

CURRICULUM VITAE

Name : NIZAHA JUHAIDA BINTI MOHAMAD
Department :
Post : LECTURER
Gender : FEMALE
Race : MALAY
Nationality : MALAYSIA
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ACADEMIC QUALIFICATION

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

UNIVERSITI SAINS MALAYSIA, MSc., FOOD TECHNOLOGY, 2007

UNIVERSITI SAINS MALAYSIA, BSc. (hons), INDUSTRIAL TECHNOLOGY (FOOD TECHNOLOGY), 2002

PROFESSIONAL QUALIFICATIONS

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

PREVIOUS APPOINTMENT

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

RESEARCH OFFICER, DEPARTMENT OF VETERINARY SERVICES, October 2007-
November 2008

RESEARCH ASSISTANT, FISHERIES RESEARCH INSTITUTE, January 2006-July
2006

RESEARCH ASSISTANT, FISHERIES RESEARCH INSTITUTE, April 2005-
September 2005

GRADUATE ASSISTANT, SCHOOL OF INDUSTRIAL TECHNOLOGY, UNIVERSITY
SCIENCE MALAYSIA, October 2002-October 2004

ADMINISTRATIVE DUTIES

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

Programme Coordinator of Bachelor of Food Science (Food Technology), January
2008, May 2012, D, Faculty of Agrotechnology And Food Science

Ahli Jawatankuasa Promosi FASM, May 2008, Present, F, Faculty of Agrotechnology
And Food Science

Ahli Jawatankuasa Hadiah FASM..., June 2008, Present, F, Faculty of
Agrotechnology And Food Science

Ahli Jawatankuasa Kurikulum FASM, July 2008, Present, F, Faculty of Agrotechnology And Food Science

Ahli Jawatankuasa Makanan Minggu Jalinan Mesra, July 2008, Present, U, Faculty of Agrotechnology And Food Science

Ahli Jawatankuasa Pelaksanaan Kursus Pendek Pengecaman Genera Nematoda Perosak Tanaman, November 2008, November 2008, F, Faculty of Agrotechnology And Food Science

AJK Penyemakan Soalan FASM, January 2009, Present, F, Faculty of Agrotechnology And Food Science

RESEARCH

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

The effect of okara powder (soy residue) incorporation on the physicochemical properties of deep fried chicken nugget, January 2012 - In Progress, National

Development of ice cream incorporated with *Cantella asiatica*, January 2012 - In Progress, National

A Study Of Effectiveness Of Beneficial Microorganism In Layer Chicken Manure Management, May 2007 - July 2007, Ministry Of Agriculture, National

Effect of Sweet Potato (*Ipomoea batatas* L.)Flour To The Properties Of Fish Ball From Marine White Flesh Fish And Cat Fish, December 2007 - October 2008, National

Effect of Leaching Method On The Gelling Effect Of The Fish Ball From Cat Fish, December 2007 - October 2008, National

Production Of Dried Kedondong (*Spondias cytherea* Sonn.) As A New Food In Market, December 2007 - October 2008, National

Physicochemical Properties Of Surimi From Fish Protein Isolates Of Tilapia (*Oreochromis niloticus*) Processing Wastes, December 2007 - October 2008, National

Development Of Pastilles From Different Part Of Dragon Fruit (*Hylocereus polyrhizus*), December 2007 - October 2008, National

Antioxidant Properties Of Dragon Fruit (*Hylocereus polyrhizus*) Before And After Processing, December 2008 - October 2009, National

Production Of Gelatin From Bones, Skin And Heads Of Genetically Improved Farmed Tilapia (*Oreochromis niloticus*), December 2008 - October 2009, National

Dextrose As Drying Aid Of Colorant From Dragon Fruit (*Hylocereus polyrhizus*) By Using Different Drying Method, December 2008 - October 2009, National

Guar Gum As Drying Aid Of Colorant From Dragon Fruit (*Hylocereus polyrhizus*) By Using Different Drying Methods, December 2008 - October 2009, National

