



Bio-Data

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Qualification :

- B.Sc. Fd. Sci. & Tech. Excellent with honor, 1977.
- M.Sc. Fd. Sci. & Tech. Alex. Univ., 1981.
- Ph.D. (Channel system-Germany), 1988.
- Diploma in Food Handling-Italy, 1988-1989.
- Diploma in Marketing and Fish Handling- England, 1990-1991.

Experiences :

1. Demonstrator 1979; Ass. Lecturer 1981; Lecturer 1988; Ass. Prof. 1993; Prof. 2000-Tell Now.
2. Prof. in King Saud Univ. 1993-1996.
3. Prof. (Part time) in Collage of Tourism and Hotels, Alex. Univ. (2002-2004).
4. Prof. (Part time) in Higher Institute for Tourism and Hotels Giza (2002-2005)
5. Vice Dean in Higher Institute for Tourism , Hotels and computer-Syouf-Alex. (2000-2002).
6. Prof. in Bustan Agriculture Development Project (2000-2004).
7. Consultant in (Kuwait establishment for Educational Services) 2000-2004.
8. Dean of Higher Institute for Tourism and Hotels (EGOTH) in Alexandria 2005-2009.

Effect of Personal Hygiene and Cooking Methods on Food Quality in Hospitals

The lecture will include these topics:-

- The importance of personal hygiene in Hospitals Kitchens and Restaurants.
- Effect of different cooking methods on food quality.
- Why the nutrition in Hospitals different than any other food establishments.
- Food cycle and its importance on Quality of food in Hospitals.
- Cooking systems used in Hospitals:
 - A) Cook-chill system
 - B) Cook-freeze system
 - C) Sous-Vide system
- The relation between transportation of food in Hospitals and quality.
- The relation between food ad some common disease.

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(food cycle)

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