

Hadeel Obeidat, Ph.D

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Education

- **PhD.** Food Science. University of Jordan (UOJ), Amman. 2019.
- **MSc.** Nutrition and Food Technology. Jordan University of Science and Technology (JUST). 2015.
- **BSc.** Nutrition and Food Technology. Jordan University of Science and Technology. (2012)

Summary of Qualifications

Supervisor and head of a research project related to food security from the Scientific Research and Higher Education Fund.

- Assistant Professor at the Department of Food Science and Nutrition. Jerash Private University (JPU). February 2019 - Present.
- Member of Master's Degree Defense Programs at UOJ, JUST, and JPU.
- five years of experience in lecturing and conducting training and development programs.
- Junior training and management positions in international projects.
- Excellent verbal and written communication skills including reporting abilities.
- Organizing Committee member of the Food Security Conference at JPU.
- Published several research studies in addition to various articles in local journals.
- Good experience in food inspection safety and quality control.
- Teaching Assistant at UoJ for four years.
- Well command of most computer software and programs
- Supervisor and reviewer of graduate studies.
- Good command of Statistical Programs for social sciences, SPSS, and E views.
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- Good experience in conducting workshops at the Ministry of Agriculture regarding food and its safety and sustainability

Experience

❖ University lecturer. Jerash Private University. 2019 - present

- Develop lectures about food science programs, nutrition courses, etc.
- Prepare, conduct, and administer exams for BSc. and MSc. students.
- Develop special studies for student improvements.
- Ensure effective delivery of program components with the agreed courses.
- Supervise research proposals related to food and nutrition subjects.
- Identify current and prospective training needs of the department.

❖ Director of the Quality Office at Jerash University 9/2022-present

❖ Food inspector 2012 - present

- guarantee the enforcement of food safety and quality control measures.
- Apply and enforce Government Food Safety Legislation at factories and bakeries.
- Approve and issue licenses related to food safety and food preservation.
- Provided technical and administrative supervision and management.
- Prepared regular updates, including verbal and written reports as required.

❖ Teaching Assistant. UOJ. June, 2015 - December, 2016.

- Prepared special lectures about various food science topics.
- Mastered special lab sessions to BSc. students as well as master candidates.
- Planned organized, conducted, supervised, and evaluated nutritional training activities.
- Developed instructional lectures for students.
- Monitored and supervised budget and administrative issues.

❖ Nutritional Specialist. Alhorani Clinic. March, 2013 to March, 15

- Solved customer nutritional problems according to standards.
- Served as primary liaison with clients and key stakeholders.
- Supervised all printed material (nutritional proposals, brochures, leaflets, etc.
- Conducted studies and submitted evaluation reports for improvements.
- Submitted evaluation and annual reports of personnel and activities.

❖ **Conducted Studies and Publications**

- 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.
- 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.
- "EVALUATING THE EFFECTIVENESS OF ECO-FRIENDLY WHEY PROTEIN COATING IN EXTENDING POTATO SHELF LIFE TO PROMOTE SUSTAINABLE AGRICULTURE AND ENHANCE FOOD SECURITY"(accepted in HUNAN DAXUE XUEBAO/JOURNAL OF HUNAN UNIVERSITY NATURAL SCIENCES journal)
- there are now four scientific papers in preparation for publication.

❖ **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

❖ **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

- **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.**

Note: the results in publishing progress.



❖ **Professional Skills**

- ESHA program
- Media Preparation.
- Isolation and Identification of Bacteria.
- DNA Extraction.
- Using PCR in Bacterial Identification.
- Molecular Techniques.
- Chromatography
- High-performance liquid chromatography
- Thin layer chromatography
- Elisa Techniques.
- Sensory evaluation

