

CURRICULUM VITAE



PERSONAL DETAILS

Home address Seri Kembangan, Selangor, Malaysia Email: nurulhawa@upm.edu.my	Work address Department of Food Science, Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 UPM Serdang, Selangor, Malaysia.	Research area Food microbiology Food safety Process validation Predictive modeling ORCID: orcid.org/0000-0002-6128-900X Scopus: <i>h</i> -index 5 Citations: 172 Google scholar: <i>h</i> -index 8 Citations: 286
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ACADEMIC CREDENTIALS

Qualification	Institution	Duration	Specialization
Postdoctoral fellow	Eastern Regional Research Center (ERRC), United States Department of Agriculture (USDA)	2022-2024	Predictive modeling
Doctor of Philosophy in Food Science	Michigan State University (MSU), USA	2015 - 2020	Food microbiology Dissertation: Utilization of <i>Enterococcus faecium</i> as a <i>Salmonella</i> surrogate in validating thermal processing of low-moisture foods
Master of Science in Halal Products Science	Universiti Putra Malaysia (UPM)	2011 - 2014	Food hydrocolloids Thesis: Rheological, spectral and thermal analyses of gellan/dextran blends as gelatin substitute
Bachelor of Science in Biotechnology	Rochester Institute of Technology (RIT), New York, USA	2006 - 2010	Project: Quorum sensing in sugarcane- and grape-associated bacteria Business Management (Minor) Communication (Concentration)

PROFESSIONAL AFFILIATIONS			
Organization	Position	Year	Expertise/Role
USDA Asian Pacific American Network in Agriculture (APANA)	Member	2024 - present	Food microbiology
National Postdoctoral Association, USA	Member	2022-2028	Food microbiology
American Society of Microbiology (ASM)	Postdoctoral member	2024	Microbiology
International Association for Food Protection	Professional member	2020 - 2024	Food microbiology
UPM Academic Staff Association	Member	2021 - present	Food microbiology
Institute of Tropical Agriculture and Food Security, UPM	Interim research associate	2021 - present	Food safety
Halal Products Research Institute, UPM	Interim research associate	2020 - 2022	Halal products science
Southeast Asia for Food Protection (Affiliate of International Association for Food Protection) affiliate view Fall 2019	Member	2019 - 2020	Food microbiology
Low-moisture Pasteurization Alliance homepage	Sub-project leader	2016 - 2020	Food microbiology
Phi Tau Sigma Honor Society of Food Science and Technology- MSU Chapter	Member	2017 - 2019	Food microbiology
International Association for Food Protection	Student member	2016 - 2019	Food microbiology

AWARDS			
Title	Award authority	Award type	Year
Oak Ridge Institute for Science & Education (ORISE) postdoctoral research fellowship	ORISE, USA	International	2022-2024
Finalist Vice-Chancellor Awards (Teaching category)	Universiti Putra Malaysia	University	2022
Dissertation Completion Fellowship	MSU Graduate School	University	2019
1 st place Developing Scientist Competition for Poster Presentation in Annual Meeting of IAFP, Salt Lake City, Utah, USA. news	International Association for Food Protection (IAFP), USA	International	2018
The Glenn and Nan Corliss Faculty Exchange to Promote International Graduate Training Endowment	Food Science and Human Nutrition Department, MSU	Department	2018
Sara Lee Endowment Fund for Food Safety in Food Science and Human Nutrition	Food Science and Human Nutrition Department, MSU	Department	2017
Graduate Learning Assistant Fellowship (GLAF)	Food Science and Human Nutrition Department, MSU	Department	2018 2017
Summer travel funding	Food Science and Human Nutrition Department, MSU	Department	2019 2018 2017
Research Invention, Innovation and Design (RIID) - <i>Gold medal</i>	UiTM, Lendu, Alor Gajah, Melaka, Malaysia.	National	2012

