

DR. OMAR AL HAJ

QUALIFICATIONS:

PhD in Dairy Biotechnology

University of Wales Institute, Cardiff, UK

Master's Degree in Food Science and Technology

University of Wales Institute, Cardiff, UK

Bachelor's Degree in Food Industries

Baghdad University, Iraq

PERSONAL DETAILS:

Nationality: Jordan

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CONFERENCES:

- 3rd – 7th March 2014: IDF conference, Melbourne Australia.
- 22nd - 23rd May 2012: 2nd Kiel Food Science Symposium, Germany.
- 12th - 15th Feb 2012: 1st International Conference on Halal Food Control, KSA.
- 9th - 11th Feb 2010: 5th Saudi Conference for Food & Nutrition, KSA
- 6th - 8th Jun 2007: 5th Annual Postgraduate and KTP Colloquium, UK.
- 24th - 27th Oct 2006: International Food & Health Innovation Conference, Sweden.
- 3rd - 6th Apr 2006: Society for General Microbiology 158th Meeting University of Warwick, UK.
- 14th Jul 2005: UK Association for Food Protection "Food and Safety Control", University of Wales Institute, Cardiff, Wales, UK.
- 15th -17th Jun 2005: The 4th NIZO Dairy Conference: Prospects for Health, Well-Being & Safety. Arnhem, Netherlands.

BOOK CHAPTERS:

Alhaj, O.A. (2016) Functional properties of camel milk, in Exploring the Nutritional and Health Benefits of Functional Foods (Ed. H. U. Shekhar; Z. H. Howlader & Y. Kabir), IGI Global, Pennsylvania, USA.

Alhaj, O.A. and Kanekanian, A. (2014) Milk-derived Bioactive Components from Fermentation, in Milk and Dairy Products as Functional Foods (Ed A. Kanekanian), John Wiley & Sons, Ltd, Chichester, UK.

TITLE OF PUBLICATIONS:

- **Alhaj O. A.**, Metwalli A. M., and Ismail E. A., Ali, H. M., Al-Khalifa, A., Kanekanian A. D. (2016) Angiotensin Converting Enzyme - inhibitory activity and antimicrobial effect of fermented camel milk (*Camelus dromedarius*). International Journal of Dairy Technology (Accepted).
- **Alhaj, O. A.** (2016) Identification of potential ACE-inhibitory peptides from dromedary fermented camel milk. Cyta- Journal of Food (Accepted).
- Yahya, M. A., **Alhaj, O. A.**, Al-Khalifa, A. S. (2016) Antihypertensive Effect of Fermented Skim Camel (*Camelus dromedarius*) Milk on Spontaneously Hypertensive Rats. Nutrición Hospitalaria, (Accepted).
- **Alhaj, O. A.** (2016) White Treasure in the Desert. Journal of Nutritional Health & Food Engineering. Volume 4 Issue 5.
- Al-Holy, M. A., Lin, M., **Alhaj, O. A.** and Abu-Goush, M. H. (2015) Discrimination between *Bacillus* and *Alicyclobacillus* Isolates in Apple Juice by Fourier Transform Infrared Spectroscopy and Multivariate Analysis. Journal of Food Science, 80, M399 - M404.
- Al-Saleh, A. A., Metwalli, A. A. M., Ismail, E.A., and **Alhaj, O. A.** (2014) Antioxidative activity of camel milk casein hydrolysates, Journal of Camel Practice & Research 21, 229-237.
- Ali, H. S. M., **Alhaj, O. A.**, Al-Khalifa, A. S., Bruckner H. (2014) Determination and stereochemistry of proteinogenic and non-proteinogenic amino acids in Saudi Arabian date fruits. Amino Acid, 14, 1770-1777.
- Ali, H. S. M., **Alhaj, O. A.**, Al-Khalifa, A. S., Bruckner H. (2014) Determination of non-proteinogenic amino acids in edible fruits of the date palm phoenix dactylifera (L.). Journal of peptide science, 20, s144-s145.
- Metwalli, A. A. M, Ismail, E. A., **Alhaj, O. A.**; Saleh, K. A. and Ibrahim, F.S. (2013) The effect of urea and formaldehyde on heat coagulation time (HCT) of camel milk. Life Science Journal 10 (3) 2113-2119.
- **Alhaj, O. A.**, Taufik E., Handa Y., Fukuda K., Saito T., and Urashima T., (2013) Chemical Characterization of Oligosaccharides in Commercially Pasteurized Dromedary Camel (*Camelus dromedarius*) Milk. International Dairy Journal, 28 70-75.
- **Alhaj, O. A.**, (2013) Properties and health claims of Dromedary Camel (*Camelus dromedarius*) Milk. Saudi Society for Food & Nutrition, 1-28. (Arabic language).
- **Alhaj O. A.**, Brückner H., and Al-Khalifa A. S., (2012) Sequences of ACE-Inhibitory Precursor Peptides from Bacterial Fermented Milk of *Camelus dromedarius*. Journal of Peptide Science, 18 S146-S147.

