# **CURRICULUM VITAE**



|   | A. Biodata  |           |  |
|---|---|-----------|--|
| Full Name   | Nurul Izzah Binti Khalid  |           |  |
| Nationality   | Malaysian   |           |  |
| IC Number   | 890924-01-6262  |           |  |
| Marital status  | Single  |           |  |
| Mobile  | +6017-6801890   |           |  |
| E-mail  | nurulizzah@upm.edu.my   |           |  |
| A damaga  | nurul.izzah.khalid@gmail.com  |           |  |
| Address   | Pos 280, Parit Unas, Jalan Abdul Rahman, 84150, Parit Ja<br>Johor Darul Ta'zim. | wa, Muar, |  |
|   |   |           |  |
|   | B. Education and Academic Qualifications  |           |  |
| Universiti Putra Malay  | ysia, Serdang, Selangor   |           |  |
| PhD, Food Engineering   |   | 2022      |  |
| <ul> <li>Thesis: Development of Electrolyzed Water Sanitation Program For<br/>SME Frozen Meat Patty Industry</li> </ul>                     |   |           |  |
| Master of Science, Food Engineering   |   | 2015      |  |
| <ul> <li>Thesis: Kinetics of Fouling Deposit Removal of Pink Guava Purees<br/>in a Specially Designed Cleaning-In-Place Test Rig</li> </ul> |   |           |  |
| • CGPA: 4.00  |   |           |  |
| Bachelor of Engineerin  | ng (Process and Food), Food Engineering   | 2011      |  |
| Thesis: Conceptual Design and Validation Work of Fouling Rig  |   |           |  |
| • CGPA: 3.562   |   |           |  |

#### C. Area of Interest

- Cleaning and disinfection in Food Industry
- Sanitation
- Hygienic processing
- Fouling and cleaning in Food Industry

| D. Award and Recognition |           |  |   |   |      |
|--------------------------|-----------|--|---|---|------|
| No.                      | Role      | Title  | Organization  | Award   | Year |
| 1                        | Leader    | A conceptual design<br>of a portable<br>electrolysis<br>sanitation unit for<br>food SMEs                         | The 6th Agricultural<br>Engineering Student<br>Chapter Annual<br>Regional Convention<br>2020 (ARC 2020) | Gold prize<br>paper<br>(International)                    | 2020 |
| 2                        | Leader    | A conceptual design<br>of a portable<br>electrolysis<br>sanitation unit for<br>food SMEs                         | The 6th Agricultural<br>Engineering Student<br>Chapter Annual<br>Regional Convention<br>2020 (ARC 2020) | Silver prize<br>poster<br>(International)                 | 2020 |
| 3                        | Member    | Electrolysis<br>generator for<br>postharvest<br>handling of fruits &<br>vegetables                               | The 6th Agricultural<br>Engineering Student<br>Chapter Annual<br>Regional Convention<br>2020 (ARC 2020) | Bronze prize<br>paper<br>(International)                  | 2020 |
| 4                        | Member    | Electrolysis<br>generator for<br>postharvest<br>handling of fruits &<br>vegetables                               | The 6th Agricultural<br>Engineering Student<br>Chapter Annual<br>Regional Convention<br>2020 (ARC 2020) | Silver prize<br>poster<br>(International)                 | 2020 |
| 5                        | Presenter | Alkaline Cleaning-<br>in-Place of Pink<br>Guava Puree<br>Fouling Deposit<br>Using Lab-scale<br>Cleaning Test Rig | International<br>Conference of Food<br>and Agricultural<br>Engineering<br>(CAFEi2014)                   | YSN-ASM<br>Young<br>Presenter<br>Award<br>(International) | 2014 |
| 6                        | Presenter | A sustainable CIP<br>program for Pink<br>guava puree factory   | International<br>Engineering Invention<br>& Innovation<br>Exhibition (i-ENVEX<br>2014)                  | Bronze prize<br>(International)                           | 2014 |
| 7                        | Presenter | Test Rigs for<br>Evaluation of<br>Cleaning-in-Place<br>(CIP) Performance   | International<br>Engineering Invention<br>& Innovation<br>Exhibition (i-ENVEX<br>2013)                  | Bronze prize<br>(International)                           | 2013 |