RESEARCH PROJECT					
Project no.	Project title	Role	Year	Source of fund	Status
USDA-NIFA AFRI-grant 2015-68003-23415	Enhancing low-moisture food safety by improving development and implementation of pasteurization technologies Link to USDA Webpage	Graduate Researcher who: <ul style="list-style-type: none"> Developed experimental design and standardized methodology for surrogate project across 5 institutions: Washington State University, University of Georgia, University of Nebraska-Lincoln, Institute for Food Safety and Health (FDA), Illinois Institute of Technology Managed data collection using standardized data template in Google drive Conducted monthly conference call with collaborators via Zoom 	2015-2022	United States Department of Agriculture (USDA) – 4.7 million USD (~20 million MYR)	Completed
UPM - GP-IPM/ 2022/9 711100	Profiling of heat-resistant <i>Salmonella</i> serotypes using Nanopore, long-read DNA amplicon sequencing during thermal processing of meatless patty model as affected by contamination sources	PI	2022-2024	Universiti Putra Malaysia (35K MYR)	On-going
8072-42000-092-000-D	Advanced methods for predictive modeling of bacterial growth and survival in foods Link to USDA-ARS-ERRC	Postdoctoral fellow	2021-2026	United State Department of Agriculture - Agricultural Research Service (USDA-ARS) Undisclosed amount	On-going
UPM-GP/202 3/9753 300	The physical, biochemical, and microbiological properties of powdered Tempoyak produced	Co-PI	2023-2025	Universiti Putra Malaysia (50K MYR)	On-going

	using optimized controlled fermentation				
UPM - GP-IPS/ 2023/9 774900	Survival kinetics of <i>Salmonella</i> and <i>E. coli</i> in Edible Bird Nest (EBN) during storage and subsequent thermal inactivation.	Co-PI	2023-2025	Universiti Putra Malaysia (25K MYR)	On-going

TEACHING EXPERIENCE				
Collaborative teaching				
Course name	Topic	University	Program	Year
Food Safety and Toxicology	Food safety and foodborne illness	UiTM Shah Alam & UiTM Kuala Pilah, Malaysia	Bachelor of Food Science & Technology	2022
Universiti Putra Malaysia (UPM)				
Course name	Course code	Role	Program	Year
Food Safety Management	FST5602	Instructor	Master of Food Safety & Quality Assurance, Master of Food Technology	2023
Food Safety Standards and Regulations	FST5606	Instructor	Master of Food Safety & Quality Assurance	2021
Food microbiology	FST5206	Instructor	Master of Food Safety & Quality Assurance	2020
Microbiology and Sanitation in Food Processing	FMO3202	Instructor	Bachelor of Food Manufacturing Operation	2021
Basic food microbiology	FST3201	Instructor	Bachelor of Food Science & Technology	2020, 2021
Introduction to food Science	FST3003	Instructor	Bachelor of Agribusiness, Bachelor of Nutritional Science	2020
Bachelor dissertation	FST4959	Coordinator	Bachelor of Food Science & Technology	2020
Industrial training	FSM4901	Coordinator	Bachelor of Food Science & Technology	2020
Food law and regulations	FST4690	Guest instructor	Bachelor of Science (Food studies)	2020
Michigan State University (MSU)				
Food microbiology	FSC440	Co-instructor	Bachelor of Food Science	2019
Food safety and HACCP	FSC342	Guest instructor	Bachelor of Nutritional Science, Bachelor of Science (Packaging)	2019
Food safety and HACCP	FSC342	Graduate assistant	Bachelor of Nutritional Science, Bachelor of Science (Packaging)	2018, 2017
HACCP certification	FSC442	Graduate assistant	Bachelor of Food Science	2018, 2017

