

BAHIR DAR UNIVERSITY
ACADEMIC STAFF PROFILE



FULL NAME Helen Walle Endalew

ACADEMIC RANK Lecturer

OFFICE ADDRESS (Dept. and BLDG/Office No.):

Bahir Dar University, Institution of Technology

Faculty of Chemical and Food Engineering

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EDUCATION (start from recent study)

Degree	Year of Award	Awarding Institution
Msc. Food Technology	2014	Bahir Dar Institute of Technology
Bsc. Food Technology and Food Process Engineering	2012	Bahir Dar Institute of Technology

The Training the staff participated

Title of the Training	Organized by	Duration (..... to	Place
Women's Research capacity building workshop	Research And Community Service Vice President Office	June 22-26/2016	Bahir Dar
Higher Diploma Professional Teacher Educator certificate	Bahir Dar University		Bahir Dar

COURSE TAUGHT

Mechanical Unit Operation, Material and energy balance, Mass transfer unit operation Non alcoholic beverage processing technology

PUBLICATIONS

Helen, W.E and Demewez M.H, 2017. Optimization of cereal-legume blend ratio to enhance the nutritional quality and functional property of complementary food. *Ethiopia Journal of Science and Technology*. **10:2** [Galley proof]

Hellen Walle (2014). Effects of Percentage of Germinated Cereal on the Quality and Overall Acceptability of Cereal-Legume base complimentary Food. Part of an MSc thesis Presented to the school of Graduate studies of Bahirdar University.

Hellen Walle and Hana Derbew (2012). Effect of temperature and moisture on functional properties of complimentary extrudate from rice and chickpea. BSc thesis Presented at Bahirdar University.

RESEARCH INTERESTS

Food process operations, Improving traditional and small scale food and beverage processing technologies, Food Safety and Quality, Product Design and Development

SKILLS AND ABILITIES

MS office and SPSS