

CURRICULUM VITAE

Name : FARIDAH BINTI YAHYA
Department :
Post : SENIOR LECTURER
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ACADEMIC QUALIFICATION

(Institute),(Qualification),(Discipline),(Year)

The University of Birmingham, Birmingham, United Kingdom, Ph.D, Flavour Science, 2012

Universiti Kebangsaan Malaysia, Bangi, Selangor, Master of Science, Food Science, 2003

Universiti Kebangsaan Malaysia, Bangi, Selangor, BSc. (Hons), Food Science and Nutrition (Food Science with Management), 1999

PROFESSIONAL QUALIFICATIONS

(Qualification),(Discipline),(Awarding Institute),(Year Awarded).

PREVIOUS APPOINTMENT

(Post),(Organisation),(From)-(Until)

Lecturer DS45, Universiti Malaysia Terengganu, July 2006-October 2012

Tutor, Kolej Universiti Sains dan Teknologi Malaysia, March 2002-December 2003

Research Assistant, Universiti Kebangsaan Malaysia, March 1999-December 1999

ADMINISTRATIVE DUTIES

(Role),(From)-(Until),(Level), (Organisation)

Head of Programme of Bachelor of Food Science (Food Service and Nutrition), July 2015, Present, U, Universiti Malaysia Terengganu

Coordinator for Final Year Research Project, Bachelor of Food Science (Food Service and Nutrition) Programme, January 2014, Present, F, Universiti Malaysia Terengganu

Committee Member of Research and Innovation, January 2014, Present, F, Universiti Malaysia Terengganu

Committee Member of Exam Review Paper, January 2014, Present, F, Universiti Malaysia Terengganu

Committee Member of Occupational Safety and Health, January 2014, Present, F, Universiti Malaysia Terengganu

Member of School of Food Science and Technology Meeting, January 2014, Present, F, Universiti Malaysia Terengganu

Coordinator of Sensory Evaluation Laboratory, October 2014, Present, F, Universiti Malaysia Terengganu

Coordinator of Food Chemistry Laboratory, January 2014, September 2014, F, Universiti Malaysia Terengganu

Programme Coordinator of Bachelor of Food Science (Food Technology), May 2012, December 2013, D, Universiti Malaysia Terengganu

Programme Coordinator of Bachelor of Food Science (Food Service and Nutrition), December 2003, October 2007, D, Universiti Malaysia Terengganu

RESEARCH

(Project title),(Role in project),(From)-(Until),(Source),(Level).

Enhancement of interaction and aroma retention of rice-starch lemongrass powder dispersion at variable storage condition RACE Scheme Grant, January 2015 - In Progress, Research Acculturation Collaborative Effort (RACE) Grant Scheme, National

Physical properties, off-flavour analysis and sensory acceptability of catfish (*Clarias gariepinus*) flesh treated with mixed guava leaf ash and flour solution, April 2013 - March 2014, Geran Galakan Penyelidikan, National

PROFESSIONAL AFFILIATIONS

(Client),(Role),(From)-(Until).

EXPERT TECHNICAL/CONTRIBUTION

(Activity),(Client),(Role),(From)-(Until),(Level).

Invention and Innovation : The Potential Product from Pandan (*Pandanus amaryllifolius* Roxb.) leaf, February 2014 - April 2014, International

AWARD AND RECOGNITIONS

(Awards),(Awarding Institute),(Year),(Level).

PRODUCT AND INNOVATION (INTERNATIONAL) AWARD, UNIVERSITI MALAYSIA TERENGGANU, 2010, International

RESEARCH AND DEVELOPMENT EXHIBITION AWARD 2007, UNIVERSITI MALAYSIA TERENGGANU, 2008, University

ITEX Bronze Medal "Keli Omega Plus", Malaysian Invention and Design Society, 2007, International

EXCELLENT SERVICES AWARD, UNIVERSITI MALYSIA TERENGGANU, 2005,
University

KEYNOTE ADDRESS / INVITED SPEAKER

(Title),(Event),(Venue),(Organizer),(Date),(Level).

INTELLECTUAL PROPERTY RIGHTS

(Product),(Type),(Year),(Year Awarded).

UNPATENT INTELLECTUAL PROPERTY RIGHTS

(Product),(Type),(Reg. No),(Owner),(Cost)

PUBLICATIONS

(Publication),(Level).