RESEARCH PUBLICATIONS

Journal	
	<ol style="list-style-type: none"> Ahmad, N.H., Hwang, C., Huang, L. Growth and No-Growth Boundary of <i>Clostridium perfringens</i> in Cooked Cured Meats – A Logistic Analysis and Development of Critical Control Surface, Food Research International (under review) Oslan, S.N.H., Yusof, N.Y., Lim. S.J., Ahmad, N.H. (2024). Rapid and Sensitive Detection of <i>Salmonella</i> in Agro-Food and Environmental Samples: A Review of Recent Advances in Rapid Tests and Biosensors, Journal of Microbiological Methods, 219, 106897 https://doi.org/10.1016/j.mimet.2024.106897 [Q3] Ahmad, N.H., Huang, L., Juneja, V. (2024) One-step analysis of growth kinetics of mesophilic <i>Bacillus cereus</i> in liquid egg yolk during treatment with Phospholipase A2: Model development and validation. Food Research International, 176, 13786 https://doi.org/10.1016/j.foodres.2023.113786 [Q1] Huang L., Ahmad, N.H., Juneja, V., Stapp-Kamotani, E., Gabiola, J., Minocha, U., Phillips, R., Hooker, M., Walls, I., Cook, K., Lindsay, J. (2024). Growth kinetics of <i>Bacillus cytotoxicus</i> in liquid egg yolk during Treatment with Phospholipase A2 – A dynamic analysis. Food Microbiology, 118, 104420. https://doi.org/10.1016/j.fm.2023.104420 [Q1] Khan, S., Rukayadi, Y., Jaafar, A.H., Ahmad, N.H. (2023). Antibacterial potential of silver nanoparticles (SP-AgNPs) synthesized from <i>Syzygium polyanthum</i> (Wight) Walp. against selected foodborne pathogens. Heliyon. e22771 https://doi.org/10.1016/j.heliyon.2023.e22771 [Q2] Christian, A., Miri, T., Onyeaka, H., Ahmad, N.H. Current knowledge on microbiological safety of low-moisture foods - a bibliometric analysis. Food research. <i>Accepted</i> [Scopus] Seritharan, Y., Villegas, B.M. and Ahmad, N.H. Sources, persistence, and inactivation of foodborne pathogens in legumes. Food Research. <i>Accepted</i> [Scopus] Sukarno, N. F., Kalaichevian, A., Limcharoenchat, P. Abdul Mutalib, N. A., Ahmad, N. H. (2023) Thermal and Nonthermal Inactivation of Foodborne Pathogens on Low-Moisture Foods: A Systematic Review. Journal of Raw Materials and Processed Foods, 4, 47-67. https://www.journalrpf.com/index.php/pub/article/view/56/35 [non-indexed] Hussin, M., Anzian A., , Liew, C, Saad, M.Z., , Mula Hasan, B.J.M., Hassan, M., Mohsin, A.Z., Fang, C-M, Saad, M.Z., Ahmad, N.H., Hassan, M., Adnan, H., Meor Hussin, A.S. (2022). Potentially probiotic fermented glutinous rice (<i>Oryza sativa</i> L.) with <i>Lactiplantibacillus plantarum</i> improved immune system response in a small sample of BALB/cByJ Mice. Fermentation, 8, 612. https://doi.org/10.3390/fermentation8110612 [Q2] Ahmad N.H., Marks B.P., Ryser E.T. Effect of lactose and protein content on thermal resistance of <i>Salmonella</i> and <i>Enterococcus faecium</i> NRRL B-2354 on dairy powders (2022). Journal of Food Protection. https://doi.org/10.4315/JFP-22-111 [Q3] Ahmad N.H., Hildebrandt I. M., Pickens S.R., Vasquez S., Jin Y., Liu S., Halik L. A., Tsai H-C, Lau S.K., D'Souza R.C., Subbiah J., Thippareddi H., Zhu M., Tang J., Anderson N.M., Grasso-Kelley E.M., Ryser E.T., Marks B.P. (2022). Interlaboratory comparison of <i>Enterococcus faecium</i> NRRL B-2354 as a <i>Salmonella</i> surrogate for validating thermal treatment of low-moisture foods. Journal of Food Protection. https://doi.org/10.4315/JFP-22-054 [Q3] Mohammed, N.K., Ragavan, H., Ahmad, N.H., Meor Hussin, A.S. (2022). Egg-free low-fat mayonnaise from virgin coconut oils. Foods and Raw Materials, 10, 76-85. https://doi.org/10.21603/2308-4057-2022-1-76-85 [Q4]

