

DR. WALID M. EL-SHAROUD
Faculty of Agriculture
Mansoura University
Mansoura, Egypt
E-mail: wmel_sharoud@mans.edu.eg
Cell Phone: +2(0)102906363

PERSONAL DATA

Date of birth: September 23, 1972
Place of birth: Aga, El-Dakahlia, Egypt
Family status: Married

EDUCATION

- B.S., Agricultural Sciences 1994 Mansoura University, Egypt
- M.Sc. Applied Microbiology 1998 Mansoura University, Egypt
- Ph.D., Bacterial Physiology/ Molecular Food Microbiology 2004 The University of Reading, UK

POSITIONS

- Associate Professor, Mansoura University: 2009- present
- Assistant Professor, Mansoura University : 2004-2009
- Assistant Lecturer, Mansoura University: 1998-2004.
- Demonstrator, Mansoura University: 1996-1998.
- Food Microbiologist, Misr Company for Dairy Foods, Mansoura: 1995- 1996

HONORS AND AWARDS

- The Academy of Science for the Developing World (TWAS) Prize for the best Young Arab Scientist in Biology and New Life Sciences (2009).
- Award of Mansoura University for Excellence in Research (2008).
- Annual prize of Mansoura University for the best M.Sc. thesis (1999).

EDITORIAL AND REFEREEING ACTIVITIES:

- Editor, *Science Progress* (UK) (2006- present).
- Scientific reviewer for *Journal of Applied Microbiology*, *Letters in Applied Microbiology*, *Food Research International* and *Molecular Microbiology* (2003- present).

STATEMENT OF RESEARCH INTERESTS

My research interests center on bacterial physiology as related to both basic knowledge and biotechnological applications. I am also interested in the molecular characterization of pathogenic and industrial bacteria associated with foodstuffs. I am using molecular tools including pulsed field gel electrophoresis, end-point & real time polymerase chain reaction (PCR) and multi locus sequence typing (MLST) in characterizing foodborne bacteria and tracing up their transmission routes in nature. I recently developed an interest in the Nanobiotechnology/Lab on a chip research area aiming at the development of nanodevices for the detection of bacterial pathogens in food, environmental and clinical samples.

SELECTED PUBLICATIONS

A) Peer-reviewed papers

1. El-Sharoud, W.M. (2002). Locating a stress sensor. *Microbiologist*, 3:34-35.

2. Nassib, T.A., Zin El-Din, M. and **El-Sharoud, W.M.*** (2003). Assessment of the presence of *Salmonella* spp. in Egyptian dairy products using various detection media. *Letters in Applied Microbiology* 37:405-409.
3. Nassib, T.A., Zin El-Din, M. and **El-Sharoud, W.M.*** (2003). Viability of *Salmonella enterica* subsp. *enterica* during the preparation and cold storage of Egyptian soft cheeses and ice cream. *International Journal of Dairy Technology* 56:30-34.
4. **El-Sharoud, W.M.** (2004). Ribosome inactivation for preservation: concepts and reservations. *Science Progress* 87:137-152.
5. **El-Sharoud, W.M.*** and Niven, G.W. (2005). The activity of ribosome modulation factor during the growth of *Escherichia coli* under acidic conditions. *Archives of Microbiology* 184:18-24.
6. **El-Sharoud, W.M.** (2005). Two-component signal transduction systems as key players in stress responses of lactic acid bacteria. *Science Progress* 88: 203-228.
7. Nassib, T.A., Zin El-Din, M. and **El-Sharoud, W.M.*** (2006). Effect of thermophilic lactic acid bacteria on the viability of *Salmonella* ser. Typhimurium PT8 during milk fermentation and preparation of buffalo's yoghurt. *International Journal of Dairy Technology* 59: 29-34.
8. **El-Sharoud, W.M.*** and Rowbury, R.J. (2006). Recent insights into microbial physiology. *Science Progress* 89:141-149
9. **El-Sharoud, W.M.*** and Niven, G.W. (2007). The influence of ribosome modulation factor on the survival of stationary-phase *Escherichia coli* during acid stress. *Microbiology* 153:247-253.
10. **El-Sharoud, W.M.*** and Graumann, P.L. (2007). Cold shock proteins aid coupling of transcription and translation in bacteria. *Science Progress* 90:15-27.
11. **El-Sharoud, W.M.*** and Rowbury, R.J. (2007). Major microbiology research areas and techniques: cell division, cytoskeleton, stationary-phase and bioluminescence. *Science Progress* 90:51-58.
12. **El-Sharoud, W.M.*** and Niven, G.W. (2008). Ribosome Modulation Factor. p, 293-311, In: W.M. El-Sharoud (editor), *Bacterial Physiology: A Molecular Approach*. Springer, Heidelberg, Germany.
13. **El-Sharoud, W.M.***, Zin El-Din, M., Abou-Ziada, D.M., Ahmed, S.F and Klena, J.D. (2008). Surveillance and genotyping of *Enterobacter sakazakii* suggest its potential transmission from dried milk into imitation soft cheese. *Journal of Applied Microbiology*.
14. **El-Sharoud, W.M.*** and Spano, G. (2008). Diversity and enterotoxigenicity of *Staphylococcus* spp. associated with Domiati cheese. *Journal of Food Protection* 71:2567-2571.
15. **El-Sharoud, W.M.**, O'Brien, S., Negredo, C., Iversen, C., Fanning, S. and Healy, B. (2009). Characterization of *Cronobacter* recovered from dried milk and related products. *BMC Microbiology* 9:24.
16. **El-Sharoud, W.M.** (2009). Prevalence and survival of *Campylobacter* spp. in Egyptian dairy products. *Food Research International* 42:622-626.
17. **El-Sharoud, W.M.***, Belloch, C., Peris, D. and Querol, A. (2009). Molecular Identification of yeasts associated with traditional Egyptian dairy products. *Journal of Food Science* 74:341-346.

*Corresponding author

B) Textbooks:

- **El-Sharoud, W.M.** (2008). *Bacterial Physiology: A Molecular Approach*. Springer: Heidelberg, Germany