

أنموذج السيرة الذاتية لعضو هيئة تدريس

1. البيانات الشخصية:

الإسم ثلاثيا مع اللقب	محمد احمد قاسم السباعي
الإسم باللغة الإنجليزية	Mohammed Ahmed Qasem Alsebaei
محل وتاريخ الميلاد	القفر - اب - اليمن 01/01/1982
الجنسية	يمني
الحالة الاجتماعية	متزوج
العنوان	يريم- اب - اليمن
التلفونات	774488038
البريد الإلكتروني	malsobaee22@gmail.com

2. المؤهلات الدراسية:

الدرجة	الجامعة	بلد الدراسة	سنة الحصول على الشهادة	التخصص
دكتوراه	جامعة بنارس هندو	الهند	2018-2017	تصنيع وتطوير الأغذية
ماجستير	جامعة الملك سعود	السعودية	2013-2012	علوم الأغذية
بكالوريوس	جامعة اب	اليمن	2005-2004	علوم الأغذية

3. اللغات والمهارات الخاصة:

العربية	التحدث ☐ نعم	القراءة ☐ نعم	الكتابة ☐ نعم
الإنجليزية	التحدث ☐ نعم	القراءة ☐ نعم	الكتابة ☐ نعم
لغات أخرى			
مهاراة الكمبيوتر	متوسطة ☐	جيدة ☐	ممتازة ☐ نعم
مهارات أخرى			

4. الخبرات المهنية:

الصفة	من	إلى
أستاذ دكتور		
أستاذ مشارك		
أستاذ مساعد	2020	الى الان
بعد الدكتوراه (post doctoral)		
مدرس		
معيد	2006	2020

5. الخبرات الأكاديمية:

الصفة	المهمة	من	إلى
عميد	كلية المجتمع يريم	2021	2023
نائب عميد			
رئيس قسم			
رئيس لجنة			
عضو لجنة			
أخرى (أذكرها)			

6. الدورات التدريبية / الشهادات المعتمدة

TRAINING & WORKSHOPS

1. Attended training course in research methods with SPSS application, Student Center, King Saudi University, Saudi Arabia 15/10/2012-16/10/2012.
2. Attended workshop in (Rain harvesting in forest areas), Faculty of Food Science and Agriculture, King Saud University Riyadh, Saudi Arabia, 2013.
3. Participated in training programme (One Month) in Department of Food Sciences, Faculty of Agriculture, Asuiot University Egypt in 2003.
4. Attended Workshop on (Workshop on Understanding Statistics by MS-Excel & SPSS), DST, BHU, Varanasi, India, 2016.
5. Attended workshop on “New Dimensions in Research Methodology and Its Multidisciplinary Applications” in BHU, from 18-24 December, 2016
6. Attended workshop on “packaging of fresh and processed foods for Cottage, Micro, Small & Modern Entrepreneur” Indian Institute of packaging, Varanasi 3th February, 2017.

MEMBERSHIP OF SCIENTIFIC ASSOCIATIONS

1. Member of SSFN, Faculty of Food Science and Agriculture, King Saud University Riyadh, Saudi Arabia, 2012.

2. Member of Society for Advancement of Research on Pomegranate, ICAR-National Research Center on Pomegranat, Solapur, Maharashtra, India, 2014.
3. Member of International College of Nutrition, Moradabad, UP, India, 2014.
4. Member of AFST(I) Varanasi Chapter, UP, India

7. الخبرة التدريسية (أسماء المقررات التي تم تدريسها): -

- تصنيع الأغذية 1
- تصنيع الأغذية 2
- تكنولوجيا اللحوم والأسماك
- تحليل الأغذية
- تكنولوجيا الأغذية
- معاملات الأغذية
- صحة وسلامة الأغذية
- ميكروبيولوجي الأغذية

8. قائمة المشاركات الداخلية والخارجية: -

PARTICIPATE IN A CONFERENCE

1. Attended 1th International Conference on Halal Food Control & Exhibition, Intercontinental Hotel, Riyadh, King Saudi University, Saudi Arabia. 2012.
2. Attended (6th meeting for SSFN), Department Food Science and Nutrition, Faculty of Food Science and Agriculture, King Saud University Riyadh, Saudi Arabia, 2012.
3. Participated in International Seminar (Saudi and French Dialogue of Civilizations) King Saud University Riyadh, Saudi Arabia, 10/3/1430.
4. Participated in (4th International Conference of Agriculture and Rural Development) Hail, Riyadh, Saudi Arabia, 1432.

