#### **CURRICULUM VITAE**



	PERSONAL DETAILS
Full Name	Nurul Izzah Khalid
Department	Department of Food Technology
Faculty	Faculty of Food Science and Technology
Organization	Universiti Putra Malaysia
Current position	Senior Lecturer
Date of present appointment	1 December 2022
Staff No.	A05649
Corresponding address	Department of Food Technology, Faculty of Food Science
	and Technology, Universiti Putra Malaysia, 43400, Serdang
	Selangor
E-mail	<u>nurulizzah@upm.edu.my</u>
	nurul.izzah.khalid@gmail.com
SCOPUS ID	55598923300
ORCiD	0000-0002-5473-1744

ACADEMIC CREDENTIALS				
Universiti Putra Malaysia, Serdang, Selangor				
Ph.D., Food Engineering				
Thesis: Development of Electrolyzed Water Sanitation Program for SME Frozen Meat Patty Industry				
Master of Science, Food Engineering	2015			
<ul> <li>Thesis: Kinetics of Fouling Deposit Removal of Pink Guava Purees in a Specially Designed Cleaning-In-Place Test Rig</li> </ul>				
• CGPA: 4.00				
Bachelor of Engineering (Process and Food), Food Engineering	2011			
Thesis: Conceptual Design and Validation Work of Fouling Rig				
• CGPA: 3.562				

# AREA OF INTEREST

- Sanitation in Food Plants
- Cleaning and disinfection in Food Industry
- Hygienic processing
- Fouling and cleaning in Food Industry
- 3D Food printing

		AWARD AN	D RECOGNITION		
No.	Role	Title	Organization	Award	Year
1	Participant	Development of Electrolyzed Water Sanitation Program for SME Frozen Meat Patty Industry	National Agricultural and Food Engineering Convention 2023 (NAFEC 2023)	3rd Prize. Best Thesis Award MSAE 2022 (National)	2023
2	Leader	A conceptual design of a portable electrolysis sanitation unit for food SMEs	The 6th Agricultural Engineering Student Chapter Annual Regional Convention 2020 (ARC 2020)	Gold prize paper (International)	2020
3	Leader	A conceptual design of a portable electrolysis sanitation unit for food SMEs	The 6th Agricultural Engineering Student Chapter Annual Regional Convention 2020 (ARC 2020)	Silver prize poster (International)	2020
4	Member	Electrolysis generator for postharvest handling of fruits & vegetables	The 6th Agricultural Engineering Student Chapter Annual Regional Convention 2020 (ARC 2020)	Bronze prize paper (International)	2020
5	Member	Electrolysis generator for postharvest handling of fruits & vegetables	The 6th Agricultural Engineering Student Chapter Annual Regional Convention 2020 (ARC 2020)	Silver prize poster (International)	2020
6	Presenter	Alkaline Cleaning-in- Place of Pink Guava Puree Fouling Deposit Using Lab- scale Cleaning Test Rig	International Conference of Food and Agricultural Engineering (CAFEi2014)	YSN-ASM Young Presenter Award (International)	2014
7	Presenter	A sustainable CIP program for Pink guava puree factory	International Engineering Invention & Innovation Exhibition (i-ENVEX 2014)	Bronze prize (International)	2014
8	Presenter	Test Rigs for Evaluation of Cleaning-in-Place (CIP) Performance	International Engineering Invention & Innovation Exhibition (i-ENVEX 2013)	Bronze prize (International)	2013
9	Presenter	Concentric Tube- Fouling Rig for Investigation of Fouling Deposit Formation After Heat Treatment of Pink Guava Puree	International Engineering Invention & Innovation Exhibition (i-ENVEX 2012)	Silver prize (International)	2012

10	Student	Faculty of Engineering	Anugerah Skim Galakan Akademik, Koperasi UPM Berhad	Best student (University)	2011
11	Presenter	Nata de coco dicing machine	Karnival Rekacipta Kebangsaan 2010 in Universiti Teknologi Malaysia, Skudai, Johor	Best Presentation (International)	2010
12	Presenter	Plant Design Competition	Department of Process and Food Engineering, UPM	Second place (University)	2011
13	Presenter	Student Packaging Design Competition. Teabag with Hanger	Department of Process and Food Engineering, UPM	Third place (University)	2010

