

#2 Shair Street
Caroni
Trinidad & Tobago
Telephone: 1-868-645-4842
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Email: youbsy2000@yahoo.com

AYOUB MOHAMMED

Professional Experience

Employment History	June 2010 – Curr	Manager Commercial Partnership <ul style="list-style-type: none">•
	Feb'09 – May'10	Manager Piarco Packinghouse – NAMDEVCO <p>Primary responsibility for daily operations:</p> <ul style="list-style-type: none">• Product compliance with quality & safety requirements• Productivity improvements related to process flows and overall unit operations• GAP analysis to facilitate HACCP compliance• Food safety training to middle managers & produce handlers• Recommendations and sourcing of appropriate food processing equipment
	1999 – Feb'09	Lead Consultant – Ayoub Mohammed & Associates
	1996 – Feb'09	Agricultural Officer I – Ministry of Agriculture <ul style="list-style-type: none">• (1) Year in the Research Division• (11) Years in Extension Training & Information Services Division <p>Officer – Postharvest, food safety, food crops & hydroponics programme.</p> <p>Primary responsibilities involved in the planning and execution of all aspects of the extension programme in postharvest handling, good agricultural practices, food crop production and hydroponics, including:</p> <ul style="list-style-type: none">• Lesson planning, Course preparation and Delivery of training courses in food crop production, food processing, and postharvest handling• Training of Ministry of Agriculture, Land & Marine Resources staff on GAP, postharvest technology and hydroponics• Farm trials• Publication of factsheets and crop production manuals• Farm visits and technical recommendations to the farming community• Annual budgeting for the applicable programmes• Postharvest training for other organizations

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- Jan'07 – May'10** **Part-time Lecturer – Postharvest Handling**
Department of Mechanical Engineering
University of the West Indies, St Augustine
- Sept'08** **Part-time Lecturer–Elements of Food Engineering**
Department of Mechanical Engineering
University of the West Indies, St. Augustine
- Mar'95 – Mar'96** **Biology Teacher – Advanced Level**
UWI Sixth Form School
- 1995 – 1996** **Graduate Research Assistant**
UWI Agricultural Engineering Programme
- Design & conduct food research
 - Assist undergraduates in final-year research
 - Manage laboratory facilities
 - Analyze research data and prepare technical scientific reports

- Consultancy Projects** **Sept – Dec'08** **Postharvest & Quality Assurance Consultant (Grenada Fruit Diversification Project-EU Funded)**
Business Development Office
University of the West Indies, St. Augustine
- Oct 2006** **Quality Assurance for the Cocoa Industry**
Cocoa & Coffee Industry Board
- 2001 – 2006** **Postharvest Handling & Good Agricultural Practices (8 Workshops)**
IICA & Tobago House of Assembly – Marketing Division
- Sept 2005** **Technical and financial feasibility study for a small-scale dried fruit and vegetable production plant**
CARTF
- 2003 – 2004** **Food Processing (Four 2-week Training Sessions)**
Former workers of Caroni (1975) Limited
- 1998 – 2000**
 - **Food Processing Training Courses**
 - **Preparation of Fresh Fruits & Vegetables for Supermarkets (to fresh produce handlers)**
NAMDEVCO
- Apr 1999** **Develop a protocol for bottled coconut water**
Agostini Estates

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Mar 1998

Training in Postharvest Handling of Tropical Crops
(Member of IADB/ UWI Team)
Rudranath Capildeo Learning Resource Centre & National
Agricultural Research Institute of Guyana

**Other
Research
Projects**

Sept 2009

The effect of freezing & refrigerated storage on cooking and eating quality of sweet potatoes (var. Chicken foot, Centennial Sumor and Margarita)

July 2009

Improving the quality of shredded dasheen leaves through chlorination and hydro-cooling

Mar 2009

Improving the storage life and safety of fresh cucumber through chlorination using ORP

Aug 2008

Review and improve process flow for wet processing coconut plant in Icacos

Mar 2008

An assessment of three varieties of cassava to determine levels of cyanogenic glycosides of the fresh and dried tubers

Mar 2006

Food Safety & Product Quality Requirements for Fresh Fruits & Vegetables for Export

Oct 1998

The quality of dried tumeric made from locally grown varieties

Apr 1998

The drying characteristics and quality of osmotically dehydrated shredded coconut

Oct 1997

Osmotic dehydration and citric acid treatment on the quality of Bilimbi

Publications

Mohammed, A. & Sankar, C.K. (work in progress) *Effect of refrigeration on the ripening of Julie Mango.*

Mohammed, A. & De Chi, W. (May 2007) *Good Agricultural Practices & Quality Assurance for the Cocoa Industry in Trinidad & Tobago.*

Mohammed, A. & De Chi, W. (Dec 2006) *Production and Good Agricultural Practices for Pumpkin, IICA.*

Mohammed, A. & De Chi, W. (Dec 2006) *Production and Good Agricultural Practices for Melongene, IICA.*

Mohammed, A. & De Chi, W. (Dec 2006) *Production and Good Agricultural Practices for Shado Beni, IICA.*

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Mohammed, A., *A Farmer's Guide to Good Agricultural Practices Self Audit*.

Mohammed, A. (Sept 2006) *Cassava Producers Manual*, Extension Training & Information Services Division, Ministry of Agriculture.

Mohammed, A. (Sept 2005) *Postharvest Handling & Quality Concerns of Pumpkins & Squash*, TTBS.

