

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI (<i>Personal Details</i>)			
Nama Penuh (<i>Full Name</i>)	SITI HAJAR BINTI ARIFFIN		Gelaran (<i>Title</i>): DR.
No. MyKad / No. Pasport (<i>Mykad No. / Passport No.</i>)	Warganegara (<i>Citizenship</i>) MALAYSIA	Bangsa (<i>Race</i>) MALAY	Jantina (<i>Gender</i>) FEMALE
Jawatan (<i>Designation</i>)	SENIOR LECTURER	Tarikh Lahir (<i>Date of Birth</i>)	13 DECEMBER 1990

Alamat Semasa (<i>Current Address</i>)	Jabatan/Fakulti (<i>Department/Faculty</i>)	E-mel dan URL (<i>E-mail Address and URL</i>)
TCA-13-08, CLIO 2, PERSIARAN IRC 5, IOI RESORT CITY, 62502, PUTRAJAYA, MALAYSIA	DEPARTMENT OF PROCESS AND FOOD ENGINEERING, FACULTY OF ENGINEERING, UNIVERSITI PUTRA MALAYSIA	E-mail: hajarariffin@upm.edu.my ORCID: https://orcid.org/0000-0002-0992-9954 H/P: 018-9031312

B. KELAYAKAN AKADEMIK (<i>Academic Qualification</i>)			
Nama Sijil / Kelayakan (<i>Certificate / Qualification obtained</i>)	Nama Sekolah Institusi (<i>Name of School / Institution</i>)	Tahun (<i>Year obtained</i>)	Bidang pengkhususan (<i>Area of Specialization</i>)
PhD	UNIVERSITY OF BIRMINGHAM, UK	2019	PACKAGING ENGINEERING, POSTHARVEST HANDLING, MODELING, QUALITY AND SHELF LIFE, SENSORY AND CONSUMER STUDIES
BSc	IOWA STATE UNIVERSITY, USA	2013	CHEMICAL ENGINEERING

C. KEMAHIRAN BAHASA (<i>Language Proficiency</i>)					
Bahasa / Language	Lemah <i>Poor (1)</i>	Sederhana <i>Moderate (2)</i>	Baik <i>Good (3)</i>	Amat Baik <i>Very good (4)</i>	Cemerlang <i>Excellent (5)</i>
English				✓	
Bahasa Melayu					✓

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN (Scientific Experience and Specialization)				
<i>Organization</i>	<i>Position</i>	<i>Start Date</i>	<i>End Date</i>	<i>Expertise</i>
Faculty of Applied Sciences, UCSI University, Malaysia	Adjunct lecturer	1 Dec 2020	30 Nov 2022	Packaging engineering, postharvest handling, quality and shelf life, modeling, sensory and consumer studies
Department of Food Science and Human Nutrition, Iowa State University, USA	Teaching assistant	Aug 2012	May 2013	Food engineering
Department of Chemical and Biological Engineering, Iowa State University, USA	Teaching assistant	Aug 2012	May 2013	Separation course
Department of Agricultural and Bio-system Engineering, Iowa State University, USA	Teaching assistant	Jan 2012	May 2012	Heat and mass transfer course

E. PEKERJAAN (Employment)				
<i>Majikan / Employer</i>	<i>Jawatan / Designation</i>	<i>Jabatan / Department</i>	<i>Tarikh Iantikan / Start Date</i>	<i>Tarikh tamat / Date Ended</i>
Universiti Putra Malaysia	SENIOR LECTURER	DEPARTMENT OF PROCESS AND FOOD ENGINEERING	18 APRIL 2019	

