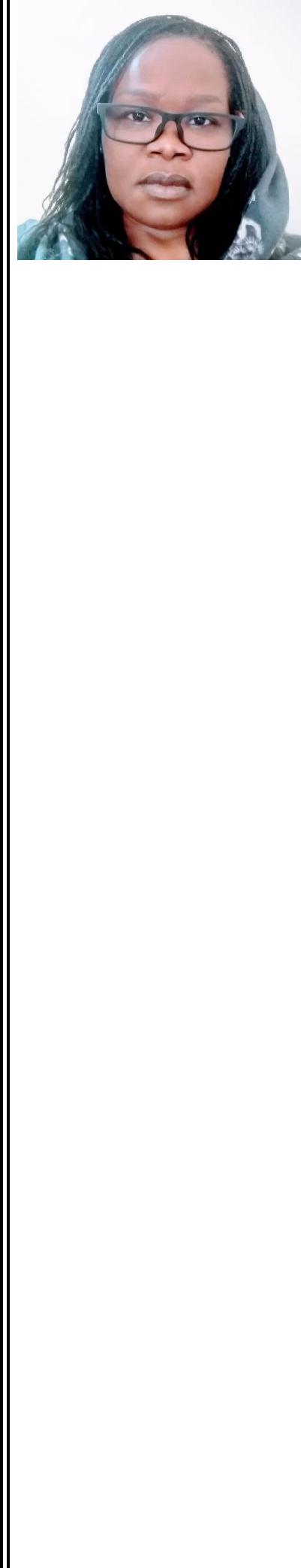
**Curriculum Vitae**

|  |  |  |  |
| --- | --- | --- | --- |
| **Personal information** |  |  |  |
| Name | Marwa | | |
|  |  | | |
|  |  | |  |
| Email | [Marwa.384848@2freemail.com](mailto:Marwa.384848@2freemail.com) | |  |
| Nationality | Sudanese | | |
| Date of birth | 22/11/1979 | |  |
| Gender | Female |  |  |
| Desired employment/ | Food Engineering and Biotechnology/Food Science and Technology/ | | |
| Occupational field | Agricultural engineer | | |
| **Work experience** |  |  |  |
| Dates | From 17/7/2007 till now | | |
| Position held | Food technologist at National Centre of Food Research, food chemistry and | | |
|  | nutrition department. Agricultural engineer (professional specialist) | | |
|  | registered in the Sudanese agricultural council under the number 21199. | | |
| Main activities and |  Chemical analysis of the food samples, preparing the results, and | | |
| responsibilities |  | responsible for a group of under graduate students (Teaching and | |
|  |  | Training). | |
|  |  Chemicals analysis for food samples and prepared the final results | | |
|  |  | for food companies, universities and other related sectors | |
|  |  | (Consultative work). | |
| Name and address of employer | Ministry of Agriculture, National Centre of Food Research, food chemistry | | |
|  | and nutrition department, Khartoum North, Sudan | | |
| Type of business | Governmental sector | | |
| Dates | From March 2012 to July 2014. | | |
| Position held | Teaching assistant in Sudan University (food science & technology | | |
|  | department) | | |
| Main activities and | Teaching the practical parts of the following subjects: | | |
| responsibilities | 1. | General Chemistry | |
|  | 2. | Industrial Attachment | |
|  | 3. | General Biochemistry | |

Name and address of employer

**Education**

Date

Degree awarded

Principal subjects/skills

Name and type of organization Providing education

Date

Degree awarded

Principal subjects/skills

Name and type of organization providing education

Date

Degree awarded

Name and type of organization

providing education

language skills

**Courses, conferences, and workshops**

4. Physiological Biotechnology

Sudan University of science and technology

19/06/2018

Doctor of philosophy

Doctorate in Food Science and Technology

Jiangnan University

Chinese Government

15/03/2012

Master’s degree

Food science and technology

Sudan University of science and technology Personal fund

16/12/2004

B.Sc.

Sudan University of science and technology Sudan University of science and technology

Arabic, English and Chinese

Local courses:

Training period in food research centre (20/10/2004- 31/12/2004).



Sayga flour mills, bakery school from 24/5/2008 to 28/5/2008.



Training period in ministry of science & technology/ Central Laboratory/ Khartoum from 17/5/2008 to 22/5/2008 In: Chromatography instruments (GC-MS & HPLC).



Spectrophotometer (UV-visible).



Atomics absorption instruments.



Ministry of science & technology/ Africa city of technology (ACT), training period on protein chemistry: for high yield applied technology, porteo: HYAT, (19-30/7/2009).



International training:

* Training course of biotechnology application on food industries for developing countries. Ministry of commerce. People's Republic of China (from 26/10/2011 to 20/12/2012).

Workshops:

Ministry of science & technology, Africa City of Technology, international conference on applied biotechnology ICAB-2009.



International Gum Arabic forum organized by gum Arabic forum, Friendship Hall, Khartoum, Sudan, Sep 18 to 20/2011.



