# Hadeel Obeidat, Ph.D

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## Education

Ph.D. in Food Science  
University of Jordan (UOJ), Amman, Jordan — 2019

M.Sc. in Nutrition and Food Technology  
Jordan University of Science and Technology (JUST), Jordan — 2015

B.Sc. in Nutrition and Food Technology  
Jordan University of Science and Technology (JUST), Jordan — 2012

## Professional Summary

Accomplished food science and nutrition expert with over five years of experience in academia and food safety. Proven track record in developing curricula, conducting research, and leading quality assurance initiatives. Adept at applying regulatory compliance measures, supervising graduate research, and facilitating workshops. Skilled communicator and effective leader, committed to advancing food security and sustainability.

## Key Skills

- Academic Expertise: Curriculum design, student mentoring, graduate research supervision.  
- Food Safety and Quality Control: Inspections, regulatory compliance, food preservation.  
- Research and Analysis: Statistical programs (SPSS, E-Views), data analysis, report writing.  
- Leadership: Project management, quality assurance, training facilitation.  
- Technical Proficiency: Microsoft Office Suite, statistical software, and educational platforms.

## Professional Experience

### Assistant Professor

Jerash Private University (JPU) — Jerash, Jordan  
February 2019 – Present  
- Deliver lectures on food science and nutrition to undergraduate and graduate students.  
- Supervise research projects, including theses on food safety and nutrition topics.  
- Develop curricula and administer exams, assignments, and assessments.  
- Identify departmental training needs and implement professional development programs.

-Supervisor of several Master's theses in Food Science and Nutrition

### Director, Quality Assurance Office

Jerash Private University (JPU) — Jerash, Jordan  
September 2022 – 2023  
- Spearhead quality assurance processes for academic and administrative functions.  
- Monitor compliance with accreditation standards and recommend process improvements.

### Food Inspector

Al-Kanater bakeries and sweets  
2012 – 2017  
- Enforce food safety legislation and ensure compliance in factories and bakeries.  
- Issue licenses related to food safety and provide technical guidance.  
- Conduct inspections and prepare detailed reports on quality control and hygiene.

### Teaching Assistant

University of Jordan (UOJ) — Amman, Jordan  
June 2015 – December 2016  
- Assisted in delivering lectures and conducting lab sessions on food science topics.  
- Supported faculty in research projects, data analysis, and academic evaluations.  
- Planned and executed training activities focused on nutrition and food safety.

### Nutritional Specialist

Fiber international company for 6 months.

## Research & Publications

* Obeidat, H., Tarawneh, H., Massad,.M., Rabadi,.N.,& Shawaqfeh, S. .(2024). Evaluating the effectiveness of eco-friendly whey protein coating in extending potato shelf life to promote sustainable agriculture and enhance food security.Hunan Daxue Xuebao/Journal of Hunan University Natural Sciences,61(12),33-45.
* Ayasrah, A., Shnaigat, S., Obeidat, H. (2025). Demographic, health, and socioeconomic determinants of food insecurity and its association with osteoporosis.Tianjin Daxue Xuebao (Ziran Kexue yu Gongcheng Jishu Ban)/Journal of Tianjin University Science and Technology, 58(3), 333-347.
* Obeidat, H., Al-Ismail, K., & Saleh, M. (2018). Effects Of Maltodextrin as Fat Replacer on the Chemical and Sensory Properties of Barazeq, Ghuribeh, and Ma’amul. International Journal of Applied and Natural Sciences (IJANS), 7, 97- 104.
* OBEIDAT, H. EFFECT OF WHEY PROTEIN ISOLATES AS FAT REPLACERS ON COOKIES AND IMPROVE THE HEALTH STATUS.Hunan Daxue Xuebao/Journal of Hunan University Natural Sciences,61(3).
* Tarawneh, H., Obeidat, H., & Sawalha, B.(2024) Application of Hazard Analysis Critical Control Point (HACCP) principles to beef mortadella production.African journal of food agriculture nutrition and Development, 8(24), 24337-24363. ]
* Al-Shnaigat, S., & Obeidat, H. (2022). The Effect of consuming coffee from different preparation methods on body lipids profile. Jordan Journal of Agricultural Sciences, 18(3), 231-244.
* Tarawneh, H., Obeidat, H., Shawaqfeh, S., Al-massad, M., Alrabadi, N., Hiary, M., ... & Alrosan, M. (2025). Effectiveness of edible coating in extending shelf life and enhancing quality properties of golden delicious apple. Discover Food, 5(1), 137.
* Innovative Strategies for Maximizing Whey Protein Recovery from Dairy Byproducts

(accepted).

## Certifications & Technical Skills

- Proficient in SPSS and E-Views for statistical analysis.  
- Skilled in Microsoft Office Suite and educational platforms.  
- In-depth knowledge of food safety regulations and compliance standards.

**Funded projects**

I received support for a project specializing in food security. A Creative solution to reduce food loss and increase food sustainability: Using byproducts from food waste as a coating

material for fruit and vegetables during storage time to increase shelf life, maintain nutritional value and quality, and reduce food waste.

**Workshops, Conferences, Training Courses and Consultation and External Activities**

 Contemporary trends and multidisciplinary issues in social science. Istanbul, Turkey.

October, 8-10, 2019

 Navigation research excellence workshop. Nov. 20-21, 2019., British Council

 Smart food, functional food in Jordan. Dec. 13-15, 2019.

 International food safety conference, Dubai, UAE, Nov. 2021.

 Raw food conference in Turkey 5/2023 (The effect of biomaterials coating on sensory

properties of potatoes during storage)

 Study tours and visits with students as a part of training courses to food factories

such as Durra, Zalloum, Alyoum, Baladna, Alkaseeh, Nabile, etc.

English-like American training course, Computer skills, HACCP & GMP, ISO 22000

5th international food science and technology conference, USA, Florida, 20-Sep-2024.

Workshop about infant nutrition with USAID 2-NOV-2024

## Professional Activities

- Member of Master’s Degree Defense Committees (UOJ, JUST, JPU).  
- Organizing Committee Member, Food Security Conference at JPU.  
- Facilitator of workshops for the Ministry of Agriculture on food safety and sustainability.

## Taught Courses and lectures

 Nutritional Biochemistry , Food Safety, Community Nutrition, Food Science, Principle of Nutrition, principle of microbiology science, 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, and diet therapy.

## Additional Information

Languages: Fluent in English and Arabic.