



## CURRICULUM VITAE

<b>A. BUTIR-BUTIR PERIBADI (Personal Details)</b>			
Nama Penuh (Full Name)	Nurul Hanisah binti Juhari		Gelaran (Title): Dr
No. MyKad / No. Pasport (Mykad No. / Passport No.)	Warganegara (Citizenship) Malaysia	Bangsa (Race) Malay	Jantina (Gender) Female
Jawatan (Designation)	Senior Lecturer	Tarikh Lahir (Date of Birth)	17 February

Alamat Semasa (Current Address)	Jabatan/Fakulti (Department/Faculty)	E-mel dan URL (E-mail Address and URL)
Department of Food Service and Management, Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 UPM Serdang, Selangor.	Department of Food Service and Management, Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 UPM Serdang, Selangor.	E-mail: <a href="mailto:n_hanisah@upm.edu.my">n_hanisah@upm.edu.my</a> URL: <a href="https://food.upm.edu.my/">https://food.upm.edu.my/</a>

<b>B. KELAYAKAN AKADEMIK (Academic Qualification)</b>			
Nama Sijil / Kelayakan (Certificate / Qualification obtained)	Nama Sekolah Institusi (Name of School / Institution)	Tahun (Year obtained)	Bidang pengkhususan (Area of Specialization)
Doctor of Philosophy (PhD)	University of Copenhagen, Denmark	2018	Food Science (Food Design and Consumer Behaviour)
Master of Science (MS)	Universiti Putra Malaysia (UPM)	2012	Food Science
Bachelor of Science (BS)	Universiti Malaysia Terengganu (UMT)	2007	Food Science (Food Service and Nutrition)
Matriculation	Penang Matriculation College, Pongsu Seribu	2004	Life Science
Sijil Pelajaran Malaysia (SPM)	SMK Sultanah Bahiyah, Alor Star	2002	Pure Science

<b>C. KEMAHIRAN BAHASA (Language Proficiency)</b>					
Bahasa / Language	Lemah Poor (1)	Sederhana Moderate (2)	Baik Good (3)	Amat Baik Very good (4)	Cemerlang Excellent (5)
English					/
Bahasa Melayu					/
Danish		/			

<b>D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN (Scientific experience and Specialisation)</b>				
Organization	Position	Start Date	End Date	Expertise
State Health Development of Kedah	Internship	May 2006	June 2006	Nutritionist
Arisya Home Bakery Shop, Alor Star	Baker	April 2005	June 2005	Bakery, Pastry

<b>E. PEKERJAAN (Employment)</b>				
Majikan / Employer	Jawatan / Designation	Jabatan / Department	Tarikh lantikan / Start Date	Tarikh tamat / Date Ended
University Putra Malaysia	Tutor	Food Service and Management	8 Oct 2008	8 May 2018
University Malaysia Terengganu (UMT)	Research Assistant	Food Science	1 Jul 2007	1 Jul 2008