Articles in Journals

Yahya, F., Lu, T., Santos, R.C.D., Fryer, P. J. and Bakalis, S., (2010), *Supercritical carbon dioxide and solvent extraction of 2-acetyl-1-pyrroline from Pandan leaf : The effect of pre-treatment*, Journal of Supercritical Fluids, Vol 55 : 200-207

Faridah Yahya, Peter J. Fryer and Serafim Bakalis, (2011), *The asorption of 2-acetyl-1-pyrroline during cooking of rice (Oryza sativa L.) with Pandan (Pandanus amaryllifolius Roxb.) leaves*, Procedia Food Science, Vol 1 : 722-728

Thesis Dissertations

Penghasilan coklat susu berinti jem buah-buahan, Universiti Kebangsaan Malaysia, Bangi, Selangor, Jabatan Sains Makanan, 1999

Kesan penggunaan bahan gantian gula dalam penghasilan coklat berinti jem buah-buahan campuran kurang kalori, Universiti Kebangsaan Malaysia, bangi, Selangor, Jabatan Sains Makanan, 2003

Extraction of aroma compound from Pandan leaf and use of the compound to enhance rice flavour, The University of Birmingham, Birmingham, United Kingdom, School of Chemical Engineering, 2012

Articles in Proceedings

Faridah Yahya, Chin Lee Min and Rose Haniza Mohamad (2006), *The effects on the physicochemical and sensory characteristics of cookies made wiith all purpose flour, soy flour and oat flour*, Book of abstracts of National Conference on Food Science and Nutrition 2006, 13/12/2006, 14/12/2006, Universiti Malaysia Sabah, Kota Kinabalu, Sabah

Faridah Yahya and Yoong Lee Yoon (2006), *Comparison of physicochemical and sensory characteristics of muffin produced from goat milk, soy milk and cow milk.,*

Proceedings of KUSTEM 5th Annual Seminar on Sustainability Science and Management., 01/01/2013, 01/01/2013, Primula Beach Resort, kuala Terengganu

Smith, A. M., Grover, L. M., Jaime-Fonseca, M. R., Yahya, F. and Bakalis, S. (2009), *Encapsulation and stability of bioactive proteins in gel loaded liposomes*, Proceedings of the 5th International Symposium on Food Rheology and Structure, 15/06/2009, 18/06/2009, Zurich Switzerland

Yahya, F., Fryer, P. J. and Bakalis, S. (2011), *The absorption of 2-acetyl-1-pyrroline during cooking of rice (Oryza sativa L.) with Pandan (Pandanus amaryllifolius Roxb.) leaves.*, 11th International Congress in Engineering and Food, 22/05/2011, 26/05/2011, Athens, Greece

Faridah, Y., Freyer, P. J. and Bakalis, S. (2013), *The absorption of 2-acetyl-1-pyrroline during cooking of rice mixed with Pandan leaf*, International Conference on Food Science and Nutrition 2012, 02/04/2012, 04/04/2012, Kota Kinabalu, Sabah

Faridah Yahya and Norfarahin Hassan (2014), *The effect of washing treatment using kaffir lime peel, roselle calyx and asam gelugor powder on the physicochemical properties and sensory acceptability of catfish fillet*, 2nd Congress on Food Technology. Book of Abstract, 05/11/2015, 07/11/2015

Naresh Ram A/L Thiyagaraja, Faridah Yahya and Wong Wan Kuan (2015), *Effect of lemongrass and ginger addition in marinating paste on the physicochemical properties and sensory acceptability of Longtail Tuna*, International Symposium Food and Nutrition (ISFAN) Book of Abstract, 03/06/2015, 03/06/2015, Jakarta, Indonesia

Nurul Syuhada Mohd Zaini, Faridah Yahya, Mohd Nizam Lani and Lim Yee Ping (2015), *Effect of Soaking Treatment with Pandan Leaves Extract on the physical, microbiological and sensory properties of treated steamed rice*, International Symposium Food and Nutrition (ISFAN) Book of Abstract, 03/06/2015, 05/06/2015

Posters

Faridah Yahya, Chin Lee Min and Rose Haniza Mohamad, (2006), *The effects on the physicochemical and sensory characteristics of cookies made with all -purpose flour, soy flour and oat flour*, National Conference of Food Science and Nutrition 2006, 13

Yahya, F., Lu, T., sANTOS, R.C.D., Fryer, P. J. and Bakalis, S., (2009), *Extraction of Pandan leaves using supercritical carbon dioxide*, Conference of Food Engineering, Ohio, USA

Yahya, F., Fryer, P. J. and Bakalis, S., (2011), *The absorption of 2-acetyl-1-pyrroline during cooking of rice (Oryza sativa L.) with Pandan (Pandanus*

amaryllifolius Roxb.) leaves, IFT 2011, New Orleans, USA

Faridah Yahya and Norshafiq Mohamad Nazip, (2012), *Effects of mixture solution of guava leaf ash and flour on the physical properties and sensory acceptability of raw catfish fillet*, International Conference on Asia Food Ingredients 2012, Jakarta, Indonesia

Faridah Yahya and Noorsyafira Che Halim, (2012), *Effects of lemongrass and ginger in marinating paste on the marinade performance of chicken breast fillet*, International Conference on Asia Food Ingredients 2012, Jakarta, Indonesia

EXPERT LINKAGES

(Client),(Linkage),(Year Involve),(Duration),(Level Award).

ACADEMIC PROJECT SUPERVISION

(Student's Name),(Degree),(Thesis Title),(Year Awarded).

