

Curriculum Vitae

Amin N. Eleimat (Olaimat)



Contact information

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Summary of Qualification

- I have been featured among the World's Top 2% Most Influential Scientists (Single Year) List in 2021, 2022 and 2023 created by Stanford University.
- I have been selected to serve as an expert in WHO study on source attribution to support estimates of the global burden of foodborne diseases.
- Fifteen years of research and teaching experience in the field of food science and safety.
- Excellent experience in current microbiology techniques, analysis and sampling of food and environmental samples, design of experiments and analysis of results.
- Experience in Good Manufacturing and Agricultural Practices, HACCP system, ISO 22000 and food regulations.
- Head and member of several academic and national committees at the Hashemite University, Jordan.
- **Current Position:**
Professor of Food Science.
Dean of Faculty of Applied Medical Sciences
- **Administration:**
 - Dean Sep. 2024 – present
Faculty of Applied Medical Sciences, The Hashemite University, Jordan.
 - Vice Dean: 10/2023-9/2024
Deanship of Scientific Research, The Hashemite University, Jordan.
 - Vice Dean Sep. 2021 – Sep. 2023
Faculty of Applied Medical Sciences, The Hashemite University, Jordan.
 - Department Chair: 09/2020- 09/2021

Department of Clinical Nutrition and Dietetics, The Hashemite University, Jordan.

- Assistant Dean Sep. 2016 – Sept-2017

Faculty of Applied Medical Sciences, The Hashemite University, Jordan.

• **Publications:**

- Journal articles..... 113
- Book Chapters.....3
- Conferences30

• **Teaching experience:**

- Undergraduate courses taught10
- Graduate courses taught 2

• **Master students:**

- Supervisor6
- Co-advisor 2
- Committee member12

• **Funded research:**

- Deanship of Scientific Research / Hashemite University.....7 (Principle investigator)
- World Health Organization2 (1 as Principle investigator)
- Higher Council for Science and Technology1 (Principle investigator)
- PRIMA.....1 (Co-investigator)
- Co-investigator.....4

• **Citation Source:**

- **Google Scholar**

Citation indices	All	Since 2019
Citations	5300	4268
h-index	35	30
i10-index	78	78

- **Scopus: Documents = 118; h-index = 30**

Educational Background

- PhD of Food Science, University of Manitoba, Canada (2015).
GPA: Excellent.
Thesis Title: Use of Oriental mustard and allyl isothiocyanate to control *Salmonella*, *Campylobacter*, and *L. monocytogenes* in poultry meat.
Supervisor: Prof. Richard A. Holley.
- M.Sc. Food Technology, Jordan University of Science and Technology, Jordan (2008).
GPA: Very good.
Thesis Title: Effect of acid, alkaline, chlorine and ethanol stresses on the thermal inactivation of *Enterobacter (Cronobacter) sakazakii* in infant milk formula.
Supervisor: Prof. Tareq M. Osaili.
- B.Sc. Nutrition and Food Technology, Jordan University of Science and Technology, Jordan (2005)
GPA: very good

Research Interests

- Use of natural antimicrobials from plants, animal and microorganisms to inhibit spoilage and pathogenic microorganisms in foods.
- Development of active, intelligent packaging systems to enhance the food safety and quality.
- Use of lactic acid bacteria and probiotics against pathogenic and spoilage organisms in foods
- Development of food products with good nutritional, functional, and sensory properties.
- Investigating the microbial quality and safety of traditional foods.
- Studying the effect of environmental stress on the resistance of pathogens to inactivation methods.
- Conducting public health surveillance and epidemiological investigation

Professional and Industrial Experience

• **Administration Experience**

- **Dean: 09/2024-present**
Faculty of Applied Medical Sciences, The Hashemite University, Jordan.
- **Vice Dean: 10/2023-present**
Deanship of Scientific Research, The Hashemite University, Jordan.
- **Vice Dean: 09/2021-09/2023**
Faculty of Applied Medical Sciences, The Hashemite University, Jordan.
- **Department Chair: 09/2020- 09/2021**
Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University, Zarqa, Jordan.
- **Assistant Dean: 09/2016- 09/2017**
Faculty of Applied Medical Sciences, Hashemite University, Zarqa, Jordan.

• **Academic, research and industrial experience**

- **Professor:** Jul 22, 2024- present
Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University, Zarqa, Jordan.
- **Associate professor:** Jul 22, 2020- Jul 21, 2024
Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University, Zarqa, Jordan.
- **Assistant professor:** Jul 22, 2015- Jul 22, 2020

Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University, Zarqa, Jordan.

- **Supervisor of research students:** 09/2012-05/2015
(3 BSc. students and 2 school students) Department of Food Science, University of Manitoba, Winnipeg-Canada.
- **Teaching and Research Assistant:** 01/2011-05/2015
Department of Food Science, University of Manitoba, Winnipeg-Canada.
- **Research Assistant:** 2008-2011:
Food Microbiology Laboratory in Jordan University of Science and Technology-Irbid-Jordan.
- **Quality Control-Quality Assurance Supervisor:** 1/12/2008-10/2/2009
ZAD for Industries and Service- Amman-Jordan.
- **Quality Engineer:** 1/9/2008-30/11/2008:
Arabian Trade & Food Industries (AL WADI for meat processing) - Amman-Jordan.
- **Teaching and Research Assistant** 01/2005-01/2008
Department of Nutrition and Food Technology in Jordan University of Science and Technology:
 - Spring Semester 2005-2006: Food microbiology lab.
 - Fall Semester 2006-2007: Food microbiology lab.
 - Spring Semester 2006-2007: Food microbiology lab and dairy technology lab
 - Fall Semester 2007-2008: Food microbiology lab.