<b>F. ANUGERAH DAN HADIAH (Honours and Awards)</b>				
Name of awards	Title	Award Authority	Award Type	Year
Academic Awards	Certificate of Achievement in Sensory Science at Foundation Level	Institute of Food Science and Technology (IFST) and Sensory Dimension	International	2020
	Gold Award and The Most Creative Project Award (Cheesy Spinach Lekor) in Global I-Lead STEM Camp & STEM Olympiad (GISC-ISTEMO 2018)	Persatuan Guru STEM Malaysia, UPM, Kementerian Pendidikan Malaysia (KPM), MARA, STEMUPM, Malaysia Council Engineering Deans (MCED)	National	2018
	Malaysian Government Sponsored Student (SLAI Scholarship from MOHE)	Ministry of Higher Education (MOHE) Malaysia	PhD Scholarship	2013 – 2016
	Bronze Medal for invention of 'Headspace Solid-Phase Microextraction Analysis of Roasted Chickpea ( <i>Cicer arietinum</i> L.)' at Pameran Reka Cipta, Penyelidikan dan Inovasi Malaysia (PRPI)	Universiti Putra Malaysia (UPM)	University	2012
	Malaysian Government Sponsored Student (SLAB Scholarship from MOHE)	Ministry of Higher Education (MOHE) Malaysia	MSc Scholarship	2009 – 2011
	Best Overall Graduates in Bachelor of Food Science (Food Service and Nutrition) programme	University Malaysia Terengganu (UMT)	University	2007
	Honours First Class Bachelor's degree	University Malaysia Terengganu (UMT)	University	2007
	Team placed first for Food Bowl Quiz Competition at the 5 <sup>th</sup> Food Science and Technology (MIFT) Seminar	Malaysian Institute of Food Technology (MIFT), UMT, UPM, UKM, USM, UiTM, KUIM, UMS, and Terengganu State Government	National	2006
	Golden Key International Honour Society Awards	University Malaysia Terengganu (UMT)	University	2005
	Dean's List: All six semesters	University Malaysia Terengganu (UMT)	University	2004 – 2006

<i>Recognition</i>	Conference Reviewer	5th International Conference on Global Sustainability and Chemical Engineering (ICGSCE 2021)	International	2021
	Conference Reviewer	3rd Symposium on Industrial Science and Technology (SISTEC 2021)	International	2021
	Book Chapter Reviewer	IGI Global Book	International	2021
	Journal Reviewer	Food Research	International	2021
	Journal Reviewer	Malaysian Journal of Medicine & Health Sciences	International	2021
	Journal Reviewer	International Food Research Journal	International	2020
	Journal Reviewer	Food Research	International	2019
	Journal Reviewer	Journal of Experimental Agriculture International	International	2019
	Journal Reviewer	International Journal of Food and Nutrition Science	International	2019
	Journal Reviewer	European Journal of Nutrition & Food Safety	International	2018
	Journal Reviewer	Journal of Agriculture and Ecology Research International	International	2018
<i>Non-Academic Awards</i>	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	University	2020
	Consolation Prize for Springer Nature Online Quiz	Sultan Abdul Samad Library (PSAS), UPM	University	2021
	Winner of PSAS Online Quiz 2020	Sultan Abdul Samad Library (PSAS), UPM	University	2020
	3 <sup>rd</sup> place in <i>Pertandingan Foto Makanan Tradisional Melayu di Laman Instagram sempena Pesta Makanan Tradisional Melayu 2018</i>	Faculty of Modern Language and Communication, UPM	University	2018
	Team placed 5 <sup>th</sup> in Inter-Faculty Bowling Competition	Faculty of Food Science and Technology, UPM	Faculty	2018
	Walkathon Amal KanWork 3	Persatuan Kanser Network Selangor dan Wilayah Persekutuan	University	2018

	Consolation Prize for Writing Essay for National Teacher's Day	SMK Sultanah Bahiyah	National	2002
Awards of Merit				

