

PROF. DR ZAIBUNNISA ABDUL HAIYEE

Head, Planning and Monitoring Strategic Action Plan Unit
University Transformation Division (BTU)

Professor, Food Technology Programme
Faculty of Applied Sciences

Academic Qualification

Doctor of Philosophy (PhD) (2009)
Universiti Kebangsaan Malaysia

Master of Science (MSc) (2002)
University Putra Malaysia

BSc in Food Science (Honors) (1998)
University of Nottingham, UK

RESEARCHERID
 THOMSON REUTERS

D-5090-2012

Scopus[®]

24340426900

ORCID
Connecting research and researchers

0000-0001-8298-440X



BIOGRAPHY

Dr Zaibunnisa Abdul Haiyee is currently a professor at the Food Technology Programme, Faculty of Applied Sciences, Universiti Teknologi MARA (UiTM) Shah Alam Malaysia. She received her PhD degree in Flavour Chemistry from the Universiti Kebangsaan Malaysia (2009), MSc in Food Technology (2002) from the Universiti Putra Malaysia and BSc in Food Science (Hons) (1998) from the University of Nottingham, UK. Her involvement in research are in the area of plant-based extraction and encapsulation technology, solid-state fermentation, coffee, cocoa and seaweed studies. She has more than 100 publications including journal and international conference papers. She also has more than 24 years of teaching experience in Advanced Food Analysis and Food Product Development. She is actively involved in global classroom initiatives with local and international partners. She has initiated summer programmes at UiTM with more than 10 international partners to inculcate global learning among UiTM students. She was also appointed as the facilitator at the ASEAN level for Food Science and Technology by Seameo Rihed (AIMS Programme). She also has been appointed as a Council Member in the Malaysian Institute of Food Technology MIFT. Due to her expertise in food science and technology, she also has been invited to national and international levels as an invited speaker. She is also a certified NLP LAB (Language and Behaviour) Profile Practitioner and META Model Practitioner for Coaches. Currently, she is also actively involved at the national level as the evaluation committee for the application of *Juruanalisa Makanan Malaysia* under the Ministry of Health.

PUBLICATIONS



Dr. Zaibunnisa Abdul Haiyee

Associate Professor, [Universiti Teknologi MARA](#)

Verified email at salam.uitm.edu.my

[Supercritical Fluid Extraction](#) [Pressurised Liquid Extracti...](#)



TITLE

CITED BY

YEAR

[An experimental design approach for the extraction of volatile compounds from turmeric leaves \(*Curcuma domestica*\) using Pressurized Liquid Extraction \(PLE\)](#)

AH Zaibunnisa, H Norasikin, S Mamot, S. Osman
Journal of Food Science and Technology 42, 233-238

119

2009

[Characterization of cyclodextrin complexes with turmeric oleoresin](#)

ZA Haiyee, N Saim, M Said, RM Illias, WAW Mustapha, O Hassan
Food Chemistry 114 (2), 459-465

85

2009

[Optimization of roasting conditions for high-quality Arabica coffee](#)

KYK Madihah, AH Zaibunnisa, S Norashikin, O Rozita, J Misnawi
International Food Research Journal 20 (4), 1623

70

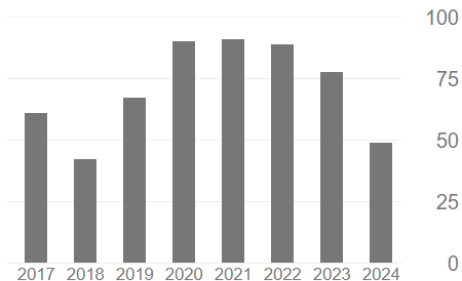
*

2013

Cited by

[VIEW ALL](#)

