

CURRICULUM VITAE

AISHAH BUJANG

Unit 7-17 Alam Idaman Service Apartment
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Selangor Darul Ehsan
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- Department/Faculty** : School of Industrial Technology
Faculty of Applied Sciences
Universiti Teknologi MARA
40450 Shah Alam
Selangor Darul Ehsan.
- Field of Specialisation** : Food Processing & Preservation, Food packaging & Shelf Life, Natural pigment & Antioxidant.
- NRIC** : 631220-04-5720
- Date of Birth** : 20 December 1963
- Age** : 53
- Working Experience** :
- Lecturer (since Dec 2003): Fakulti Sains Gunaan, **Universiti Teknologi MARA (UiTM)**, Shah Alam, Selangor.
 - Tutor (2000 – Aug 2003): Pusat Pengajian Teknologi Industri, **Universiti Sains Malaysia (USM)**, Pulau Pinang.
 - Assistant Process Engineer (1998-2000), Production Controller (1997), Production Supervisor (1995-1996): **Applied Magnetics (M) Sdn Bhd**, Bayan Lepas, Pulau Pinang.
 - 2nd Assistant Manager (1995-1994), Trainee Manager (1993): Golden Arches Restaurant, **Mc Donalds Restaurant**, Sunrise Tower, Pulau Pinang.
 - Production Supervisor (1992): **Vistamawar Sdn Bhd.**, Butterworth, Pulau Pinang

A. ACADEMIC QUALIFICATION

Qualification	Year	University
Doctor of Philosophy (Food Technology)	2008	Universiti Sains Malaysia, Pulau Pinang
Master of Science (Food Technology)	1996	Universiti Sains Malaysia, Pulau Pinang
Bachelor of Technology (Honours) Food Technology	1989	Universiti Sains Malaysia, Pulau Pinang

B. ACADEMIC AND RESEARCH AWARDS/HONOURS

Bil	Awards / Honours	Year
1.	Excellent Service Award , Universiti Teknologi MARA	2014 & 2006
2.	Research Award (Double Gold Medal) – Banana Peel Diet Flakes, British Invention Show, BIS 2006, 19-20 Oct, Alexandra Palace, London	2006
3.	Special Faculty Award (Faculty Hotel & Tourism) – Environmental Friendly Agricultural Enzyme, Innovation, Invention & Design Competition 2008 (IID2008), , Dewan Sri Budiman, UiTM	2008
4.	Best Paper Award – International Conference on Applied Sciences and Industrial Technology 2015 (ICASIT2015), 25-26 Feb, Grand Lexis Port Dickson, Negeri Sembilan, Malaysia.	2015
5.	Research Award (Gold Medal) – Effect Of Natural Coagulant On The Physical Properties And Consumer Acceptance Of Tofu, FSGExpo2013, Epsilon Seminar Room, Fakulti Sains Gunaan, UiTM Shah Alam, Selangor.	2013
6.	Research Award (Gold Medal) – Osmo-dried veggie candy, Innovation, Invention & Design Competition 2009 (IID2009) Dewan Sri Budiman, UiTM Shah Alam.	2009
7.	Research Award (Gold Medal) – Vitamin E Fortified Pink Guava Juice, Innovation, Invention & Design Competition 2008 (IID2008), , Dewan Sri Budiman, UiTM	2008
8.	Research Award (Gold Medal) – Glazed Melon Pericarp, Innovation, Invention & Design Competition 2007, Dewan Sri Budiman, UiTM	2007
9.	Research Award (Silver Medal) – Hi-Fibre low Cal Crunchy Guyabano yogurt, Innovation, Invention & Design Competition 2009 (IID2009) Dewan Sri Budiman, UiTM Shah Alam.	2009
10.	Research Award (Silver Medal) – Instantsa: Instant Starch Application Products, PEREKA 2009, Universiti Malaysia Sabah, UMS, Kota Kinabalu, Sabah.	2009
11.	Research Award (Silver Medal) – Environmental Friendly Agricultural Enzyme, Innovation, Invention & Design Competition 2008 (IID2008) Dewan Sri Budiman, UiTM Shah Alam.	2008
12.	Research Award (Bronze Medal) – O-sausage, International Business Invention, Innovation & Design Competition 2016 (IBIID2016) Dewan Tuanku Canselor, UiTM Shah Alam.	2016
13.	Research Award (Bronze Medal) – Introduction to Food Rheology, National University Carnival on e-Learning (NUCEL2014), Shah Alam Convention Centre, 14-15 Nov 2014.	2014
14.	Research Award (Bronze Medal) – The effects of steaming and microwave heating on physicochemical properties of spinach (<i>Spinacia oleracea</i>) and water spinach (<i>Ipomoea 2olor2c</i>). FSGExpo2013, Epsilon Seminar Room, Fakulti Sains Gunaan, UiTM Shah Alam, Selangor.	2013
15.	Research Award (Bronze Medal) – Instantsa: Instant Starch Application Products, PECIPTA 2009, Kuala Lumpur Convention Center, KL.	2009
16.	Research Award (Bronze Medal) – Osmo-dried veggie candy, BioInno Award, BioMalaysia 2009, Kuala Lumpur Convention Center, KL.	2009
17.	Research Award (Bronze Medal) – Sweeto Flakes, Innovation, Invention & Design Competition 2008 (IID2008) Dewan Sri Budiman, UiTM Shah Alam.	2008
18.	Research Award (Bronze Medal) – Heart-of-Palm in Tropical Fruits, Innovation, Invention & Design Competition 2008 (IID2008) Dewan Sri Budiman, UiTM Shah Alam.	2008
19.	Research Award (Bronze Medal) – Glazed Melon Pericarp, Malaysia Technology Expo, MTE 2007, Putra World Trade Center, 29-31 Mac, KL	2007