	GRANTS AND FUNDING							
No.	Role	Project Title	Amount (RM)	Year	Source of Fund	Status		
1	Leader	Evaluation of rheological properties and storage condition of plant-based fat as ready-made ink for 3D-printed meat products	120, 562	2023 - 2025	Ministry of Higher Education Malaysia (FRGS)	Ongoing		
2	Leader	Elucidating the potential of Alkaline Electrolyzed water as a green degreaser and disinfectant for sanitation of food- contact surfaces in the meat industry	40, 000	2023 - 2025	Universiti Putra Malaysia (GP-IPM)	Ongoing		
3	Co- researcher	Rheological Classification and 3D Food Printing of Rehydrated Drum Dried Rice-Barley Mixtures Instant Porridge Powder for Elderly	20, 000	2023 - 2025	Universiti Putra Malaysia (GP-IPS)	Ongoing		
4	Recipient	University Consortium (UC) Student Thesis Grant for Research Activities	2704 (USD 676)	2021	Southeast Asian Regional Center for Graduate Study and Research in Agriculture (SEARCA), Philipines	Completed		

5	Graduate Intern	Introducing sustainable, efficient, and hygiene production system method for frozen food factory	165,000	2016 - 2018	Ministry of Higher Education Malaysia (KTP)	Completed
6	Postgraduate student	Cleaning of soft- solid soil layers on vertical and horizontal surfaces by a portable cleaning unit	20, 000	2017 _ 2019	Universiti Putra Malaysia (GP-IPS)	Completed

		GRANTS A	PPLICATION		
No.	Role	Project Title	Duration	Source of Fund	Status
1	Leader	Empowering Flat Sri Serdang's Multicultural Community through Sustainable Waste	6 months	Universiti Putra Malaysia (KTGS@FSTM)	Unsuccessful
		Separation and Education			
2	Co- researcher	Elucidating the potential of neutral electrolyzed water in minimizing jackfruit fresh products loss and waste across the distribution channel	2 years	Ministry of Higher Education Malaysia (FRGS)	Submitted
3	Co- researcher	Enhancing Chili Production in Malaysia: Harnessing the Potential of Electrolyzed Water as a Sustainable Pest Control and Disinfection Solution	2 years	Ministry of Higher Education Malaysia (Program Penyelidikan Translasi KPT Dalam Pertanian & Keterjaminan Makanan)	Submitted

	TEACH	HING E	XPERIE	NCE			
Postg	raduate						
No.	Name of Courses	Credit Hours		aching tivities	-	. of lents	Evaluation (Full=5pts.)
	Semester I 2023/2024						
1	FST5302 Current Technology in Food Processing	3	L	ecture	≤	40	4.78
	Semester II 2022/2023						
1	SPS5903/6903 Seminar Proposal	1	L	ecture	≤4	40	NA
2	FST5903/6903 Results Proposal	1	L	ecture	≤4	40	NA
Bache	elor's degree						
No.	Name of Courses		Credit Hours	Teach Activit	-	No. of Stude nts	Evaluatio
	Semester II 2023/2024						
1	FST3401 Fundamental of Food Engineering – Group 2	5	2	Lectu	re	≤40	Ongoing
2	FST3401 Fundamental of Food Engineering – Group 2	5	1	Lecture Laborat		≤40	NA
3	FST3405 Unit Operations in Food Processir – Group 1	ng 2	2	Lectu	re	≤40	Ongoing
4	FST3405 Unit Operations in Food Processir – Group 1	ng 2	1	Lecture Laborat		≤40	NA
5	FST3405 Unit Operations in Food Processir – Group 2	ng 2	2	Lectu	re	≤40	Ongoing
6	FST3405 Unit Operations in Food Processir – Group 2	ng 2	1	Lecture Laborat		≤40	NA
7	FMO4901 Industrial Training		14	Indust Traini		≤40	Ongoing
8	FMO4959 Bachelor Dissertation Semester I 2023/2024		12	Proje	ct	≤40	Ongoing
1	FST3401 Fundamental of Food Engineering – Group 1	5	2	Lectu	re	≤40	4.93
2	FST3401 Fundamental of Food Engineering – Group 1	5	1	Lecture Laborat		≤40	NA
3	FST3304 Unit Operations in Food Processir	ng 1	3	Lectu	re	≤40	4.85

	– Group 1				
4	FST3304 Unit Operations in Food Processing 1 – Group 1	1	Lecture for Laboratory	≤40	NA
5	FST4914 Food Industrial Waste Engineering – Group 1	2	Lecture	≤40	4.68
6	FM04902 Operations in Food Manufacturing Industry – Group 1	14	Industrial Training	≤40	4.84
	Semester II 2022/2023				
1	FST3401 Fundamental of Food Engineering – Group 1	2	Lecture	>40	4.71
2	FST3401 Fundamental of Food Engineering – Group 1	1	Lecture for Laboratory	≤40	NA
3	FST3401 Fundamental of Food Engineering – Group 2	1	Lecture for Laboratory	≤40	NA
4	FST4410 Food Industrial Waste Engineering – Group 1	2	Lecture	≤40	4.72