Mohammed, A. (May 2005) *Postharvest Handling & Food Safety Issues for Hot Pepper Production*, Seminar Proceedings on Opportunities in Hot Pepper Production, RCLRC Couva.

Mohammed, A. (Sept 2003) *A Manual on Small Scale Commercial Food Processing*, IICA.

Mohammed, A. (May 1999) *Postharvest Handling of Hot Peppers*, Training Workshop Proceedings at the National Agricultural Research Institute, Georgetown, Guyana.

Mohammed, A. (May 1999) *Postharvest Handling of Julie Mangoes*, Training Workshop Proceedings at the National Agricultural Research Institute, Georgetown, Guyana.

Mohammed, A. (May 1999) *Postharvest Handling of Tomato*, Training Workshop Proceedings at the National Agricultural Research Institute, Georgetown, Guyana.

Mohammed, A. & Hallim, M.K.I. (Sept 1998) *Production of Green Corn*, ADB Youth Window Programme.

Mohammed, A. (May 1998) *Farming Systems used in Food Crop Production in Trinidad & Tobago*, Farming Systems Workshop for Geography Teachers, RCLRC.

Mohammed, A. & Sankat, C.K. (July 1995) *Temperature Conditioning in Alleviating Chilling Injury of the Julie Mango*, Proceedings of the 12th meeting of The Caribbean Food Crop Society, Georgetown, Barbados.

Mohammed, A. & Sankat, C.K. (Feb 1995) *Intermittent Cooling & Warming in Alleviating Chilling Injury in Julie Mango*, Harvest and postharvest technologies for fresh fruits and vegetables, Guanajuato, Mexico.

Mohammed, A., Mujaffar, S. & Sankat, C.K. (Apr 1993) *Extending the shelf life of green processing long mangoes through refrigerated storage*, Proceedings of mango products workshop, Normandie Hotel, Trinidad & Tobago.

Mohammed, A. & Sankat, C.K. (Jun 1992) *Intermittent Cooling & Warming in Alleviating Chilling Injury in Julie Mango*, Proceedings of the 6th Controlled Atmosphere Storage meeting, University of Cornell, Ithaca, NY.

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Mohammed, A. & Mohammed, M. (Nov 1991) *Effect of Potassium permanganate in reducing ripening of bananas (var. Lacatan and Gros Michel)*, Paper presented to the 9th NIHERST Agricultural Research Seminar, National Petroleum Conference Room, Sea Lots, Port of Spain.

Education

Qualifications **Currently Pursuing – Doctor of Philosophy (PhD) in Agricultural Engineering**

University of the West Indies, St. Augustine

- Thesis: Extending the shelf life of *Amaranth dubius* through improved field handling, refrigerated storage, fresh cut technology, freezing and drying

Master of Philosophy (MPhil) in Agricultural Engineering (2000)

University of the West Indies, St. Augustine

*Thesis: Alternative Temperature Management in Alleviating Chilling Injury of the Julie Mango

Bachelor of Science (BSc) in General Agriculture – Upper Second Class Honours (1991)

University of the West Indies, St. Augustine

- Final Year Project: Delaying the ripening of bananas using potassium permanganate adsorbed on perlite and used as a sachet

Professional Development	Aug 2010	Food Processing Packaging & Value-adding Short Course (Enrollment) Michigan State University
	May 2010	Food Microbiology Short Course Penn State University
	May 2008	Certificate of Accreditation – Developing & Implementing HACCP in the Fresh Cut Industry University of Georgia, Atlanta
	Feb 2008	Certificate of Achievement – GAPs & GMPs for HACCP-Based Food Safety in the Fresh Produce Industry University of Georgia, Atlanta
	Oct 2007	Principles of Freezing & Frozen Food Processing University of California-Davis

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- July – Aug'07** **Certificate in Facilities Management**
School of Business & Computer Studies
- * Course Paper: Scheduling facilities maintenance and equipment replacement for pack houses.
- Mar 2007** **Strategic Branding Workshop**
Arthur Lok Jack Graduate School of Business
UWI, St. Augustine
- Sept 2006** **Fresh Cut Product Workshop – Maintaining Quality & Safety**
University of California-Davis
- May 2005** **ISO 22000:2005 – Certified Lead Auditor Food Safety Management System**
Moody International
- Apr – Dec'05** **Certificate in Applied Quality Management (CAQM)**
American Society for Quality (ASQ)
Loyola University & the Caribbean Institute of Quality
- * Practicum: Developing a supply chain management system for hot peppers and pumpkins destined for export
- Sept 2001** **Extension Program Planning & Reporting**
Agriculture & Food Policy Centre, Texas A&M
- June 2001** **Research Project Management**
IICA & MALMR
- Dec 2000** **Improving the Quality of Fresh Fruits & Vegetables**
IICA, USDA & JIFSAN
- Feb 2000** **Food Safety for International Trade**
University of Mc Gill & IICA
- Jun – Jul'99** **Postharvest Technology Short Course**
University of California-Davis

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Other Relevant Information

Scholarship & Awards Cochran Fellowship, USDA – June 1999
UWI Postgraduate Scholarship – Oct'92 – Jan'96
Organization of American States Student Fellowship – Feb – Sept'92

Other Interests Professional photographer
Member of the Trinidad & Tobago Trap & Skeet Association
Board member Takaaful T&T Friendly Society