








## Resume

### Isra`a Abd-arahman Mohammad Kilani

Lecturer

-  Jordan - Irbid \_ AL mzar alsh mali
-  00962796502984 - 00962790410329
-  isra.kilani@yahoo.com
-  29-6-1985
-  Irbid
-  Married
-  Jordanian

### OBJECTIVE

I have worked as lecturer in northern border university for 7 years, I participated in many courses and workshop, also I development of laboratory in food technology department and research laboratory in northern border university.

I have the ability to continue my academic education and work in laboratories

### EXPERIENCE

- Northern border university** 2013-2020  
**Lecturer** Saudi Arabia - Arar  
Teaching many courses; Food technology, Microbiology, Food processing, Food chemistry, mother and child health
- Jordan University of Science and Technology** 2011-2013  
**Research assistance** Jordan - Irbid  
I worked of many chemical, physical and sensory evaluation research on different types food  
I worked texture analyzer instrument and SAS programme
- Jordan university of science and technology** 2008-2010  
**Lecturer** Jordan -Irbid  
I worked in food chemistry laboratory, food microbiology laboratory and food quality control laboratory

### EDUCATION

- Jordan university of science and technology** 2007-2012  
**Master degree of Food Technology** Jordan - Irbid  
Rate: Vary Good  
Thesis title : Effect of jam processing on the physiochemical, phenolic compounds, antioxidants, and anthocyanins of different fruits during storage
- Jordan university of science and technology** 2003-2007  
**Nutrition and food technology**  
Rate: Good

### COURSES

- Northern Border University** 1 week  
**Published in a Research**
- Northern Border University** 2 weeks  
**Teaching Technique in Black Board**
- Northern Border University** 1 week  
**Teaching Technique in Smart Board**

■ Agricultural Engineers Association <b>HACCP,GMP and TQM Requirements</b>	1 week
■ Agricultural Engineers Association <b>Communication Skills in english</b>	1 week
■ Northern border university <b>Academic developement and quality system</b>	1 week



## PROFESSIONAL SKILLS

- statics programmes , Vary Good
- Microsoft Office , Excellant
- ESHA programmes , Good



## PUBLICATION

■ Rababah, Taha; Al-u'datt, Muhammad; Al-Mahasneh, Majdi; Feng, Hao; Alothman, Abdulaziz; Almajwal, Ali; Yang, Wade; Kilani, Isra; Alhamad, Mohammad; Ereifej, Khalil; and Abu-Darwish, Mohammad. Effect of storage on the physicochemical properties, total phenolic, anthocyanin, and antioxidant capacity of strawberry jam. Journal of Food Agriculture & Environment.	2011
■ Rababah, Taha; Al-Mahasneh, Majdi; Kilani, Isra; Yang, Wade; Alhamad, Mohammad; Ereifej, Khalil; Al-u'datt, Muhammad. Effect of jam processing and storage on total phenolics, antioxidant activity, and anthocyanins of different fruits. Journal of the Science of Food and Agriculture	2011
■ 3.Rababah, Taha; Al-Mahasneh, Majdi; Yang, Weihua; Feng, Hao; kilani, Isra. Effect of Jam Processing and Storage on Phytochemicals and Physiochemical Properties of Cherry at Different Temperatures. Journal of Food Processing and Preservation	2014
■ 4.Rababah, Taha & Al-Mahasneh, Majdi & Aludatt, Muhammad & Ereifej, Khalil & Kilani, I. & Almajwal, A. & Brewer, Susan & Yang, Weiqing & Awaisheh, Saddam. Effect of jam processing on physicochemical properties of different fruits during storage. Journal of Food, Agriculture and Environment.	2014
■ Isra & Alhamad, Mohammad & Ereifej, Khalil & Abu Darwish, Mohammad. Effect of storage on the physicochemical properties, total phenolic, anthocyanin, and antioxidant capacity of strawberry jam. Journal of Food, Agriculture and Environment.	2011



## LANGUAGES

- Arabic , Excellant
- English , Vary Good



## REFERENCES

*Jordan University of science and technology*

**Dr. Mohammed Aludat**

Associate proffessor in nutrition and food technology department

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