

# CURRICULUM VITAE

## **1. Personal Characteristics**

**a-Name** : Omer Ibrahim Ahmed Hamid

**b-Date and place of birth** : 1<sup>st</sup> January 1962 Umkadada, North  
Darfur state

**c-Nationality** : Sudanese

**d-Place of birth**: Sudan

**e-Religious** : Muslim

**f-Marital Status**: Married (six sons)

**g-Academic Title**: Professor

## **2. Present Address:**

Sudan University of Science and Technology, College of Animal  
Production Sciences and Technology, Department of Dairy Sciences  
and Technology. O. Box: 204 Khartoum North, Sudan.

Tel: +249 121 951 376.

[E-mail:omerhi30@sustech.edu](mailto:omerhi30@sustech.edu)

## **3. Titles:**

Professor of Animal Production (Dairy Science and Technology)  
since May 2014 - till now.

## **4.Education:**

### **Early education**

Primary school            Abu Humaira Primary School 1970-1976  
Intermediate school    Umkadada Intermediate School 1977-1979  
Secondary school        Elfasher higher Secondary School 1980-1982.

## **5.Qualifications**

Degree	Institution	Date of award	Field of study
PhD	U of K	10 <sup>th</sup> Oct. 2005	Animal Production
M.Sc.	U of K	23 Sep.1998	Tropical Animals Prod.
B.Sc.	U of Gezira	29 Jan. 1989	Animal Sciences

Grades and cumulative average of degrees awarded;

B.Sc.    Class: Two Divisions: One

## **6.Thesis Title:**

**6.1.**Effect of Storage period on chemical composition, Microbiological and sensory characteristics of Sudanese white cheese. **Ph.D. Thesis**, College of Graduate Studies University of Khartoum.

**6.2.**) Effect of processing conditions on the chemical composition and sensory characteristics of white soft cheese **M.SC. Thesis**, College of Graduate Studies University of Khartoum.

## **7. Area of Interest:**

Animal Production (Dairy Science and Technology).

## **Professional Experience:**

1. Professor of Animal Production (Dairy Science and Technology) Department of Dairy Science and Technology, Sudan University of Science and Technology; Sudan (May 2014- to date).
2. Associate professor of Dairy Science and Technology Department of Dairy Science and Technology, Sudan University of Science and Technology; Sudan (1<sup>st</sup> February 2010 – 15.5.2014).
3. Associate Professor of Animal Production (Dairy Technology) Department of Animal Production, Faculty of Agriculture, Zalingei University, Sudan (5<sup>th</sup> April 2009 – 30<sup>th</sup> January 2010).
4. Assistant professor of Animal Production (milk production and Dairy Technology) Department of Animal production, Faculty of Agriculture , Zalingei University, Sudan (10<sup>th</sup> October 2005 – 5<sup>th</sup> April 2009).
5. Lecturer; Department of Animal production, Faculty of Agriculture, Zalingei University, Sudan (23 October 1998 – 2001).
6. Teaching assistant: Department of Animal Production, Faculty of Agriculture, Zalingei University, Sudan (1st February 1995 – August 1998).
7. Conduction of Visibility studies : mainly Establishment of Modern Dairy Farms for the African City of Technology; Part of the team for visibility studies on dairy farm and factory proposed for East Gezira Locality, Gezira state; proposal of small Dairy plants for Zakat institute in Western Dar fur state.

### **Administrative appointments at SUST:-**

Head of Department of Dairy Science and Technology, College of Animal Production Science and Technology, Sudan University of Science and Technology since 24<sup>th</sup> April 2013 - up to 2015.

### **8. Teaching Experience:**

Since 1998 Teaching Dairy Technology courses, Milk production, Physiology of Reproduction and Lactation, Animal husbandry, Dairy cattle nutrition, Environmental physiology, Animal physiology in the following universities:

- 1.Sudan University of Science and Technology
- 2.Zalingei University

#### **Under graduate courses:**

#### **At Sudan University of Science and Technology, College of Animal production Science and Technology:**

Course	levels
Chemical composition and properties of milk	4 <sup>th</sup>
Dairy Technology 1(Liquid milk processing)	4 <sup>th</sup>
Dairy Technology 11	4 <sup>th</sup>
Dairy Quality control	5 <sup>th</sup>
Dairy Technology 111	5 <sup>th</sup>

