Annexure-I

Application Form for Teaching Positions
(Part-Time/Contractual/Ad-hoc/Industry Experts & others)

Documents must be submitted with the form:

1. Two copies of passport size recent photographs.
2. Attested copies of all academic certificates, transcripts & other relevant certificates (if any).
3. Experience certificate (if any).
4. List of publications.
5. NID Card Photocopy.
6. NOC for Part time Faculty and Industry Experts.

Instructions:

1. Incomplete or incorrect application will be rejected.
2. Extra rows can be added if necessary.
3. Any kind of persuasion will disqualify the candidate.
4. Applicants, who are currently employed, need to apply through proper channel**.**

Position applied for : Associate Professor

Department : Nutrition and Food Engineering

Major (if any) **: Food Engineering**

Current position (if applicable)**: Associate Professor, Department of Food Engineering, Jashore University of Science and Technology, Jashore-7408**

Photograph

1. Personal Information:

SL.	Particulars	Detailed Information
1.	Name	Dr. Shafi Ahmed
2.	Father's name	Jafar Ahmed
3.	Mother's name	Shahanara Ahmed
4.	Date of birth	13/04/1987
5.	Age	39 years
6.	Gender	Male
7.	Mailing address	Room 712, Kobi Nazrul Academic Building, Jashore University of Science and Technology, Jashore-7408
8.	Contact number (s)	+8801740254197
9.	E-mail address	shafi@just.edu.bd
10.	Permanent address	Vill: Dhasdi, Post Office: Baburhat-3602, Upazilla: Chandpur, District: Chandpur
11.	Nationality	Bangladeshi
12.	National ID number	5961946455
13.	Religion	Islam
14.	Marital status	Married
15.	Salary	As per DIU rules.

Annexure-I

2. Educational Qualifications (Started from Higher Degree):

Certificate/ Degree	Board/University	Group/ Subject	Division/ Class/CGPA	Passing year
Doctor of Philosophy (PhD)	Tokyo University of Marine Science and Technology, Tokyo, Japan	Advanced Food Science and Technology	Awarded	2024
Short Course	IHE Delft Institute for Water Education, The Netherlands.	Unit Operations in Water Treatment	Completed	2020
Master of Science (Engineering)	Shahjalal University of Science & Technology (SUST), Sylhet	Food Engineering & Tea Technology	3.77	2015
Bachelor of Science (Engineering)	Shahjalal University of Science & Technology (SUST), Sylhet	Food Engineering & Tea Technology	3.68	2011
Higher Secondary Certificate	Baburhat High School & College	Science	4.70	2005
Secondary School Certificate	Baburhat High School	Science	4.31	2003

3. Academic Achievements (if any):

SL.	Description	Year
1.	I obtained my Master of Science (Engineering) degree with **Distinction**	2015

4. Professional Experiences (if any, started from last one):

SL.	Designation	Institution/Organization	From (Date) ------- To (Date)
1.	Associate Professor	Jashore University of Science & Technology, Jashore	Feb 08, 2026 – Current
2.	Assistant Professor	Jashore University of Science & Technology, Jashore	Sept 01, 2018 – Feb 07, 2026
3.	Lecturer	Jashore University of Science & Technology, Jashore	Sept 17, 2017 – Aug 31, 2018
4.	Senior Lecturer	Daffodil International University	Oct 02, 2016 – Sept 16, 2017
5.	Lecturer	State University of Bangladesh	Feb 17, 2014 – Oct 01, 2016

Annexure-I

5. Professional Training/Conference/Workshop/Seminar (if any):

SL.	Title/Topic	Name of the Institute	From (Date)---To (Date)
1.	iFoodNet training school on Innovation.	Norwegin University of Science and Technology, Norway.	8 –12 Nov 2021
2.	Advanced Instrumental Methods of Chemical Analysis	Training Institute for Chemical Industries (TICI), Bangladesh	24–27 Aug 2020
3.	Quality Control & Unit Operation in Food Industry	Training Institute for Chemical Industries (TICI), Bangladesh	3–29 Jul 2010
4.	Pedagogical Skill Development for University Teachers	Jashore University of Science & Technology and USAID-Funded Asia F2F Program	24–28 Jan 2018
5.	Pedagogy, Bloom's Taxonomy, ILO and Lesson plan and Student Centric Education.	IQAC, Daffodil International University, Bangladesh	29–30 Dec 2016

