


CURRICULUM VITAE
Dr. Raqad Raheem Al-Hatim

1:GENERAL INFORMATION .

Home	Basra – IRAQ	
Date of birth	1971	
Phone number	009647703568218	
Email address	raqad.raheem@uobasra.edu.iq raqadraheem@yahoo.com	
Status	Married	
Nationality	Iraqi	
Office address	Basrah University- position of Qarmat Ali/ Basrah/ Iraq :	
General major	Food Science	
Specialty	Dairy Chemistry	

2:ACADEMIC QUALIFICATION

B.A.Food science (Iraq -Basra university) \ 1996
MSc. Food science (Iraq -Basra university) \ 2012
Ph.D. Food science (Iraq -Basra university) \ 2020
Thesis Title (Ph.D): The Gel prepared from Bovine and Buffalo Whey using in Microencapsulation of Bacteria Lctobacillus casei and applied some Dairy products
Thesis Title(MSc):Separation and purification of Lactoferrin from Bovine and Colostrum and studying of Some its properties and applications

3-REVIEWS

Juornal	Applied Food Research
	Revista Facultad Nacional deAgronomia Medellin

4-Languages	
English :	Good
Arabic	Basic

5-ERTIFICATES		
Certificate	Date	Certification
Certificate of appreciation for participation in workshop(PCR primer design)the	28-29- november 2017	College of Veterinary Medicine , University of Basrah
Certificate of appreciation for participation in the works shop(Understanding the E lectronic Publishing Revising Proces, and Increasing the Visibility of Researchers Works Using Publons and Kudo)	26-27- november 2018	Department of Food Sciences, University of Basrah
Certificate of appreciation for participation in the works shop(How to Write amanuscript)	1-2 April 2019	Department of Food Sciences, University of Basrah
Certificate of appreciation for participation in the works shop(PCR primer design)	16-17 December 2019	College of Veterinary Medicine , University of Basrah
Certificate of appreciation for participation in the works shop(Scientific Research is the Basis of Academic Work)	30 December 2019	College of Pharmacy, University of Basrah
Certificate of appreciation for participation in the works shop	29-September 2020	Department of Food Sciences, College of Agriculture University of Basrah
Certificate of appreciation for participation in the works shop(Separation of active Compound from Medical Plants)	25-October 2020	College of Science
Certificate of appreciation for participation in the works shop(Scientiffic application of Google Forms)	17-January 2021	Department of Food Sciences, College of Agriculture University of Basrah
Certificate of appreciation for participation in the works shop(Food and Fibroadenom)	18-January 2021	University of Kufa
Certificate of appreciation for participation in the works shop(Agricultural techniques without Soil)	10-February 2021	Department of Chemistry, University of Basrah
Certificate of appreciation for participation in the works shop(Introduction to statistical analysis of data)	12-February 2021	Department of Chemistry, University of Basrah
Certificate of appreciation for participation in the works shop(Catalysts)	24- February 2021	Department of Chemistry, University of Basrah
Certificate of appreciation for participation in the works shop(Electrochemical Methods and their Applications in Industrial,Pharmaceutical and Environmental Fields)	14 March 2021	University of Kufa
Certificate of appreciation for participation in the works shop(Anemia:The Causes and	25-May 2021	Department of Chemistry, University of Basrah

Nutritional Treatment)		
Certificate of appreciation for participation in the works shop(Modern methods forDetection of Adulteration of Meat)	5 June 2021	Department of Chemistry, University of Basrah

6-EMPLOYMENT RECORDS		
Position (starting from the current position) from to	From	To
Lecturer	2020	Till now
assistant Lecturer	2012	2020
Lab assistant	1999	2007

7-Research activity		
Activity name		Statu
Effects of mixed strains of rhizopus oryzae and lactobacillus on corn meal fermentation	Published 2022	Food Science and Technology
Safety assessment of antimicrobials in food packaging paper based on LC-MS method	Published 2021	Food Science and Technology
Application Of Glucono-Delta-Lactone Acid (GDL) Infoods System: A Review	Published 2021	Nat. Volatiles & Essent. Oils
The Physico-Chemical Properties of Bovine and Buffalo Whey Proteins	Published 2020	Basra Journal of Agricultural Sciences
Effect of Types Coating on Survival and of <i>Lactobacillus casei</i> Stability of Simulated Gastrointestinal Conditions	Published 2020	Indian Journal of Ecology
Antimicrobial and antioxidant study of purify lactoferrin from bovine and ovine colostrums	Published 2016	Thi-Qar University Journal for Agricultural Researches
urification of protein lactoferrin from bovine and ovine colostrum and study some properties	Published 2015	Thi-Qar University Journal for Agricultural Researches

8-Teaching experiences	
Material name	Stage or level
The manufacture of cheese and fermented milk	The Fourth
Food Manufacturing	The Fourth
Food analysis	The Fourth
Dairy products	The Fourth
Physical chemistry	The second
Seminars	the fourth
Dairy Chemistry	the third
Food Chemistry	the third
physical chemistry	the third
Dates manufacturing	the third
Liquid Dairy products	the third

Dairy Microbiology	the third
organic chemistry	the second
analytical chemistry	The second
Practical Dairy Principles	The second
Food principles	The first

Raqad Al-Hatim*(1)

(1). Department of Food Science, Agriculture college,
University of Basrah, Basra, Iraq.