Maltodextrin As Drying Aid Of Colorant From Dragon Fruit (*Hylocereus polyrhizus*),

December 2008 - October 2009, National

Development Of Sweetened Dried Agar From Dragon Fruits, December 2009 - October 2010, National

A Preliminary Study Of The Potential Of *Cantella asiatica* Extract As Meat Preservative, December 2009 - October 2010, National

Development Of High Fiber Bread Incorporated With Dragon Fruit (*Hylocereus polyrhizus*) Peel Flour, December 2009 - October 2010, National

Development Of Gelatin Based Film From Nile Tilapia (*Oreochromis niloticus*) Head Using Different Drying Temperature, December 2009 - October 2010, National

Effect Of Satay Spices Incorporated With Tumeric And Galangal Extract On The Shelf Life Of Meat During Storage At 4°C, December 2009 - October 2010, National

Effect Of Different Form Of Ginger On Meat Tenderness, December 2009 - October 2010, National

Effect Of Dragon Fruit Colorant (*Hylocereus polyrhizus*) On The Physicochemical Properties Of Yogurt, December 2009 - October 2010, National

Effect Of Extraction Temperature On The Gelling Properties Of Protein From Otoshimi Processing Waste Using pH Shifting Method, December 2009 - October 2010, National

Development Of Dukung Anak (*Phyllanthus niruri*) Cookies, December 2009 - October 2010, National

EFFECT OF DIFFERENT DRYING TEMPERATURE ON ANTIOXIDANT PROPERTIES OF RED SESSILE JOYWEED (*Alternanthera sessilis*) AND ITS APPLICATION IN COCONUT MILK, December 2010 - December 2011, National

DEVELOPMENT AND PHYSICOCHEMICAL ANALYSIS OF SAUCE FROM ASIAN MOON SCALLOP (*Amusium pleuronectes*), December 2010 - December 2011, National

PHYSICAL PROPERTIES OF UNRIPE PLANTAIN (*Musa paradisiaca*, sp.) PEEL FILM, December 2010 - December 2011, National

PROPERTIES OF PROTEIN BASED FILM FROM GELATIN OF SKIN AND BONES OF RED TILAPIA AS INFLUENCED BY FISH FRESHNESS, December 2010 - December 2011, National

EFFECT OF TITANIUM DIOXIDE ON COLOR, TEXTURE AND GELATION OF PROTEIN RECOVERED FROM OTOSHIMI PROCESSING WASTE USING ISOELECTRIC PRECIPITATION, December 2010 - December 2011, National

PROPERTIES AND ACCEPTABILITY OF FRUIT LEATHER FROM DRAGON FRUIT (*Hylocereus polyrhizus*) INCORPORATED WITH PINEAPPLE (*Ananas comosus*) FROM DIFFERENT RIPENESS, December 2010 - November 2011, National

UTILIZATION OF CORN SILK (*Zea mays*) AS FUNCTIONAL INGREDIENTS IN YELLOW NOODLES, December 2010 - December 2011, National

APPLICATION OF PROTEIN HYDROLYSATE FROM TILAPIA (*Oreochromis niloticus*) PROCESSING WASTE IN MAYONNAISE, December 2010 - December 2011, National

PHYSICOCHEMICAL PROPERTIES OF YELLOW NOODLE INCORPORATED WITH BREADFRUIT (*Artocarpus altilis*) FLOUR, December 2010 - December 2011, National

THE EFFECT OF DIFFERENT CONCENTRATION OF SODIUM HYDROXIDE IN DEACETYLATION ON THE PHYSICOCHEMICAL PROPERTIES OF CHITOSAN EXTRACTED FROM MANTIS SHRIMP (*Harpiosquilla harpax*), November 2010 - December 2011, National

Physicochemical analysis and sensory acceptance of hard candy from kemunting powder, January 2012 - In Progress, National

Effect of different type of nitrogen sources on several characteristics of nata de nipa, January 2012 - In Progress, National

