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Professional Educations

- * (Ph. D. Engineering science) Food products technology. 1999, Kharkov, Ukraine.**
- * Bachelor: in Agricultural Science (Food Technology). 1978, Alexandria / Egypt.**

Experiences

- * 1989- 1997: Teacher in colleges / Ministry of High Education, Jordan.**
- *1997 still Faculty staff member.**
- *Associate prof. Al- Huson polytechnic / Al- Balqa' Applied University. June/2013**
- * Part time lecture in Jordan University of Science and Technology. 2000-2004; 2014 still.**
- * Head, department of applied science, Al-Huson polytechnic/ Al-Balqa' Applied University, 2002/2003; 2006/2007.**
- *1981-1988 Chemical treatment and analytical controller, for sea water desalination / Water and Electricity Department/ United Arab of Emirate.**
- *1979-1981 Chemical analyst/Ministry of Defense laboratories. United Arab of Emirate.**
- *1978-1979 Production engineer/Flour and feed, National Company, Libya.**

Publications

- 1. Walid M. M. Al-Rousan. Influence of olive fruit harvesting period on the quality and quantity of olive oil, / Mu'tah Lil-Buhuth wad-Dirasat, vol 19. No 1. 53-65. 2004.**
- 2. R. Y. Ajo ,Y. H. Tawalbeh, W. M. Al-Rousan, Y. H. Al-Qudah, M. H. Alu''Datt, A. K. Al-Saed and K. M. Al-Ismail. Correlations between some chemical and sensory parameters of Jordanian Rumi and Nabali olive oil samples obtained at different harvesting dates. Bull. Fac. Agric., Cairo Univ., 63: 44-51. 2012**
- 3. Walid M. M. Al-Rousan, Radwan Y. Ajo, Malak M. Angor, Tareq Osaili and Nabeel M. Bani-Hani. Impact of different irrigation levels and harvesting periods on the quantity and quality of Navel oranges (*Citrus sinensis*) and fruit juice. Journal of Food, Agriculture & Environment Vol.10 (2): 115-119. 2012**
- 4. Jalal Khatabiah, Amita Attlee, Mona Hashim, Walid M. Al Rosan and Reyad R. Shaker. Efficacy of Benzoate and Sorbate on the Growth Control of Total and Psychrotrophic Yeasts in Labneh. Egypt Journal for Dairy Science and Tchnology. Vol. 63 (1): 35-43. 2012**
- 5. Tareq M. Osaili, Anas A. Al-Nabulsi, Mohammad H. Taha, Murad A. Al-Holy, Akram R. Alaboudi, Walid M. Al-Rousan, and Reyad R. Shaker. Occurrence and Antimicrobial Susceptibility of *Listeria monocytogenes* Isolated from Brined White Cheese in Jordan. Journal of Food Science, Vol. 77, Nr. 9, 2012: 528-532.**
- 6. Malak M. Angor, Radwan Y. Ajo , Basem M. Al-Abdullah, Walid M. Al-Rousan Effect of some starchy coating materials as films on fat reduction of deep- fat frying of potato pellets chips. Italian Journal of Food Science, Vol. 25 (1): 45-50, 2013.**
- 7. Walid M. Al-Rousan. Evaluation the Nutrient Value of Acorn Fruit Oil Extracted from Three Mediterranean Quercus Species. American Journal of scientific Research, Vol. 87 (4): 17-24. 2013.**
- 8. W.M. Al-Rousan, R.Y. Ajo, K.M. Al-Ismail, A. Attlee, R. R. Shaker and T. M. Osaili. Characterization of Acorn Fruit Oils Extracted from Selected Mediterranean Quercus Species. Grasas y aceites, 64 (5), octubre-diciembre, 554-560, 2013.**
- 9. W.M. Al-Rousan. Optimization of Enzymatic Preparations for Maximizing Selected Olive Fruits Varieties. Accepted in Advance Journal of Food Science and Technology, it will publish at 13.january 2017.**
- 10. Chemical, Microbiological and Sensory Properties of Jordanian Labneh. Nazieh I. Al Khalailah; Radwan Y. Ajo; Walid M. Al-Rousan; Sofyan Maghaydah. Under publishing**
- 11. Use of Acetic and Citric acids to Inhibit *Escherichia coli* O157:H7, *Salmonella* Typhimurium and *Staphylococcus aureus* in Tabbouleh Salad**

Walid M. Al-Rousan, Amin N. Olaimat, Tareq M. Osaili, Anas A. Al-Nabulsi, Radwan Y. Ajo, Richard A. Holley. Under publishing in Internation Journal of Food Microbiology.

12. Enhances extraction virgin olive oil by using proper concentration of enzymatic preparation. Walid M. Al-Rousan and others.

13. W.M. Al-Rousan. Producing Healthy and High Nutritional Value Gluten-Free Biscuits for Celiac Patients. Under writing. Walid M. Al-Rousan

Scientific Activities

- Part-time lecturer 2000-2004; 2013/2014; 2014/2015 Dept. of Nutrition and Food Technology, Faculty of Agriculture, Jordan University of Science and Technology (JUST).

- Member of many M. SC dissertation committees / University of Jordan and JUST.

- Contributed in Faculty of Factory program in cycles 2006, 2010, 2012 University of Jordan.

- Partner of The first Jordanian Conference in Food and Nutrition, held by the Dept. Nutrition and Food Tech. Faculty of Agriculture, University of Jordan, Amman, 11-12/ 4 / 2001.

- Reviewer researches in: Dirasat journal university of Jordan, Journal of Food Safety.

- A course in sensory test on olive oil /under the supervision of UNIDO- Amman / March 2001.

- Technical Consultant in Al-Andalus Dairy products Factory- Irbid, and Al-Fursan Al-Arba'h Food Factory- Mafrak.

- Certified trainer in Jordanian Planning Ministry- Iradeh, since 2007.

- Several courses in education technology, conducted by Jordanian Ministry of Higher Education, 1989-1995.

Courses I taught in Al-Balqa' University (Diploma, Bachelor) and J.U.S.T.

1. Principle of Food Science and Nutrition/ Al-Balq' Applied University.

2. Meat technology/ Al-Balq' Applied University.

3. Fats and Oil Technology/ Al-Balq' Applied University.

- 4. Dairy Products Technology/ Al-Balq' Applied University.**
- 5. Cereal Technology/ Al-Balq' Applied University.**
- 6. Food Chemistry / Al-Balq' Applied University, JUST..**
- 7. Food Analysis/ Al-Balq' Applied University.**
- 8. Food Quality Control/ Al-Balq' Applied University, JUST.**
- 9. Fruit and Vegetables Processing/ Al-Balq' Applied University, JUST.**
- 10. Principle of Food Technology / JUST.**
- 11. Food Technology 375/ JUST.**
- 12. Food Chemistry and Analysis/ JUST.**