

# CURRICULUM VITAE

---



## **PERSONAL DATA**

1. Full Name : **Hamdy Mohamed Bakry Abdelhady Zaki**
2. Place & Date of Birth : Cairo, Egypt July 19<sup>th</sup>, 1988
3. Nationality : Egyptian
4. Email : [dvm.hamdy@gmail.com](mailto:dvm.hamdy@gmail.com)
5. Mobile No. : +2 01065067683
6. Present occupation : lecturer, since 25/5/2017
7. Field : Meat Hygiene and Control  
specialization:
8. Work Address: : Department of Food Hygiene and Control, Faculty of Veterinary  
Medicine, Cairo University, Giza, Egypt 12211
9. ORCID: 0000-0003-4571-2223  
<https://orcid.org/0000-0003-4571-2223>
10. Scopus ID: 57219028462  
<https://www.scopus.com/authid/detail.uri?authorId=57219028462>
11. Google scholar ID: <http://scholar.cu.edu.eg/?q=hamdybakry/>
12. Cairo University  
Scholar website: <https://scholar.cu.edu.eg/?q=hamdybakry/>

## **ACADEMIC DEGREES**

- PhD Meat Hygiene** 2017. Cairo University, Egypt  
Thesis: **Effect of fat types and fat replacers on the quality and technological properties of oriental sausage**
- MSc. Meat Hygiene** 2013. Cairo University, Egypt  
Thesis: **Decontamination of chicken cuts using organic acids and sodium dodecyl sulfate**
- Bachelor of Veterinary Science** 2010. Cairo University, Egypt

## **WORK EXPERIENCES**

**Lecturer**

**May 2017 - Present**

**Department of Food Hygiene and Control, Cairo University, Egypt**

- Teaching and practical training for under-graduate students, post-graduates students and any other applied trainees to make them familiar with the basic items concerning food hygiene and quality control specifically meat and meat products hygiene as:
  - Meat Quality and Hygiene
  - Abattoir Hygiene and Sanitation
  - Meat Testing and Meat Examination For Excellence of Different Species (Beef, Lamb ,Pork , Poultry , Rabbit & Fish )
  - Meat Technology and Processing
  - Meat Preservation
  - Catering Hygiene
  - Food Safety Management Systems (FSMS) Series as HACCP – ISO series
  - Food Poisoning
  - Hygienic Affairs for Meat and Fish Factories
  - Meat and Meat Products Microbiology.
  - Perform different research projects related to meat safety and processing
  - Perform chemical, physical and microbiological testing of different raw food ingredients and finished meat products in order to evaluate and improve the quality of existing and new meat products and processes
  - Provide professional consultative service to government and industrial institute
  - Assist in writing and editing of research proposal, presentation and academic articles
  - Supervise master students (selected thesis)
    - CCPs Assessment of some cooked chicken product in a hospital catering.
    - Effect of active packaging on quality and safety of rabbit meat cuts during storage at low temperatures.
    - Quality of quail and squab meat.
    - Improving the quality and safety of sheep meat products by using dietary fibers.
    - Improving quality of chicken meat products by biosurfactant addition with an application of response surface methodology.
    - Quality characteristics of Goose meat and its products
    - Effect of using lactoferrin alone or in combination with some natural herbs on ground meat products shelf life
    - Effect of incorporating some plant additives for production of functional and healthier turkey meat products
    - Quality parameters of slaughtered animal variety meats and their use as value-added products
  - Supervise PhD students (selected thesis)
    - Effect of using natural extracts and their nano forms as a preventive approach against mold and their toxins in meat products.
    - Risk Assessment of *Staphylococcus aureus* enterotoxin A in Meat.

**Assistant Lecturer  
Demonstrator**

**November 2013 – April 2017  
March 2011 – October 2013**

**Microbiological Examination of Food of Animal Origin**

**2011–2020**

Regional Center for Safety and Quality of Food Stuffs, Robert von Ostertag Service Laboratory Cairo (Egypt) (one of the pioneering labs in the Middle East concerning Food safety and Biotechnology)

**Trainer of meat and meat products quality and safety**

**2011- till now**

Regional Center for Safety and Quality of Food Stuffs, Robert von Ostertag Service Laboratory Cairo (Egypt) (one of the pioneering labs in the Middle East concerning Food safety and Biotechnology)

**TRAINING**

**2009–Present Faculty and Leadership Development Center (FLDC), Cairo University (Egypt)**

<http://www.fldc.cu.edu.eg/Default.aspx>

- Faculty and Leadership Development Center (FLDC), Cairo university is an internationally certified center from **IBCT** (International Board of Certified Trainers), **A.I.P.S** (American Institute of Professional Training) and **South-western Accreditation Council**