**At University of Zalingei Faculty of Agriculture  
Department of Animal production:-**

<b>Course</b>	<b>level</b>
Animal Husbandry	3 <sup>rd</sup>
Animal Physiology	3 <sup>rd</sup>
Reproductive physiology	4 <sup>th</sup>
Dairy cattle nutrition	4 <sup>th</sup>
Milk production	4 <sup>th</sup>
Dairy Technology	5 <sup>th</sup>
Meat production and Technology	5 <sup>th</sup>
Environmental physiology	4 <sup>th</sup>

**Postgraduate courses:**

1. Advance Dairy Technology to post graduate students of Animal production in the Tropics at College of Animal Production Science and Technology, Sudan University of Science and Technology.
2. Advance Dairy production and processing to postgraduate students of Animal production in the Tropics at Graduate College of Zalingei University.
3. Environmental Physiology to postgraduate students of Animal production in the Tropics at Postgraduate College of Zalingei University.

## **9.Examination and assessment**

### **9.1. Undergraduate Examination:-**

External examiner for undergraduate students Faculty of Veterinary Sciences Nyala University for animal production course the evaluation includes; Syllabus, Exams and oral tests.

### **9.2. Postgraduate students supervision and examination:-**

#### **9.2.1.Examination:-**

#### **a-M.Sc. Thesis:**

#### **Internal Examiner at Postgraduate College in Sudan University of Science and Technology for those student :-**

- 1.Alatin Eltaieeb Elamin(2010).Quality control of raw, pasteurized and sterilized milk produced in Khartoum state.
- 2.Rehab ElGazali Mohammed (2010).Effect of NaCl concentration and storage period on the quality of white cheese.
- 3.Suleiman Ibrahim Mohamed(2011).Effect of boiling temperature on the chemical composition of milk.
4. Nafessa Awad Musa Abdurrahman (2011) .Effect of Adding Cardamom, Cinnamon and Fenugreek to goats milk Curd on the

- chemical composition and sensory characteristics of white cheese during Storage.
5. Enass Abdelaziz Omer Abdelaziz (2012). Characterization of Free Fatty Acids Contents of Sudanese White Cheese during Storage.
  6. Mortada Mohammed Salih (2013). Effect of fortifying camel's milk with different levels of skim milk powder on the physicochemical, microbiological and sensory characteristics of set yoghurt.
  - 7.

**External Examiner for Postgraduate (M.Sc.) students,  
Faculty of Animal Production, University of Khartoum:-**

8. Ayman Ali Mohammed Adam (2011).
9. Omya Basher Ahmed Basher (2011).
10. Fatima Abd Elhameed Hussein Hassan (2012).
11. Somia Ahmed Kashif Abdakarim (2013).
12. Marwa Abdelmoniem Abdeaziz Osman (2013).
13. Nahla Abdulla Hassan Elsheikh (2013).
14. Lina Salah Aldeen Abdalaziz (2014).
15. Hana Basheer Abdalla Kubur (2014).
16. Hafiz Mohammadain Jido Ali (2014).
17. Husna Eisa Ahmed Omer (2014)

**9.2.2. Supervision:-**

- Supervisor for 20 graduations projects for the students from Sudan University of Science and Technology and 28 students from Faculty of Agriculture U. of Zalingei.
- Currently I am a supervisor for 4 Ph. D. student and 4 M. Sc. Students and I am a Co- supervisor for 1 Ph. D. students, Faculty of Animal Production Science and Technology, Sudan University of Science and Technology.
- 5 M. Sc. students had successfully completed their research under my supervision and awarded their degrees.
- I acted as an internal examiner for 8 M. Sc. thesis and as an external examiner for 9 M. Sc. thesis.

#### **M.Sc. awarded:-**

#### **Sudan University of Science and Technology:-**

- 1.**Nafessa Awad Musa** (2011) .Effect of Adding Cardamom, Cinnamon and Fenugreek to goats milk Curd on the chemical composition and sensory characteristics of white cheese during Storage.
- 2.**Enass Abdelaziz Omer Abdelaziz(2012)**. Characterization of Free Fatty Acids Contents of Sudanese White Cheese during Storage.
3. **Mortada Mohammed Salih (2013)**. Effect of fortifying camel's milk with different levels of skim milk powder on the physicochemical, microbiological and sensory characteristics of set yoghurt.
- 4.**Zawahir Abuelbasher Abdelrahman Musa** (2012).Effect of Lactoperoxidase system on maintaining the quality of raw milk.