5. Participated in National Seminar on “Dairy Value Chain in Eastern India: Prospects and Challenges held during 16th -17th December, 2015 AHD, BHU, Varanasi, India.
6. Participated in National Seminar-Cum-Exhibition on ‘Pomegranate for Nutrition, livelihood Security and Entrepreneurship Development’ ICAR-National Research Centre on Pomegranate, Solapur, Maharashtra, India, 2014.
7. Participated in International Conference on “Issues and Challenges in Doctoral Research (ICICDR-2015) held on 25th August, 2015 at Banaras Hindu University, Varanasi, India.
8. Participated in National Seminar on “Analytical Solution from Metrohm for Various Application in Food Processing (make in India) held at CFST, BHU on September 30, 2015.
9. Acted as a Rapporteur in the technical session of International Conference on “Recent Advances in Food Processing and Biotechnology” at Centre of Food Science and Technology, BHU dated 5-6 April, 2016.
10. Attend a three-day 19th World Congress on Clinical Nutrition-2015 conference (March 13-15, 2015) and presented a paper entitled (Activity @ stability of antioxidant compounds from Taif arils extract of Pomegranate
11. Participated and presented in 19th World Congress on Clinical Nutrition-2015 conference (March 13-15, 2015) and presented a paper entitled **(Activity @ stability of antioxidant compounds from Taif arils extract of Pomegranate**
12. Participated in international conference on “**Issues and Challenges in Doctoral Research** (ICICDR-2015) held on 25th August, 2015 at Banaras Hindu University, Varanasi, India.
13. Participated in National Seminar on “**Analytical Solution from Metrohm for Various Application in Food Processing (make in India)** held at CFST, BHU on September 30, 2015.

14. Participated in National Seminar on **“Dairy Value Chain in Eastern India: Prospects and Challenges** held during 16th -17th December, 2015 AHD, BHU, Varanasi, India.
15. Participated and Presented in **World Packaging Congress on "Packaging - Strategies for Global Competitiveness"** Hotel Renaissance, Mumbai, India during 9th & 10th October, 2015
16. Attended and presented paper in National Seminar on **“Trends and Innovation in Human Health, Agriculture and Food Processing Technology”** organized by DDU Kaushal Kendra, Banaras Hindu University, dated 25th March, 2017
17. Attended one day National Seminar on **“Opportunities in Food & Agro Processing for New Business Ventures Developing a Strong Indo-US Collaboration Platform”** organized by INDO-AMERICAN CHAMMBER OF COMMERCE (IACC), dated 24th June, 2017 at Hotel Madin, Mall Raod, Cantonment, Varanasi.
18. Attended and presented paper on **International Conference & Integrated Meeting On “Prospective of Medical, Food, Pharma & Agro Technology: From Health to Wealth & Future Challenges”** 19th – 20th, February, 2018.
19. Attended and presented paper on **National Food Conference on Agriculture and Technology Innovations for Nutritional Security**, during February 9-10, 2018 at Centre of Food Technology, University of Allahabad, Allahabad, U.P. (India)