| D. Award and Recognition (continued) |           |  |  |   |      |
|--------------------------------------|-----------|--|--|---|------|
| No.                                  | Role      | Title  | Organization   | Award                                   | Year |
| 8                                    | Presenter | Concentric Tube-<br>Fouling Rig for<br>Investigation of<br>Fouling Deposit<br>Formation After<br>Heat Treatment of<br>Pink Guava Puree | International<br>Engineering Invention<br>& Innovation<br>Exhibition (i-ENVEX<br>2012)         | Silver prize<br>(International)         | 2012 |
| 9                                    | Student   | Faculty of<br>Engineering  | Anugerah Skim<br>Galakan Akademik,<br>Koperasi Universiti<br>Putra Malaysia<br>Berhad          | Best student<br>(University)            | 2011 |
| 10                                   | Presenter | Nata de coco dicing<br>machine   | Karnival Rekacipta<br>Kebangsaan 2010 in<br>Universiti Teknologi<br>Malaysia, Skudai,<br>Johor | Best<br>Presentation<br>(International) | 2010 |
| 11                                   | Presenter | Plant Design<br>Competition  | Department of<br>Process and Food<br>Engineering, UPM  | Second place<br>(University)            | 2011 |
| 12                                   | Presenter | Student Packaging<br>Design<br>Competition.<br>Teabag with Hanger  | Department of<br>Process and Food<br>Engineering, UPM  | Third place<br>(University)             | 2010 |

#### **E. Teaching Experience**

#### Final Year Project (FYP) Instructor

#### Final Year Project (FYP)

Department of Process and Food Engineering, Universiti Putra Malaysia

- Assisted an undergraduate student in Market Validation for the potential application of a Portable water jet equipped with an electrolysis unit.
- Assisted and demonstrated lab-scale experiments to an undergraduate student related to the electrolysis process using a lab-scale electrolyzing unit

#### Final Year Project (FYP) Instructor

#### Final Year Project (FYP)

Department of Process and Food Engineering, Universiti Putra Malaysia

• Assisted and demonstrated lab-scale experiments to an undergraduate student related to the electrolysis process using a lab-scale electrolyzing unit

2019-2020

2018-2019

## E. Teaching Experience (continued)

### Final Year Project (FYP) Instructor

### Final Year Project (FYP)

Department of Process and Food Engineering, Universiti Putra Malaysia

- Assisted in a case study for a meat patty factory using a portable cleaning unit.
- Assisted and demonstrated lab-scale experiments to an undergraduate student related to the electrolysis process using a lab-scale electrolyzing unit

## Demonstrator

## Computer Programming for Process Engineers

Department of Process and Food Engineering, Universiti Putra Malaysia

- Assisted students on how to use MATLAB software
- Assisted students on how to apply knowledge of mathematics, science, engineering fundamentals, and an engineering specialization to the solution of complex engineering problems.

# Final Year Project (FYP) Instructor

# Final Year Project (FYP)

Department of Process and Food Engineering, Universiti Putra Malaysia

• Assisted and demonstrated lab-scale experiments to an undergraduate student related to cleaning and fouling of fat-based fouling deposits using a fouling rig.

## **Demonstrator (Special Graduate Research Allowance Scheme or S-GRA)** 2015-2016

# Computer Programming for Process Engineers

Department of Process and Food Engineering, Universiti Putra Malaysia

- Assisted students on how to use MATLAB software.
- Assisted students on how to apply knowledge of mathematics, science, engineering fundamentals, and an engineering specialization to the solution of complex engineering problems.

# FYP Instructor (Special Graduate Research Allowance Scheme or S-GRA) 2015-2016

## Final Year Project (FYP)

Department of Process and Food Engineering, Universiti Putra Malaysia

- Assisted an undergraduate student in designing a portable cleaning unit for the meat processing industry
- Assisted students in analyzing the current cleaning process in a meat processing factory.

