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**اختار مشرفك**

يدعو قطاع الدراسات العليا والبحوثالى الاستجابة لمبادرة "ادرس فى مصر" بالعمل على خطة لجذب **الطلاب الدوليين**. وذلك من خلال ما تمتلكه جامعة قناة السويس من الرأس مال البشرى من أعضاء هيئة التدريس المميزين بالعلم والبحث العلمى. ولذا ندعو السادة أعضاء هيئة التدريس بكل قسم علمى من كتابة سيرة ذاتية مختصرة توضح: الموهلات العلمية- مجال التميز البحثى والتخصص الدقيق ( لا يزيد عن 100 كلمة)- رقم الاوركيد- قائمة الرسائل التى أشرف عليها- المشاريع البحثيىة التى قام بها, ليتم وضعها على الموقع الالكترونى للكلية.

**Short CV** (Two pages maximum)

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| 1. البيانات الاساسية **Basic information** | | |
| H:\SCAN\DOC110619-11062019032341\Page0001.jpgالإســـــــم:أ.د/ عاطف محمد محمد أبو النـور  جهـة العمــل: جامعـة قناة السويس  الدرجة الحالية: أستاذ دكتور تاريخ الحصول عليها : 2004  تاريـخ الميلاد: 18/11/1959  تليفون العمـل: 1886 ، 1888 ، 3203501/064  فاكـس: 3203501 /064  تليفون المنـزل : 3322972 /064  رقـم المحمـول: 7091031 0122 -01022474264  البريد الإلكتروني: Elnour \_ scu@ yahoo. Com  vicepresd\_srvcomu\_office@suez.edu.eg  محل الإقامة: 79 شارع قارون عراشية مصر الإسماعيلية  الرقم القومي: 25911180300136  جهـة الميلاد: بورسعيد  الديانــــة: مسلـم | | |
| المؤهلات العلمية **Scientific qualifications**  1981 B.Sc. in Food Science and Technology, Suez Canal University  1983 – 1988 Assistant, Department of Food Science and Technology, Suez Canal University.  1988 M.Sc. in Dairying  1988 – 1990 Investigator, Department of Food Science and Technology, Suez Canal University  1990 – 1992 Doktorand, Institute for Chemistry and Physic, Federal Dairy Research Centre, Kiel (Fellowship by the Egyptian Government, Department of Mission)  1994 Ph.D in Dairy Technology, Suez Canal University.  1994 Scientist and Lecturer, Dairy Department, Suez Canal University  1995 Research Fellowship for three months granted by DAAD, at Institute of Processing Engineering, Federal Dairy Research Centre, Kiel.  1996 Research Fellowship for two months granted by the German Federal Ministry for Nutrition, Agriculture and Forestry at Institute of Processing Engineering, Federal Dairy Research Centre, Kiel.  1997 Research Fellowship for three months granted by the German Federal Ministry for Nutrition, Agriculture and Forestry at Institute of Processing Engineering, Federal Dairy Research Centre, Kiel.  1998 Research Fellowship for two months granted by Federal Dairy Research Centre at Institute of Processing Engineering, Federal Dairy Research Centre, Kiel.  1999 Associate Professor  1999 Research Fellowship for two months granted by Federal Dairy Research Centre at Institute for Processing Engineering, Federal Dairy Research Centre, Kiel.  2000 Research Fellowship for two months granted by Federal Dairy Research Centre at Institute of Processing Engineering, Federal Dairy Research Centre, Kiel.  2002 Society Award (2002) from Egyptian Society of Dairy Science  2004 Professor of Dairy Science  2007 Head of Dairy Science, Faculty of Agriculture, Suez Canal University | | |
| **Scientific Achievements** | | |
| 1. El-Safty M. S., El-Zayat A. L., Mohammed A. M. and Abou El-Nour A. M.   Effect of acidic amino acids mixture on quality and ripening of Ras cheese. Egyptian J. of Dairy Sci., **17** : 115-124 (1989).   1. Mohammed A. A., El-Safty M. S.; El-Zayat A. I. and Abou El-Nour A. M.   Acceleration of Ras cheese ripening by using some proteolytic enzymes. Egyptian. J. of Dairy Sci. **17** : 337-347 (1989).   1. Buchheim, W. and Abou El-Nour, A. M.   Induction of milk fat crystallization in the emulsified state by high hydrostatic pressure. Fat Science and Technology **94** (10). 369- 373 (1992)   1. Buchheim, W., Prokopek, D., Schulze, K. and Abou El-Nour, A. M.   Behandlung von Lebensmitteln, insbesondere Milchprodukten, mit hohen hydrostatischen Drückken. Chem. - Ing. - Tech. **65** 1082 (1993)   1. Abou El-Nour, A. M.   Studies on some technological aspects and physicochemical characteristics of processed cheese analogues. PhD Thesis, Faculty. 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