

# CURRICULUM VITAE



## **PERSONAL INFORMATION**

Full name: GIANG Trung Khoa

Date of birth : 05/01/1973

Birthplace : NgoQuyen town, ThanhMien district, HaiDuong province

Nationality : Vietnamese

Qualification : MSc of Food Science and Technology

Curent Position : Vice dean, Faculty of Food Science and Technology, Vietnam National University of Agriculture

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## **EDUCATIONAL QUALIFICATION**

### **2012 to 2018**

PhD study on Food technology at Food industries research institute, Vietnam.

### **2004 – 2005**

DEA study on Food science and technology at Université Catholique de Louvain (UCL), Belgium

Degree level assessment : Good

### **2000 – 2002**

Master study on Food science and technology at ENSIA Massy, France

Degree level assessment: Good

### **1990 – 1995**

Engineering study on Agronomy at Hanoi Agricultural University N<sup>o</sup>1, Vietnam

Degree level assessment : Good

## **TRAINING QUALIFICATION**

**2015:** International training course on “techniques in aflatoxin analysis” at Vietnam National University of Agriculture

**2010:** Training course on “Scientific research methodology” at Hanoi University of Agriculture, organized by CUD project

**2009:** Training course on “Food safety and quality management” at Hanoi University of Agriculture, organized by CUD project

**2007:** Training course on “Formation de formateur” in Vietnam, organized by CUD

**2007:** Training course on “ Preservation and food processing techniques of meat and meat products at Hanoi University of Agriculture, organized by CUD project

**2006:** Training course on “ Food sensory evaluation” at Hanoi University of Agriculture, organized by CUD project

**2004:** Training course on “ Quality assesment of food microbiology at Hanoi University of Agriculture, organized by CUD project

### **TEACHING RESPONSIBILITIES**

#### **2009 to date**

Giving main courses : Food product development, Tea processing technology, Coffee and cocoa processing technology, confectionary processing technology

#### **2004 -2009**

Given main courses : Tea processing technology, Coffee and cocoa processing technology, Food product development

#### **1997– 2004**

Given main courses : Tea, Coffee and cocoa processing technology

### **RESEARCH PROJECTS**

- Trial production of plant extraction in industrial scale which delay ure degradation, 2013 – 2014. Collaborative Project between Vietnam national university of Agriculture and Petro Vietnam Camau fertilzer Joint Stock Company. Member of project

- Research on “Production technology of instant green tea powder”, 2012. KC.07.TN03/11-15. Member of project

- Polyphenol from some main varieties grown in Vietnam: Catechin, antimicrobial activity, optimal condition of extraction, 2011 – 2012. Colabarative project between Hanoi University of Agriculture and Belgian Universities. Leader of project

- Extraction of tea polyphenol and application in preservation in some agricultural food products, 2009. TTRIG 2009-08-52 funded by World Bank. Leader of project

- Extraction, application of polyphenol from tea in preservation of some simply prepared vegetables and fruits and production of polyphenol enriched milk products, 2009. B2009-11-118. B2009-11-118 Project funded by Ministry of Education and Training. Leader of project
- Effect of additives E1422, E415, E412 on sensory quality of chili sauce, 2008. Project funded by Hanoi University of Agriculture. Leader of project
- Diversity of cassava processing products, 2006 – 2007. Project funded by Ministry of Education and Training. Member of project
- Research on the correlation between fiber content in diet and CLA produced in cow milk, 2005. DEA thesis in Belgium.
- Research on Hoi An Chili sauce processing technology, 2004. Funded by Vietnam Belgium Project
- Optimization of traditional processing technology to enhance green tea quality, 2003 – 2004. Project funded by Ministry of Education and Training. Secretary of project
- Effect of withering pathway on black tea quality, 2001 – 2002. Thesis for master study on Food science and technology at ENSIA Massy, France.
- Assessment of rice preservation of household in some provinces of Vietnam. Vietnam - Belgium project. Member of project

## **PUBLICATIONS A AND BOOKS**

Phan Thi Phuong Thao, Tran Thi Thu Hang, Giang Trung Khoa, Hoang Dinh Hoa, Vu Hong Son (2020), Effect of variety and cultivation place on the quality of tea (*Camellia sinensis* O. Kuntze) seed and tea seed oil in Vietnam, *Vietnam Journal of science and technology* 62(5): 32-37.

Giang Trung Khoa, Bùi Quang Thuật, Ngô Xuân Mạnh (2017), Preliminary study on effects of the technological parameters to polyphenols extraction yield from tea leaves (*Camellia sinensis* (L) O. Kuntze), *Vietnam J.Agric.Sci.* 15 (2): 205-213.

Giang Trung Khoa, Bùi Quang Thuật, Ngô Xuân Mạnh, P. Duez (2017), Polyphenolic compounds and antioxidative activity of the Shan tea (*Camellia sinensis* var. *Shan*), *Vietnam J.Agric.Sci.* 15 (4): 409-418.

Giang Trung Khoa, Bui Quang Thuat, Ngo Xuan Manh, Bui Thi Thanh Tien (2016), Antioxidative activity of tea polyphenol extracts in soybean oil, *Vietnam J. Agri. Sci.*, 14 (7): 1060-1067.

Nguyen Thanh Hai, **Giang Trung Khoa**, Pham Duc Nghia (2013). *Some research results on the spray drying stages of process technology for producing soluble green tea powder from*

*fresh tea leaves*. International workshop on agricultural engineering and post-harvest technology for Asia sustainability – Ministry of Science and Technology

**Giang Trung Khoa**, Nguyen Thanh Hai, Ngo Xuan Manh, Nguyen Thi Bich Thuy, Pham Duc Nghia, Nguyen Thi Oanh, Phan Thu Huong, P. Duez (2012). *Effect of raw material on the basic chemical components of Midlands tea varieties..* J. Sci. & Devel, 11 (3): 373-379

**Giang Trung Khoa**, Nguyen Thi Mien, Pham Van Hien, Pham Thi Hong Dieu, P. Duez (2010). *Effect of raw material quality on total polyphenol amount and antimicrobial activity of PH1 variety.* J. Sci. & Devel.

**Giang Trung Khoa**, Ivan Larondelle (2006). *Effect of the content fibre in diet on conjugated linoleic acid (CLA) production in cow milk*, Journal of Agricultural Science and Technology, Hanoi Agricultural University, N<sup>o</sup> 4+5. 126-131

Vu Thi Thu, Doan Hung Tien, Nguyen Thi Gam, **Giang Trung Khoa** (2001). *Chemical compounds of tea and some popular analysis methods in Tea processing of Vietnam.* Agricultural Press. Reference book

## **LANGUAGE AND INFORMATIC SKILLS**

French : Listening – Speaking – Reading- writing

English: Reading– Writing

Informatic : use proficient in MSOffice (Word, Excel, Powerpoint...)