

# ROHASMIZAH BT. HASHIM

## Lecturer

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Dynamic and enthusiastic to achieve better career advancement in Academia world. Well-equipped knowledge and experience in food product development, entrepreneurial traits & agri-business (underutilized species to commercial product). Versatile and adaptable to new concept and environment with good communication and interpersonal skills.

## AWARDS & RECOGNITIONS

### International

- Awarded SILVER for Durio-Blast (Tempoyak cube) project in International Exposition on Syariah Compliant Idea, Invention, Innovation and Design (ISCIID 2016).
- Earned GOLD for Deli-Fibre Cake project in Seoul International Invention Fair (SIIF), South Korea 2009.

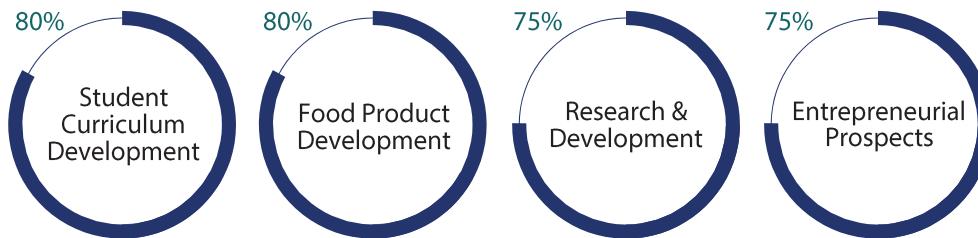
### National

- Earned DIAMOND - Special Award for Lokanilicious (Lokan sauce) project in Invention, Innovation & Design Exposition (IIDEX 2016).
- Awarded GOLD for Herbalicious product in PENCIPTA 2013.
- Won SILVER place for Deli-Fibre Cake project in Malaysian Technology Exhibition (MTE) 2009.

### University

- Earned SILVER for Clommy product in Invention, Innovation & Design (IID) 2012, Karnival Belia Negeri Sembilan.
- Won GOLD place for Deli-Fibre Cake in the 6th Invention, Innovation & Design (IID) 2009.

## CORE COMPETENCIES



## CAREER ADVANCEMENT EXPERIENCES

Lecturer | UiTM, Faculty of Applied Science, Food Tech. Dept | 2010 - Present

Active researcher in Food Product Development and Halal Studies while dedicated to educate and prepare the next generations in the respective field.

Supervisor | Cosmo Restaurants Sdn Bhd (Burger King) | Jan. - Nov. 2004

Implemented food hygiene and Good Manufacturing Practices (GMP) in the production line. Obtained Australian Food Safety (AFS) certification and various trainings while efficiently completed given responsibilities such as premise handlings, sales and customer relations.

Research Assistant | USIM | December 2004 - April 2005

Assisted a research titled a Survey on Tsunami and Consumer Perceived Risks.

## A BRIEF SUMMARY

Papers & Publications

11

Awards & Recognitions

7

Certifications & Trainings

3

Community Services

2

## ACADEMIC QUALIFICATIONS

• 2015

M.Sc. (by research) Food Science  
CGPA: 3.91

Universiti Kebangsaan Malaysia  
Title: Interaction of seaweed (*Gracilaria changii*) with minced meat of shortfin scad (*Decapterus maruadsi*) and the quality of fish ball.

• 2004

B.Sc. (Hons.) Food Science & Nutrition  
CGPA: 3.28  
Universiti Kebangsaan Malaysia

## REFEREES

Dr. Norrakiah Abdullah Sani  
School of Chemical Sciences and Food Technology  
Faculty of Science and Technology  
Universiti Kebangsaan Malaysia  
norrasani@ukm.edu.my

Prof. Dr. Noriham Abdullah  
Head (Food and Neutraceutical)  
International Halal Supply Chain Centre (INHAS)  
Malaysia Institute of Transport (MITRANS)  
UiTM, Shah Alam, 40450 Selangor.  
noriham985@salam.uitm.edu.my