	All	Since 2019
Citations	783	465
h-index	17	14
i10-index	21	19



Co-authors

TEACHING & POSTGRADUATE SUPERVISION

Research Area

Plant based extraction and encapsulation technology, coffee germination study

Supervision

Completed PhD	Main: 2, Co: 3
Completed master	Main: 10, Co: 6

Teaching Area

- MSc: Advanced Food Analysis & Innovative Food Product (2)
- BSc: Food Product Development, Sensory Evaluation of Food, Instrumental Analysis of Food & Introduction to Food Science & Technology (4)



GRANT

Research Grants

FRGS	= RM 529,780	Lestari	= RM 40,000
ERGS	= RM 182,000	Dana	= RM 39,320.55
RAGS	= RM 80,000	IRDC	= RM 29,229
Bestari	= RM 70,000	GPM	= RM 20,000
REI	= RM 64,000	PRI	= RM 28,700
PSI	= RM 60,000	DUCS	= RM20,000
SRP	= RM20,000	Total	RM 1,183,029.55

INNOVATIVE TEACHING Experts in Classroom



FST716: Advanced Food Analysis

1. Prof Dr Amin Ismail- UPM
2. Assoc Prof Prinya Wangsa-Mae Fah
Luang University, Thailand

FST668: Food Product Development

1. Dr Kiki Fibrianto-Universitas Brawijaya, Indonesia
2. Mr Nabil Sanusi- Nas Agro Farm
3. Ms Nurul Azlin Ibrahim-Kart Food Industries Sdn Bhd

Guest lecture (Staff outbound)

1. Mae Fah Luang University, Thailand
2. Mevlana Staff Exchange Program, Trakya University, Turkey
3. UCSI University

INNOVATIVE TEACHING Global Classroom



OCT 16 2021
01.00 am.
-03.00 pm.
(Thailand Time: GMT+7)

**The Virtual Novel Technology
for Food Production 2021**

Topic:
**PRESSURIZED LIQUID
EXTRACTION (PLE)**

**ASSOC. PROF DR. ZAIBUNNISA
ABDUL HAIYEE**

FOOD TECHNOLOGY PROGRAMME, FACULTY OF APPLIED SCIENCES,
UNIVERSITI TEKNOLOGI MARA (UiTM), MALAYSIA



www.mfu.ac.th | Global MFU | global@mfu.ac.th

Global Staff at Trakya University, Turkey

MEVLANA Exchange Programme is a student and academic staff exchange programme between higher education institutions in Turkey and other countries. In this exchange programme, students may study abroad for 1 (minimum) or 2 (maximum) semesters and academic staff may lecture abroad for 2 weeks (minimum) to 3 months (maximum). Hosted by Turkish higher education institutions, students and academic staff from any university which has signed a bilateral Mevlana Exchange Protocol can come to Turkey to study or teach. Universiti Teknologi MARA (UiTM) is one beneficiary of this programme.

In November 2019, 3 academic staff from UiTM were accepted to the programme. As part of the exchange requirements, the lecturers taught and shared their expertise with students and staff at the institution based on their areas by giving seminars, and participating in panel discussions and conferences. The staff selected for the Mevlana Exchange Programme were Dr. Abdul Halim Ridwan from UiTM, Melaka, and Prof. Dr. Namsurati Jamil and Assoc. Prof. Dr. Zaibunnisa Abdul Haiyee from UiTM, Shah Alam. They taught at Trakya University from 9 to 29 November 2019.

Halim, from the Faculty of Business and Management, focuses his research on Economics. During his visit, he collaborated with experts such as Prof. Dr. Ahmet Akinci and Prof. Dr. Ayhan Aydin, who specialized in International Economics. He interacted with Degree, Masters and PhD students and joined their extended research network. Halim plans to invite both professors to join the Research Interest Group (RIG) at UiTM. This experience had enabled him to promote UiTM and enhance his international visibility.

