

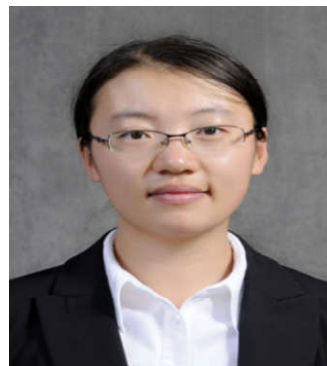
站内搜索

提交

首页 学院概况 院务信息 师资队伍 教育教学 科学研究 合作交流 学生工作 党务工作 校友之窗 科教平台 科普基地

## 焦阳（副教授）

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焦阳，女，中共党员，副教授，“浦江人才计划”获得者。现任上海海洋大学食品学院食品工程教研室主任、食品热加工工程技术研究中心射频加热团队负责人。

2015年8月 – 至今上海海洋大学食品学院，副教授

2014年8月 – 2015年8月美国华盛顿州立大学生物系统工程系，博士后

2009年8月 – 2014年8月美国华盛顿州立大学生物系统工程系，博士

2006年8月 – 2009年8月中国农业大学工学院农产品加工及贮藏工程，硕士

2002年9月 – 2006年7月中国农业大学工学院热能与动力工程，本科

主要研究方向：食品工程、食品热加工、食品加工过程计算机模拟等。

**联系方式：**电话：021-61908758；021-20978003 Email: yjiao@shou.edu.cn

诚邀**食品科学与工程、化学工程、热能与动力工程、食品质量与安全**背景同学报考研究生，从事食品新技术开发研究工作，要求思维活跃，英语较好，写作能力强。

一、**主要承担或参与科研项目情况**

### 主持项目

- <!--[if !supportLists]-->1.<!--[endif]-->国家自然科学基金青年基金, 31801613, 基于射频均匀解冻技术的不同解冻速率下深冷金枪鱼微观结构及品质变化研究, 2019.01-2021.12, 25万元, 在研, 主持
- <!--[if !supportLists]-->2.<!--[endif]-->中国博士后科学基金面上资助项目, 2018M632299, 不规则形状冷冻牛肉快速整体射频解冻机理研究, 2018.01.01-2019.12.31, 5万, 在研, 主持
- <!--[if !supportLists]-->3.<!--[endif]-->上海市教委青年东方人才计划, QD150055, 2016.01-2018.12, 已结题, 主持
- <!--[if !supportLists]-->4.<!--[endif]-->上海市科委浦江人才计划, 16PJ1404100, 基于射频加热技术的大块冷冻牛肉解冻方法研究, 2016.08-2018.07, 已结题, 主持
- <!--[if !supportLists]-->5.<!--[endif]-->青岛海尔智能技术研发有限公司, 冰箱用射频解冻技术安全检测评价项目, 2017.02-2018.02, 已结题, 主持
- <!--[if !supportLists]-->6.<!--[endif]-->上海市教委高校青年教师培养资助计划, 冷冻块状南美白对虾的射频解冻过程研究, 2016.01-2017.12, 已结题, 主持
- <!--[if !supportLists]-->7.<!--[endif]-->上海海洋大学科技发展专项基金, 不规则形状冷冻牛肉的射频解冻均匀性提高方案研究, 2016.01-2017.12, 已结题, 主持
- <!--[if !supportLists]-->8.<!--[endif]-->上海海洋大学博士启动基金, 自激震荡式和他激震荡式射频加热器在冷冻牛肉解冻中频率变化对解冻效果的影响分析, 2016.01-2017.12, 已结题, 主持

### 参与项目

- <!--[if !supportLists]-->9.<!--[endif]-->国家自然科学基金面上项目, 31571866, 基于无线电波加热的冷冻鱼糜快速整体解冻方法研究, 2016.01-2017.12, 已结题, 参与
- <!--[if !supportLists]-->10.<!--[endif]-->上海市科委地方院校能力建设项目, 16050502200, 微波杀菌技术在高品质便捷食品研发中的工业化及优化, 2016.10-2019.09, 在研, 参与