TEACHING EXPERIENCE (During postgraduate studies)	
Name of Courses	Year
Final Year Project (FYP) Instructor	2019-2020
<ul> <li>Final Year Project (FYP)</li> <li>Department of Process and Food Engineering, Universiti Putra Malaysia</li> <li>Assisted an undergraduate student in Market Validation for the potential application of a Portable water jet equipped with an electrolysis unit.</li> <li>Assisted and demonstrated lab-scale experiments to an undergraduate student related to the electrolysis process using a lab-scale electrolyzing unit.</li> </ul>	
Final Year Project (FYP) Instructor	2018-2019
<ul> <li>Final Year Project (FYP)</li> <li>Department of Process and Food Engineering, Universiti Putra Malaysia.</li> <li>Assisted and demonstrated lab-scale experiments to an undergraduate student related to the electrolysis process using a lab-scale electrolyzing unit.</li> </ul>	
Final Year Project (FYP) Instructor	2017-2018
<ul> <li>Final Year Project (FYP)</li> <li>Department of Process and Food Engineering, Universiti Putra Malaysia</li> <li>Assisted in a case study for a meat patty factory using a portable cleaning unit.</li> <li>Assisted and demonstrated lab-scale experiments to an undergraduate student related to the electrolysis process using a lab-scale electrolyzing unit.</li> </ul>	
Demonstrator	2016-2017
<ul> <li><i>Computer Programming for Process Engineers</i></li> <li>Department of Process and Food Engineering, Universiti Putra Malaysia</li> <li>Assisted students on how to use MATLAB software.</li> <li>Assisted students on how to apply knowledge of mathematics, science, engineering fundamentals, and an engineering specialization to the solution of complex engineering problems.</li> </ul>	
Final Year Project (FYP) Instructor	2016-2017
<ul> <li>Final Year Project (FYP)</li> <li>Department of Process and Food Engineering, Universiti Putra Malaysia</li> <li>Assisted and demonstrated lab-scale experiments to an undergraduate student related to cleaning and fouling fat-based fouling deposits using a fouling rig.</li> </ul>	
Demonstrator (Special Graduate Research Allowance Scheme or S-GRA)	2015-2016
<ul> <li>Computer Programming for Process Engineers</li> <li>Department of Process and Food Engineering, Universiti Putra Malaysia</li> <li>Assisted students with how to use MATLAB software.</li> <li>Assisted students on how to apply knowledge of mathematics, science, engineering fundamentals, and an engineering specialization to the solution of complex engineering problems.</li> </ul>	
FYP Instructor (Special Graduate Research Allowance Scheme or S-GRA)	2015-2016
<ul> <li>Final Year Project (FYP)</li> <li>Department of Process and Food Engineering, Universiti Putra Malaysia</li> <li>Assisted an undergraduate student in designing a portable cleaning unit for the meat processing industry.</li> </ul>	

• Assisted students in analyzing the current cleaning process in a meat processing factory.		
Laboratory Assistant (Graduate Research Fellowship or GRF)	2012-2013	
<ul> <li>Heat and Fluid Laboratory</li> <li>Department of Process and Food Engineering, Universiti Putra Malaysia</li> <li>Demonstrated lab-scale experiments to undergraduate students related to fluid mechanics.</li> </ul>		
FYP Instructor (Graduate Research Fellowship or GRF)		
<ul> <li><i>Final Year Project (FYP)</i></li> <li>Department of Process and Food Engineering, Universiti Putra Malaysia</li> <li>Assisted and demonstrated lab-scale experiments to undergraduate students related to cleaning and fouling of pink guava puree fouling deposits using a lab-scale cleaning test rig.</li> </ul>		
FYP Instructor (Graduate Research Fellowship or GRF)	2011-2012	
Final Year Project (FYP) Department of Process and Food Engineering, Universiti Putra Malaysia		

Department of Process and Food Engineering, Universiti Putra Malaysia
Assisted and demonstrated lab-scale experiments to undergraduate students related to chili sauce fouling deposits using a fouling rig.

