



سیدهادی پیغمبردوست

استاد

دانشکده: کشاورزی



سوابق تحصیلی			
مقطع تحصیلی	سال اخذ مدرک	رشته و گرایش تحصیلی	دانشگاه
کارشناسی	۱۳۷۳	علوم و مهندسی صنایع غذایی	دانشگاه تبریز
کارشناسی ارشد	۱۳۷۵	علوم و مهندسی صنایع غذایی	دانشگاه تربیت مدرس
دکترای تخصصی	۲۰۰۴	مهندسی فرایندهای غذایی	Wageningen University
فوق دکتری	۲۰۰۶	مهندسی فرایندهای غذایی	Wageningen University

اطلاعات استخدامی				
محل خدمت	عنوان سمت	نوع استخدام	نوع همکاری	پایه
دانشکده کشاورزی	عضو هیأت علمی	رسمی قطعی	تمام وقت	۳۲

سوابق اجرایی

معاون گروه آموزشی علوم و صنایع غذایی (۱۳۸۸-۹۰)

مدیر گروه آموزشی علوم و مهندسی صنایع غذایی (۱۳۸۹-۹۱)

مشاور انجمن علمی دانشجویی گروه علوم و مهندسی صنایع غذایی (۱۳۹۰-۹۱)

مسئول راه اندازی و سرپرست کارگاه تکنولوژی غلات (خلعت پوشان) (۱۳۸۷-۱۳۹۳)

مسئول راه اندازی و سرپرست آزمایشگاه تکنولوژی فرآورده های فنادی (از ۱۳۹۳ تا کنون)

جوایز و تقدیر نامه ها

۱۳۷۳- رتبه اول دانش آموختگان دوره کارشناسی علوم و مهندسی صنایع غذایی دانشگاه تبریز

۱۳۷۵- رتبه اول دانش آموختگان دوره کارشناسی ارشد علوم و مهندسی صنایع غذایی دانشگاه تربیت مدرس

۱۳۸۴ - رتبه ممتاز (Distinguished) دانش آموختگان دوره دکتری تخصصی دانشگاه Wageningen هلند

- 1388- پژوهشگر برگزیده چهارم دانشکده کشاورزی دانشگاه تبریز
- 1391- پژوهشگر برگزیده سوم دانشکده کشاورزی دانشگاه تبریز
- 1393- پژوهشگر برگزیده چهارم دانشکده کشاورزی دانشگاه تبریز
- 1398- پژوهشگر برگزیده اول دانشکده کشاورزی دانشگاه تبریز - پژوهشگر برگزیده گروه عمده علمی کشاورزی و دامپزشکی - پژوهشگر برگزیده استانی
- 1400- پژوهشگر پراستناد یک درصد برتر جهان (بازه یکساله)
- 1401- پژوهشگر پراستناد یک درصد برتر جهان (بازه یکساله)
- 1402- پژوهشگر برگزیده اول دانشکده کشاورزی دانشگاه تبریز
- 1402- پژوهشگر پراستناد یک درصد برتر جهان (بازه یکساله)
- 1403- پژوهشگر پراستناد یک درصد برتر جهان (بازه یکساله)

موضوعات تدریس تخصصی

- تکنولوژی فرآورده های غلات
- تکنولوژی فرآورده های قنادی و شکلات سازی
- تکنولوژی های پیشرفته صنایع غذایی
- شیمی کربوهیدرات های غذایی
- جداسازی های پیشرفته در صنایع غذایی
- خواص شیمیایی و عملکردی مواد غذایی

فعالیت های علمی و اجرایی

- 1391-95: عضو هیات تحریریه نشریه پژوهشهای صنایع غذایی
- 1399- تاکنون: عضو هیات تحریریه نشریه تحقیقات مهندسی صنایع غذایی

زمینه های تدریس

- تکنولوژی مواد غذایی
- تکنولوژی فرآورده های غلات
- تکنولوژی شکلات و فرآورده های قنادی

مقالات در نشریات

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کتابها

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۳. تکنولوژی های پیشرفته صنایع غذایی
۴. دانش و فناوری شربت های گلوکز
۵. تکنولوژی فرآورده های غلات (جلد ۱ و ۲)
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