Research Grants

A. Principle investigator

Title	Amount	From-to	Funding Organization
Use of food waste and by-products in food packaging to enhance the safety, quality and nutritional value of traditional foods.	\$87,500	2024-2027	Higher Council for Science and Technology
Behavior and inhibition of major foodborne pathogens in Falafel paste	\$ 42,000	2023-2026	The Hashemite University
Genetic factors affecting the susceptibility of diabetic patients to bacterial infections in Jordan	\$ 63,000	2022-2025	The Hashemite University

Behavior of pathogenic bacteria in date products at different storage conditions and the use of electrolyzed water, natural antimicrobials, and edible coatings for their preservation.	\$ 50,000	2022-2024	The Hashemite University
A review of salt, sugar, and trans-fatty acids and saturated fats concentrations and their replacement in traditional Jordanian products and study the nutritional status, dietary pattern, food consumption, food security and iodine content in salt in Jordan.	\$ 13,000	2021-2022	World Health Organization
Knowledge, attitudes, and behaviors regarding COVID-19 among university students in Jordan.	\$ 1,000	2020-2021	The Hashemite University
Survival, growth and inhibition of major foodborne pathogens and spoilage microorganisms in Mediterranean vegetable salads	\$ 23,000	2018-2020	The Hashemite University
Control of <i>Salmonella</i> and spoilage microorganisms on chicken by washing solutions containing organic acids	\$ 6,200	2017-2018	The Hashemite University
Use of essential plant oils to control <i>Salmonella</i> spp., <i>Shigella</i> spp., <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> in hummus	\$ 6,200	2016-2017	The Hashemite University
Control of foodborne pathogens in meat products using mustard and its products	\$148,000	2011-2015	University of Manitoba

B. Co-Investigator

Title	Amount	From-to	Funding Organization
Use of essentials oil to inactivate <i>Salmonella</i> spp. in Tahini	\$ 9,200	2016-2017	Jordan University of Science and Technology
Inactivation of <i>Salmonella</i> spp., <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> in hummus by gamma radiation	\$ 10,500	2016-2018	Jordan University of Science and Technology
Development of an active edible chitosan coating containing date seeds extract for inhibition of <i>Salmonella</i> spp. and <i>Campylobacter jejuni</i> on chicken meat or <i>Vibrio</i> spp. on shrimp.	\$ 28,000	2020-2022	University of Sharjah, UAE

Agro Food Waste Recovery: new processing technologies for food Safety and Packaging	\$2,000,000	2024-2027	PRIMA
The Prevalence of Neural Tube Defects Over the Past 10 Years in Jordan: a Retrospective Study	\$ 18,000	2024-2025	World Health Organization and The Hashemite University

Courses Taught

BSc.

- Food Safety and Hygiene (1905021335).
- Food Science (140502220).
- Food Microbiology (140502332)
- Nutrition and Health (140502254).
- Health Promotion and Nutrition (110108130)
- Research Methodology in Clinical Nutrition and Dietetics (140502473)
- Food Services Planning (1905021421)
- Food Chemistry and Analysis/Lab (140502337)
- Food Microbiology/Lab (140502333)
- Food Preparation/Lab (140502324)
- Seminar in Clinical Nutrition and Dietetics (140502440)

MSc.

- Food Safety and Quality Management (2105021740)
- Emerging Foodborne Pathogens (2105021741)
- Epidemiology of Foodborne Diseases (2105021741)

Supervision of graduate student

- Maisaa Alawneh, The antimicrobial effect of olive pomace extract incorporated in edible coatings against foodborne pathogens on fresh produce. MSc. Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, The Hashemite University. Supervisor, 2024-present.
- Hala Al-Omari, Antibiofilm and Antimicrobial Activity of Selected Lactic Acid Bacteria and Carvacrol against *Escherichia coli* O157:H7 and *Acinetobacter boumannii* on stainless steel and plastic surfaces. MSc. Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, The Hashemite University. Supervisor, 2024-present.
- Saja Hamaideh, The Antimicrobial Activity of Pomegranate Peel Extract Incorporated in Edible Coatings against Foodborne Pathogens on Medjool Dates. MSc. Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, The Hashemite University. Supervisor, awarded 2024.
- Ahmad Ababneh, Synergistic Antibacterial and Antibiofilm effect of Aleppo Pine Essential Oil in Combination with Enzymes against *Salmonella enterica* and *Cronobacter*

sakazakii. MSc. Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, The Hashemite University. Supervisor, awarded 2024.

- Fajer Al-Etan, Inhibitory effect of *Lactobacillus reuteri* against *L. monocytogenes* in white-brined cheese under different storage conditions. MSc. Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, The Hashemite University. Supervisor, awarded 2024.
- Heba Tayyem, Implementing Machine Learning as Modelling Platform to Investigate the Relationship of OCT2 (SLC22A2) Gene 808 G/T Variant with Plasma Lactate Concentration and Other Lab Measures in Jordanian Type 2 Diabetics Treated with Metformin. MSc. Department of Medical Laboratory Sciences, Faculty of Applied Medical Sciences, The Hashemite University. Co-advisor, awarded 2024.
- Mohammad Omar Nour. COVID-19 knowledge, attitude, and behavior among food workers and effect of covid-19 precautions on food safety implementation at catering establishments in Jordan M.Sc., Department of Nutrition and Food Technology, Jordan University of Science and Technology, awarded 2022.

Member of graduate student thesis examining committees

- Amal Abdul Kareem Aljanada. M.Sc., Department of Nutrition and Food Technology, Jordan University of Science and Technology, awarded 2022.
- Marah Suleiman Al-Taher. M.Sc., Department of Nutrition and Food Technology, Jordan University of Science and Technology, awarded 2022.
- Sawsan Hosam Mutlaq. M.Sc., Department of Nutrition and Food Technology, Jordan University of Science and Technology, awarded 2021.
- Waed Ahmad Hayajneh, M.Sc., Department of Nutrition and Food Technology, Jordan University of Science and Technology, awarded 2021.
- Ekhlas Hashem Al-Rousan, MSc., Department of Biotechnology & Genetic Engineering, Jordan University of Science and Technology, awarded 2020.
- Saba Bassam Oqdeh, M.Sc., Department of Nutrition and Food Technology, Jordan University of Science and Technology, awarded 2020.
- We'am E. Almasri. M.Sc., Department of Nutrition and Food Technology, Jordan University of Science and Technology, awarded 2017.
- Alyaa Amer Mohammed. M.Sc., Department of Nutrition and Food Technology, University of Jordan, awarded 2017.
- Roaa AlNaser, M.Sc., Department of Nutrition and Food Technology, Jordan University of Science and Technology, awarded 2017.