6. Professional Award/Recognition/Honor (if any):

SL.	Name of the Award/ Recognition/Honor	Awarded by	Year
1.	Japanese Government (Monbukagakusho: MEXT) Scholarship (for PhD)	Japan Government	2021-2024
2.	Orange Knowledge Programme (OKP) fellowship (for short course)	Netherlands' Ministry of Foreign Affairs, The Netherlands	2020
3.	National Science & Technology (N.S.T.) Fellowship (for M.Sc.)	Ministry of Science and Technology,	2013-2014

7. Language Proficiency:

SL.	Language	Reading	Writing	Speaking	Listening
1.	Bengali	Excellent	Excellent	Excellent	Excellent
2.	English	Excellent	Excellent	Good	Good

8. Computer and Other Skills (if any):

SL.	Detailed Information
1.	Microsoft Office

Annexure-I

9. Publications in National/International Journals (if any):

1. Rana, M. S., Hossain, A., Islam, R., Hossain, M. P., Khaled, B.M., Khan, M.M., Akther, **S., Ahmed,** S., Biswas, M., 2026. mpact of Oil Frying on the Physicochemical Properties and Nutritional Quality of Hilsa Fish (Tenualosa ilisha). *Food Science & Nutrition*, 14:e71822 **http://dx.doi.org/10.1002/fsn3.71822 [Q2, Impact Factor: 3.8]**
2. Akther, S., Akhtaruzzaman, M., Islam, M. R., Ahmed, T., ***Ahmed, S.,** & *Biswas, M., 2026. Impact of ultrasound-assisted mild heat treatment on safety, quality, and shelf life of fresh watermelon juice. *Food Chemistry Advances*, 10, 101222. **[Scopus, Cite Score: 5.5]** https://doi.org/10.1016/j.focha.2026.101222
3. Biswas, M., Alam, M., **Ahmed, S.,** Uddin, M. S., Talukder, A. R., Alam, A., & Biswas, B., 2025. Valorization of Red Dragon Fruit Peel (Hylocereus polyrhizus) as a Functional Ingredient for Fortified Biscuits: Physicochemical, Nutritional, and Sensory Implications. *Future Foods*, 100768. [**Q1, IF: 8.2**] https://doi.org/10.1016/j.fufo.2025.100768
4. Hossain, M.A., Shaha, L.C., Romen, T.I., Sarkar, A., **Ahmed, S.,** Biswas, R., Islam, M.A., Muntasir, F., Patwary, M.A., Morais, R.M.S.C., Morais, A.M.M.B., 2025. Synergistic Effect of Ultrasound and Osmotic Pretreatment on the Drying Kinetics and Antioxidant Properties of Satkara (Citrus macroptera): A Novel Preservation Strategy. *Processes*, 13(2), 384 [**IF: 2.8**] https://doi.org/10.3390/pr13020384
5. **Ahmed S.,** Yang X., Matsukawa S., 2024. A novel method for analyzing the ice crystal shape from the curvature of ice crystals. *Transactions of the Japan Society of Refrigerating and Air Conditioning Engineers.* https://doi.org/10.11322/tjsrae.24-21
6. Yang, Y., Hu, B., Han, L., Zhang, X., Wang, Q., Hu, C., **Ahmed, S.,** Ryo, K. and Yang, X., 2024. Fabrication and characterization of alginate-zein core–shell microcapsules for controlled release of buckwheat honey. *Food Chemistry*, 446, 138814. **[Q1, Impact Factor: 9.8]** https://doi.org/10.1016/j.foodchem.2024.138814
7. Kumer, N., Islam, M.N., Akther, S., Rana, M.S., Kabir, A. and ***Ahmed, S.,** 2024. Onion flower stalks: Its physicochemical, bioactive, and antioxidant characteristics as affected by thermal processing. *Journal of Agriculture and Food Research*, *16*, p.101219. **[Q1, Impact Factor: 6.2]** https://doi.org/10.1016/j.jafr.2024.101219