C. ADMINISTRATIVE DUTIES AND RELATED RESPONSIBILITIES

a) International / National Level

Bil	Appointment/Position	Duration/Year
1.	Chairman, Technical Committee of Cereals, Pulses & Related Products Department of Standards Malaysia, SIRIM Berhad	2015 – on going
2.	Business Counselor, Tunas Mekar Programme Malaysian Academy of SME & Entrepreneurship Development (MASMED)	2011 – 2017
3.	Adjunct Lecturer Management and Science University (MSU)	2010 – 2012
4.	Member of Food Analysis Committee (JKAM) Department of Chemistry Malaysia, Ministry of Science, Technology & Innovation (MOSTI)	2009 – 2015
5.	Permanent Member, Working Committee Jawatankuasa Kerja Pakar Bungkusan dan Bekas Makanan (JKKPBBM) Jawatankuasa Penasihat Peraturan-Peraturan Makanan 1985 (JPPM) Ministry of Health Malaysia	2008 – on going
6.	Permanent Member, Technical Committee of Processed Fruits Department of Standards Malaysia, SIRIM Berhad	2008 – on going
7.	Permanent Member, Working Group of Starches and Derived Products Department of Standards Malaysia, SIRIM Berhad	2008 – on going

b) University / Faculty Level

Bil	Appointment/Position	Duration/Year
1.	Programme Coordinator for Master of Science in Food Science and Technology Faculty of Applied Sciences, UiTM Shah Alam	2016 – 2018
2.	Committee Member of Student Discipline Faculty of Applied Sciences, UiTM Shah Alam	2013 – 2017
3.	Technical Committee for Laboratory Layout & Instrumentation Set-Up UiTM Sarawak, Kota Samarahan 2 & Mukah Campus UiTM Negeri Sembilan, Kuala Pilah Campus UiTM Perak, Tapah Campus	2013 -2016
4.	Committee Member for Strategic Planning Faculty of Applied Sciences, UiTM Shah Alam	2010 – 2015
5.	Student Intake Coordinator Student Admission Department, UiTM	2011 – 2012
6.	Faculty Academic Board Faculty of Applied Sciences, UiTM Shah Alam	2011 – 2012
7.	Chairman of BADANG Programme (Phase 1) Malacca State Government & Faculty of Applied Sciences, UiTM Shah Alam	2012
8.	Programme Coordinator for Diploma in Food Technology Faculty of Applied Sciences, UiTM Shah Alam	2010 – 2011
9.	Committee Member for Academic Mission Faculty of Applied Sciences, UiTM Shah Alam	2010 – 2011
10.	Resident Staff for Teratai College UiTM Shah Alam	2007 – 2009
11.	Head of Programme for Diploma in Food Technology Faculty of Applied Sciences, UiTM Shah Alam	2008 – 2009