	SUPERVISION ACTIVITIES						
Main	Main Supervisor for Final Year Project (Bachelor Students)						
No.	Year	Name of Student	Project Title				
1	2022 - 2023	Nurul Aqilah Izzati Binti Hamanapi	Removal of Tomato Puree Fouling Deposit using a Cleaning-In-Place (CIP) Test Rig				
2	2022 - 2023	Nur Aziemah Adilah Binti Asming	Optimization of Cleaning-In-Place (CIP) procedure of milk fouling deposits using different cleaning parameters				
Visit	ting Lecture	r for Industrial Practice (Bach	elor Students)				
No.	Year	Name of Student	Address of Industry				
1	2023	Syifa Allisya Al Zubaidi Binti Saffi	Halal Development Corporation Berhad (HDC) 5.02, Level 5, KPMG Tower, First Avenue, Persiaran Bandar Utama, 47800, Petaling Jaya, Selangor				
2	2023	Razin Khalish Bin Rosman	Kluang Railcoffee, 22A, 26 & 28, Jalan PJU 5/4, Dataran Sunway, Kota Damansara, 47810 Petaling Jaya, Selangor				

	PUBLICATIONS		
	Journal		
1	N.I. Khalid, Jalil N.A., Ab Aziz, M.M. Harun, N., Taip, F.S., Sobri, S., Nor-Khaizura, M.A.R., and		
	Y.A. Yusof. (2024). Sanitation Knowledge and Practices of Malaysian Food SMEs:		
	Addressing Current Issues and Readiness in Acceptance of Green Sanitation Technology.		
	International Journal on Advanced Science, Engineering, and Information Technology.		
	14(1), 181–188. (Scopus)		
2	N.I. Khalid*, Ab Aziz, N., and T. U. Noh. (2024). Electrolyzed Water for Green Sanitation		
	Approach in SME Meat Processing Factory (Malaysia): A Case Study. Journal of Food		
<u> </u>	Engineering. Vol. 362, 111757 (Scopus, Web of Science, JCR Q1)		
3	W. A. A. Q. I. Wan-Mohtar, <b>N.I. Khalid</b> *, M. H. A. Rahim, A. A. I. Luthfi, N. S. M. Zaini, N. A. S. Din., and N. A. M. Zaini (2023). Underutilized Malaysian Agro-Industrial Wastes as		
	Sustainable Carbon Sources for Lactic Acid Production. Fermentation. Vol. 9(10), 905		
	(Scopus, Web of Science, JCR Q2)		
4	<b>N.I. Khalid</b> *, Ab Aziz, N., and T. U. Noh. (2023). Alkaline Electrolyzed Water as a Potential		
-	Green Degreaser for Meat Processing Contact Surface: A Review. Journal of Food Process		
	Engineering. (Scopus, Web of Science, JCR Q3) <b>Published</b>		
5	Lim, J. Y., N.I. Khalid, M. R. Ismail-Fitry (2023). Quality Evaluation of Buffalo Meatballs		
	Produced at Different Comminution Process Temperatures. International Journal on		
	Advanced Science, Engineering and Information Technology. Vol. 19, 573-582. (Scopus)		
6	A. Mahmad, T. U. Noh, and N.I. Khalid* (2023). Eco-friendly water treatment: The role of		
	MIL metal-organic frameworks for the bisphenols adsorption from water. Inorganic		
	Chemistry Communications. Vol. 152, 110643 (Scopus, Web of Science, JCR Q1)		
7	N.I. Khalid, Sulaiman, N.S., Ab Aziz, N., Taip, F.S., Sobri, S. and Nor-Khaizura, M.A.R (2022).		
	Sustainable sanitation: Screening methods of electrolysing parameters for a custom-built		
	electrolysed water generator. Cleaner Engineering and Technology. Vol. 8, 100482.		
8	(Scopus) Jalil N.A., N.I. Khalid, Sulaiman, N.S., Sobri S., Taip, F.S., and Ab Aziz, N., (2021). Conceptual		
0	design of a portable electrolyzed water cleaning rig using TRIZ method. Journal of F		
	Research. Vol. 5 (Suppl. 1), 188-192. (Scopus)		
9			
	Stability of electrolyzed water: from the perspective of food industry. Journal of Food		
	Research. Vol. 5 (Suppl. 1), 47-56. (Scopus)		
10	Sulaiman, N.S., N.I. Khalid, Fauzi, E.M.H., Ab Aziz, N., Yusof, N.A., Sobri, S. and Hasnan, N.Z.N		
	(2020). Revamp of existing lab-scale electrolytic cell design for electrolyzed water study		
	in cleaning application. Journal of Food Research. Vol. 4 (6), 146-149. (Scopus)		
11	N.I. Khalid, Sulaiman, N. S., Ab Aziz, N., Taip, F.S., Sobri, S. and Nor-Khaizura, M.A.R (2020).		
	Optimization of Electrolysis Parameters for Green Sanitation Chemicals Production Using		
	Response Surface Methodology. Processes. Vol. 8(7), 792. (Scopus, Web of Science, JCR Q2)		
12	N.I. Khalid, Ab Aziz, N., and Taip, F.S (2020). Performance Evaluation of Portable Hot		
	Water Jet for Frozen Meat Industry Application. International Journal on Advanced		
10	Science, Engineering and Information Technology. Vol. 10 (3), 1099-1106. (Scopus)		
13	<b>N.I. Khalid</b> , N. Ab Aziz, N. Mohd Thani, R. Shapi'i, N. F. Abd Rahman (2020). Electrolyzed		
	water as a sustainable cleaning and disinfection chemical for SMEs Malaysian meat processing food industries: Challenges and uncertainties. Journal of Agricultural and Food		
	Engineering. Vol. 1, 0006.		
14	<b>N.I. Khalid</b> , U.S. Saulaiman, N.A. Nasiruddin, M.M. Hatdran, N. Ab Aziz, M.A.R. Nor Khaizura,		
<b>1</b>	N.Z.N. Hasnan, F.S. Taip, S. Sobri (2019). Integrating cleaning studies with industrial		
	practice: Case study of an effective cleaning program for a frozen meat patties SME factory.		