## Laboratory Assistant (Graduate Research Fellowship or GRF)

### Heat and Fluid Laboratory

Department of Process and Food Engineering, Universiti Putra Malaysia

• Demonstrated lab-scale experiments to undergraduate students related to fluid mechanics.

2016-2017

2012-2013

2016-2017

2017-2018

| E. Teaching Experience (continued)   |           |  |
|--|-----------|--|
| FYP Instructor (Graduate Research Fellowship or GRF)   |           |  |
| Final Year Project (FYP)   |           |  |
| Department of Process and Food Engineering, Universiti Putra Malaysia  |           |  |
| • Assisted and demonstrated lab-scale experiments to undergraduate students related to cleaning and fouling of pink guava puree fouling deposit using a lab-scale cleaning test rig. |           |  |
| FYP Instructor (Graduate Research Fellowship or GRF)   | 2011-2012 |  |

#### Final Year Project (FYP)

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.

#### F. Publications Journal

- 1 **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. (Scopus)
- Jalil N.A., N.I. Khalid, Sulaiman, N.S., Sobri S., Taip, F.S., and Ab Aziz, N., (2021). Conceptual design of a portable electrolyzed water cleaning rig using TRIZ method. Journal of Food Research. Vol. 5 (Suppl. 1), 188-192. (Scopus)
- 3 **N.I. Khalid**, Sulaiman, N.S., Ab Aziz, N., Taip, F.S., Sobri, S. and Nor-Khaizura, M.A.R (2021). Stability of electrolyzed water: from the perspective of food industry. Journal of Food Research. Vol. 5 (Suppl. 1), 47-56. (Scopus)
- 4 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)
- 5 N.I. Khalid, Sulaiman, 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)
- 6 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 Science, Engineering and Information Technology. Vol. 10 (3), 1099-1106. (Scopus)
- 7 N.I. Khalid, 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.
- 8 **N.I. Khalid**, U.S. Saulaiman, N.A. Nasiruddin, M.M. Hatdran, N. Ab Aziz, M.A.R. Nor Khaizura, 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. Journal of Cleaner Production. Vol. 235, 688-700. (Scopus, Web of Science, JCR Q1)
- 9 **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)

- 10 **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)
- 11 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)
- 12 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 Labscale Cleaning Test Rig. Agriculture and Agricultural Science Procedia. Vol. 2, 280 – 288. (Scopus)
- 13 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, Web of Science, JCR Q3)
- 14 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, Web of Science, JCR Q3)

#### **International Proceeding**

- 1 **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.
- 2 **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.
- 3 **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.
- 4 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.
- 5 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.
- 6 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)

