

« اطلاعات سوابق علمی - اجرایی »

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مسئولیت های اجرایی:

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- 1- معاون مدیر کل / آزمایشگاههای کنترل کیفیت غذا و دارو وزارت بهداشت، درمان و آموزش پزشکی / 1384/1380
- 2- معاون پژوهشی / انستیتو تحقیقات تغذیه ای و صنایع غذایی کشور / 1386/1384
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- 5- مدیر کل / نظارت بر مواد غذایی و بهداشتی وزارت بهداشت، درمان و آموزش پزشکی / 1394/1392
- 6- رئیس کمیته کشوری استقرار نظام ایمنی مواد غذایی در کشور / FSMS / 1394/1392
- 7- مشاور رئیس سازمان غذا و دارو وزارت بهداشت، درمان و آموزش پزشکی / 1394 تا کنون
- 8- دبیر برد رشته علوم و صنایع غذایی / بهداشت و ایمنی مواد غذایی وزارت بهداشت، درمان و آموزش پزشکی / 1393 تا کنون
- 9- عضو فرهنگستان علوم جمهوری اسلامی ایران / 1393 تا کنون

سوابق تدریس:

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- 5- تکنولوژی گوشت و فرآورده های گوشتی / 16 سال

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مقالات ارایه شده به سمینارها و کنفرانسهای ملی و بین المللی:

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7. Hedayat Hosseini, Bahar Shememshadi, Ramin Khaksar, Study of Chemical composition of mineral waters in the north area of Iran, European Federation food Science& Technology ,14-16 Nov 2007, Portugal.
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اجراء طرح های ملی:

- 1- طرح ملی ارتقاء نظام ایمنی مواد غذایی در کشور
- 2- طرح ملی سلامت و ایمنی برنج
- 3- طرح ملی درجه بندی کارخانجات تولید مواد غذایی در کشور
- 4- طرح ملی نشانگرهای رنگی تغذیه ای در مواد غذایی کشور

طرحهای منتخب در جشنواره ها:

- 1- فرمولاسیون و تولید سوسیس غیر گوشتی بدون نگهدارنده / برگزیده جشنواره بنیاد ملی نخبگان

2- تولید همبرگر فراسودمند با استفاده از پری بیوتیک ها و روغن های سلامت بخش / برگزیده جشنواره بنیاد ملی نخبگان

جوایز و نشان های علمی:

مخترع برتر دانشگاه علوم پزشکی شهید بهشتی سال 91

ابداعات و اختراعات ثبت شده:

فرمولاسیون و تولید سوسیس غیر گوشتی بدون نگهدارنده

- 1- تولید همبرگر فراسودمند با استفاده از پری بیوتیک ها و روغن های سلامت بخش
- 2- کاربرد چوبدر در مواد غذایی بعنوان نگهدارنده مواد غذایی
- 3- تولید سوسیس کم چرب فراسودمند
- 4- کاربرد زردچوبه در افزایش زمان ماندگاری ماهی
- 5- کاربرد موسیر در افزایش زمان ماندگاری ماهی
- 6- تولید ناگت میگو فراسودمند

عضویت در انجمن های علمی:

- 1- انجمن متخصصین علوم و صنایع غذایی ایران
- 2- انجمن بهداشت و ایمنی مواد غذایی ایران

3-Asia-Pacific Chemical, Biological & Environmental Engineering Society (APCBEEES)

4-International Association for Food Protection (IAFP)

5-Iranian Association for Food Sciences & Technology (IAFST)

6-Iranian Association for Food Hygiene and Safety (IAFHS)

7-Iranian Society of Probiotics and Functional Foods (ISPPF)