



## وحدة ضمان الجودة



### Curriculum Vitae

#### **personal Information**

<b>Name</b>	Nabil Abdelgaber Yassien Ahmed	
<b>Title</b>	Professor, Food Hygiene Department , Faculty of Veterinary Medicine, Cairo University	
<b>Date of birth</b>	07-10-1958	
<b>Place of birth</b>	Cairo	
<b>Citizenship</b>	Egyptian	

#### **Contact Information**

<b>Home phone</b>	35875770 - 37811993
<b>Work phone</b>	35720399 - 35720478 - 35737492
<b>Mobile phone</b>	01001523652                      01100042824
<b>E-mail (s)</b>	<a href="mailto:nabilyassien58@yahoo.com">nabilyassien58@yahoo.com</a>
<b>Web site (s)</b>	--
<b>Current Address</b>	Cairo University, Giza, Egypt.

#### **Educational Qualifications**

Ph. D., Faculty of Veterinary Medicine, Cairo University, 1988
M. Sc., Faculty of Veterinary Medicine, Cairo University, 1985
B. Sc., Faculty of Veterinary Medicine, Cairo University, 1981

#### **Academic Positions**

Emirate Professor, Food Hygiene Department, Faculty of Veterinary Medicine, Cairo University, 2019
Professor, Food Hygiene Department, Faculty of Veterinary Medicine, Cairo University, 1998
Associate Professor, Food Hygiene Department, Faculty of Veterinary Medicine, Cairo University, 1993
Lecturer, Food Hygiene Department, Faculty of Veterinary Medicine, Cairo University, 1988
Assistant Lecturer, Food Hygiene Department, Faculty of Veterinary Medicine, Cairo University, 1985



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Demonstrator, Food Hygiene Department, Faculty of Veterinary Medicine, Cairo University, 1981

### **Administrative positions**

Director of Regional center for safety and quality of food stuffs "Robert Von Ostertag Service Laboratory, Fac.Vet.Med, Cairo University.Jan.2011 till October 2016

- Expert Ministry of defence, Veterinary services sector. from july 2012 till now.

### **Thesis Title**

**M. Sc.** Salmonellae in slaughtered camels

**Ph. D.** Sanitary improvement of locally manufactured meat products

### **Areas of experience:**

**Food hygiene & Quality control**

### **Projects**

### **Awards**

### **Professional Qualifications**

#### **Conferences**

- 1)3<sup>rd</sup> world congress" Food borne infections and intoxication" 16-19 June 1992, Berlin"  
**Minimization of bacterial load of meat in aviation catering plant.**



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2) 3<sup>rd</sup> Scientific Conference, Fac., of Vet. Med. Cairo Univ., 12-14 October 1994" ***Mycoflora of imported frozen beef***".

3) 6<sup>th</sup> Scientific Conference ,Fac. Of Vet. Med.Cairo Univ. **November,1994."** ***Campylobacter jejuni in ready to eat meat meals***"

4) 4<sup>th</sup> Scientific Conference Fac. Of Vet. Med.Cairo Univ. April , **1996 "** ***Effect of flavomycin on the bacterial association of chilled buffalo's meat***"

5) 5<sup>th</sup> Scientific Conference Fac. Of Vet. Med.Cairo Univ. October , 1998 " ***Lipolytic and Proteolytic fungi in locally produced smoked mackerel***".

6) 20<sup>th</sup> Saudi biological society annual meeting 1-3, February 200,134 "***Bacterial quality of shawarma***".

7) The 9<sup>th</sup> Scientific Conference (1st international) Emerging Zoonotic Diseases and Human Health. Fac., Vet. Med. Cairo univ. April 2007.

8) 2<sup>nd</sup> Scientific Conference. Fac., Vet. Med. Benha Univ. Ras-Seder 2009.

9) The 4<sup>th</sup> International Conference of Scientific Research and its Applications Cairo University, 16-18, December 2008

10) The 5<sup>th</sup> International Conference of Scientific Research and its Applications Cairo University, 21-24 December 2009 "***Studies on incipient deterioration of meat***"

### Training courses

### Computer Skills

Excellent use of : Ms Office (Word , PowerPoint , Excel ).