Halim's inviolable experience at Trakya was echoed by Prof. Dr. Namsurati Jamil, a professor from the Faculty of Computer and Mathematical Sciences, Namsurati, whose research are in Signal and Image Processing and Multimedia Information Network, also collaborated with

many experts at Trakya Assoc. Prof. Dr. Oghuzhan Isikdemir & Dr. Seren Gökayhan whose research is in gel analysis and speech processing of Parkinson disease. Dr. Seluk Yagci, Dr. Deniz Tuzuner and Dr. Cem Tuzuner whose research is on autonomous vehicle and smart farming, and Assoc. Prof. Dr. Zulfar Gul Ergec from the Autism Center, Namsurati employed her seminars with postgraduates and fellow academicians, and discussions with research groups and making lab visits. They discussed research data, post-graduate co-supervision, co-authoring of journals, and participation in international grant applications. Namsurati was extremely grateful for the experience she had in Turkey.

Assoc. Prof. Dr. Zaibunnisa Abdul Haiyee from the Faculty of Applied Sciences taught and collaborated with experts such as Assoc. Prof. Dr. Aydin Ersoy, at the Faculty of Health Sciences (Nutrition and Dietetics) and Prof. Dr. Aydin Zeynep, from the Faculty of Food Engineering. Her interactions with the professors have inspired her to invite them as visiting lecturers to UiTM. A programme like this helps to develop global networking for staff, and highlight academic programmes and research experts at UiTM. A planned and organized staff mobility programme can internationalize the campus at home.



10th January 2022

Assoc. Prof. Dr. Zaibunnisa Abdul Haiyee
School of Industrial Technology,
Faculty of Applied Sciences,
Universiti Teknologi MARA,
40450 Shah Alam, Selangor Darul Ehsan
Malaysia

Dear Assoc. Prof. Dr. Zaibunnisa Abdul Haiyee,

GUEST LECTURER
Faculty of Applied Sciences

We are pleased to invite you as Guest Lecturer for the Faculty of Applied Sciences of UCSI Education Sdn. Bhd.

Please find below details of date, time, venue & course name:

Date : 1st March 2022

Time : 09:30 am to 12:30 pm

Venue : Zoom (online class)

Course Name : GP504 Contemporary Issues in Food Science

Thank you.

Yours faithfully,
UCSI Education Sdn. Bhd.


Assoc. Prof. Y. Dr. Liand In Lian Ann
Dean, Faculty of Applied Sciences
UCSI University

INNOVATIVE TEACHING Industry in the Classroom



Launching of Innovative New Food Products

7 July 2022

Judges:

1. Dr Azhar Bin Muhamad - Agensi Nuklear Negara
2. Mr Aminuddin Bin Husin Noraini Cookies Worldwide Sdn Bhd
3. Mr James Tee Chin Lung JW Mushroom Cultivation Sdn Bhd



Launching of Innovative New Food Products

8 Nov 2019

Judges:

1. Mr Adli Wong Coffeeland Sdn Bhd
2. Pn Jamizan Jalaluddin- Faculty of Art & Design, UiTM



Virtual Launching of New Food Products

18 Dec 2020

Judges

Ms Roslinda Abu , Food Trader

Pn Jamizan Jalaluddin- Faculty of Art & Design, UiTM

Malaysian Institute of Food Technology
MIFT
(University Group Committee Activities)



This certificate is awarded to

Dr Zubairul Bari Abdul Haiyee

UNIVERSITY GROUP COMMITTEE

Impact of Covid-19 Challenges and Creating Opportunities: ASEAN Food Industry Perspective

on 24 November 2012 9:40 am: 11.40 pm

Dr. Kath Yuen Mung
MFT President 2020/2021



via ZOOM




MARKET DRIVEN FOODS: LATEST UPDATE

Bridging the Gap between Researchers and the Food Industry

DATE: 21 NOVEMBER 2021
TIME: 2.30 - 4.30 PM

FEES
MFT Student: RM50
Non MFT Member: RM100
MFT Student Member: RM50
Non MFT Student Member: RM100

SPEAKERS:



PROF. DR. CHEE KOON YEE
Faculty of Food Science & Technology
Food Science & Nutrition Program (FNSN)
"Singing Real Money Myths & Facts"



