

Pr Mady CISSE

41 ans, Married, 3 Children

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benmadycisse@gmail.commady.cisse@ucad.edu.sn**Teacher/ Researcher****Expert/Consultant****ENGINEER IN FOOD PROCESSING AND
FOOD SCIENCES****Ecole Supérieure Polytechnique
Cheikh Anta Diop Dakar University****JOB OBJECTIVE**

Find a position in where my academic knowledge and my work experience, as a teacher, an adviser, articles and essays publisher and a consultant will be of benefit and will provide opportunities, professional growth and advancement.

- ✓ **SENIOR LECTURER** in Food Processing Engineering and food sciences at C A DIOP University Dakar – Senegal
- ✓ Head of Food Processing Division in Amadou Hampathe Ba University Dakar- Senegal
- ✓ Coordinator of the Master "Quality management in bio-industries" of the Polytechnic School (ESP) at the University Cheikh Anta Diop
- ✓ Deputy Head of Continuing Education Laboratory Food Industries

MY OTHER FUNCTIONS

- ✓ Chairman of the Scientific and Technical Committee of the Senegalese innovation network in the areas of Agribusiness and Agro Resources
- ✓ President of the Scientific Committee of the International Forum on Promotions regarding innovations in the areas of Agribusiness and Agro Resources (FINNOVAR) -July 2014 ☐ Member of the Doctoral College "Food" of the Agence Universitaire de la Francophonie (AUF)
- ✓ Director of Scientific and Technological Affairs of the African Membrane Society (AMS)
- ✓ Coordinator of the European project AFTER (African Food Tradition Revisted by Research) in Senegal (2010-2015). This project brings

together 11 countries, 16 partners, 10 products. In Senegal, 4 products are affected: hibiscus, baobab, jujube and Kong.

- ✓ Coordinator of the AUF project "Valuing Hibiscus sabdariffa and cashew apple in West Africa" (2012-2014).
- ✓ Expert of the National Committee of the Codex Alimentarius (CNCA) in Senegal
- ✓ Expert agri-food project to support agricultural sectors (PAFA) of Senegal (2015-2019)
- ✓ Researcher participating in fonio Valuation project in West Africa funded by the African Union (2013-2016)

TEACHING CURRICULUM

- ✓ Food technology
- ✓ Food Process Engineering ☒ Food Preservation ☒ Food Safety
- ✓ Packaging & Packaging
- ✓ HACCP
- ✓ Valuation of African raw materials

EXAMPLES OF INDUSTRIAL EXPERIENCE

- ✓ AFTER Coordinator of the European project in Senegal. This project brings together 11 countries (5 European, africians 6), 16 partners - Diagnosis and support of several Senegalese and African food companies
- ✓ TICO FRUIT SA (Costa Rica): fruit juice concentrate production company based in Costa Rica in Central America - Optimization of evaporation process in vacuum
- ✓ TIA (France): equipment manufacturer in the field of separation processes, filtration, fruit juice concentration and products liquides- Design and semi-industrial and industrial pilot optimization.
- ✓ EURODIA (France): équipementier- Test and optimization of various membranes and systems used in air purification and separation and extraction of nutritional constituents.
- ✓ Amgala (Morocco): Minoterie- Optimization flour production process from durum wheat.

- ✓ IRSAT (Burkina Faso): Applied Scientific Research Institute and technologically Setup and installation of Food Technology Hall
- ✓ ANCAR Fatick (Senegal): Training in milk processing techniques.

QUALIFICATIONS & TRAINING

- ✓ 2010 Doctorate in Engineering Agri-Food processes Montpellier SUPAGRO (Right Honourable Mention with honors).
- ✓ 2007 PhD in Food Science from the University Cheikh Anta Diop of Dakar (Mention Très Honorable written with honors). 2003 Master of Science in Engineering Mediterranean Food Processing and Tropical ENSIA-SIARC, Montpellier (with honors - Valedictorian). Engineer Agriculture and Food Industry specialty food industries warm regions, ENSIA-SIARC, Montpellier (With honors - Valedictorian).
- ✓ 2000 Graduate in Food Technology, SUP AGRO Casablanca (honors - Valedictorian).
- ✓ 1997 Active participation in the 1st International Course Theory and Practice of Francophone Africa Microscopy, Faculty of Sciences and Techniques of Dakar. Active participation in the Week of Specialized Courses in Biotechnology, Polytechnic School of Dakar.
- ✓ 1995 University Diploma in Food Science Technology, ENSUT Dakar (with honors - Valedictorian).