Development of fruit leather from mixed of canistel fruit and red apple, January 2012 - January 1993, National

Physicochemical properties and acceptability of muffin incorporated with inner pericarp chempedak (*Artocarpus integer*), January 2012 - In Progress, National

Development of hard candy from *Muntingia calabura*, January 2012 - In Progress, National

PROFESSIONAL AFFILIATIONS

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

EXPERT TECHNICAL/CONTRIBUTION

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

AWARD AND RECOGNITIONS

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

Excellent Teaching Award, University Malaysia Terengganu, 2008, University

Excellent Service Award, University Malaysia Terengganu, 2009, University

Excellent Service Award, University Malaysia Terengganu, 2011, 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

Nizaha Juhaida, M., Noryati, I. & Ismail, I., (2007), *Bouillon Cube From Tilapia (Oreochromis niloticus) Processing Waste*, Malaysian Fisheries Journal, Vol 6(1) : 65 - 80

Thesis Dissertations

Mengkaji Sifat Pengikatan Lemak Oleh Kitosan, University Science Malaysia, Food Technology, 2001

Potential of Tilapia (Oreochromis niloticus) Processing Waste as Base Material for Food Flavours, University Science Malaysia, Food Technology, 2007

Articles in Proceedings

Nizaha Juhaida, M., Noryati, I. & Ismail, I. (2004), *A Preliminary Study On The Amino Acid And Nucleotide Profile In Tilapia (Oreochromis niloticus) Processing Waste*, 7th Asian Fisheries Forum, 30/11/2004, 04/12/2004, Equatorial Hotel, Penang

Nizaha Juhaida, M., Noryati, I. & Ismail, I. (2006), *Development Of Bouillon Cube From Tilapia (Oreochromis niloticus) Processing Waste*, Paper presented at the 4th National Fisheries Symposium, 26/06/2006, 28/06/2006

Nizaha Juhaida, M. & Syed Hussein, S. A. (2008), *A Study Of Effectiveness Of Beneficial Microorganism In Layer Chicken Manure Management*, Malaysian Society of Animal Production 29th Annual Conference, 25/05/2008, 27/05/2008

Nizaha Juhaida, M., Mohd. Syahir, M.N. & Balkis, M. (2011), *Production of Red Pitaya (Hylocereus polyrhizus) Colorant with Maltodextrin As Drying Aid Agent and Its Application in Yogurt*, Universiti Malaysia Terengganu 10th International Annual Symposium UMTAS 2011, 11/07/2011, 13/07/2011, Permai Hotel Kuala Terengganu

Nizaha Juhaida, M. and Muhammad Afandi, M.E. (2011), *Some Physical Properties of Gelatin from Bone, Skin and Head of Genetically Improved Farmed Tilapia (Oreochromis niloticus)*, International Conference on Sustainable Agriculture and Food Security, 27/09/2011, 28/09/2011, Universitas Padjadjaran, Bandung, Indonesia

Nizaha Juhaida, M., Chan, K.W. & Amir Izzwan, Z. (2012), *Development of Sauce From Asian Moon Scallop (Amusium pleuronectes)*, University Malaysia Terengganu 11th International Annual Symposium on Sustainability Science and Management 2012, 09/07/2012, 11/07/2012

Posters

Nizaha Juhaida, M. and Syed Hussein, S.A., (2008), *A Study Of Effectiveness Of Beneficial Microorganism In Layer Chicken Manure Management*, Malaysian Society of Animal Production 29th Annual Conference, Bayview Beach Resort, Penang.

