

(CV)Heydarieh

PERSONAL INFORMATION

Full Name: Seyed Ahmad Heydarieh
Father's Name: Mohammad yousof
Place of Birth: Mahdishahr- Semnan
Marital Status: Married (Two children)
Address: Food and Drug Deputy, Molavi Boulevard, Semnan City, Semnan Province, Iran
Email: ahmadheydarieh@gmail.com
Phone: 023-33336923

PROFESSIONAL SUMMARY

Dedicated Analytical Chemist with extensive experience in food safety research, laboratory management, and academic instruction. PhD candidate with expertise in chromatography, spectrophotometry, and quality control systems. Proven track record in research publication, laboratory accreditation, and technical committee leadership within the food and drug regulatory sector.

EDUCATION

Semnan University, Semnan, Iran
2020 – 2025
B.Sc. in Analytical Chemistry
Islamic Azad University, Shahr-e-Rey Branch, Tehran, Iran
2009 – 2021

PROFESSIONAL EXPERIENCE

Laboratory Manager

Food and Drug Control Laboratory

2022 – Present

- Oversee daily laboratory operations and quality control procedures
- Manage staff training and equipment calibration programs
- Ensure compliance with national and international regulatory standards

Research Council Member

Food Safety Research Center

2020 – Present

- Participate in strategic planning and research direction setting
- Review and approve research proposals and methodologies
- Collaborate with multidisciplinary research teams

Technical Committee Member

Food and Drug Administration Organization

2016 – Present

- Evaluate and accredit partner laboratories for regulatory compliance
- Develop technical standards and validation protocols
- Conduct audits and quality assessments of laboratory facilities

Toxicology and Instrumental Analysis Specialist

Food and Drug Control Laboratory

2010 – 2013

- Conducted advanced analytical testing for food safety compliance
- Operated and maintained sophisticated analytical instrumentation

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- Prepared technical reports and presented findings to regulatory authorities

TEACHING EXPERIENCE

Faculty of Food Science and Technology, Semnan University of Medical Sciences

2018 – Present

- Teach undergraduate courses: General Chemistry, Organic Chemistry, Analytical Chemistry, Instrumental Analysis
- Supervise laboratory sessions and student research projects
- Develop curriculum content and assessment materials

Faculty of Food Science, Semnan University

2022 – 2024

- Delivered specialized course in Food Analysis Chemistry
- Mentored graduate students in research methodology

Kolloran-Gharb Estel University of Applied Science

2011 – Present

- Teach courses in General Chemistry, Analytical Chemistry, and Chemical Safety
- Develop practical laboratory exercises and safety protocols

TECHNICAL SKILLS

Analytical Techniques:

- Chromatography: GC-MS/FID, HPLC, IC, TLC
- Spectroscopy: UV-Vis Spectrophotometry, AAS, F-AAS
- Electrochemical Analysis: Potentiometry, pH-metry, Conductometry

Laboratory Management:

- Quality Control Systems (ISO/IEC 17025)
- Equipment Calibration and Maintenance
- Laboratory Safety and Risk Assessment
- Uncertainty Measurement Evaluation

Technical Proficiency:

- ICDL Certification
- Data Analysis Software
- Laboratory Information Management Systems (LIMS)
- Scientific Writing and Publication

PUBLICATIONS

1. Akbari-Adergani, B., Heydarieh, A. Development of molecularly imprinted polymers (MIPs) nanoparticles for the selective determination of carbamazepine in human serum and plasma. *Indian Journal of Science and Technology*.
2. Heidariyeh, A., Ghobakhloo, S. Concentration of nitrate, nitrite and fluoride in drinking water and bottled water in Semnan city. *Koomesh Journal of Semnan University of Medical Sciences*.

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3. Heydarieh, A., Ebrahimi, A., Ashabi, A., Marvdashti, L.M. Determination of Magnesium, Calcium and Sulphate Ion Impurities in Commercial Edible Salt. *Journal of Chemical Health Risks*, 10(2), 93-102.
4. Mirhaj, F., Baghaei, H., Heydarieh, S.A. Investigating the quality of vegetable oils in the Iranian consumer market by comparative evaluation of oxidative parameters and fatty acid profiles. *Iranian Journal of Food Science and Technology*, 19(123), 317-328.
5. As'habi, A.A., Heydarieh, S.A., Marvdashti, L.M. Iodized Salt: Assessment of Nutritional Status, Iodine Intake and Iodine Exposure. *Journal of Chemical Health Risks*, 11.

PROFESSIONAL DEVELOPMENT & CERTIFICATIONS

- Laboratory Equipment Maintenance and Calibration
- Food Preservation Principles and Techniques
- Potentiometric, pH-metric, and Conductometric System Validation
- Microbiological Media Preparation and Maintenance
- Measurement Uncertainty Evaluation
- Sugar and Sweetener Technology Applications
- Impurity, Iodine, and Purity Measurement Standardization
- Water Microbiology Specialized Course
- *Bacillus enterocolitica* Bacteria Identification
- Synthetic and Natural Additives in Food Products
- *Listeria monocytogenes* Identification and Control
- Non-military Defense Hazard Identification and Control
- *Vibrio cholerae* Identification in Food Materials
- PAHs Toxins in Food Products
- Biodegradable and Edible Biopolymers
- Acrylamides in Food Products
- PCB Food Toxins
- Common Errors in Molecular Laboratory Extraction and PCR
- Laboratory Safety Requirements and Compliance
- Standardization and Management Requirements in Laboratories
- Workplace Safety System Implementation in Laboratories
- Food Safety Risk Analysis and Hazard Assessment
- Chemical Occupational Hazards
- General Industrial Hygiene Principles
- Laboratory Management Standard Requirements
- Ion Chromatography Equipment Operation
- Formulation Analysis of Dental Hygiene Products and Mouthwashes