Publications:

Published articles

2024

1. Tareq M. Osaili, Aseel Swaidan, Anas Al-Nabulsi, **Amin Olaimat**, Susanne Neugart, Layla Engelhardt, Tuba Esatbeyoglu, Mutamed Ayyash, Leila Cheikh Ismail, Maher M Al-Dabbas, Reyad S. Obaid, Nada El Darra (2024). Assessment of the phenolic profile and biological activities of aqueous date seed extracts: A comparative analysis. *Applied Food Research* 4, 100493. <https://doi.org/10.1016/j.afres.2024.100493>
2. Nour Amin Elshahoryi, Amin Olaimat, Hanan Abu Shaikha, Batool Tabib, Richard Holley (2024). Food safety knowledge, attitudes and practices (KAP) of street vendors: a cross-sectional study in Jordan. *British Food Journal* 126(11), 3870–3887.
3. Amin N. Olaimat, Ahmad Mohmmad Ababneh, Murad Al-Holy, Anas Al-Nabulsi, Ala A. Qatatsheh, Ziad W. Jaradat, Borhan Aldeen Albiss, Tareq Osaili, Richard A. Holley (2024). Antimicrobial and antibiofilm activities of Aleppo pine essential oil and enzymes against *Salmonella enterica* biofilms formed on stainless steel and plastic surfaces. *Food Control* 164, 110587. [10.1016/j.foodcont.2024.110587](https://doi.org/10.1016/j.foodcont.2024.110587)
4. Saja Hamaideh, **Amin N. Olaimat**, Murad Al-Holy, Ahmad Ababneh, Hafiz Shahbaz, Mahmoud Abughoush, Anas Al-Nabulsi, Tareq Osaili, Mutamed Ayyash, Richard A. Holley (2024). The influence of technological shifts in the food chain on the emergence of foodborne pathogens: An overview. *Applied Microbiology* 4, 594–606.
5. Tareq M. Osaili, Anas A. Al-Nabulsi, Fayeza Hasan, Dinesh K. Dhanasekaran, Leila Cheikh Ismail, Farah Naja, Hadia Radwan, **Amin N. Olaimat**, Mutamed Ayyash, Arisha Ali, Reyad S. Obaid, Richard Holley (2024). Role of marination, natural antimicrobial compounds, and packaging on microbiota during storage of chicken tawook. *Poultry Science* 103687. <https://doi.org/10.1016/j.psj.2024.103687>
6. **Amin N. Olaimat**, Murad A. Al-Holy, Tareq M. Osaili, Mahmoud H. Abughoush, Anas A. Al-Nabulsi, Maysa Alawneh, Lamees Deseh, Bushra Abazeed, Raghdah Shqair, Sawsan Mutlaq, Mutamed Ayyash, Richard A. Holley (2024). Antimicrobial activity of eugenol and carvacrol against *Salmonella enterica* and *E. coli* O157:H7 in falafel paste at different storage temperatures. *International Journal of Food Microbiology* 415, 110648. <https://doi.org/10.1016/j.ijfoodmicro.2024.110648>
7. Murad A. Al-Holy, **Amin N. Olaimat**, Anas A. Al-Nabulsi, Hamzah Al-Qadiri, Mahmoud H. Abughoush, Tareq M. Osaili, Mutamed Ayyash, Maysa Alawneh, Barbara A. Rasco (2024). Survival and growth behavior of common foodborne pathogens in falafel paste under different storage temperatures. *International Journal of Food Microbiology* 413, 110609. <https://doi.org/10.1016/j.ijfoodmicro.2024.110609>
8. **Amin N. Olaimat**, Asma' O. Taybeh, Anas Al-Nabulsi, Murad Al-Holy, Ma'mon M. Hatmal, Jihad Alzyoud, Iman Aolymat, Mahmoud H. Abughoush, Hafiz Shahbaz, Anas Alzyoud, Tareq Osaili, Mutamed Ayyash, Kevin M. Coombs, Richard Holley (2024).

Common and potential emerging foodborne viruses: A comprehensive review. *Life* 14(2), 190. <https://doi.org/10.3390/life14020190>

2023

9. **Amin Olaimat**, Mohammad Tarique, Anas Al Nabulsi, Gafar Bamigbade, Labeeb Ali, Sammar MinAllah, Mohamed Shafi Kuttiyathil, Basim Abu-Jdayil, Shao Quan Liu, Afaf Kamal-Eldin, Mutamed Ayyash (2023). Enhancing the rheological, gelation, and functional properties of camel milk yogurt with pea extract. *ACS Food Science & Technology* 3(11), 1988–2000 DOI: 10.1021/acsfoodscitech.3c00366
10. Hana Alkhalidy, Anas A. Al-Nabulsi, Marah Al-Taher, Tareq Osaili, **Amin N. Olaimat**, Dongmin Liu (2023). Date (*Phoenix dactylifera* L.) seed oil is an agro-industrial waste with biopreservative effects and antimicrobial activity. *Scientific Reports* 13, 17142.
11. Huda Al Hourani, Buthaina Alkhatib, Islam Al-Shami, **Amin N. Olaimat**, Murad Al-Holy, Narmeen Jamal Al-Awwad, Mahmoud Abughoush, Nada A. Saleh, Dima AlHalaika, Omar Alboqai & Ayoub Al-Jawaldeh (2023). Energy and macronutrient intakes in Jordan: a population study. *Scientific Reports* 13, 12736.
12. Mahmoud Abughoush, **Amin N. Olaimat**, Murad A. Al-Holy, Maher Al-Dabbas, Sajid Alavi, Sofyan Maghaydah, Imranul Choudhury, Mohammad Nour, Laith Abu – Ghoush (2023). Evaluation of food quality and safety parameters and food safety knowledge and practices of food handlers at fast foods restaurants at universities in Jordan during COVID-19. *Heliyon* 9, e18936.
13. Nayab Fatima, Mohammad Naushad Emambux, **Amin N. Olaimat**, Alexandros Ch Stratakos, Asad Nawaz, Agung Wahyono, Khalid Gul, Jiyong Park, Hafiz Muhammad Shahbaz (2023). Recent advances in microalgae, insects, and cultured meat as sustainable alternative protein sources. *Food and Humanity* 1, 731-741.
14. Tasneem M Al-Jaberi, Anas A Al-Nabulsi, Tareq M Osaili, **Amin N Olaimat**, Sawsan Mutlaq (2023). Food safety knowledge, attitudes, and practices among Jordanian women handling food at home during COVID-19 pandemic. *PLoS One* 18(7), e0288323. doi: 10.1371/journal.pone.0288323
15. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abughoush, Lamees Daseh, Anas A. Al-Nabulsi, Tareq M. Osaili, Walid Al-Rousan, Sofyan Maghaydah, Mutamed Ayyash, Richard A. Holley (2023). Survival of *Salmonella enterica* and *Listeria monocytogenes* in date palm paste and syrup at different storage temperatures. *Journal of Food Science* 88, 2950-2959.
16. Nadia S. Alkalbani, Muneeba Zubair Alam, Anas Al-Nabulsi, Tareq M. Osaili, **Amin Olaimat**, Shao-Quan Liu, Afaf Kamal-Eldin and Mutamed Ayyash (2023). Fermentation

of date pulp residues using *Saccharomyces cerevisiae* and *Pichia kudriavzevii*—Insights into biological activities, phenolic and volatile compounds, untargeted metabolomics, and carbohydrate analysis post *in vitro* digestion. *Fermentation* 2023, 9(6), 561; <https://doi.org/10.3390/fermentation9060561>