G. SENARAI PENERBITAN (Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan) (List of publications – author (s), title, journal, volume, page and year published)	
Journal	<p><b>Nurul Hanisah Juhari</b> and Mikael Agerlin Petersen. (2021). Evaluation of wheat bread qualities produced by incorporating milled Roselle (<i>Hibiscus sabdariffa</i> L.) seeds as a functional ingredient. <i>Plant Foods for Human Nutrition</i> (Revised and resubmitted).</p> <p><b>Nurul Hanisah Juhari</b>, Helle Jakobe Martens, and Mikael Agerlin Petersen. (2021). Changes in physicochemical properties and volatile compounds of Roselle (<i>Hibiscus sabdariffa</i> L.) calyx during different drying methods. <i>Molecules</i>. 26: 6260. <a href="https://doi.org/10.3390/molecules26206260">https://doi.org/10.3390/molecules26206260</a></p> <p>Sri Sampath Janaka Senevirathna, Nurul Shazini Ramli, Ezzat Mohanad Azman, <b>Nurul Hanisah Juhari</b> and Roselina Karim. (2021). Optimization of the drum drying parameters and citric acid level to produce purple sweet potato (<i>Ipomoea batatas</i> L.) powder using response surface methodology. <i>Foods</i>. 10: 1378. <a href="https://doi.org/10.3390/foods10061378">https://doi.org/10.3390/foods10061378</a></p> <p>Ola lasekan, Fatma Dabaj, Megala Muniandy, <b>Nurul Hanisah Juhari</b> and Adeseye Lasekan. (2021). Characterization of key aroma compounds in three types of bagels by means of the sensomics approach. <i>BMC Chemistry</i>. 15:16, 1-13. <a href="https://doi.org/10.1186/s13065-021-00743-4">https://doi.org/10.1186/s13065-021-00743-4</a></p> <p>Ng, K.S., Mohd Zin, Z., MohdMaidin, N., Mamat, H., <b>Juhari, N.H.</b>, and Zainol, M.K. (2021). High-performance liquid chromatography (HPLC) analysis for flavonoids profiling of Napier grass herbal tea. <i>Food Research</i>. 5(1): 65-71.</p> <p>Ramlan, N.N.F., Mohd Zin, Z., <b>Juhari, N.H.</b>, Smedley, K.L. and Zainol, M.K. (2021). Physicochemical properties and sensory attributes of herbal pastilles affected by the inclusion of <i>Clitoria ternatea</i> (L.) leaves. <i>Food Research</i>. 5(1): 478-487.</p> <p>Safinaz Ruslan, Siti Fatimah Mohamad, <b>Nurul Hanisah Juhari</b> and Muhammad Shahim Abdul Karim. (2021). Internship satisfaction determinants among undergraduates in the service industry. <i>International Journal of Human Resource Studies</i>. 11(1): 70-84. <a href="https://doi.org/10.5296/ijhrs.v11i1.17669">https://doi.org/10.5296/ijhrs.v11i1.17669</a></p> <p>Khairil Anuar, M., Mohd Zin, Z., <b>Juhari, N.H.</b>, Hasmadi, M., Smedley, K.L. and Zainol, M.K. (2020). Influence of pectinase–assisted extraction time on the antioxidant capacity of Spent Coffee Ground (SCG). <i>Food Research</i>. 4(6): 2054-2061.</p> <p>Muhammad Rezza Zainal Abidin, Farah Adibah Che Ishak, Ismi Arif Ismail and <b>Nurul Hanisah Juhari</b>. (2020). Issues and challenges of Malaysian local herbs toward the development of local herbs-based culinary products. <i>Food Studies: An Interdisciplinary Journal</i>. 10(3): <a href="https://doi.org/10.18848/2160-1933/CGP/v10i03/13-30">https://doi.org/10.18848/2160-1933/CGP/v10i03/13-30</a></p> <p>Muhammad Rezza Zainal Abidin, Farah Adibah Che Ishak, Ismi Arif Ismail and <b>Nurul Hanisah Juhari</b>. (2020). Modern Malaysian cuisine: Identity, culture, or modern-day fad? <i>International Journal of Gastronomy and Food Science</i>. 21: 100220. <a href="https://doi.org/10.1016/j.ijgfs.2020.100220">https://doi.org/10.1016/j.ijgfs.2020.100220</a></p> <p>Ruslan, S., Mohamad, S.F., <b>Juhari, N.H</b> and Karim, M.S.A. (2020). The influence of internship determinants on hospitality undergraduates' satisfaction level: A case of public universities in Malaysia. <i>Journal of Tourism, Hospitality &amp; Culinary Arts</i>. 12(1): 34-47.</p>