9. قائمة الأبحاث المنشورة / الكتب:-

Research Paper Publications

1. **Alsebaeai, M.**, Algadri, M., Hajeb, A., Kaid, M., Al-Asli, M., Rokan, W., ... & Alrefai, R. (2024). Evaluation of Hygienic Quality of Yoghurt Sold in Local Market in Sana'a City-Yemen. *Int. J. Curr. Microbiol. App. Sci*, 13(02), 46-53.
2. **Alsebaeai, M.**, Chauhan, A. K., Arvind, Yadav, P AL-Sayadi M, Al-Dalali S and Al Eryani H (2018). Microscopic Characterizations of Green Chilli Powder. *International Journal of Current Microbiology and Applied Sciences*, 7(8): 2488-2497.
3. Sonker, S. Chaudhary, A. Chauhan, AK and **Alsebaeai, MA.** (2018) Fortification of functional value of pineapple Ready-to-Serve (RTS) beverage by the addition of Amla and Gilo. *International Journal of Food Science and Nutrition*, Volume 3; Issue 1; Page No. 48-51.
4. **Al-Sebaeai, M. A.**, Alfawaz, M.A., Chauhan, A. K., AL-Farga, A and Fatma, S (2017). Physicochemical characteristics and nutritional value of fenugreek seeds and seed oil. *International Journal of Food Science and Nutrition*, Volume 2; Issue 6; Page No. 52-55.
5. **Al-Sebaeai, M. A.**, Chauhan, A. K., Arvind, Hemalatha, S and Yadav, P (2017). Effect of the drying methods on the quality and characterization of green chilli powder. *International Journal of Food Science and Nutrition*, Volume 2; Issue 6; P N. 18-23.
6. **Al-Sebaeai, M. A.**, Chauhan, A. K., Arvind. and Hemalatha, S. (2017). Effect of Storagibility on the Shelf Life of Green Chilli Powder Using Different Packaging Materials. *International Journal of Innovative Research in Science, Engineering and Technology*, Vol. 6, Issue 9, 18595-18602 .
7. Yadav, P., Chauhan, A., **Al-Sebaeai, A.** and Yadav, S. 2017. Production of α -L-

- Rhamnosidase from *Aspergillus flavus*: Optimization of Submerged Culture Conditions by Taguchi DOE Methodology *Int.J.Curr. Microbiol.App.Sci*.6 (3):110-118. doi: <https://doi.org/10.20546/ijcmas.2017.603.012>
8. Yadav, P., Arvind. Singh, S., and **ALsebaeai, M. A. Q.**, 2016. Gluten free bakery product, Processed Food Industry, India.
9. **ALsebaeai, M. A.**, Chauhan A. K., Arvind., Singh, R P., Yadav, P., Fatma, S. and Maurya, K. K. 2016. Effect of Thermal Treatment on the Bioactive Compounds in Green Chilli International Journal of Agricultural Science and Research (IJASR) Vol. 6, Issue 6, 187-194, ISSN (P): 2250-0057; ISSN(E): 2321-0087.
- 10.**Al-Sebaeai, M. A.**, Alfawaz M A., Chauhan, A. K, and Yadav P. (2016) Chemical composition of Yemen Fenugreek seed and the characterization of seed oil. International conference in Recent Advances in Food Processing and Biotechnology, CFST, BHU, India.
11. Singh, A., Chauhan A. K., Singh, R P., Yadav, P. and **ALsebaeai, M. A.** 2015. Development of Production Technology to Manufacture of Green Chilli Powder Proceeding - Kuala Lumpur International Agriculture, Forestry and Plantation, Hotel Putra, Kuala Lumpur, Malaysia. ISBN 978-967-11350-7-5.
12. **Al-Sebaeai, M.A.** and Alfawaz, M.A. (2014) Activity and Stability of Antioxidant Compounds from Taifi Fruit of Pomegranate. J. Saudi Soc. For Food and Nutrition, Vol. 9, No. 1. (Arabic publication)
13. **Al-Sebaeai, M.A.** and Alfawaz, M.A. (2014). Total Phenolic Content and Antioxidant Activity of Pomegranate Peel Extract. J. Saudi Soc. for Agric. Sci., Vol. 13, No. 2a. (Arabic publication)

BOOKS PUBLICATION

1. Chauhan, AK, Arvind, Bunkar, DS, Pandhi, S, **Al-Sebaeai, MA** and Yadav, AK (2018) Food Adulteration Manual, Banaras Hindu University Publisher.