ACADEMIC HONORS & AWARDS:

- 2nd award - Creativity enhancement in educational environment – Deanship of Skills Development – King Saud University. 2016
- Top 25 list of most downloaded and cited article - Science direct.

BOARDS / COMMITTEES:

- Mar 2011 - Present: Member, National Commission for Academic Accreditation & Assessment Committee, Food Sciences & Nutrition Dept., King Saud University
- Feb 2009 - Present: Member of Dairy Chemistry and Technology Laboratory Development Committee, Food Sciences and Nutrition Dept., King Saud University
- Jan 2009 - Present: Member in Student Internship Committee, Food Sciences & Nutrition Dept., King Saud University

MEMBERSHIPS:

- Society of Dairy Technology
- Society for General Microbiology
- Saudi Society for Food & Nutrition
- Institute of Food Science & Technology

COURSES TAUGHT:

- Milk science and Technology.
- Milk Chemistry and Technology.
- Principles of Food Science
- Food Processing and preservation.
- Advanced Food analysis.
- Internship Training.

EDITOR & REVEIWER:

- International Journal of Dairy Technology.
- Saudi Journal of Biological Sciences.
- Journal of the Saudi Society of Agricultural Sciences.
- Journal of Nutritional Health & Food Engineering.

- **Alhaj O. A.**, Metwalli A. A. M., and Ismail E. A., (2011) Heat Stability of Camel Milk Proteins After Sterilization Process. Journal of Camel Practice & Research, 18, 277-282.
- **Alhaj O. A.**, and AlKanhal H. A., (2010) Compositional, Technological and Nutritional Aspects of Dromedary Camel Milk - Review. International Dairy Journal, 20 811-821.
- **Alhaj O. A.**, Kanekanian A, Peters A., and A. Tatham (2010) Hypocholesterolemic Effect of *Bifidobacterium animalis* Subspecies. Lactis (Bb12) and Trypsin Casein Hydrolysate. Food Chemistry, 123, 430-435
- **Alhaj O. A.**, Kanekanian A., and Peters A., (2007) Investigation on Whey Proteins Profile of Commercially Available Milk Based Probiotics Health Drinks Using Fast Protein Liquid Chromatography - FPLC. British Food Journal, 109, 469-480.

CONFERENCE PROCEEDING AND SEMINARS:

- **Alhaj O. A.**, Ismail E. A., Ali, H. S., Metwalli A. A. and Al-Khalifa A. S. (2014) Angiotensin Converting Enzyme (ACE) - Inhibitory activity of camel milk (*Camelus dromedarius*) fermented with *Lactobacillus* spp., Melbourne, Australia.
- ALI H.S.M, **Alhaj O. A.**, Brueckner H, Al-khalifa A.S. (2014) Detection and relevance of minor amino acids and amino components in Saudi date fruits. Proceedings Fifth International Date Palm Conference, Abu Dhabi, United Arab Emirates.
- **Alhaj O. A.**, Brückner H., and Al-Khalifa A. S., (2012) Identification of ACE-Inhibitory Precursor Peptides From Fermented Camel Milk (*Camelus dromedarius*) Produced By *Lactobacillus helveticus* or *Lactobacillus acidophilus* Using HPLC-MS. Conference proceedings- 2nd Kiel Food Science Symposium, Kiel, Germany.
- **Alhaj O. A.**, Kanekanian A., and Peters A. (2006) the effect of *Bifidbacterium lactis* and Trypsin on Cholesterol. Conference Proceedings- International Food & Health Innovation Conference, Malmö, Sweden.
- **Alhaj O. A.**, Kanekanian A., and Peters A., (2005) Investigation Into the Effect of Different Strains of Probiotics on Bovine Protein Profile Using FPLC. Conference Proceedings- The 4th NIZO Dairy Conference: Prospects for Health, Well-Being & Safety, Papendal, the Netherlands.
- **Alhaj O. A.**, Growth and Metabolite Production of *Bifidobacterium bifidum*. University of Wales Institute, Cardiff, UK. 24th Feb 2005 (Seminar Presentation).
- **Alhaj O. A.**, The Health Benefits of Milk Proteins Hydrolysates. University of Wales Institute, Cardiff, UK. 8th Nov 2006 (Seminar Presentation).

