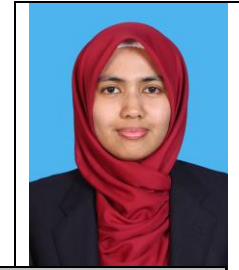


# CURRICULUM VITAE



<b>A. BUTIR-BUTIR PERIBADI</b> <i>(Personal Details)</i>			
Nama Penuh <i>(Full Name)</i>	Radhiah Shukri		Gelaran <i>(Title)</i> : Dr.
No. MyKad / No. Pasport <i>(Mykad No. / Passport No.)</i>	Warganegara <i>(Citizenship)</i> Malaysia	Bangsa <i>(Race)</i> Malay	Jantina <i>(Gender)</i> Female
Jawatan <i>(Designation)</i>	Pensyarah kanan	Tarikh Lahir <i>(Date of Birth)</i>	

<b>Alamat Semasa</b> <i>(Current Address)</i>	<b>Jabatan/Fakulti</b> <i>(Department/Faculty)</i>	<b>E-mel dan URL</b> <i>(E-mail Address and URL)</i>
Jabatan Teknologi Makanan, Fakulti Sains dan Teknologi Makanan Tel: 03-8946 8257 Fax: 03-8948 5970	Jabatan Teknologi Makanan, Fakulti Sains dan Teknologi Makanan Tel: 03-8946 8257 Fax: 03-8948 5970	E-mail: radhiah@upm.edu.my  URL:  H/P: 012-9213089

<b>B. KELAYAKAN AKADEMIK</b> <i>(Academic Qualification)</i>			
Nama Sijil / Kelayakan <i>(Certificate / Qualification obtained)</i>	Nama Sekolah Institusi <i>(Name of School / Institution)</i>	Tahun <i>(Year obtained)</i>	Bidang pengkhususan <i>(Area of Specialization)</i>
Doctor of Philosophy	Kansas State University	2013	Carbohydrate Science and Technology
Master Science	Universiti Putra Malaysia	2007	Chemistry and Biochemistry of Food
Bachelor of Technology	Universiti Sains Malaysia	2003	Food Technology

<b>C. KEMAHIRAN BAHASA</b> <i>(Language Proficiency)</i>					
Bahasa / Language	Lemah <i>Poor (1)</i>	Sederhana <i>Moderate (2)</i>	Baik <i>Good (3)</i>	Amat Baik <i>Very good (4)</i>	Cemerlang <i>Excellent (5)</i>
English					√
Bahasa Melayu					√
Chinese					
Lain-lain <i>(other)</i> :					

<b>D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN</b> ( <i>Scientific experience and Specialisation</i> )				
Organization	Position	Start Date	End Date	Expertise
Universiti Putra Malaysia	Tutor	July 2006	April 2013	-
Universiti Putra Malaysia	Lecturer	May 2013		Carbohydrate Science and Technology

<b>E. PEKERJAAN</b> ( <i>Employment</i> )				
Majikan / Employer	Jawatan / Designation	Jabatan / Department	Tarikh lantikan / Start Date	Tarikh tamat / Date Ended
Universiti Putra Malaysia	Tutor	Food Technology	July 2006	April 2013
Universiti Putra Malaysia	Senior lecturer	Food Technology	May 2015	

<b>F. ANUGERAH DAN HADIAH</b> ( <i>Honours and Awards</i> )				
Name of awards	Title	Award Authority	Award Type	Year
Academic Awards	1) Golden Key International Honor Society Award	Golden Key International	International	2008
	2) International Invention, Innovation, Industrial Design and Technology Exhibition, PWTC, Kuala Lumpur - Silver Award	ITEX 2005	National	2005
	3) Research and Development Competition, Universiti Putra Malaysia, Serdang, Selangor.)- Bronze Award	UPM	University	2005
	4) MSM-UNESCO Workshop, 25 <sup>th</sup> Malaysian Microbiology Symposium, Kelantan, Malaysia: Biolog Award- 2 <sup>nd</sup> prize oral presentation	UNESCO	International	2002
Non-Academic Awards	1) Putra Motivator	UPM	University	2016
	2) American Association of Cereal Chemists Travel Award	American Association of Cereal Chemists	International	2010
	3) Kansas State University President Travel Award	Kansas State University	International	2010

<b>G. SENARAI PENERBITAN</b> (Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan) ( <i>List of publications – author (s), title, journal, volume, page and year published</i> )	
Journal	
	<ol style="list-style-type: none"> <li>1) Radhiah Shukri, Yong-Cheng Shi, 2017, Structure and pasting properties of alkaline-treated phosphorylated cross-linked waxy maize starches, <i>Food Chemistry</i> 214: 90-95.</li> <li>2) Radhiah Shukri, Lijia Zhu, Paul A. Seib, Clodualdo Maningat, Yong Cheng Shi, 2015. Direct in-vitro assay of resistant starch in phosphorylated cross-linked starch, <i>Bioactive Carbohydrates and Dietary Fibre</i> 5(1): 1-9.</li> <li>3) Radhiah Shukri, Yong-Cheng Shi, 2015, Physicochemical properties of highly cross-linked maize starches and their enzymatic digestibilities by three analytical methods, <i>Journal of Cereal Science</i> 63: 72-80.</li> <li>4) Norafida Azizzuddin, Suhaila Mohamed and Radhiah Shukri, 2015. Effect of <i>Eugenia aromatica</i> and <i>Archidendron jiringa</i> on oxidative stress marker in type 1 diabetes rats, <i>Journal of Tropical Agriculture and</i></li> </ol>

