

C.V



Name: Nada Naji Tawfeeq

Date of Birth: 27/6/1978

Religion: Muslim

Martial statues: married

No. of children: 5

Specialization: Food science

Position:

Scientific Degree: Teacher

Work Address:

Work Phone: Non

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First, Scientific Certification:

Degree science	University	College	Date
B.A.	Baghdad	Agriculture	2000/6/30
M.A.	Baghdad	Agriculture	2004/10/13

■ **Second, Career:**

No.	Career	Workplace	From –To
1	Assistant teacher	University of Baghdad\ Agriculture College\ Department of Food	2006-2014
2	Teacher	University of Baghdad\ Agriculture College\ Department of Food	2014- NOW
3			
4			

■ **Third, University Teaching.**

No.	University	The (Institute / College)	From –To
1	University of Baghdad	Agriculture College	1997-2000

■ **Fourth, position : Teacher**

■ **Fifth, Courses Which You Teach:**

No.	Department	Subject	Year
1	Department of Computer	Internet	2006
2	Department of Food	Food Industry	2007-2016
4	Department of Food	Principles of Food Industries	2013-2018
5	Department of Food	Meet Industry	2019

6			
7			

■ Sixth , Thesis which was supervised by:

No.	Thesis Title	Department	Year
1			

■ Seventh , Conferences which you participated:

No	Conferences Title	Year	Place	Type of Participation
1				
2				
3				
4				

■ Eighth , Scientific Activities:

Within the College	Outside the College

**■ Ninth , Research Projects in The Felid of Specialization to
The Environment and Society or the Development of
Education:**

No.	Research Title	Place of Publication	Year
1	<ul style="list-style-type: none"> Effect of chicken meat replacement and adding Oat (<i>Avena sativa</i> L.) in physical and sensory properties of beef patties. 	University of AL-mustensryh	2012
2	<ul style="list-style-type: none"> Effect of adding deferent levels of powder Laural Leaves (<i>Laurus nobilis</i> L.) on quality and sensory characteristics of minced beef patties during cold storage. 	Ministry of Agriculture	2011

3	<ul style="list-style-type: none"> Preparation of modified chicken burger by partial replacement of chicken meat with powder of oyster mushroom and study it is physical and sensory properties. 	University of Baghdad\ Agriculture College	2017
4	<ul style="list-style-type: none"> Effect of partial replacement of beef meat with powdered of Oyster mushroom pleurotus eryngii (King oyster mushroom) on physical and sensory properties of meat burger. 	University of Baghdad\ Agriculture College	2017

■ **Tenth , Membership:**

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■ **Eleventh , Awards and Certificates of Appreciation:**

No.	Name of Awards and Certificates	Donor	Year
1	1. Appreciation Certificate\ Directorate-General Industrial Development\Ministry of Industries and Metals with a money reward	Ministry of Industries	2015
2	Appreciation Certificate\Prime Minister Office\University gain of rank Qs	Prime Minister Office	2016

3	Appreciation Certificate\president of agriculture collage\purchase of devises to cover the need of prime graduate students	president of agriculture collage	2016
4	Appreciation Certificate\ president of agriculture collage\releasing research in English in Iraqi Agriculture Science Magazine volume (47) year 2016	president of agriculture collage	2016
5	Appreciation Certificate\president of agriculture collage\success the Gallery of Food Productions by contributing with the psychology research office on 2016\3\8-10	president of agriculture collage	2016
6	Appreciation Certificate from Agriculture Minister \head of the preparatory committee for the eighth science conference of Agriculture Research on 2012/3/21	Agriculture Minister	2012
7	Appreciation Certificate\collage president\summer course on 2015-2016	president of agriculture collage	2016

Twelfth , Scientific literature:

No.	Scientific Literature Title	Year of The Publication
1		
2		
3		

thirteen , languages: Arabic and English