M. Nizaha Juhaida, I. Noryati, D. Khuzma and I. Ismail, (2008), *Utilisation Of Tilapia (Oreochromis Niloticus) Processing Waste As Base Ingredient In Bouillon Cube*, International Conference on Environmental Research and Technology, Parkroyal Hotel, Penang

M. Nizaha Juhaida, M.N. Mohd Syahir & M. Balkis, (2011), *Production of Red Pitaya (Hylocereus polyrhizus) Colorant with Maltodextrin as Drying Aid Agent and Its Application in Yogurt*, Universiti Malaysia Terengganu 10th International Annual Symposium (UMTAS 2011), Permai Hotel Kuala Terengganu

Nizaha Juhaida, M. & Muhammad Afandi, M.E., (2011), *Some Physical Properties of Gelatin From Bone, Skin and Head of Genetically Improved Farmed Tilapia (Oreochromis niloticus)*, International Conference on Sustainable Agriculture and Food Security, Universitas Padjadjaran, Bandung, Indonesia

Nizaha Juhaida, M., Chan, K.W. & Amir Izzwan, Z., (2012), *Development of Sauce from Asian Moon Scallop (Amusium pleuronectes)*, Universiti Malaysia Terengganu 11th International Annual Symposium on Sustainability Science and Management 2012, Ri-Yaz Heritage Marina Resort & Spa, Kuala Terengganu, Malaysia

EXPERT LINKAGES

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

ACADEMIC PROJECT SUPERVISION

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

Nora Farhaina bt Abdul Hakim Mustafa Kamal, Bachelor, PROPERTIES OF PROTEIN BASED FILM FROM GELATIN OF SKIN AND BONES OF RED TILAPIA AS INFLUENCED BY FISH FRESHNESS, 2012

Amirah bt Mohd Roni, Bachelor, APPLICATION OF PROTEIN HYDROLYSATE FROM TILAPIA (*Oreochromis niloticus*) PROCESSING WASTE IN MAYONNAISE, 2012

Wong Wei Teng, Bachelor, PHYSICAL PROPERTIES OF UNRIPE PLANTAIN (*Musa paradisiaca*, sp.) PEEL FILM, 2012

Koay Boon Keat, Bachelor, EFFECT OF DIFFERENT DRYING TEMPERATURE ON ANTIOXIDANT PROPERTIES OF RED SESSILE JOYWEED (*Alternanthera sessilis*) AND ITS APPLICATION IN COCONUT MILK, 2012

Chan Kin Wah, Bachelor, DEVELOPMENT AND PHYSICOCHEMICAL ANALYSIS OF

SAUCE FROM ASIAN MOON SCALLOP (*Amusium pleuronectes*), 2012

Munirah bt Mustapa, Bachelor, EFFECT OF TITANIUM DIOXIDE ON COLOR, TEXTURE AND GELATION OF PROTEIN RECOVERED FROM OTOSHIMI PROCESSING WASTE USING ISOELECTRIC PRECIPITATION, 2012

Norain Che Razali, Bachelor, UTILIZATION OF CORN SILK (*Zea mays*) AS FUNCTIONAL INGREDIENTS IN YELLOW NOODLES, 2012

Nur Liyana Hazwani Che Ahmad, Bachelor, THE EFFECT OF DIFFERENT CONCENTRATION OF SODIUM HYDROXIDE IN DEACETYLATION ON THE PHYSICOCHEMICAL PROPERTIES OF CHITOSAN EXTRACTED FROM MANTIS SHRIMP (*Harpiosquilla harpax*), 2012

Nor Hasimah bt Jusoh, Bachelor, PHYSICOCHEMICAL PROPERTIES OF YELLOW NOODLE INCORPORATED WITH BREADFRUIT (*Artocarpus altilis*) FLOUR, 2012

Nurul Aimi Rusmadi, Bachelor, PROPERTIES AND ACCEPTABILITY OF FRUIT LEATHER FROM DRAGON FRUIT (*Hylocereus polyrhizus*) INCORPORATED WITH PINEAPPLE (*Ananas comosus*) FROM DIFFERENT RIPENESS, 2012

NUR SYAMIMI SULAIMAN, Bachelor, GELATIN AND PECTIN ON PHYSICOCHEMICAL CHARACTERISTICS OF PASTILLE FROM DRAGON FRUIT (*Hylocereus polyrhizus*), 2009

