

Curriculum Vitae

Siamand Nizar Hassan (BSc, MSc and PhD)

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A committed, knowledgeable and capable Researcher. Significant expertise in research analysis. Highly experienced in project and team management, strategic planning and budget management, as well as design and construction of new project objectives. A confident presenter and teacher, able to impart complex information to audiences of all levels.

- BSc in Animal production, University of Duhok, Kurdistan Region, IRAQ.
- Master of Science MSc in Food Production Management, University of Nottingham, UK.
- Doctor of Philosophy PhD in Food Science/Technology (quality of chicken meat), University of Lincoln, UK.

1- Personal info.

Surname: Hassan

Forenames: Siamand

Nizar Gender: Male

Marital Status: Married

Date and Place of Birth: 2/4/1980, AL-Sulaimanyah, Kurdistan Region, Iraq

Nationality: Iraqi, Kurdish.

Academic Status: Lecturer and researcher, BSc, MSc, PhD

Languages: Kurdish (mother language), English and Arabic (spoken and written)

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2- Education and Qualifications

(A) Schooling

- **1986-1992** Pesherew primary school, Sulaimanyah, Kurdistan Region, IRAQ.
- **1992-1995** Pires secondary school, Duhok, Kurdistan Region, IRAQ.
- **1995-1999** Birayety preparatory school, Duhok, Kurdistan Region, IRAQ.

(B) University

- **1999-2003** BSc. study in the Dept. of Animal Production, College of Agriculture, University of Duhok, Kurdistan Region, IRAQ.
- **2008-2009** MSc. from the school of Biosciences, University of Nottingham, United Kingdom.
- **2012-2018** PhD from the National Center for Food Manufacturing, School of Science, University of Lincoln, United Kingdom.

3- Employment

- **December 2003- December 2007:** Lab assistant, Department of Animal production, College of Agricultural, University of Duhok, Kurdistan Region, IRAQ.
- **2010:** Deputy head of the department of Animal Production, College of Agriculture, University of Duhok, Kurdistan Region, Iraq.
- **February 2010- June 2011;** worked as an assistant Lecturer, Dept. of Animal production, College of Agriculture, University of Duhok, Kurdistan Region, IRAQ.
- **2012- August 2022:** Working as a lecturer and researcher for the Department of Animal Production, College of Agricultural Engineering Sciences, University of Duhok, Kurdistan Region, Iraq.
- **Since September 2022:** Working as a lecturer and researcher for the Department of Food Science and Technology, College of Agricultural Engineering Sciences, University of Duhok, Kurdistan Region, Iraq.

4- Professional Experience

- **October 2003-Dec 2007:-** College of Agriculture, University of Duhok, IRAQ, Teaching and research assistance, demonstrating practical's (poultry production in practice, meat production, poultry nutrition). Providing efficient information on how to deal with practical aspects, understanding of the student practical work and improve their progress. Responsible for Supervising and maintaining lab equipment and its application (Microscopes, spectrophotometer).
- **July 2005 - July 2006:-** student summer training course, Assistant field Supervisor. Organized the student technical field work and strengthened their teamwork abilities to resolve Problems regarding Agriculture and Animal production field.
- **2005:-** (The Independent High Electoral Commission of Iraq), worked as a local employ and observer at one of the local voting branch in Duhok city, Kurdistan Region, IRAQ as monitoring the voting process during the Iraqi legislation election in 2005.
- **2004 - 2010:-** Member of the Kurdistan Agronomist Syndicate, Duhok, IRAQ.
- **June 2009- August 2009:-** Working in a placement Job for Faccenda Poultry processing Company/Brackley/United Kingdom.

- **2008-2009**: Successfully completed and awarded MSc in Food Production Management from the University of Nottingham, United Kingdom (Scholarship granted by the Ministry of Higher Education and Scientific Research, Baghdad, IRAQ).
- **2010-2011**: Teaching lectures at the Department of Animal Production, University of Duhok in (Poultry Product Technology and Animal Hygiene) subjects.
- **2012-2018**: Successfully completed PhD program in Food Science/Technology from the University of Lincoln/UK.
- **2022** started as a member and teaching staff at the department of Food Science and Technology, College of Agricultural Engineering Sciences, University of Duhok, Iraq.

5- Lab techniques and methods:

worked on different applications and scientific lab methods as part of both MSc and PhD studies in the United Kingdom that covered several food quality topics such as Microbiology, Cellular RNA and DNA, food appearance and texture...etc. Applications and lab instruments used for the purpose of scientific investigations are the following:

- PCR:

- Quantitative gene expression for meat enzyme RNA and DNA using real time PCR using StepOnePlus PCR machine, Applied Biosystems, UK.

- Designing chicken meat enzyme primer CAPN3 using the blast website, national centre for biotechnology information NCBI.

- RNA concentration readings using the Nanodrop 2000 spectrophotometer, Thermo Scientific, Massachusetts, USA.

- PCR rack template centrifuge (Centrifuge 5430 R, Eppendorf, Germany).

- Microbiology:

- The extraction of chicken meat volatiles organic compounds VOCs using **SPME-EI-GC/MS**.

- Salmonella detection.

- Staphylococcus detection.

- Good knowledge on the microbial identification system using **VITEK machine**.

- **SDS-PAGE (gel electrophoresis):** the identification of meat protein bands separation and their structure integrity.

- Determination of shear force and shear energy of raw broiler breast fillets using **Texture Analyser (TA-XTplus) machine and MORS blades (Muellenet Owens Razor Shear)** both were from (Stable Micro System, Surrey, UK).

