

Curriculum Vitae

Full Name: Agimassie A. Abera

Academic Rank: Lecturer

Current Position: Chair for Food & Beverage Process Engineering

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A. EDUCATION

Degree	Year of Award	Awarding Institution
Higher Diploma	23 March 2016	Bahir Dar University
MSc in Food Science and Technology	22 January 2011	Haramaya University
BSc in Food Science and Postharvest Technology	12 July 2006	Debu University (now Hawassa University)

B. MANAGERIAL POSITION

- ❖ **Chair holder** for Food and Beverage Process Engineering from Sep 14, 2018 to present
- ❖ **Course chair** for Beverage and Biotechnology from Oct 19, 2017 to Sep 13, 2018
- ❖ **Department head** for Industrial and Environmental Biotechnology research center from Feb 8, 2014 to Oct 20, 2017
- ❖ **Coordinator** for Industrial Biotechnology research section from 28, 2012 to Feb 7, 2014
- ❖ **Program Coordinator** for Applied Human Nutrition from May 2, 2012 to Sep 10, 2012.

C. TRAININGS/CERTIFICATES

The training that I had participated:

Title of the Training	Organized by	Duration
Chromatography Techniques (High performance liquid chromatography – HPLC) training	Bahir Dar University	Feb 25 to Mar 01, 2019
Molecular biology Laboratory Techniques Hands-on Short Courses	University of Gondar in collaboration with University of Calgary	July 17-25, 2015
Nutrition Technical Update courses	Jhpiego Ethiopia	Feb 23-27, 2015
A Hands-on Molecular Biology Assays Course	Bahir Dar University in collaboration with University of Calgary	July 21-25, 2014
Mushroom Spawn Production, Utilization, Post-harvest Handling, and Marketing"	Bahir Dar University	Nov 17-18, 2014
Mushroom Production, Utilization, Postharvest Handling and Marketing	Bahir Dar University	Nov 15-16, 2014
Research Methods and Statically Data Analysis Using –R	Bahir Dar Institute of Technology	July 01-08, 2015
Research Methods and Statistical Data Analysis Using SAS	Bahir Dar Institute of Technology	June 30-July 5, 1014
Scientific Research Methods and Statistical Analysis Tools Using SPSS 20	Bahir Dar Institute of Technology	Feb 18-25, 2013

D. AWARDS AND HONORS

- ❖ Higher Diploma 23 March 2016 Bahir Dar University
- ❖ MSc 22 January 2011, Haramaya University
- ❖ BSc 12 July 2006 Debub University

E. COURSES TAUGHT

Beverage processing technology; Food biotechnology; Research & development techniques; Malting & alcoholic fermentation; Food microbiology; Grain processing technology; Food processing & preservation; Principle and practice of human nutrition and food science (at Bahir Dar University) and Food processing instrumentation and control; Cereal science and technology; Introduction to food industry; Crop drying, storage and handling system; Dairy Products processing technology; Food chemistry; Food hygiene & environmental sanitation; Product development and sensory evaluation (at Hawassa University).

F. MEMBERSHIP OF PROFESSIONAL SOCIETIES

- ❖ Member of Food science and technology
- ❖ Member of Biodiversity conservation and ecotourism development
- ❖ Member of Biotechnology

G. RESEARCH AND PUBLICATIONS

Publication

Asmare` Amuamuta, Zewdie Mekonnen and Agimassie Agazie (2014). Extraction and Analysis of Oil/Fat and Fatty Acids Content from Different Indigenous Fish of Lake Tana Source, Northwest Ethiopia World Journal of Fish and Marine Sciences 6 (5): 417-423

Submitted Manuscript

1. Nutritional Composition, Physicochemical, Cooking and Functional Properties of Selected Newly Introduced Low Land Rice Varieties Grown in Fogera and Pawi, Ethiopia (PI)
2. Effect of mango and carrot fortification on proximate composition, β -carotene and sensory properties of tef injera (Co-PI)
3. Effect of Finger Millet (*Eleusine coracana* L) Varieties and germination time on the malt and beer quality attributes (PI)

4. Characterization of Ethiopian newly developed upland rice varieties grown at Fogera and Pawe Testing Sites (PI)
5. Effect of levels of stabilizer and juice type on the quality of set yoghurt produced from “Fogera” and “Cross breed”, West Gojam, Ethiopia (PI)