SITI NURUL AINA MARDHIAH OTHMAN, Bachelor, PRODUCTION OF KEDONDONG (*Spondias cytherea* Sonn.) AS A NEW FOOD IN MARKET, 2009

PAUL TUNG HSIEN MING, Bachelor, QUALITY OF FISH PROTEIN ISOLATES FROM TILAPIA (*Oreochromis niloticus*) PROCESSING WASTES USING SURIMI STANDARD METHODS, 2009

RABIATUL ADAWIYAH YAHAYA, Bachelor, EFFECTS OF SWEET POTATO (*Ipomoea batatas* L.) FLOUR TO THE PROPERTIES OF FISH BALL, 2009

SHOBANA SRITHARAN, Bachelor, EFFECT OF LEACHING METHOD ON THE GELLING EFFECT OF THE FISH BALL FROM THE FRESHWATER FISHES, 2009

NURUL 'ASMAT NIK MAHAMOOD, Bachelor, GLUCOSE SYRUP AS DRYING AID OF COLORANT FROM DRAGON FRUIT (*Hylocereus polyrhizus*) AND ITS APPLICATION ON FOOD MODEL SYSTEM, 2010

NORLIDA MUHAMMAD, Bachelor, ANTIOXIDANT PROPERTIES OF EXTRACT FROM DIFFERENT PARTS OF DRAGON FRUIT (*Hylocereus polyrhizus*) AFTER BEING PROCESS, 2010

NUR FADHILAH NURUL HUDA MD JAUHAR, Bachelor, PHYSICOCHEMICAL PROPERTIES OF PECTIN FROM DRAGON FRUIT (*Hylocereus polyrhizus*) PEELS, 2010

WAN NUR MAHFUZAH WAN ABDULLAH, Bachelor, HONEY AS DRYING AID OF COLORANT FROM DRAGON FRUIT (*Hylocereus polyrhizus*) AND ITS APPLICATION ON FOOD MODEL SYSTEM, 2010

MOHD SYAHIR MOHAMMAD NAJEEB, Bachelor, MALTODEXTRIN AS DRYING AID OF COLORANT FROM DRAGON FRUIT (*Hylocereus polyrhizus*) AND ITS APPLICATION ON FOOD MODEL SYSTEM, 2010

MUHAMAD AFANDI MOHAMMAD ESA, Bachelor, PRODUCTION OF GELATIN FROM BONE, SKIN AND HEAD OF GIFT TILAPIA, 2010

NOORSABRINA M.SALBI, Bachelor, DEVELOPMENT OF DUKUNG ANAK (PHYLLANTHUS NIRURI) COOKIES, 2011

NUR AFIZA BINTI MOHAMED MUSTAFFA, Bachelor, EFFECT OF EXTRACTION TEMPERATURE ON THE GELLING PROPERTIES OF PROTEIN FROM OTOSHIMI PROCESSING WASTE USING PH SHIFTING METHOD, 2011

BALKIS MOHADZIR, Bachelor, EFFECT OF DRAGON FRUIT COLORANT (*HYLOCEREUS POLYRHIZUS*) ON THE PHYSICOCHEMICAL PROPERTIES OF YOGURT, 2011

MOHD NOOR AZRIN BIN MOHAMED ZIN, Bachelor, EFFECT OF DIFFERENT FORM OF GINGER ON MEAT TENDERNESS, 2011

SITI NURFAIZI BINTI RAZAK, Bachelor, EFFECT OF SATAY SPICES INCORPORATED WITH TURMERIC AND GALANGAL EXTRACT ON THE SHELF LIFE OF MEAT DURING STORAGE AT 4°C, 2011

SITI ATHIRAH BINTI MUHAMAD YUSOP, Bachelor, DEVELOPMENT OF GELATIN BASED EDIBLE FILM FROM NILE TILAPIA (*OREOCHROMIS NILOTICUS*) HEAD USING DIFFERENT DRYING TEMPERATURE, 2011