	<p>13. Hao Yuan Chan, Meor Hussin, A. S., Ahmad, N.H., Yaya Rukayadi, Abd-ElAzim Farouk. (2021) Effectiveness of quaternary Ammonium in reducing microbial load on eggs. <i>Molecules</i>, 26(17), 5259. https://doi.org/10.3390/molecules26175259 [Q2]</p> <p>14. Ahmad N.H., Marks B.P., Ryser E.T. (2019) Effect of talc as a dry-inoculation carrier on thermal resistance of <i>Enterococcus faecium</i> NRRL B-2354 in almond meal. <i>Journal of Food Protection</i>, 82, 1110-1115. https://doi.org/10.4315/0362-028X.JFP-18-543. [Q3]</p> <p>15. Nurul Hawa, A., Jasim Ahmed, Dzulkifly, M.H., Yazid, A.M., Shuhaimi, M. (2015) Oscillatory and steady shear rheology of gellan/ dextran blends. <i>Journal of Food Science and Technology</i>, 52(5): 2902–2909. [Q2]</p> <p>16. Han Ming Gan, Huan Yau Gan, Nurul H. Ahmad, Nazrin A. Aziz, Andre O. Hudson, Michael A. Savka (2015) Whole genome sequencing and analysis reveal insights into the genetic structure, diversity and evolutionary relatedness of <i>luxI</i> and <i>luxR</i> homologs in bacteria belonging to the <i>Sphingomonadaceae</i> family, <i>Frontier in Cellular and Infection Microbiology</i>, 4, 30-43. [Scopus]</p> <p>17. Nurul Hawa Ahmad, Shuhaimi Mustafa, Yaakob B. Che Man (2015) Microbial polysaccharides and their modification approaches: a review. <i>International Journal of Food Properties</i>, 18, 332-347. [Q3]</p> <p>18. Hudson A.O., Ahmad N.H., Van Buren R., Savka M.A. (2010). Sugarcane and Grapevine Endophytic Bacteria: Isolation, Detection of Quorum Sensing Signals and Identification by 16S v3 rDNA Sequence Analysis. <i>In: Current Research, Technology and Education Topics in Applied Microbiology and Microbial Biotechnology</i>, Antonio Mendez Vilas (ed) pp. 801-806.</p>
Chapter in Book	<p>1. Ahmad, N.H. (2024) Roles of Biotechnology in Environmental Monitoring in the Food Industry. In <i>Microbial Biotechnology in Food Industry: Advances, Challenges, and Potential Solutions</i>. Ahmad, F., Mohammad, Z.H., Ibrahim, S.A., Zaidi, S. (Eds.) Springer, Cham. Pp. 153-165 https://doi.org/10.1007/978-3-031-51417-3_7</p> <p>2. Suresh, S. Mohd Zaini, N.S., Abd Rahim, M.H., Ahmad, N.H. (2023). Insects and Worms as an Alternative Protein Source in the Halal Food Industry. In <i>Innovation of Food Products in Halal Supply Chain Worldwide</i>. Ahmad Nizar, N.N., Zainal Abidin, S.A.S, Bujang, A. (Eds.). Academic Press. UK. p. 127-144. [Gourmand 2023 – Food Professional Book Award]</p> <p>3. Halim-Lim, S.A., Ahmad, N.H. and Hasnan, N.Z.N. (2023). Quality and Safety in the Food Industry. In <i>Wiley StatsRef: Statistics Reference Online</i> (eds N. Balakrishnan, T. Colton, B. Everitt, W. Piegorsch, F. Ruggeri and J.L. Teugels) https://doi.org/10.1002/9781118445112.stat08389</p> <p>4. Ahmad, N.H., Mustafa, S. (2014). Polisakarida daripada sumber mickoorganisma sebagai gantian gelatin haiwan haram. Rahman, R.A., Dueraseh, N., Jamaludin, A.I. (Eds). <i>Isu Halal Kontemporari</i>. Serdang, Universiti Putra Malaysia. p. 63-78</p>
CONFERENCE – Oral	
1. Effect of temperature on <i>Salmonella</i> Typhimurium in simulated wheat-based patty. Food Science and Technology Undergraduate Colloquim (FoSTUC), 27-28 February 2024. Malaysia	2024
2. <i>Salmonella</i> survival in oat flour as affected by temperature. Food Science and Technology Undergraduate Colloquim (FoSTUC), 27-28 February 2023. Malaysia. Bronze award	2023
3. Thermal and nonthermal processing for low-moisture foods: A systematic review. FENETT 2022. Thailand	2022
4. Microbiological safety of edible insects and worms. FENETT 2022. Thailand	2022
5. Validation of <i>E. faecium</i> as a <i>Salmonella</i> surrogate in the isothermal treatment of almond meals. Annual Meeting of International Food Protection (IAFP), Tampa, FL, USA	2017