## **University of Zalingei:**

5. **Ali Ahmed Dawoud (2009)**. Effect of Dar Fur Conflict on Livestock population and ownership in Zalingei and Wadi Salih localities.

### **Current Research Students:**

#### **❖ Ph D. Students:-**

1. **Assia Ibrahim AdelRahman (2012-)**. Effect of Tomato, Sunflower extract and source of milk on the coagulation time, yield and the quality of white cheese during storage.
2. **Kock Razi Ruben (2012 - )**. Effect of levels of Cassava powder on the physicochemical and the quality of white cheese during storage.
3. **Ibrahim Elkhedir Ahmed Elkhedir (2013-)**. Effect of varied levels of Gum Arabic on physicochemical, microbiological and sensory properties of Sudanese white cheese during storage.
4. **Nafessa Awad Musa (2014- )**. Aflatoxins M1 and Antibiotic residues in milk and dairy products marketed in Khartoum and Nahr El Neel States.

#### **Cosupervisor Ph.D.student:-**

5. Amir Elabeid

#### **M.Sc. Students:**

1. **Abdelrahman Hassan Ahmed Daielnour (2014-)**. Chemical and Microbiological properties of camel milk in central Darfur state (Zalingei).

2. Mohammed Eisa Abdelrahman (2014-). Camel milk Production and Consumption in South Kurdofan state.

3. Hind Mohammed Ahmed (2014-). Effect of using *L. acidophilus* and *L. plantarum* as adjunct starter culture on the quality of set yoghurt.

### **10. Research Project:**

1. Effect of tomato, sunflower extract and source of milk on rennet coagulation time, yield and quality of white cheese.

2. Effect of varied levels of Gum Arabic on physicochemical, microbiological and sensory characteristics of Sudanese white cheese during storage.

3. Effect of levels of Cassava powder on the physicochemical and the quality of white cheese during storage.

4. Aflatoxins M1 and Antibiotic residues in milk and dairy products marketed in Khartoum and Nahr El Neel States.

### **11. Administrative Experience:-**

- Head of Department of Dairy science and Technology, College of Animal Production Science and Technology, Sudan University of Science and Technology 2013- to date.
- Member of the Research Committee College of Animal Production Science and Technology, Sudan University of Science and Technology 2012 –up to now.
- Member of College Board of Animal Production Science and Technology 2013- till now.

- Member of College Research Board of Animal Production Science and Technology 2013- till now
- Member of the Senate of Sudan University of Science and Technology 2013- up to now.
- Member of many committees at the College of Animal production Science and Technology since 2010 – up to now
- Principal of the University of Zalingei 1999 – 2001.
- Head of Animal Production Department, Faculty of Agriculture, Zalingei University 1998 -1999, 2005 – 2006.
- Dean Faculty of Community Development, University of Zalingei, 2006 – 30.1.2010.
- Member of the Senate of Zalingei University 2005 – 30.1.2010.
- Member of the Dean Council of Zalingei University 2006 – 30.1.2010.
- Member of the academic promotion committee of Zalingei University 2006 – 30.1.2010.
- Member of the Board Faculty of Agriculture, Zalingei University 2005 – 2008.
- Board member of the Faculty of Graduate studies of Zalingei University 2006 – 30.1.2010.
- Member of Training and mission committee of Zalingei University 2006 – 30.1.2010.

## **12. Training Courses :**

1. Training course in strategic planning during 30.5.2013 at Kuku, Sudan University of Science and Technology.
2. Concepts of Quality Assurance system, Accreditation and Standard in Higher Education institutes course during period from 23.03.2010 to 24.03.2010 at Kuku, Sudan University of Science and Technology.
3. Basic Training programme for developing the professional performance of the University staff course during the period from 24 October to 11 November 2010. Sudan University of Science and Technology.
4. Training course in SSB (stabilizes soil block) conducted by Faculty of Community Development University of Zalingei in collaboration with UN -Habitat for the IDPs and native citizens of Zalingei locality during 1.7. to 1.8. 2009.
5. Training of Trainers course on Conflict Resolution and peace Building organized by the Ministry of higher Education and Scientific Research with the UNICEF during the period from 9<sup>th</sup> to 11<sup>th</sup> of December 2006 at the University of Nyala
6. Staff member qualification course, University of Khartoum, 1.3- 1.4 2004, Khartoum, Sudan.