	<p><b>Nurul Hanisah Juhari</b> and Mikael Agerlin Petersen. (2018). Physicochemical properties and oxidative storage stability of milled Roselle (<i>Hibiscus sabdariffa</i> L.) seeds. <i>Molecules</i>. 23(2): 385. <a href="https://doi.org/10.3390/molecules23020385">https://doi.org/10.3390/molecules23020385</a></p> <p><b>Nurul Hanisah Juhari</b>, Wender L.P. Bredie, Torben Bo Toldam-Andersen, and Mikael Agerlin Petersen. (2018). Characterization of Roselle calyx from different geographical origins. <i>Food Research International</i>. 112: 378-389. <a href="https://doi.org/10.1016/j.foodres.2018.06.049">https://doi.org/10.1016/j.foodres.2018.06.049</a></p> <p><b>Nurul Hanisah Juhari</b>, Ola Lasekan, Kharidah Muhammad and Muhammad Shahrim Ab Karim. (2013). Effect of hot-air drying on the physicochemical properties of kaffir lime leaves (<i>Citrus hystrix</i>). <i>Journal of Food, Agriculture and Environment</i>. 11 (1): 203-211.</p> <p>Ola Lasekan, Alfi Khatib, <b>Hanisah Juhari</b>, Parveen Pattiram and Seye Lasekan. (2013). Headspace solid-phase microextraction gas chromatography determination of volatile compounds in different varieties of African star apple fruit (<i>Chrysophillum albidum</i>). <i>Food Chemistry</i>. 141: 2089-2097. <a href="http://dx.doi.org/10.1016/j.foodchem.2013.05.081">http://dx.doi.org/10.1016/j.foodchem.2013.05.081</a></p> <p><b>Juhari, N.H.</b>, Lasekan, O., Kharidah, M., and Ab Karim, S. (2012). Optimization of hot-air drying conditions on physicochemical properties of torch ginger (<i>Etilingera elatior</i>). <i>Journal of Food, Agriculture and Environment</i>. 10 (2): 64-72.</p> <p>Ola Lasekan, Alfi Khatib, <b>Hanisah Juhari</b>, Parveen Pattiram and Seye Lasekan. (2012). High-performance liquid chromatographic determination of 5-hydroxymethyl furfural in roasted plaintain cultivars. <i>Journal of Food, Agriculture and Environment</i>. 10 (3&amp;4): 99-103.</p> <p>Ola Lasekan, <b>Nurul Hanisah Juhari</b> and Parveen Devi Pattiram. (2011). Headspace solid-phase microextraction analysis of the volatile flavour compounds of roasted chickpea (<i>Cicer arietinum</i> L.). <i>Journal of Food Processing and Technology</i> 2(3): 112. <a href="http://dx.doi.org/10.4172/2157-7110.1000112">http://dx.doi.org/10.4172/2157-7110.1000112</a></p>
Books/Monographs	
Chapter in book	<p><b>Nurul Hanisah Juhari</b>, Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, Ainul Zakiah Abu Bakar and Nor Afizah Mustapha. (2019). Sensational Hydrocolloids. Nature's Yield and Wonders of Art (NYAWA'19): FOOD. Other Abstracting/Indexing Bodies, New Edition, Online, Universiti Malaysia Press, ISBN 9789679604726, 38-39p.</p> <p>Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, <b>Nurul Hanisah Juhari</b> and Ainul Zakiah Abu Bakar. (2018). Please Have a Seat. Nature's Yield and Wonders of Art (NYAWA'18): Earth to Sky. Other Abstracting/Indexing Bodies, New Edition, Hardcopy, Universiti Malaysia Press, ISBN 9789679604467, Vol. 7, 28-29p.</p>
Proceedings	<p>Farah Nini Liyana Mohamad Zuhaidi and <b>Nurul Hanisah Juhari</b>. (2021). Flavour profiling and sensory acceptance of <i>Premna cordifolia</i> Roxb. functional drink: comparison of different sample preparation methods. Proceedings of the 16<sup>th</sup> Weurman Flavour Research Symposium. Online 4<sup>th</sup>-6<sup>th</sup> May 2021.</p> <p>Nur Alifah Sa'adon and <b>Nurul Hanisah Juhari</b>. (2020). Effect of adding <i>Ipomoea batatas</i> L. (purple sweet potato) on textural profiles and sensory preferences of fettucine. Proceedings of the 8<sup>th</sup> International Symposium on Applied Engineering and Sciences (SAES2020). Virtual Conference/12<sup>th</sup>-19<sup>th</sup> December 2020.</p> <p>Mohammad Hussin Nordin and <b>Nurul Hanisah Juhari</b>. (2020). Characterization of soybean 'tempeh' qualities produced by incorporating roselle (<i>Hibiscus sabdariffa</i> Linn) seeds. Proceedings of the 1<sup>st</sup> International Electronic Conference on food Science and Functional Foods. Online 10<sup>th</sup>-25<sup>th</sup> November 2020.</p> <p>Siti Nurhayati Khairatun and <b>Nurul Hanisah Juhari</b>. (2019). Pumpkin Savoury Sauce: Sensory Acceptance and Proximate Composition. <i>Proceedings of the International Scientific Conference on Indigenous Crops</i>. Hilton Hotel, Kuching Sarawak, Malaysia. 32-34p.</p>