6. Validation of <i>E. faecium</i> as a <i>Salmonella</i> surrogate in the isothermal treatment of low-moisture foods. USDA NIFA AFRI CAP PD/co-PD Meeting for Enhancing Food Safety through Improved Processing Technologies. Tampa, FL, USA	2017
7. Validation of <i>E. faecium</i> as a <i>Salmonella</i> surrogate in the isothermal treatment of almond meals. Industry Advisory Group Meeting, Institute for Food Safety and Health, Bedford Park, IL, USA	2017
8. Human Nutrition Seminar, Michigan State University, MI, USA	2017
9. Food/Animal Seminar, Michigan State University, MI, USA	2016
10. <i>Salmonella</i> in low-moisture foods. Postgraduate colloquium, Malaysian Embassy, Courtyard Marriot Hotel, Glenview, IL	2016
11. Quorum Sensing in Sugarcane- and Grape-associated Bacteria, Rochester Academy of Science, NY, USA	2009
CONFERENCE – Poster	
1. Effect of sugar compositions on <i>Salmonella</i> and <i>Enterococcus faecium</i> NRRL B 2354 survivor resuscitation using skim milk powder and lactose free milk powder as low moisture food models. Virtual Annual Meeting of International Food Protection (IAFP), USA.	2020
2. <i>Enterococcus faecium</i> NRRL B-2354 as a <i>Salmonella</i> surrogate in validating thermal treatment of dairy powders with different lactose and milk protein compositions. USDA NIFA AFRI CAP PD/co-PD Meeting for Enhancing Food Safety through Improved Processing Technologies, Kentucky Convention Center, Louisville, KY, USA	2019
3. <i>Enterococcus faecium</i> NRRL B-2354 as a <i>Salmonella</i> surrogate in validating thermal treatment of dairy powders with different lactose and milk protein compositions. Annual Meeting of International Food Protection (IAFP), Louisville, KY, USA	2019
4. Validation of <i>E. faecium</i> NRRL B-2354 as <i>Salmonella</i> surrogate in the isothermal treatment of date paste at 0.65 _{aw} . Annual Meeting of International Food Protection (IAFP), Salt Lake City, UT, USA	2018
5. Effect of talc on thermal resistance of <i>E. faecium</i> NRRL B-2354 in almond meal at 0.45 _{aw} . Annual Meeting of International Food Protection (IAFP), Salt Lake City, UT, USA	2018
6. Validation of <i>E. faecium</i> as <i>Salmonella</i> surrogate in the isothermal treatment of almond meal, Annual Meeting of International Food Protection (IAFP), Tampa, FL, USA	2017
7. Validation of <i>E. faecium</i> as <i>Salmonella</i> surrogate in thermal treatment of almond meal. 1 st International Scholar Showcase, Michigan State University, USA	2017
8. Molecular Interaction of Gellan/Dextran using Thermal and Spectral Analyses, International Congress of Malaysian Society Microbiology (ICMSM), Langkawi, Malaysia	2013
9. Potential of Microbial Polysaccharides as Halal Food Hydrocolloids, Malaysia Technology Expo (MTE). Putra World Trade Center, KMalaysia	2013
10. Potential of Microbial Polysaccharides as Halal Food Hydrocolloids, Research Invention, Innovation and Design (RIID), UiTM, Lendu, Malaysia	2012
11. Quorum Sensing in Sugarcane- and Grape-associated Bacteria. 18 th Summer Undergraduate Research Symposium, Rochester Institute of Technology, NY, USA	2009
WORKSHOP – for research skill advancement	
1. Applied Root Cause Analysis: Using Your Results to Effectively Manage Risk, Food Safety Magazines	2024
2. Introduction to MATLAB software. Michigan State University, MI, USA	2017
3. Validating Pasteurization Processes for Low-moisture Products, Tampa, FL, USA	2017
4. Introduction to research design for R software, Michigan State University, MI, USA	2015
5. GeneQuence Kit for <i>E. coli</i> detection by Neogen, Michigan State University, USA	2015
6. Bengkel Pemurnian Draf Manuskrip IPPH, Institut Penyelidikan Produk Halal, Hotel Residence, UNITEN, Malaysia	2013
7. Bioreactor Operation Fermentation Technology Unit, Institute of Bioscience, Universiti Putra Malaysia	2011
WEBINAR/SEMINAR – Invited speaker	
1. Why food safety is a big deal? Universiti Malaysia Sabah	2023
2. Validating pathogen control in low-moisture foods. Recent Updates in Food Research and Innovation. Walailak Research Convention 2022. Thailand	2022
3. Systematic and narrative review, Polytechnic Nilai, Seremban	2021