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Excellent internet navigation .

### Language Skills

Arabic (Mother Language )

English ( very Good )

Germany ( Rare)

### Professional Memberships

-Egyptian Association of veterinary Food Hygienists (EAVFH), since 1992.

-Saudi biological society (SBS),since 1994

- Egyptian Association of Food control and consumer protection, since 1998.

-The Scientific Committee for Hygiene, Animal nutrition and Food Hygiene. Supreme Council of the Universities, Egypt

### Other activities

#### 1- Community Services:

Teaching & training of Food Hygiene of animal origin for food inspectors in the training programs arranged by COMIBASSAL, the international Center for Inspection and Control Studies .Cairo branch, Egypt, since 1991. Teaching & training of Food --Hygiene of animal origin for food inspectors in the training programs arranged by Regional center for safety and quality of food stuffs “Robert Von Ostertag Service Laboratory, Fac. Vet. Med, Cairo University.

-Teaching & training of Food Hygiene of animal origin for food inspectors in the training programs arranged by Ministry of Social Solidarity & Public Organization of Vet. Services



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### **2- Other University activities:**

- Member of the Community Committee in Fac. Vet. Med. Cairo Univ.
- Member of the Scientific Equipment Committee in Fac. Vet. Med. Cairo Univ.
- Member of the Lab. Of Food Analysis in Fac. Vet. Med. Cairo Univ.
- General manger of Guest house at Cairo Univ. Jul.2005-Aug.2010.
- General manger of Regional center for safety and quality of food stuffs “Robert Von Ostertag Service Laboratory, Fac.Vet.Med, Cairo University. Jan.2011 till October 2016.

### **3- Supervisor on the following catering & companies:**

- 1-Gangari meat processing company (from 1981-1994)
- 2-Swiss air restaurant (from 1981-1994)
- 3-Swiss airlines catering (from 1981-1994)
- 4-Lufthansa airlines catering (from 1981-1994)
- 5-El-Ryan meat processing plant (during 1989)
- 6-Estern company restaurant (from 1988-1994)
- 7-Guest house restaurant at Cairo university (from 2005-2010)

### ***List of publications***

#### **I - Local Puplications**

1-Yassien, N.; Darwish, A. and Mansour, N. (1989):

**Enterobacteriaceae among slaughtered camels with special reference to salmonellae**

Vet. Med. J. (37), 1: 1-7.



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2- Ibrahim, A.; **Yassien, N.**; Eldaly, E. and Hamdy, M. (1989):

**Salmonellae in chicken's giblets.**

Egypt J.Appl.Sci.4 (3):673-679.

3- **Yassien, N.**; Ibrahim, A. and Hamdy, M. (1989):

**Enterococci in meat and meat products.**

Alex. J. Vet. Sci. (5), 2: 203-207

4- **Yassien, N.** ; Mansour, N.; Eldaly, E.and Darwish, A. (1989):

**Contamination of slaughtered camels, cattle and their surroundings with moulds in urban abattoir**

Alx. J.Vet. Sci. (5)2:185-193

5- **Yassien, N.** and El Essawy, H. (1990):

**Bacterial quality of ready to eat meals in air catering.**

Vet. Med. J. (38) 1-9.

6-Mansour N.; Hamdy M.; **Yassien, N.** and Refai, M. (1990):

**Dematiaceous hyphomycetes in slaughtered camels, cattle and**

**Surroundings at Cairo abattoir.**

Assiut Vet. Med.J. (24)47:145-152.

7- Sallem, S.; El – Sherif, A. and **Yassien, N.** (1991):

**Bacteriological quality of meals from an aviation kitchen.**

Assiut Vet Med. J. (24) 48: 164-170.

8- Mansour, N.k.; **Yassien, N.**; Darwish, A. and Hamdy, M. (1991):



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### **Freezing and microbiological quality of improved frozen bovine livers**

J. Egypt. Vet. Med. Ass. 51(1&2): 161-168.

9- El – Sherif, A.M.; Darwish, A.M.; **Yassien, N.** and Mansour, N.K.

(1991):

### **Bacteriological quality of raw eyes (Gohara).**

Vet.Med.J.39 (2): 181-192.

