

Personal Information



1. Full Name : Dr. A. K. M. Nowsad Alam
2. Organization : Bangladesh Agricultural University
3. Designation : Professor
4. Address : Department of Fisheries Technology,
Faculty of Fisheries, Bangladesh Agriculture University
Mymensingh – 2202.
5. Academic Qualification:

Name of Degree	Year of passing	Name of University	Country
PhD	1995	Graduate School of Bioresources, Mie University	Japan
MS	1992	Graduate School of Bioresources, Mie University	Japan
Master	1982	Bangladesh Agricultural University (BAU)	Bangladesh
Honors/ Degree	1981	Bangladesh Agricultural University (BAU)	Bangladesh

6. Job experience : Thirty-five years.
7. Major Field of Specialization : Climate variability adaptations through post-harvest fishery loss reduction and value chain development, Seafood quality and safety.
8. Teaching/Research Experience : Thirty-five years.
9. Achievement :

Dr. Nowsad has enjoyed superb professional track records in his career, as Senior International and National Expert in many organizations like UNIDO, FAO, UNDP, DFID, WorldFish, ACI, Hortex Foundation etc. He led 2 international technical mission in West African countries on climate resilient fisheries value chain development and published about 150 scientific papers, 22 books and many articles. He has pioneered a model of participatory self-facilitated training of trainers (ToT) for agricultural extension - the approaches and methods are published by the FAO and BFRF. He has supervised 8 PhD and 65 MS students and conducted more than 35 research projects.

Present focus of Prof. Nowsad's research is stabilization of unsaturated lipids in hilsa shad to produce stable products, storable at room temperature. He has developed several noble products from popular hilsa shad and other fishes - hilsa powder, soup and noodles, crispy pickles, etc. while those have received tremendous local and international attractions. He has developed several popular environment-friendly technologies for improvement of low-cost fish processing, like FAO Tank Ice Box (FTIB) for long distance transport of bulk fish, hanging ring and box tunnel for pesticide-free dry fish production, manual ice-crusher, self-powered oxygen accumulator to carry live fish, etc. These technologies have been popularly used in the field, both in country and abroad. Almost 70% of the country's wet fish are being commercially transported by the FTIB now, which have reduced post-harvest loss of fish from 30% to < 10% by a decade and saved a sum of 18-20 thousand crore taka per annum in the country.

Dr. Nowsad has been closely working with many international organizations, like ICAR, Quality Council of India, APO-Japan, IFS, APFAN, etc. and served JUAAB as the elected President for 2 terms and BJSPSAA as Senior Vice-President for 4 years. He was awarded "Life-Time Achievement Award" by Bangladesh Food Safety Association and Agroshor Bikrampur Foundation for his contribution in seafood quality and safety research.