### **13. Workshops:**

1. Participation in the workshop of Cheese Manufacturing Development in the White Nile State, University of Bakht Alruda, Ed Dueim- Sudan from 30-31 January 2012.

- 2.I participated in the workshop on the role of students in the simulation of peace culture in Darfur conducted by the peace and development Center, university of Zalingei in collaboration with UNDP from 15 - 18.07.2009
- 3.I participated in the workshop on Track -1 Darfur Joint Assessment Mission from 15 – 18.07.2007 at Helton Hotel, Khartoum.
- 4.I participated in the conduction of the workshop on the income generating activities for the IDPs in Zalingei organized by the Peace and development Center, University of Zalingei in collaboration with International Rescue Committee from 8 – 19.10.2006.
- 5.I attended two days workshop on Modernization and development of the curriculums of the faculties of Animal production and Veterinary science at College of Veterinary and Animal production, Sudan University of Science and Technology from 1- 2 December 2004.

#### **14.Community Services and National Contributions:**

- Participated in Training course in dairy processing at Sudan University of Science and Technology, College of Animal Production Science and Technology to Animal production and Veterinary graduates during 2012 funded by the Ministry of Animal wealth.
- Participated in the survey on Community Environmental attitude in parts of Eastern West Darfur state, Zalingei, Sudan. Funded by Danish Refugee Council (DRC) (Team member), Zalingei, 2008.

- Participated in conduction of training course in dairy products processing in Zalingei, Garsilla and Nertatti, West Darfur state. Funded by FAO, 2009.
- Participated in Community Environmental Management project in Um Shalaya, West Darfur, Sudan. Funded by Concern Worldwide, 2009.
- Participated in survey of Range Inventory in Wadi Salih Locality. Funded by Danish Refugee Council (DRC) (Team leader), Zalingei, 2009.

## 15. Publications:

1. HashimAhmed Elhaseen and **Omer Ibrahim Ahmed Hamid** and Osman Ali Osman El Owni. **Effect of lime and Grape fruit extract as coagulants on chemical composition of Sudanese white soft cheese during storage.** *Int. J. Adv. Res. Biol.Sci.* 1(7): (2014): 123–130.
2. Koc Ruben Ramzi Dhuol and **Omer Ibrahim Ahmed Hamid.** **Effect of Different Levels of Cassava Powder (*Manihot esculenta*) on the Yield and Quality of Sudanese White Soft Cheese.** *Entrepreneurship and Innovation Management Journal*, 2014; 2, ( 4): 214-218.
3. **Omer Ibrahim Ahmed Hamid (2014).**Effect of cumin oil concentrations on chemical composition and sensory characteristics of Sudanese white cheese during ripening. *Int.J.Curr.Microbiol.App.Sci* (2014) 3(4): 961-968.
4. Koc Ruben Ramzi Dhuol and **Omer Ibrahim Ahmed Hamid** Microbiological characteristics of Sudanese white soft cheese made with different levels of Cassava powder (*Manihot esculenta*). *Adv. Res. Agri. Vet. Sci.* Vol. 1, No. 1, 2014: 18-23.

5. Koc Ruben Ramzi Dhuol and **Omer Ibrahim Ahmed Hamid**. Vitamin C and minerals contents of Sudanese white soft cheese made from milk with different levels of Cassava powder (*Manihot esculenta*). American Journal of Research Communication.2014; 2(1):108 -117.
6. Koc Ruben Ramzi Dhuol and **Omer Ibrahim Ahmed Hamid**. Physicochemical and sensory characteristics of white soft cheese made from different levels of Cassava powder (*Manihot esculenta*). Int.J.Curr.Aca.Rev.2013;1(4):01-12.
7. Mortada Mohammed Salih and **\*Omer Ibrahim Ahmed Hamid**. Effect of fortifying camel's milk with different levels of skim milk powder on the physicochemical, microbiological and sensory characteristics of set yoghurt. Advance Journal of Food Science and Technology, 2013; 5(6): 765-770.
8. Ali Ahmed Dawoud and **Omer Ibrahim Ahmed Hamid**. The impact of Darfur conflict on Animal health services, water and animal production in Wadi Salih and Zalingei localities in West Darfur. International Journal of Agric. And Envir.,2013: 2:14-22.
9. **Omer Ibrahim Ahmed Hamid** and Zawahir Abuel Basher Mus. Effect of Different Levels of Sodium Thiocyanate and Percarbonate for Activation of Lactoperoxidase on the Keeping Quality of Raw Milk. Journal of Advanced Scientific Research, 2013; 4(1):27 – 30.
10. Enass Abdelaziz Omer Abdelaziz<sup>1\*</sup> **Omer Ibrahim Ahmed Hamid** Characterization of Free Fatty Acids Contents of Sudanese White Cheese during Storage. Journal of Advanced Scientific Research, 2013; 4(1):22-26.

