

SCIENTIFIC CURRICULUM VITAE

1. Full name: **Hoang Thi Minh Nguyet** Gender: Female
2. Date of birth: 15/09/1980
3. Academic degree: Doctorate Year of achievement: 2009
4. Address of home: Thanh Luong, Hai Ba Trung, Hanoi
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7. Organization - workplace:

Organization name: Vietnam National University of Agriculture

Name of Leader: Prof. Dr. Nguyen Thi Lan, Director

Leader phone: 024.626.177.55

Address: Trau Quy - Gia Lam – Hanoi

8. Training process

8.1. Graduate:

- Training place:

+ Tver National Technical University, Russia. Training period: 1999-2002.

+ University of Chemical Technology named D.I. Mendeleev, Moscow, Russia. Training time: 2002-2004.

- Training forms: formal.

- Specialization: Chemical technology and biotechnology.

- Name of thesis: Study on amylase enzyme extraction from pancreas of horned cattle.

- Year of graduation: 2004.

8.2. Master degree:

- Training place: University of Chemical Technology named D.I. Mendeleev, Moscow, Russia.

- Training time: 2004-2006.

- Training forms: formal.

- Specialization: Chemical technology and biotechnology.
- Name of dissertation: Extraction of amylase and lipase enzymes from pancreas of horned cattle.
- Year of graduation: 2006.

8.3. Doctor degree:

- Training place: : University of Chemical Technology named D.I. Mendeleev, Moscow, Russia.
- Training time: 2006-2009.
- Training forms: formal.
- Specialization: Biotechnology.
- Title of thesis: "Research on the extraction of carbohydrates and protein products from the low-fat soybean".
- Year of graduation: 2009.

9. Language proficiency:

Russian: Level C

English: Level B

10. Computer skills: Office informatics

11. Refresher classes

Refresher class	Training places	Time	Degree
Pedagogical certificate for college lecturers	Vietnam National University of Agriculture, Hanoi, Vietnam	2013	Certificate
Training course on sampling techniques for food inspection and safety inspection	Vietnam National University of Agriculture, Hanoi, Vietnam	19 - 22/12/2014	Certificate
Methods of writing research projects	Vietnam National University of Agriculture, Hanoi, Vietnam	24 - 28/8/2015	Certificate
Seminar on Food Value Chain	Vietnam National University of Agriculture, Hanoi, Vietnam	10/07/2015	Certificate
Training "Supporting the integration of ecological lifestyle education into the program for students"	Rosa Luxemburg Institute held in Da Nang, Vietnam	27 - 28/10/2017	Certificate
VB FoodNet 2017 International Conference: Safety and Quality in the Food chain	Ho Chi Minh City University of Agriculture and Forestry is organized by the Vietnam-Belgium Project	12 - 14/11/2017	Certificate
Training "Supporting the integration of ecological lifestyle education into the program for students"	Rosa Luxemburg Institute held in Hoi An, Quang Nam, Vietnam	18 - 21/9/2018	Certificate
Training course on Food Safety "Food Borne Pathogens and Chemical Hazards Analysis in Time	Vietnam National University of Agriculture, Hanoi, Vietnam	26 - 30/11/2018	Certificate

of Global Change			
Food Value Chain	Vietnam National University of Agriculture, Hanoi, Vietnam	17-28/06/2019	Certificate
Attend ProPak Asia 2019 exhibition	Bangkok, Thailand	12 - 13/6/2019	Report the results of foreign affairs
Training course "Food analysis"	under the Food Human Resource Development Project through cooperation with Asean universities, held at Vietnam National University of Agriculture, Hanoi, Vietnam	5 - 8/11/2019	Certificate
Training course "Business consulting skills"	under the capacity building program for staff in charge of supporting businesses in Hanoi, organized at Hanoi Department of Planning and Investment	29/11/2019	Certificate
Food safety Management Course	JFSM (Japan Food Safety Management Association) held at Vietnam National University of Agriculture, Hanoi, Vietnam	25-27/02/2020	Certificate

12. Working process

Time <i>(From year ... to year ...)</i>	Workplace	Organization of work	Organization Address
From 10/2012 to the present	Lecturers	Department of Post-Harvest Technology, Faculty of Food Technology, Vietnam National University of Agriculture	Trau Quy, Gia Lam, Hanoi