Mohd Syafiq Bin Abdullah, Master, The effect of Cocoa Butter Replacement of Xanthan Gum, Corn Starch and Glycerine Blends on the physicochemical and sensory properties of dark chocolate, 2015

Norezienda Afifi Anuar, Master, Palynology and Nutritional Composition of two Indo-Malayan Stingless Bees Bread *Heteritrigona itama* and *Geniotrigona thoracica*, N/A

Chan Kai Chen, Bachelor, Effect of drying methods on the physicochemical properties of mushroom powder and sensory acceptability of mushroom soup, N/A

Nurulnajwahuda Mohd Nazeri, Bachelor, The effect of lemongrass and ginger addition in marinating paste on the physicochemical and sensory acceptability of marinated Indian Mackerel fish fillet, N/A

Nor Adibah Zahrul Alam, Bachelor, Physicochemical properties and sensory acceptability of Catfish sausage with reduction of beef fat, N/A

Noor Nadzirah Mat Yusof, Bachelor, Effect of different ratios of mushroom powder to tapioca flour on the physicochemical properties and sensory acceptability of mushroom cracker, N/A

Puteri Athirah Aina Megat Ghazali, Bachelor, Physicochemical properties and sensory acceptability of nugget prepared from different types of mushroom, N/A

Nadhilah Muhammad Razak, Bachelor, Effect of different citrus peel powder on the physicochemical properties and sensory acceptability of catfish fillet, N/A

Wong Wan Kuan, Bachelor, Effect of lemongrass and ginger addition on the marinade on the physicochemical properties and sensory acceptability of Red Tilapia fillet, N/A

Lim Yee Ping, Bachelor, The effect of different ratio of rice to lemongrass extract on physicochemical and microbiological properties and sensory acceptability of coated rice grains and steamed rice, N/A

Lee Ai Ching, Bachelor, The effect of different of chili and oyster mushroom on the

physicochemical properties and sensory acceptability of chili sauce., N/A

Ainull Mardiah Abdul Rahim, Bachelor, Physical properties and quantification of volatile compounds of encapsulated lemongrass powder with different ratios of arabic gum and maltodextrin by using vacuum drying, N/A

Jayavilasini A/P Kunasalan, Bachelor, Physicochemical properties and colour release of encapsulated turmeric (*Curcuma longa*) powder, 2015

Nurul Amirah Shari, Bachelor, Physicochemical properties, antioxidant activities and sensory acceptability of Honey, 2015

Nur Syamila Karimon, Bachelor, Effect of soaking treatment with and without lemongrass extract on the physicochemical, microbiological and sensory properties of rice grain and steamed rice, 2015

Nurul Syuhada Mohd Zain, Bachelor, Effect of soaking treatment with and without Pandan leaves extract on the physicochemical, microbiological and sensory properties of rice grain and steamed rice, 2015

Nat Da A/P Weerak, Bachelor, The effect of Canola Oil usage as chicken fat replacer on the physicochemical properties and sensory acceptability of chicken sausage, 2015

Naresh Ram A/L S. Thiyagaraja, Bachelor, Effect of lemongrass and ginger addition in marinating paste on the physicochemical properties and sensory acceptability of Longtail tuna, 2015

Zafirah Tajudin, Bachelor, Effect of leaves, peel and husk of Kaffir Lime powder on the physicochemical properties and sensory acceptability of African Catfish (*Clarias gariepinus*) fillet, 2015

Muhammad Fadzlan Mohd Khairuddin, Bachelor, Physicochemical properties and sensory acceptability of cooked African Catfish fillet treated with different parts of kaffir lime, 2015

Nor Intan Syafinaz Abdul Halim, Bachelor, Effect of temperature and time of storage on the colour value, antioxidant properties and fatty acid composition of the lemongrass, 2015

Nurul Waheeda Abdul Rashid, Bachelor, Effect of different temperature of heating treatment with Jackfruit leaves on the physicochemical properties and sensory acceptability of treated beef, 2015

Anis Shahira Abu Samah, Bachelor, Effect of different temperature and time of heating treatment using coconut water on the physicochemical properties of treated beef, 2015

Sky Chuah Aik Ching, Bachelor, Effect of lemongrass and ginger addition on the physicochemical and microbiological properties of marinated chicken breast fillet, 2014

Nurul Julaika Bin Sukri, Bachelor, The effect of different ratios of catfish to tapioca flour on the physicochemical and sensory acceptability of instant fish crackers, 2014

Teng Khe Heong, Bachelor, The effect of different percentages of tapioca starch on the physicochemical and sensory properties of Quick Cook Pan Mee, 2014

Tee Sock Wae, Bachelor, Physicochemical, microbiological and sensory properties of roselle (Hibiscus sabdariffa) dessert sauce, 2014

Cheah Wen Zhen, Bachelor, Effect of different particle size on the physicochemical of Roselle (Hibiscus sabdariffa) seed oil extracted by solvent extraction, 2014

