

BAHIR DAR UNIVERSITY
ACADEMIC STAFF PROFILE



FULL NAME: Tsegahun Mekonnen Zewdie

ACADEMIC RANK: Senior Lecturer

ANY ADMINISTRATIVE OR ACADEMIC POSITION

OFFICE ADDRESS (Dept. and BLDG/Office No.): BLDG-20/Office No 150

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EDUCATION

Degree	Year of Award	Awarding Institution
Master of Science in Food Engineering	2013	Salerno university, Italy
Bachelor of Science in Chemical engineering	2009	Bahir Dar University, Ethiopia
Advanced Diploma In Industrial chemistry	2004	Bahir Dar University, Ethiopia
Diploma In General Agriculture	1996	Jimma Collage of Agriculture,Ethiopia

TRAINING

Title of the Training	Organized by	Duration (..... to	Place
International research and development training on Postharvest Physiology, Pathology and Handling of fresh commodities(Fruits and Vegetables)	Minister of Agriculture and Rural Development, Volcanic Research Centre, MASHAV, ISRAEL	Feb 05 – 24, 2017	ISRAEL
Industrial resource management and cleaner production	UNESCO –IHE ,Institute for water education, Delft , Netherlands	Feb 07 – 29 , 2015	Netherlands

AWARDS AND HONORS

1. The Italian Government awards scholarships ,Italy, 2011
2. Research grant award to study the safety of packaging materials in contact with meat, Salerno University,2013
3. Netherlands Organization for International Cooperation In Higher Education award scholarship, Netherlands , 2015
4. Professional Training award Ministry of Foreign Affairs Israel's Agency for International Development Cooperation (MASHAV) ,2017

COURSE TAUGHT

Food Biochemistry, Food and Beverage engineering, Food plant Design, Food Plant Sanitation and Waste treatment engineering, Food packaging Technology, Material science, Process control and instrumentation. Mass Transfer unit operation and Fortification & Formulation of Food Products

MEMBERSHIP OF PROFESSIONAL SOCIETIES

1. Shalom Club member ,Israel

PUBLICATIONS

Research Article: Migration Phenomena Analysis of Virgin PET /Recycled PET Multilayers Films, 14 Dec 2016, Journal of Annual food processing and preservation, J science Medical Central

RESEARCH INTERESTS

Advanced and New food *Processing and preservation*, Packaging Technology, Chemical Migration Modeling on food contact materials , New Food Product design and Development and Food quality and safety , Bio ethanol production from whey, Post harvest technology and Developing sustainable Food value chain.

SKILLS AND ABILITIES

I am well experienced in all practical as well as theoretical Food/chemical engineering and packaging technology. I have excellent analytical skills and ability to produce impressive results in a wide variety of areas.