ASSOC. PROF. DR. LEE JAU SHYA
Faculty of Food Science & Nutrition,
Food Technology & Innovation Program (FTI)
"Solving Real Food Challenges & Opportunities"



DR. SYLVESTER MANTHALL
Faculty of Food Science & Nutrition,
Food Service Program (FSP)
"Application of AI-Automated Technology in Food Industry"



DR. NON-GWENAELE ZEZEVEN
Faculty of Food Science & Nutrition,
Food Science & Nutrition Program (FNSN)
"Benefits of University Industry Collaboration"






IMPACT OF COVID-19 ON THE FOOD INDUSTRY

WEBINAR SERIES 1:

FOOD TECHNOLOGY AND TECHNOLOGISTS DURING THE COVID-19 PANDEMIC: RELEVANCE, ROLE AND RESPONSIBILITY

30th OCTOBER 2020 | 3PM-12PM

SPEAKERS:



MS NORRIANI EKAN
Director of Compliance and Industry Development,
Food Safety & Quality Division,
Ministry of Health Malaysia.
Title: Food Safety and Hygiene during Covid-19 Pandemic.



MS KATHRYN CHAN CHE LING
Head of Training, Pizza Hut Malaysia,
GSR Brands (M) Holding Berhad.
Title: The Impact of COVID-19 outbreak on the food service industry.



MRS MUNIRA MUSTAFA KAMAL
Food Safety Coordinator,
Gardenia Bakeseries (KL) Sdn Bhd
Title: Supply Chain Challenges during Covid-19 Pandemic.

MODERATOR:



DR. SITI NOORBAYAH ABDUL MALEK
Associate Professor,
Chemical Engineering and Food Technology Cluster,
Singapore Institute of Technology (SIT)
(MFT Council 2020/22 Fellow Representative)



SUSTAINABLE FOOD DEVELOPMENT

Bridging the Gap between Researcher and Food Industry

Webinar Series: May 27, 2021 via Zoom

2.00pm - 4.30pm

<p>Waste and Maldivian</p>	<p>Sustainability-led innovation manufacturing of health enhancing noodles</p>	<p>Clean waste as functional and future food</p>	<p>Entomophagy: More than just feeding future populations</p>	<p>Meeting consumer perceptions and expectations through sensory analysis</p>
				
<p>DR. ROZZAMI AHSANI</p>	<p>PROF. DATO DR. AZHAR MAT ZAZA</p>	<p>DR. RASETTA MOHD SALLEH</p>	<p>DR. TAN TZUHAN CHEW</p>	<p>DR. MAJLURA NURAD</p>
<p><small>Faculty of Food Sciences and Technology, Universiti Teknologi Malaysia</small></p>	<p><small>Food Technology Research Unit, Industrial Technology University, Malaysia</small></p>	<p><small>Food Technology Research Unit, Industrial Technology University, Malaysia</small></p>	<p><small>Food Technology Research Unit, Industrial Technology University, Malaysia</small></p>	<p><small>Food Technology Research Unit, Industrial Technology University, Malaysia</small></p>

Fees

RMB100 - MIFT Members

RMB200 - MIFT Student Members

RMB1000 - Non MIFT Members

Payment can be made via online bank transfer

Registration link

JOIN US NOW!



MIFT
MALAYSIAN INSTITUTE OF FOOD TECHNOLOGY

via
Zoom

WEBINAR SERIES 2

IMPACT OF COVID 19
Changing and Creating Opportunities:
ASEAN Food Industry Perspective

24 NOVEMBER 2020
9.00 AM - 10.30 PM
Malaysia Time

FEAT
MIFT Speaker: **0900**
Non-MIFT Speaker: **0900**
MIFT Student: **0900**
Non-MIFT Student: **0900**
International Student: **0900**
International Non-Student Participant: **0900**

Linda Hassan
Group Chief Marketing Officer
General Food Services Sdn Bhd (Owner: PlayWaters, Singapore & Cambodia)
How the pandemic changes the consumer landscape and are the brands here to stay?

