

NADYA BT. HAJAR 30 YEARS OLD



An ambitious and enthusiastic lecturer and researcher in food biotechnology related area. Willing to learn and widen my knowledge in order to achieve greater heights.

Looking forward to propel myself and contribute to the respective field whenever and wherever I am able. Aspired to build a strong foundation for the food biotechnology industry for a better tomorrow.

- Merlimau, Melaka
- 012 2835 018

* TECHNICAL SKILLS

Technical writing
Response surface methodology (RSM)
Statistical analysis (SPSS)
HPLC



Teamwork
Courteous
Adaptable
Desire to learn
Trainable



Publications 7

Seminars, conferences and competitions 7

Awards 8

EDUCATION

Master's Degree (by research) in Food Biotechnology

Universiti Teknologi MARA (UiTM) Shah Alam Thesis: Optimization of Halal Vinegar Production from Pineapple Peel Extract using Response Surface Methodology (RSM)

Bachelor's Degree in Food Biotechnology

Universiti Putra Malaysia

FYP: Optimization of Bacterial Cellulose Production using Response Surface Methodology (RSM)

EMPLOYMENT HISTORY



LECTURER | UiTM Kuala Pilah

Main responsibilities include educational engagements with students, particularly in Sensory Evaluation and Food Product Development. Currently holding several positions across the faculty such as the Secretary of Food Technology Department and Collogium Coordinator for Centre of Industrial Technology.



RESEARCH ASSISTANT | Nanoscience and Nanotechnology Laboratory Universiti Teknologi MARA (UiTM)

Assisted supervisor in nanobiotechnology research area with a project entitled "Utilization of fermented pineapple waste in production of Carbon Nanotubes (CNTs) using Thermal Chemical Vapour Deposition (TCVD). Assisted supervisor in the project entitle "Application of natural dyes extracted from the red dragon fruit (*Hylocereus costaricensis*) in dye-sensitized solar cells (DSSCs)



INDUSTRIAL TRAINEE | MARDI

Assigned to a project called Incubation of Essential Oil Extraction at MARDI's Kuala Linggi's station. Involved in the quality control process to check the quality of the materials before it can be commercialized and learnt to make silage as ruminant feed from essential oil by products.

? REFEREES

Prof. Dr. Lai Oi Ming

Supervisor/Lecturer Putra Malaysia 03-8946 7520 omlai@biotech.upm.edu.my

Prof. Dr. Rusop Mahmood

Co-Supervisor/ Head Nano-SciTech Centre Universiti Teknologi MARA 03-55443850/019-6136234 rusop8@gmail.com Prof. Dr. Saifollah Abdullah

Supervisor/ Lecturer Universiti Teknologi MARA 03-55444555 saifollah@salam.uitm.edu.my

Assoc. Prof. Dr. Zainal Samicho

Supervisor/Head of Industrial Technology Department Universiti Teknologi MARA 03-55444100/012-2537976 zainal147@salam.uitm.edu.my