Completed Research

1. Genetic Diversity of Ethiopian Wild Edible Mushrooms as Revealed by ISSR Markers and Characterizing their Nutritional Value (PI)
2. Isolation and Characterization of native probiotic and other potential microorganisms from dairy products in Ethiopia (Co-PI)
3. Optimization of the germination temperature and steeping time of four rice varieties as a potential substitute for malt barley (PI)
4. Analysis of Omega 3 fatty acid content from different indigenous fish of Lake Tana origin (Co-PI)
5. Effect of natural preservatives on the microbial and sensory quality of *Teff Injera* (PI)
6. Optimization of Teff Injera fermentation using microbial growth kinetics (Co-PI)
7. Optimization of malting conditions to improve malting and brewing qualities of seven sorghum varieties
8. Characterization, Analysis and Management of Solid and Liquid Waste in Selected Areas of Amhara Region, Ethiopia (PI)

Ongoing Research

1. Assessment of farmers’ seed system and exploitation of barley (*Hordeum vulgare* L.) genetic resources using morphological, biochemical and genomic tools
2. Analyzing the Effects of locally Available Substrates on Growth, Yield and Nutritional Contents of Oyster (*Pleurotus ostreatus*) and Shiitake (*Lentinula edodes*) Mushrooms in Ethiopia

Proposals

1. Production and characterization of industrial enzymes using lignocellulotic food wastes as base substrate

H. COMMUNITY SERVICES DELIVERED

1. Hands on skill training on mushroom production, post harvest handling, utilization and marketing
2. Improving complementary feeding through nutrition education and training: The case of Ebenat woreda
3. Awareness creation on cultivation, post-harvest handling, nutritional and health benefits of wild edible mushroom
4. Hands on Training on Cottage Malt Production and Awareness Creation: The Case of Bahir Dar City
5. Awareness creation on Hygienic practice related to COVID 19 for Bahir Dar University Students Cafeteria Workers”
6. Hands on Skill Training on the Improvement of Production Process, Commercialization and Health Benefit of Oil for Bahir Dar City Small Scale Oil Processors
7. Education and awareness creation on waste disposal, handling and management: The case of Feleg Hiowt Hospital and Belay Zeleke kebele, Bahir Dar, Ethiopia

I. RESEARCH INTERESTS

My broad research interest is intended: **1st** to the science and technology of indigenous foods and beverages with special focus on the improving of traditional fermentation process and developing technologies that maximize the nutritional quality, shelf life and health benefits of foods and beverages; mechanisms of interactions of the macro and micro food constituents and how these interactions affect the nutritional, functional and bioactive properties of food components; **2nd** On the design and development of different new food products focusing on the improvement of nutritional value of foods through appropriate blending ratio. **3rd**. To biotechnological techniques to produce important enzymes for food industry application and food industry waste treatments through manipulation of genetically engineered microbes. Study on screening, isolation, cloning and manufacturing of commercial quantities of **Yeasts** (brewery yeast, winery yeast and baker’s yeast) are really my passion; **4th** Focuses on using chemistry and processing technology to manipulate the characteristics of micro and macro food constituents to improve ingredient functionality and food quality. **5th** on characterization, optimization and modeling of different food materials and food processes based on the need and aspirations of the stockholders particularly on the optimization of malting process of different locally available cereals for full or partials substitute of the brewing industry;

Finally working on mushroom cultivation and production using different agricultural substrates for high yield and better nutritional and medicinal benefits particularly on wild edible Ethiopian mushrooms are of my interest.

J. SKILLS AND ABILITIES

I have skills on physical, chemical and biological **Characterization** of different food products and its raw materials; **optimization** of different food and beverage raw materials and processes. **Development** of new food products; **screening**, isolation, coning and manufacturing of microbes used for enzyme production, winery, brewery and, baker's yeast production, organic acid production, and other related food applications (colorants, flavoring agents). I have experiences and abilities to work on wet-chemistry, rheology, Rapid Visco analyzer (RVA), Farinograph, Differential scanning calorimetry (DSC), X-ray powder diffraction (XRD), selected chromatographic and spectroscopic techniques, as well as molecular techniques using Gel electrophoresis, PCR and ELISA.

K. References

1. Dr. Mesfine Wogayehu (Asst professor)

Lecturer at Bahir Dar University,
E-mail: mesfinwogayehu@gmail.com
Mobile: +251 916 82 32 60

2. Prof. Joseph Awika

University of Texas A&M University, USA
E-mail: awika@tamu.edu

3. Dr. Neela S (Associate professor)

Lecturer at Bahir Dar University, Department of Food Engineering
E-mail:neela.micro2005@gmail.com