17. **Amin N. Olaimat**, Walid M. Al-Rousan, Khaled M. Marazeeq, Tareq M. Osaili, Radwan Y. Ajo, Malak Angor, Richard A. Holley (2023). Physicochemical and sensory characteristics of gluten-free corn-based biscuit supplemented with walnut and peanut for celiac patients. *Journal of the Saudi Society of Agricultural Sciences* 22(7), 413-419. <https://doi.org/10.1016/j.jssas.2023.03.007>
18. **Amin N. Olaimat**, Sadi Taha, Tareq M. Osaili, Iman Aolymat, Jihad A. M. Alzyoud, Murad A. Al-Holy, Saqer Herzallah, Zaid A. Al-Nabulsi, Laith M. Abu-Ghoush, Tamadur M. Olaimat, Mutamed Ayyash, Richard A. Holley (2023). The role of communication and commitment in COVID-19 knowledge, attitudes, and behaviors among university students in Jordan: Interaction and analysis. *Journal of Allied Health* 52(2),149-159.
19. Sawsan Mutlaq, Borhan Albiss, Anas A. Al-Nabulsi, Tareq Osaili, Tasneem Al-Jaberi, **Amin N. Olaimat**, Shao-Quan Liu,d Mutamed M. Ayyash (2023). Detection of *Salmonella* Enteritidis in milk using conductometric immunosensor coated on polyaniline/zinc oxide nanocomposite. *Foodborne Pathogens and Disease* 20(5), 177-185. doi:10.1089/fpd.2022.0072
20. Tareq M. Osaili, Fayeza Hasan, Anas A. Al-Nabulsi, **Amin N. Olaimat**, Mutamed Ayyash, Reyad S. Obaid, Richard Holley (2023). A worldwide review of illness outbreaks involving mixed salads/dressings and factors influencing product safety and shelf life. *Food Microbiology* 112, 104238.
21. Iman Aolymat, Ma'mon M Hatmal, **Amin N. Olaimat** (2023). The emerging role of heat shock factor 1 (HSF1) and heat shock proteins (HSPs) in ferroptosis. *Pathophysiology* 30(1), 63-82; <https://doi.org/10.3390/pathophysiology30010007> .
22. Tareq M. Osaili, Anas A. Al-Nabulsi, Fayeza Hasan, Dinesh K. Dhanasekaran, Ayman Z.S. Hussain, Leila Cheikh Ismail, Farah Naja, Hadia Radwan, MoezAllIslam Ezzat Faris, **Amin N. Olaimat**, Mutamed Ayyash, Reyad S. Obaid, Richard Holley (2023). Effect of eugenol, vanillin, and β -resorcylic acid on foodborne pathogen survival in marinated camel meat. *Journal of Food Protection* 86, 100038.

2022

23. Mohammad A. I. Al-Hatamleh, Ma'mon M. Hatmal, Sulaf H. F. Mustafa, Mohammad Alzu'bi, Ali F. AlSou'b, Shahed N. S. Abughanam, **Amin N. Olaimat**, Elham T. Kateeb & Rohimah Mohamud (2022). Experiences and perceptions of COVID-19 infection and vaccination among Palestinian refugees in Jerash camp and Jordanian citizens: A

comparative cross-sectional study by face-to-face interviews. *Infectious Diseases of Poverty* 11, 123

24. Tareq M. Osaili, Anas A. Al-Nabulsi, Fayeza Hasan, Dinesh K. Dhanasekaran, Leila Cheikh Ismail, Mona Hashim, Hayder Hasan, Mutamed Ayyash, **Amin Olaimat**, Ayman Z. S. Hussain, Nada El Darra, Ioannis N. Savvaidis, Reyad S. Obaid, Richard Holley (2022). Inhibition of spoilage bacteria on marinated chicken by essential oils under aerobic and vacuum packaging. *Journal of Food Science* 88, 381-390.
25. Khadijah Fayyaz, Asad Nawaz, **Amin N. Olaimat**, Kashif Akram, Umar Farooq, Mehreen Fatima, Shahida Anusha Siddiqui, Insha Shakeel Rana, Mahnoor, Hafiz Muhammad Shahbaz (2022). Microbial toxins in fermented foods: Health implications and analytical techniques for detection. *Journal of Food and Drug Analysis*, 30(4), Article 3.
26. Ma'mon M. Hatmal, Mohammad A. I. Al-Hatamleh, **Amin N. Olaimat**, Suhana Ahmad, Hanan Hasan, Nurfatihah Azlyna Ahmad Suhaimi, Khaled A. Albakri, Anas Abedalbasat Alzyoud, Ramlah Kadir, Rohimah Mohamud (2022). Comprehensive literature review of monkeypox. *Emerging Microbes & Infections* 11, 2600-2631.
27. **Amin N Olaimat**, Tareq Osaili, Hayder Hasan, Veena Raigangar, Maysaa Waddah Alwadi, Noorieh Emad Neinavaei, Murad A Al-Holy, Ma'mon M Hatmal, Mahmoud Abughoush, Anas A Al-Nabulsi, Khalid Mubarak Bindaayna, Leila Cheikh Ismail, Tamadur M Olaimat, Mutamed Ayyash, Richard A Holley (2022). Public knowledge and attitude towards COVID-19 vaccines, implementation of preventive measures following vaccination, and perceived stress during the COVID-19 pandemic: A cross-sectional study in Jordan. *Electronic Journal of General Medicine*. 19(6), em421.
28. Sofyan Maghaydah, Hashem Al-Othman, Mahmoud Abughoush, **Amin N. Olaimat**, Murad A. Al-Holy, Radwan Ajo, Nazieh I. Al Khalaileh, Imranul H. Choudhury, Malak Angor (2022). Development and characterization of nutritious gluten-free doughnuts with lupin and inulin flours. *Foods*, 1(20), 3237.
29. Asma' O. Taybeh, Tareq M. Osaili¹, Anas A. Al-Nabulsi, Tarek Ben Hassen, Dima Faour-Klingbeil, Leila Cheikh Ismail, **Amin N. Olaimat** (2022). Effect of availability and COVID-19 vaccination on food shopping and consumption behaviors among Jordan universities students. *Frontiers in Sustainable Food Systems*, 6 <https://doi.org/10.3389/fsufs.2022.946645>
30. Tareq Osaili, Anas A. Al-Nabulsi, Balqees I.H. Albluwi, **Amin Olaimat**, Reyad Shaker Obaid, Sadi Taha, Mutamed Ayyash, Richard Holley (2022). Dairy industry employee knowledge, attitudes and practices in response to COVID -19 policies in Jordan. *British Food Journal* 125(5), 1559-1578. <https://doi.org/10.1108/BFJ-02-2022-0132>
31. Anas A. Al-Nabulsi, Ziad W. Jaradat, Farah Qudsi, Lina Elsalem, Tareq M. Osaili, **Amin N. Olaimat**, Gennaro Esposito, Shao-Quan Liu, Mutamed M. Ayyash (2022).