	<p>Food Science 43(1): 83 – 89.</p> <p>5) Li-Jia Zhu, Radhiah Shukri, Normell Jhoe de Mesa-Stonestreet, Sajid Alavi, Hulya Dogan and Yong-Cheng Shi, 2010. Mechanical and Microstructural Properties of Soy Protein – High Amylose Corn Starch Extrudates in Relation to Physicochemical Changes of Starch during Extrusion, <i>Journal of Food Engineering</i> 100(2): 232-238.</p> <p>6) Radhiah Shukri, Suhaila Mohamed, Noordin Mohamed Mustapha, 2010. Cloves protect the heart, liver and lens of diabetic rats, <i>Food Chemistry</i> 122(4): 1116-1121.</p> <p>7) Radhiah Shukri, Suhaila Mohamed, Noordin Mohamed Mustapha, 2011. Evaluating the toxic and beneficial effects of jering beans (<i>Archidendron jiringa</i>) in normal and diabetic rats. <i>Journal of the Science and Food Agriculture</i> 91(14): 2697-2706.</p>
Chapter in book	Shukri, R., Seib, P. A., Maningat, C. C., & Shi, Y.-C. (2013). <i>In vitro</i> enzymatic testing method and digestion mechanism of cross-linked wheat starch. Pages 145-166 in: <i>Resistant Starch: Sources, Applications and Health Benefits</i> . Y.-C. Shi and C. C. Maningat (eds). Willey Blackwell: West Sussex, UK.
Proceedings	<ol style="list-style-type: none"> <li>1) Farah Syahirah Abdul Syukri, Radhiah Shukri, Syazwani Abdul Refai 2015. Development and utilization of resistant starch in steamed buns, The 6<sup>th</sup> International Conference on Food Factors, Seoul, Republic of Korea, November 2015. (Poster presentation)</li> <li>2) Radhiah Shukri, Yong Cheng Shi 2014. Direct in-vitro assay of resistant starch in phosphorylated cross-linked starch, AACC International 2014 Annual Meeting, Providence, Rhode Island, Oct. 2014. (Poster presentation)</li> <li>3) Radhiah Shukri, Yong Cheng Shi 2013. Short chain fatty acids from <i>in vitro</i> ruminal fermentation of resistant starch type 4 for prevention of colon cancer. 2<sup>nd</sup> International Food Safety Conference, Kuala Lumpur, Dec. 2013. (Oral presentation)</li> <li>4) Radhiah Shukri, Yong-Cheng Shi 2013. <i>In vitro</i> enzymatic testing method and digestion mechanism of cross-linked wheat starch. AACC International 2013 Annual Meeting, Albuquerque, New Mexico, Sept. 2013. (Oral presentation)</li> <li>5) Radhiah Shukri, Yong-Cheng Shi 2010. Digestibility of cross-linked maize starches with different amylose contents. AACC International 2010 Annual Meeting, Savannah, GA, Oct. 2010. (Poster and oral presentation)</li> <li>6) Radhiah Shukri, Suhaila Mohamed 2005. Assessment of hypoglycaemic and antioxidative properties of the cloves of <i>Eugenia aromatica</i> and the seeds of <i>Archidendron jiringa</i> towards diabetic rats. Seminar on Medicinal and Aromatic Plants- Current Trends and Perspectives, Forest Research Institute Malaysia, July 2004. (Oral presentation)</li> <li>7) Radhiah S., Tew L.T., Chai Y.L., Suhaila M. and Cheng H.M. 2003. Screening of 56 Malaysian and Chinese Herbs Using Trolox Equivalent Antioxidant Capacity (TEAC), MCBN-UNESCO / COSTAM / SFRR (Malaysia / Asean), Sabah, Malaysia, July 2003. (Poster Presentation)</li> <li>8) Radhiah Shukri, Norziah Hani, Abdul Karim 2002. Characterization of metabolites from fermentation of tea. MSM-UNESCO Workshop, 25<sup>th</sup> Malaysian Microbiology Symposium, Kelantan, Malaysia, September 2002. (Oral presentation)</li> </ol>

<b>H. PROJEK PENYELIDIKAN TERDAHULU</b> (Past Research Project)					
Project No.	Project Title	Role	Year	Source of fund	Status
GP-IPM/2013/9400700	Development of steamed bun with high resistant starch.	Project leader	2013	UPM	Completed
07-01-15-1733FR	Control of diabetes through consumption of high resistant starch rice prepared through modified cooking with lipid and refrigeration techniques	Project leader	2015	MOHE	On-going
Fame Lab Grant	Nurturing Food Science and Technology Awareness among Standard Five and Six students in Serdang and Seri Kembangan through Games and Mini Experiments	Project leader	2015	British Council	Completed
GP-IPS/2016/9476300	Development of high resistant starch rice prepared through modified cooking with lipid and refrigeration techniques	Project leader	2016	UPM	On-going
9323687	Integration of PUTRA Blast in flipped classroom	Project leader	2016	UPM	On-going

	for Food Processing to enhance constructive aspect of learning				
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<b>I. ID PUBLISHING</b> ( <i>Publishing ID</i> )		
	<b>Author ID</b>	<b>Name</b>
<i>Scopus</i>	E-4491-2014	Radhiah Shukri
<i>ORCID</i>	0000-0003-3406-7628	Radhiah Shukri
<i>Web of Science ID</i>		
<i>Researcher ID</i>		
<i>Others</i>		

<b>J. RANGKAIAN SOSIAL</b> ( <i>Social Networking</i> )	
<i>Facebook</i>	Radhiah Shukri
<i>LinkedIn</i>	Radhiah Shukri
<i>Researchgate</i>	Radhiah Shukri
<i>Academia</i>	Radhiah Shukri
<i>Google Scholar</i>	Radhiah Shukri
<i>Blog</i>	
<i>Website url</i>	
<i>Others</i>	