



Neveen Mustafa Trad Hussein

📍 Amman, Jordan

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PROFESSIONAL SUMMARY

A dynamic personality with excellent interpersonal and communication skills. Appreciates a creative teamwork, considered reliable and a hard worker. Has strong passion for food science and the academic field, and gained many certificates in HACCP, ISO 22000, GMP, TOT and others.

WORK HISTORY

Oct 2023 - Present **Instructor**

Faculty Member, Department of Nutrition and Food Technology, Jordan University of Science & Technology.

Irbid | Jordan

Courses taught at the University of Science and Technology since Oct. 2023

- Food Chemistry And Analysis
- Food Chemistry And Analysis (LAB)
- Food Microbiology
- Food Microbiology (LAB)
- Management of Food Establishments
- Food Quality Control (LAB)
- Food Technology (LAB)
- Dairy Products Technology (LAB)
- Seminar
- Summer Training-Practical

Jan 2019 – Sep 2023 **Instructor**

Luminus Technical University College (LTUC)

Amman | Jordan

- Teaching Food Safety, Food Science courses for the Higher National Diploma (HND) of the British institution “Pearson” using different modules, including face-to-face, blended learning, and e-learning.
- Delivering Training Courses on HACCP, ISO 22000, and GMP.
- Managing the hospitality department’s internship program, by allocating students into different hotels and restaurants, following up with the sectors and assessment.

July 2018-Jan 2019 **Trainer**

Jordanian Society for Food and Nutrition, Season of Technology, University of Jordan, Jordan University of Science & Technology

- Teaching GMP / HACCP / ISO22000 / Principle of Food Science / Food Quality Control LAB /Food Chemistry LAB

Sep 2016 – Jul 2018 Quality control management

Golden Mills Company

Amman | Jordan

- Major Achievement : Golden Mills Company obtained ISO22000:2005 Certification approved by SGS Group under my supervision as a Quality Control Manager.

Oct 2013 - Dec 2015 Research Assistant

Nutrition and Food Technology Department, Jordan University of Science and Technology.

Irbid | Jordan

- Effect of peptides isolated from goat meat on the activity ACE inhibitory enzyme Research.
- Antioxidant and antihypertensive properties of phenolic-protein complexes in extracted protein fractions from *Nigella damascene* and *Nigella arvensis* Research.

EDUCATION

Sep 2013 – Sep 2015 Master's Degree in Food Science and Technology

Jordan University of Science & Technology Department of Nutrition and Food Technology, Agriculture College

Irbid | Jordan

Thesis: Effects of Protein-Phenolic Interaction on Allergenicity of Wheat Proteins.

Nov 2009 – June 2013 Bachelor's Degree in Nutrition and Food Technology

Jordan University of Science & Technology Department of Nutrition and Food Technology, Agriculture College

Irbid | Jordan

CONFERENCES AND CONGRESSES

May 2018 International Jordan Food Exhibition, Golden Mills Company.

Amman | Jordan

Nov 2017 Food QA Fostering Academia-Industry Collaboration in Food Safety and Quality Conference

Holiday Inn Hotel-Dead Sea

May 2017 Food QA Fostering Academia-Industry Collaboration in Food Safety and Quality Conference

Tyche Hotel-Amman (Star Plaza)

Nov 2013 Diet and Nutrition Expo Conference

Four Seasons Hotel-Amman.

Oct 2011 Nutrifood Day Workshop

Jordan University of Science & Technology, Irbid

COURSES

Jan. 2021 **ISO22000– Agriculture Engineers Association - 15 credit hours**

Mar. 2021 **MED21aH - Campus diversity & intercultural engagement**

Mar. 2021 **MED21aH - Virtual mobility**

Oct. 2020	Offering an HN - Supporting your level 3 BTEC students transition to HE: what do I need to know and where to next?
June 2020	Supporting Students Studying Online for BTEC-Pearson
June 2020	Assessment Planning and Assignment Writing RQF BTEC Higher Nationals - Pearson
June 2020	Learning to Teach Online.
May 2020	Delivering remote and online learning - BTEC Level 1-3 - International BTEC centres, Pearson
Feb 2019 - Oct 2019	Training of Trainer (TOT), AFPA, AFD, 7 month.
Dec 2017	Quality Audit and How to prepare your Facility to Regulatory Audit (GMP & FDA) - Euro Jordanian Advanced Business Institute "EJABT", 6 credit hours
Mar 2017	ISO 22000 - EuroJordanian Advanced Business Institute "EJABT", 12 credit hours
April 2017	ISO 9001 - EuroJordanian Advanced Business Institute "EJABT", 12 credit hours
Oct 2016	HACCP Foundation Training Course - SGS Amman Jordan, 20 credit hours
Sep 2015	ISO 22000 - Jordan University of Science & Technology, 20 credit hours
Feb 2013	Hazard Analysis of Critical Control Point (HACCP) - Social Civil Program - Jordan University of Science & Technology, 15 credit hours
Jul 2013	HACCP & GMP - Agriculture Engineers Association - 15 credit hours

SKILLS

Research skills and experience using:

- (HPLC/LC-MS, Gel electrophoresis, ELISA, Amino acid analyzer and Spectrophotometer).