Haslinda Abdullah, Bachelor, Physicochemical properties, off-flavour analysis and sensory acceptability of catfish (Clarias gariepinus) flesh treated with mixed guava leaf ash and flour solution, 2014

Norfarahin Hassan, Bachelor, Physicochemical, off-flavour analysis and sensory acceptability of treated catfish flesh with kaffir leaf, roselle calyx and asam gelugor powder, 2014

Nurul Aishah Mat Husin, Bachelor, Effect of drying pre-treatment on the physicochemical properties of Roselle (Hibiscus sabdariffa) seed oil extracted by different solvent extraction, 2014

Nurul Hafifah Mohd Zain, Bachelor, Effect of storage conditions on the physicochemical and sensory properties of curry and tumeric leaves., 2014

Ayu Fatin Norlisa Abdul Mubin, Bachelor, Effect of different ratios of snakehead fish to sago flour on the physicochemical and sensory acceptability of keropok lekor, 2014

Vinothyni a/p Suppiah, Bachelor, Physicochemical characteristic and sensory acceptance of rockmelon (Cucumis Melo Glamour) leather as affected by different percentage of pectin and inulin, 2014

Wan Ashiah Binti Wan Mohamad, Bachelor, Effect of unripe pineapple and papaya powder on the tenderization and sensory acceptability of beef, 2012

Noramalina Muhamad, Bachelor, Effects of banana leaves ash and flour mixture solution on the physical properties, fat content and sensory acceptability of catfish, 2012

Nur Kamaliah Asqalany, Bachelor, Physicochemical properties on different types of sweet potato starch, 2012

Zaharayun Che Gani, Bachelor, Development of Banana Fritters with incorporation of ripe banana powder, 2012

Zee Afeza Taib, Bachelor, Physicochemical properties and sensory acceptability of steamed and boiled rice, 2012

Noor Syafira Che Halim, Bachelor, The effect of lemongrass and ginger in developing of marination paste on physical properties and sensory acceptability of chicken breast meat, 2012

Norshahera Abdullah, Bachelor, Effects of pre-treatment on the extract of ginger using two different extraction methods, 2012

Ummu Dhabitah Jamri, Bachelor, Effect of soaking treatment on the physicochemical properties and sensory acceptabilities of cooked glutinous rice, 2012

Anis Nadhirah Abd. Halim, Bachelor, Effect of pre-treatment on the extract of lemongrass by using two different extraction methods, 2012

Norshafiqah Mohamad Nazip, Bachelor, Effect of mixture solution of guava leaf ash and flour on the physicochemical properties and sensory acceptability of African catfish fillets, 2012

Yoong Lee Yon, Bachelor, Usage of soy's milk and goat's milk as cow's milk replacement in muffin production, 2005

Chin Lee Min, Bachelor, The effects on the physicochemical and sensory characteristics of cookies made with all purpose flour, soy flour and oat flour, 2005

Seri Melati Asril, Bachelor, Development of mixed tropical fruit jam, 2005

Nur Hidayah Hasnan, Bachelor, The effects of using mixed wheat flour, barley flour and soy flour in butter cake production, 2005

Nor Mazura Yaacob, Bachelor, Effects of using Cucurbita maxima and Musa Paradisiaca on physical characteristics and sensory properties of cake, 2005

Wan Aminah Wan A. Rashid, Bachelor, Proximate composition and functional properties of Pithecellobium jiringa flour, 2005

Rahayu Ramlan, Bachelor, Physicochemical and consumer acceptance on cracker with mixed banana peel, 2006

Asfarina Kormin, Bachelor, Comparison on effects of dietary fibre from sugarcane bagass and oat flakes in biscuit production, 2006

Rashidah Mohd Yusof, Bachelor, Physicochemical and consumer acceptance on Annona squamosa juice, 2006

Siti Hawa Zakaria, Bachelor, The effects of using semi liquid of tamarind, lime and wheat flour on catfish and mackerel, 2006

Leong Main Choy, Bachelor, Physicochemical properties and sensory acceptance of pumpkin noodles, 2006

Chanderasena a/p Ramakrishna, Bachelor, Physicochemical properties and sensory acceptance of cake made with coconut flour and cake flour, 2006

Tan Hui Qin, Bachelor, Effect of drying methods on physicochemical properties and Quantification of Lemongrass Powder, N/A

SUBJECT TAUGHT

(Subject),(Session),(Credit Hour),(Student Level),(Organisation).