13. Training activities

13.1. Subjects / modules

Subject / Module	Study level / Subject	Time to undertake
CP03053- General preservation and processing of agricultural products, 02 credits	Bachelor degree: Crop Science/ Seed /Plant Protection/ Technical Education/ Rural Development	From 2013
CP03049- Agricultural warehouse, 02 credits	Bachelor degree: Post-harvest technology	From 2015
CP03047- Technology of preserving cut flowers, 02 credits	Bachelor degree: Post-harvest technology	From 2017
CP03026- Food testing, 03 credits	Bachelor degree: Quality control - Food safety	From 2015

CP03070- Communication and education of food safety and hygiene, 02 credits	Bachelor degree: Quality control - Food safety	From 2015
CP03003- Postharvest technology, 03 credits	Bachelor degree: Food Technology / Quality Management - Food Safety / Food Technology and Business	From 2018
CP07014- Advanced agricultural packaging, 02 credits	Master: Food Technology / Post-harvest Technology	From 2018

13.2. Master's guide

	Full name of Master student	Thesis topic	Training facilities	Training time	Guiding role
1.	Tran Van Quang	Research some stages in the technological process of producing non-alcoholic beer	Vietnam National University of Agriculture	2015	Tutorial 2
2.	Nguyen Thi Luu	Study the effect of conditions of extracting, concentrating, spray drying on the quality of powder - instant from green tea and lotus leaf	Vietnam National University of Agriculture	2017	Tutorial
3.	Tran Thai	Effect of harvesting maturity and preservation on the quality of Passion fruit after harvest	Vietnam National University of Agriculture	2018	Tutorial 2
4.	Nguyen Thi Thuy	Research on the production process of green banana starch from "Tieu hong" banana and its application in pasta production.	Vietnam National University of Agriculture	2021	Tutorial

13.3. PhD candidate's guide: No.

14. Scientific research activities

a) Articles published in domestic scientific journals (only journals with international standard ISSN codes only).

	Year of publication	Name of the article	Name, number, volume (if any), from page ... to the ... page, of the magazine	Participation level (Lead author / participant)	Authors (Listed in chronological order)	International standard code ISSN
1.	2019	The influence of various degrees of vacuum frying on the	Number 10, 2019, Vietnam Journal of Agricultural Science and	Join	Dinh Thi Hien and Hoang Thi Minh Nguyet	ISSN: 1859-1558

	Year of publication	Name of the article	Name, number, volume (if any), from page ... to the ... page, of the magazine	Participation level (Lead author / participant)	Authors (Listed in chronological order)	International standard code ISSN
		quality of sophisticated orange peels used in the manufacture of chocolate candies	Technology			
2.	2019	Identify some extraction parameters in the production process of powder - instant from green tea and lotus leaf	Number 10, 2019, Vietnam Journal of Agricultural Science and Technology	Lead author	Hoang Thi Minh Nguyet, Nguyen Thi Luu and Dinh Thi Hien	ISSN: 1859-1558
3.	2021	Development of Pectin-Alginate Biofilm Based on Pectin from Purple Passion Fruit Peel (<i>Passiflora edulis Sims.</i>) and its Application in Preservation of Fresh Passion Fruits	Vietnam J. Agri. Sci. 2021, Vol. 19, No. 6: 840-851	Join	Nguyen Trong Thang, Nguyen Thi Bich Thuy, Hoang Thi Minh Nguyet	ISSN 1859-0004

b) Articles published in foreign scientific journals

N	Year of publication	Name of the article	Name, number, volume (if any), from page ... to the ... page, of the magazine	Participation level (Lead author / participant)	Authors (Listed in chronological order)	Classification of journal quality: ISI, SCOPUS, others ... (if any)	IF index	H index
4.	2007	Investigate the process of extracting protein from oily soybean with inorganic acid and alkaline solutions	Advances in chemistry and chemical technology. Journal of the University of Technology and Chemistry named D.I. Mendeleev, Moscow, Russia, number 12	Author	Hoang Thi Minh Nguyet			
5.	2008	Study on the process of obtaining protein from soybean meal	Advances in chemistry and chemical technology. Journal of the University of Technology and Chemistry named D.I. Mendeleev, Moscow, Russia, number 13	Lead author	Hoang Thi Minh Nguyet, A.A. Krasnoshtanova			
6.	2008	Investigate the process of collecting protein products used in animal husbandry from the waste of soy protein extraction process	Advances in chemistry and chemical technology. Journal of the University of Technology and Chemistry named D.I. Mendeleev, Moscow, Russia, number 13	Lead author	Hoang Thi Minh Nguyet			
7.	2009	The	Proceedings of	Lead author	Hoang Thi			

