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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**
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| H:\SCAN\DOC110619-11062019032341\Page0001.jpgالإســـــــم:أ.د/ عاطف محمد محمد أبو النـورجهـة العمــل: جامعـة قناة السويس الدرجة الحالية: أستاذ دكتور تاريخ الحصول عليها : 2004تاريـخ الميلاد: 18/11/1959تليفون العمـل: 1886 ، 1888 ، 3203501/064فاكـس: 3203501 /064 تليفون المنـزل : 3322972 /064رقـم المحمـول: 7091031 0122 -01022474264البريد الإلكتروني: Elnour \_ scu@ yahoo. Com  vicepresd\_srvcomu\_office@suez.edu.egمحل الإقامة: 79 شارع قارون عراشية مصر الإسماعيلية الرقم القومي: 25911180300136جهـة الميلاد: بورسعيدالديانــــة: مسلـم |
|  المؤهلات العلمية **Scientific qualifications**1981 B.Sc. in Food Science and Technology, Suez Canal University1983 – 1988 Assistant, Department of Food Science and Technology, Suez Canal University.1988 M.Sc. in Dairying1988 – 1990 Investigator, Department of Food Science and Technology, Suez Canal University1990 – 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 University1995 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 Professor1999 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 Science2004 Professor of Dairy Science2007 Head of Dairy Science, Faculty of Agriculture, Suez Canal University |
| **Scientific Achievements** |
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