10- Darwish, A.M.; El – Sherif, A.M.; Mansour, N.K. and **Yassien, N.** (1991):

### **Bacteriological studies on the locally manufactured canned meat**

Vet.Med.J.39 (2):193-200.

11- Mansour, N.K.; **Yassien, N.**; Darwish, A.M.and El – Sherif, A.M.

(1991):

### **Psychotropic Spoilage moulds in imported frozen beef cuts.**

Vet.Med.J. 39(2): 209 – 219.

12- El – Sherif, A.M.; Darwish, A.; Mansour, N. and **Yassien, N.** (1991):

### **Effect of the age of slaughtered buffalo's bulls on some meat quality parameters**

Vet. Med.J. 39(3):823-832.

13-**Yassien, N.** ; Darwish, A.M.; El Sherif, A.M. and El- Daly, E. (1991):

### **Food borne fungi in sparrows.**

Vet.Med.J.39 (2): 201-207.



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14- Mansour, N.; **Yassien, N.** and El –Sherif, A. (1994):

### **Mycoflora of imported frozen beef.**

Vet.Med.J.42 (1):89-94

15- Ibrahim, A.; **Yassien, N.** and El – Mossalami, M.K. (1995):

### **Rapid monitoring of E. coli in meat products using new flourcult dehydrated culture media**

Benha Vet.Med.J. 6(2):13-24

16- **Yassien, N.** ; Mansour, N.; El –Sherif, A. and El- Kolly, A.F. (1996):

### **Effect of flavomycin on the bacterial association of chilled buffalo's meat**

4<sup>th</sup> Sci Cong. (Vet. Med. and human health) April, 1996. Vet.

Med.J.Fac.Vet. Med., Giza, 44(1): 16-22.

17- Mansour, N.; **Yassien .N**; Hemmat, M and El – Mossalmi, M.K.

(1997):

### **Microbial hazard of salted Om – El Kholoul (Wedge shell**

**Donax Trunculus).**

Vet. Med. 45(1): 53-60.

18- **Yassien, N.** (1997):

### **Trace metal level in some fishes.**

Benha Vet. Med. J. 8(2):46-53

19- **Yassien, N.** (1997)

### **Monitoring surface bacterial counts on camel Carcasses.**





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Benha Vet. Med. J.8 (2):60-67.

20- Yassien, N. (1997):

### **Bacteriological quality of ready to eat Pizza.**

Benha Vet. Med.J.8 (2):54-59.

21- El- Sherif, M.; Mansour, N. and Yassien, N. (1998):

### **Lipolytic and Proteolytic fungi in locally produced smoked mackerel.**

5<sup>th</sup> Sci Cong. Proc. (Veterinary Education and Profession Prospectives in the 21<sup>st</sup> century), October 19-21, 1998. Vet. Med. J., Fac. Vet. Med., Cairo University, Giza, 46(4A):375-382.

-305.

22-Yassien,N. ; Talat,M. and Abd el Rahaman ,M (2009):

### **Studies on incipient deterioration of meat**

The 5<sup>th</sup> International Conference of Scientific Research and its Applications Cairo University, 21-24 December 2009, 315

## **II – International Publications:**

1-Hamdy, M., Yassien, N. and Mansour, N. (1989):

### **Mycological investigations of air in camel and cattle slaughtered halls**

Fleischwirtschaft 70 (4): 446-447 (1990).

2- Hamdy, M.; Khalafalla, F. and Yassien, N. (1989):

### **Incidence of *Yersinia enterocolitica* in slaughtered Camels**



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Fleischwirtschaft 70(6): 704-705(1990).

**3-Yassien, N. (1992):**

### **Enteropathogenic *E. coli* in food serving establishment**

Fleischwirtschaft 72(5):757-758.

**4- El- Abbdin, Y.; El- Mossalami, E.; Hamdy, M. and Yassien, N. (1992):**

### **Minimization of bacterial load of meat in aviation catering plant.**

3<sup>rd</sup> world congress Food borne infections and intoxication 16-19 June  
1992, Berlin.

**5- Yassien, N.; Khalafalla, F. and Hemmat, M. (1994):**

### ***Campylobacter jejuni* in ready to eat meat meals.**

Fleishwirtschaft 75(4): 508.

