



Full name: Waleed Rizk El-Ghareeb El-Said

Position: Associate Prof. of Food Hygiene (Meat Hygiene and Meat Technology)

College of Veterinary Medicine, KFU, Saudi Arabia.

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Personal data

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Google Scholar ID: <https://scholar.google.com/citations?user=Yr0QlrIAAAAJ&hl=en>

Professional background

Teaching (lectures, Lab., and field supervision), and all exams and testing duties to both undergraduate and graduate students of the following, subjects: Food; Meat, poultry and fish Hygiene (Control and Technology), Food Microbiology, Food Hygiene, Food Preservation, and Food Technology. These skills were gained during his work in Institute of Public Health and Meat Technology, University of Veterinary Medicine Vienna, Austria.

Candidate shares and participates actively in the following scientific activities:

- 1- Teaching and exam duties of the preciously mentioned courses to undergraduate and graduate students.
- 2- Teacher, supervisor of Master students at Veterinary Medicine College.
- 3- Lecturing, training and evaluating regional training courses at Ministry of Agriculture as well as General Organization for Veterinary Services.
- 4- Preparing and designing simple training courses on Meat Hygiene and Food Safety for abattoir employee and food establishments.
- 5- Investigator of some research projects for food safety and meat microbiology.
- 6- Trainer in the HPLC unit in the Faculty of Veterinary Medicine, Zagazig University.



7- An instructor in the course module (Laboratory Practical), held at the institute of Meat Hygiene, Meat Technology and Food Science in the University of Veterinary Medicine in Vienna, from 27 April to 16 May 2008. This module constitutes a part of the joint (Master of Veterinary Public Health(MVPH) course programme 2007-2009 of the Frei Universitat Berlin / Germany and the Chiang Mai University in Thailand .

8- Internal Auditor in many Meat and poultry processing plants in Egypt.

Abattoir and food establishment consultant:

- a- Supervision on abattoir designing and consequent procedures in plant operation.
- b- Responsible for application of HACCP implementation system in different slaughterhouses.
- c- Designing and evaluating hygiene and disinfectant programme.
- d- Practical training of under - graduate and graduate students in abattoirs and meat companies.

Qualifications

- Bachelor of veterinary medicine, Zagazig University, (May, 1999)- Egypt.
- Master of veterinary Medicine (M.V.Sc.), Zagazig University (2003)- Zagazig, Egypt

Title of Master Thesis: - ***(Sanitary Status of Normal and Parasitic-Infested Livers Among Slaughtered Animals In Sharkia Province).***

- Doctor of philosophy in Veterinary Medical Sciences (Meat Hygiene& Technology) from Zagazig University (Egypt) with cooperation of **Institut für Fleischhygiene, Fleischtechnologie und Lebensmittelwissenschaften, Veterinärmedizinische Universität Wien. Vienna Vet. Med. University (Austria).** Title of PhD thesis ***(Sanitary Status of Some Game Birds)***

RESEARCH AREA OF INTEREST

The candidate follows the scientific school that favors production and improvement of wholesome meat for both animals and poultry carcasses.

This objective could be achieved through using modern biotechnological techniques. A quantitative analysis of food poisoning and pathogenic microorganisms and hazards and subsequent complete laboratory screening. Moreover, Food safety and analysis of risks through application of HACCP programme and ISO 22000.

MEMBER IN SOCIETIES

1- Member of the scientific research Association (Fac. of Veterinary Medicine, Zagazig Univ.)



2 - Active member in the committee responsible for developing, updating, and criticizing teaching policy in Faculty of Veterinary Medicine, Zagazig University.

3- Member of the library committee in Faculty of Vet. Med., Zag. Univ.

4- Member of Saudi Biological Society.

5- Member of Saudi Society for Life Sciences.

ACADEMIC HONORS & AWARDS

1- **2005-2008:** Channel system scholarship between Austria and Egypt, completely supported from the Egyptian government (Department of Meat Hygiene, Institute of Public Health, Vienna Vet. Med. University, Austria).