### <!--[if !supportLists]-->二、<!--[endif]-->近期发表论文

- <!--[if !supportLists]-->1.<!--[endif]-->Li, Y., Li, F., Tang, J., Zhang, R., Wang, Y., Koral, T., **Jiao, Y.\***, Radio frequency tempering uniformity investigation of frozen beef with various shapes and sizes. *Innovative Food Science and Emerging Technologies*. 48: 42-55
- <!--[if !supportLists]-->2.<!--[endif]-->**Jiao, Y.**, Tang, J., Wang, Y., Koral, T. 2018. Radio-frequency applications for food processing and safety. *Annual Review of Food Science and Technology*. 9:105-127.
- <!--[if !supportLists]-->3.<!--[endif]-->Shi, H., **Jiao, Y.**, Tang, J., Zhang, S\*, He, J., 2016. Study on heating pattern of radio frequency treated peanut butter using

comprehensive evaluation tool. *Transaction of ASABE*.59(5): 1441-1450.

<!--[if !supportLists]-->4.<!--[endif]-->**Jiao, Y.**, Shi, H., Tang, J\*., Li, F., Wang, S., 2015. Improvement of radio frequency (RF) heating uniformity on low moisture foods with Polyetherimide (PEI) blocks. *Food Research International*. 74: 106-114.

<!--[if !supportLists]-->5.<!--[endif]-->**Jiao, Y.**, Tang, J\*., Wang, S., 2014. A new Strategy to improve heating uniformity of low moisture foods in radio frequency treatment for pathogen control. *Journal of Food Engineering*,141C: 128-138.

<!--[if !supportLists]-->6.<!--[endif]-->**Jiao, Y.**, Tang, J\*., Wang, S., Koral, T., 2014. The influence of dielectric properties on the heating rate in free running oscillator radio frequency heating. *Journal of Food Engineering*,120: 197–203.

<!--[if !supportLists]-->7.<!--[endif]-->Alfaifi, B., Tang, J\*., **Jiao, Y.**, Wang, S., Rasco, B., Jiao, S., Sablani, S. 2014. Radio frequency disinfestation treatments for dried fruit: Model development and validation. *Journal of Food Engineering*,120: 268–276.

<!--[if !supportLists]-->8.<!--[endif]-->Peng, J., Tang, J\*., **Jiao, Y.**, Bohnet, S., Barrett, D. 2013.Dielectric properties of tomatoes assisting in the development of microwave pasteurization and sterilization processes. *LWT - Food Science and Technology*,54:367–376.

<!--[if !supportLists]-->9.<!--[endif]-->Alfaifi, B., Wang, S., Tang, J\*., Rasco, B., Sablani, S., **Jiao, Y.** 2013. Radio frequency disinfestation treatments for dried fruits: dielectric properties. *LWT - Food Science and Technology*, 50(2): 746–754.

### <!--[if !supportLists]-->三、<!--[endif]-->**获奖情况**

<!--[if !supportLists]-->●<!--[endif]-->2018年度上海市第三届青年教师讲课比赛非语言类外语组二等奖

<!--[if !supportLists]-->●<!--[endif]-->2018年度上海海洋大学三八红旗手

<!--[if !supportLists]-->●<!--[endif]-->2017年度苏北发展特聘专家

<!--[if !supportLists]-->●<!--[endif]-->2017年度上海海洋大学校级青年教师讲课比赛非语言类外语组一等奖

<!--[if !supportLists]-->●<!--[endif]-->2017年度上海海洋大学“爱普奖”二等奖

<!--[if !supportLists]-->●<!--[endif]-->2016年度上海市教委“青年东方学者”人才计划

<!--[if !supportLists]-->●<!--[endif]-->2016年度上海市科委浦江人才计划

<!--[if !supportLists]-->●<!--[endif]-->2016年度上海海洋大学第三届微课比赛暨青年教师讲课比赛二等奖

<!--[if !supportLists]-->●<!--[endif]-->2015年度上海市第五届“申狮杯”市属高校青年教师教学技能大赛三等奖

<!--[if !supportLists]-->●<!--[endif]-->2014年度美国农业生物工程学会（ASABE）最佳审稿人

<!--[if !supportLists]-->四、<!--[endif]-->**主要社会兼职**

<!--[if !supportLists]-->•<!--[endif]-->国际微波能学会（International Microwave Power Institute, IMPI）食品科学与技术学术委员会委员