practice: Case study of an effective cleaning program for a frozen meat patties SME factory. Journal of Cleaner Production. Vol. 235, 688-700. (Scopus, Web of Science, JCR Q1)

- 15 **N.I. Khalid**, Sulaiman, S., Ab Aziz, N., Taip, F.S., Sobri, S. and Nor-Khaizura, M.A.R (2018). Electrolyzed water as a green cleaner: chemical and physical characterization at different electrolysing parameters. Journal of Food Research. Vol. 2 (6), 512-519. (Scopus)
- 16 **N.I. Khalid**, N. Nordin, Z.Y. Chia, N.Ab Aziz, A.A. Nuraini, F.S. Taip, A. Ahmedov (2016). A removal kinetics approach for evaluation of economic cleaning protocols for pink guava puree fouling deposit. Journal of Cleaner Production. Vol. 135, 1317-1326. (Scopus, Web of Science, JCR Q1)
- 17 **N.I. Khalid**, N. Nordin, N.Ab Aziz, A.A. Nuraini, F.S. Taip, Anuar, M.S (2015). Design of a test rig for cleaning studies and evaluation of lab-scale experiments using pink guava puree as a fouling deposit model. Journal of Food Process Engineering. Vol. 38, 583-593. (Scopus, Web of Science, JCR Q3)
- 18 **N.I. Khalid**, N.A. Aziz, A.A. Nuraini, F.S. Taip and Anuar, M.S (2014). Alkaline Cleaning-in-Place of Pink Guava Puree Fouling Deposit Using Lab-scale Cleaning Test Rig. Agriculture and Agricultural Science Procedia. Vol. 2, 280 – 288. (Scopus)
- 19 Nur Atika Ali, **Nurul Izzah Khalid**, Norashikin Ab. Aziz, Rosnah Shamsudin, Farah Saleena Taip. (2014). Investigation of fouling deposit formation from pasteurizer of chili sauce by using lab-scale concentric tube-pasteurizer. Journal of Engineering Science and Technology. Vol. 9, No. 3 334 - 346. (Scopus)
- 20 **N.I. Khalid**, K. W. Chan, N. Ab Aziz, F. S. Taip, M. S. Anuar (2013). Concentric Tube-Fouling Rig for Investigation of Fouling Deposit Formation from Pasteurizer of Viscous Food Liquid. Journal of Engineering Science and Technology. Vol. 8, No. 1: 16 – 26. (Scopus)