	<p>Nadzifah, Kasim and <b>Nurul Hanisah Juhari</b>. (2019). Impact of milled roselle (<i>Hibiscus sabdariffa</i> L.) seed on physicochemical characteristics, aroma profiles and consumer acceptance of wheat bread. <i>Proceedings of the 7<sup>th</sup> International Symposium on Applied Engineering and Sciences (SAES2019)</i>. 11-12 November 2019. Faculty of Engineering, Universiti Putra Malaysia, Malaysia.</p> <p>Izaha, F.F. and <b>Juhari, N.H.</b> (2019). Flavor profiling and sensory acceptability of roselle (<i>Hibiscus sabdariffa</i> L.) teas produced by utilizing different drying techniques. <i>Proceedings of the 2<sup>nd</sup> International Food Research Conference (IFRC2019)</i>. The Everly, Putrajaya, Malaysia. 366-370p.</p> <p>Karim, R., Mohd Zali, N.F. and <b>Juhari, N.H.</b> (2019). Effect of adding etlingera elatior (torch ginger) on the physicochemical and textural properties, and sensory acceptability of wheat noodle. <i>Proceedings of the 2<sup>nd</sup> International Food Research Conference (IFRC2019)</i>. 28-29<sup>th</sup> August 2019. The Everly, Putrajaya, Malaysia. 104p.</p> <p><b>Nurul Hanisah Juhari</b> and Mikael Agerlin Petersen. (2018). Nutritional and physical characteristics of composite bread with milled roselle (<i>Hibiscus sabdariffa</i> L.) seeds and wheat flours. <i>Proceedings of the International Scientific Conference on Indigenous Crops</i>. 16-17<sup>th</sup> October 2018. Hilton Hotel, Kuching Sarawak, Malaysia. 62p.</p> <p><b>Nurul Hanisah Juhari</b> and Mikael Agerlin Petersen. (2018). Aroma profile and proximate composition of Roselle seeds: effects of different origins and different sample preparation methods. In Flavour Science. Barbara Siegmund and Erich Leitner (Eds). <i>Proceedings of the XV Weurman Flavour Research Symposium</i>. Graz University of Technology, Austria. 107-110p.</p> <p><b>Nurul Hanisah Juhari</b>, Camilla Varming, and Mikael Agerlin Petersen. (2015). Analysis of aroma compounds of roselle by dynamic headspace sampling using different sample preparation methods. In Flavour Science. Taylor, A. and Mottram, D. (Eds). <i>Proceedings of the 14<sup>th</sup> Weurman Flavour Research Symposium</i>, Queen's College, Cambridge, United Kingdom. 87-90p.</p> <p><b>Nurul Hanisah Juhari</b>, Lasekan Olusegun Olaniyi, Sharifah Kharidah Syed Muhammad and Muhammad Shahrim Ab Karim. (2011). Effect of hot-air drying conditions on the physicochemical properties of kaffir lime leaves (<i>Citrus hystrix</i>). <i>Proceedings of the 12<sup>th</sup> ASEAN FOOD CONFERENCE 2011, Food Innovation: Key to Creative Economy</i>. 16 – 18<sup>th</sup> June 2011. Bangkok, Thailand. 290p.</p> <p><b>Nurul Hanisah Juhari</b>, Ola Lasekan, Kharidah Muhammad and Muhammad Shahrim Ab Karim. (2010). Optimization of hot-air drying conditions on physicochemical properties of torch ginger (<i>Etilingera elatior</i>). <i>Proceedings of the International Conference of Food Research 2010</i>. 22<sup>nd</sup>-24<sup>th</sup> November 2010. Marriott, Putrajaya, Malaysia. P 099.</p> <p><b>Nurul Hanisah, J.</b>, Zainol, M. K. and Masduki, M. M. (2009). Development of 'serunding' from african catfish. <i>Proceedings of the 24<sup>th</sup> Scientific Conference Nutrition Society of Malaysia</i>, 26-27<sup>th</sup> March 2009. Crown Plaza Mutiara, Kuala Lumpur, Malaysia. 113p.</p>
<p><i>Other publications</i></p>	<p>Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, <b>Nurul Hanisah Juhari</b> and Ainul Zakiah Abu Bakar. Please Have a Seat. Artistic Work, Universiti Putra Malaysia Press, 28-29p, 2018.</p> <p>Samhani, Ismail dan <b>Nurul Hanisah, Juhari</b>. Daging: Manfaat dan bahaya. Dalam: Puasa Merangsang Metabolisme Badan. Dewan Kosmik, September 2008. 16: 9, 38-40. 2008.</p> <p>PhD Thesis. Volatile compounds and other measures of quality in Roselle (<i>Hibiscus sabdariffa</i> L.) with regard to its exploitation in food products. 2018. ISBN 978-87-7209-136-5.</p>
<p><i>Achieved Exhibitions</i></p>	<p><b>Nurul Hanisah Juhari</b>, Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, Ainul Zakiah Abu Bakar and Nor Afizah Mustapha. (2019). Sensational Hydrocolloids. Nature's Yield and</p>