12. **Acting Head of Programme for Bachelor in Food Science and Technology**
Faculty of Applied Sciences, UiTM Shah Alam 2007 – 2008
13. **Committee Member for Anugerah Kualiti Perdana Menteri (AKPM)**
Faculty of Applied Sciences, UiTM Shah Alam 2008
14. **Resource Person**
FST737 Innovative Food Packaging 2016 – on going
FST730 Food Science & Technology Dissertation 1
15. **Resource Person**
FST606 Instrumental Analysis of Foods 2011 – on going
FST648 Food Packaging Technology

D. RESEARCH GRANTS

a) Project Leader

Year	Source	Research Title & Amount
2016 – 2017	Sinergised Industry- Experimenter Research Grant Initiative (SINERGI), UiTM	Le'Natura wholesome fibre biscuit with low glycemic index (RM43,750)
Oct 2015 – Mac 2016	Public Private Research Network (PPRN), MOHE	Improve on the shelf life (Azyra Enterprise & Shahzilah Superb Enterprise) (RM40,000)
Sept 2015 – Jun 2016	PPRN, MOHE	Improvement of frozen popiah sata formulation for shelf life extension (RM30,000)
Sept 2015 – Jun 2016	PPRN, MOHE	Development of Janggut Adam and dates with Janggut Adam drinks (RM30,000)
Jan – Jun 2015	PPRN, MOHE	New Product Formulation Development for “Sos Perap” BBQ, Sinar Utara Agrofarm Sdn Bhd. (RM30,000)
Jan – Jun 2015	PPRN, MOHE	Reformulation of Le'Natura Wholesome Biscuit, Nourish Care Sdn Bhd. (RM30,000)
2014 – 2015	Dana Kecemerlangan, UiTM	Physicochemical properties of <i>Melastoma malabathricum</i> extract and its application in pink guava juice (RM22,000)
2012 – 2014	Research Intensive Faculty Grant (RIG), UiTM	Antimicrobial and physical properties of chitosan film as affected by lactic acid and glycerol and its application on bread quality (RM32,000)
2011 – 2013	Dana Kecemerlangan, UiTM	Physicochemical characteristics of vinegar produced from <i>Nephelium lappaceum</i> and <i>Lansium domesticum</i> fruits. (RM8,000)
2007 – 2011	FRGS, MOHE	Effect of homogenization and stabilisers on physicochemical properties of pink guava juice (RM58,000)

b) Co-Researcher

Year	Source	Research Title
2016 - 2018	Newton Ungku Omar Fund	Safe Biodegradable Packaging (RM250,000)
2016 – 2018	BESTARI, UiTM	Functional properties of soy protein isolate prepared from tempeh and its application in cake (RM50,000)
2015 – 2017	HiCOE MITRANS, UiTM	Shelf life study of cream cake during transportation in complying Halalan Toyiyiban supply chain (RM70,000)