Characterization and bioactive properties of exopolysaccharides produced by *Streptococcus thermophilus* and *Lactobacillus bulgaricus* isolated from labaneh. *LWT-Food Science and Technology* 159, 113817.

32. **Amin N. Olaimat**, Anas A. Al-Nabulsi, Mohammad O. Nour, Tareq M. Osaili, Hana Alkhalidy, Murad Al-Holy, Mutamed Ayyash, Richard A. Holley (2022). The effect of the knowledge, attitude, and behavior of workers regarding COVID-19 precautionary measures on food safety at foodservice establishments in Jordan. *Sustainability* 14, 8193.
33. Nadia S. Alkalbani, Tareq M. Osaili, Anas A. Al-Nabulsi, **Amin N. Olaimat**, Shao-Quan Liu, Nagendra P. Shah, Vasso Apostolopoulos, Mutamed M. Ayyash (2022). Assessment of yeasts as potential probiotics: A review of gastrointestinal tract conditions and investigation methods. *Journal of Fungi* 8, 365.
34. **Amin N. Olaimat**, Amani Ghazi Ahmad Sawalha, Anas A. Al-Nabulsi, Tareq Osaili, Burhan Aldeen Al-Biss, Mutamed Ayyash, Richard A. Holley (2022). Chitosan–ZnO nanocomposite coating for inhibition of *Listeria monocytogenes* on the surface and within white brined cheese. *Journal of Food Science* 87, 3151-3162
35. Ma'mon M. Hatmal, Mohammad A. I. Al-Hatamleh, **Amin N. Olaimat**, Walhan Alshaer, Hanan Hasan, Khaled A. Albakri, Enas Alkhafaji, Nada N. Issa, Murad A. Al-Holy, Salim M. Abderrahman, Atiyeh M. Abdallah, Rohimah Mohamud (2022). Immunomodulatory properties of human breast milk: MicroRNA contents and potential epigenetic effects. *Biomedicines* 10(6), 1219.
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Book Chapters

114. **Amin N. Olaimat**, Pascal J. Delaquis, Richard A. Holley (2017). Impact of materials handling at pre- and post-harvest operations on the microbial ecology of foods

of vegetable origin. Chapter 4 (pp. 85-116). In: *Quantitative Microbiology in Food Processing: Modeling the Microbial Ecology* (ed. Anderson de Souza Sant'Ana). John Wiley & Sons, Ltd., England.

115. **Amin N. Olaimat**, Anas A. Al-Nabulsi, Tareq M. Osaili (2021). Control Methods of Foodborne Pathogens in Middle Eastern Products. In: *Food Safety in the Middle East* (eds. Ioannis Savvaidis, Tareq Osaili). Elsevier, Netherlands.
116. **Amin N. Olaimat**, Murad A. Al-Holy, Anas A. Al-Nabulsi, Tareq M. Osaili (2023). Chitosan: a potential antimicrobial agent to enhance microbial safety and shelf life of salad dips and ethnic foods. In: *Chitosan: Novel Applications in Food Systems*. (ed. Ioannis Savvaidis). Elsevier, Netherlands.

Current projects

- Development and processing of traditional products with high quality.
- Inhibition of foodborne pathogens in traditional food products using natural antimicrobials.

Conferences

1. **Amin Olaimat**, Richard Holey (2024). Use of κ -carrageenan/chitosan-based coatings containing completely or partially deodorized yellow or Oriental mustard extracts to control *Salmonella enterica* and spoilage bacteria on fresh chicken breasts. 19th Food Colloids: Using colloid science to find new sustainable solutions in food. Thessaloniki, Greece, April 14-18, 2024. (Poster).
2. Saja Shaher Hamaideh, **Amin N. Olaimat**, Murad Al-Holy (2024). The Antimicrobial Activity of Pomegranate Peel Extract Incorporated in Edible Coatings against Foodborne Pathogens on Medjool Dates. the Smart Food Conference and Exhibition. Amman, Jordan August 7-8th, 2024. (Oral presentation, First place prize/ Field of Scientific Research).
3. Fajer Al-Eitan, **Amin Olaimat**, Murad Al-Holy, Anas Al-Nabulsi (2024). Inhibitory effect of *Lactobacillus reuteri* against *Listeria monocytogenes* in white brined cheese under different storage conditions. The 2nd Al Ain University health and biomedical postgraduate symposium. Abu Dhabi, UAE, February 8, 2024. (Oral presentation, second place prize).
4. Maysa Alawneh, **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abughoush (2024). Antimicrobial activity of eugenol and carvacrol against *Salmonella enterica* and *E. coli* O157:H7 in falafel paste at different storage temperatures. The 2nd Al Ain University health and biomedical postgraduate symposium. Abu Dhabi, UAE, February 8, 2024. (Oral presentation).

5. Ahmad Ababneh, **Amin N. Olaimat**, Murad A. Al-Holy (2024). Synergistic antibacterial and antibiofilm effect of aleppo pine essential oil in combination with enzymes against *Salmonella enterica* and *Cronobacter sakazakii*. The 2nd Al Ain University health and biomedical postgraduate symposium. Abu Dhabi, UAE, February 8, 2024. (Oral presentation).
6. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abu Ghoush, Anas A. Al-Nabulsi, Tareq M. Osaili (2023). Survival and growth of major foodborne pathogens in Falafel Paste at different storage temperatures. The 7th International ISEKI-Food Conference (ISEKI-Food 2023). Paris, France, July 4-7, 2023. (Poster).
7. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abu Ghoush, Anas A. Al-Nabulsi, Tareq M. Osaili (2023). Behavior of *Salmonella enterica* and *Listeria monocytogenes* in Falafel Paste at different storage temperatures. The IAFP European Symposium on Food Safety. Aberdeen, Scotland, May 3-5, 2023. (Poster).
8. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abu Ghoush, Lamees Daseh, Anas A. Al-Nabulsi, Tareq M. Osaili (2022). Survival and growth of *Salmonella enterica* in Date Paste and Syrup at Different storage temperatures. The 11th Central European Congress on Food and Nutrition (CEFood 2022). Čatež ob Savi, Slovenia, September 27-30, 2022. (Poster).
9. **Amin N. Olaimat** (2021). Food safety during and after the era of COVID-19 pandemic. The International Association for Food Protection Annual Meeting 2021. Phoenix Convention, Phoenix, Arizona, USA, July 18–21, 2021. (Virtual Oral presentation).
10. **Amin N. Olaimat** (2019). Importance of food safety in ensuring food security. The 2nd Smart Food Conference and Expo- Functional Food. Amman Jordan. December 13-15, 2019. (Oral presentation).
11. Murad A. Al-Holy, **Amin N. Olaimat**, Mahmoud H. Abu-Ghoush (2019). Survival of *Staphylococcus aureus* and *Listeria monocytogenes* in ready-to-eat Mediterranean vegetable salads. The 6th International Conference on Food Security and Nutrition. Barcelona, Spain. April 8-, 2019. (Oral presentation).
12. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abu-Ghoush, Haneen Abu Hilal (2019). Survival of *Shigella* and *Salmonella* in ready-to-eat Mediterranean vegetable salads. The 7th International Conference on Nutrition, Food Science and Technology (Food Science 2019). London, UK. March 7-9, 2019. (Oral presentation).
13. Mahmoud Abu Ghoush, **Amin N. Olaimat**, Murad Al-Holy (2019). Use of plant essential oils to inhibit *Salmonella enterica* in hummus. The 2nd International Conference on Food Safety and Hygiene. London, UK. March 7-9, 2019. (Oral presentation).