N	Year of publication	Name of the article	Name, number, volume (if any), from page ... to the ... page, of the magazine	Participation level (Lead author / participant)	Authors (Listed in chronological order)	Classification of journal quality: ISI, SCOPUS, others ... (if any)	IF index	H index
		process of extracting a number of low molecular weight hydrates from protein-derived soybean residues	International Conference VI "Biotechnology: Current situation and development potential" in Moscow, Russia		Minh Nguyet, A.A. Krasnoshtanova			
8.	2009	Study on the process of separating some low molecular weight hydrates from protein residue of soybean with protein and alkaline solution	Journal of "Chemical industry today", Russian Federation	Lead author	Hoang Thi Minh Nguyet, A.A. Krasnoshtanova			
9.	2009	Waste treatment in the production of soy protein into animal products	Journal of "Chemical industry today", Russian Federation	Lead author	Hoang Thi Minh Nguyet, A.A. Krasnoshtanova			

c) Reports in conferences, seminars in the country

N	Name, time and location	The name of the scientific report is published in the	Participation level (Lead author /	Authors (Listed in print	International Standard
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		yearbook	participant)	<i>order on the yearbook)</i>	ISBN number of the Proceedings (if any)
10.	Proceeding of the 7th "National Conference on Youth Science and Technology at Universities and Agriculture-Forestry and Fisheries Block" 2016, held at Thai Nguyen University of Agriculture and Forestry	Research to produce green bean cake with corn flour supplement	Author	Hoang Thi Minh Nguyet	
11.	Proceedings of Scientific Research Conference for female officials 2018, held at Vietnam National University of Agriculture	Initially determine the method and ratio of raw materials mixing in the production of powder - instant from green tea and lotus leaf	Lead author	Hoang Thi Minh Nguyet, Nguyen Thi Luu	Objection
12.	Presentation at the 3rd National Congress of Ethnic Minorities in Hanoi, 2019	Application of science and technology in agricultural production in ethnic minority and mountainous areas of the capital, current situation and solutions	Author	Hoang Thi Minh Nguyet	
13.	The 3rd Scientific Conference "Food Safety and Food Security" in 2019	Impact of some biological coatings on the quality and shelf life of Taiwanese papaya fruit	Author	Hoang Thi Minh Nguyet	Objection

d) Reports at international conferences and seminars

N	Name, time and location	The name of the scientific report is published in the yearbook	Participation level (Lead author / participant)	Authors (Listed in print order on the yearbook)	International Standard ISBN number of the Proceedings (if any)
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14.	Proceedings of the Conference VB-foodnet 2015: Food Technology “Towards a more efficient use of natural resources”, held at Nha Trang University	Retarding postharvest ripening of banana fruit using edible coating with κ -carrageenan and plasticizers	Join	Nguyen Thi Hanh, Hoang Thi Minh Nguyet	
15.	Proceedings of the Conference VB-foodnet 2015: Food Technology “Towards a more efficient use of natural resources” held at Nha Trang University	Pennywort juice Processing using Glucose Oxidase enzyme	Author	Hoang Thi Minh Nguyet	
16.	Proceedings of the Conference VB-foodnet 2017: “Safety and Quality in the Food Chain”, held at Ho Chi Minh City University of Agriculture and Forestry	Determination of maturity stage and effects of some preparations on the quality of taiwanese papaya fruit during storage	Author	Hoang Thi Minh Nguyet	
17.	Proceedings of the Conference: “Postharvest Management for Better Food Security” 2018, held at Vietnam National University of Agriculture, Hanoi, Vietnam	Effects of harvesting age and storage temperature on the quality of red radish sprouts	Author	Hoang Thi Minh Nguyet	
18.	Proceedings of the Conference: “Postharvest Management for Better Food	Effect of chlorine treatment incorporating membrane coating with some biofilm to quality and longevity of	Author	Hoang Thi Minh Nguyet	

