

**Name:** Samar Mohammed Momani

**Date of Birth:** 16/1/1996

**Place of Birth:** Amman / Jordan

**Nationality:** Jordanian

**Marital Status:** married

**Address :** Amman –Jordan

**Mobile:** 00962798165928

**Education:**

1988-1992 University of Jordan/ Faculty of Agriculture B.Sc. in Nutrition and Food Technology

**Employment :**

Ministry of Education as a teacher 9/1992-6/1993 Zaloom( technician and production engineer) 7/1993-10/1995 Greater Amman Municipality :-

-11/1997 – 8/2010 Dept. of Community Health

8/2010 - still active Dept. of Vector Control Department.

Chairman of the Committee of the scientific Projects in the administrative board of the Jordanian Society For Sensory Evaluation of Food (JSSEF) 6/2012- still

**Professional Membership:**

-Member of Agricultural Engineers Associations/Jordan

-Member of Jordanian Society For Sensory Evaluation of Food (JSSEF)

-Member of National Jordanian Panel For Tasting Olive Oil approved by the International Olive Council.

-Member of the team standard of knowledge in the King Abdullah II Award 2010-2015 .

**Languages:**Arabic (native language) Excellent (speaking and writing)English v. Good (speaking and writing)

**Key skills:** Computer skills (v.good( Social communication (very good initiative )

**Other Experience:** Training on the Use of Relevant International Laboratory Standard in Line with EU 18-20July 2006

**Experience and Authorities:** Training Courses as a Trainer or lecturers As Micro Lab. Technician Experiences and Authorities

-Microbial analysis of - Food samples - Water and Waste water- Cosmetics

As an Experience of ( organoleptic) Sensory Evaluation of all types of food es.Honey,Table Olives,Olive Oil.

### **Training Courses as a Trainer or lecturers:**

- Participation in scientific days and workshops as a trainer on the subject of sensory evaluation of virgin olive oil:-
- Scientific Day in Amman Chamber of Commerce 3/2011
  - Scientific Day in the Agricultural Engineers Association 10/2010
  - Training workshop for staff workers in the Directorate of Health Aqaba 29- 31 / 10/2011
  - Scientific Day in the Agricultural Engineers Association 11/2013
  - Workshop for the development of the capacities of housewives Amman Municipality Department of Women's Affairs 12/2013
  - Training course of selection for sensory analysis of olive oil in the Jordan Institution for Standards and Metrology 27-28 / 3/2013
  - Workshop to train residents of olive oil in the Jordanian Society For Sensory Evaluation of Food (JSSEF) of 5-6 / 9/2015
  - Scientific Day for the overall quality of olive oil in the Ministry of Agriculture Bani Kenana Irbid 10/20/2015
  - Training course about sensory evaluation of olive oil and table olives as one of the lecturers and trainers within the project Tempus 4-8 /10/ 2015

### **Courses & Training as a Trainee:**

- Training Course of Sensory Evaluation of food /Jordan University Of Science & technology - 16/6/1999
- Training Course about Application of HACCP. 18/8/2001
- Training Course about ISO 9001:2000(Engineering and Management Consultants=team) 5/3/2002
- Training and Qualification Social Workers /Quest scope 10-14/12/2006
  - Training Course of office application programs & internet (3/7/- 3/9/2003
- Training Course of ICDL 27/8-5/10/2006
- intermediate Course Training on the organoleptic assessment of olive oil 17/4- 19/4/2007
  - Cambridge International Diploma in IT Skills / 2008
- selection Course Training on the organoleptic assessment of virgin olive oil organized by International Olive Council in Amman, 31/3-3/4/2008
- Training Course about Training of Trainers (TOT) 9/12/-14/12/2010
- Training Course about food safety management systems ISO 22000 19-20/3/2011
- Training Course about Statistical analysis by using SPSS 9/10-23/10/2010
- Training Course about Measuring results on Standards of Excellence 30/10-1/11/2010

- Training Course about Microsoft project 2010,Managing projects(ms- projects ) 3/10-19/10/2011
- Training Course on the Organoleptic Assesment of Table Olives(I) 16-20/2/2012
- Training Course on the Organoleptic Assesment of Table Olives (II) 17-19/9/2013
- Training Course on Sensory Analysis Of Honey 26-28/4/2015