

NOR KHAIZURA BINTI MAHMUD @ AB RASHID

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Faculty of Food Science and Technology
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EDUCATION

PhD (Food Technology), Massey University New Zealand, 2013

Thesis: Development and Predictive Modelling of Set Yoghurt as a Made-in-Transit (MIT) Product

Master of Science (Food Microbiology and Food Safety), Universiti Putra Malaysia, 2008

First class degree (CGPA 3.981)

Thesis: Microbiological and Chemical Quality of *Keropok lekor* (Malaysian Fish Product) at Various Processing Stages and Storage

Bachelor of Food Science and Technology, Universiti Putra Malaysia, 2003

Second class upper degree (CGPA 3.474)

Relevant Coursework (Undergraduate and Graduate)

Food Microbiology • Food Chemistry • Instrumentation in Food Analysis • Sensory Evaluation • Food Laws • Physical Chemistry • Organic Chemistry • Food Biochemistry • General Physics • Food Engineering • Product Development • Food Hygiene and Sanitation • Food Quality Management • Unit Operations in Food Processing • Nutritional Changes in Food • Statistics for Applied Sciences • Organization and Business Management • Microbial Ecology of Food Commodities • Foodborne Pathogens • Research Methodology and Statistics in Food Science and Technology •

MAJOR WORK EXPERIENCE

Universiti Putra Malaysia, August 2003-present

Tutor

Teaching assistant

Basic Food Microbiology, FST 3201 (2005-2006)

Food Microbiology, FST 3202 (2003-2007)

Food Processing, FST 4811 (2007-2008)

Assisted in final year student project (2005-2007)

Sekolah Menengah Kebangsaan Taman Kosas, Jun-August 2003

Replacement teacher

Teaching in Mathematic subject (form 3-5)

A.Clouet Sdn Bhd, Shah Alam, Selangor, Quality Assurance Department, Mar-June 2003

Practical training

Performed food analysis and quality assurance tests (e.g. pH, TA, brix, color, turbidity, viscosity, organoleptic assessment and visual inspection) to maintain company's high standards in quality and safety.

RESEARCH SKILLS

Extensive knowledge of SAS and MINITAB statistical programs.

SKILLS & STRENGTHS

MS Windows, Word, PowerPoint, Excel and SigmaPlot

Ability to work well independently or as part of a team

Good communication and organizational skills

PUBLICATIONS

Nor-Khaizura M-A-R, Flint SH, McCarthy OJ, Palmer JS, Golding M, Jaworska A (2012). Fermentation Conditions to Enable the Manufacture of a Long Life Set Yoghurt as Made-in-Transit Product. Accepted to Journal of Food Processing and Engineering.

Nor-Khaizura M-A-R, Flint SH (2013) Made-in-transit foods. NZIFST Food Journal, 18.

Nor-Khaizura M-A-R, Flint SH, McCarthy OJ, Palmer JS, Golding M, Jaworska A (2012). Development of made-in-transit set culture yoghurt: effect of increasing the concentration of reconstituted skim milk as the milk base. International Journal of Food Science & Technology 47 (3):579-584. doi:10.1111/j.1365-2621.2011.02880.x

Nor Khaizura A.R., Zaiton H., Jamilah B., Rusul, G., Loh S. W. (2008) Quantification of coliform and *Escherichia coli* in *keropok lekor* (Malaysian fish product) during processing. Journal of Applied Sciences Research.

Nor Khaizura A.R., Zaiton H., Jamilah B., Gulam R. (2007) Total aerobic counts and indicator bacteria during processing of *keropok lekor* (Malaysian fish sausage). 10th ASEAN Food Conference 2007, August 21-23, Kuala Lumpur, Malaysia.

Nor Khaizura A.R., Zaiton H., Jamilah B., Rusul, G., (2008) Histamine and Histamine-Forming Bacteria in *Keropok lekor* (Malaysian Fish Product) at Various Stages of Processing. Food Science and Technology International.

CONFERENCES

Nor-Khaizura M-A-R, Flint SH, McCarthy OJ, Palmer JS, Golding M (2011). Screening of yoghurt fermentation conditions to develop "made-in-transit" product. NZBIO Conference 2010, Sky City Convention Centre, Auckland, 22-24 March 2010. (Poster presentation)

Nor-Khaizura M-A-R, Flint SH, McCarthy OJ, Palmer JS, Golding M (2011). Development of Primary and Secondary Models for Growth of Starter Culture on Made-in-Transit (MIT) Set Yoghurt. New Zealand Microbiology Society (NZMS) Conference 2011, Convention Center, Palmerston North, 26–28 November 2011. (Oral presentation)

Nor-Khaizura M-A-R, Flint SH, McCarthy OJ, Palmer JS, Golding M (2012). The Effect of Fortification and Heat Treatment on the Texture of Set Culture Yoghurt as a Made-in-Transit Product. New Zealand Institute Food Science and Technology (NZIFST) Conference 2012, Claudelands Events Centre, Hamilton, 26-28 June 2012. (Oral and poster presentation)

Nor-Khaizura M-A-R, Flint SH, McCarthy OJ, Palmer JS, Golding M (2012). Development and Predictive Modelling of Set Yoghurt as a Made-in-Transit (MIT) Product. Food Symposium 2012, Institute of Food, Nutrition and Human Health, Massey University, Palmerston North, 16 November 2012. (Oral presentation)

Nor Khaizura A.R., Zaiton H., Gulam Rusul R.A., Jamilah B. (2006) Evaluation of processing parameters towards a better quality of *keropok lekor*, 5th Food Science and Technology Seminar, Malaysia Institute of Food Technology (MIFT).

Nor Khaizura A.R., Zaiton H., Gulam Rusul R.A., Jamilah B. (2006) Post processing treatment to extend the shelf life of *keropok lekor*, Exhibition of Invention, Research and Innovation, University Putra Malaysia (Winner-Bronze).

Nor Khaizura A.R., Zaiton H., Gulam Rusul R.A., Jamilah B. (2005) Contamination pattern of *keropok lekor* during processing, 4TH Food Science and Technology Seminar, Malaysia Institute of Food Technology (MIFT).

Nor Khaizura A.R., Zaiton H., Gulam Rusul R.A., Jamilah B. (2005) Evaluation of microbiological quality of *keropok lekor* at different stages of processing, Exhibition of Invention, Research and Innovation, University Putra Malaysia.

AFFILIATIONS/ACTIVITIES

Member of New Zealand Food Science and Technology (NZFST)

Member of New Zealand Microbiological Society (NZMS)

Member of National Food Safety Research Centre (NFSR), Faculty of Food Science and Technology, University Putra Malaysia (2008)

Member and former vice president of Food Science and Technology Graduate Association (PERSIS), University Putra Malaysia

Member of Golden Key International Honour Society

AWARDS & HONORS

Malaysian Government (SLAB) Scholarship (2009-2013)

Malaysian Government (Public Service Department) Scholarship (2004 – 2007)

Ramly Mokni Burger Award (2004)

Golden Key International Honour Society (Since 2001)

Dean's List (for 3 semesters enrolled) (2000-2003)

REFEREES

PROF. DR. STEVE FLINT

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Institute of Food, Nutrition and Human Health
Massey University
Palmerston North, New Zealand
Email: S.H.Flint@massey.nz.ac

PROF. DR. FATIMAH ABU BAKAR

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PROF. DR. JINAP SELAMAT

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Universiti Putra Malaysia
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