

باسمه تعالی
خلاصه پرونده علمی
در فرهنگستان علوم
(این فرم توسط گروه تکمیل می شود)

نام و نام خانوادگی: محمدعلی سحری

تاریخ تولد: ۱۳۳۹/۰۷/۱۲

محل تولد: قم

رشته تحصیلی: علوم و مهندسی صنایع غذایی محل خدمت: دانشگاه تربیت مدرس، دانشکده کشاورزی

آدرس: تهران، پل گیشا، دانشگاه تربیت مدرس، دانشکده کشاورزی، گروه علوم و مهندسی صنایع غذایی

تلفن: ۰۲۱-۴۸۲۹۲۳۲۸ تلفن همراه: ۰۹۱۲۳۲۷۲۵۵۸

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۱- مدارک و مراتب علمی و سوابق همکاری

۱-۱- مدارک تحصیلی

مدارک علمی	رشته تحصیلی	محل اخذ	سال اخذ	عنوان پایان نامه
دکترای تخصصی	مهندسی صنایع غذایی	دانشگاه دولتی صنایع غذایی مسکو، مسکو، روسیه فدراتیو	۱۳۷۶ ش.	"تکنولوژی تولید مارگارین بدون ترانس"
کارشناسی ارشد	علوم و صنایع غذایی	دانشگاه تربیت مدرس، تهران	۱۳۷۰ ش.	"استخراج رنگ از Red Beet Root و کاربرد آن در مواد غذایی"
کارشناسی	علوم و صنایع غذایی	دانشگاه علوم پزشکی شهید بهشتی، انستیتو تحقیقات تغذیه و صنایع غذایی ایران، تهران	۱۳۶۴ ش.	"صنایع غذایی"

۲-۱- مراتب علمی

مرتبۀ علمی	دانشگاه	از تاریخ	آخرین پایه
استاد	تربیت مدرس	بهمن ۱۳۸۵	52
دانشیار	تربیت مدرس	تیر ۱۳۸۱	
استادیار	تربیت مدرس	دی ۱۳۷۶	
مربی	تربیت مدرس	دی ۱۳۷۰	

۳-۱- سوابق همکاری

سابقه همکاری با فرهنگستان‌ها	از تاریخ	تا تاریخ
عضو وابسته فرهنگستان زبان و ادب فارسی	۱۳۷۶	۱۳۹۴
همکار مدعو فرهنگستان علوم	۱۳۹۴	ادامه دارد

۲- مقالات، کتاب‌ها، طرح‌های پژوهشی، جایزه‌ها و نشان‌های علمی:

- تعداد مقاله‌های چاپ شده در نشریه‌های معتبر داخلی: بیش از ۱۰۰ مقاله؛
 - تعداد مقاله‌های چاپ شده در نشریه‌های معتبر بین‌المللی: بیش از ۱۸۰ مقاله؛
 - تعداد مقاله‌های ارایه شده در همایش‌های داخلی: حدود ۱۵۰؛
 - تعداد مقاله‌های ارایه شده در همایش‌های بین‌المللی: حدود ۲۰.
- تبصره: شرح مقالات شامل (نام نویسنده، تاریخ، عنوان، نام مجله، شماره جلد، شماره مجله و صفحات) در چهار بند فوق به صورت جداگانه ضمیمه شود (مقالات به ترتیب از جدید به قدیم)، در فایل ضمیمه آمده است.
- عناوین کتاب‌های تالیف شده: (نام کتاب، انتشارات، سال انتشار)
 - ۱- شیمی واکنش‌های قهوه ای شدن در مواد غذایی، اندیشمند، ۱۳۸۱؛
 - ۲- شیمی ترکیبات رنگی در مواد غذایی، اندیشمند، ۱۳۸۱؛
 - ۳- ترکیبات ضد مغذی در خوراک انسان، دام و آبزیان، اندیشمند، ۱۳۸۱؛
 - ۴- فرهنگ واژه‌های مصوب فرهنگستان، گروه واژه‌گزینی شاخه صنایع غذایی 1377 تا کنون، فرهنگستان زبان و ادب فارسی؛
 - ۵- هزار واژه تغذیه و علوم و فناوری غذا، گروه واژه‌گزینی شاخه صنایع غذایی 1377 - ۱۳۹۴، فرهنگستان زبان و ادب فارسی.
 - عناوین کتاب‌های ترجمه شده: (نام کتاب، انتشارات، سال انتشار)