PERUNDANGAN MAKANAN, I 2015/2016, 2, 87, 3, Universiti Malaysia Terengganu

ANALISIS KIMIA MAKANAN, I 2015/2016, 3, 102, 3, Universiti Malaysia Terengganu

PERUNDANGAN MAKANAN, II 2014/2015, 2, 83, 3, Universiti Malaysia Terengganu

PENILAIAN DERIA, II 2014/2015, 2, 78, 3, Universiti Malaysia Terengganu
PERUNDANGAN MAKANAN, 1 2014/2015, 2, 79, 3, Universiti Malaysia Terengganu
ANALISIS KIMIA MAKANAN, I 2014/2015, 3, 85, 3, Universiti Malaysia Terengganu
PENILAIAN DERIA, II 2013/2014, 2, 83, 3, Universiti Malaysia Terengganu
PERUNDANGAN MAKANAN, II 2013/2014, 2, 80, 3, Universiti Malaysia Terengganu
Food Chemical Analysis, I 2013/2014, 3, 80, 3, Universiti Malaysia Terengganu
Food Law, I 2013/2014, 2, 83, 3, Universiti Malaysia Terengganu
Food Chemical Analysis, II 2012/2013, 3, 84, 3, Universiti Malaysia Terengganu
Food Law, II 2012/2013, 2, 77, 3, Universiti Malaysia Terengganu
Food Chemistry Analysis, I 2012/2013, 3, 77, 3, Universiti Malaysia Terengganu
Food Law, I 2012/2013, 2, 75, 3, Universiti Malaysia Terengganu
Food Chemistry Analysis, II 2011/2012, 1, 76, 3, Universiti Malaysia Terengganu
Food Quality Control and Assurance, II 2011/2012, 3, 67, 3, Universiti Malaysia Terengganu
Food Ingredient, II 2011/2012, 3, 51, 3, Universiti Malaysia Terengganu
Food Product Development, 2006/2007-D, 3, 3, Universiti Malaysia Terengganu
Food Product Development, 2006/2007-J, 3, 58, 3, Universiti Malaysia Terengganu
Sensory Evaluation, 2005/2006-D, 3, 97, 3, Universiti Malaysia Terengganu
Food Product Development, 2005/06-J, 3, 56, 3, Universiti Malaysia Terengganu

EXPERT CONSULTATION

(Consultation),(Role),(Client),(Level), (From - Until), (Cost).

COMMERCIALIZATION

(Comm. Type),(Industry Type),(Product),(Company Name),(Comm. Value).

EXPO/EXHIBITION

(Expo),(Venue),(Organizer),(Level),(Date),(Cost).

EXTERNAL/INTERNAL/INDEPENDENT EXAMINER

(Candidate/Body),(Degree Level),(Role),(From)-(Until).

Tengku Nur Dayana Tengku Zakaria, Master of Science (Food Science), Universiti

Malaysia Terengganu, Internal, 01/06/2015

EXTERNAL REVIEWER/EDITORIAL

(Activity),(Role),(From)-(Until)

ATTENDED COURSE/SEMINARS

(Name of Seminar/Course),(Role),(From)-(Until),(Place),(Title of Paper Presented - if applicable).

Technology Update Workshop, Participant, 24/11/2015 - 24/11/2015, Auditorium Perpustakaan Sultanah Nur Zahirah UMT

Bengkel Panduan Pengiktirafan BeSS, Ahli Jawatan Kuasa, 09/11/2015 - 09/11/2015, Universiti Malaysia Terengganu

Program Syarahan 100 Hari Pentadbiran Naib Canselor UMT, Peserta, 26/08/2015 - 26/08/2015, Dewan Sultan Mizan, UMT

Perjumpaan Dekan Bersama Staf PPSTM 2015, Peserta, 04/08/2015 - 04/08/2015, Bilik Seminar PPSTM

Perhimpunan Bulanan UMT, Peserta, 12/07/2015 - 12/07/2015, Universiti Malaysia Terengganu

Taklimat dan Penerangan Pensijilan Bersih, Sihat dan Selamat (BeSS), Peserta, 08/07/2015 - 08/07/2015, Universiti Malaysia Terengganu

Taklimat dan Perasmian Jaringan Penyelidikan Awam-Swasta (PPRN) Peringkat Negeri Terengganu, Participant, 16/05/2015 - 16/05/2015, Universiti Malaysia Terengganu

Bengkel Pemantapan Pengajaran dan Pembelajaran PPSTM, Fasilitator, 11/05/2015 - 11/05/2015, PPSTM

Perhimpunan Bulanan UMT 2015 (Gerak Ceria), Participant, 06/05/2015 - 06/05/2015, Dewan Sultan Mizan, UMT

My Perfect Solah Workshop, Participant, 23/04/2015 - 23/04/2015, Masjid UMT

Public Talk by Prof. Dr. Paul Layzell, Participant, 10/02/2015 - 10/02/2015, Universiti Malaysia Terengganu

Workshop of Gas Chromatography-Flame Ionization Detector, Participant, 17/02/2014 - 18/02/2014, Center of Laboratory Complex

Carnival of Education Opportunity and Career, Presenter, 11/12/2013 - 11/12/2013, Kolej Matrikulasi Pulau Pinang, Kepala Batas, Education and Career Opportunity of Faculty Agrotechnology and Food Science, Universiti Malaysia Terengganu