14. **Amin N. Olaimat** (2018). Health benefits of probiotic, fermented foods. Scientific day-Recent Approaches in Nutrition and Health. Amman Jordan. November 1, 2018. (Oral presentation).
15. Mahmoud Abu Ghoush, **Amin N. Olaimat**, Murad Al-Holy, Saja Hamed (2018). Inhibitory effect of sesame oil and chitosan against *Salmonella* in mayonnaise and their effect on mayonnaise particles size and their distribution. The 20th International Conference on Nutrition, Food Science and Technology Dubai, UAE, April 16-17, 2018. (Oral presentation).
16. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abu-Ghoush, Anas A. Al-Nabulsi; Richard A. Holley (2018). Control of *Salmonella* and *Listeria monocytogenes* in Hummus Using Allyl isothiocyanate. The 2nd International Conference on Agriculture, Forest, Food Sciences and Technologies. Çeşme-İzmir, Turkey, April 2-5, 2018. (Oral presentation).
17. Mahmoud H. Abu-Ghoush, Murad A. Al-Holy, **Amin N. Olaimat** (2017). Developing New Spreadable Halawa (Sesame Sweet): Rheological and Sensory Properties. The 2nd International Conference on Food and Agricultural Economics, Alanya, Turkey, April 27-28, 2017. (Oral presentation).
18. Mahmoud H. Abu-Ghoush, Murad A. Al-Holy, **Amin N. Olaimat** (2017). Improvement Quality and Safety Properties of the Carossan. The 2nd International Conference on Food and Agricultural Economics, Alanya, Turkey, April 27-28, 2017. (Oral presentation).
19. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abu-Ghoush, Tareq M. Osaili, Anas A. Al-Nabulsi (2017). Control of *Shigella sonnei* and *Shigella flexneri* in hummus (Chickpea dip) using citric acid and garlic extract. The 8th International Conference on Food Engineering and Biotechnology, Kuala Lumpur, Malaysia, April 24-26, 2017. (Oral presentation).
20. Aisha Abusheliabi, Hind O. Al-Rumaithi, **Amin N. Olaimat**, Anas A. Al-Nabulsi, Tareq Osaili, Rick Holley, Mutamed M. Ayyash (2016) Behaviour of Foodborne Pathogens in Raw and Pasteurized Camel Milk: *Listeria monocytogenes* and *Cronobacter Sakazakii*. The 1st International Dubai Conference on Applied Nutrition. Dubai, UAE, November 7-8, 2016. (Oral presentation).
21. **Amin N. Olaimat**, Anas A. Al-Nabulsi, Richard A. Holley (2016) Control of *Salmonella* on chicken breast using a washing solution containing acetic and malic acids. The 18th World Congress of Food Science and Technology, Dublin, Ireland, August 21-24, 2016 (Oral presentation).
22. Mutamed Ayyash, Anas A. Al-Nabulsi, Aisha Abushelaibi and **Amin N. Olaimat** 2015. Behavior of *E. coli* O157:H7 and *Listeria monocytogenes* in fermented camel milk. The 4th

International Conference on Agricultural Science, Biotechnology, Food and Animal Science (ABIFA15), Dubai, UAE, February 22-24, 2015 (Poster).

23. **Amin N. Olaimat** and Richard A. Holley 2015. Inhibition of *L. monocytogenes* on cooked, cured chicken breasts by malic or acetic acid- κ -carrageenan/chitosan-based coatings containing allyl isothiocyanate or deodorized Oriental mustard extract. Prairie University Biology Symposium, University of Winnipeg, MB, Canada, Feb 19-21, 2015 (Oral presentation).
24. **Amin N. Olaimat**, Yuan Fang and Richard A. Holley 2014. Inhibition of *Campylobacter jejuni* on fresh chicken breasts by κ -carrageenan/chitosan-based coating containing allyl isothiocyanate or Oriental mustard extract. The 17th World Congress of Food Science and Technology, Montreal, Canada, August 17-21, 2014 (Oral presentation).
25. **Amin N. Olaimat**, Babak Sobhi and Richard A. Holley 2014. Antimicrobial action of phenolic compounds in Oriental mustard (*Brassica juncea*) against major foodborne pathogens. Functional Foods and Natural Health Products Graduate Research Symposium 2014. Winnipeg, MB, Canada, May 21-23, 2014 (Oral presentation).
26. **Amin N. Olaimat** 2014. Use of Oriental mustard and allyl isothiocyanate to control *Salmonella*, *Campylobacter* and *L. monocytogenes* in poultry meat products. Canadian Meat Council's 94th Annual Conference, Toronto, ON, Canada, May 7-9, 2014 (Oral presentation).
27. Anas A. Al-Nabulsi, Tareq M. Osaili, Reyad R. Shaker, **Amin N. Olaimat**, Amita Attlee, Murad A. Al-Holy, Noor Zein Elabedeen, Richard A. Holley (2013). Survival of *E. coli* O157:H7 and *Listeria innocua* in Tahina (sesame paste). The 8th Dubai International Food Safety Conference, Dubai, UAE, November 17-19, 2013 (Poster).
28. **Amin N. Olaimat**, Babak Sobhi and Richard A. Holley. 2013. Influence of temperature, glucose and iron on glucosinolate (sinigrin) degradation by *Salmonella* and *L. monocytogenes*. The 8th Annual International FoodHACCP Conference, Las Vegas, Nevada, USA, November 4-8, 2013 (Poster, second place prize).
29. **Amin N. Olaimat**, Babak Sobhi and Richard A. Holley. 2013. Degradation of sinigrin by *Salmonella* or *L. monocytogenes* and activity of myrosinase-like action at different pH values. Functional Foods and Natural Health Products Graduate Research Symposium 2013. Winnipeg, MB, Canada, March 22, 2013 (Oral presentation).
30. **Amin N. Olaimat**, Babak Sobhi and Richard A. Holley. 2013. Effect of glucose concentration on sinigrin degradation by *Pediococcus pentosaceus* at 10 and 25°C. Functional Foods and Natural Health Products Graduate Research Symposium 2013. Winnipeg, MB, Canada, March 22, 2013 (Oral presentation).