- The concentration of meat protease assay using an enzyme assay and (**WPA, light wave, S2000 Diode Array Spectrophotometer, biocrom**).

- **Reflectance colourimetry:** Chicken breast and leg meat were tested for the reflectance colourimetry for the investigation of Lab values using (**Konica Minolta Chromameter CR- 400/410, Japan**).

- **Portable pH meter (Hanna Instruments Ltd, Bedfordshire, UK).**

6- Research and Publications

- Siamand N. H., (2009) M.Sc. Thesis entitled "A Study of Damage to a Poultry Carcass Post Chilling" University of Nottingham, UK.
- Ihsan, T. T., Siamand, Nizar Hassan., Merkhan, M. M., Shawkat, A. M. S., Gulizar, I. A., Asia, M. H., Nareen, A. S., (2011) A comparative study of some productive traits in commercial poultry farms in Duhok region. *KSU Journal of National Science*, 14 (2).
- Ihsan, T. T., Siamand Nizar Hassan., Merkhan, M. M., Shawkat, A. M. S., Gulizar, I. A., Asia, M. H., (2011) Effects of various stocking density on productive performance and some physiological traits of broiler chicks. *Research opinions in Animal and Veterinary Sciences*, 1(2), 89-93.
- Hassan, S. N., Taylor, K. D. A. and Taylor, E. (2015) Quality assessment of chicken meat using chemical and textural methods (abstract) on the XXI European Symposium on the Quality of Poultry Meat and the XVI European Symposium on the Quality of Eggs and Eggs Products (EggMeat 2015).
- Siamand N. H. (2017) PhD. Thesis on the quality of chicken meat entitled "The effect of storage conditions on the quality of chicken meat" University of Lincoln, UK.

➤ Future research work:

- **2022:** Four ongoing project research investigating some of the Animal blood serum effects on broiler eggs and their chicks (performance, immune and quality index).

7- Memberships

- **2004-2010:**- Member of the Kurdistan Agronomist Syndicate, Duhok, Iraq.
- **2010:**- Member of the Kurdistan University and Institute Teachers Syndicate.
- **Since 2013:** member at the World Poultry Science Association, UK branch. 5
- **Since 2014:** member at the Society of Chemical Industry, UK.
- **Since 2015:** member at the Poultry Science Association, USA branch.
- **Since 2016:** member at the Institute of Food Science and Technology, UK.

8- Attended Conferences

- **April 2014:** World Poultry Science Association (UK branch) Annual Meeting Conference held at University of Nottingham, Nottingham, UK.
- **May 2015:** XVI European Symposium on the Quality of Eggs and Egg Products, XXI European Symposium on the Quality of Poultry Meat held in Nantes, France.

- **15th and 16th April 2021:** World Poultry Science Association (UK branch) Annual Poultry Science Symposium, Online Meeting hosted by Nottingham Trent University.

9- Training and Workshops

- **Jan 2008- Jul 2008:-** Successfully completed an English Language course in Castle College/Nottingham/United Kingdom.

- **2008:** Successfully passed IELTS exam with a total grade of 6.0 taken place in Castle College and organized by the University of Sheffield, UK.

- **Aug 2008- Sep 2008:-** Joined an Academic English Course in CELE Center/University of Nottingham/United Kingdom.

- **2008:** Achieved a level 2 HACCP certificate from the school of bioscience, University of Nottingham, UK.

- **October 2012:** Completed a program in Auditing from the National center for food manufacturing, University of Lincoln, UK.

- **March 2013:** Attended a (Graduate Teacher Education Workshop) at the graduateschool, University of Lincoln, UK.

- **June 2013:** Successfully finished a short course on sensory evaluation from the National center for food manufacturing (NCFM) University of Lincoln, UK.

- **July 2014:** Attended a short course (Making the most of conferences and networking) at the University of Lincoln, UK. 6

- **November 2014:** Successfully completed (Internal Auditor Training Course) from the National center for food manufacturing, University of Lincoln, UK.

- **November 2014:** Joined a workshop in (Career enhancement: Social media) at the University of Lincoln, UK.

- **June 2016:** Successfully completed (level 3 Award in HACCP for Food Manufacturing) from the national center for food manufacturing, University of Lincoln, UK.

- **June 2016:** Satisfactory and successfully completed a program in TACCP (Threat Analysis Critical and Control Point TACCP and Vulnerability Analysis and Critical Control Point VACCP) from the national center for food manufacturing, University of Lincoln, UK.

- **October 2017- January 2018:** Successfully completed the academic training and teaching methods, University of Duhok, IRAQ.

- **July 2018 – September 2018:** Successfully selected by the J. William Fulbright Foreign Scholarship Board for a Fulbright Grant (Fulbright Visiting Scholar Program) at the University of Central Oklahoma, USA.

- **20th – 27th June 2020:** International Webinar 'Science and Academic Teaching in Times of Crises' organized by the Teaching University of Dortmund/ University of Graz (Germany) and University of Mosul (Iraq).

- **9th January – 3rd 2023:** Successfully completed an extensive practical training in Poultry Production Technology at Aeres Training Centre International, in Barneveld, Netherlands.

- Professional experience in software use; Microsoft word, Excel and PowerPoint.

10- Interests

- Sports, Music and Traveling.

11- Reference:

Prof. Tony Taylor, Emeritus professor in food science, University of Lincoln, National Centre for Food Manufacturing, Holbeach Technology Park, Park Road, Holbeach, Lincolnshire, PE12 7PT, United Kingdom.

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