ATIRAH BINTI NOR HASHIM, Bachelor, DEVELOPMENT OF HIGH FIBER BREAD INCORPORATED WITH DRAGON FRUIT (*HYLOCEREUS POLYRHIZUS*) PEEL FLOUR, 2011

MUHAMMAD ZUKHILMI BIN BAHAR, Bachelor, A PRELIMINARY STUDY OF THE POTENTIAL OF CANTELLA ASIATICA EXTRACT AS MEAT PRESERVATIVE, 2011

MOHD HAFIZ SHAHRUL HADI JUSOH, Bachelor, DEVELOPMENT OF SWEETENED DRIED AGAR FROM DRAGON FRUITS, 2011

SUBJECT TAUGHT

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

KIMIA MAKANAN, 1 2012-2013, 4, 90, 3, University Malaysia Terengganu

ASAS KEJURUTERAAN MAKANAN, 1 2012-2013, 3, 75, 3, University Malaysia Terengganu

PEMROSESAN PRODUK AKUATIK, Dec 2007, 3, 54, 3, University Malaysia Terengganu

ANALISIS KIMIA MAKANAN, Dec 2008, 3, 68, 3, University Malaysia Terengganu

KOMODITI MAKANAN, July 2008, 3, 48, 3, University Malaysia Terengganu

ASAS KEJURUTERAAN MAKANAN, July 2009, 3, 39, 3, University Malaysia Terengganu

UNIT OPERASI DALAM PEMROSESAN MAKANAN, Dec 2009, 3, 40, 3, University Malaysia Terengganu

KIMIA MAKANAN, July 2008, 4, 68, 3, University Malaysia Terengganu

ASAS KEJURUTERAAN MAKANAN, July 2010, 3, 68, 3, University Malaysia Terengganu

ANALISIS KIMIA MAKANAN, Dec 2010, 3, 69, 3, University Malaysia Terengganu

ASAS KEJURUTERAAN MAKANAN, Sept 2011, 3, 70, 3, University Malaysia Terengganu

ANALISIS KIMIA MAKANAN, Sept 2011, 3, 69, 3, University 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).

EXTERNAL REVIEWER/EDITORIAL

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

ATTENDED COURSE/SEMINARS

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

Bengkel Isu Halal: Amalan Terbaik Dalam Industri Makanan, Course Director, 14/12/2012 - 15/12/2012, UMT

Bengkel Honey Testing and Rating, Participant, 26/09/2012 - 26/09/2012, UMT

11th International Annual Symposium On Sustainability Science And Management (Umtas 2012), Presenter, 09/07/2012 - 11/07/2012, Ri-Yaz Heritage Resort & Spa, Development of Sauce from Asian Moon Scallop (Amusium pleuronectes)

Bengkel Pengurusan Penyelidikan dan Penyeliaan, Participant, 20/03/2012 - 20/03/2012, UMT, DSM, -

Bengkel Pembentukan Program Baru, Participant, 16/02/2012 - 18/02/2012, Awana Kijal, -

Kursus Pengurusan Tatatertib, Participant, 15/02/2012 - 16/02/2012, UMT, -

Workshop Response Surface Methodology, Participant, 05/01/2008 - 06/01/2008, Makmal Aplikasi UMT

Bengkel Penulisan Proposal Penyelidikan, Participant, 29/02/2008 - 29/02/2008, Heritage Marina Bay Club Marina And Resort

Research Talk: Research Activities Towards Research University by Dato' Dr Ibrahim Komoo, Participant, 13/04/2008 - 13/04/2008, Auditorium Mahyuddin, Universiti Malaysia Terengganu

Kursus Induksi (Modul Khusus) Kumpulan Pengurusan dan Profesional dan Kumpulan Sokongan (Gred 27 - 32), Participant, 11/05/2008 - 15/05/2008, Residence Resort, Paka

Malaysian Society of Animal Production 29th Annual Conference, Poster Presenter, 25/05/2008 - 27/05/2008, Bayview Beach Resort, Penang, A Study Of Effectiveness Of Beneficial Microorganism In Layer Chicken Manure Management