	Wonders of Art (NYAWA'19): FOOD. Other Abstracting/Indexing Bodies, New Edition, Online, Universiti Malaysia Press, ISBN 9789679604726, 38-39p. Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, <b>Nurul Hanisah Juhari</b> and Ainul Zakiah Abu Bakar. (2018). Please Have a Seat. Nature's Yield and Wonders of Art (NYAWA'18): Earth to Sky, Galeri Serdang, Universiti Putra Malaysia.
Computer software	LatentiX, JMP, Microsoft Office

H. PENYELIAAN PELAJAR ( <i>Student's Supervision</i> )	
<b>As a main supervisor:</b>	
Undergraduate students:	
<u>Bachelor of Science (Food Service Management) [BS(PPM)] (Sem 1-2 2018/2019)</u>	
1. Fatin Faqihah Izaha (183005) - graduated Physicochemical properties, flavor profiles and consumer acceptance of different types of roselle ( <i>Hibiscus sabdariffa</i> L.) teas	
2. Nadzifah Kasim (183618) - graduated Impact of roselle ( <i>Hibiscus sabdariffa</i> L.) seed powdered on physicochemical properties, flavor profiles and consumer acceptance of wheat bread	
3. Mohammad Hussin Nordin (181429) - graduated Development and characterization of 'tempeh' from roselle ( <i>Hibiscus sabdariffa</i> Linn) seeds	
4. Farah Nini Liyana Mohamad Zuhaidi (181461) - graduated Sensory acceptance, physicochemical properties, antioxidant activity and flavour profiling of functional drink prepared from <i>Premna cordifolia</i> Roxb leaves using different sample preparation methods	
<u>Bachelor of Science (Food Service Management) [BS(PPM)] (Sem 1-2 2019/2020)</u>	
1. Nur Afifa Mohd Rosli (190419) - graduated Physicochemical properties, sensory characteristic and microstructure of brownies fortified with purple sweet potato ( <i>Ipomoea batatas</i> L.)	
2. Nur Alifah Sa'adon (189442) - graduated Physicochemical and sensory quality of pasta produced from purple sweet potato ( <i>Ipomoea batatas</i> L.)	
3. Nur 'Ain Mohd Hanifah (188865) - graduated Consumer awareness, acceptance and perception towards side-dish produced from plant-based by-products among staff in Universiti Putra Malaysia (UPM)	
4. Nur Iffah Nabilah Ramlan (194013) – graduated Effects of different drying methods on physicochemical properties, antioxidant activity and sensory quality of beetroot ( <i>Beta vulgaris</i> ) powder	
<u>Bachelor of Science (Food Service Management) [BS(PPM)] (Sem 1-2 2020/2021)</u>	
1. Nurul Asma Ahmad Nadzran (193686) – graduated Changes and improved qualities evaluated in different types of fortified pasta (a systematic review)	