31. Marta Lara-Lledo, **Amin Olaimat**, R.A. Holley. 2012. Development of an active film containing mustard extracts to inhibit pathogenic and spoilage bacteria in cooked-cured meat products. IAPRI World Packaging Conference, San Luis Obispo/CA, USA June 17-21, 2012 (Oral presentation).
32. **Amin N. Olaimat** and Richard A. Holley. 2012. Effects of changes in pH and temperature on the inhibition of *Salmonella* and *Listeria monocytogenes* by allyl isothiocyanate. Functional Foods and Natural Health Products Graduate Research Symposium 2012. Winnipeg, MB, Canada, June 4-6, 2012 (Oral presentation).

Scholarships and Awards

- Abdul Hameed Shoman Award for Arab Researchers. Section of Energy, Water and Food, Field of Food Safety. The Abdul Hameed Shoman Foundation. (2024).
- I have been selected to serve as an expert in WOH study on source attribution to support estimates of the global burden of foodborne diseases. (2023).
- I have been featured among the World's Top 2% Most Influential Scientists (Single Year) List in 2023 created by Stanford University.
- Conference Grant (7/2023). The Hashemite University, Jordan.
- Conference Grant (2/2022). The Hashemite University, Jordan.
- I have been featured among the World's Top 2% Most Influential Scientists (Single Year) List in 2022 created by Stanford University.
- Outstanding researcher in food safety under the Public Health Discipline (05/2021), Venus International Foundation.
- Travel Award for a Food Safety Professional in a Country with a Developing Economy (4/2021), The International Association for Food Protection
- Conference Grant (2/2020). The Hashemite University, Jordan.
- Conference Grant (3/2019). The Hashemite University, Jordan.
- Conference Grant (4/2018). The Hashemite University, Jordan.
- Conference Grant (4/2017). The Hashemite University, Jordan.
- Conference Grant (8/2016). The Hashemite University, Jordan.
- Conference Grant (4/2015). University of Manitoba Graduate Students' Association, Canada.
- Conference Grant (10/2014). University of Manitoba Graduate Students' Association, Canada.
- Graduate Student Travel Award (06/2014). University of Manitoba, Canada
- Percy Gitelman Memorial Scholarship (05/2014). Canadian Meat Science Association, Associate Members of the Canadian Meat Council and Newly Weds Foods, Inc., Canada.
- Conference Grant (05/2014). Canadian Meat Science Association. Canada.
- Graduate Student Travel Award (08/2013). University of Manitoba, Canada.
- Ph.D Fellowship (06/2013-06/2015). The Hashemite University, Jordan.
- University of Manitoba Graduate Fellowship (05/2013-12/2014). University of Manitoba, Canada.

- James W. Barlow Graduate Fellowship (09/2012-04/2013). University of Manitoba, Canada.
- International Graduate Student Scholarship (09/2012-12/2012). University of Manitoba, Canada.
- International Graduate Student Entrance Scholarship (01/2011-12/2011). University of Manitoba, Canada.
- University of Manitoba Assistantship (12/2010-05/2015). University of Manitoba, Canada.
- Graduate Fellowship (Teaching Assistant) for four semesters (Spring Semester 2005-2006 to Fall Semester 2007-2008). Jordan University of Science and Technology, Jordan.

Professional Activities

International

- Member of The International Association for Food Protection (2021-present)
- Moderator of the 7th International Conference on Nutrition, Food Science and Technology (Food Science 2019). London, UK. March 7-9, 2019.
- Participation in the 1st Queen's University Belfast-Jordan Research Forum, Amman Ahliyyah University, January 8-9, 2019 Amman, Jordan.
- Member of the technical committee of the 7th International Conference on Nutrition and Food Sciences (ICNFS), May 13-15, 2018, Lisbon, Portugal.
- Member of the Organizing Committee of the International Conference on Virology, Bacteriology & Infectious Diseases. November 26-28, 2018, Rome, Italy.
- Participation in Wikipedia Education Program by supervision of undergraduate students in contributing and publishing Arabic materials on Wikipedia, The Hashemite University, Jordan, 2017.
- Member of Canadian Meat Science Association (2012-present)
- Social Vice-president of Food Science Graduate Student Association committee (2011-2012)

National (Jordan)

- Member of Health Profession Institution Licensing committee at the Ministry of Health, Jordan, March 2021- March 2022.
- Liaison officer of health and food sector between the Hashemite University and the Higher Council for Science and Technology in Jordan (2017-2018).

- Member of the Constituent Assembly of Al-Dulail youths sport club, 2016-present.
- Member of Students Union at Jordan University of Science and Technology (Representative of Food Science Department) and president of agricultural Committee (2004)
- Member of Jordan Youths parliament (2004).

The Hashemite University

- Member of the Scientific Research Faculty council, The Hashemite University (Sep 2020-present).
- Member of Safety committee, The Hashemite University (Oct 2022- Oct 2023)
- Moderator of the Scientific Day “Live Healthy” in the Faculty of Applied Medical Sciences, the Hashemite University, April 12, 2018.
- Member of the Organizing Committee of the Scientific Day “Live Healthy” in the Faculty of Applied Medical Sciences, the Hashemite University, April 12, 2018.
- Member of the University Council at The Hashemite University (Sep 2015-Aug 2016)
- Member of the Social affairs Council at The Hashemite University (Sep 2016-Aug 2017).

