Aya Tayel

Demonstrator of food hygiene and control

LinkedIn

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Demonstrator at Benha University and master's student researching essential oils for seafood preservation. Skilled in food safety, microbiological analysis, and quality assessment. Published in Foods (MDPI) and Scientific Reports (Nature), and co-authored Q1 book chapters and reviews with leading publishers.

Education

bachelor degree of veterinary science at Faculty of veterinary medicine Benha university, Egypt September 2017 - May 2022

Grade: Excellent with honors (Grade 87.71)

Employment History

Demonstrator of food hygiene and control at Faculty of veterinary medicine Benha university, Moshtohor, tukh city Qalyoubia Governorate, Egypt

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- Through my research, I am developing strong expertise in food safety, quality assessment, microbiological analysis.
- my research enhancment usage of natural preservatives as sustainable alternatives to advancing food hygiene and safety standards and aim to contribute to innovative solutions that enhance the shelf life and quality of seafood products.
- As a part of my academic journey, I have published two research papers from my thesis. one paper in Foods journal (MDPI) and another paper in Scientific Reports(Nature)
- · I have co-authored several book chapters and review articles in high impact journals

Skills

Microsoft office (word, excel, power point scientific writing, academic communications Laboratory techniques in food hygiene and microbiology

Languages

Arabic - Native

English - Fluent

French - Beginner

Certificates

Beef Quality Assurance Programme from BQA ADVISORY CHARIMAN

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Beef Quality Assurance Programme of beef /cow

Preservative Potential of Anethum graveolens Essential Oil on Fish Fillet Quality and Shelf Life during Refrigerated Storage from MDPI

April 2025 • 7

The certificate of acceptance for the manuscript (foods-3559599) titled: Preservative Potential of Anethum graveolens Essential Oil on Fish Fillet Quality and Shelf Life during Refrigerated Storage