Ir. Mukhlis Bahrayni
Chief Executive Officer
All Rights Choice Indonesia
The Impact of lockdown on the food supply chain

Ploy Dumrongpol
Associate Vice President
Commerce & Marketing Center, (W.P.A.C., Thailand)
Beyond the normal: global food consumption shift

[illegible]

Registration Fee	On or before 29th October 2020
MFT Members	Rs 10
Non-Members	Rs 100
Student Members	Rs 10
Non-student members	Rs 10 with complimentary student membership for one year* (*MFT Membership Registration form will be sent to your email)

Register here: <http://bit.ly/MFT2020>
Organized by MFT Holistic Committee

Webpage account no. 512 222 638 505
All payments to be made in advance on or before 20 May 2021
Registration ends 5.00pm, 14 May 2021
Email the bank transfer slip as proof of payment to: ms177@qmul.ac.uk

<http://www.conferenceathlondon.ac.uk>
Visit MPT website www.mpt.org.uk
and Facebook <https://www.facebook.com/2021MPT> for more info

This event is organized by the MPT University Group Council Members: Assoc. Prof. Dr. Rosaline Karim, Assoc. Prof. Dr. Nasir Khairi, Mahmudah Basmal, Assoc. Prof. Dr. Poo Ling Phang, Assoc. Prof. Dr. Nasir Sultan Ismail, Assoc. Prof. Dr. Zubair Ahmad, Assoc. Prof. Dr. Mervin Noor, Dr. Aswanto Akbari and Dr. Nasir Yaffa.

In collaboration with:
Food Technology Division,
School of Industrial Technology,
University of Malaya

[illegible]

ASEAN Mobility for Students (AIMS)- Malaysian Facilitator

Evaluation Committee: Juruanalisa Makanan (KKM)



Ref: 08.107.51/234/09/21

20 September 2021

To Whom It May Concern

Dear Sir/Madam,

Subject: Letter of Confirmation on the Appointment as Facilitator and Lead for Food Science and Technology Discipline of AIMS during the AIMS Virtual Mobility Roundtable Series

This letter certifies the appointment of Assoc. Prof. Dr. Zailunnisa Abdul Halime, Head of the Performance Monitoring Unit of the Universiti Teknologi MARA, Malaysia, as the Facilitator of the Food Science and Technology Discipline of AIMS during the AIMS Virtual Mobility Roundtable Series held online on 4, 9, 11, and 16 March 2021. She has also continued her role as the Lead for the virtual collaboration initiatives of the Food Science and Technology Discipline after the Roundtable Series.

The Roundtable Series served as a platform for participating universities to take an active role in exploring virtual course design and collaboration within the disciplines of the AIMS Programme. SEAMEO RIHED, as the Secretariat of AIMS Programme, is highly appreciative of the efforts put forth by Assoc. Prof. Dr. Zailunnisa in leading and coordinating the different collaborative initiatives of the Food Science and Technology Discipline with the Member Universities.

We remain most thankful for her continued support and cooperation to AIMS Programme.

Sincerely yours,

R. Kasakanant

Asst. Prof. Dr. Romyen Kasakanant
Centre Director, SEAMEO RIHED



CONSULTATION

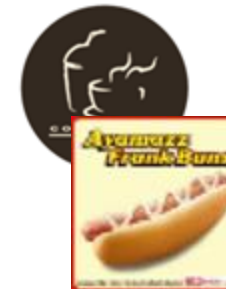
Coffeeland Sdn Bhd
Chlorogenic acid analysis on green coffee

Ayamazz Sdn Bhd
Nutritional compositions analysis of Ayamazz's products
and standard operating procedure (SOP) for both
production and warehouse