4. Validating thermal inactivation of <i>Salmonella</i> in low-moisture foods. Institute of Nano Electronic Engineering (INEE), Universiti Malaysia Perlis	2021
WEBINAR/SEMINAR – Attendee	
1. Applied Root Cause Analysis: Using Your Results to Effectively Manage Risk - Food Safety Summit	2024
2. Safety Issues in Laboratory Decontamination and Sterilization Techniques - USDA	2024
3. Using the Science of Mentorship to Optimize Your Mentoring Relationships - ORISE, USA	2024
4. Hazard Waste Management 2024 - USDA	2024
5. USDA Anti-harassment Training 2024 - USDA	2024
6. Sexual Harassment Training 2023 - USDA	2023
7. Hazard Communication (HAZPOWER) Training 2023 - USDA	2023
8. USDA Records Management 2023 - USDA	2023
9. Unconscious Bias Training 2023 - USDA	2023
10. Workplace Violence Training 2023, USDA	2023
11. Imposter Thoughts and Fears – Changing the Narrative to Advance Your Career Development - ORISE, USA	2023
12. Academic mentoring - CADE, UPM	2023
13. Introduction to Risk-based approaches in Food Safety - Purdue University, USA	2023
14. USDA Information Security Awareness Training and Rules of Behavior - USDA	2022
15. Protecting Personally Identifiable Information (PII) training - USDA	2022
16. USDA Records Management 2022 - USDA	2022
17. The Mirror Dialogue: Women in Science - USDA	2022
18. Food Safety Management course – Ministry of Agriculture, Forestry, and Fisheries, Japan	2021
19. Online assessment clinic – CADE webinar, UPM	2021
20. Conducting e-assessment via online examination – CADE Webinar, UPM	2020
21. Establishing video - CADE webinar, UPM	2020
22. Teaching and learning using social media – CADE webinar, UPM	2020
23. Google Meet – CADE webinar, UPM	2020
24. Online Teaching by Prof. Karim Alias – FB online	2020
25. Write winning grant proposal, Michigan State University, USA	2020
26. Citation Management – Mendeley, Michigan State University, USA	2016
27. Time Management for Graduate Student, Post-Doc and Faculty, Kellogg Hotel, Michigan State University, USA	2015
28. Navigating the Ph.D. : Writing processes and strategic academic writing, Michigan State University, USA	2015
29. Navigating the Ph.D. : Managing time and academic relationship, Michigan State University, USA	2015
30. Halal Scientific Awareness Seminar: A day course on Halal Technology, Technology Park, Malaysia	2013