	Security” 2018, held at Vietnam National University of Agriculture, Hanoi, Vietnam	Taiwanese apple			
19.	Proceedings of the Conference: “Postharvest Management for Better Food Security” 2018, held at Vietnam National University of Agriculture, Hanoi, Vietnam	Effects of silver nanoparticles coating on enhancement of storage quality of ‘Hoa Loc’ mango	Join	Nguyen Trong Thang, Hoang Thi Minh Nguyet	
20.	The International Conference on Sustainable Agriculture and Environment 2020 (SAE 2020) – held at Nong Lam University, Ho Chi Minh, Vietnam 11/2020	Effects of vacuum frying on the quality of king orange peel in manufacture of chocolate candy fillings.	Join	Hien T. Dinh, Nguyet T.M. Hoang, Hoang Anh Dung	

e) Subjects, projects and tasks of scientific research at all levels (collectively referred to as topics)

N	Execution time	Program name, subject	Topic management level	Responsibility	Acceptance results
I	Project				
1	From 01/2013 to 12/2015	Research and apply new technology to extend the shelf life of high quality labels for domestic consumption and export	Ministry level project	Join	Accepted
2	2014 - 2015	Study on using bio polymer coating from Carrageenan to preserve bananas	Scientific research students topic	Join	Accepted
3	2014 - 2015	Study on application of enzyme gluco oxidase in the processing of pennywort juice	Scientific research students topic	Join	Accepted

4	2014 - 2015	Initial research on the applicability of ginger essential oil and citronella oil in preserving fresh pork	Scientific research students topic	Join	Accepted
5	2015 – 2016	Study on extracting active ingredient glucosinolates from cabbage by-products	Academy level topic	Join	Accepted
6	2015 - 2016	Effect of temperature and packaging during storage and processing on vitamin C content in broccoli and peas	Academy level topic	Join	Accepted
7	2017-2019	Researching to complete the technical package for processing, preliminary processing and preserving a number of key fruits (banana, durian, avocado) for domestic consumption and export	The project collaborated with the Institute of Agricultural Electrical Engineering and post-harvest technology	Join	Accepted
8	2018	Study the effect of storage temperature on the quality of anthocyanin pigments extracted from the raw materials of Mulberry leaves and applied in the processing of some food products	Scientific research students topic	Tutorial	Accepted
9	2019	Research and develop chicken sausage products with micronutrients added	Vietnam Belgium project topic	Join	Accepted
10	2019	Study the process of producing green banana powder	Scientific research students topic	Tutorial	Accepted
11	2019	Enhancing the value of using orange peel in producing dark chocolate candy (T2019-08-44)	Academy level topic	Join	Accepted
12	7/2018 – 6/2021	Study on ripening mechanism and its application to extend the shelf-life of avocado after harvest	Potential Foundation of the Nasfooted Foundation	Join	In process

13	2020	Optimize pectin extract from fruit and vegetable processing by-products (passion fruit peel, orange peel, apple apple pulp) and determine suitable physical and chemical properties for pectin-alginate complex film to preserve fresh fruits	Academy level topic	Join	Accepted
14	2020	Research cold storage of fresh nuggets from Tu Le, Van Chan and Yen Bai	Scientific research students topic	Tutorial	Accepted
15	2020	Researching to build capacity framework for researchers in public scientific and technological organizations in Vietnam (from January 2020 to June 2021)	Ministry level project	Join	In process
16	1/2021-12/2022	Studying the role of exogenous melatonin in regulating the ripening process and maintaining the commercial quality of avocados for application in post-harvest fruit preservation.	Ministry level project	Join	In process
17	2021	Research on adding antimicrobial agents to the solution to form a complex pectin-alginate film to enhance the preservation effect of passion fruit (T2021-08-34).	Academy level topic	Join	In process
18	2021	Research on cold storage of dried persimmons fruit (SV2021-08-36)	Scientific research students topic	Tutorial	In process

Hanoi, July 30, 2021.

Certification of agency
(sign and seal)

Declarant
(full name and signature)

Hoang Thi Minh Nguyet