**6-Khalafalla, F.; Yassien, N. & Hemmat, M. (1994) :**

### ***Yesinia enterocolitica* in ready to eat meat meals.**

Fleishwirtschaft 75(4):508

**7-Gameel, A.; Hegazy, A. and Yassien, N. (1998):**

### **Primary bronchioloalveolar adenocarcinoma in a dromedary camel.**

Vet Recd., 142:252.

**8-Yassien, N.; Ibrahim, A. and Elmoossalami, M.K. (1998):**



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### **Fluorescence assay for rapid detection of *E.coli* in meat products.**

Fleischwirtschaft 78(5), 505-506

9- Yassien, N., (2000)

### **Bacterial quality of shawarma.**

Saudi biological society 20<sup>th</sup> annual meeting abstracts 1-3, February 200,134.

10- Yassien, N., (2005):

### **Toxigenic bacterial contaminants in meat and meat products**

Fleischwirtschaft 85(2), 303-305.

11- Yassien, N. (2007):

### **Food poisoning microorganisms in some meat products.**

Fleischwirtschaft 87(1), 198-200.

12-Yassien, N.; Emara, M.and abd -El - Hamed, I (2007):

### **Quality of beef frankfurters affected by fat replacers.**

Fleischwirtschaft, 87(1): 200-2002.

13-Ezzat-Gehah,A.,Mohamed,H.,Yassien,N and Mansour,N.(2016):

### **Quality of leftover cooked chicken meat cuts served in student hostels**

Vet.Med.J.,63(1).

14- Nermeen, M.L. Malak; Gehan, M.A. Kassem; Emarra, M.M.T. and Yassien, A. N. (2016):

**Effect of probiotics on Biogenic amines levelsl in Alexandria semidry sausage during refrigeration. VMJG,**



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62(3): 69-76.

15-Nermeen, M.L. Malak; Gehan, M.A. Kassem; Emarra, M.M.T. and Yassien, A. N. (2016):

**Effect of probiotics on microbiological and chemical quality attributes of Alexandria semidry sausage. VMJG, 62(3):77-83**

16-Mahmoud-Shaimaa, M.A. ; Mohamed-Mai, A. ; Yassien, N.A. and Emarra, M..T.(2017)

**Quality of young one-humped Egyptian camel meat obtained from different anatomical locations.**

Vet.Med. J.63(4):9-15.

17-Sarah, S. Abdelkader, Gehan, M.A. Kassem; Emarra, M.M.T. and Yassien, A. N. (2017)

**Safety and quality of ready to cook meat products in Bab El-Louk market, Cairo, Egypt Vet.Med. J.63(4):**

18- Hassan-Marwa, A, Abdel-Naeem-Heba, H.S., Mohamed, H.M. and Yassien, N.A.(2018):

**Comparing the physico-chemical characteristics and sensory attributes of imported Brazilian Beef meat and imported Indian Buffalo meat.**

**Journal of microbiological, biotechnology and food sciences,**

19--Afifi, M.I., Mohamed –Mai, A. Emarra, M.M.T. and Yassien, A. N. (2019):

**Safety evaluation of residual nitrite and monosodium glutamate in cured cooked and raw beef products and the reduction of different cooking methods at different core temperatures on their amounts in beef luncheon sausage.**

**SYLWAN, 163 (8):14-38.**

20- Ezzat-Gehah, A., Mohamed-Mai, A., Emarra, M.T. and Yassien, N.(2020):

**Effect of *Moringa olifera* aqueous extract on the physico-chemical characteristics, microbiological quality and biogenic amines of semi-dry fermented sausage.**

**International Journal of Veterinary Sciences,**



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21- Elmoossalamy –Dina,A., Hamdy M.M., Aideia-Hoda,A.M. , Yassien,N.A. and Zak ,H.M.B.A.(2020)

**Incidence of Staphylococcus aureus and its enterotoxins in chickenmeat and its products.**

, Int J Vet Sci, 2020, x(x): xxx.

### **Publications statistic**

Journal's Publication		Conference's Publication		Authors			Total
Local	International	Local	International	Single	Shared		
					Internal	External	
22	21	5	2	6	22	21	43