



وحدة ضمان الجودة



Curriculum Vitae

personal Information

Name	Mai Atef Mohamed Mohamed	optional photo
Title	Assistant professor of Meat Hygiene, Faculty of Veterinary Medicine, Cairo university	
Date of birth	8/3/1987	
Place of birth	Cairo, Egypt	
Citizenship	Egyptian	

Contact Information

Home phone	01001343885
Work phone	-
Mobile phone	01119247993
E-mail (s)	Mayota_vet2008@yahoo.com
Web site (s)	-
Current Address	18 street of Mustafa Mounir Adham, Alzahraa, Misr El-Kadima, Cairo

Educational Qualifications

Bachelor of Veterinary Science, 2008, Cairo University, Egypt
MSc. Meat Hygiene, 2012, Cairo University, Egypt Thesis title : Impact of mechanically recovered poultry meat on the quality of raw comminuted formed meat products
PhD Meat Hygiene, 2015, Cairo University, Egypt Thesis title: Impact of use of mechanically recovered poultry meat on quality of emulsion type sausage

Academic Positions

Demonstrator of Meat Hygiene, Faculty of Veterinary Medicine, Cairo university from June 2009 till Jan 2012
Assistant Lecturer of Meat Hygiene, Faculty of Veterinary Medicine, Cairo university from Feb. 2012 till June 2015



كلية الطب البيطري
جامعة القاهرة

وحدة ضمان الجودة



جامعة القاهرة

Lecturer of Meat Hygiene, Faculty of Veterinary Medicine, Cairo university from July. 2015 till August 2020

Assistant professor of Meat Hygiene, Faculty of Veterinary Medicine, Cairo university from September till present

Thesis Title

Master Thesis title : Impact of mechanically recovered poultry meat on the quality of raw comminuted formed meat products

PhD Thesis title: Impact of use of mechanically recovered poultry meat on quality of emulsion type sausage

Areas of experience

Meat hygiene and technology

Projects

Application of Decentralized On-Site Water Treatment System in Egypt for Use in Agriculture and Producing Safe Fish and Animal Proteins

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

Training courses

Dec. 2009 - Effective Communication Skills

June 2010 - Use of Technology in Teaching

May 2011 – Students Evaluation

Sep 2011 - Strategic Planning

Sep 2011 - Effective Presentation skills

Dec.2011 - Quality Standards In Teaching

Sept 2012 – The Credit Hour Systems

Sep 2013 - Managing Research Teams

Aug 2014 – E-Learning

Jan 2015 - Legal & Financial Aspects of University Environment

July 2015 – Meeting & Managing Time



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July 2015 – International Publishing of Scientific Research

Sep. 2017- Arabic and English Editing In Scientific Research

April 2018- Statistical Analysis of Bio-Experiments

Aug 2018- University Code of Ethics

Sep 2018- Fundamentals of Clinical Trials

Jan 2019 Art of Effective Leadership

2020 Critical thinking

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- Hala M. F. El Miniawy, Hussein M. H. Mohamed, Marwa M. S. Khattab, **Mai M. Atef**, Heba H. S. Abdel-Naeem, Zakia A.M. Ahmed, Ahmed H. Osman, Mahmoud A. Mahmoud, Adel M. Khattab and Mohamed A. Zaki Ewiss 2017. The effect of sewage water before and after treatment on body tissues and meat quality of broiler chickens. SYLWAN, 161(10), 23-46.
- 5- Mohamed I. Afifi, **Mai A. Mohamed**, Mohamed M.T. Emara and Nabil A. Yassien 2019. Safety evaluation of residual nitrite and monosodium glutamate in cured cooked and raw beef products and the reduction effect of different cooking methods at different core temperatures on their amounts in beef luncheon sausage. SYLWAN, 163(8), 14-38.
- 6- Georgena Michel, **Mai A. Mohamed**, Hussein MH Mohamed and M Hamdy 2020. Production and



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- quality assessment of a new dry cured turkey product (turkey pastirma) processed by two different types of packaging techniques (modified traditional coating and vacuum packaging). International Journal of Veterinary Science, In press.
- 7- Gehad A. Ezzat, **Mai A. Mohamed**, Mohamed M.T. Emara, Nabil A. Yassien 2020. Effect of Moringa oleifera aqueous extracts on the physicochemical characteristics, microbiological quality and biogenic amines of semi-dry fermented sausage. International Journal of Veterinary Science, In press.
 - 8- Ahmed A.A., **Mai A. Mohamed**, Mostafa, N.Y and Mansour, N. Kh 2019. Assessment of heavy metal concentrations in Mugil cephalus and Clarias lazera fishes in Kafr El Sheikh, Egypt. Journal of the Egyptian veterinary medical association, 79 (2), 473–485.
 - 9- Shaimaa M.A.Mahmoud, **Mai A. Mohamed**, Nabil A.Yassien and Mohamed M.T. Emar 2017. Quality of young one- humped Egyptian camel meat obtained from different anatomical locations. Veterinary Medical Journal – Giza, 63 (4),9-15.
 - 10- Salma M.A. Shwakit, **Mai A. Mohamed**, Mohamed M.T. Emara and Yassin, N.A. 2017. Bacterial profile of vacuum packed poultry roast in association with pH and nitrite content. Journal of the Egyptian veterinary medical association, 77 (2), 199 – 208.
 - 11- **Mai A. Mohamed**, Dalia A. Zahran, Gehan M.A. Kassem, M.M.T. Emara and N.M. Mansour 2016. Detection of Mechanically Recovered Poultry Meat (MRPM) in Traditional Egyptian Luncheon (Emulsion Type Sausage). Polish Journal of Food and Nutrition Science, 66 (1), 17–23.
 - 12- Tasbeih M. shahein, **Mai A. Mohamed**, Mohamed M. Talat EMara and Taha M. Nouman 2021. The Quality Characteristics of Cold Cuts Processed from Beef and Buffalo Meat: A Comparative Study. Advances in Animal and Veterinary Sciences 9 (9), 1466.
 - 13- Mai M. Zohdy, Hoda A.M. Aiedia, Mohamed M.T. Emara, Taha M. Noma, Mai A. Mohamed 2021. Safety and Quality Evaluation of Various Grades of Egyptian Beef Luncheon Sausage and Burger Patties: A Comparative Study, 9 (8), 1194.

Publications statistic

Journal's Publication		Conference's Publication		Authors			Total
Local	International	Local	International	Single	Shared		
					Internal	External	
3	10	-	-	-	√	-	13