<!--[if !supportLists]-->•<!--[endif]-->中国化工学会微波能化工应用专业委员会委员

<!--[if !supportLists]-->•<!--[endif]-->苏北发展特聘专家

<!--[if !supportLists]-->•<!--[endif]-->海尔HOPE创新平台技术顾问

<!--[if !supportLists]-->•<!--[endif]-->海洋生物资源综合利用国家地方联合工程实验室/山东省水产品加工酶技术利用工程技术研究中心技术委员会委员

## YANG JIAO

Room 103, Building 2, #218 Haiji 6<sup>th</sup> Rd., Pudong District, Shanghai  
Engineering Research Center of Food Thermal-processing Technology  
College of Food Science and Technology

Shanghai Ocean University

Shanghai 201306, China

Work: +86-21-20978003 Cell: +86-173-2109-5560

Email: [yjiao@shou.edu.cn](mailto:yjiao@shou.edu.cn)

### RESEARCH FOCUS

<!--[if !supportLists]-->•<!--[endif]-->Novel food thermal processing technologies development and industrialization

<!--[if !supportLists]-->•<!--[endif]-->Heat and mass transfer phenomena analysis in food processing and preservation

<!--[if !supportLists]-->•<!--[endif]-->Shelf-stable food product development and pasteurization/sterilization process development

<!--[if !supportLists]-->•<!--[endif]-->Computer simulation and finite element method solving in transport phenomena

### WORK EXPERIENCE

<!--[if !supportLists]-->•<!--[endif]-->08/2015–Present Associate Professor, College of Food Science and Technology,  
Shanghai Ocean University

<!--[if !supportLists]-->•<!--[endif]-->08/2014–08/2015 Research associate, Department of Biological Systems Engineering,  
Washington State University, Washington, United States

EDUCATION BACKGROUND

<!--[if !supportLists]-->•<!--[endif]-->08/2009–07/2014 Ph.D., Food Engineering, Department of Biological Systems Engineering,  
Washington State University, Washington, United States

<!--[if !supportLists]-->•<!--[endif]-->09/2006–07/2009 Master study, Food Processing and Storage Engineering, College of Engineering,  
China Agriculture University, Beijing, China

<!--[if !supportLists]-->•<!--[endif]-->09/2002–07/2006 B.E., Thermal Energy and Power Engineering, College of Engineering,  
China Agriculture University, Beijing, China

RESEARCH WORK & EXPERIENCE

<!--[if !supportLists]-->•<!--[endif]-->08/2015–present Associate professor, Radio frequency application in food engineering, in charge of 6 research projects.  
Food Thermal-processing Center, Shanghai Ocean University, China.

<!--[if !supportLists]-->▶<!--[endif]-->Leading a research group of 7 people. Main research on: Radio frequency application (industrialized) in food thawing,  
drying, pasteurizing for agricultural and aquatic product; Computer simulation of RF process with heat, mass and momentum transfer; Dielectric properties  
analysis of food with various components.

<!--[if !supportLists]-->•<!--[endif]-->08/2011–08/2015 Project assistant, Radio frequency pasteurization of low moisture food project, supported by USDA,  
Washington State University, Pullman WA, USA

<!--[if !supportLists]-->▶<!--[endif]-->Studied dielectric properties of food with various moisture content and the related heating rate; Developed heating  
uniformity improvement methods for low moisture foods in RF treatments; Optimized RF heating uniformity improvement conditions by using computer  
simulation methods.

<!--[if !supportLists]-->•<!--[endif]-->08/2009–08/2011 Project assistant, Microwave sterilization system energy audit and energy balance modeling,  
Washington State University, Pullman WA, USA

<!--[if !supportLists]-->▶<!--[endif]-->Audited the energy usage in all sections of microwave sterilization system; Modeled and analyzed the energy balance,  
calculated energy efficiency, provided energy conservation suggestions for system design.