2- **2010:** Two research papers awarded via Zagazig University (high Impact Factor).

TEACHING COURSES FOR GRADUATE & UNDERGRADUATE STUDENTS

Teaching (lectures, Lab., and field supervision), and all exams and testing duties to both undergraduate and graduate students of the following, subjects:

Undergraduate Students:

1 - Abattoirs.

2 – AM and PM inspection of different food animals

3 – Meat preservation

4- Animal by-products 5- Rigor Mortis. 6- Identification of carcasses. 7- Poultry and Fish hygiene.

Graduate Students:

1- Microbiological analysis of food:

1- Pathogenic and food poisoning m.os. isolation.

3- DNA isolation

4- VIDAS technique.

2- Food Analysis:

a- Chemical analysis of food, meat (protein, fat, moisture, ash).

b-Nutritive value analysis.

c- Biogenic amines determination in food. D- Analysis of food by HPLC.

Master thesis Supervised by Dr. Waleed R. El-Ghareeb :

1- Youssef, Aymen M.A.: "Antibiotic residues in poultry offal edible for human consumption ". Food Control Dept., Fac. of Vet., Med. Zagazig Univ.

2- Atwa, H.M.A.: "Antibiotic residues in prepared meat products". Food Control Dept., Fac. of Vet., Med., Zag. Univ.



Interpersonal Skills:

- Ability to work either independently and collaboratively as a member of group and under high pressure.
- Clear, logical thinking, showing an analytical and scientific approach, detail-oriented and a self-starter.
- Ability to keep accurate records, to prioritize and to take instructions
- Ability to organize and prioritize tasks and responsibilities.
- Highly motivated and have a strong commitment and interest in laboratory work and translational research.
- Ability to maintain good working relationships with staff on all levels.
Excellent communication, negotiation, project management, time management and problem solving.

Selected publications

- 1- F. A. Al-Hizab, M. A. Hamouda, O.H. Amer, A.M. Edris, **W.R. El-Ghareeb**, S.M. Abdel-Raheem , Najoua Hawas, A. M. Elmoslemany and A.M Ibrahim (2018): CYSTIC ECHINOCOCCOSIS IN DROMEDARY CAMEL: BIOCHEMICAL, HISTOPATHOLOGICAL AND PARASITOLOGICAL STUDIES. *Camel research and practices*. Vol 25 No 2, p 1-8.
- 2- **Waleed Rizk El-Ghareeb**, Wageh Sobhy Darwish, and Ahmed Meligy Abdelghany Meligy (2018): Metal contents in the edible tissues of camel and sheep: human dietary intake and risk assessment in Saudi Arabia. *Japanese Journal of Veterinary Research*. IF: 0.7
- 3- Mohamed A. Hussein, **Waleed R. El-Ghareeb** and Mohammed A. F. Nasr (2018): The effect of rosemary extract and lactic acid on the quality of refrigerated broiler fillets. *J Food Sci Technol*. <https://doi.org/10.1007/s13197-018-3441-2>. IF: 1.8
- 4- EA Eldaly, MA Hussein, **WR El-Ghareeb** 2016. Assessment of biogenic amines content in fresh cattle livers during chilling storage and panroasting. *Japanese Journal of Veterinary Research* 64 (Supplement 2), S217-S223. IF: 0.7
- 5- SI Al-Sultan, SM Abdel-Raheem, **WR El-Ghareeb**, MHA Mohamed 2016. Comparative effects of using prebiotic, probiotic, synbiotic and acidifier on growth performance, intestinal microbiology and histomorphology of broiler chicks. *Japanese Journal of Veterinary Research* 64 (Supplement 2), S187-S195. IF: 0.7
- 6- **Waleed R. E.** and Reyad R. Shawish 2016. Prevalence and molecular characterization of Virulence Genes of Enterococcus fecalis isolated from beef burger and beef sausage. *Global Vetrenaria*, 119-125.
- 7- AEMA Morshdy, WS Darwish, **WR El-Ghareeb**, R Gouda 2015. Antibiotic and heavy metal residues in camel meat. 7th International Toxicology Symposium in Africa, 38.
- 8- **WR El-Ghareeb**, SA Al-Shami, MA Mandour, GF Altabary 2014. Microbial Assessment for Camel and Mutton Carcasses Slaughtered at Al-Ahsaa Abattoir, Saudi Arabia. *Journal of Animal and Veterinary Advances* 13 (21-24), 1179-1184.
- 9- Mohamed Abdallah Hussein, Wageh Sobhy Darwish, **Waleed Rizk El-Ghreeb** and Kamal Ibrahim EL-Desoky 2013. Aflatoxin and Ochratoxin A residues in some Egyptian meat additives. *Vet. Med. Zagazig*




