Properties and Quality of Egyptian Sheep Meat

PhD Meat Hygiene, 2018, Cairo University, Egypt

Thesis title: Improving Quality of Pastirma Using Edible Coatings

Academic Positions

Demonstrator of Meat Hygiene, Faculty of Veterinary Medicine, Cairo university from May 2012 till Jan 2015

Assistant Lecturer of Meat Hygiene, Faculty of Veterinary Medicine, Cairo university from Feb. 2015 till June 2018

Lecturer of Meat Hygiene, Faculty of Veterinary Medicine, Cairo university from July. 2018 till present





Thesis Title

Master Thesis title: Effect of Age on the Technological Properties and Quality of Egyptian Sheep Meat

PhD Thesis title: Improving Quality of Pastirma Using Edible Coatings

Areas of experience

Meat hygiene and technology

Projects

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Awards

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Professional Qualifications

Conferences

- 1st Scientific Conference of Food Hygiene and Control Department held on Faculty of Veterinary Medicine, Cairo University (2012) (presenter)
- 2nd Scientific Conference of Food Hygiene and Control Department held on Faculty of Veterinary Medicine, Cairo University (2016) (Manager)

Training courses

- Aug 2012 Examination and Evaluation of Students' Systems
- Sept 2012 Effective Communication Skills
- Nov 2012 International Publishing of Scientific Research
- Mar 2013 Preparation of Competitive Projects to Fund Research
- Sept 2013 Managing Research Teams
- Aug 2014 Use of Technology in Teaching
- Jan 2015- Financial and legal aspects of university work
- Oct 2015- Creative thinking
- Sep 2017- Editing the scientific text in Arabic and English (for non-Arabic and English departments)
- Apr 2018 Statistical analysis in biological experiments (practical colleges)
- May 2018 change management
- Aug 2018 Manners and conduct of the profession in university work
- Sep 2018- Evidence-based strategy in medical practice
- Jan 2019 The art of effective leadership





Computer Skills

Holding ICDL Certificate (Microsoft Word, Excel, and PowerPoint)

Good command of performing Statistical Analysis and Graphical Charts organization starting from data collection, entry, and processing using Microsoft Excel 2013 and SPSS Statistics v 17.0 soft ware

Good command of photo editing software gained as an amateur photographer

Language Skills

Holding TOEFEL Certificate from the Center for Foreign Languages and Translation at Cairo University

Professional Memberships

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List of publications

- 1- Marwa R.S. Abdallah, Mai A. Mohamed, Hussein M.H. Mohamed and Mohamed M.T. Emara 2017. Improving the sensory, physicochemical and microbiological quality of pastirma (A traditional dry cured meat product) using chitosan coating. LWT Food Science and Technology, 86, 247-253.
- 2- **Marwa Ragab Abdallah**, Mai Atef Mohamed, Hussein Mohamed. and Mohamed Talaat Emara 2018. Application of alginate and gelatin-based edible coating materials as alternatives to traditional coating for improving the quality of pastirma. Food Science and Biotechnology, 27(6):1589–1597.
- 3- Mai A. Mohamed, **Marwa R. S. Abdallah**, Hussein M. H. Mohamed and Mohamed M.T. Emara 2018. Improving the nutritional and physicochemical quality of beef burger patties by using defatted rice bran. SYLWAN, 162, 52-81.
- 4- Mohamed M. Mashaly, **Marwa R. S. Abdallah**, Mohamed M.T. Emara and Mohamed K. Elmossalami (2019). Effect of different camel fats on physicochemical, textural, fatty acid profile and microstructure of camel meat emulsion. Sylwan, 163(8).
- 5- Mohamed M. Mashaly, **Marwa R. S. Abdallah**, Mohamed M.T. Emara and Mohamed K. Elmossalami (2020). Proximate chemical analysis, fatty acid profile and microstructural characteristics of dromedary camel fats (hump, renal and mesentery). In press "International Journal of Veterinary Science"

Publications statistic									
Journal's Publication		Conference's Publication		Authors					
Local	International	Local	International	Single	Shared		Total		
2000.		1000.		Single	Internal	External			
1	5	-	-	-	٧	-	6		