11. Zawahir Aboelbasha Musa and \***Omer Ibrahim Ahmed Hamid**. Effect of Lactoperoxidase activation on the keeping quality of raw milk kept at refrigeration temperature. American Journal of Research Communication, 2013;1(2):22 – 32.
12. Ali Ahmed Dawoud and **Omer Ibrahim Ahmed Hamid**. The Consequences of Darfur conflict on the dynamics of livestock ownership and migratory routes in West Darfur. Nature and Science, 2012:12(10):200-204.
13. **Omer Ibrahim Ahmed Hamid** and Nafessa Awad Musa Abdurrahman .Effect of Adding Cardamom, Cinnamon and Fenugreek to goats milk Curd on the Quality of white cheese during Storage. International Journal of Dairy Science, 2012: 7(2): 43 – 50.
14. Ali Ahmed Dawoud and **Omer Ibrahim Ahmed Hamid**. Impact of Darfur Conflict on livestock population in west Darfur state. Asian Journal of Agricultural Research, 2012: 6(1): 46-51.
15. Mohammed Osman Abdulla and **Omer Ibrahim Ahmed Hamid**. Effect of Heat Treatment, Level of Sodium Chloride, Calcium Chloride on the Chemical Composition of White Cheese. Research Journal of Animal and Veterinary Sciences, 2010: 5: 69-72.
16. Osman A.O. El Owni and **Omer I.A.Hamid**. Effect of Storage Temperature on Weight loss, chemical composition, Microbiological Properties and sensory characteristics of Sudanese white cheese (Gibna



bayda). *Research Journal of Agriculture and Biological sciences*, 2009: 5(4): 498 – 505.

17. Osman A.O. EL Oweini and **Omer I.A. Hamid** .Effect of Type of Storage Container on Weight loss, chemical composition, Microbiological Properties and sensory characteristics of Sudanese white cheese (Gibna bayda). *Australian J. of Basic and Applied Sciences*, 2009; 3(2):432 – 43.

**These publications before promotion to associate professor 5.4.2009:-**

18. **Omer I. A. Hamid** and Osman A.O.El Owni. Processing and properties of Sudanese White Cheese (Gibna bayda) in small scale units in South and west Darfur states (Sudan). *Livestock Research for Rural Development*, 2008: 20,(8):1-8.

19. Osman A.O. EL Owni and **Omer I.A. Hamid**.Effect of Storage period on Weight loss, chemical composition, Microbiological and sensory characteristics of Sudanese white cheese. *Pakistan Journal of Nutrition*, 2008: 7(1): 75 – 80..

20. **Omer I. A. Hamid** and Osman A.O.El Owni .Effect of salt concentration on Weight loss, chemical composition and sensory characteristics of Sudanese white cheese. *International Jour.of Dairy Science*, 2008: 3(2): 79 – 85.

- 21.Osman .A.O. EL Owni and **Omer I.A. Hamid**.Production of White Cheese (Gibna bayda) in Zalingei Area, West Darfur State (Sudan) . *Australian J. of Basic and Applied Sciences*,2007; 1(4): 756 – 761.

22. \***Omer I. A. Hamid** and Osman A.O.El Owni. Microbiological Properties and Sensory Characteristics of White Cheese (Gibna bayda) collected in Zalingei Area, West Darfur State. *Research J. of Animal and Veterinary Sciences*, 2007; 2:61 – 65.
23. Community Environmental attitude Survey in parts of Eastern West Darfur state,Zalingei, Sudan. Report prepared for Danish Refugee Council (DRC) (Team member) ,Zalingei,2008.
24. .Community Environmental Management project in Um Shalaya, West Darfur, Sudan.Report prepared for Concern Worldwide (Team member), 2009.
25. Range Inventory Survey in Wadi Salih Locality. Report Submitted to Danish Refugee Council (DRC) (Team leader), Zalingei, 2009.