8. Akther, S., Islam, M.R., Alam, M.J.,***Ahmed, S.***, 2023. Impact of slightly acidic electrolyzed water in combination with ultrasound and mild heat on safety and quality of fresh cut cauliflower. *Postharvest Biology and Technology*. **197, 1121. [Q1, Impact Factor: 7.0]** https://doi.org/10.1016/j.postharvbio.2022.112189

9. **Ahmed, S.,** Uddin, M.F., Hossain, M.S., Jubair, A., Islam, M.N. and Rahman, M., 2023. Heavy metals contamination in shrimp and crab from southwest regions in Bangladesh: Possible health risk assessment. *Toxicology Reports*, *10*, pp.580-588. **[Q2, Cite Score: 7.4]** https://doi.org/10.1016/j.toxrep.2023.05.001

10. **Ahmed, S.**, Akther, S., Alam, S.M.S., Ahiduzzaman, M., Islam, M.N., Azam, M.S., 2022. Individual and combined effects of electrolyzed water and ultrasound treatment on microbial decontamination and shelf life extension of fruits and vegetables. *Journal of Food Processing and Preservation*. e16765 **[Q3, Impact Factor: 2.5]** https://doi.org/10.1111/jfpp.16765

11. Rahman, M., Islam, R., Hasan, S., Zzaman, W., Rana, M.R., **Ahmed, S.**, Roy, M., Sayem, A., Matin, A., Raposo, A., Zandonadi, R.P., Botelho, R.B.A., and Sunny, A.R., 2022. A Comprehensive Review on Bio-Preservation of Bread: An Approach to Adopt Wholesome Strategies. *Foods*. 11(3):319. **[Q1, Impact Factor: 5.1]** https://doi.org/10.3390/foods11030319

12. Rahman, M.O., Halim, M.A., Deb, A., **Ahmed, S.,** Rahman, M.W., Dafader, N. C., Alam, S. M. N., Khandaker, S., and Alam. M.J., 2022. Modification of Superabsorbent Hydrogels for Industrial Wastewater Treatment. *Advances in Polymer Technology.* Article ID 8405230, **[Impact Factor:** 2.5**]** https://doi.org/10.1155/2022/8405230

13. Nipa, S.T., Akter, R., Raihan, A., Rasul, S.B., Som, U., **Ahmed, S.,** Alam, A., Khan, M.R., Enzo, E., Rahman, W., 2022. State-of-the-art biosynthesis of tin oxide nanoparticles by chemical precipitation method towards photocatalytic application. *Environmental Science and Pollution Research.* **29**,10871–10893 [Q1, **Impact Factor: 5.8**] https://doi.org/10.1007/s11356-021-17933-1

14. Roy, M., Bulbul, M.A.I., Hossain, M.A., Shourove, J.H., **Ahmed, S**., Sarkar, A., Biswas, R., 2021. Study on the drying kinetics and quality parameters of osmotic pre-treated dried Satkara (Citrus macroptera) fruits. *Journal of Food Measurement and Characterization*. 16: 471-485 [**Q2, Impact Factor: 3.3**] https://doi.org/10.1007/s11694-021-01177-1

15. Mahmud, M.M., Belal, M., **Ahmed, S.**, Hoque, M.M. and,*Zzaman, W., 2021. Microwave-assisted extraction and characterization of pectin from citrus fruit wastes for commercial application. *Food Research*, 5(5):80-88. **(Scopus Indexed)** https://doi.org/10.26656/fr.2017.5(5).592

16. **Ahmed, S.***, Jubair, A., Hossain, M.A., Hossain, M.M., Azam, M.S. & Biswas, M., 2021. Free radical-scavenging capacity and HPLC-DAD screening of phenolic compounds from pulp and seed of *Syzygium claviflorum* fruit. *Journal of Agriculture and Food Research. 6 (2021) 100203* **[Q1, Impact Factor: 6.2]** https://doi.org/10.1016/j.jafr.2021.100203