F. ANUGERAH DAN HADIAH (Honors and Awards)				
<i>Name of awards</i>	<i>Award Title</i>	<i>Award Authority</i>	<i>Award Level</i>	<i>Year</i>
Academic Awards	Best Paper – Track in Food and Postharvest	8 th International Conference on Food Engineering Network of Thailand	International	2022
	Best Final Year Project	Faculty of Engineering, UPM	University	2022
	Bronze	Final Year Project Exhibition Day, Faculty of Engineering, UPM	University	2022
	Gold	Asia Packaging Network (APN) International Packaging Symposium	International	2021
	Best Paper Award (Special Jury)	5 th International Conference on Agricultural and Food Engineering/13 th International FRUTIC Symposium	International	2021
	Silver	National Agricultural Engineering and Food Engineering Convention	National	2021
	Gold	Final Year Project Exhibition Day, Faculty of Engineering, UPM	University	2021
	Best Final Year Project	Faculty of Engineering, UPM	University	2020
	Best Poster	University of Birmingham, Postgraduate Open Day	International	2017
	Best Presentation	University of Birmingham,	International	2017

		Postgraduate Open Day		
	Honor Award	National Chemical Engineering Honor Society, OMEGA CHI EPSILON, Iowa State University, USA	International	2013
	Best Final Year Process and Plant Design Project	Methanol Recovery Process and Plant Design for DOW Chemical Company, Iowa State University, USA	International	2013
Non-Academic Awards	President Award	The National Society of Leadership & Success, SIGMA ALPHA PI, Iowa State University, USA	International	2013
	Ambassador	Iowa State University Engineering Career Fair	International	2012
	Ambassador	Iowa State University Engineering Week	International	2012
	Gold medal	Badminton Inter University Tournament at Iowa State University	International	2012

G. SENARAI PENERBITAN (*List of publications*)

<i>Journal</i>	<ol style="list-style-type: none"> 1. Ranjith, F. H., Ariffin, S. H., Muhiyaldin, B. J., Liyana, N., Mohammed, N. K., Asyila, A., Hussin, M. (2022). Influence of natural antifungal coatings produced by Lacto-fermented antifungal substances on respiration, quality, antioxidant attributes, and shelf life of mango (<i>Mangifera indica</i> L.). <i>Postharvest Biology and Technology</i>. (Q1) 2. Ranjith, F. H., Adhikari, B., Muhiyaldin, B. J., Liyana, N., Mohammed, N. K., Ariffin, S. H., Hussin, M. (2022). Peptide-based edible coatings to control postharvest fungal spoilage of mango (<i>Mangifera indica</i> L.) fruit. <i>Food Control</i> (Q1) 3. Adila, A., Halim, A., Shamsudin, R., Ariffin, S. H., Nor, W., & Zainol, Z. (2022). Kinetic Models on Quality Changes during Heat Blanching of Some Fruit and Vegetables. <i>Advances in Agricultural and Food Research Journal</i>, 3(1), 1–10 (Indexed journal) 4. Shamsudin, R., Ariffin, S. H., Nor, W., Zainol, Z., & Azmi, N. S. (2021). Modelling the Kinetics of Color and Texture Changes of Dabai (<i>Canarium odontophyllum</i> Miq.) during Blanching. <i>Agronomy</i>, 11(11) (Q1) 5. Othman, S., Othman, N., RA, S., Ariffin, S.H., & Yunus, K. F. (2021). Corn Starch /chitosan nanoparticles/thymol bio-nanocomposite films for potential food packaging applications. <i>Polymers</i>, 13(3) (Q1) 6. Salahuddin, M., Basri, M., Nadiah, N., Karim, A., Sulaiman, A., Syafinaz, I., Ariffin, S. H. (2021). Progress in the Valorization of Fruit and Vegetable Wastes : Technologies Used for Bioactive Compound Extraction. <i>Polymers</i>, 13(20) (Q1) 7. Sohany, M., Syafinaz, I., Amin, M., & Ariffin, S. H. (2021). Characterization of Anthocyanin Associated Purple Sweet Potato Starch and Peel-Based pH Indicator Films. <i>Foods</i>, 10(9) (Q1) 8. Shapawi, Z. I. A., Ariffin, S. H., Shamsudin, R., Tawakkal, I. S. M. A., & Gkatzionis, K. (2020). Modeling Respiration Rate of Fresh-cut Sweet
----------------	---