<!--[if !supportLists]-->•<!--[endif]-->09/2007–06/2008 Project assistant, Dual-Scale Pore Network Model and Simulation, supported by NSFC (Nature Science  
Foundation of China), China Agricultural University, Beijing, China

<!--[if !supportLists]-->▶<!--[endif]-->Build up mathematical model for corn kernels stack based on pore network assumption; Validate models by corn drying  
experiments within a designed small-scale drying system.

TEACHING COURSES

<!--[if !supportLists]-->•<!--[endif]-->Fundamentals to Food Engineering (English) Undergraduate level 3 credits

<!--[if !supportLists]-->•<!--[endif]-->Academic English in Food Science and Engineering Undergraduate level 2 credits

<!--[if !supportLists]-->•<!--[endif]-->Graduate Internship Undergraduate level 2 credits

<!--[if !supportLists]-->•<!--[endif]-->Advances in Food Engineering (Chinese) Graduate level 2 credits

<!--[if !supportLists]-->•<!--[endif]-->Advances in Food Engineering (English/foreign students) Graduate level 2 credits

#### RSEARCH PROJECTS / FUNDINGS

<!--[if !supportLists]-->•<!--[endif]-->2019.01-2021.12, Microstructure and quality change of deep frozen tuna under various defrosting rate subjected to Radio frequency uniform defrosting technology. **China National Science Foundation**, \$36,000. **PI**

<!--[if !supportLists]-->•<!--[endif]-->2018.01-2019.12, Radio frequency thawing of large bulk of irregular shape frozen beef exploration, **China Postdoctoral Foundation**, \$7,300. **PI**

<!--[if !supportLists]-->•<!--[endif]-->2017.05-2018.05, Developing and testing a novel domestic RF thawing equipment, **Qingdao Haier Intellectual R&D Center**, \$42,000. **PI**

<!--[if !supportLists]-->•<!--[endif]-->2016.08-2018.07, Radio frequency thawing of irregular shape frozen beef, **Shanghai Science & Technology Committee**, \$30,000. **PI**

<!--[if !supportLists]-->•<!--[endif]-->2016.01-2017.12, Radio frequency thawing of white leg shrimp, **Shanghai Municipal Education Commission**, \$6,000. **PI**

<!--[if !supportLists]-->•<!--[endif]-->2016.01-2017.12, Factors influencing heating uniformity in RF thawing of frozen food, **Shanghai Ocean University Science Development Funding**, \$13,000. **PI**

<!--[if !supportLists]-->•<!--[endif]-->2016.01-2017.12, Difference of heating behavior in free-running oscillation and 50 ohm RF system during food heating, **Shanghai Ocean University Doctoral Program Start-up Funding**, \$7,000. **PI**

#### TEACHING PROJECTS / FUNDINGS

<!--[if !supportLists]-->•<!--[endif]-->2018.06-2021.05, Shanghai demonstrative English course development project, \$72,000. **PI**

<!--[if !supportLists]-->•<!--[endif]-->2018.06-2020.06, Shanghai Ocean University Foreign students English course development project, \$72,000. **PI**

<!--[if !supportLists]-->•<!--[endif]-->2018.01-2019.12 Shanghai Ocean University Food Engineering course group construction, \$7,200. **PI**

#### PUBLICATIONS – REFEREED JOURNAL

<!--[if !supportLists]-->•<!--[endif]-->Li, Y., Li, F., Tang, J., Zhang, R., Wang, Y., Koral, T., **Jiao, Y.\***, 2018. Radio frequency tempering uniformity investigation of frozen beef with various shapes and sizes. **Innovative Food Science and Emerging Technologies**. 48: 42-55

<!--[if !supportLists]-->•<!--[endif]-->**Jiao, Y.**, Wang, Y., Tang, J., Koral, T., 2018. Radio-frequency (RF) applications for food processing and safety. **Annual Review of Food Science and Technology**. 9: 105-127.

<!--[if !supportLists]-->•<!--[endif]-->Shi, H., **Jiao, Y.**, Tang, J., Zhang, S., He, J., 2016. Study on heating pattern of radio frequency treated peanut butter using comprehensive evaluation tool. **Transaction of ASABE**.59(5): 1441-1450.

