



CV

1. PERSONAL DETAIL

SURNAME	Mohamed
OTHER NAMES	Seham Swelam
GANDER	Female
NATIONALITY	Egyptian
DATE OF BIRTH	9-12-1978
PLACE OF BIRTH	Egypt – Kafrelsheikh
LANGUAGE	Arabic (mother language), English (second)
ADDRESS	Zawite alahmar, seberbay, Tanta, Gharbya, Egypt
TELEPHONE	+201010569124
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2. EDUCATION

PhD (2012)

Major: Dairy Science

Minor: chemistry and technology of Dairy Science

Thesis topic: “Impact of pectin types on the physical and rheological properties of milk and yoghurt gel”

Faculty of Agriculture, Kafrelsheikh University, Egypt

MSc (2006)

Major: Dairy Science

Thesis Topic: “An attempt to improve the quality of Domiati cheese made from pasteurized milk”

Faculty of Agriculture, Tanta University, Egypt

BSc (1999)

Major: Agriculture

Minor: Dairy Science

Faculty of Agriculture, Tanta University, Egypt



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EMPLOYMENT HISTORY

- Associate professor of Dairy science department, Fac. of Agri., Kafrelsheikh Uni. (2017-current)
- **Technical manager of rehabilitation for accreditation the central laboratory of the Faculty of Agriculture (Unit of Food Safety)** Faculty of Agriculture, Kafrelsheikh University (2017-current)
- **Lecturer:** Dairy Science department, Faculty of Agriculture, Kafrelsheikh University (2012-current)
- **Post doctoral Researcher in Corvinus University**, Faculty of Food Science, Budapest, Hungary (during 2014)
- **Researcher:** Food Science department, collage of agriculture and life science, Wisconsin University, Madison, United States (2009- 2010)
- **Assistant Lecturer:** Dairy department, Faculty of Agriculture, Kafrelsheikh University (2006-2010)
- **Demonstrator:** Dairy department, Faculty of Agriculture, Tanta University (1999- 2006)

3. FIELD OF INTEREST

Field of specialization

- Dairy Chemistry
- Dairy Technology
- Dairy Microbiology

Teaching participation in the follow courses (Agriculture and Education Faculties)

- Principals of dairy Chemistry
- Principals of dairy Science
- Microbiology of Dairy Science
- Advanced dairy chemistry (graduates)
- Condensed and evaporated dairy products
- Fermented dairy products
- Rheological properties of dairy products (graduates)



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- Nutrition value of dairy products (graduates)
- Dairy products and human Health (graduates)

Skills:

- Teaching by use effective and modern methods
- Research work including use lab and field facilities, experimental design and use computer and English language in related fields.

Training:

- Training courses in Faculty and Leadership Development Center (FLDC) including: career behaviors, effective education, methods of students testing and evaluating, scientific publication, scientific research, leadership of team researcher, competitive research projects, Description of programs and courses for higher education institutions(from the period of 2002- 2017).
- English language, Madison, WI, USA (2010-2011)
- Training English courses for the IELTS exam (2009)
- Preparing lecturer in faculty of Education, Kafrelsheikh University (2008)
- Many training courses in dairy science manufacture (1999-2006)
- Training courses in use of computer and International computer Driving license (ICDL)
- Training course in leadership preparing institute (2002)
- Career behaviors, effective education, methods of students testing and evaluating, scientific publication, scientific research (2002-2009)
- Working safely with chemicals, University of Wisconsin Environment, Health and Safety, Madison, USA, 2009

4. PUBLICATIONS:

1. Mehanna, N.; **Swelam, S.**; Almqbil, N. , Farag Allah, W. and HafezI, Y. (2020). Improvement of the dairy products by wheat germ powder. Fresenius Environmental Bulletin, 29:10954-10959.



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2. Mehanna, N.M; **Swelam, S.**; Ragab, W.A and Dawoud, M.A. (2020). Composition and some Properties of Processed Cheese Spread Made from Blends Containing different Quantities of The Same Main Ingredients. J. of Food and Dairy Sci., Mansoura Univ. 11: 285-288.
3. **Swelam.S**, Rashed M.A., Hatem E.,F., H.and khames E.F. (2019). Properties of Non-Fat Yoghurt as Influenced by The Incubation Temperature of Exopolysaccharide Producing Culture. J. of Food and Dairy Sci., Mansoura Univ., 10: 447-452.
4. Mehanna, N. M.; **Swelam, S.** Naiem , M.A. and Abd El Wahed, G. A. (2018). Composition and quality of probiotic Labneh made from some dairy ingredients using direct formulation method. Egyptian J. Dairy Sci., 46: 155-162.
5. **Swelam, S.**; Mehanna, N.M; Lucey, J. A.; Rashed and M.A. Saleh, Th. (2018). Impact of pectin types and heat treatment on the compatibility and some properties of milk-pectin mixtures. The 1st International conference on applied Agriculture science & prospective technology. Luxor, Egypt. 23-26 Feb.
6. **Swelam, S. (2018)**. Composition and quality of soft cheese made from milk treated with high hydrostatic pressure. J. Food and Dairy Sci., Mansoura Univ., 9: 37- 40.
7. **Swelam, S. (2018)**. Impact of High Hydrostatic Pressure on Composition and Quality of Yoghurt. J. Food and Dairy Sci., Mansoura Univ., 9: 31- 35.
8. **Swelam, S.; Pasztor-Huszar, K. and Mehanna, N. M. (2017)**. Comparative study on the effects of high hydrostatic pressure or heat treatments on some properties of cow milk. Egyptian J. Dairy Sci., 45: 121-182.
9. **Swelam, S. and Mehanna, N.M. (2017)**. Profile of biogenic amines and their correlations with chemical constituents and some properties of Egyptian Ras cheese. Indian J Dairy Sci., 70:556-562.
10. **Mehanna, N. M.; Swelam, S. and A.M.A. Asar. (2017)**. Composition and quality of zabady supplemented with different date cultivars. J. food industries & Nutr., 7: 1- 9.



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11. **Swelam, S. ; Lamiaa M. Lotfy and Reham R. Abdel Samea. (2015).**
Manufacture of functional ice cream containing natural anti-oxidants. The 12 Egyptian Conf. Dairy Sci. & Technol, Cairo, 9-11 Nov. pp 239-253.
12. **Mehanna, N. M.; Swelam, S. and Pasztor-Huszar, K. (2014).** A study on the chemical and rheological characteristics of market of Domiati cheese.
Egyptian J. Dairy Sci., 42, 165-173.
13. **Swelam, S. (2012).** Impact of pectin types on the physical and rheological properties of milk and yoghurt gel. PhD Thesis, Fac. Agric., Kafrelsheikh Univ., Egypt, 262pp.
14. **Swelam, S. and Lucey, J. A. (2011).** The effect of pectin types on the physical and rheological properties of yogurt. American, Dairy Sci., Association Annual Meeting 135pp.
15. **Swelam, S. (2006).** An attempt to improve the quality of Domiati cheese made from pasteurized milk". M.Sc. Thesis, Fac. Agric., Tanta Univ., Egypt, 148pp.

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- I was a member of American Dairy Science Association during the period of 2009-2011.
 - I am a member in the Egyptian Society of Dairy Science.