17. **Ahmed, S.*,** Jahan, I.A., Hossain, M.H. and Hoque, M.M., 2021. Bioactive compounds, antioxidant properties and phenolic profile of pulp and seed of *Syzygium cumini*. *Journal of Food Measurement and Characterization,*15(2): 1991-1999. **[Q2, Impact Factor: 3.3]**. https://doi.org/10.1007/s11694-020-00798-2

18. Haq, M., Suraiya, S., **Ahmed, S.** and Chun, B.S., 2021. Phospholipids from marine source: Extractions and forthcoming industrial applications. *Journal of Functional Foods*, *80*, 104448. **[Q1, Impact Factor: 5.6, Q1]** https://doi.org/10.1016/j.jff.2021.104448

19. Azam, M.S., **Ahmed, S.**, Islam, M.N., Maitra, P., Islam, M.M. and Yu, D., 2021. Critical Assessment of Mycotoxins in Beverages and their Control Measures. *Toxins, 13*(5), 323. **[Q2, Impact Factor: 4.0].** https://doi.org/10.3390/toxins13050323

20. Nur, S., **Ahmed, S.** and Zzaman, W., 2021. Influence of Aloevera Based Ascorbic Acid and Lactic Acid Edible Coatings on Quality and Shelf Life of Tomato. *Journal of Agricultural Science and Technology*, *23*(6), 1269-1279. **(Scopus, Web of Science Indexed)**

21. Rahman, M., Jahan, I.A., **Ahmed, S.,** Ahmed, k.S., Roy, M., Zzaman, W. and Ahmad, I., 2021. Bioactive compounds and antioxidant activity of black and green tea available in Bangladesh**.** *Food Research*, 5(3) 107-111. **(Scopus Indexed)** https://doi.org/10.26656/fr.2017.5(3).491

22. Islam, M.A., Mohibbullah, M., Suraiya, S., Sarower-E-Mahfuj, M., **Ahmed, S.** and Haq, M., 2020. Nutritional characterization of freshwater mud eel (Monopterus cuchia) muscle cooked by different thermal processes. *Food Science & Nutrition*, 8:6247–6258. **[Q2, Impact Factor: 3.8]**. https://doi.org/10.1002/fsn3.1920

23. **Ahmed, S.***, Ahmed, K.S., Hossain, M.S., Azam, M.S., Rahman, M. and Hoque, M.M., 2020. Proximate composition and antioxidant activity of *Syzygium cumini* fruit grown at different regions in Bangladesh. *Food Research*, 4(5):1693-1699. **(Scopus Indexed)** https://doi.org/10.26656/fr.2017.4(5).162

24. Rahman M., Ahmad I., Jahan I. A., Ahmed K. S. and **Ahmed S.,** 2019. Comparison of proximate composition and antioxidant activity of black and green tea available in Bangladesh**.** *SUST Journal of Science and Technology*, 29 (2), 52-57.

25. **Ahmed, S.,** Mahbub, K.R., Ahmed, M.M., Rahman, M. and Hoque, M.M., 2014. Microbiological quality of street vended drinking water in Dhaka city and screening for antibiotics resistance of isolated *Salmonella spp* and *Pseudomonas spp*. *Journal of Scientific Research*, 6(2):359-371. https://doi.org/10.3329/jsr.v6i2.17640

10. Publication of Book(s) (if any):

1. **Ahmed, S.*,** Akther, S. and Hossain, M.S., 2024. Electrolyzed Water-Based Technology for Fresh Fruits and Vegetables. In *Sustainable Postharvest Technologies for Fruits and Vegetables* (pp. 293-303). CRC Press, Publisher: Taylor & Francis.
2. Azam, S., **Ahmed, S**., Wahiduzzaman, M.D. and Hossain, A., 2024. Assessment of Food Contaminants in Meat and Meat Products. In *Food Safety Quality Control and Management.* (pp. 263-275). CRC Press, Publisher: Taylor & Francis.