- <!--[if !supportLists]-->•<!--[endif]-->**Jiao, Y.**, Shi, H., Tang, J., Li, F., Wang, S., 2015. Improvement of radio frequency (RF) heating uniformity on low moisture foods with Polyetherimide (PEI) blocks. *Food Research International*. 74: 106-114. (IF: 3.005, 5 year IF: 3.535)
- <!--[if !supportLists]-->•<!--[endif]-->**Jiao, Y.**, Tang, J., Wang, S., 2014. A new strategy to improve heating uniformity of low moisture foods in radio frequency treatment for pathogen control. *Journal of Food Engineering*. 121: 138-148. (IF: 2.576, 5 year IF: 2.986)
- <!--[if !supportLists]-->•<!--[endif]-->**Jiao, Y.**, Tang, J., Wang, S., Koral, T., 2014. The influence of dielectric properties on the heating rate in free running oscillator radio frequency heating. *Journal of Food Engineering*, 120: 197–203. (IF: 2.576, 5 year IF: 2.986)
- <!--[if !supportLists]-->•<!--[endif]-->Alfaifi, B., Tang, J., **Jiao, Y.**, Wang, S., Rasco, B., Jiao, S., Sablani, S. 2014. Radio frequency disinfestation treatments for dried fruit: Model development and validation. *Journal of Food Engineering*, 120: 268–276.
- <!--[if !supportLists]-->•<!--[endif]-->Peng, J., Tang, J., **Jiao, Y.**, Bohnet, S., Barrett, D. 2013. Dielectric properties of tomatoes assisting in the development of microwave pasteurization and sterilization processes. *LWT - Food Science and Technology*, 54: 367–376.
- <!--[if !supportLists]-->•<!--[endif]-->Alfaifi, B., Wang, S., Tang, J., Rasco, B., Sablani, S., **Jiao, Y.** 2013. Radio frequency disinfestation treatments for dried fruits: dielectric properties. *LWT - Food Science and Technology*, 50(2): 746–754.
- <!--[if !supportLists]-->•<!--[endif]-->Yuan, Y. J., Yang, B. B., **Jiao, Y.**, Liu, X. D. 2007. Fractal Pore Network Simulation on Drying of Porous Media: II. Experimental Study and Numerical Simulation, *Journal of China Agricultural University*, 2007, 12(4): 55–60.
- <!--[if !supportLists]-->•<!--[endif]-->Yuan, Y. J., Yang, B. B., **Jiao, Y.**, Liu, X. D. 2007. Fractal Pore Network Simulation on Drying of Porous Media: I. Model Building, *Journal of China Agricultural University*, 2007, 12(3): 65–69.

#### PUBLICATIONS – BOOK CHAPTERS

- <!--[if !supportLists]-->•<!--[endif]-->"Evaluation Technologies for Food Quality", Chapter 27: Measurement techniques of electrical properties for food quality evaluation. Edited by Xichang Wang, Jian Zhong. Elsevier Publisher, 2018.

#### PUBLICATIONS – CONFERENCE PROCEEDING/PRESENTATION

- <!--[if !supportLists]-->•<!--[endif]-->Li, F., **Jiao, Y.\***, 2018, A novel method of Radio frequency tempering irregular-shape frozen food, International Microwave Power Institute (IMPI) 52<sup>nd</sup> Annual Symposium, Long Beach CA, USA
- <!--[if !supportLists]-->•<!--[endif]-->**Jiao, Y.\***, Wang, Y., 2017, Radio frequency thawing irregular shape frozen beef, The 10<sup>th</sup> Food Safety, Policy and Sustainability Mini-summit, College Park, MD, USA
- <!--[if !supportLists]-->•<!--[endif]-->Li L., **Jiao, Y.\***, Wang, Y., 2017, Radio frequency thawing irregular shape frozen beef —A computational study, International Microwave Power Institute (IMPI) 51<sup>st</sup> Annual Symposium, Miami FL, USA
- <!--[if !supportLists]-->•<!--[endif]-->**Jiao, Y.\***, 2016, Radio Frequency Application in Food Industry and Heating Uniformity Improvement, The 9<sup>th</sup> Food Safety, Policy and Sustainability Mini-summit, Shanghai, China.
- <!--[if !supportLists]-->•<!--[endif]-->Li L., **Jiao, Y.\***, Wang, Y., 2016, Radio frequency thawing frozen beef of irregular shape —A computational study, The 9<sup>th</sup> Food Safety, Policy and Sustainability Mini-summit, Shanghai, China.