Faculty Committees

- Faculty council (Sep 2015-Aug 2016, Sep 2020-present)
- Scientific research committee (Sep 2020- Sep 2022, Oct 2023-present)
- Employment and promotion committee (Sep 2020- Sep 2023)
- Students' affairs committee (Sep 2015-Aug 2017)
- Library committee (Sep 2015-Aug 2016)
- Cultural committee and, workshops and conferences (Sep 2015- Aug 2016, Sep 2017- Sep 2020)
- Field training Committee (Sep 2016-Aug 2018)
- Social work committee (Sep 2017-Aug 2018)
- Studies and consultations committee (Sep 2016-Aug 2017)
- Industrial communication committee (Sep 2017-Aug 2018)
- Website committee (Sep 2018- Aug 2019)
- Alumni Communication Committee (Sep 2018- Aug 2019)
- Graduate studies committee (Sep 2018-Sep 2021)
- Committee of studies, consulting and networking with the industrial sector (Sep 2018-Sep 2020)
- Sport committee (Sep 2018-Sep 2020)
- Communication and media committee (Sep 2019-present)

- Safety Committee (Oct 2023-present)

Department Committees

- Departmental council (Sep 2015-present)
- Cultural committee and, workshops and conferences (Sep 2015- Sep 2020)
- Scientific research committee (Sep 2015-Aug 2017; Sep 2018-present)
- Curriculum development and accreditation committee (Sep 2015-present)
- Course planning committee (Sep 2015-Aug 2017; Sep 2018-present)
- Field training committee (Sep 2015-Aug 2017)
- Employment and promotion committee (Sep 2017-present)
- Tenders and supplies Committee (Sep 2018- Sep 2020)
- Library and scientific journal (Sep 2019- Sep 2020)
- Social work committee (Sep 2019-present)
- Industrial communication committee (Sep 2020-present)
- Graduate studies committee (Sep 2020-present)
- Follow-up of International Students committee (Sep 2020-present)

Research Collaborators

Jordan

- Prof. Murad Al-Holy (Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University).
- Prof. Mahmoud H. Abu Ghoush (Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University).
- Prof. Anas A. Al-Nabulsi (Department of Nutrition and Food Technology, Jordan University of Science and Technology).
- Prof. Tareq M. Osaili (Department of Nutrition and Food Technology, Jordan University of Science and Technology).

International

- Prof. Richard A. Holley (Department of Food and Nutritional Sciences, University of Manitoba, Canada).
- Prof. Barbara A. Rasco (College of Agriculture and Natural Resources, University of Wyoming, Laramie, USA)
- Dr. Hafiz M. Shahbaz (Department of Food Science and Human Nutrition, University of Veterinary and Animal Sciences, Lahore, Pakistan).
- Dr. Mutamed Ayyash (Department of Food Science, United Arab Emirate University).

Editor for Scientific Journals

- Frontiers in Microbiology

- Frontiers in Food Science
- Journal of Applied Microbiological Research
- Frontiers in Public Health
- Frontiers in Nutrition

Reviewer for Scientific Journals

- Contemporary Clinical Trials Communications
- Plos One
- Heliyon
- Emerging Microbes & Infections
- LWT- Food Science and Technology
- Journal of Food Engineering
- Food Microbiology
- International Journal of Food Microbiology
- Food Control
- Frontiers in Public Health
- Foods
- Vaccines
- Journal of Dairy Science
- Journal of Food Science
- Frontiers in Microbiology
- International Journal of Environmental Research and Public Health
- Journal of Food Processing and Preservation
- European Journal of Nutrition
- Clinical Interventions in Aging
- Journal of Food Safety
- CyTA- Journal of Food
- Journal of Ginseng Research
- Poultry Science
- Polish Journal of Microbiology
- Current Pharmaceutical Biotechnology
- Journal of Food Quality
- Journal of Chemistry
- GERMS Journal
- Infection and Drug Resistance
- International Journal of Microbiology
- Current Research in Nutrition and Food Science Journal
- Asian Pacific Journal of Tropical Biomedicine

Courses

- Innovation Management, King Abdullah II Center for Excellence. Amman, Jordan, (March 2022).
- Training of Trainers, American British Training Center Academy Company, Irbid, Jordan, (April 18, 2017).
- Human Resource Management, American British Training Center Academy Company, Irbid, Jordan, (May 04, 2017).
- Communication Skills, American British Training Center Academy Company, Irbid, Jordan, (June 10, 2017).
- Preparing for the Labor Market, American British Training Center Academy Company, Irbid, Jordan, (June 10, 2017).
- Time Management, American British Training Center Academy Company, Irbid, Jordan, (July 10, 2017).
- International Computer Driving License (IT, Windows, Word, Excel, Access, PowerPoint, Internet), American British Training Center Academy Company, Irbid, Jordan, (May 15, 2018).
- University Teaching, the Hashemite University, Zarqa, Jordan, (2015/2016).
- Transportation of Dangerous Goods (ground and air transport), University of Manitoba, Winnipeg, MB, Canada, (February 10, 2015)
- HACCP Coordinator Challenges and Solutions, Growing Assurance - Food Safety Processing and Distribution, Canadian Institute of Food Science and Technology, Winnipeg, MB, Canada, (February 18, 2014,)
- Predictive Microbiology, FOODHACCP, Las Vegas, ND, USA (November 05, 2013).
- Risk Assessment and Root Cause Analysis in Practice, FOODHACCP, Las Vegas, ND, USA (November 04, 2013).
- Transportation of Dangerous Goods (ground and air transport), University of Manitoba, Winnipeg, MB, Canada, (December 14, 2011)
- Bio-safety in Laboratories, University of Manitoba, Winnipeg, MB, Canada, (January 21, 2011)
- Food Hygiene; Introduction to HACCP System, Sama Jordan for Technical Consultations, Amman, Jordan, (13 December 2008).
- Training Course in Microbiology and Chemical laboratory of Jordan Food and Drug Association, (2004).
- Training Course in Department of Nutrition, Educational Basma Prince Hospital, Irbid, Jordan, (2004).
- Project of Life, (one of Injaz programs to promote the economic opportunity to Jordanian youths), Irbid, Jordan, (2004).

Skills

- Computer's skills (ICDL certificate, 40 hours).
- Communication skills (course certificate, 20 hours).

References

- Prof. Richard Holley, Department of Food and Human Nutritional Sciences, University of Manitoba, Winnipeg, Canada.
Email: rick_holley@umanitoba.ca -----Tel: (+1-(204) 474-9601
- Prof. Anas Al-Nabulsi, Department of Nutrition and Food Technology, Jordan University of Science and Technology, Irbid, Jordan.
Email: anas_nabulsi@just.edu.jo ----- Tel: (+962-(2) 7201000, Ext.: 22251
- Prof. Murad Al-Holy, Dean of the Faculty of Applied Medical Sciences, The Hashemite University, Zarqa, Jordan.
Email: murad@hu.edu.jo ----- Tel: +962-(5)-3903333, Ext.: 5389

Personal information:

Date of birth: 25th May 1983.
 Nationality: Jordanian
 Mortal status: Married, four kids
 Native language: Arabic
 Foreign language: English