journal.

- 10-Emad El-Din Ibrahim Ghazaly Mohamed, **Waleed Rizk El-Ghareeb** and Adel I . El Atabani **2013**. Antibiotic residues among imported livers.
- 11-**El-Ghareeb**, W.R., Hussien, M.A., and Lotfy, O. **2012**. Shelf life improvement of camel meat treated with potassium sorbate 0.3%. *Journal of American Science*, 2012;8(4). Pages 507 – 511.
- 12-Merwad, A. M. Amin ; **Waleed Rizk El-Ghareeb** and Taisir, S. Mohamed (**2011**): Occurrence of some Zoonotic Vibrios in Shellfish and Diarrheic Patients with Regard to Vibrio Parahaemolyticus . *Journal of American Science* 7(9), pages 449 – 459.
- 13-Peter Hofbauer, Dr. med. vet.; Frans J Smulders, Prof. Dr. med. vet. Dr. h.c.; Miroslav Vodnansky, Dr. med. vet.; Peter Paulsen, Dr. med. vet.; **Waleed R El-Ghareeb**, Dr. med. vet. (**2010**): A note on meat quality traits of pheasants (*Phasianus colchicus*). *Journal of European Wild Life Research*. 56: 809-813.
- 14-W. S. Darwish; Y. Ikenaka¹, **W. R. El-Ghareeb** and M. Ishizuka (**2010**): High expression of the mRNA of cytochrome P450 and phase II enzymes in the lung and kidney tissues of cattle . **Animal journal**. 2023-2029.
- 15-Eldaly, E.A.; Hussein, M.A. and **El-Ghareeb, W.R. (2010)**: Assessment of Hygienic Preparation of Broiler Carcasses And Its Effect On Their Shelf Life At Refrigeration. 10th Sci. Vet. Med. Zagazig Conference (10-13 February), Luxor.
- 16-Peter Paulsen; Ali Aydin; **Waleed El-Ghareeb** and Geraldine Ramage (**2009**): Application of an automated MPN system for enumeration of bacterial counts on food contact surfaces. Poster in Berline Conference.
- 17-**W. R. El-Ghareeb**, F.J.M. Smulders, A.M.A. Morshdy, R. Winkelmayr, P. Paulsen (**2009**): Microbiological condition and shelf life of meat from hunted game birds. *Journal of European Wild Life Research* 55:317-323.
- 18-Paulsen, P; **El Ghareeb, WR**; Aydin, A; Devulder, G (**2009**): Application of an Automated MPN system for Enumeration of Bacterial Counts on Food Contact Surfaces. 2009 IAFP European Symposium; OCT 7-9, 2009; Berlin, GERMANY. 2009.
- 19-Waleed-Rizk, **El Ghareeb**, MSc.; Zagazig Universität, Ägypten.Von 2007-2008 am Institut für Fleischhygiene als Stipendiat tätig (Channel Programm der Ägypt. Regierung). Forschungsarbeiten zur mikrobiologischen und chemischen Qualität von Fleisch von Federwild.
- 20-**El-Ghareeb**, WR; Smulders, FJM; Morshdy, AMA; Winkelmayr, R; Paulsen, P (2009): Microbiological condition and shelf life of meat from hunted game birds *EUR J WILDL RES* (55), 4 317-323.
- 21-Paulsen, P; Winkelmayr, R; **Waleed Rizk El-Ghareeb (2009)**: Federwild: Sauberes Arbeiten macht sich bezahlt. *Österreichs Weidwerk* 10, 14-16.