PROJECT GRANTS:

- 2014: The Effects of High Hydrostatic Pressure-Assisted Processing on Bacterial Pathogens, Spores and Yeast Inactivation Kinetics and Physico-Chemical Properties in Camel Milk, Grape Juice, and Tomato Puree, Co-PI, King Abdulaziz City for Science and Technology, project # AGR979.
- 2012: Determination of the entire amino acid composition including stereoisomers in Saudi ripe date palm fruit (*Phoenix dactylifera*) using advanced analytical methods (HPLC and GC-MS), Co-PI, King Abdulaziz City for Science and Technology, Project #AGR1600, On Going.
- 2011: Determination of bioactive peptides and amino acid stereoisomers in Saudi fermented camel milk using advanced analytical methods GC-MS, HPLC, LC-MS and production of functional dairy products, PI, National Plan

**TRAINING COURSES & LECTURES
ORGANISATION AND PARTICIPATION:**

- Training courses organisation**
1. Fourth preparatory training course for internship students in food and nutrition department. 17 - 28/1/2016.
 2. Third preparatory training course for internship students in food and nutrition department. 25/1 - 5/2/2015.
 3. Second preparatory training course for internship students in food and nutrition department. 26/1 - 6/2/2014.
 4. First preparatory training course for internship students in food and nutrition department. 26/1 - 6/2/2013.

- Lectures in training courses**
- Preparation, writing and presentation of final training report. 1434 -1436 H.
 - Milk and dairy products composition, nutrition and functional properties. 1434 – 1436 H.

PROFESSIONAL TRAINING:

- ✓ Feb 2016: KSU board of assessors, training for KSU-QMS (75h), King Saud University, KSA.
- ✓ Mar - May 2015: Creativity enhancement in educational environment (36h), King Saud University, KSA.
- ✓ Jul 2011: Project Management Professional (PMP), (40h) Agricultural Engineers Association, Amman, Jordan.
- ✓ Dec 2010: Electron Microscope and Scanning Force Base and Applications, King Saud University, KSA
- ✓ Apr 2006: Networking, Team Work, Time Management and Assertiveness, UWIC-UW Newport, UK.
- ✓ Jun 2005: Optimizing HPLC Separations and Rapid Method Development, UK.
- ✓ Dec 2003: Course of Research Method, University of Wales Institute, Cardiff, Wales, UK.
- ✓ Aug 2001: General English and IELTS, Cardiff University, UK

- for Science & Technology, King Saud University, Project #AGR1603, Completed.
- 2011: Heat stability of camel milk proteins after sterilization process, Co-PI, Deanship of Scientific Research, King Saud University, Research Group Project RGP-VPP, Project #032, Completed.
 - 2009: Production and sensory evaluation of functional product produced from camel's and cow's milk using probiotic strains and enzymes, Co-PI, Agricultural Research Centre, King Saud University, Project #360, Completed.

STUDENT SUPERVISION:

- **Mohamad Yehia:** Effect of Fermented and Unfermented Camels (*Camelus dromedarius*) Milk on Hypertension and Cholesterol in Rats. Co-Supervisor.

ACADEMIC COURSES & WORKSHOPS:

- ❖ Dec 2015: Developing university teaching portfolio (5h), King Saud University, KSA
- ❖ Nov 2015: Intrinsic and extrinsic motivation in teaching and learning (10), King Saud University, KSA.
- ❖ Oct 2015: Deep learning through heart, head and hands (10h), King Saud University, KSA
- ❖ May 2015: Simulations for Technical and health Learning (6h), King Saud
- ❖ Feb 2015: Teaching with problem solving (5h), King Saud University, KSA
- ❖ Feb 2015: The Scholarship of educational leadership in higher education (5h), King Saud University, KSA
- ❖ Jan 2015: Safe and comfortable learning context (5h), King Saud University, KSA
- ❖ Jan 2015: Learning theories (5h), King Saud University, KSA
- ❖ Dec 2014: Thinking and teaching (5h), King Saud University, KSA
- ❖ Nov 2014: Effective teaching (10h), King Saud University, KSA
- ❖ Nov 2014: Principles of learning management system-(blackboard) 10h, King Saud University, KSA
- ❖ Nov 2014: Professional teaching competencies (5h), King Saud University, KSA
- ❖ Mar 2011: The National Plan for Science, Technology & Innovation, King Abdulaziz City for Science and Technology(KACST) in collaboration with King Saud University
- ❖ Mar 2011: An Introduction to the Statistical Analysis System, King Saud University, KSA
- ❖ Nov 2010: Strategies for Assessing Your Teaching Performance, King Saud University, KSA
- ❖ Nov 2010: Improving Teaching Through the Scholarship of Teaching and Learning, King Saud University, KSA
- ❖ Apr 2007: Academic Writing, Thesis Planning, Getting Published and Viva, UWIC, UK