\*Corresponding author

## **International Proceeding**

- 1 N. A. I. Hamanapi, **N.I. Khalid\*** and N. Ab Aziz (2023). Development of an Effective Cleaning-in-Place (CIP) Approach for Tomato Puree Fouling in Food Processing Equipment. 11th International Symposium on Applied Engineering and Sciences (SAES2023), Universiti Putra Malaysia, Serdang Selangor, Malaysia, 20-21 November 2023. 202 - 203.
- 2 Sulaiman, N.S., Rusli, N.A., N. Ab Aziz and **N.I. Khalid** (2023). Optimization Of Neutral Electrolyzed Water and Evaluating Degradation of its Properties during The Processing of Fresh-Cuts Honeydew. 11th International Symposium on Applied Engineering and Sciences (SAES2023), Universiti Putra Malaysia, Serdang Selangor, Malaysia, 20-21 November 2023. 300 - 301
- 3 **N.I. Khalid** and N. Ab Aziz (2019). Challenges in cleaning for frozen food SMEs: Current and suggested cleaning program. Konvensyen Kebangsaan Kejuruteraan Pertanian Dan Makanan 2019, Putrajaya, 21 Mac 2019.
- 4 **N.I. Khalid** and N. Ab Aziz (2018). Teknik Pembersihan Kilang Pemprosessan Makanan untuk Jaminan Makanan Selamat. Malaysian Society of Agricultural Engineers (MSAE) Conference, Faculty of Engineering, Universiti Putra Malaysia, 7-8 Februari 2018.
- 5 **N.I. Khalid**, N. Nordin, A.A. Nuraini, N.Ab Aziz, F.S. Taip and A. Ahmedov (2015). Removal kinetics of pink guava puree fouling deposit from a stainless steel surface during alkaline cycle. International Conference on Heat Exchanger Fouling and Cleaning 2015, Enfield, Republic of Ireland, 7-12 Jun 2015.
- 6 N.A. Ali, **N.I. Khalid**, N. Ab Aziz, R. Shamsudin, F.S. Taip (2012). Fouling Deposit from Chili Sauce Pasteurization Unit. International Conference on Agricultural and Food Engineering for Life (CAFEi2012), 26-28 November 2012, 643-652.
- 7 N.I. Khalid, N.Ab Aziz, F.S. Taip and Anuar, M.S. (2012). Concentric Tube-Fouling Rig for Investigation of Fouling Deposit Formation after Heat Treatment of Pink Guava Puree. The 2nd International Symposium on Processing & Drying of Foods, Vegetables and Fruits (ISPDFVF 2012), University of Nottingham, Malaysia Campus, 18-19 Jun 2012.

8 X.W. Tew, **N.I. Khalid**, N.A. Aziz, F.S. Taip and Anuar, M.S (2012). A Conceptual Design of Fouling Deposit Adhesiveness Gauge. AIP Conference Proceedings, Volume 1440, 578-585. (Scopus, Web of Science)

\*Corresponding author

	INTERNATIONAL CONFERENCE				
No.	No. Title				
1	The Textural Modification for 3D Printed Meat and Seafood: A Mini Review. The 6th International Conference on Agricultural and Food Engineering (CAFEi2023) 15-17 August 2023. <i>Poster</i>	2023			
2	Stability of electrolyzed water: from the perspective of food industry. The 5th2021International Conference on Agricultural and Food Engineering (CAFEi2020)3-4 February 2021. Poster				
3	Electrolyzed water as a green cleaner: chemical and physical characterization 2018 at different electrolysing parameters. The 4th International Conference on Agricultural and Food Engineering (CAFEi2018), The Everly, Putrajaya, Malaysia, 7-9 November 2018. <i>Oral</i>				
4	4 Alkaline Cleaning-In-Place of Pink Guava Puree Fouling Deposit Using Lab- Scale Cleaning Test Rig. The 2nd International Conference on Agricultural and Food Engineering (CAFEi2014), Berjaya Times Square, Kuala Lumpur, Malaysia, 1-3 December 2014. <i>Oral</i>				
5	Concentric Tube-Fouling Rig for Investigation of Fouling Deposit Formation after Heat Treatment of Pink Guava Puree. The 2nd International Symposium on Processing & Drying of Foods, Vegetables and Fruits (ISPDFVF 2012), University of Nottingham, Malaysia Campus, 18-19 June 2012. <i>Oral</i>	2012			

INTERNATIONAL SYMPOSIUM			
No.	Title	Year	
1	Development of an Effective Cleaning-in-Place (CIP) Approach for Tomato Puree Fouling in Food Processing Equipment. 11 <sup>th</sup> International Symposium on Applied Engineering and Sciences (SAES2023) 20-21 November 2023. <i>Poster</i>	2023	

	NATIONAL CONVENTION		
No.	Title	Year	
1	<ol> <li>Efficient Sanitation Strategies: Optimizing Cleaning in Place Parameters for Milk Fouling Deposit Mitigation. National Agricultural and Food Engineering Convention (NAFEC 2024), Universiti Malaysia Perlis, Perlis, Malaysia 15-16 May 2024. <i>Poster</i></li> </ol>		
2	A conceptual design of a portable electrolysis sanitation unit for food SMEs. The 6th Agricultural Engineering Student Chapter Annual Regional Convention 2020 (ARC 2020), Malang Indonesia, 23 July-25 August 2020. <i>Poster</i>	2020	
3	Challenges in Cleaning for Frozen Food SMEs: Current and Suggested Cleaning Program. Konvensyen Kebangsaan Kejuruteraan Pertanian dan Makanan 2019, Wisma Tani, Putrajaya, Malaysia, 21 March 2019.	2019	