| No.  |  | nts and Fundir                                      | ıg              |   |                          |
|--|--|---|-----------------|---|--------------------------|
| 110.   | Title  | Amount  | Year            | Source of F   | und                      |
| 1  | University Consortium (UC)<br>Student Thesis Grant for<br>Research Activities  | USD 676   | 2021            | Southeast A<br>Regional Co<br>Graduate St<br>Research in<br>Agriculture<br>(SEARCA) | enter for<br>udy and     |
|  | H. Academics D   | uties/Committe                                      | ee Mem          | ber   |                          |
| No.  | Title  |   |                 | Level   | Year                     |
| 1.   | Deputy Director (Brochure/Pro<br>Packaging Network Internation<br>Symposium  | •   | Asia            | International   | 2021                     |
|  | I. Professional Qualifi  | cation/Membe  | rship/A         | ffiliation  |                          |
| Graduate   | Engineer, Board of Engineers, N  | Malaysia  |                 |   | Since 201                |
|  |  |   |                 |   |                          |
|  | e Technologist, Board of Technol<br>ion Number: GT22110449   | logist, Malaysia                                    | l               |   | Since 202                |
|  | ion Number: GT22110449   | logist, Malaysia<br>king Experiend                  |                 |   | Since 202                |
| Registrat<br>Senior L<br>Departm   | ion Number: GT22110449<br>J. Worl  | king Experience                                     | ce              |   | Since 202<br>22 – preser |
| Registrat<br>Senior L<br>Departm<br>Universit<br>Personal  | tion Number: GT22110449<br>J. Worl<br>Accturer<br>ent of Food Technology, Faculty<br>ti Putra Malaysia, Serdang, Selar<br>I Secretary  | king Experience                                     | ce              | chnology,   | _                        |
| Registrat<br>Senior L<br>Departm<br>Universit<br>Personal  | tion Number: GT22110449<br>J. Worl<br>Accturer<br>ent of Food Technology, Faculty<br>ti Putra Malaysia, Serdang, Selar   | king Experience                                     | ce              | chnology,   | 22 – preser              |
| Registrat<br>Senior L<br>Departm<br>Universit<br>Personal<br>SY Shak                                     | tion Number: GT22110449<br>J. Worl<br>Accturer<br>ent of Food Technology, Faculty<br>ti Putra Malaysia, Serdang, Selar<br>I Secretary  | king Experience                                     | ce              | chnology,<br>20   | 22 – preser              |
| Registrat<br>Senior L<br>Departm<br>Universit<br>Personal<br>SY Shak<br>Fechnica                         | tion Number: GT22110449<br>J. Worl<br>ecturer<br>ent of Food Technology, Faculty<br>ti Putra Malaysia, Serdang, Selar<br>I Secretary<br>ipur Tradings Sdn. Bhd               | king Experience<br>of Food Scince<br>ngor, Malaysia | ce<br>e and Teo | chnology,<br>20   | 22 – preser<br>22 – 2022 |
| Registrat<br>Senior L<br>Departm<br>Universit<br>Personal<br>SY Shak<br>SY Shak<br>Technica<br>Journal c | tion Number: GT22110449<br>J. Worl<br>Accturer<br>ent of Food Technology, Faculty<br>ti Putra Malaysia, Serdang, Selar<br>I Secretary<br>ipur Tradings Sdn. Bhd<br>al Editor | king Experience<br>of Food Scince<br>ngor, Malaysia | ce<br>e and Teo | chnology,<br>20<br>20   | 22 – preser<br>22 – 2022 |

| K. Professional Services |              |  |      |
|--------------------------|--------------|--|------|
| No.                      | Role         | Title  | Year |
| Edi                      | torial Board |  |      |
| 1.                       | Editor       | Program Book of Asia Packaging Network<br>International Packaging Symposium  | 2021 |
| 2.                       | Editor       | Abstract Book of Asia Packaging Network<br>International Packaging Symposium | 2021 |

| K. Professional Services (continued) |                |  |      |
|--------------------------------------|----------------|--|------|
| No.                                  | Role           | Title  | Year |
| Chair/Panellist/Speaker/Jury         |                |  |      |
| 1.                                   | Co-chairperson | The 4th International Conference on Agricultural and<br>Food Engineering                                   | 2018 |
| No.                                  | Role           | Title  | Year |
| Reviewer                             |                |  |      |
| 1.                                   | Reviewer       | National Technology Research in Engineering,<br>Design and Social Science Conference 2022<br>(NTRENDS2022) | 2022 |
| 2.                                   | Reviewer       | Journal of Agricultural and Food Engineering (MYJAFE)  | 2022 |

| L. Undergrad   | luate 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<br>for fouling deposits, namely a concentric<br>tube-fouling rig, which provides in-direct<br>measurement in the heating area of food<br>processing equipment. | <b>Objective:</b> To study the effect of different temperatures on pineapple jam biscuits packaging. |

#### **M. Training attended**

- 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

#### **N. 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               |
| norashikin@upm.edu.my                     | farahsaleena@upm.edu.my                |
| Tel: +603-9769 4302                       | Tel: +603-9769 6357                    |
| Fax: +603-8946 4440                       | Fax: +603-8946 4440                    |
|   |  |