

DR. MUHAMMAD AAMIR

P-74, Umer Housing Society, Near Fish Farm. Satiana Road, Faisalabad 38000, Punjab,
Pakistan.

Mobile: +92-3004461319, +92-3007278766

Email: aami.bajwa@wsu.edu aamirmuhammadbajwa@gmail.com

Education

- Doctor of Philosophy, 2017 Kasetsart University, Bangkok, Thailand
Food Science/Food Engineering
- Master of Business Administration, 2009 Allama Iqbal Open University, Islamabad,
Marketing Pakistan
- Master of Science (Hons), 2006 University of Agriculture Faisalabad, Pakistan
Food Technology
- Bachelor of Science (Hons), 2004 University of Agriculture Faisalabad, Pakistan
Agriculture/Food Technology

Professional Experience

- Assistant Professor, March 2018---to date
Institute of Agricultural Sciences, University of the Punjab, Lahore, Pakistan
- Research Assistant, 2014-2017
Department of Food Science and Technology, Kasetsart University, Thailand
- Research Assistant, 2011-2013
School of Food Science, Washington State University, Pullman, USA
- Lecturer, 2007-2014
National Institute of Food Science and Technology, University of Agriculture Faisalabad,
Pakistan
- Sales Promotion Executive, 2005-2007
Shell Pakistan Limited, Pakistan

Teaching and Student Advising

- 01052543. Nutrition in Food Science
- 01052111. Introductory Food Science and Technology

- 01052212. Food and Nutrition
- 01052213. Food Engineering
- FST 720. Food Toxicology
- FT 301. Introduction to Food Science
- 01052544. Nutrition in Food Processing
- FT 302. Food Processing & Preservation
- FST 201. Introduction to Food Science & Technology
- FST 202. Food Processing & Preservation
- AE 401. Principles of Agricultural & Resource Economics
- MAB 402. Introduction to Agri. Business & WTO
- FS 510. Dairy Science and Functional Foods
- MAB 502. International Marketing
- Student Advising. University of Agriculture Faisalabad. Major advisor for 5 M.S. students in Food Technology. Undergraduate advisor for 30 Food Science and Technology students.

Key Skills

- **Laboratory Experience:** My graduate courses and research experience have provided me excellence in various laboratory techniques including HPLC, spectrophotometry, texture analyzing, color analyzing, viscometry, as well as scanning electron microscopy techniques.
- Writing up lab reports, research and review papers have developed my **attention to detail**.
- Excellent **communication skills** developed in the world class universities through negotiating and collaborating with my team and then presenting to the advisor, and different conferences.

Publications

- **Muhammad Aamir**, Mahmoudreza Ovissipour, Shyam Sablani, Carolyn Ross and Barbara Rasco (2018). Thermal kinetics of color, texture, β -carotene and sensory

quality of baby carrot (*Daucus carota* L.) under pasteurization conditions. (Accepted for publication in Food and Bioprocess Technology Journal) (**Impact factor 2.998**).