	<p>Potato (Anggun) Stored in Different Packaging Films. Food Packaging and Shelf Life (Q1)</p> <ol style="list-style-type: none"> 9. Nordin, N., Romzi, N.A.S., Manaf, Y.N., Tawakkal, I.S.M.A., Ariffin, S. H., Othman, S. H., & Yusof, Y. N. (2020). Characterization of Active Sweet Potato-based Films Containing Thymol at Different Varieties: Vitato and Anggun. Food Packaging and Shelf Life (Q1) 10. Ariffin, S. H., Gkatzionis, K., Bakalis, S., & T.Moxxon. (2020). Effect of Compression on Mechanical Property of Ready-to-Eat (RTE) Spinach Varieties. Malaysian Applied Biology. (Q4) 11. Basri, M. S. M., Jais, N. M., Sulaiman, A., Nor, M. Z. M., Shah, N. N. A. K., & Ariffin, S. H. (2020). Optimizing the Processing Factor and Formulation of Oat-Based Cookie Dough for Enhancement in Processes, 8(7). (Q2) 12. Ariffin, S. H., Shamsudin, R., & Tawakkal, I. S. M. A. (2020). Dabai Fruit: Postharvest handling and storage. Advances in Agricultural and Food Research Journal. (Indexed journal) 13. Ariffin, S. H., Gkatzionis, K., & Bakalis, S. (2017). Leaf injury and its effect towards shelf-life and quality of ready-to-eat (RTE) spinach. Energy Procedia, 123, 105–112. (Scopus)
<i>Proceedings</i>	<ol style="list-style-type: none"> 1. Z.I.A. Shapawi, S.H. Ariffin, R. Shamsudin, I.S.M.A Tawakkal, M.S.M. Basri – Modeling Respiration Rate of Dabai Fruit Stored in Different Packaging Films. 2nd International Scientific Conference on Indigenous Crop, Congress on Sustainable Agriculture and Food Security. 2022 2. Z.I.A. Shapawi, S.H. Ariffin, R. Shamsudin, M.S.H.M.F. How, A.H. Baharom – The effect of edible coatings on the quality and shelf life of starfruit (Averrhoa Carambola L. cv.) B10. The 8th International Conference on Food Engineering Network of Thailand. 2022 3. N.A.Zabidi, N.N. Zainal, M. Sohany, I.S.M.A Tawakkal, S.H. Ariffin, M.N. Naim – Effect of different loadings on Polybutylene Succinate (PBS) on the properties of polylactic acid (PLA)/ polybutylene succinate (PBS) blend films. The 8th International Conference on Food Engineering Network of Thailand. 2022 4. Z.I.A. Shapawi, S.H. Ariffin, R. Shamsudin, I.S.M.A Tawakkal, K. Gkatzionis – Modeling respiration rate of fresh-cut sweet potato Anggun stored in different packaging films. 5th International Conference on Agricultural and Food Engineering. 2021 5. S. H. Ariffin, K. Gkatzionis, S. Bakalis, Quantitative Tools for Sustainable Food and Energy in the Food Chain – Predictive Modelling, ERASMUS, Syros, Greece. 2017 6. S. H. Ariffin, K. Gkatzionis, S. Bakalis, Effect of Leaf Injury on Mechanical Property of Ready-to-Eat (RTE) Spinach. Centre for Sustainable Energy Use in Food Chains, London, UK. 2017 7. S. H. Ariffin, K. Gkatzionis, S. Bakalis, Leaf Injury and its Effect Towards Shelf-Life and Quality of Ready-to-Eat (RTE) Spinach. 18th World Congress of Food Science and Technology, Dublin, Ireland. 2016 8. S. H. Ariffin, K. Gkatzionis, S. Bakalis, Quantitative Tools for Sustainable Food and Energy in the Food Chain, ERASMUS, Malta. 2016