## **16-Dissertations:**

1. **Omer Ibrahim Ahmed Hamid(1989)**. Effect of milk storage on Yield and Chemical composition of white cheese. B.SC. Dissertation University of Gezira, Sudan.
2. **Omer Ibrahim Ahmed Hamid .(1998)**. Effect of processing conditions on the chemical composition and sensory characteristics of white soft cheese M.SC. Thesis, University of Khartoum, Sudan.
3. **Omer Ibrahim Ahmed Hamid(2005)**. Effect of Storage period on chemical composition, Microbiological and sensory characteristics of Sudanese white cheese. PhD Thesis, University of Khartoum, Sudan.

4. **Siham Hamad Fadul Alla and Omer Ibrahim Ahmed Hamid\* (1999)**  
 .Effect of salting methods on the yield and quality of white soft cheese.  
 B.SC. Dissertation University of Zalingei, Sudan.
5. **Suaad Hamid Ahmed El Dawu and Omer Ibrahim Ahmed Hamid\* (1999)**.Effect of Calcium chloride on the rennet coagulation time and quality of soft cheese (1999). B.SC. Dissertation University of Zalingei, Sudan.
6. **Abu Baker Mohammed Abu Allama and Omer Ibrahim Ahmed Hamid\* (1999)**. Effect of different salt levels on the rennet coagulation time and sensory characteristics of white cheese.B.SC. Dissertation University of Zalingei, Sudan.
7. **Sara Adam Hassan and Omer Ibrahim Ahmed Hamid\* (1999)**.Effect of storage period on the chemical composition of white soft cheese. B.SC. Dissertation University of Zalingei, Sudan.
8. **Hibba Abd ElGadir Hajj Majid and Omer Ibrahim Ahmed Hamid (2000)**.Effect of pasteurization temperature on yield and quality of White cheese. B.SC. Dissertation University of Zalingei, Sudan.
9. **Tahany Osman Mohammed and Omer Ibrahim Ahmed Hamid(2000)**.Effect of Salt concentrations on Chemical composition and Sensory characteristics of white cheese. B.SC. Dissertation University of Zalingei, Sudan.
10. **Zubieda Abdulla Mohammed and omer Ibrahim Ahmed Hamid(2000)**.Comparison of chemical composition and sensory characteristics between white cheese made in the laboratory and that

produced in Zalingei province. B.SC. Dissertation University of Zalingei, Sudan.

11. **Fatma Musa Ali and Omer Ibrahim Ahmed Hamid (2000)**. Evaluation of Samen (Ghee) produced in Zalingei Area. B.SC. Dissertation University of Zalingei, Sudan.

12. **Amani El Tigani El nor and Omer Ibrahim Ahmed Hamid (2001)**. Effect of different levels of Cow pea milk on the chemical composition, sensory characteristics and Economic value of set yoghurt. B.SC. Dissertation University of Zalingei, Sudan.

13. **Mohammed El Nor El Nial and Omer Ibrahim Ahmed Hamid (2001)**. Quality Characteristics of white soft cheese with different levels of milk powder. B.SC. Dissertation University of Zalingei, Sudan.

14. **Tayseer Ahmed Abd El Rahman and Omer Ibrahim Ahmed Hamid (2001)**. Hygiene of meat produced in Nyala Town. B.SC. Dissertation University of Zalingei, Sudan.

15. **Muzamil Musbah Abdullah and Omer Ibrahim Ahmed Hamid (2001)**. Chemical composition and Sensory evaluation of White cheese during storage. B.SC. Dissertation University of Zalingei, Sudan.

16. **Mariam Osman Nahar and Omer Ibrahim Ahmed Hamid (2006)**. Quality Evaluation of Fermented milks (Roub) produced in Zalingei Area. B.SC. Dissertation University of Zalingei, Sudan.

17. **Khaldia Dabaka Issa Dabaka and Omer Ibrahim Ahmed Hamid (2006)**. Preservative effect of Hydrogen peroxide of milk on the quality of white soft cheese. B.SC. Dissertation University of Zalingei, Sudan.