The Cucurbits Company Sdn Bhd
SFE Extraction Services

3rd ASEAN FUTURE LEADERS SUMMIT
Summer Programme

Bunkyo Gakuin University (BGU) Japan
Summer Programme



INTERNATIONAL COLLABORATIONS



Indonesian Coffee and Cocoa
Research Institute (ICCRI)
Research Collaboration



Asean International Mobility for
Students (AIMS)
Student Mobility Programme



Trakya University, Turkey
Staff Exchange Programme



PACHIRA
PT. Pachira Distrinusa,
Indonesia
Invited Speaker



มหาวิทยาลัยแม่ฟ้าหลวง
MAE FAH LUANG UNIVERSITY
The Virtual Novel Technology for Food Production
2021
Mae Fah Luang University
Invited Speaker



文京学院大学
Bunkyo Gakuin University,
Japan
Summer Programme



Universitas Brawijaya,
Indonesia
Invited Speaker



Dommal Food Services Sdn Bhd, Domino's
Pizza Malaysia, Singapore & Cambodia
Invited Speaker



Ritsumeikan University,
Japan
Summer Programme



Hochschule Reutlingen
Reutlingen University,
Germany
Student Exchange
Programme



Universitas Jayabaya,
Indonesia
Summer Programme



Japan Advanced Institute of Science &
Technology, Japan
Summer Programme



Nong Lam University, Ho Chi
Minh City, Vietnam
Student Exchange
Programme



Kyung Hee University, Korea
Student Exchange
Programme



National Pintung University, Taiwan
Student Exchange Programme



INITIAL DISCUSSION FOR SUMMER PROGRAMME@UiTM



Ritsumeikan University, Japan



NIT UBE College, Japan



Toyo University, Japan



Universitas Jayabaya, Indonesia



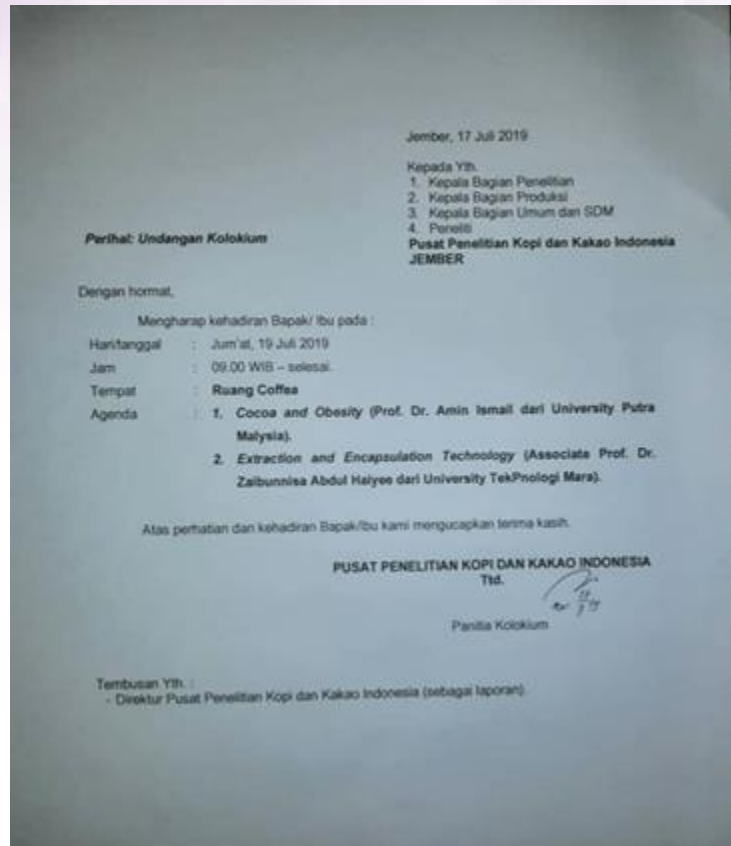
Walailak University, Thailand



Japan Advanced Institute of Science & Technology
Jaist, Japan

MoU Activity Indonesian Coffee and Cocoa Research Institute (ICCRI)

Other collaborations:
FRGS
Dana SDG Triangle





Published on: 14 August 2014

Publication: Berita Harian



Programme: Majalah 3, TV3

Slot Title: Makmal Pencetus Inovasi

Date: 16 Nov 2015

Thank you