

BAHIR DAR UNIVERSITY
ACADEMIC STAFF PROFILE



FULL NAME: Hana Derbew Gedif

ACADEMIC RANK : Lecturer

ANY ADMINISTRATIVE OR ACADEMIC POSITION: Course Chair

OFFICE ADDRESS (Dept. andBLDG/OfficeNo.): Agriculture Building #106#

OFFICE PHONE NUMBER : _____

E-MAIL ADDRESS: hanade06@gmail.com

EDUCATION

Degree	Year of Award	Awarding Institution
Bsc in Food technology and food process Engineering	June 2012	Bahir Dar institute of technology
Msc in Food technology	October 2014	Bahir Dar institute of technology

The Training the staff participated

Title of the Training	Organized by	Duration (..... to	Place
Higher Diploma Professional Teacher Educator certificate	Bahir Dar university	March 23/2016	Bahir Dar university
Women's Research capacity building workshop,	Research and community service vice president office	June22- 26,2016	Bahir Dar university

COURSE TAUGHT

Food product design and development, Consumer behavior and commination , Wine and distilled beverages processing technology, Food process design and Starch technology

PUBLICATIONS

a) Thesis

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

b) Published abstracts

Hana, D.G and Demewez M.H, 2017. Nutritional Quality and Functional Property of Sorghum as Affected by Fermentation Durations: The Case of Girana and Misker Cultivars. *STAR journal 6:1* [galley proof]

Hana, D.G and Demewez M.H, 2017. Effect of germination duration on nutritional and functional properties of sorghum (*Sorghum bicolor*): The case Giranaand Miskr Varieties. Ethiopia Science and technology [forthcoming]

RESEARCH INTERESTS

food product design and development, food safety and quality and improving traditional and small scale food and beverage technology

SKILLS AND ABILITIES

MS Office and SPSS Software