

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 (90-1388)

مدیر گروه آموزشی علوم و مهندسی صنایع غذایی (91-1389)

مشاور انجمن علمی دانشجویی گروه علوم و مهندسی صنایع غذایی (91-1390)

مسئول راه اندازی و سرپرست کارگاه تکنولوژی غلات (خلعت پوشان) (1393-1387)

مسئول راه اندازی و سرپرست آزمایشگاه تکنولوژی فراورده های قنادی (از 1393 تا کنون)

جوایز و تقدیر نامه ها

1373- رتبه اول دانش آموختگان دوره کارشناسی علوم و مهندسی صنایع غذایی دانشگاه تبریز

1375- رتبه اول دانش آموختگان دوره کارشناسی ارشد علوم و مهندسی صنایع غذایی دانشگاه تربیت مدرس

1384 - 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 فراورده های غلات

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تکنولوژی های پیشرفته صنایع غذایی

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جداسازی های پیشرفته در صنایع غذایی

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فعالیت های علمی و اجرایی

1391-95: عضو هیات تحریریه نشریه پژوهشهای صنایع غذایی

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

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تکنولوژی فراورده های غلات

تکنولوژی شکلات و فراورده های قنادی

مقالات در نشریات

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کتاب‌ها

۱. آنزیم های غذایی:تولید صنعتی و کاربردها
۲. روش های آزمون رئولوژی گندم آرد و خمیر
۳. علوم و فناوری شکلات
۴. دانش و فناوری شربت های گلوکز
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۷. تکنولوژی بیسکویت، کوکی و کراکر (جلد ۱ و ۲)