<!--[if !supportLists]-->•<!--[endif]-->Syamaladevi, R., Tang, J, Kiran, R., **Jiao, Y.**, Rojas, R., Carter, B., Marks, B., Sablani, S.\*, 2014. Temperature influence on water activity of low-moisture foods. CoFE 2014 Annual Meeting, Omaha, NE, USA.

<!--[if !supportLists]-->•<!--[endif]-->**Jiao, Y.**, Tang, J.\*, Wang, S., 2013. Heating uniformity improvement with ultem polyetherimide for low-moisture food subjected to radio frequency treatments. ASABE 2013 Annual International Meeting, Kansas City, MO, USA

<!--[if !supportLists]-->•<!--[endif]-->**Jiao, Y.**, Tang J.\*, Wang S., 2013. Potential of polyetherimide (PEI) sheets assisted heating uniformity Improvement in RF pasteurization for peanut butter. IFT Annual Meeting & IFT Food Expo, Chicago, IL.

<!--[if !supportLists]-->•<!--[endif]-->**Jiao, Y.**, Tang, J.\*, Wang, S. 2012. Heating uniformity study in low moisture semi-solid food subjected to radio frequency heating. IMPI 46<sup>th</sup> Annual International Microwave Power Symposium & 72<sup>nd</sup> IFT annual meeting, Las Vegas, NV, USA.

<!--[if !supportLists]-->•<!--[endif]-->**Jiao, Y.**, Tang J.\*, Wang S., 2012. Dielectric, physical and thermal properties of low moisture model food for dielectric heating process. IFT Annual Meeting & IFT Food Expo, Las Vegas, NV, USA.

<!--[if !supportLists]-->•<!--[endif]-->Tang, Z., Liu, F., Tang, J.\*, Mikhaylenko, G., Resurreccion, R., Luan, D., Gray, P., Peng, J., **Jiao, Y.**, Lin, H., Li, F. 2011. Development of a microwave sterilization process for pouches filled with cut chicken breast pieces, dumplings, and sauces. IMPI 45<sup>th</sup> Annual International Microwave Power Symposium, New Orleans, FL, USA

<!--[if !supportLists]-->•<!--[endif]-->Liu, F., Tang, Z., Tang, J.\*, Mikhaylenko, G., Resurreccion, F., Gray, P., Peng, J., Li, F., **Jiao, Y.**, Luan, D., Lin, H., Caparino, O. 2011. Sterilization of chicken and dumplings in sauce packaged in 8-oz pouches with a semi-continuous microwave processing system. 71<sup>st</sup> IFT annual meeting, New Orleans, FL, USA

<!--[if !supportLists]-->•<!--[endif]-->**Jiao, Y.**, Yuan, Y. J., Liu, X. D.\* 2008. Dual-scale Pore Network Simulation on Drying of Unconsolidated Porous Media, Proc. of 16th International Drying Symposium, Hyderabad, India.

#### PATENT

<!--[if !supportLists]-->•<!--[endif]-->An apparatus and methodology of radio frequency heating apparatus, PCT patent, application number:  
PCT/CN2018/103785

#### PROFESSIONAL AFFILIATION

<!--[if !supportLists]-->•<!--[endif]-->Committee member of Food Science and Technology Committee, International Microwave Power Institute (IMPI) and China Institute of Microwave Power Application on Chemical Industry and Engineering (IMPACIE).

<!--[if !supportLists]-->•<!--[endif]-->Members of Institute of Food technologists (IFT), and American Society of Agricultural and Biological Engineers (ASABE), Chinese American Food Society (CAFS)

#### ACADEMIC SERVICES

<!--[if !supportLists]-->•<!--[endif]-->Journal reviewer of *Journal of Food Engineering*, *Innovative Food Science and Emerging Technologies*, *Biosystems Engineering*, *Journal of Food Process Engineering*, *Transaction of ASABE*, *Journal of Agricultural Science and Technology*, *International Journal of Agricultural and Biological Engineering*, *Emirates Journal of Food and Agriculture*, and *International Journal of Pest Management*.



