

CURRICULUM VITAE



My Profile:

Siti Suhara Ramli

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Employments

Dec 2003 – present

Lecturer/Academician

Department of Food Technology, Faculty of Applied Sciences
Universiti Teknologi MARA, Shah Alam, Malaysia

Jun 2003 – Nov 2003

Analyst

Glaxo Smith Kline Sdn Bhd

Lot 89, Jalan Enggang, Ampang/Ulu Kelang Industrial Estate,
54200 Selangor, Malaysia



Qualifications

2017 PhD in Food Technology

Universiti PUTRA Malaysia (UPM)

2003 Master of Science (Food Science)

Universiti Kebangsaan Malaysia (UKM)

2002 Bachelor of Science (Food Science & Nutrition)

Universiti Kebangsaan Malaysia (UKM)



Working Experiences

Teaching Experience (by subjects)

Food Quality & Assurance, Unit Operations, Food Product Development and Sensory Evaluation, Food Hygiene & Sanitation, Food Toxicology, Introduction to Food Science & Technology, Food Quality Control, Basic Nutrition.

Laboratory Teaching Experience (by subjects)

Unit Operations, Food Product Manufacturing, Food Product Development and Sensory Evaluation

Coordinator for Industrial Training

Responsibilities – to identify and prepare necessary arrangements of suitable company for student industrial trainings, monitor a student progress and maintain close communication with the industry.

Student supervision for Final Year Project

Responsibilities – to discuss the projects aims and research methodology, to confirm the project plan, monitor student progress and review draft sections of the final report.



Research Grants

2016

1. Improve on the shelf life – ZS Classic Ent & Siding Klasik Ent
Public Private Research Network (PPRN), MOHE Grant: MYR43,500
2. Development of *janggut adam* herbs and dates with janggut adam drinks
Public Private Research Network (PPRN), MOHE Grant: MYR35,000
3. Improvement of frozen popiah sata formulation for shelf life extension
Public Private Research Network (PPRN), MOHE Grant: MYR35,000
4. Improve on the shelf life – Azyra Ent & Shahzilah Superb Ent
Public Private Research Network (PPRN), MOHE Grant: MYR40,000
5. Development of dipping sauce with exotic flavour – Inan Global
Public Private Research Network (PPRN), MOHE Grant: MYR46,400
6. Profiles of polyphenols marker in bio-waste of selected banana (*Musa sp*) varieties
Fundamental Research Grant Scheme (FRGS) MOHE: MYR91,200.00

2015

1. High fibre cookies - completed
Public Private Research Network (PPRN), MOHE MYR 27000
2. Frozen food (curry puff) - completed
Public Private Research Network (PPRN), MOHE MYR31500



Publications

1. Comparison studies of fatty acids profiles extracted from selected Malaysian seawater and freshwater fish. (2016). International Journal of Advances in Science Engineering and Technology, ISSN: 2321-9009
2. Book Published: Food Quality Control – A Laboratory Manual ISBN/ISSN Number: 9789673050048
3. Nutritional Status among Malay Preschoolers in Shah Alam, Selangor. Fadhilah Jailani & Siti Suhara Ramli. Poster Presentation. National Conference Food Science & Nutrition, 13 – 14 December 2006

4. Optimum Condition of Clarification for Guava Juice Drink Extraction. Siti Suhara Ramli & Zainal Samicho. Poster Presentation. National Conference Food Science & Nutrition, 13 – 14 December 2006
5. Optimum Condition of Clarification for Guava Juice Drink. Siti Suhara Ramli and Zainal Samicho. Poster Presentation. Conference on Sustainability of The Agri-Food Chain, Annual Meeting / Total Food 2006” Di Hague, Netherlands, 7-9 November 2006



Conference Presentations/Attended

1. International Conference on Food and Agricultural Engineering – Institute of Research Engineers and Scientists (THEIRES, 28-29 Dec 2015 – paper presentation)
2. International Conference on Applied Sciences and Industrial Technology (ICASIT2015) 25-26 February 2015 – paper presentation
3. Halal Awareness Seminar 2015 12 Jun 2015 Galeri Inovasi dan Kreativiti UiTM Shah Alam
4. Turnitin Workshop – 11 September 2015 PTAR UiTM Shah Alam



Professional Membership

1. Malaysian Institute of Food Technologists (MIFT), Full member
2. Nutrition Science of Malaysia (NSM), Full member



Project Supervision

1. The effect of sugar beet pectin on quality of pineapple juice and its physicochemical properties
2. Optimization of antioxidant activity *pisang abu* pseudostem as affected by time and temperature by using response surface methodology (RSM)
3. Optimization for extraction of antioxidant components from banana pseudostem using response surface methodology (RSM)
4. Effect of coating formulation on frying batter of fried banana and its physicochemical characteristic
5. Physicochemical properties of sponge cakes by substitution of alcohol sugar

6. Determination of heavy metals in selected local canned food: risk assessment for the consumer
7. The stability and antioxidant activity of purple sweet potato (*ipomoea batatas*) using fermentation method
8. Physicochemical properties of selected commercial fish crackers made from different types of fish
9. Physicochemical characteristic of palm oil blended ice cream and its acceptability
10. The effect of different drying methods on the physicochemical properties of okara powder
11. The characterization of pectin extracts from 'chok anan', 'lemak manis', and 'sala' mango peels
12. the effect of carboxymethyl cellulose (cmc) treatment on the physicochemical characteristics of deep fried potato
13. colour stability of sugarcane, *saccharum officinarum* juice incorporated with *averrhoa bilimbi*
14. effect of sugar beet pectin on physical properties of spray dried roselle-mango juice
15. the effect of antioxidant extract in dates (*phoenix dactylifera*) to retard lipid oxidation in beef meat
16. Comparison of honeydew (*cucumis melo*) seeds oil extraction using ultrasound assisted extraction and soxhlet extraction and its physicochemical properties
17. The extraction of *sardinella lemuru* (sardine fish) oil using ultrasound assisted extraction method and soxhlet extraction method and study on the physicochemical properties of oil extracted
18. The extraction of gelatin from horse mackerel (*trachurus*) skin and determination of its physicochemical properties.
19. The extraction of fatty acids composition from selected seawater and freshwater fish and its physicochemical properties
20. Effect of sugar beet pectin on stability and physical characteristics of fish oil emulsion
21. The extraction of papaya seed oil and its physicochemical characteristics
22. Soymilk replacing coconut milk in the production of *nasi lemak*

23. The extraction of pumpkin seed oil and its physicochemical characteristics
24. Clarification and shelf life study of *cucumis melo l.* Juice extracts using enzymatic treatment
25. Physicochemical characteristics of microencapsulated fish oil using spray dryer
26. The extraction of *sardinella lemuru* oil using supercritical fluid extraction and its physicochemical properties



Skills

- Good interpersonal skills and fast learner
- Able to handle equipment such as supercritical fluid extraction SCCO₂, Gas Chromatography (GC), high performance liquid chromatography (HPLC), Ultrasonic atomiser, Freeze dry and SEM
- High experience in Microsoft Word, Excel, PowerPoint and Minitab



References

Prof Dr Aminah Abdullah
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Prof Dato' Dr. Mohd Yazid Abd Manap
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