

Curriculum vitae

Personal informations

Name: Fathia G. Moh. Shakhtour

Place and Date of Birth: Libya, 1972

Nationality: Libyan

Marital status: Single

Gender: Female

Address: Department of Food Science and Technology, Faculty of Agriculture, University of Tripoli, P.O. Box, 13538.

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Phone number: 0919972926 (Libya)

Major: Food Science and Technology

Subspeciality: Bio food chemistry

Interest of area: Fish products, food chemistry, oil and lipid chemistry, Food analysis, Food safety.

Qualifications:

1. B.SC in Food Science and Technology from the University of Tripoli, Libya.1995.
2. M.SC. in Food Science and Technology from the University of Tripoli, Libya in 2005 after completing a thesis titled "**Monthly Changes on Moisture Content and Composition Lipid in Six Fish Types Caught from Libyan Coasts**".
3. Ph.D. in Food Science and Technology from the University Kebangsaan Malaysia in 2018 after completing a thesis titled "**Effect of Libyan Marinade Recipe and Vacuum Packaging on Quality Parameters of Tilapia (*Oreochromus niloticus*) and Yellowstripe Scad (*Selaroides leptolepis*) Fillets during Storage**".

Work Experience:

1. Lecturer at the food Science department, faculty of Agriculture, Tripoli University from 2005 to 2008.
2. Assistant lecturer at the food Science department, faculty of Agriculture, Tripoli University from 2005 to 2008.
3. Teaching assistant at the food Science department, faculty of Agriculture, Tripoli University from 1999 to 2004.
4. Teaching science courses for basic education preparatory grade 5, 7 and 8 (2016-2017) at Oya School Kajang, Selangor, Malaysia.
5. Teaching science courses for basic education preparatory grade 7, 8 and 9 (2016-2017) at Oya School Kajang, Selangor, Malaysia.
6. Teaching chemistry and biology courses for secondary education grade 1, 2 and 3 (2018-2019) at Oya School Kajang, Selangor, Malaysia.

Teaching Courses:

Courses taught at the food Science department, faculty of Agriculture, Tripoli University:

1. Food Analysis
2. Sugar Technology
3. Fish Preservation

Training Courses:

1. Food Analysis
2. Sugar Technology
3. Fish Preservation
- 4- Biochemistry

Certification of participation

1. High-impact journal writing in food science workshop II 2018. Held on 11th- 13th July 2018. at FST Computer Lab2, University Kebangsaan Malaysia.
2. High-impact journal writing in food science workshop I 2018. Held on 27th- 29th Jun 2018. at FST Computer Lab2, University Kebangsaan Malaysia.

3. Gel Filtration Chromatography Course. Held on 17th January 2012 at Laboratory 1126, University Kebangsaan Malaysia.
4. School meals in educational institutions, safety and nutritional value workshop, organized by Food Science and Technology, Faculty of Agriculture, University of Tripoli, Held on 22th August 2021 at Al Mahari Hotel.

Publications:

1. Shakhtour, F.G.M., Hassan, T.M. & Ahmed, A.A. 2020. The effect of monthly changes on omega-3-fatty acids content of lipid components of Mackerel (*Scomber japonicus*). *Libyan Journal of Food and Nutrition* 1(1):88-104.
2. Ahmed, A.A., Shakhtour, F.G.M., Hassan, T.M. & Melah, M.A. 2019. Monthly changes in fat levels of Morgan (Pandora) (*Pagellus erythrinus*) caught from Tripoli coast. *Libyan Journal of Marine Science* 15:20-35.
3. Shakhtour, F.G.M., Hassan, T.M., Ahmed, A.A. & Melah, M.A. 2015. Monthly changes in fat composition of Kahla (*saddled bream*) (*Oblada melanura*) caught from western Libyan coast (Tripoli). *Libyan Journal of Agriculture*. 20(1-2): 29-41. (Published in Arabic). Abstract available in English.
4. Shakhtour, F.G.M. & Babji, A.S. 2014. Cumin (*Cuminum cyminum* L.) effects on lipid quality deteriorations of ice-stored red tilapia (*Oreochromus niloticus*) fillets and their correlation with sensory attributes. *International Journal of Chem Tech Research* 6 (2): 1193-1203.
5. Shakhtour, F.G.M. & Babji, A.S. 2013. The effect of powdered cumin sprinkling on biochemical and quality attributes of red tilapia fillets stored in ice. *Journal of Food Technology* 11(2): 14-21.
6. Hassan, T.M., Shakhtour, F.G.M. Ahmed, A.A. & Melah, M.A. 2011. Monthly changes in fat composition of Libyan Bouge (*Boops boops*) during fishing season. *The Libyan Journal of Agriculture* 16(1-2): 36-44.
7. Hassan, T.M., Shakhtour, F.G.M. Ahmed, A.A. & Melah, M.A. 2008. Monthly changes in fat composition of Shilba (*Sarpa salpa*) caught from Libya coast. *Libyan Journal of Marine Science*, Issue 12: (Published in Arabic). Abstract available in English.
8. Hassan, T.M., Shakhtour, F.G.M. Ahmed, A.A. & Melah, M.A. 2006. Monthly changes in fat composition of sardine (*Sardinella aurita*) caught from Libya coast.

Libyan Journal of Marine Science, Issue 11: (Published in Arabic). Abstract available in English.

Conferences

9. Shakhtour, F.G.M. & Babji, A.S. 2013. Cumin (*Cuminum cyminum* L.) effects on biochemical and quality attributes of red tilapia fillets (*Oreochromis niloticus*) stored in ice. 59th International Congress of Meat Science and Technology, 18-23rd August 2013, Izmir, Turkey.
10. Shakhtour, F.G.M. & Babji, A.S. 2012. Correlation between lipid parameters and sensory quality in ice-stored tilapia fillets (*Oreochromis niloticus*). 14th Food Innovation Asia Conference, 14-15 June 2012, Bangkok, Thailand.

Colloquiums.

11. Shakhtour, F.G.M., Abdullah Sani, N. & Babji, A.S. 2018. Lipid fraction composition and fatty acid profiles of marinated vacuum packed *Oreochromis niloticus* (Freshwater fish) and *Selaroides leptolepis* (marine fish) fillets during frozen storage. FS7. The 18 Postgraduate Colloquium. Faculty of Science and Technology. UKM.
12. Shakhtour, F.G.M. & Babji, A.S. Abdullah Sani, N. 2012. Effect of Cumin (*Cuminum cyminum* L.) on physicochemical and sensory properties of ice-stored red tilapia (*Oreochromis niloticus*) fillets. SK39. *Prosiding Kolokium Siswazah Ke-12, Facultidan Sains Teknologi.*

In progress

1. Shakhtour, F.G.M. & Babji, A.S. Abdullah Sani, N. 2022. Effect of Libyan marinade on lipid quality and sensory attributes of vacuum packed chilled and frozen storage tilapia (*Oreochromis niloticus*) fillets. *International Journal of Food Science and Technology*

2. Shakhtour, F.G.M. & Babji, A.S. Abdullah Sani, N. 2022. Combined effect of Libyan marinade and vacuum packaging on lipid quality deteriorations of iced and frozen yellow stripe scad (*Selaroides leptolepis*) fillets. *Food Control*
3. Shakhtour, F.G.M. & Babji, A.S. Abdullah Sani, N. 2022. Effect of lime juice and vacuum packaging on TVB-N, TMA, pH and sensory attributes of chilled tilapia (*Oreochromis niloticus*) and yellow stripe scad (*Selaroide sleptolepis*) fillets. *Journal of Food Biochemistry*