18. **Rugia Mohammed Ahmed osman and Omer Ibrahim Ahmed Hamid (2006).**Effect of Sodium benzoate on the chemical composition and sensory evaluation of white cheese during storage. B.SC. Dissertation University of Zalingei, Sudan.
19. **Abbas Hamid Omran and Omer Ibrahim Ahmed Hamid (2006).**Quality Evaluation of raw cow's milk produced in Nyala Area. B.SC. Dissertation University of Zalingei, Sudan.
20. **Mohammed Hamid Ali Ahmed and Omer Ibrahim Ahmed Hamid (2006).** Quality Evaluation of raw cow's milk produced in Zalingei Area. B.SC. Dissertation University of Zalingei, Sudan.
21. **Majida Yagoub Fadul and Omer Ibrahim Ahmed Hamid (2007).** Physicochemical and Sensory characteristics of process cheese made with sodium Triphosphate. B.SC. Dissertation University of Zalingei, Sudan.
22. **Salih Aduoma Ibrahim and Omer Ibrahim Ahmed (2007).** Effect of Strawberry pieces on the chemical composition and sensory characteristics of flavor yoghurt. B.SC. Dissertation University of Zalingei, Sudan.
23. **Mohammed Bushra Ali, Hawa Mohammed Hassan Suliman and Omer Ibrahim Ahmed Hamid (2007).** Effect of feeding Goats with Acacia pods on the yield and chemical composition of milk B.SC. Dissertation University of Zalingei, Sudan.
24. **Fatihi Ibrahim Abdel Majeed and Omer Ibrahim Ahmed Hamid (2007).**Physicochemical characteristics of fermented camel milk during storage. B.SC. Dissertation University of Zalingei, Sudan.

25. **Huda Suliman Adam and Omer Ibrahim Ahmed Hamid (2008).**Effect of Banana cuts on the quality of yoghurt. B.SC. Dissertation University of Zalingei, Sudan.
26. **Salah El Deen Adam Musa and Omer Ibrahim Ahmed Hamid (2008).**Effect of different levels of Honey Bee on the Quality of Yoghurt.
27. **Effect of different salting methods on chemical composition and sensory evaluation of white cheese.** B.SC. Dissertation, Sudan University of Science and Technology, Sudan, 2013. B.SC. Dissertation University of Zalingei, Sudan.
28. **Study of Physicochemical properties of butter milk in Khartoum state,** B.SC. Dissertation, Sudan University of Science and Technology, Sudan, 2013(6 students).
29. **Effect of plant coagulant (papaya extract) on the chemical composition and sensory characteristics of Sudanese white cheese** B.SC. Dissertation Sudan University of Science and Technology, Sudan, 2011 (6 Students).
30. **Quality characteristics of set yoghurt with different levels of spices,** B.SC. Dissertation, Sudan University of Science and Technology, Sudan, 2011(5 Students).
31. **Effect of Cumin oil Concentrations on the quality of white soft cheese during storage,** B.SC. Dissertation, Sudan University of Science and Technology, Sudan, 2012 (7 Students).

32. **Physicochemical and Sensory evaluation of white cheese made from cow's milk with different levels of camels milk**, B.SC. Dissertation, Sudan University of Science and Technology, Sudan, 2012(4 students).
33. **Effect of onion extract and fenugreek seeds on the physicochemical and sensory characteristics of fermented Sudanese Mish**, B.Sc. Dissertation, Sudan University of Science and Technology, Sudan, 2014(4 students).
34. **Methods of milk adulteration in Sharg El Nile state-Khartoum**, B.Sc. Dissertation, Sudan University of Science and Technology, Sudan, 2014(5 students).
35. **Effect of different levels of Cow pea milk on physicochemical and sensory evaluation of set yoghurt**, B.Sc. Dissertation, Sudan University of Science and Technology, Sudan, 2014(3 students).
36. **Effect of using sesame seeds on the quality of Muddafara cheese**, B.Sc. Dissertation, Sudan University of Science and Technology, Sudan, 2014(3 students).
37. **Physicochemical and Sensory characteristics of processed cheese with different emulsifying salts**, B.Sc. Dissertation, Sudan University of Science and Technology, Sudan, 2014(4 students).

### **16- Papers under publication:-**

1. Effect of different salting methods on the chemical composition and sensory characteristics of white soft cheese during storage.
2. Quality characteristics of white cheese made from camel milk fortified with different levels of cow's milk.