ADMINISTRATION DUTIES & OTHER RESPONSIBILITIES		
Program/Committee/Event	Role	Tenureship
University level		
International Halal Conference for Research and Technical 2021 (lhcret2021)	Session chair	11 Nov 2021
Faculty level		
Master of Food Safety & Quality Assurance	Program coordinator	Oct 2020 – Aug 2022
Curriculum revision committee for Master of Food Safety & Quality Assurance (MoFS)	Leader	Oct 2021 – Aug 2022
Postgraduate studies committee	Member	Jan 2021 - Dec 2022
Academic & students' activities advisor	Member	Jan 2021 - Dec 2022
Quality Assurance committee	Member	Jan 2021 - Dec 2022
Survey Research Design Seminar	Member	2020
Department level		
Curriculum revision committee of Bachelor of Food Science & Technology	Member	2020 - 2022
Curriculum revision committee of Bachelor of Science Food Studies	Member	2020 - present

PROFESSIONAL SERVICES				
Editorial board member				
International Journal of Food				2024 - present
Journal/Conference/Proceeding Reviewer				
3 rd International Food Research Conference 2024 (IFRC) UPM				2024
Food Research International				2023
Trends in Food Science & Technology				2023
Heliyon				2023
SustainE journal				2023
Food Control				2024 2023 2022
LWT- Food Science				2024 2023
Food Research				2022
Malaysian Journal of Science Health & Technology				2021
Journal for Food Protection				2020 2018 2016
Jordan Journal of Biological Science				2020
International Halal Science Conference (IHASC)				2023
Virtual International Halal Science Conference (VIHASC'21)				2021
5th International Conference on Green Chemical Engineering and Technology 2021 (GCET)				2021
External thesis examiner				
Student	Project	Program	Institution	Year
Mohamad Zharif Zulkarnail	Differentiation of L-Cysteine sources by using spectroscopy techniques.	Msc. (Halal Industry Science)	International Institute for Halal Research and Training	2021

			(INHART), IIUM	
Assistant Chairman for Postgraduate Viva <i>(Prepare reports summarizing comments from internal and external examiners during Viva voce)</i>				
Student	Title of thesis	Supervisor	Program	Year
Lee Epeng	Prevalence, antibiogram and molecular characterization of extended-spectrum Beta-Lactamase (ESBL) producing <i>Escherichia coli</i> in lettuce and bean sprouts	Dr. Azira Abd Mutalib	Master of Food Safety	2022
Fernando Hewage Ranjith Piyasiri	Development of lacto-fermented fungal growth inhibitor coating to extend the shelf life and enhance the quality of mango (<i>Mangifera indica</i> L.).	Assoc. Prof. Anis Shobirin Meor Hussin	Ph.D. in Food Technology, FSTM	2022
Farah Salina Hussin	Enhancement of GABA production by <i>Lactobacillus plantarum</i> TAJ-APIS362 in yogurt	Prof. Nazamid Saari	Master of Food Biotechnology, FSTM	2021
Anis Asyila Marzlan	Assessment of antibacterial and antioxidant properties of torch ginger (<i>Etlingera elatior</i> Jack) inflorescence essential oil in starch-based edible film for chicken meat packaging	Assoc. Prof. Anis Shobirin Meor Hussin	Master of Food Technology, FSTM	2021
Salar Kadhum Ali	Antimicrobial activity, phytochemical and toxicity analysis of <i>Syzygium jambos</i> L. Alston leaves extraction and its application in food	Assoc. Prof. Yaya Rukayadi	Ph.D. in Molecular Biology and Genetic Engineering	2021
Rafeikh Faekhlai	Impact of sugar and acid adulteration on the safety of honey produced by <i>Apis mellifera</i> and <i>Heterotrigona itama</i> bee	Prof. Dr. Jinap Selamat	Ph.D. in Food Safety	2021
Raditia Najmi Fathurrahman	Microbiological safety of salmon Nigiri sushi and food safety culture assessment in the selected Japanese chain restaurant	Assoc. Prof. Maimunah Sanny	Master of Food Safety	2021

INDUSTRY-BASED OUTREACH			
Company/Institution	Project title	Role	Year
Bangladesh Institute of Food Science and Technology	Basic microbiological training	Co-trainer	2022
GeneSeq Sdn. Bhd.	Next-Generation Sequencing in Food Safety Seminar by Dr. Han Ming Gan	Leader	2020
Telekom Malaysia	Herbal database collection	Member	2020