2015 – 2017	FRGS, MOHE	Profiles of polyphenols marker in bio-waste of selected banana (<i>Musa</i> sp) varieties (RM91,200)
2016 - 2017	SINERGI, UiTM	Value-added sausage incorporated with okara as meat replacer (RM50,000)
Jan – Jun 2016	PPRN, MOHE	Frozen food (curry puff) (RM35,000)
Jan – Oct 2016	PPRN, MOHE	High fibre cookies (RM27,000)
Sept 2015 – Jun 2016	PPRN, MOHE	Improve on the shelf life – ZS Classic Enterprise & Siding Klasik Enterprise (RM43,500)
Sept 2015 – Jun 2016	PPRN, MOHE	Development of dipping sauce with exotic flavour (RM46,400)
Feb – Aug 2015	PPRN, MOHE	Improvement of the shelf life and quality of salted soy beans, Z&T Foods Sdn Bhd. (RM30,000)
2014 – 2016	RIG, UiTM	Functional Foods (RM32,000)
2013 – 2015	FRGS, MOHE	Probiotic potential of lactic acid bacteria isolated from soybean and chickpea tempe processing (RM81,000)
2013 – 2015	FRGS, MOHE	The physicochemical and rheological properties of banana flour made from local varieties (Abu, Awak, nangka and Tanduk) in breadmaking. (RM81,000)
2012 – 2015	ERGS, MOHE	Hydrolysis effect on oil palm fronds (OPF) hemicelluloses by two enzymes mixtures. (RM78,000)
2010 – 2012	Dana Kecemerlangan, UiTM	Nutrient Composition And Mineral Content of <i>Pangium edule</i> Reiw. Seed, Skin And Leaves (RM6,800)
2011– 2012	Dana Kecemerlangan, UiTM	Effects of partial substitution of wheat flour with carrot (<i>Daucus carota</i> L.) pomace flour on the physicochemical and organoleptic attributes in spaghetti. (RM8,000)
2008 – 2010	E-Science, MOSTI	Production of granular cold water-soluble sago starch and related instant food products (RM180,000)

E. CONSULTATION / CONTRACT RESEARCH

Year	Source	Research Title
2010 – 2012	SIME DARBY	Palm puree as food (RM1,000,000)
2010 – 2012	FELDA Foundation	Healthy high-fibre legume based snacks (RM53,000)
2006 – 2014	MSU (Management & Science Universiti)	Pengajaran Kursus SFS2094 Food Processing and Preservation (RM80,000)
2010 – 2011	CheapMart Marketing Sdn Bhd	Development of garlic and ginger paste (RM6,700)

G. PUBLICATION

a) Journal / Book / Proceeding

1. **Aishah, B.**, Hannah, K. & Zati Alyani, O. (2016) Stability of selected quality attributes of pink guava juice during storage at elevated temperatures. *International Food Research Journal*, 23(5), 1918-1925. **SJR 0.39 Q2**

