**Curriculum Vitae**

**Dr. Hadeel Obeidat**

**Personal Information**

**DateofBirth:**17/10/1990

**Marital Status**: Married

**Number of Children: Two**

**Nationality: Jordanian**

**Mobile phone**: 00962-795095213

E-**Mail**: hadeelobeidat27@yahoo.com

**Address:** Department of Food Science and Nutrition, Faculty of Agriculture, Jerash University, Jordan.

**Mailing Address:** Department of Food Science and Nutrition, Faculty of Agriculture, Jerash University, Jordan.

**Title**: assistant Professor in Food Science and Nutrition

Educational Background

**PhD. 2019:** Food technology Department of nutrition and food science. Faculty of Agriculture, University of Jordan, Amman.

PhD.Thesis,"Obeidat, H.,Al-Ismail,K.,&Saleh,M. EFFECTS OF MALTODEXTRINAS FATREPLACERONTHECHEMICALANDSENSORYPROPERTIESOFBARAZEQ, GHURIBEH, ANDMA’AMUL.

**MSc. 2015**.nutrition and food technology. Department of nutrition and Food Technology, College of Agriculture, Jordan university of science and technology

**BSc. 2012 nutrition and food technology. Department of Food Technology, College of** Agriculture, ،Jordan university of science and technology

Professional Experience

**2012-present:** Iam working as a food inspector in a group of bakeries to control the safety and quality of food within the legislation issued by the government in everything related to food and food preservation and the consumer

**2019-february -present:** Assistant Professor in the Department of Food Science and

Nutrition, Faculty of Agriculture, Jerash University, Jordan.

**2015-2018 -** teaching assistant in university of Jordan

**June \_ 2015 to December -2016**: nutritionist in fiber international company

**March -2013 to march 2015** : nutritionist in Abeer Al-Horani clinic

Taught Courses

* Nutritional Biochemistry
* Food Safety
* Community Nutrition
* Food Science
* Principle of Nutrition
* Food processing and preservation
* Food Microbiology
* Food Processing and Preservation
* Cereals Processing
* Field Training
* Food Quality
* Sensory Evaluation
* Food Chemistry
* Dairy Processing
* Food Product Development
* Food Hygiene
* Instrumentation

Professional Skills

* ESHA programme
* Media Preparation.
* Isolation and Identification of Bacteria.
* DNA Extraction.
* Using PCR in Bacterial Identification.
* Molecular Techniques.
* Elisa Techniques.
* Sensory Evaluation

Language Skills

* English: Fluent in reading, writing and speaking.
* Arabic: Native Language

Computer Skills

* ICDL
* Using Statistical Programs, SPSS andEviews.

Publications

Obeidat, H., Al-Ismail, K., & Saleh, M. EFFECTS OF MALTODEXTRIN AS FAT REPLACER ON THE CHEMICAL AND SENSORY PROPERTIES OF BARAZEQ, GHURIBEH, AND MA’AMUL.

The Effect of Consuming Coffee from Different Preparation Methods on Body Lipids Profile, Jordan journal of agriculture science. ( accepted for publication of ISI Journal ).

**Reviewer**

**Supervisor on master thesis to graduate students.**

**Supported projects**

I received support as the main researcher from the Scientific Research and Higher Education Fund on a topic related to food security and sustainability and got the first place among the presenters.

\*Iam still working on this project , so the result exist at 12/2022 .

**Workshops and conferences**

Work shop:

1- I participated in navigation research excellence workshop at 20-21 November 2019

Conferences:

1- I participated in contemporary trends and multidisciplinary issues in social science in Istanbul, turkey at 8-10 October 2019

2- Also I participated in smart food, functional food in Jordan at 13-15 December 2019

3- I participated in Dubai international food safety conference in 11/2021

Consultation and External Activities

* External visits with students as a part of training course to many food factories in Jordan such as Durra, Zalloum, Alyoum, Baladna, Alkaseeh,Nabiletc.
* I have given a series of workshops in the Ministry of Agriculture regarding food and its safety and sustainability

Training Courses

* English like American
* Computer skills
* HACCP&GMP
* Iso 22000
* Sport to decrease weight