- عناوین طرح‌های پژوهشی: (عنوان، سال اجرا، مجری / همکار)
 - انجام بیش از ۱۰ طرح تحقیقاتی ملی، استانی و موسسه ای (درج در رزومه)؛
 - ثبت 10 نوآوری و اختراع (Patent) داخلی و خارجی (درج در رزومه).
 - آثار هنری:
 - جایزه‌ها و نشان‌های علمی داخلی:
 - استاد نمونه، استاد تلاشگر و پژوهشگر برتر در دانشگاه تربیت مدرس، جایزه علمی جشنواره دکتر هدایت.
 - جایزه‌ها و نشان‌های علمی بین‌المللی:
 - جز دانشمندان پر استناد برتر ۱٪ جهان در موسسه استنادی علوم و پایش علم و فناوری ISC.
- ۳- داشتن خدمات ارزشمند در سازندگی و ارتقای سطح علمی و پیشرفت کشور:
- سوابق علمی اجرایی:
 - به عنوان مدیر گروه، رئیس دانشکده، معاون پژوهشی دانشکده، دبیر جذب هیات علمی، مشاور و جانشین رییس دانشگاه در دانشگاه تربیت مدرس؛
 - عضو فرهنگستان زبان و ادب فارسی.
 - عناوین خدمات ارزشمند:
 - تهیه و تنظیم پیش‌نویس و برنامه ریزی دروس دوره کارشناسی، ارشد و دکتری و سرفصل دروس آن به همراه استادان دیگر؛
 - عضو کمیته ارزیابی مدارک دانش‌آموختگان خارج از کشور و عضو کمیته های شورای گسترش و برنامه ریزی وزارت علوم، نماینده وزیر و عضو هیات امنا در چند موسسه؛
 - نماینده وزیر علوم در نظام مهندسی کشاورزی و منابع طبیعی استان قم؛
 - دبیر کمیته منتخب و عضو کمیته تخصصی و عضو اصلی در هیات ممیزه دانشگاه ها و مرکزی.

* عضویت ها:

- عضویت در مجامع و انجمن های علمی و تخصصی، هیات تحریریه مجلات و سردبیری مجله، داور تخصصی برخی از مجلات داخل و خارج.

۴- پرورش دانشجویان و یا پژوهشگران شایسته:

• دکترای تخصصی:

تحت راهنمایی : حدود 15 نفر

تحت مشاوره : حدود 15 نفر

- راهنمایی ۲ دانشجوی پست دکتری؛

• کارشناسی ارشد:

تحت راهنمایی : حدود ۴۰ نفر

تحت مشاوره : حدود ۳۰ نفر

۵- عناوین فعالیتهای علمی - پژوهشی انجام شده در فرهنگستان در سالهای (۱۳۹۴- تاکنون):

- مقالات مندرج در مجله های فرهنگستان (نویسنده، تاریخ، عنوان مجله، شماره مجله)
* مقاله: (سیف زاده و سحری، ۱۳۹۸، پژوهش های راهبردی در علوم کشاورزی و منابع طبیعی)

- مقالات مندرج در سایر مجلات با ذکر عضویت نویسنده در فرهنگستان (نویسنده، تاریخ، عنوان مجله، شماره مجله)

- دبیر علمی همایش (عنوان همایش، تاریخ)
* ۵ دفعه دبیر همایش های ملی یا بین المللی.

- شرکت در جلسات همایش و یا سخنرانی (عنوان سخنرانی، تاریخ)
* شرکت در اکثر جلسات همایش و سخنرانی در فرهنگستان.

- عضویت و شرکت در در شوراها، کارگروه‌ها، شاخه‌های بین‌گروهی و کمیسیون‌های داخلی فرهنگستان

* شرکت در کارگروه شاخه صنایع غذایی.

- شرکت در کارگاه‌ها و مجامع علمی بین‌المللی از طرف فرهنگستان

- همکاری در اجرای طرح‌های پژوهشی فرهنگستان علوم (عنوان طرح، سال اجرا)

* همکاری در طرح "ارزیابی مجلات رشته صنایع غذایی";

* همکاری در طرح "بررسی وضع موجود تولیدهای زراعی باغی و دامی".

* همکاری در طرح "اثر تغییر اقلیم بر صنایع غذایی"

- اطلاعات علمی دکتر محمدعلی سحری

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<http://scholar.google.com/citations?user=zbbwimwAAAAJ&hl=en>

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<http://www.researchgate.net/profile/Mohammad-Ali-Sahari>

H index (Scopus): 40; and (Google Scholar): 50; 181 Documents; 5529 Cited by 4665 Documents.

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