New Zealand Crown Institute	Mini project proposal on <i>Salmonella</i> survival on eggshell	Member	2020
Global Innovation & Entrepreneurship Foundation	Mini project proposal on bamboo as plant-based food	Member	2020

COMMUNITY-BASED OUTREACH

Company/Institution	Project	Role	Year
Polytechnic Nilai, Negeri Sembilan	Systematic and narrative review writing for Diploma Students	Speaker	2021
Sek Men Syed Ibrahim, Pendang, Kedah	Career talk – Food Science and Technology to Form 5 students	Speaker	2020
Islamic Center of Greater Lansing, MI, USA	Taught beginner Arabic (weekly)	Teacher	2018

SUPERVISION – POSTGRADUATE & UNDERGRADUATE

Student	Project title	Program	Status
PhD : Co-supervisor			
Sadeeya Khan	Serai kayu [<i>Syzygium polyanthum</i> (WIGHT) WALP.] leaves extract mediated green synthesis of silver nanoparticles (AgPNs) and its enhanced antimicrobial and antispore properties	Food Safety	Completed
Muhaini Mohd Hussain	Immunomodulatory effects of tapai pulut (<i>ORYZA SATIVA</i> L.) improved by the inclusion of probiotic starter culture	Food Biotechnology	Active
Nor Faziey Aini Sukarno	Survival kinetics of <i>Salmonella</i> and <i>E. faecium</i> in edible bird nest during storage and thermal inactivation	Food Safety	Active
Sharmili Kuppan	Method development for the determination of cereulide toxin in raw and cooked rice using Quechers technique and liquid chromatography tandem mass and risk assessment	Food Safety	Active
Master by research : Supervisor			
Subashini Pallianysamy	Food Safety Knowledge, Attitude, Practices (KAP) among Home-Based Food Operators in Klang Valley correlated with microbiological safety of Home-Based products	Food safety	Active
Master by research : Co-supervisor			
Idris Fadheelah Biola	Comparison between dried chili and chili paste in Selangor, Malaysia on the production of aflatoxigenic <i>Aspergillus parasiticus</i> with its molecular characterization	Food safety	Active
Master by Coursework : Supervisor			
Nor Faziey Aini Sukarno	Thermal and nonthermal processing for low-moisture foods: A systematic review	Food Safety & Quality Assurance	Completed
Ahmad Hareez	Microbiological safety of ready-to-eat dish in Kuala Lumpur	Food Safety & Quality Assurance	Active
Bachelor : Supervisor			

Nurul Safwani Jaffridin	Thermal resistance of <i>Salmonella</i> Typhimurium in soy-based patty	Food Science & Technology	Completed
Aina Wafi Ahmad Azan	Thermal resistance of <i>Salmonella</i> Typhimurium in pea-based patty	Food Science & Technology	Completed
Ng Hui Lin	Thermal resistance of <i>Salmonella</i> Typhimurium in wheat-based patty	Food Science & Technology	Completed
Nur Iman Jafri	Survival of <i>Salmonella</i> in oat flour as affected by storage temperature	Food Science & Technology	Completed
Ramhyaa	Survival of <i>Salmonella</i> in pea protein powder as affected by storage temperature	Food Science & Technology	Completed
Nor Alya	Survival of <i>Salmonella</i> in onion powder as affected by storage temperature	Food Science & Technology	Completed
Suganisha Suresh	Microbiological safety of edible insects and worms (review)	Food Science & Technology	Completed
Yukashiny Seritharan	Microbiological safety of legumes (review)	Food Science & Technology	Completed
Priyanka Vegananda	Effect of thermal and nonthermal processing on food nutrient (review)	Food Studies	Completed

No. of PhD students		No. of Master students (Research)		No. of Master students (Coursework)
Supervisor	Co-Supervisor	Supervisor	Co-Supervisor	Supervisor
0	4	1	1	2

REFERENCES					
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