Bengkel Pengajaran dan Pembelajaran (Fasa 2), Participant, 16/06/2008 - 19/06/2008, Kompleks Kuliah, Universiti Malaysia Terengganu

Scientific Writing Workshop by John F. Leslie, Participant, 30/06/2008 - 30/06/2008, Auditorium Perpustakaan Sultanah Nur Zahirah, Universiti Malaysia Terengganu

Workshop on "Postharvest Training On Food Safety And Quality Assurance Of Fresh Horticultural Produce", Participant, 23/07/2008 - 25/07/2008, Faculty Of Agriculture, Universiti Putra Malaysia

Public Lecture: Opportunities and Challenges in Tropical Fruit Production in Malaysia; Parkia speciosa as a model crop by Professor Dr. Abdul Rahman Abdul Razak, Participant, 25/08/2008 - 25/08/2008, Dewan Syed Jalaluddin, Fakulti Sains & Teknologi, Universiti Malaysia Terengganu

Induksi Penyelidikan Anjuran Pusat Pengurusan Penyelidikan UMT, Participant, 05/08/2008 - 06/08/2008, Dewan Persidangan Redang Universiti Malaysia Terengganu

Satellite Workshop, Lipids and Fatty Acids: Chemistry of Oils and Fats and Their Applications by Professor Gunstone, Participant, 18/10/2008 - 19/10/2008, Impiana KLCC Hotel And SPA, Kuala Lumpur

Kursus Penerbitan Artikel Ilmiah oleh Medium Books, Participant, 02/12/2008 - 05/12/2008, Hotel Grand Continental, Kuching

Kursus Kepimpinan Pensyarah Muda Anjuran Kementerian Pengajian Tinggi, Participant, 11/12/2008 - 15/12/2008, Kem Bina Negara Kundasang, Sabah

Seminar Sains Yang Menarik, Participant, 25/03/2009 - 26/03/2009, Institut Kemajuan Islam Malaysia, Kuala Lumpur

Bengkel Fail Meja, Participant, 21/05/2009 - 21/05/2009, Makmal Aplikasi Kompleks Kuliah

Bengkel Penulisan Artikel Jurnal, Participant, 28/07/2009 - 30/07/2009, Perhentian Islan Resort

Kursus Teknik Penilaian Projek Tahun Akhir, Participant, 18/08/2009 - 18/08/2009, Auditorium Perpustakaan Sultanah Nur Zahirah

International Congress of Malaysian Society for Microbiology (ICMSM 2009), Participant, 01/12/2009 - 04/12/2009, Park Royal, Penang

Bengkel Penilaian Pembentangan Projek Ilmiah Tahun Akhir Jabatan Sains Makanan, Participant, 28/02/2010 - 28/02/2010, Bilik Mesyuarat Fakulti Agroteknologi dan Sains Makanan

Workshop Design of Experiment with Computer Application, Participant, 20/04/2010 - 21/04/2010, Pusat Pengajian Teknologi Industri, Universiti Sains Malaysia

Kursus PTK 3 ? Outcome Based Education (Obe), Participant, 05/05/2010 - 06/05/2010, Hotel Grand Continental

KPT/AKEPT :Program Pembangunan Kepimpinan Inovatif & Transformasi Pensyarah Muda, Participant, 06/12/2010 - 07/12/2010, Hyatt Regency Hotel, Kuantan

Taklimat Gerak Gempur COPPA, Participant, 18/01/2011 - 18/01/2011, Dewan Mahyudin

Taklimat Pendedahan Awal Kaedah Pembelajaran Berpusatkan Pelajar (Sci), Participant, 30/01/2011 - 30/01/2011, Dewan Mahyudin, FPE, UMT

Bengkel Coppa Jabatan Sains Makanan, Fasm, Participant, 01/02/2011 - 01/02/2011, Bilik Mesyuarat FASM, UMT