- **Muhammad Aamir**, Weerachet Jittanit (2018). Extraction efficiency and nutritional quality of Gac aril oil extracted by solvent method with ohmic heating in comparison with conventional methods (Accepted for publication in Journal of Food Science and Technology) (**Impact factor 1.797**).
- **Muhammad Aamir**, Weerachet Jittanit (2017). Ohmic heating treatment for Gac aril oil extraction: Effects on extraction efficiency, physical properties and some bioactive compounds. Innovative Food Science and Emerging Technologies. Volume 41(2017), Pages, 224-234 (**Impact factor 3.116**).
- **Muhammad Aamir**, Waraporn Boonsupthip (2017). Effect of microwave drying on quality kinetics of okra. Journal of Food Science and Technology. Volume 54(5), Pages, 1239-1247 (**Impact factor 1.797**).
- Tayyaba Sami Ullah, Farhan Saeed, Nighat Bhatti, Muhammad Umair Arshad, Faqir Muhammad Anjum, Muhammad Afzaal, Azmat Ullah and **Muhammad Aamir** (2016). Assessment of therapeutic potential of pearl millet iron fortified cookies through animal modeling. Asian Journal of Chemistry. Volume 28(11), Pages, 2545-2548 (**Impact factor 0.355**).
- Muhammad Nadeem Akhtar, Muhammad Afzaal, Farhan Saeed, Adeela Yasmeen, Muhammad Tahir Nadeem, Muhammad Sajid Arshad, Muhammad Faiq, Muhammad Rafiullah Khan, and **Muhammad Aamir** (2016). The effect of partially defatted sesame meal supplementation on chemical, rheological and sensory attributes of bread. Asian Journal of Chemistry. Volume 28(7), Pages, 1545-1550 (**Impact factor 0.355**).
- Saba Nasir, Farah Ather, Zahoor Uddin, Afrasiab Khan Tareen, Muhammad Faiq, Muhammad Rafiullah Khan, Adeela Yasmeen, Muhammad Afzaal, Muhammad Tahir Nadeem, Muhammad Zia Shahid, and **Muhammad Aamir** (2016). Functional lactic beverage supplemented with commercial lactic acid bacteria. Asian Journal of Chemistry. Volume 28(1), Pages, 43-46 (**Impact factor 0.355**).
- Muhammad Afzaal, **Muhammad Aamir** and Tahir Zahoor. (August 2015). Studies on the stability of encapsulated lactic acid bacteria (probiotic bacteria) in yoghurt.

Lambert Academic Publishing (LAP), Heinrich-Böcking-STR. 6-8, 66121, Saarbrücken, Germany.

- **Muhammad Aamir**, Mahmoudreza Ovissipour, Barbara Rasco, Juming Tang, Shyam Sablani (2014). Seasonality of thermal kinetics of color changes in whole spinach (*Spinacea oleracea*) leaves under pasteurization conditions. International Journal of Food Properties. Volume 17. Pages, 2012-2024 (**Impact factor 1.845**).
- **Muhammad Aamir**, Mahmoudreza Ovissipour, Shyam Sablani, and Barbara Rasco (2013). Predicting the quality of pasteurized vegetables using kinetic models: A review. International Journal of Food Science. Volume-2013, Pages, 1-29 (**Impact factor 1.504**).
- **Muhammad Aamir**, Muhammad Umair Arshad and Salman Ahmad. (January 2011). Amino acid production by utilizing indigenous substrates. Lambert Academic Publishing (LAP), Heinrich-Böcking-STR. 6-8, 66121, Saarbrücken, Germany.
- **Muhammad Aamir**, Tahir Zahoor, Tahir Munir Butt, Shahbaz Talib Sahi and Muhammad Atiq (2010). Microbial production of L-Isoleucine from different substrates using locally isolated bacteria. International Journal of Agriculture & Biology. Volume 12(5). Pages, 668-672 (**Impact factor 1.310**).

Research Projects

- Principal Investigator of the research project entitled **“Glucose-lysine non-enzymatic browning as time temperature indicator for monitoring drying process and quality of okra”**. **0.5 Million Rupees**. Higher Education Commission, Islamabad, Pakistan.

Conferences/Workshops

1. Handling and Processing High-Value Tropical Products for Improved Quality and Income Generation. 15-19 August 2016, Kasetsart University, Bangkok, Thailand.
2. Innovative Post-Harvest Technology for Food and Nutrition Security. 25-29 April 2016, Kasetsart University, Bangkok, Thailand.
3. Roles of Underutilized Tropical Plants Sources in Alleviating Hidden Hunger. 2-6 November 2015, Kasetsart University, Bangkok, Thailand.