Under publication:

- 1- **Waleed Rizk El-Ghareeba** , Ahmed Meligy Abdelghany, Wageh Sobhy Darwishb, Abobakr Mostafa Edrisa, and Zuhair Shorooz Mullaa. Antibiotic Residue levels in Camel, Cattle and Sheep Tissues using LC-MS/MS Method.

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- 2- F. A. Al-Hizab, M. A. Hamouda, O.H. Amer, A.M. Edris, A.M Ibrahim, S.M. Abdel-Raheem, Najoua Hawas, A. M. Elmoslemany and **W.R. El-Ghareeb** (2018): HEPATIC CYSTIC ECHINOCOCCOSIS IN ONE-HUMPED CAMEL IN EASTERN REGION, SAUDI ARABIA: PREVALENCE, RISK FACTORS AND ECONOMIC LOSS. Camel research and practices.
 - 3- Foot and mouth disease virus O/ME-SA/Ind 2001 lineage outbreak in vaccinated large ruminants Eastern Saudi Arabia in 2016.

Published Papers in Refereed International Conferences

- 1- Abdallah Fikry A. Mahmoud, Elsaid A. Eldaly , Alaa Eldin; M.A. Morshdy, Yoshinori Ikenaka, Shouta Nakayama , Hazuki Mizukawa , Yared B. Yohannes , **Waleed R. El-Ghareeb** , Mohamed; Tharwat El-Abbasy, Mayumi Ishizuka. Residue Levels and Health Risk Assessment of Organochlorine Pesticides (OCPs) in Domesticated Animals from Egypt. 23rd Symposium on Environmental Chemistry 14th - 16th May **2014**, Kyoto University, Kyoto, Japan.
- 2- Assessment of Hygienic Preparation of Broiler carcasses and its Effect on Their shelf life at refrigeration. The 10th Veterinary Medical Zagazig Conference (12-14 February). Luxor, Egypt (**2008**).
- 2- Wageh Sobhy Darwish, Mohammed Abdallah M. Hussein and **Waleed Rizk El-Ghareeb** (**2011**): Toxic Metal Residues in Egyptian Cattle and Sheep Meats. The 3rd International Toxicology Symposium in Africa, Zambia, Lusaka, 8 September 2011.
- 3- The 1st International Halal Food in KSA, Riyadh, **2012** (Attendance).
- 4- The 7th International Food Safety Conference in Dubai, Emirates, **2012** (Poster).
- 5- اللقاء السابع والعشرين للجمعية السعودية لعلوم الحياة بجازان ١٣-١٥ ربيع الآخر ١٤٣٣ Some hazard residues in marketed chicken meat Saleh, A.G.; Morshdy, A.M. and **El-Ghareeb, W.R.**
- 6- اللقاء الثامن والعشرين للجمعية السعودية لعلوم الحياة حائل ٢٨-٣٠ جمادى الأولى ١٤٣٤ Prevelance of mould genera among edible offal. Darwish,W.S.; El-Ged M.H., and **El-Ghareeb, W.R.**

MEMBERSHIPS IN THE SCIENTIFIC SOCIETIES:

- Veterinary Sciences Society (VSS) of Zagazig University.

TRAINING COURSES and WORKSHOPS:

- Faculty leaderships and staff training courses (from 2006-2012); (Interactive communication skills, Effective presentation, University Laws, Preparation of University teachers, Macroteaching, Microteaching, Ethics of



scientific research, management of meetings and conferences, the international publishing and management of the time), Faculty Leadership and Development Center (FLDC), Zagazig University.