Program Team Building Perdana Umt 2011 (Sesi 2), Participant, 21/04/2011 - 23/04/2011, Kem PLKN Merang Suria Resort

Bengkel Tatacara Audit Dalaman Coppa, Participant, 22/05/2011 - 22/05/2011, Bilik Tutorial 1, FPE, UMT

Bengkel Penilaian Dalaman COPPA, Participant, 30/06/2011 - 02/07/2011, Lake Kenyir Resort

University Malaysia Terengganu Annual Seminar 2011 (UMTAS 2011), Poster presenter, 11/07/2011 - 13/07/2011, Permai Park Inn, Kuala Terengganu, Production of Red Pitaya (*Hylocereus polyrhizus*) Colorant with Maltodextrin as Drying Aid Agent and its Application in Yogurt

Seminar On Food Safety 2011, Participant, 26/07/2011 - 27/07/2011, Cititel Hotel, Midvalley, Kuala Lumpur

International Conference on Sustainable Agriculture and Food Security, Poster Presenter, 27/09/2011 - 28/09/2011, Universitas Padjadjaran, Bandung, Indonesia, Some Physical Properties of Gelatin from Bone, Skin and Head of Genetically Improved Farmed Tilapia (*Oreochromis niloticus*)

Bengkel Kerjaya, Facilitator, 18/10/2011 - 19/12/2011, DSJ, UMT

PROFFESIONAL DEVELOPMENT

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

INTERNSHIP SUPERVISION

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

STUDENT ADVISORY

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

UK19080, Nurul Syahida Ishak, 01/01/2012 - Present

UK20718, Saidatul Husna Abdullah, 01/01/2012 - Present

UK20603, Nur Atiqah Hanis Kamaruddin, 01/01/2012 - Present

UK21561, Mardhiana Mohd Mohayidin, 01/01/2012 - Present

UK21080, Noraisyah Mohd Zainuddin, 01/01/2012 - Present

UK20412, Norazreen Md Said, 01/01/2012 - Present

UK19079, Siti Fatimah Binti Zakaria, 01/07/2009 - Present

UK19979, Ali Bin Nor Rashid, 01/07/2009 - Present

UK20154, Norshafiqah Binti Mohamad Nazip, 01/07/2009 - Present

UK20183, Hani Izzaty Izyan Binti Abdul Aziz, 01/07/2009 - Present

UK20377, Norasyikin Binti Rosli, 01/07/2009 - Present

UK20463, Nur Amira Binti Ahamd Tamezi, 01/07/2009 - Present

UK20561, Norshahera Binti Abdullah, 01/07/2009 - Present

UK20647, Izyan Mahira Binti Azri, 01/07/2009 - Present

UK20695, Nur Farah Ain Binti Mohd Subari, 01/01/2009 - Present

UK20828, Norfarahin Binti Khairuddin, 01/07/2009 - Present

UK21059, Zaharayun Binti Che Gani, 01/07/2009 - Present

UK21268, Nor Afiqa Diyana Binti Salasun Naim, 01/07/2009 - Present

UK21329, Siti Murnirah Binti Che Has, 01/07/2012 - Present

UK20448, Siti Aisyah Ab Rahman, 01/01/2012 - Present

OTHER CONTRIBUTIONS

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

Perbincangan Akademik dengan Pensyarah UNPAD, Bandung, Penyelaras Prog Teknologi Makanan, 30 December 2011 - 01 May 2012, National

Minggu Jalinan Mesra, Fasilitator Pensyarah, 30 June 2008 - 01 July 2008, National

iv. Urusetia Makanan Sempena Ekspo Pendidikan, Latihan dan Kerjaya EDU-CARE 2009, AJK Makanan, 19 February 2009 - 21 February 2009, National

Bengkel Kerjaya, Facilitator, 18 November 2011 - 19 November 2011, National

Pembentangan Akhir Projek Tahun Akhir, Penilai, 09 November 2011 - 10 December 2011, National

Product Launching, Penilai, 13 December 2011 - 13 December 2011, National