4. Market trend and hygiene design for beverage technology, 25th September, 2015, Kasetsart University, Bangkok, Thailand.
5. Engineering approach for optimal cooking/thermal processing, 16th September, 2015, Kasetsart University, Bangkok, Thailand.
6. Food ingredient Asia conference, 11-12th September, 2015, BITEC Bangna, Bangkok, Thailand.
7. Tips for making your oral presentation easier to understand, 28th August, 2015, Kasetsart University, Bangkok, Thailand.
8. From Traditional Foods to Food and Nutritional Security. 3-7 August 2015, Kasetsart University, Bangkok, Thailand.
9. Food based approach to cancer prevention, 24th June, 2015, Kasetsart University, Bangkok, Thailand.
10. Study on the antioxidant activity of the vegetables and rice flour bread during cooking, 15th June, 2015, Kasetsart University, Bangkok, Thailand.
11. Thermal analysis and calorimetry in food, 22th February, 2015, Kasetsart University, Bangkok, Thailand.
12. Kasetsart university conference, 5-7th February, 2015, Kasetsart University, Bangkok, Thailand.
13. Food security and youth issues, 22th January, 2015, Kasetsart University, Bangkok, Thailand.
14. Sustainable management of insect pests of fruits with special reference to citrus, 1-4th September, 2010, University of Agriculture Faisalabad, Pakistan.

Articles/Essays/Reviews

1. Fast food & obesity. (Published in Urdu Science Magazine Lahore, Punjab, Pakistan, 2008).
2. Fast food is eating you. (Published in Nawae-Waqat (Sunday Magazine) dated 11, Jan 2009).
3. Vitamins or life savers. (Published in Urdu Science Magazine Lahore, Punjab, Pakistan, 2009).
4. Food security is great concern. (Published in Daily Report, dated 25, Nov 09).
5. Fruits, as saving diet. (Published in Nide-ie-Kisan, Nov, 2009).

6. Adulteration and Pakistan food industry. (Published in Nide-ie-Kisan, 2011).
7. Dieting and its effects. (Published in Nide-ie-Kisan, 2011).
8. Balanced diet. (Published in Urdu Science Magazine Lahore, Punjab, Pakistan, 2011).
9. Grading of fruits & vegetables (Published in Daily “DAWN” Lahore, Punjab, Pakistan, 2011).

Computer & other Certificates

- Certificate in Office Management (Word, Excel, Power point etc) from Skill Development Council Islamabad, Pakistan, 2007).
- Office Management (Word, Excel, Power point etc) from Pakistan College of commerce Faisalabad, Punjab, Pakistan, 2000).
- Basic Hiking Trekking & Mountaineering Training Course, from University of Agriculture, Faisalabad, Punjab, Pakistan, 2001.

Academic and Professional Achievements

- Highest score in TOEFL (IBT) (103/120).
- First position in school in matriculation.
- First position in school in 8th class.
- First position in school in 5th class.

IT

- Competent user of IT including Microsoft Word, PowerPoint, Excel and Access as well as statistical packages including Minitab, SAS, SPSS, and JMP.

Interests

- I enjoy travel and have independently travelled to six countries, which has widened my world view and shows my flexibility and adaptability.

Languages

- English (Fluent)
- Urdu (Fluent)

- Punjabi (Fluent)

References

1. Dr. Shinawar Waseem Ali
Assistant Professor
Institute of Agricultural Sciences
University of the Punjab, Lahore, Pakistan
Email: shinawar.iags@pu.edu.pk Tel: +92-334-4146456.
2. Dr. Weerachet Jittanit
Associate Professor
Department of Food Science and Technology
Faculty of Agro-Industry, Kasetsart University
Bangkok 10900, Thailand.
Email: weerachet.j@ku.ac.th Tel: +66-2562-5026.
3. Dr. Chockchai Theerakulkait
Associate Professor
Department of Food Science and Technology
Faculty of Agro-Industry, Kasetsart University
Bangkok 10900, Thailand.
Email: chockchai.t@ku.ac.th Tel: +66-2562-5032.