

# Curriculum Vitae

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## **Summary of qualifications:**

- Teaching Biology, Microbiology, Food Microbiology, Food Safety, Biotechnology, Food Processing, Food Quality management, Biochemistry and Molecular Microbiology at the Bachelor and Master levels
- Supervision of master and bachelor thesis and projects
- Conducting biological, microbiological, biochemical tests and laboratory analyses.
- Writing scientific articles published in peer view Journals
- Reviewer for several International Scientific Journals
- Writing research projects proposals
- Writing annual and final progress reports for scientific projects

## **Skills:**

- Coordination of global research projects
- Very good knowledge of quality control and assurance
- Experimental design, data analysis and interpretation
- Computer proficiency in Microsoft office, Statistical Analysis System (SAS) program, Chroma Sequencing program, Gene Bank BLAST, Ribosomal Database Project (RDP 10) program and Meta Genome Rapid Annotation Using Subsystem Technology (MG-RAST) program.
- Excellent English oral and written communication

## **Research Areas:**

- Isolation and preservation of bacteria and yeast from Food complex ecosystem and identification by molecular methods such as sequence analysis of rRNA genes, Rep-PCR, restriction fragment length polymorphism (RFLP) and pulse field gel electrophoresis (PFGE).

- The use of culture independent techniques such as denaturing gradient gel electrophoresis (DGGE) and pyrosequencing for detection of microorganisms directly from food complex ecosystem.
- Quantification of bacteria in food using real time quantitative PCR (qPCR).
- Interactions between microorganisms associated with food fermentation and the use of yeast and bacteria in biocontrol of undesired and pathogenic microorganisms.
- Predictive microbiology.

### **Academic Profiles:**

- **22/11/2006:** Ph.D. (Food Microbiology). The Royal Veterinary and Agricultural University (University of Copenhagen) / Copenhagen / Denmark.
- **19/12/2001:** MSc Degree in Dairy Microbiology The Royal Veterinary and Agricultural University (University of Copenhagen) / Copenhagen / Denmark.

### **Positions:**

- **Septemper 2006-present:** Assistant Professor. Palestine Technical University / Tulkarem / Palestine.
- **August 2013 – March 2015:** Quality Manager. Vital Canada Group / Mississauga / Canada.
- **July 2011-July 2013: Assistant Professor.** Department of Food Science / Faculty of Life Sciences / University of Copenhagen / Copenhagen / Denmark
- **January 2007 – June 2011:** Post doc. Department of Food Science / Faculty of Life Sciences / University of Copenhagen / Copenhagen / Denmark and Arla Foods Company / Arhus / Denmark
- **December 2002 - December 2006:** Research Assistant. Department of Food Science / The Royal Veterinary and Agricultural University / Copenhagen / Denmark.

## **Publications:**

- **Masoud, W.** & Jakobsen, M. 2003. Surface ripened cheeses: The effects of *Debaryomyces hansenii*, NaCl and pH on the intensity of pigmentation produced by *Brevibacterium linens* and *Corynebacterium flavescens*. *International Dairy Journal*, **13**: 231-237.
- **Masoud, W.**, Cesar, L.B., Jespersen, L. & Jakobsen, M. 2004. Yeast involved in fermentation of *Coffea arabica* in East Africa determined by genotyping and by direct denaturing gradient gel electrophoresis (DGGE). *Yeast*, **21**: 549-556.
- **Masoud, W.** & Jakobsen, M. 2005. The combined effects of pH, NaCl and temperature on growth of cheese ripening cultures of *Debaryomyces hansenii* and coryneform bacteria. *International Dairy Journal*, **15**: 69-77
- **Masoud, W.**, Poll, L. & Jakobsen, M. 2005. Influence of volatile compounds produced by yeasts predominant during processing of *Coffea arabica* in East Africa on growth and ochratoxin A (OTA) production by *Aspergillus ochraceus*. *Yeast*, **22**: 1133-1142.
- **Masoud, W.** & Kaltoft, C.H. 2006. The effects of yeasts involved in fermentation of *Coffea arabica* in East Africa on growth and ochratoxin A (OTA) production by *Aspergillus ochraceus*. *International Journal of Food Microbiology*, **106**: 229-234.
- **Masoud, W.** & Jespersen, L. 2006. Pectin degrading enzymes in yeasts involved in fermentation of *Coffea arabica* in East Africa. *International Journal of Food Microbiology*, **110**: 291-296.
- Takamiya, M., **Masoud, W.** & Jakobsen, M. 2008. Danish raw milk cheese: quality and food safety. *Mælkeritidende*, **16**: 370-372. (In Danish).
- **Masoud, W.**, Takamiya, M., Vogensen, F.K., Lillevang, S., Abu Al-Soud, W., Sørensen, S.J. & Jakobsen, M. 2011. Characterization of bacterial populations in Danish raw milk cheeses made with different starter cultures by denaturing gradient gel electrophoresis (DGGE) and pyrosequencing. *International Dairy Journal*, **21**, 142-148.
- **Masoud, W.**, M., Vogensen, F.K. & Jakobsen, M. 2012. The fate of indigenous microbiota, starter cultures, *Escherichia coli*, *Listeria innocua* and *Staphylococcus aureus* in Danish raw milk and cheeses determined by pyrosequencing and quantitative real time (qRT)-PCR. *International Journal of Food Microbiology*, **153**: 192/202.