BOOK CHAPTERS PUBLICATION

1. **Alsebaeai** M., Chauhan A.K., Arvind, Yadav P. (2020) Consumption of Green Chilli and Its Nutritious Effect on Human Health. In: Mishra P., Mishra R.R., Adetunji C.O. (eds) Innovations in Food Technology. Springer, Singapore. https://doi.org/10.1007/978-981-15-6121-4_26
2. Yadav P., Chauhan A.K., **Al-Sebaeai** M.A. (2020) Omega-3 Fatty Acid from Plant Sources and Its Application in Food Technology. In: Mishra P., Mishra R.R., Adetunji C.O. (eds) Innovations in Food Technology. Springer, Singapore. https://doi.org/10.1007/978-981-15-6121-4_4
3. ALolofi A.M., Pandey R.K., **ALsebaeai** M.A., Shah R.P., Yadav P. (2020) Taizy Smoked Cheese: Updated Information. In: Mishra P., Mishra R.R., Adetunji C.O. (eds) Innovations in Food Technology. Springer, Singapore. https://doi.org/10.1007/978-981-15-6121-4_5
4. **Alsebaeai, M**, Chauhan AK Arvind, and Yadav, P (2018) Raisins: Production and Health Benefits. Tripathi AD, Mishra RS, Yadav AK, Tiwari, M, Fatma S, Mishra, RR, Recent advance in food processing and Development, 297-302, New Delhi, India, Bharti Publication, ISBN: 978-93-86608-49-9
5. Yadav, P, Chauhan, AK, Yadav, AK, and **Alsebaeai, M** (2018) Finger Millet: Nutritional Quality, Processing and Potential Health Benefits. Tripathi AD, Mishra RS, Yadav AK, Tiwari, M, Fatma S, Mishra, RR, Recent advance in food processing and Development, 57-63, New Delhi, India, Bharti Publication, ISBN: 978-93-86608-49-9

ABSTRACT PUBLISHED IN CONFERENCES

1. Poonam Yadav, Anil Kumar Chauhan and **Mohammed A. Al-Sebaeai** (2018) Omega 3 fatty acid from plant sources and its application in Food Technology, National Food Conference on Agriculture and Technology Innovations for Nutritional

Security, Centre of Food Technology, University of Allahabad, Allahabad, U.P. (India).

2. **Mohammed A. Al-Sebaei**, Anil Kumar Chauhan, Arvind and Poonam Yadav (2018) Microscopic characterizations of green chilli powders produced by different drying methods, National Food Conference on Agriculture and Technology Innovations for Nutritional Security, Centre of Food Technology, University of Allahabad, Allahabad, U.P. (India).
3. **Mohammed A. Al-Sebaei**, Anil Kumar Chauhan, Arvind and Poonam Yadav (2018) Consumption of Green Chilli & Its Nutritious Effect on Human Health, International Conference & Integrated Meeting On “Prospective of Medical, Food, Pharma & Agro Technology: From Health to Wealth & Future Challenges, DDU Kaushal Kendra, Banaras Hindu University, Varanasi.
4. **Mohammed A. Al-Sebaei**, Anil Kumar Chauhan, Arvind, Sana Fatma and Poonam Yadav (2015) Application of different packaging material to enhance the shelf life of chilli. World Packaging Congress on "Packaging - Strategies for Global Competitiveness", Hotel Renaissance Convention Centre, Mumbai, India
5. Chauhan, A. K and **Al-Sebaei, M. A.** (2017). Development of green chili powder and its application as functional food to ensure good health and well-being, 21st world congress of clinical nutrition Budapest, (Abstract)
6. **Al-Sebaei, M.A.** and Alfawaz, M.A. (2015) **Activity @ stability of antioxidant compounds from Taif arils extract of Pomegranate**, 19th World Congress on Clinical Nutrition-2015 conference, IMS, BHU, India.
7. **Al-Sebaei, M.A.** and Alfawaz, M.A. (2014) Total Phenolic Content and Antioxidant Activity of Pomegranate Peel Extract, “National Seminar-Cum-Exhibition on ‘Pomegranate for Nutrition, livelihood Security and Entrepreneurship Development, ICAR-NRCP Solapur, India

بسم الله الرحمن الرحيم

مركز ضمان
التطوير والجودة
Center for Development & Quality Assurance



الجمهورية اليمنية

جَامِعَةُ إب



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