- Computer and Information technology (IT) training courses; at Department of Computer Science, Faculty of Science, Zagazig University.
- Quality assurance training courses; at the Quality assurance Unit, Faculty of Veterinary Medicine, Zagazig University.
- Passed the training cycle in the management of the research team 12- 14/1/2010.
- Passed the training cycle in the international scientific publishing 9-11/1/2010.
- Passed the training cycle in Food Safety Management System, HACCP and ISO 22000 from P&Q Institute, Arabic Academy for science and Technology and Maritime Transport. Alex. 2010.
- Passed the training cycle in Effective Presentation 29-31/12/2009.
- Passed the training cycle in credit hours 26-27/4/2006.
- Passed the training cycle in the design course 22-23/4/2006.
- Passed the training cycle in time management and work pressures 28-30/3/2006.
- Passed the training cycle in the Electron Microscope 25-27/3/2006.
- Passed the training cycle in the windows (Windows) 5-28/3/2005.
- Passed the training cycle in Computer Applications (Spsswin) 2-25/4/2005
- Passed the training cycle in pedagogy, teacher Preparation University 2-21/9/2000.
- Passed more than 10 training cycles at King Faisal University during 1433 till 1436 H.

REFEREES:

- 1- **Frans Smulders**, Director and Professor, Department of Meat Hygiene and Meat Technology, Institute of Public Health, Vienna Vet. Med. University, Austria., E-mail; frans.smulders@vu-wien.ac.at
- 2- **Peter Paulsen**, Assistant Professor, Department of Meat Hygiene and Meat Technology, Institute of Public Health, University of Veterinary Medicine Vienna, A-1210 Vienna, Austria E mail; peter.paulsen@vu-wien.ac.at Tel.: +43-1-25077-3318
- 3- **Alaa E. M. A. Morshdy**, Professor of Meat Hygiene and Dean of Faculty of Veterinary Medicine, Zagazig University, Egypt. Mobile: 0020105734671



الأنشطة العلمية والمشاركة التدريسية خلال العمل في جامعة الملك فيصل من بداية التعاقد ١٩/١١/١٤٣٢

١- التدريس

١-١: المقررات التي تم تدريسها

م	المقرر ورقمه	عدد الساعات	عدد طلاب الفصل	
			عدد الشعب	الأول الثاني
1	الرقابة الصحية على اللحوم ومنتجاتها (٥٢١)	٥	٢	١٤
2	الأمراض التي تنتقل عن طريق الطعام	٣	٢	١
3	علم جراثيم الطعام التشخيصي	٣	١	٠
4	مسائل في الرقابة علي اللحوم	٣		

٢- الخطوات التطويرية لبرامج الدراسات العليا بالقسم

كلف سعادة الدكتور/ وليد رزق الغريب بإعداد برنامج ماجستير (علوم صحة الغذاء) وقد تمت الموافقة عليه من مجلس الكلية وكذلك مجلس الدراسات العليا بالجامعة قد صادق معالي وزير التعليم العالي بالنيابة علي القرار المذكور بموجب خطاب سعادة الامين العام لمجلس التعليم العالي بالنيابة رقم ١٤٥٤ بتاريخ ١٤٣٤/٨/٢ هـ.

٤- المشاريع البحثية الممولة من خارج جامعة الملك فيصل وتم الإنتهاء منها:

م	عنوان البحث	الباحثون	جهة التمويل	مدة البحث	تاريخ البدء
١	استخدام اليوريا والمولاس في العلائق المحتوية علي خشائن منخفضة الجودة وتأثيرها علي كفاءة النمو وصفات الذبيحة وجودة اللحوم في أغنام النجدي السعودية	د. وليد رزق الغريب (الباحث الرئيس) اد. صلاح بن عبد العزيز الشامي اد. محمد عبد الباري مندور	منحة سابك SABIC	١٢ شهرا	١٤٣٣-٣-٣٠

٥- المشاريع البحثية الممولة من عمادة البحث العلمي - جامعة الملك فيصل:

م	عنوان البحث	الباحثون	جهة التمويل	مدة البحث	تاريخ البدء
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١٤٣٤-٣-٢١	١٢ شهرا	عمادة البحث العلمي بجامعة الملك فيصل	د. وليد رزق الغريب (الباحث الرئيس) اد. صلاح الشامي اد. محمد عبد الباري مندور د. غسان فايز الطبري	1	تقييم الممارسات الصحية لمسالخ الشرقية بالمملكة العربية السعودية وسبل تطويرها لإنتاج لحوم آمنة
1437	١٢ شهرا	عمادة البحث العلمي بجامعة الملك فيصل	د. وليد رزق (الباحث الرئيس) أد. أبوبكر ادريس د. زهير ملا د. أحمد مليحي	2	متبقيات المضادات الحيوية في لحوم الجمال والبقر في محافظة الأحساء

٦-: الزيارات الميدانية

م	جهة الزيارة	غرض الزيارة	تاريخ الزيارة
١-	شركة التنمية المحدودة(الريان)	تدريب الطلاب علي رعاية الحيوان ومصنع الألبان	٢٠١٢/٥/١ م
٢-	مسالخ السوق المركزي بالأحساء	تدريب الطلاب علي طرق الكشف علي الذبائح	مرة كل أسبوع
٣-	مسالخ العمران بالأحساء	تدريب الطلاب علي طرق الكشف علي الذبائح	مرة كل أسبوع
٤-	مسالخ الوزية للدواجن	تدريب علي طرق الكشف علي ذبائح الدواجن	مرتين في العام
٥-	مختبرات هيئة الغذاء والدواء في الرقابة على الأغذية	تدريب الطلاب علي طرق الكشف على الغذاء	مرتين في العام

٨-: الأعمال الإدارية وأعمال اللجان

اسم اللجنة / المجلس	نوع المشاركة
-لجنة الدراسات العليا. -لجنة إعداد التقارير السنوية للكلية. -مسئول عن برنامج الدراسات العليا	عضو بموجب القرار الإداري رقم ٣٩٠-١-١٧- أ ٢٠١٢-٦-١٤٢٧

٩-: المشاركة في المحاضرات الثقافية العامة

م	عنوان المحاضرة	التاريخ	المكان
١-	حفظ اللحوم	٢٠١٢-٣-٢٠	مسرح الكلية
٢-	مصداقية اللحوم المصنعة		مسرح الكلية
٣-	الوجبات السريعة		مسرح الكلية

١٠- نشاط التأليف والتحكيم:

- ١- تحكيم مرجع علمي بعنوان principles of quantitative genetics and animal genetic improvement برقم (١٣٤٠١٠) تأليف أد- صلاح بن عبد العزيز الشامي .
- ٢- الشروع في تأليف مرجع علمي بعنوان Impact of food poisoning and methods of prevention موافقة معالي مدير الجامعة بتاريخ ١٤-٢-١٤٣٣ رقم (١٣٤٠١٧).
- ٣- ٢٠١٣: ناقش سعادة الدكتور وليد رزق الغريب رسالة الماجستير للطالب/ سالم مضحي العززي بعنوان (تقدير محتوى البيروقات الطبيعي في عضلات لحوم الأبقار وأثره على طراوتها) والمشرف علي الرسالة سعادة الدكتور/ عبد العزيز الشثري استاذ م علوم التغذية بكلية الزراعة والعلوم الغذائية بجامعة الملك فيصل.
- 4- Antibiotic residues in camel meat (2014) Master thesis. Rehab Gouda Mohammed Said Ahmed / Waleed R. El-Ghareeb. Department of Food Control / Meat Hygiene and Technology
- 5- Peer-reviewer in lighthouse jurnal WWW.LIGHTHOUSEJOURNALS.ORG
https://www.researchgate.net/profile/Waleed_El-Ghareeb2
- 6- مناقشة رسالة الماجستير الخاصة بالمعيد- أحمد بن عيسى الفيقي بعنوان (مدي تواجد الاكياس المائية في ذبائح الجمال والأغنام وعلاقتها بجودة اللحوم).