11. Publications in National and International Conference/Seminar (if any):

1. **Ahmed, S.,** and Matsukawa S., 2024. Ice recrystallization inhibition and ice shaping effect of kappa carrageenan in sucrose solution at long-term storage. *16th Conference of Food Engineering* (CoFE'24), Seattle, Washington, USA.
2. **Ahmed, S.**, Yang, X., and Matsukawa S., 2024. A novel method for analyzing the ice crystal shape from the curvature of ice crystals. JSRAE Annual Conference, Fukuoka, Japan
3. Kumar, N., Islam, M. N., **Ahmed, S**., & Dewan, M.F., 2023. Physicochemical and Antioxidant Properties of Fresh and Boiled Onion Flower Stalk. *International Conference on Sustainable Engineering and Development (ICSED-2023)*, Dhaka University of Engineering & Technology, Gazipur, Bangladesh. Paper ID: 004
4. Akther, S., Islam, M. R., Alam M.J. & **Ahmed, S.,** 2023. Impact of slightly acidic electrolyzed water in combination with ultrasound and mild heat on safety and quality of fresh cut cauliflower. *International Conference on Sustainable Engineering and Development (ICSED-2023)*, Dhaka University of Engineering & Technology, Gazipur, Bangladesh. Paper ID: 039
5. **Ahmed, S.**, Jahan, I.A., Hossain, M.H., & Hoque, M.M., 2018. Nutritional value, bioactive compounds and antioxidant capacity of pulp and seed of *Syzygium cumini* fruit. *International Conference on Chemical Science & Technology*, Khulna University of Engineering & Technology, Khulna, Bangladesh.
6. **Ahmed, S.**, Jahan, I.A., Hossain, M.H. & Hoque, M.M., 2015. Antioxidant capacity, bioactive components and nutritional value of *Syzygium cumini* fruit cultivated in two different areas of Bangladesh, *Annul Botanical Conference*, Jahangirnagar University, Dhaka, Bangladesh.

Annexure-I

12. Supervision of Theses/Projects (if any):

SL.	Academic Program	Title	Awarding Year
1.	PhD	Quality Evaluation and Shelf-Life Assessment of Mushroom Species under Different Production, Processing, Value Addition, and Storage Conditions.	Running
2.	PhD	Valorization of Fruit and Vegetable Waste for Sustainable Applications in the Food Industry	Running
3.	M.Sc.	Ultrasound and microwave assisted extraction of plant protein from rice bran: Characterization of physical, structural, and techno-functional properties.	2026
4.	B.Sc.	Impact of slightly acidic electrolyzed water in combination with ultrasound and mild heat on safety and quality of fresh cut cauliflower.	2020
5.	B.Sc.	Onion flower stalks: It's physicochemical, bioactive, and antioxidant characteristics as affected by thermal processing.	2020
6.	B.Sc.	Heavy metals contamination in shrimp and crab from southwest regions in Bangladesh: Possible health risk assessment.	2020

13. Professional Body Membership/Fellowship/Other Noteworthy Affiliations (if any):

SL.	Description	Year
1.	Member, The Institution of Engineers, Bangladesh (IEB) (ID: M47108)	
2.	Member, Society of Food Engineering (SoFE), USA	
3.	Member, Institute of Food Technologists (IFT), USA	

14. Other Necessary Information (if any):

15. Name with affiliations, telephone numbers and email addresses of two referees who are not related to the applicant:

	Reference 1	Reference 2
Name	Dr. Md Mozammel Hoque	Dr. Mrityunjoy Biswas
Designation	Professor	Professor & Chairman
Organizations	Department of Food Engineering & Tea Technology Shahjalal University of Science & Technology Sylhet-3114, Bangladesh	Department of Food Engineering Jashore University of Science and Technology Jashore -7408, Bangladesh
Mobile	+8801715492961	+8801711240580
Email Address	hoquemm@gmail.com	mrityunjoy_appt@just.edu.bd

Annexure-I

I hereby confirm that all the information provided in my application is accurate, complete, and truthful to the best of my knowledge and belief. I have not hidden any relevant details or misrepresented any information. I understand that if at any point it is discovered that I have concealed or misrepresented any information or provided false statements, my application/appointment may be rejected or terminated without prior notice or compensation.



Name : Dr. Shafi Ahmed

Signature of the Applicant :

Date : 11.05.2026

Remarks (For Official Use Only)	
Head of the Department	
Dean of the Faculty	