22nd Scientific Conference of Microscopy Society of Malaysia, Committee Member, 26/11/2013 - 28/11/2013, Primula Beach Resort, Kuala Terengganu

Seminar Food Flavours : Meeting Halal Compliance, Participant, 09/10/2013 - 09/10/2013, Palm Golden Hotel, Putrajaya

Majlis Syarahan Inaugural UMT kali ke -6 oleh Prof. Sayed Mohd Zain S. Hasan,
Participant, 05/09/2013 - 05/09/2013, Auditorium PSNZ, UMT

Retreat Pemantapan Program Pengajian JSM, Participant, 22/08/2013 - 22/08/2013, Tok
Aman Bali Beach Resort, Tok Bali, Kelantan

2nd Monograph Publication Workshop, Participant, 21/08/2013 - 21/08/2013, Permai
Hotel, Kuala Terengganu

Ceramah Anda Bertanya, Mufti Menjawab, Participant, 24/07/2013 - 24/07/2013,
Auditorium Mahyudin, FPS

Wacana Pemerksaan Governans Akademik, Participant, 16/07/2013 - 16/07/2013,
Dewan Sultan Mizan, UMT

FASM Promotion Series, Co-Presenter, 09/07/2013 - 09/07/2013, Sekolah Menengah
Integrasi Batu Rakit, Terengganu, Education and Career Opportunity of Faculty
Agrotechnology and Food Science, UMT

Food Safety Seminar, Participant, 03/07/2013 - 04/07/2013, Cititel Midvalley Hotel,
Kuala Lumpur

Monograph Publication Workshop, Participant, 27/06/2013 - 29/06/2013, Swiss Garden
Resort and Spa, Kuantan, Pahang

UMT 11TH International Annual Symposium, UMTAS 2012, Committee Member,
09/07/2012 - 11/07/2012, Ri-Yaz Heritage Marina Resort & Spa

International Conference on Food Science and Nutrition 2012, Oral Presenter,
02/04/2012 - 04/04/2012, The Pacific Sutera Hotel, Kota Kinabalu, Sabah, The
absorption of 2-acetyl-1-pyrroline during cooking of rice mixed with Pandan leaves

International Conference on Food Ingredient Asia 2012, Poster Presenter, 03/10/2012 -
04/10/2012, Jakarta International Expo, Kemayoran, Indonesia, Effect of lemongrass
and ginger addition in the marinating paste on the marinade performance of chicken
breast fillets

Public Lecture from Ir. Marsetio, Ms., Participant, 21/11/2012 - 21/11/2012, Auditorium
Mahyudin, FPE, UMT

Basic Teaching and Learning Workshop, Participant, 15/07/2012 - 19/07/2012, MK13,
FST, UMT

Good Teaching and Student Learning, Participant, 22/10/2012 - 22/10/2012, Auditorium
PSNZ

Bengkel Pemurnian Dokumen Coppa Jabatan Sains Makanan, Participant, 17/05/2012 -
17/05/2012, Restoran, Jabatan Sains Makanan

Bengkel Peningkatan Profesionalisme Pensyarah, Participant, 27/05/2012 - 28/05/2012,
Dewan Sultan Mizan, UMT

Bengkel Pengenalan Perisian Sas Dan Jmp Untuk Structural Equation Modelling,
Participant, 11/07/2012 - 11/07/2012, Makmal As-Safa, UMT

Ceramah Nilai-Nilai Murni Dan Jati Diri, Participant, 30/07/2012 - 30/07/2012, Auditorium Perpustakaan, UMT

Honeybee Workshop, Committee /Participant, 26/09/2012 - 27/09/2012, Makmal INOS-Akuatrop, UMT

PROFFESIONAL DEVELOPMENT

(Name of Training),(From)-(Until),(Place),(Sponsor).

Writing A Winning Grant Proposal in Agriculture Field Seminar, 22/12/2015 - 22/12/2015, PPSTM

Bengkel Aras Kognitif Soalan dan Pengisian Jadual Spesifikasi Soalan PPSTM, 01/12/2015 - 01/12/2015, PPSTM, UMT

Bengkel Semakan Penjajaran Konstruktif Program Pengajian UMT, 18/11/2015 - 18/11/2015, Dewan Syarahan Pusat Islam Sultan Mahmud UMT

Headspace-Solid Phase Micro Extraction Workshop, 01/11/2015 - 01/11/2015, Meeting Room and Research Lab,PPSTM, UMT

Food Handler Training, 18/10/2015 - 18/10/2015, Auditorium PSNZ,UMT

Bengkel Hala Tuju PPSTM 2015, 13/07/2015 - 13/07/2015, PPSTM, UMT

Training of Mode Blended Learning, 21/05/2015 - 21/05/2015, UMT

Enhancement of Teaching and Learning Workshop, 11/05/2015 - 11/05/2015, PPSTM, UMT

Post Graduate Supervision Seminar, 19/10/2014 - 19/10/2014, Main Meeting Room of PPSTM, UMT