2. Siti Sarah Jamil & **Aishah Bujang** (2016) Nutrient and antinutrient composition of different variety of cassava (*Manihot esculenta* Crantz) leaves. *Jurnal Teknologi*, 78:6-6, 59-63. **SJR 0.15, Q4**
3. **Aishah Bujang**, Zati Alyani Othman & Nor Farahin Md Ismail (2016) Effect of elevated temperature storage on stability of pink guava juice added with *Melastoma malabathricum*. *Jurnal Teknologi*, 78:6-6, 47-51. **SJR 0.15, Q4**
4. **Aishah Bujang**, Siti Sarah Jamil, Noor Farahin Basar & Norfezah Md Noor (2016). Nutrient content, sensory and storage stability of meat floss incorporated with cassava leaves. *IOSR Journal of Environmental Science and Food Technology*, 10(9), 30-34. **IF 1.823 by AQCJ**
5. Noor Shahida M. N., Noriham A., Zainon M.N. & **Aishah B.** (2016) Microbiological Quality of Chocolate Cake at Retail Outlet Storage in the Perspective of Halalan-Toyyiban. *Journal of Applied Environmental and Biological Sciences (JAEBS)* ISSN: 2090-4274, Vol. 6, No.9, 59-63 [Scopus]
6. **Aishah Bujang**, Zainon Mohd Nor & Noriham Abdullah (2016) An overview of Toyyib aspect of Halal food production in meat and meat products. International Halal Conference (**INHAC2016**), 21-22 Nov, Grand Bluewave Hotel, Shah Alam [In Press-Springer]
7. Noor Shahida Mat Nawawi, Noriham Abdullah, Zainon Mohd Noor, **Aishah Bujang** (2016) A review on Food safety risk in bakery outlet: Halalan-Toyyiban Perspective. International Halal Conference (INHAC2016), 21-22 Nov, Grand Bluewave Hotel, Shah Alam.
8. **Aishah Bujang**, Fadhilah Jailani, Hariyah Hashim & Norahiza Mohd Soheh (2015) Instrumental Analysis of Foods: Practical manual for Undergraduates (Revised Edition), UiTM Press.
9. **Aishah Bujang** & Nurul Akmal Taib (2014) Changes on amino acids content in soybean, garbanzo bean and groundnut during pretreatments. *Sains Malaysiana*, 43(4), 551-557. **SJR 0.23, Q3**
10. **Aishah, B.**, Nursabrina, M., Noriham, A., Norizzah, A.R., & Mohamad Shahrimi, H. (2013) Anthocyanins from Hibiscus safdariffa, Melastoma malabathricum and Ipomoea batatas and its color properties. *International Food Research Journal*, 20(2), 827-834. **SJR 0.39 Q2**
11. **Aishah Bujang**, Syarifah Nur'Adila & Nugraha Edhi Suyatma (2013) Physical properties of chitosan films as affected by concentration of lactic acid and glycerol. 2013 4th International Conference on Biology, Environment and Chemistry, IPCBEE Vol. 58, **IACSIT Press, Singapore**. [SCOPUS, Google Scholar, Scientific.net]
12. Syarifah Nur 'Adila, S.M.R., **Aishah, B.** & Nugraha, E.S. (2013) Physical Properties of Chitosan Films as Affected by Concentration of Lactic Acid and Glycerol. *4th International Conference on Biology, Environment and Chemistry, 22-23 Nov 2013, Phuket, Thailand*.
13. **Aishah. B.** (2013) Principles of Food Preservation for Diploma in Food Technology, UiTM Press. Shah Alam, Selangor. ISBN 978-967-305-181-6
14. Syarifah Nur'Adila, Nugraha, E.S., Antung, S.F. & **Aishah, B.** (2013) *Antimicrobial and physical properties of chitosan film as affected by solvent types and glicerol as plasticiser. The 4th International Conference on Material and Manufacturing Technology (ICMMT 2013), 11-12 May, Seoul, Korea*.
15. Mardiana, A.Z., Nur Rahimah, M.J. & **Aishah, B.** (2012) Effects of partial substitution of carrot pomace (*Daucus carota*) flour on nutritional and sensory properties in spaghetti. International Conference on Food Science and Nutrition (ICFSN), 2-4 Apr, The Pacific Sutera, Kota Kinabalu, Sabah.
16. Nurul Akmal, T. & **Aishah, B.** (2012) Effect of Soaking, Steaming and Fermentation Time on Amino Acids Content of Soybean, Groundnut and Chickpea. Presented at UiTM Sarawak Conference 2012, 30-31 October 2012, Sarawak.
17. Nursabrina, M., **Aishah, B.**, Noriham, A. & Norizzah, A.R. (2011) Stability and 6olor characteristics of encapsulated anthocyanin extract in pink guava juice during storage. 4th International Conference on Biotechnology and Wellness Industry (ICBWI2012), 20-21 Jun 2012, IBD UTM, Hotel Renaissance, KL.
18. Nursabrina, M., **Aishah, B.**, Noriham, A. & Norizzah, A.R. (2011) Determination of anthocyanin stability in *Hibiscus sabdariffa* and *Melastoma malabathricum* and its ratio. 7th MIFT Seminar, 19-20 Feb 2011, Monash University, Petaling Jaya, Selangor.