Wheat regional workshop, organized by Seen Flour Mills & Food



|  |  |  |
| --- | --- | --- |
|  |  | Research Centre, 10/11/12/2011, Khartoum, Sudan. |
|  |  | Seen Development Company. Training Centre, Seminar of Celiac |
|  |  | Disease (Gluten Allergy), 19/7/2012. Khartoum, Sudan. |
|  |  | 5th International Workshop in: Biotechnology and its role in the |
|  |  | economic development in the Arab world. 25th – 26th March 2014. |
|  |  | Organized by: Commission for Biotechnology and Genetic |
|  |  | Engineering (CBGE), National Centre of Research. And Arab |
|  |  | Biotechnology Network, Federation of Arab Scientific Research |
|  |  | Council (FASRC). |
|  |  | Conference: |
|  |  | Participate by a scientific paper entitled: Proximate analysis and acryl amide |
|  |  | content of some sorghum and millet Sudanese foods. The 2th Conference of |
|  |  | Arabic Women in Science and Technology, Empowerment for the Development |
|  |  | of the Arab World. 2014 |
| Social skills |  | Team work: I have worked with various types of research teams for national |
|  |  | center for food research for more than 11 years. |
|  |  | Teaching: I am experienced at working for teaching undergraduate students |
|  |  | for 1 years, included working for teaching the practical courses for 8 years |
|  |  | in food chemistry laboratories. |
| Organizational skills |  | During my Masters and PhD I organized a seminar series on research |
|  |  | methods |
| Computer skills |  | Competent with most Microsoft Office programmes and HTML |
| Artistic skills |  | Drawing portrait, singing and playing violin |
| **List of publications** |  | 1. Marwa, Hinawi Abdo Mustafa Hassanin, Rebaone |
|  |  | Letsididi, Tao Zhang, Wanmeng Mu. Characterization of a thermostable |
|  |  | mannitol dehydrogenase from hyperthermophilic *Thermotoga neapolitana* |
|  |  | DSM 4359 with potential application in mannitol production. Journal of |
|  |  | Molecular Catalysis B: Enzymatic. 134: 122–128 (11/10/2016). |
|  |  | 2. Marwa. Hinawi Abdo Mustafa Hassanin. Rebaone |
|  |  | Letsididi1. Tao Zhang. Safaa Osman. Eman Abass. Wanmeng Mu. |
|  |  | Molecular modeling and docking of mannitol dehydrogenase active site |
|  |  | residues involved in the interaction of D-mannitol oxidation. Journal of |
|  |  | Academia and Industrial Research (JAIR) 6: 2278-5213 (24/02/2018). |
|  |  | 3. Marwa, Khalid Mohammed, Hinawi Abdo Mustafa |
|  |  | Hassanin, Muhammad Waheed Iqbal, Tahreem Riaz, Wanmeng Mu. A |
|  |  | vision: The biological production of mannitol via mannitol dehydrogenase |
|  |  | (MtDH). International Journal of Bioengineering & Biotechnology 3(1) 1- |
|  |  | 7 (27/04/2018). |
|  |  | 4. Khalid Mohammed, Marwa, Mohammed Obadi, Kekgabile Shathani |
|  |  | Letsididi, Peirang Cao, Y. Liu. Effects of Microwave Roasting Process and |
|  |  | Time on Chemical Composition and Oxidative Stability of Sunflower Oil. |
|  |  |  |



Journal of Food and Nutrition Research. 9: 659-667 (23/08/2017)

1. Hinawi AM Hassanin, Rebaone Letsididi, Marwa, Wanmeng Mu, Ammar Elferga and Bo Jiang. Synthesis of allitol from D-psicose using ribitol dehydrogenase and formate dehydrogenase. Tropical Journal of Pharmaceutical Research 15: 2701-2708 (01/12/2016).
2. Hinawi A. M. Hassanin, Wanmeng Mu, Marwa, Tao Zhang, Ammar Alfarga, Mandour H. Abdelhai, Bo Jiang. Molecular Modeling

and Docking of Ribitol Dehydrogenase Exploring Enzyme NAD+ and D-psicose Interaction. American Journal of Bioscience and Bioengineering 4: 34-40 (10/05/2016)

1. Hinawi A. M. Hassanin, Wanmeng Mu, Marwa, Tao Zhang,1 Kingsley Masamba, Bo Jiang. Allitol: production, properties and applications. International Journal of Food Science and Technology. 52: 91–97 (17/11/2016)
2. Letsididi R; Hassanin HA; Marwa; Ndayishimiye JB; Zhang T; Jiang B; Stressler T; Fischer L; Mu W. Characterization of a thermostable glycoside hydrolase (CMbg0408) from the hyperthermophilic archaeon *Caldivirga maquilingensis* IC-167. J Sci Food Agric. 97: 2132-2140(19/03/2018)
3. Rebaone Letsididi, Hinawi AM Hassanin, Marwa, Tao Zhang, Bo Jiang, Wanmeng Mu. Lactulose production by a thermostable glycoside hydrolase from the hyperthermophilic archaeon *Caldivirga* *maquilingensis* IC-167. J Sci Food Agric 3: 928–937 (12/07/2017)
4. Hala Ayman Alyousef, Hongxin Wang, Nabil Qaid M Al-Hajj, Marwa. Determination of acrylamide levels in selected commercial and traditional foods in Syria. Tropical Journal of

Pharmaceutical Research 15(6):1275-1281 (20/01/2016)

1. Muhammad Waheed Iqbal, Wanmeng Mu, Imran Mahmood Khan, Ali Mohsin, AbdurRehman and Marwa. Development of Probiotic Soft Cheese with *Lactobacillus casei* as Adjunct Culture. Journal of Academia and Industrial Research (JAIR) 2278-5213. (1/6/2017)