Computer Skills :

- Microsoft Office (Word, Excel, PowerPoint)

Personal Skills :

- Dynamic personality, Good interpersonal and communication skills.
- Ability to work under pressure and deadlines.
- Appreciate a creative teamwork, consider reliable and hard working.
- Declamation and priming personality.

PUBLICATIONS

1. Al Zoubi, M.R., Alzoubi, M., **Hussein, N.** *et al.* Evaluating knowledge attitudes and hygiene practices of food safety among culinary art and hospitality management students. *Sci Rep* 15, 35783 (2025).
2. Gammoh, S., Alu'datt, M.H., Alhamad, M.N., Tranchant, C.C., Rababah, T., Al-U'datt, D.A., **Hussein, N.**, Alrosan, M., Tan, T.C., Kubow, S. and Alzoubi, H., 2023. Functional and bioactive properties of wheat protein fractions: Impact of digestive enzymes on antioxidant, α -amylase, and angiotensin-converting enzyme inhibition potential. *Molecules*, 28(16), p.6012.
3. Gammoh, S., Alu'datt, M., Alhamad, M., Rababah, T., Al-Mahasneh, M., Qasaimeh, A., Johargy, A., Kubow, S. and **Hussein, N.** (2018). The effects of protein-phenolic interactions in wheat protein fractions on allergenicity, antioxidant activity and the inhibitory activity of angiotensin I-converting enzyme (ACE). *Food Bioscience*, 24, 50-55.
4. Alu'datt, M. H.; Rababah, T.; Sakandar, H. A.; Imran, M., **Mustafa, N.**; Alhamad, M., Mhaidat, N.; Kubow, S.; Tranchant, C.; Al-Tawaha, A.; and Ayadi, W. (2018). Fermented Food-Derived Bioactive Compounds with Anticarcinogenic Properties: Fermented Royal Jelly As a Novel Source for Compounds with Health Benefits. In: Akhtar M., Swamy M. (eds). *Anticancer plants: Properties and Application*. Springer, Singapore.
5. Alu'datt, M., Rababah, T., Alhamad, M., Al-Ghzawi, A., Ereifej, K., Gammoh, S., Almajwal, A., **Hussein, N.** and Raweshadeh, M. (2017). Optimization, characterization and biological properties of phenolic compounds extracted from *Rosmarinus officinalis*. *Journal of Essential Oil Research*, 29 (5), 375-384.
6. Alu'datt, M. H.; Rababah, T.; Alhamad, M.; Gammoh, S.; Ereifej, K.; AlMahasneh, M.; Al-u'datt, D.; **Hussein, N.**; Naimi, O.; Kubow, S. (2017). MultiVolume SET (I-X) "Handbook of Food Bioengineering", Multi-Volume SET (IXX): Application of virgin olive oil as nutraceutical and pharmaceutical food: Composition and bio-functional constituents and their roles in functionality, therapeutic and nutraceutical properties. Elsevier.
7. Alu'datt, M., Gammoh, S., Rababah, T., Almomani, M., Alhamad, M., Ereifej, K., Almajwal, A., Tahat, A., **Hussein, N.** and Nasser, S. (2017). Preparation, characterization, nanostructures and bio functional analysis of sonicated protein co-precipitates from brewers' spent grain and soybean flour. *Food Chemistry*, 240, 784-798.
8. Gammoh, S.; Alu'datt, M. H.; Alhamad; M. N.; Rababah; T.; Ereifej, K.; **Hussein, N. M.** (2016). Characterisation of phenolic compounds extracted from wheat protein fractions using HPLC/LC-MS in relation to anti-allergenicity, antioxidant, antihypertension, and anti-diabetic. *International Journal of Food Properties*, 1-13.
9. Alu'datt, M. H.; Rababah, T.; Alhamad, M. N.; Gammoh, S.; Ereifej, K.; Alodat, M.; **Hussein, N.**; Kubow, S.; Torley, P. J. (2016).. Antioxidant and antihypertensive properties of phenolic-protein complexes in extracted protein fractions from *Nigella damascena* and *Nigella arvensis*. *Food Hydrocolloids*, 56, 84-92.

LANGUAGES

Arabic: Mother Tongue

English: Proficiency level

PERSONAL INFORMATION

Date of Birth: June 16, 1991

Marital: Single

Nationality: Jordanian

REFERENCES

Available upon request