19. **Aishah, B.**, Cheow, C.C.& Fadhilah, J (2010) Instrumental Analysis of Foods: Practical Manual for Undergraduates. UPENA, UiTM.
20. Nursabrina, M., **Aishah, B.**, Noriham, A. & Norizzah, A.R. (2009) Plant pigment as natural food colourant. Conference on Polyphenols: Nutrition, Health & Innovation, 22-23 Jun 2009, PWTC, Kuala Lumpur.
21. Nursabrina, M., **Aishah, B.**, Noriham, A. & Norizzah, A.R. (2009) Study on natural colourant from roselle and *senduduk*. MIFT Seminar, 13-14 Feb 2009, UMS, Kota Kinabalu, Sabah.
22. Nursabrina, M., **Aishah, B.**, Noriham, A. & Norizzah, A.R. (2008) Aqueous extraction of natural color: Effect of pH and its application in pink guava juice. Seminar on Food Biotechnology, 25-26 Nov 2008, Organised by USIM, Hotel Equatorial, Bangi.
23. Jau-shya, I., Hoong, K.Y. & **Aishah, B.** (2008) Optimization Of GCWS Sago Starch Prepared By Alcoholic-Alkaline Treatment, In Proceeding Of International Conference On Food Science and Technology, Soegijapranata Catholic University, Semarang, Indonesia, 31 Jul-1 Aug 2008. ISBN: 978-979-1268-36-3
24. Mohd Nazip, S., Mazlin, Shahril Anuar, B., Suriana, S.A., Yamani, Nurul Nadiah, M.F. & **Aishah, B.** (2007) A Preliminary Study of Tree Species Composition in Sungkai Forest Reserve, Perak. Seminar Biodiversiti Kebangsaan 2007, 20-21 Nov 2007, Allson Klana Resort, Seremban, Negeri Sembilan.
25. **Aishah, B.**, Siti Noorbaiyah, A.M. & Wong, K.S. (2007) Principles of Food Preservation Practical Manual for Diploma in Food Technology, University Publication Centre (UPENA), UiTM
26. **Aishah, B.**, Fadhilah, J., Halimahton, Z.M.S. & Norizzah, A.R. (2007) Food Analysis: Laboratory Manual for Diploma Food Technology, University Publication Centre (UPENA), UiTM
27. **Aishah, B.**, Azemi, M.B.M.N. & Noryati, I. (2006) Effect of shear rate by counter-rotating twin-screw extruder on structure transformation of sago (*Metroxylon sagu*) starch, Proceeding of National Food Science & Nutrition Conference, 13-14 Dec 2006, University Malaysia Sabah, Kota Kinabalu, Sabah.

b) Mass media / Others

1. **[Project Leader] Aishah Bujang**, Noriham Abdullah, Noorlaila Ahmad, Fadhilah Jailani (2016) **ASTRO AWANI** – Agenda Awani, 9.00 pm, 6 April 2016. Projek PPRN – Penyelidikan untuk Syarikat Nourish Care Sdn Bhd
2. **[Project Leader] Aishah Bujang**, Fadhilah Jailani, Sharifah Rohaiza Syed Omar (2014) **MTDC: Market Validated Technologies Directory**, Penghasilan produk makanan baru (Just For Kidz – Breakfast Cereal Bar)
3. **[Project Leader] Aishah Bujang** (2011) **SMIDEX 2011: SME Innovation Showcase (Research University & Research Institutes)** Penghasilan produk makanan baru (Pometo Flakes)
4. **[Project Leader] Aishah Bujang**, Fadhilah Jailani, Norahiza Mohd Soheh (2007) **Ruangan Mega Utusan Malaysia** (Jumaat 18 Mei 2007) Penghasilan produk makanan baru – 2 pages article.