Teaching Leadership Development Workshop, 12/08/2014 - 12/08/2014, Participant, 12/08/2014 - 13/08/2014, Kampus umt, -

Scanning Electron Microscope Workshop, 13/08/2014 - 13/08/2014, Auditorium INOS and Lab Operation of SEM, UMT

Briefing on the Improvement of Research Grant Proposal, 24/07/2014 - 24/07/2014, Meeting Room, RMC, UMT

Gas Chromatography- Flame Ionization Detector Workshop, 17/02/2014 - 18/02/2014, Lab Centre of UMT

INTERNSHIP SUPERVISION

(Student Name),(Organisation),(From)-(Until)

Nor Farahana Mohamad, Langkawi Lagoon Resort, Kedah, 23/02/2015 - 12/06/2015

Suhaila Bariah Badri, Langkawi Lagoon Resort, Kedah, 23/02/2015 - 12/06/2015

Anis Afiza Mohamad Khir, The Orient Star Resort Lumut, Perak, 23/02/2015 - 12/06/2015

Siti Norahikin Mat Dahalan, Riverside Majestic Hotel, Kuching, Sarawak, 23/02/2015 - 12/06/2015

Ow Su Yong, Institut Sukan Negara, Bukit Jalil, 23/02/2015 - 12/06/2015

Nurul Waheeda Abdul Rashid, Besta Corporation Sdn Bhd, Penang, 23/02/2015 - 12/06/2015

Anis Shahira Abu Samah, Besta Corporation Sdn Bhd, Penang, 23/02/2015 - 12/06/2015

Siti Zuraiha Mohd Suhaidi, Besta Food Services Sdn Bhd, 23/02/2015 - 12/06/2015

Lee Hui Yun, Mahkota Medical Centre, 23/02/2015 - 12/06/2015

SyammiZulkifli, Mahkota Medical Centre, 23/02/2015 - 12/06/2015

Wong Kai Wah, Pantai Hospital Ipoh, 23/02/2015 - 12/06/2015

Nor Atiqah Abu Bakar, KPJ Kajang Specialist Hospital, 23/02/2015 - 12/06/2015

Siti Julaiha Omar, KPJ Kajang Specialist Hospital, 23/02/2015 - 12/06/2015

Chuah Aik Ching, Gold Choice Food Industries Sdn. Bhd., Pulau Pinang, 17/02/2014 - 16/06/2014

Rahmi Moehamad Ali, Lucky Food Processing Sdn Bhd, Bayan Lepas, Pulau Pinang, 17/02/2014 - 16/06/2014

Goh Mei Hean, Kerry Food Ingredients (M) Sdn Bhd, Butterworth, Penang, 17/02/2014 - 16/06/2014

Tan Eik Koon, Eastern & Oriental Hotel, George Town, Pulau Pinang, 17/02/2014 - 16/06/2014

Siti Munirah Adam, My CO2 Sdn Bhd, Perai, Penang, 17/02/2014 - 16/06/2014

Moganaranjani A/P Narayanan, Parkroyal Penang Resort, Batu Feringhi Beach, Pulau Pinang, 17/02/2014 - 16/06/2014

Izzatul Syaheeda Jahit, Dr. Oetker Nona Malaysia Sdn Bhd., Bukit Mertajam, Penang, 17/02/2014 - 16/06/2014

Nurul Akma Abd Ghani, Dr. Oetker Nona Malaysia Sdn Bhd., Bukit Mertajam, Pulau Pinang, 17/02/2014 - 16/06/2014

Tan Swee Keat, Custom Food Ingredients, Seberang Jaya Tengah, Pulau Pinang, 17/02/2014 - 16/06/2014

, 01/01/2016 - 03/02/2016

STUDENT ADVISORY

(Matric),(Student),(From)-(Until).