## RESEARCHES & PUBLICATIONS

- Rohasmizah Hashim & Nursyifaa Alam Shah. (2016). Halalan Thoyyiban: Quality assessment of beef patties by determination of nitrite and nitrate content and microbiological test. 3rd International Halal Conference 2016. Proceeding. (Halal Standard and Policy), 21-22 November 2016.
- Aini Hayati Musa, Siti Hajar Md Jani, Nabilah Abd Shukur, Tengku Sharifeleani Ratul Maknu, **Rohasmizah Hashim**, & Nur Nafhatun Md Shariff (2016) Towards Islamic Marketing – Consumer Behavior in Purchasing Halal Product. International Social Sciences Academic Conference. Proceeding, 14-15 November 2016.
- Aini Hayati Musa, Alia Nadira Rosle, Tengku Sharifeleani Ratul Maknu, Intan Syafinaz Mat Shafie, **Rohasmizah Hashim** & Nur Nafhatun Md Shariff. (2016). Blended Learning: Towards Innovative Teaching Practice in University. International Conference on Education. Proceeding, 14-15 November 2016.
- **Rohasmizah, H.** & Abdul Salam, B (2011) Interaction of Agar (*Gracilaria changgi*) with Fish meat and the quality of fish ball. International Islamic Business and Science Conference. Proceeding (Halal Food, Nutrition and Medicine), 6-8 October 2011.
- **Rohasmizah, H.**, Noriham, A & Saiful Azuan, R. (2011). Determination of physicochemical characteristics of herbal sauce. International Islamic Business and Science Conference. Proceeding (Halal Food, Nutrition and Medicine), 6-8 October 2011.
- Khairul Faizal, P., **Rohasmizah, H.**, Abdul Salam, B. & Norrakiah, A.S. (2009) Effect of red seaweed polysaccharides agar (*Gracilaria changii*) on thermal properties and microstructure of wheat starch. Sains Malaysiana. 38(3), 341-345.
- **Rohasmizah H.**, Babji, A.S., Norrakiah, A.S. (2007) Rheological and microstructure effect on fish gel incorporated with *Gracilaria changii* agar. Proceeding. 10th ASEAN Food Conference. Holiday Inn, Subang Jaya (22-23 Aug ).
- Alina. A.R., Babji, A.S., Suria Affendy, M.Y., Wan Rosli, W.I., & **Rohasmizah H.** (2005) Physical properties of chicken nuggets when incorporated with palm fat. Malaysian Journal of Animal Science. Vol. 10 (2), 62-69.
- Suriah, A.R., Norrakiah, A.S., **Rohasmizah, H.** & Siti Adibah, A.H (2005) Determination of nutritional facts in selected bakeries products. Malaysian Journal of Analytical Sciences. Vol.9 (2), 274-279.
- Wolyna, P., **Rohasmizah, H.** & Babji, A.S. (2005) Utilization of chicken by-product and palm shortening on the physico chemical characteristics of chicken bologna during frozen storage. Malaysian Journal of Animal Science. Vol. 10 (1), 19-23.
- Babji, A.S., Nur Huda, F., Norrakiah, A.S. & **Rohasmizah, H.** 2005. Aktiviti antioksida beberapa tumbuhan serta kesannya ke atas mutu burger ayam. Seminar Bersama UKM-ITB VI , Melaka (16-17 July).

## COMMUNITY SERVICES

- Facilitator | 2013 & 2016  
Pusat Pemulihan Dalam Komuniti (PDK), Kuala Pilah, Negeri Sembilan.

## PROFESSIONAL CERTIFICATE

- Trainer Kursus Pengendali Makanan | 2017  
Ministry of Health (Malaysia)
- Certified Entrepreneurial Educator (3EP) | 2017  
Ministry of Higher Education (Malaysia)

## PPRN HISTORY

- Member of BOTOK-BOTOK Project | Ended: Jun 2017  
Ministry of Higher Education

**Sos cili herba** beri kelainan rasa



**Cita rasa tempatan**

**BERITA HARIAN**  
**BIL 12 (1-7 APRIL 2010)**

*Penyelidik UiTM hasilkan sos khas untuk pasta bercirikan Asia*

Dileh Nik Salery Ramli

**HIDANGAN** laut tak seperti pagi ini makaroni atau lasagna yang lembut di dalam sebagai pasta memang menyenangkan, apakah lagi jika sedang di datangkan dengan menu itulah mampu memenuhi selera penggemar hidangan berkuah. Dalam mencari alternatif menggantikan restoran yang pada akhirnya menyediakan makaroni berkuah.

Biasanya setiaguan akan mendatangi pasta dihidangkan secara sajian melekat resipi dari

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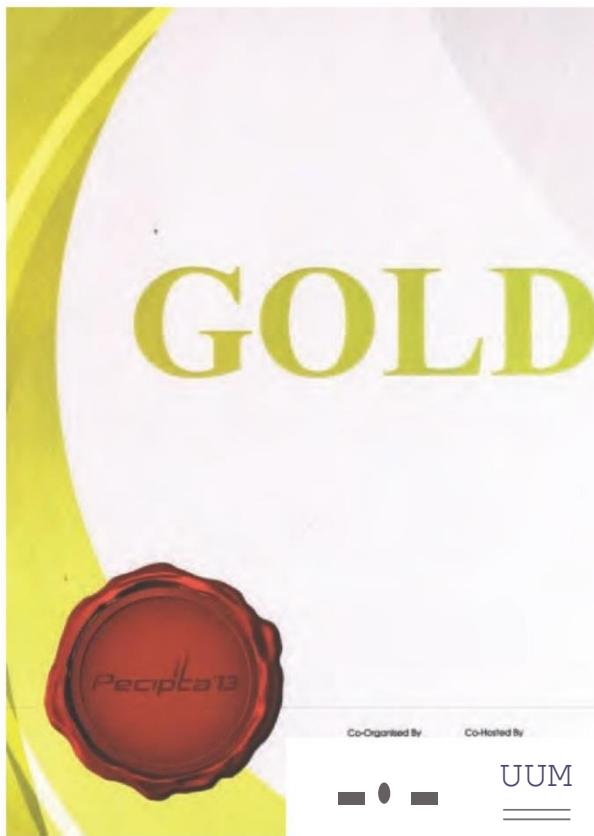
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datang ke...

**INFO**

**ASIAN PESTO SAUCE**

**MOHAMAD AZLI** (kiri) dan Rokhsanizah Hashim memperkenalkan inovasi berbasiskan daun pepega, Asian Pesto Sauce.



INTERNATIONAL CONFERENCE AND EXPOSITION ON  
INVENTION OF INSTITUTIONS OF HIGHER LEARNING

This Is to certify that  
ROHASMIZAH HASHIM  
HERABAUCIOUS SAUCE

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Ku•l•Lumpur Co-tion CentN  
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### Gold Prize

Dr. Kwon Hyung-Jae

Noril<sup>11</sup>n Abdullah, Izreen bhak, Ooemah Thamby Olik,  
Rohasmizah Hashim, wihuda Mohamad ArifitD  
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COUPEThONEXHIBITION  
INVENTION, INNOVAON & DESIGN EXPO 2013  
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