EXAMPLES OF PUBLICATIONS & COMMUNICATIONS (20 scientific publications, 2 book chapters)

- ✓ Nicolas Cyrille Ayessou Cheikh Ndiaye, **Mady Cisse**, Mathieu Gueye, Mama Sakho, Dornier Manual (2014). Nutrient composition and nutritional potential of wild fruit Dialium guineense of Journal of Food Composition and Analysis 34, 186-191.
- ✓ Diallo M **Cisse Mady**, Dessor F, R SOULIMANI, Sock O, et al. (2013) Formulation of Infant Food Cereals Based on Local: Stability and Effects on Cognitive Development. J Nutr Food Sci 3: 211.
- ✓ **Mady Cisse**, Fabrice Vaillant, Ale Kane, Ndiaye Oumoule and Manuel Dornier. Impact of the extraction procedure on the kinetics of

- degradation of anthocyanin color and roselle extracts Pendant storage. *J Sci Food Agric* (2012); 92: 1214-1221
- ✓ **Mady Cisse**, Philippe Bohuon, Falillou Sambe, Cheikhou Kane, Mama Sakho, Dornier manual. Aqueous extraction of anthocyanins from *Hibiscus sabdariffa*: Experimental kinetics and modeling. *Journal of Food Engineering* 109 (2012) 16-21
 - ✓ **Mady Cisse**, Fabrice Vaillant, Doudjo Soro, Max Reynes, Dornier manual. Crossflow microfiltration for the cold stabilization of roselle (*Hibiscus sabdariffa* L.) extract. *Journal of Food Engineering* 106 (2011) 20-27.
 - ✓ **Mady Cisse**, Fabrice Vaillant, Dominique Pallet, Dornier manual. Ultrafiltration and nanofiltration membranes Selecting to concentrate anthocyanins from roselle extract (*Hibiscus sabdariffa* L.). *Food Research International* 44 (2011) 2607-2614
 - ✓ **Mady Cisse**, Fabrice Vaillant, Sonia Bouquet, Dominique Pallet, Florence Lutin, Max Reynes, Manuel Dornier Athermal osmotic concentration by evaporation of roselle extract, apple and grape juices and impact on quality. *Innovative Food Science and Emerging Technologies* 12 (2011) 352-360
 - ✓ Nafissatou Diop Ndiaye, Claudie Dhuique-Mayer, **Mady Cisse**, and Manuel Dornier. Identification and Thermal Degradation Kinetics of Chlorophyll Pigments and Ascorbic Acid from Nectar Ditax (*Detarium senegalense* JF Gmel). *J. Agric. Food Chem.* (2011), 59, 12018-12027
 - ✓ **Mady Cisse** Mama Sakho, Jean Crouzet. Polyphenols in tropical fruits and chalice, impact of processes used in the manufacture of juice. In polyphenols and methods. Sonia Collin and Jean Crouzet. Ed TEC & DOC Lavoisier, Paris, (2011), pp 277-332, ISBN: 978-2-7430-1338-7.
 - ✓ Diop, N .; Ndiaye, A .; **Cisse, M .**; Dieme, O .; Dornier, M .; Sock, O. ditax (*Detarium senegalense* JF Gmel.): Main features and uses Senegal. *Fruits* (2010), 65, 293-306.
 - ✓ **Mady Cisse**, Mr. Sakho, Dornier M., CM Diop, Reynes M., O. Sock Clarification and concentration of tropical juices of orange and melon by membrane techniques. In processing, conservation and food quality, new approach to the fight against poverty. Mama SAKHO and Jean Crouzet. Ed Scientific News, Paris, (2009), p 55-63, ISBN. 978-2-914610-90-2.

LANGUAGES & COMPUTER

- ✓ French, English, Spanish: spoken, written and read
- ✓ Control of pack office (word, excel, power point, access, etc.)
- ✓ Programming
- ✓ Microsoft project
- ✓ Etc.