H. PANEL EXPERT / PAPER REVIEWER / JUDGE

Event	Detail
Panel Reviewer – Publication - Journal - Proceeding	<ul style="list-style-type: none"> • LWT- Food Science & Technology (Elsevier) • Food Science & Nutrition (Wiley) • International Food Research Journal (UPM) • Sains Malaysiana (UKM) • Malaysian Journal of Analytical Sciences (MJAS) (UKM) • Pertanika Jurnal (MARDI) • African Journal of Biotechnology (AJB)

	<ul style="list-style-type: none"> • Malaysia Institute of Transport (MITRANS) Logistics and Transport International Conference 2016 (MILTC2016) 12-14 Apr, Universiti Andalas, Padang, Indonesia. • International Conference of Appropriate Technology Development (ICATDev 2016), 3-5 Oct, Tangerang, Indonesia.
Panel Interviewer (UiTM New Lecturer)	<ol style="list-style-type: none"> 1. Dr. Wan Abd Alqadr Imad Wan Mokhtar 2. Dr. Siti Aimi Sarah Zainal Abidin
Panel Judge (National)	<ul style="list-style-type: none"> • National Food Invention Product Development, Dewan Sri Budiman, UiTM Shah Alam (NFIPD 2016). • Food Bowl Quiz Competition (MIFT2012) Seminar, Monash University, Petaling Jaya, Kuala Lumpur
Session Chairman (Food Science & Technology)	International Conference of Applied Sciences & Industrial Technology (ICASIT2015), Grand Lexis, Port Dickson, Negeri Sembilan.
Judge (Invention, Innovation & Design Exposition – IIDEX 2015)	28 Apr 2015 – Dewan Agung Tunku Canselor (DATC), UiTM Shah Alam
MSc Thesis – External Examiner	University Malaysia Sabah (UMS) – Chung Kok Keung Structural-Functionality changes of starches induced by gamma-radiation.
MSc Thesis – Internal Examiner	Siti Hafsah Mohd Shah Fauziah Che In Farah Diyana Mohamad Hanib Nurul Hanani Mohd Zaki
Invited Lecturer	Management & Science University (MSU): Water activity in foods (21 Sept 2012), Milk and milk products (22 Feb 2010), Food Technology for better nutrition (15 Sept 2009). MASMED – Halal Executive Certification Programme: Halal Products Processing
MAPIM Award Evaluator	Panel Reviewer for “Best Book Award”, Majlis Penerbitan Ilmiah Malaysia (MAPIM) 2011

I. COMMUNITY SERVICE

1. **MERCY Malaysia Volunteer**
 - Humanitarian Mission** to BAM Earthquake Disaster Relief, Iran (2004).
 - Humanitarian Mission** War Refugees Camp, Spin Boldak, Afghanistan (2002).
 - Flood Mission Relief** - Kuala Muda, Sungai Petani & Baling, Kedah (2005, 2006).
 - Drug Rehabilitation Program** - PERSADA, Sungai Besi; World AntiDrug Day, Kampung Pelindungan, Petaling Jaya; Rumah Azhar, Ulu Langat
 - Humanitarian & Medical Relief** - Rohingya Refugees Temporary Shelter, Selayang, Selangor.
 - Riang Ria Raya Program** - Anak yatim Rumah Al-Munirah, Rumah Yayasan, Asrama Anak Yatim Nur Iman, Teratak Kami (Chow Kit Street Kids) at Jaya Jusco, One Utama.

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2. **Women's Sport & Fitness Foundation Malaysia** Transport of Food Supplies - Perkampungan Orang Asli Pos Kedim & Pos Tenau, Slim River, Perak (2010).
 3. **Persatuan Badan-Badan Berkanun Malaysia** [28 Feb – 4 Mac 2007] Food Relief Mission & Mosque Cleaning at Batu Pahat District, Johor.
 4. **Zoo Negara Volunteer** [8 Jun 2012, 17 Mac 2014, 30 Sept 2017], Housekeeping & Animal feeding, Zoo Negara Ulu Kelang, Selangor.
 5. **Jejak Kembara Menjalin Ukhwah Programme** [10 – 11 Apr 2015] Community Service, Pengkalan Balak, Masjid Tanah, Melaka. 72 students Final Semester AS226.
 6. **Science Exhibition** [21 Jul 2010] Organising **Committee & Exhibitor** at Sekolah Kebangsaan Subang Bestari, Selangor.
 7. **Blood Donor** Since 1996 until now (A+ Blood type) : **> 25 times.**