UK28045, Nur Amira Shaqirah Binti Mohd Rasimi, 04/09/2013 - Present

UK28060, Siti Nurulasmahan Binti Anuar, 04/09/2013 - Present

UK28075, Ng Guet Kian, 04/09/2013 - Present

UK28090, Jasmine Koh Xin Yi, 04/09/2013 - Present

UK28971, Noorfahana Binti Ahmad Tajuddin, 04/09/2013 - Present

UK28986, Ummi Nabilah Binti Hairul Sham, 04/09/2013 - Present

UK29001, Noor Aina Binti Aziz, 04/09/2013 - Present

UK29016, Chong Siew Li, 04/09/2013 - Present

UK29031, Nor Shazuwani Binti Shaliman, 04/09/2013 - Present

UK29678, Noralia Asniza Binti Azid, 04/09/2013 - Present

UK29916, Sharinee Binti Saallah, 04/09/2013 - Present

UK30416, Siska Binti Yosfadri, 04/09/2013 - Present

UK30473, A'Isyah Munirah Binti A Rahman, 04/09/2013 - Present

UK30927, Ng Jye Sze, 03/09/2013 - Present

UK30936, Nursafwanah Binti Mahyuddin, 04/09/2013 - Present

UK31215, Lim Cha Qing, 04/09/2013 - Present

UK31595, Nornajwa Binti Azmi, 04/09/2013 - Present

UK31851, Farah Farhanah Binti Mohd Arifin, 04/09/2013 - Present

UK32013, Nordiyana Binti Khalib, 04/09/2013 - Present

UK32185, Maizatul Malissa Binti Salleh, 04/09/2013 - Present

UK32601, Norfarahanum Binti Mohd Rosli, 04/09/2013 - Present

UK32786, Siti Mas Liyana Binti Ramlee, 04/09/2013 - Present

UK32812, Nor Amaleina Binti Zakaria, 04/09/2013 - Present

UK32999, Mohd Ridzuan Bin Zainuddin, 04/09/2013 - Present

OTHER CONTRIBUTIONS

(Activity),(Role),(From)-(Until),(Level).

Jawatankuasa Projek Inovasi Sosial PPSTM-Amalan Penyediaan dan Perkhidmatan

Makanan Berkualiti, Ahli Jawatankuasa, 12 May 2015 - Present, National

Jawatankuasa Hadiah PPSTM, Ahli Jawatankuasa, 06 July 2015 - Present, National

Jawatankuasa Semakan Soalan Peperiksaan PPSTM, Ahli Jawatankuasa, 06 July 2015 - Present, National

Jawatankuasa Pembangunan Akademik PPSTM, Ahli Jawatankuasa, 06 July 2015 - Present, National

Jawatankuasa Pengurusan Akademik PPSTM, Ahli Jawatankuasa, 06 July 2015 - Present, National

Jawatankuasa Pengajian Siswazah PPSTM, Ahli Jawatankuasa, 06 July 2015 - Present, National

Jawatankuasa Pengurusan PPSTM, Ahli Jawatankuasa, 06 July 2015 - Present, National

Jawatankuasa Promosi dan Publisiti PPSTM, Ahli Jawatankuasa, 06 July 2015 - Present, National

Lab Attachment Programme -Prince of Songkla University, Supervisor, 01 July 2015 - 14 July 2015, National

Program Kesedaran Pemakanan Di kalangan Remaja, Ahli Jawatankuasa Pelaksana, 21 May 2015 - 22 May 2015, National

Sesi Temubual Berfokus bagi Kajian Membina Ekosistem Akademik Berasaskan Akademik Berbudaya Cemerlang, Ahli Panel, 26 March 2015 - 26 March 2015, National

Program Interaksi Bersama Alumni PPSTM, Ahli Jawatankuasa Induk, 01 October 2015 - 01 October 2015, National

Bengkel Pengajaran dan Pembelajaran, Fasilitator, 11 May 2015 - 11 May 2015, National

Peperiksaan Akhir Sem 2 2014/2015 STM3114 Perundangan Makanan, Ketua Pengawas Peperiksaan, 11 January 2016 - 11 January 2016, National

Peperiksaan Akhir Sem 2 2014/2015 STM4201 Pemakanan Terapi, Ketua Pengawas Peperiksaan, 06 January 2016 - 06 January 2016, National

Peperiksaan Akhir Sem 2 2014/2015 STM3204 Pemakanan Komuniti, Ketua Pengawas Peperiksaan, 05 January 2016 - 05 January 2016, National

Peperiksaan Akhir Sem. 1 2014/2015 STM3114 Perundangan Makanan, Ketua Pengawas Peperiksaan, 07 January 2015 - 07 January 2015, National

Peperiksaan Akhir Sem. 1 2014/2015 STM3111 Analisis Kimia Makanan, Ketua Pengawas Peperiksaan, 07 January 2015 - 07 January 2015, National

Peperiksaan Akhir Sem. 2 2013/2014 STM3105 Perundangan Makanan, Ketua

Pengawas Peperiksaan, 12 June 2014 - 12 June 2014, National

Peperiksaan Akhir Sem. 2 2013/2014 STM3105 Penilaian Sensori, Ketua Pengawas Peperiksaan, 17 June 2014 - 17 June 2014, National

Honeybee Workshop, Head of Sensory Testing Committee, 26 September 2012 - 27 September 2012, National

UMT 11th International Annual Symposium, UMTAS 2012, Secretary of Protocol Committee, 09 July 2012 - 11 July 2012, National

Lawatan Ilmiah ke UNPAD and Food Ingredient Asia 2012, Indonesia, Pengawai pengiring, 02 October 2012 - 05 October 2012, National

Curriculum Committee, Member, 02 May 2012 - Present, National

Academic Development Committee, Member, 02 May 2012 - Present, National

Award Committee, Member, 02 May 2012 - Present, National

Jawatankuasa Jamuan Majlis Perasmian Bidong Underwater and Land Challenge 2012, Member, 19 April 2012 - 19 April 2012, National

Kuala Lumpur Book Fair 2012, Book Selector, 28 April 2012 - 30 April 2012, National