	INTERNATIONAL EXHIBITION				
No.	Title	Year			
1	1 A sustainable CIP program for Pink Guava Puree Factory. International 201 Engineering Invention & Innovation Exhibition (i-ENVEX 2014), Universiti Malaysia Perlis, Perlis, Malaysia, 11-13 April 2014.				
2	2Test Rigs for Evaluation of Cleaning-in-Place (CIP) Performance. International20132013Engineering Invention & Innovation Exhibition (i-ENVEX 2013), UniversitiMalaysia Perlis, Perlis, Malaysia, 16 -19 April 2013.				
3	Concentric Tube-Fouling Rig for Investigation of Fouling Deposit Formation After Heat Treatment of Pink Guava Puree. International Engineering Invention & Innovation Exhibition (i-ENVEX 2012), Universiti Malaysia Perlis, Perlis, Malaysia, 26 - 29 April 2012.	2012			

ACADEMIC DUTIES/ COMMITTEE MEMBER				
Program/Committee/Event	Role	Year		
International				
Third International Food Research Conference 2024 (3rd IFRC 2024)	Pre-Conference Committee	2023-2024		
ASEAN Workshop on Sustainable Heritage Food Packaging and Commercialization 2023	Secretariat	2023		
Brochure/Program Book of Asia Packaging Network International Packaging Symposium 2021	Deputy Director	2021		
National				
Food Science and Technology Undergraduate Colloquium 2023 (FOSTUC 2023)	Judging & Scientific Committee	2024		
Food Science and Technology Undergraduate Colloquium 2023 (FOSTUC 2023)	Secretariat	2023		
Faculty				
<i>Kelab Kebajikan dan Sukan</i> Faculty of Food Science& Technology, UPM	Secretary	2023-2025		
Programme Self-Review Process (PSSR) Bachelor of Science in Food Manufacturing Operations	Committee	2022 - 2024		
Curriculum Review for Bachelor of Science in Food Manufacturing Operations	Committee	2023 - 2025		
Product Launching Day 2023	Media Committee	2023		
Industrial Linkage, Community, and Alumni	Committee	2023-2025		
Micro-credentials Program Development	Coordinator	2023		
Taskforce for MeSTI Certification for Extruder Laboratory	Committee	2023		

PROFESSIONAL QUALIFICATION/MEMBERSHIP/AFFILIATION		
Graduate Engineer, Board of Engineers, Malaysia		
Registration Number: 93505A		
Graduate Technologist, Board of Technologists, Malaysia Since		
Registration Number: GT22110449		
Member (Professional), Global Harmonization Initiatives (GHI)	Since 2023	
Member (Student), Global Harmonization Initiatives (GHI)Since 202		

## WORKING EXPERIENCE

Senior Lecturer	2022 – present
Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia, Serdang, Selangor, Malaysia	
Personal Secretary	2022 - 2022
SY Shakipur Tradings Sdn. Bhd	
Technical Editor	2020 - 2022
Journal of Agricultural and Food Engineering (myJAFE)	
Research Assistance	2015 - 2016
Department of Process and Food Engineering, Faculty of Engineering,	

Universiti Putra Malaysia, Serdang, Selangor, Malaysia

	PROFESSIONAL SERVICES				
No.	Role	Title	Year		
Edit	Editorial Board				
1	Associate Editor	Journal of Agricultural and Food Engineering (myJAFE)	2023-present		
2	Editor	Program Book of Asia Packaging Network International Packaging Symposium	2021		
3	Editor	Abstract Book of Asia Packaging Network International Packaging Symposium	2021		
Chai	ir/Panellist/Speal	ker/Jury/Judge			
1	Judge	Malaysia Techlympics 2023 (Biotechnology Challenge: Food Security)	2023		
2	Speaker	Kursus Terma dan Bukan Terma dalam Pemprosesan Makanan	2023		
3	Co-chairperson	The4thInternationalConferenceon2018Agricultural and Food Engineering			
Jour	nal/ Conference I	Reviewer			
1	Journal Review	Journal of Physical Science	2023		
2	Journal Review	Food and Bioprocess Technology	2023		
3	Journal Review	Journal of Food Engineering (JFE)	2023-present		
4	Journal Review	Advances in Agricultural and Food Research Journal (AAFRJ)	2023-present		
5	Conference Review	The 6th International Conference on Agricultural and Food Engineering	2023		
6	Journal Review	International Food Research Journal (IFRJ)	2023-present		