AWARDS

- <!--[if !supportLists]-->•<!--[endif]-->2018 The 2<sup>nd</sup> prize winner of young faculty teaching competition award (Foreign language group), Shanghai Municipal Education Government.
- <!--[if !supportLists]-->•<!--[endif]-->2017 Specialist of North Jiangsu development
- <!--[if !supportLists]-->•<!--[endif]-->2017 The 1<sup>st</sup> prize winner of young faculty teaching competition award (Foreign language group), Shanghai Ocean University
- <!--[if !supportLists]-->•<!--[endif]-->2017 Best class award for Fundamentals of Food Engineering class, Shanghai Ocean University
- <!--[if !supportLists]-->•<!--[endif]-->2017 Outstanding Faculty Award, Shanghai Ocean University
- <!--[if !supportLists]-->•<!--[endif]-->2017 The 2<sup>nd</sup> prize winner of Aipu Company Award, Shanghai Ocean University
- <!--[if !supportLists]-->•<!--[endif]-->2016 Shanghai Pujiang talent plan, Shanghai committee of science and technology
- <!--[if !supportLists]-->•<!--[endif]-->2016 Shanghai Youth Orient Scholar, Shanghai Municipal Education Commission
- <!--[if !supportLists]-->•<!--[endif]-->2016 Young faculty teaching award, 2<sup>nd</sup> prize, Shanghai Ocean University
- <!--[if !supportLists]-->•<!--[endif]-->2015 Young faculty teaching skill competition, 3<sup>rd</sup> prize, Shanghai Municipal Education Commission
- <!--[if !supportLists]-->•<!--[endif]-->2014 ASABE Outstanding manuscript reviewer (10/900)
- <!--[if !supportLists]-->•<!--[endif]-->2014 Outstanding Graduate Student Award, Department of biological systems engineering, Washington State University
- <!--[if !supportLists]-->•<!--[endif]-->2013 The 2<sup>nd</sup> winner of Department presentation competition award, Department of biological systems engineering, Washington State University
- <!--[if !supportLists]-->•<!--[endif]-->2012~2014 Scholastic achievement / Outstanding student award from PSIFT (Puget Sound section of Institute of Food Technologists)
- <!--[if !supportLists]-->•<!--[endif]-->2012 GPSA Travel & Registration grant for attending IMPI (International Microwave and Power Institute) and IFT annual meeting, Washington State University
- <!--[if !supportLists]-->•<!--[endif]-->2009 China Scholarship Council (CSC) Graduate Student Overseas Study Program Scholarship
- <!--[if !supportLists]-->•<!--[endif]-->2008 Sanjiu Agricultural machinery scholarship, China Agricultural University
- <!--[if !supportLists]-->•<!--[endif]-->2006 Excellent graduate, China Agricultural University

SKILLS

<!--[if !supportLists]-->•<!--[endif]-->Proficient in English, public speaking and proposal writing with great proposal writing skills.

<!--[if !supportLists]-->•<!--[endif]-->Great team working skills and leadership skills in research collaboration

<!--[if !supportLists]-->•<!--[endif]-->Proficient in thermal processing technologies development for food innovation

<!--[if !supportLists]-->•<!--[endif]-->Great lab skills in dielectric, electric and thermal properties determination of food using Impedance/Network analyzer, Electric conductivity meter, Differential scanning calorimeter, food component analysis, e.g. moisture, protein, lipid, glucose, ash, enzyme activity analysis, texture analysis, pH, sodium, calcium, etc.

<!--[if !supportLists]-->•<!--[endif]-->Great computer skills in document processing, engineering drawing and numerical simulation, e.g. Microsoft Office, Auto CAD, Matlab, COMSOL Multiphysics (FEMLAB), etc.

<!--[if !supportLists]-->•<!--[endif]-->Hazard Analysis and Critical Control Point (HACCP) certificate

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