- The Following training programmes and workshops were attended :

April 2011 --Use of Technology in Teaching

July 2011 --Communication Skills through Different Teaching Patterns

September 2011 --Effective Presentation skills

March 2012 --Electronic Learning (E -Learning)

August 2012 --International Publishing of Scientific Research

April 2013 --Quality Standards in Teaching

August 2014 --Scientific Conferences Organization

October 2014 --Competing for Research Funds

January 2015 --Managing Research Teams

September 2015 --University Code of Ethics

March 2016 --Strategic Planning

October 2016 --Exams & Student Evaluation Systems

April 2020 -- Critical thinking

May 2020 -- Arabic and English Editing in scientific research

January 2021 -- Essentials of Integrated Education

May 2021 -- Egyptian Knowledge Bank (EKB) and Searching for Sources

October 2021 -- Statistical Analysis of Bio-experiments

**TECHNICAL SKILLS**

**Communication skills**

Good communication skills gained through continuous dealing with different communities of undergraduate and graduate students as well as research partners and colleagues of academic staff members besides attending many workshops concerning this issue

**Organisational /**

Good organizational skills gained as member of organization committee of Scientific

**managerial skills** Conference of Food Hygiene and Control Department held on Faculty of Veterinary Medicine, Cairo University (First 2012, Second 2013)

**Job-related skills** Working as a lecturer as well as researcher markedly developed my skills in collecting data, organizing information, performing analysis, experimental design, search strategies and critical evaluation of the scientific literature, report and scientific paper writing. chemical analysis of different kind of foods: fat, protein, moisture and ash, physical examination of food: pH, water activity, color analysis and texture analysis, spectroscopy, Microscopy, electrophoresis, Western Blot, microbiology, meat processing equipment: grinder, bowl chopper, filler, injector, tumblers, ovens, and meat product development.

This is beside my skills in performing presentations, oral and written communications but the most important acquired skills are time management and working within a team Holding ICDL Certificate Serial No. EG16016452 (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 2016 and SPSS Statistics v 23.0 software.

Good command of photo editing software gained as an amateur photographer

**Research related skills** Data analysis and interpretation, research methodology, experimental design, search strategies and critical evaluation of the scientific literature, report and scientific paper writing.

Reviwer for international journals “Scopus indexed” (Advances in Animal and Veterinary Sciences journal “AAVS”, Emirates Journal of Food and Agriculture “EJFA”, Egyptian Journal of Chemistry “EJCHEM”) and local journals (The Journal of the Egyptian veterinary Medical Association)

## **SELECTED PUBLICATIONS**

- 1- Heba H.S. Abdel-Naeem, Khalid Ibrahim Sallam and [Hamdy M.B.A. Zaki](#). (2021). Effect of different cooking methods of rabbit meat on topographical changes, physicochemical characteristics, fatty acids profile, microbial quality and sensory attributes. Meat Science, 181: 108612. Pages 1-10.
- 2- Ayat A. Issa, Osama A. Attala, Mai A. Mohamed, [Hamdy M.B.A. Zaki](#) & Gehan M.A. Kassem. (2021). Assessment of bacterial status of food contact surfaces in a hospital central catering facility. Journal of Egyptian Veterinary Medical Association. 81(1), 215-227.
- 3- [Hamdy M.B.A. Zaki](#), Mohamed M.T. Emara and Marwa R.S. Abdallah. (2021). Effect of smoke duration on compositional analysis, deterioration criteria, microbial profile and sensory attributes of marine and freshwater fish: A comparative study. Advances in Animal and Veterinary Sciences, 9 (8): 1259-1266.
- 4- Marwa S.M. Ali, Heba H.S. Abdel-Naeem, Hayam A. Mansour and [Hamdy M.B.A. Zaki](#). (2021). Fatty acids profiling of pigeon squabs (*Columba Livia Domestica*) using gas-liquid chromatography. Journal of World's Poultry Research, 11(2): 210-214.
- 5- [Hamdy M.B.A. Zaki](#), Manal M. Zaki, Mahmoud M.M. Abdulla and Eman F. Abdel-Latif. (2021). Evaluation of fatty acid indices and fatty acid content including trans fat of different fried food types using gas-liquid chromatography technique. Advances in Animal and Veterinary Sciences, 9(6): 887-894.