## **Conferences:**

- **Masoud, W.** & Jakobsen, M. 2002. Surface Ripened Cheeses: The Effects of *Debaryomyces hansenii*, NaCl and pH on the Intensity of Pigmentation Produced by *Brevibacterium linens*. *LMC Food Congress*. Copenhagen, Denmark.
- **Masoud, W.** & Jakobsen, M. 2002. The Role of Yeast in Coffee Processing. *Proceedings of the 6<sup>th</sup> International Seminar on Traditional African Fermented Foods*, Accra, Ghana.
- **Masoud, W.** & Jakobsen, M. 2003. The role of *Debaryomyces hansenii* for growth and pigment formation by coryneform bacteria. *23<sup>rd</sup> Int. Specialised Symposium on Yeast*, Budapest, Hungary.
- **Masoud, W.**, Cesar, L.B., Jespersen, L. & Jakobsen, M. 2004. Determination of the predominant yeast populations during processing of *Coffea arabica* in East Africa by classical cultural techniques and by direct denaturing gradient gel electrophoresis (DGGE). *11<sup>th</sup> international Congress on Yeasts*, Reo de Janeiro, Brazil.
- **Masoud, W.**, Jespersen, L. & Jakobsen, M. 2006. Pectin degrading enzymes in yeasts involved in fermentation of *Coffea arabica* in Tanzania. *Proceedings of the 7<sup>th</sup> International Seminar on Traditional African Fermented Foods*, , Cotonou, Benin.
- **Masoud, W.**, Kaltoft, C.H., Poll, Leif & Jakobsen, M. 2006. The effect of yeasts involved in fermentation of *Coffea arabica* in Tanzania on growth and ochratoxin A (OTA) production by *Aspergillus ochraceus*. *Proceedings of the 7<sup>th</sup> International Seminar on Traditional African Fermented Foods*, ,Cotonou, Benin.

### Invited Presentations:

- **Masoud, W.** 2002. The Role of Yeast in Coffee Processing. *The 6<sup>th</sup> International Seminar on Traditional African Fermented Foods*, Accra, Ghana.
- **Masoud, W.** 2003. The role of *Debaryomyces hansenii* for growth and pigment formation by coryneform bacteria. *The 23<sup>rd</sup> Int. Specialised Symposium on Yeast*, Budapest, Hungary.
- **Masoud, W.** 2004. Determination of the predominant yeast populations during processing of *Coffea arabica* in East Africa by classical cultural techniques and by direct denaturing gradient gel electrophoresis (DGGE). *The 11<sup>th</sup> international Congress on Yeasts*, Reo de Janeiro, Brazil.

- **Masoud, W.** 2006. Pectin degrading enzymes in yeasts involved in fermentation of *Coffea arabica* in Tanzania. *The 7<sup>th</sup> International Seminar on Traditional African Fermented Foods*, Cotonou, Benin.
- **Masoud, W.** 2006. The effect of yeasts involved in fermentation of *Coffea arabica* in Tanzania on growth and ochratoxin A (OTA) production by *Aspergillus ochraceus*. *The 7<sup>th</sup> International Seminar on Traditional African Fermented Foods*, Cotonou, Benin.