2. Fakhri Anuar Hasabullah (194990) – graduated Knowledge, attitude, and healthy eating practices among civil servants from ministries participating in the <i>penyajian hidangan sihat semasa mesyuarat</i> program (PHSSM)	
3. Rabiatul Adawiyah Mohd Hazman (193602) - graduated Potential application of <i>Hibiscus sabdariffa</i> L. (roselle) in food products: a review.	
4. Syaidatul Marlisa Muhamed Bismi (194015) - graduated Changes and improved qualities assessed in different types of fortified bread: a review	
<u>Bachelor of Science (Food Service Management) [BS(PPM)] (Sem 1-2 2021/2022)</u>	
1. Nur Izzati Mat Nazeli (196280) - ongoing	
2. Yasmin Shairah Mohamad Rasli (197719) - ongoing	
3. Nursyaza 'Aqilah Mispan (197093) - ongoing	
<u>Bachelor of Science (Food Studies) [BS(PMK)] (Sem 1-2 2021/2022)</u>	
1. Mai Nur Shahirah Mair Nasser (198443) - ongoing Effect of different brewing methods on the sensory properties of coffee: a systematic review	

2. Nur Izzah Uzma Rosli (198996) – ongoing  
Consumer awareness, perception and acceptance of different milk brands in the Malaysian's market among UPM students

Postgraduate students:

Master's by Research

1. Lim Soo Chin (GS61500) - ongoing

Master's Degree by Coursework - Master of Food Technology (MoFT)

1. Nur 'Ain Farhah Suhardi (GS56224) - graduated

Effect of incorporation of roselle seeds on the physicochemical properties, sensory acceptance and flavor profiles of soybean tempeh

2. Chong Wen Qi (GS55938) – graduated

Effect of different drying methods on physicochemical, flavors, antioxidant and sensory quality of *Premna cordifolia* Roxb. functional drinks

As a co-supervisor:

Undergraduate students:

Bachelor of Science (Food Studies) [BSPMK] (Sem 1-2 2018/2019)

1. Nur Syahirah Zakaria (188932) - graduated

Sensory evaluation of different chicken breeds using quantitative descriptive analysis (QDA)

Bachelor of Food Science and Technology [BSTM] (Sem 1-2 2018/2019)

1. Mohammad Resyad Ghifari (186625) – graduated

Characterization of aroma compounds and physicochemical properties of fresh, deep fried and air fried arrowhead

Postgraduate students:

Master's Degree by Thesis

1. Syaifinaz Ruslan (GS46706) - graduated

Factors influencing internship satisfaction and its relationship on self-perceived competence among hospitality undergraduates in Malaysia public universities