H. PROJEK PENYELIDIKAN (Research Project)					
<i>Project No.</i>	<i>Project Title</i>	<i>Role</i>	<i>Year</i>	<i>Source of fund</i>	<i>Status</i>
	Effects of edible coatings on quality and shelf life of carambola ('Bintang Mas') stored at different storage and packaging treatments	Project Leader	Nov 2020 – Nov 2023	Geran Putra IPM	On-going
	Physico-chemical, mechanical, functional properties and storage quality of local sweet potato plants	Co - researcher	Aug 2018 – Aug 2021	Geran Putra IPB	Completed
	Physico-chemical, mechanical and functional properties of Dabai fruit (Canarium Odontophyllum Miq.)	Co - researcher	Sept 2019 – Sept 2021	FRGS	Completed
	Effect of processing on quality and shelf life of ready-to-eat (RTE) leafy vegetables	Main researcher	May 2014 – May 2017	MOHE	Completed

I. KURSUS YANG DIAJAR (Taught Courses)		
<i>Year</i>	<i>Course</i>	<i>Credit hours</i>
2019 - 2022	EPF 4804: Process Simulation and Optimization	3 (2+1)
2019	ECC 3004: Engineering Statistics	3 (3+0)
2019 - 2023	EPF 3501: Waste Treatment and Utilization	3 (3+0)
2019 - 2021	EPF 3105: Food Process Engineering Lab II	1 (1+0)
2020 - 2022	EPF 3106: Food Process Engineering Lab III	1 (1+0)
2022 - 2023	ENG 3001: Engineering Mathematics I	3 (3+0)

J. PENYELIAAN (Supervisions)				
<i>Type</i>	<i>Name</i>	<i>Project</i>	<i>Status</i>	<i>Roles</i>
Final Year Project	Zahrah-Izati Azhar Shapawi	Modeling Respiration Rates of Fresh-cut Sweet Potato (Anggun) Stored in Different Packaging Films	Completed with Best Project Award	Main supervisor
	Nur Nisya Farhah	RGB Imaging for the Characterization of Ripening Banana for Waste Critical Point Determination	Completed with Gold Award for FYP Open Day	
	Nazurah Yunos	RGB Imaging for Monitoring Quality Changes of Star Fruit During Storage	Completed	
	Aqilah Azahari	Mathematical Modeling of Color and Texture Kinetics of Fresh-cut Star Fruit Stored at Different Packaging Film and Storage Conditions	Completed with Best Project Award and Bronze Award for FYP Open Day	

PhD	Fernando Hewage Ranjith Piyasiri	Enhancement of Shelf Life and Postharvest Quality of Mango (<i>Mangifera indica</i> L.) with Natural Disinfectant Produced by Lacto-fermented Agricultural by-products	Completed	Co-supervisor
MSc	Zahrah-Izati Azhar Shapawi	Effects of edible coatings on quality and shelf life of carambola ('Bintang Mas') stored at different storage and packaging treatments	On-going	Main supervisor
	Nazurah Yunos	Consumer Freshness Perception of Fresh-cut Star Fruit Stored at Different Packaging Conditions	On-going	
	Nur Afiqah Hani Binti Abdul Rashid	Effects of Active and Passive Modified Atmosphere Packaging (MAP) on Quality and Shelf Life of Dabai (<i>Canarium Odontophyllum Miq.</i>) during Storage	On-going	Co-supervisor
	Nur 'Afifah Zabidi	Shelf-life Mechanism of Active Biopolymer Based Films Containing Essential Oil Nanoparticle for Food Packaging	On-going	

K. PROJEK KOMUNITI (<i>Community Projects</i>)					
<i>Roles.</i>	<i>Project Title</i>	<i>Location</i>	<i>Fund</i>	<i>Level</i>	<i>Year</i>
Project leader	Transfer Knowledge on the Innovation of Water Filtration and Treatment using Natural Sources	Desa Bagan Melibur, Kepulauan Meranti, Indonesia	EMP Mega Persada, Indonesia (RM 10,342)	International	2019/2020
Project leader	Waste Champ	Pulau Carey, Selangor	Bank Rakyat (RM 2,100)	National	2019/2020