- 6- Hegab O. W., Eman F. Abdel-Latif, [Hamdy M.B.A. Zaki](#) and Ashraf A. Moawad (2021). Fundamental role of *Lactobacillus plantarum* and inulin in improving safety and quality of Karish cheese. Open Veterinary Journal, 11(3): 356-363.
- 7- Dina A. Elmossalamy, Munir M. Hamdy, Hoda A.M. Aideia, Nabil A. Yassien and [Hamdy M.B.A. Zaki](#). (2020). Incidence of *Staphylococcus aureus* and its enterotoxins in chicken meat and its products. International Journal of Veterinary Science, 9(4): 573-577.
- 8- Heba A.A. Abdelghany, [Hamdy M.B.A. Zaki](#), Khaled S. Tolba & Nabil A. Yassin. (2020). *Staphylococcus aureus* and enterotoxin A relative gene expression in beef meat after lactic acid treatment and storage at different temperatures. Bulgarian Journal of Veterinary Medicine, 23(3): 378-388.
- 9- Nermeen M.L. Malak, Yasmine H.A. AwadAllah and [Hamdy M.B.A. Zaki](#). (2020). Using histological and chemical methods for detection of unauthorized tissues addition in emulsion type meat product. International Journal of Veterinary Science, 9(3): 438-442.
- 10- Ayah B. Abdel-Salam and [Hamdy M.B.A. Zaki](#). (2017). Microbiological quality of crepe sandwich in relation to safety and hygiene. Egyptian Journal of Food Safety, 4(2): 1-9.
- 11- [Hamdy M.B.A. Zaki](#), Hussein M.H. Mohamed & Amal M.A. El-Sherif (2015). Improving the antimicrobial efficacy of organic acids against *Salmonella enterica* attached to chicken skin using SDS with acceptable sensory quality. LWT -Food Science and Technology, 64 (2): 558-564.
- 12- [Hamdy M.B.A. Zaki](#), Hussein M.H. Mohamed & Amal M.A. El-Sherif (2013). Incidence of Salmonellae, *Escherichia Coli* and *Listeria Monocytogenes* in chicken cuts and neck in Egyptian retail markets. The Journal of the Egyptian veterinary Medical Association, 73 (2): 203-215.

### **INTERNATIONAL COURSES FOURM**

- MIEH 607: Risk based approach to ensure global food safety and security, aglobal classroom initiative with partnership of university of Maryland, June 2019

### **CONFERENCES**

- 1<sup>st</sup> Scientific Conference of Food Hygiene and Control Department held on Faculty of Veterinary Medicine, Cairo University, 2012
- 2<sup>nd</sup> Scientific Conference of Food Hygiene and Control Department held on Faculty of Veterinary Medicine, Cairo University, 2016
- 3<sup>rd</sup> Scientific Conference of Food Hygiene and Control Department held on Faculty of Veterinary Medicine, Cairo University, 2017
- 5<sup>th</sup> International conference of food safety and human health, Damnhour university, October 2018
- Updates on ISO 22000:2018 key updates and changes conference held at Saudi German Hospital, July, 2018
- 2<sup>nd</sup> NRC (National Research Center) International Conference on Science and Sustainable Development ICSSD 2021, under the theme of “Scientific Research, Technology & Innovation for Knowledge Creation”, October, 2021.

### **WORKSHOPS and COURSES**

- CIPT (Certified international professional trainer), Messori university and FLDC, Cairo University, August 2021.
- Measurements and evaluation methods, faculty of veterinary medicine, Cairo university, May 2021.
- Electronic exams, Faculty of Veterinary Medicine, Cairo University, May 2021.
- Preparing the Test Items and Designing the Test Schedules, Faculty of Veterinary Medicine, Cairo University, May 2021.
- Basics of molecular biology: introduction to gene cloning, online, Future scientists platform, 2021
- Scientific writing and publication skills, online, Ifad platform, 2021
- Quality management and development workshop, Cairo university center for assurance of education, Cairo university, December 2019.
- Quality management and development workshop, Cairo university center for assurance of education, Cairo university, 2019.
- Internal Auditor Course, Egyptian Veterinarians Syndicate, February, 2019.
- Management skills in food serving establishments, Egyptian veterinarians syndicate, March 2019.
- Biosafety and biosecurity measures to minimize the risk of highly pathogenic diseases in livestock and humans in Egypt, Friedrich-Loeffler Institute, November, 2018

### ***MEMBERSHIP***

- Member in the Egyptian Association for Food Hygiene and Consumer Protection
- Member in the Egyptian veterinary Medical Association
- Member in Egyptian Society for Animal Welfare

**References are available upon request**