2. Nur Rahiqin Maktuum Baharuddin (GS57586) – ongoing

Physical properties, antioxidant capacity and flavor profiles of value-added mayonnaises based on red palm olein and soybean oil

Master's Degree by Coursework - Master of Food Technology (MoFT)

1. Aida Farzana Mohamad Taib (GS55368) - graduated

A potential source of valuable nutrients in split gill mushroom (*Schizophyllum commune*): a review

PhD Degree by Thesis

1. Sri Sampath Janaka Senevirathna (GS54378) – ongoing

Development of antioxidant-rich extruded puffed breakfast cereal containing purple sweet potato (*Ipomoea batatas* L.)

2. Muhammad Rezza Zainal Abidin (GS52267) – ongoing

Exploring the role chef's creativity in utilizing local herbs in the development of modern Malaysian cuisine

3. Aliaa Anzian (GS59783) – ongoing

Elucidation of encapsulated probiotic tapai pulut starter culture and the consumers acceptability towards probiotic fermented glutinous rice

4. Nursyafiqah Mohamad Asri (GS57667) – ongoing

Enhancing meaty flavour of split gill fungus (*Schizophyllum commune*) through induced chemical interactions by a combined effect of cooking techniques and natural ingredients to be used as an ingredient for plant-based meat product

I. BIDANG KEPAKARAN ( <i>Expertise</i> )	
Primary research: Aroma compounds/volatiles by GC-MS and GC-O, sensory analysis and the relationship between	Future research: Primary research including other potential areas: effect of cooking elements on food



instrumental and sensory analysis, aromatic plant based essential oil, new product development, effects of cooking preparation/processing on food products	products, culinary sciences, flavor chemistry, sensory science
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<b>J. RUJUKAN (References)</b>	
Assoc. Prof. Dr. Lasekan Olusegun Department of Food Technology, Faculty of Food Science and Technology, University Putra Malaysia, 43400 UPM Serdang, Selangor, Malaysia. Tel: 03-8946 8535 Fax: 03-8948 5970 Email: lasekan@upm.edu.my	Assoc. Prof. Dr. Mikael Agerlin Petersen Design and Consumer Behaviour, Department of Food Science, University of Copenhagen, Rolighedsvej 26, DK-1958 Frederiksberg C, Denmark. Tel: 45-3533 3243 Email: map@food.ku.dk

<b>K. PROJEK PENYELIDIKAN TERDAHULU (Past Research Project)</b>					
<i>Project No.</i>	<i>Project Title</i>	<i>Role</i>	<i>Year</i>	<i>Source of fund</i>	<i>Status</i>
Consultancy grant	Research on kayu sugi ( <i>Salvadora persica</i> L.) extraction flavor (RM45,474.00)	Project leader	2019-2022	Industry – Imtinaan Resources	Ongoing
FRGS	Effects of fibre hydrolysing and cross-linking enzymes on the quality and storage stability of local brown rice noodle	Co-researcher	2020-2022	MOHE	Ongoing
GP	Profiling the volatile and non-volatile taste active-components as potential markers of durian varieties (RM50,000.00)	Project leader	2020-2023	UPM	Ongoing
GP-IPM	The effect of typicality and novelty on food preference	Co-researcher	2021-2024	UPM	Ongoing

<b>L. RANGKAIAN SOSIAL DAN ID PUBLISHING (Social Networking and Publishing ID)</b>				
<i>Database</i>	<i>Author ID</i>	<i>Name</i>	<i>No. of citation</i>	<i>h-index</i>
<i>LinkedIn</i>		Nurul Hanisah Juhari	-	-
<i>ResearchGate</i>		Nurul Hanisah binti Juhari	104	-
<i>Academia</i>		Nurul Hanisah Juhari	-	-
<i>Google Scholar</i>		Nurul Hanisah Juhari	116	5
<i>Scopus</i>	57222149541	Juhari, N.H.; Juhari, Hanisah	64	4
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