7	Journal Review	Journal of Agricultural and Food (myJAFE)	d Engineering	2022-p	oresent
8	Conference Review	National Technology Research in Engineering, Design, and Social Science Conference 2022 (NTRENDS2022)			2022
Assi	istant Chairman fo	r Postgraduate Viva			
No.	Student	Title of thesis	Supervisor	Program	Year
1	Mohd Suhaimi Bin Alias	Anticariogenic Activity of Fingerroot [Boesenbergia Rotunda (L.) Mansf.] Rhizome Extract and Its Application in Confectionery	Assoc. Prof. Dr. Yaya Rukayadi	PhD	2024
2	Trisha Mansura Rahman	Antibacterial And Antioxidant Activities, Phytochemical And Toxicity Analysis Of Melinjo ( Gnetum Gnemon L . ) Leaves Extract.	Assoc. Prof. Dr. Yaya Rukayadi	Master of Science	2024
3	Marcella Meia Anak Garry Enchangan	The Effect of High-Pressure Processing (HPP) on The Texture, Colour, Digestibility, Allergen Activity and Protein Profile of The Indian Mackerel.	Dr. Nuzul Noorahya binti Jambari	Master of Science	2023
4	Khan Sadeeya	Green Synthesis of <i>Serai Kayu</i> [ <i>Syzygium Polyanthum</i> (Wight) Walp.] Leaves Extract Mediated Silver Nanoparticles (SP-AgNPs) And Its Enhanced Antimicrobial And Antispore Properties	Assoc. Prof. Dr. Yaya Rukayadi	PhD	2023
5	Ummul Izzatul Izzah Binti Yahya	Growth And Survival Model of Listeria Monocytogenes in Tumeric-Salt Marinated Rastrelliger Brachysoma during Storage under Isothermal and Non-Isothermal Time– Temperature Profile	Assoc. Prof. Dr. Nor Khaizura Mahmud @ Ab Rashid	Master of Science	2023

	STUDENTS DEVELOPMENT				
No. Role Title Yes		Year			
Adv	Advisor				
1	1AdvisorThe Schoolwide Enrichment Model (SEM)2023Program under Maktab Rendah Sains MARATun Ghafar Baba				

UNDERGRADUATE PROJECTS			
Final Year Project (FYP):	Internship Project:		
Conceptual Design and Validation Work of Fouling Rig	Effect of high temperature on bloating packaging during transportation overseas.		
<b>Objective:</b> To design a monitoring device for fouling deposits, namely a concentric tube-fouling rig, which provides in-direct measurement in the heating area of food processing equipment.	<b>Objective:</b> To study the effect of different temperatures on pineapple jam biscuits packaging.		

### WORKSHOP/TRAINING ATTENDED

- Technical Writing Workshop 2023 (Speaker: Prof. Farooq Anwar)
- ASEAN Workshop on Sustainable Heritage Food Packaging and Commercialization 2023
- Professional Halal Executive Training Program
- Introduction on MS 1514:2009 Good Manufacturing Practices (GMP)
- MS 1514:2009 GMP Compliance Plant Layout
- Understanding and Implementing MS 1480:2007 Hazards Analysis and Critical Control point (HACCP)
- HACCP on Documenting MS 1480:2019
- Cleaning and Disinfection Training
- Basic Food Handling Training (Kursus Pengendalian Makanan)
- Kursus Latihan Pembersihan dan Sanitasi
- Workshop on Basic Food Microbiology Techniques
- Knowing the Standard Methods for Food Microbiological Analysis Workshop
- IDEXX Water Quality Seminar
- COMSOL Day 2016

#### **COMPUTER LITERACY**

Design Expert, Minitab, COMSOL, MATLAB, ImageJ, HyperSnap, SPSS, Microsoft Office (Visio, Word, Excel, and Powerpoint)

REFEREES	
Norashikin Abdul Aziz (Assoc. Prof., Dr.)	Farah Saleena Taip (Assoc. Prof., Dr.)
Faculty of Engineering	Faculty of Engineering
University Putra Malaysia	University Putra Malaysia
43400, Serdang, Selangor	43400, Serdang, Selangor
<u>norashikin@upm.edu.my</u>	<u>farahsaleena@upm.edu.my</u>
Tel: +603-9769 4302	Tel: +603- 9769 6357
Fax: +603-8946 4440	Fax: +603-8946 4440