



CURRICULUM VITAE

1. Personal data

- Full name: **TRAN THI LAN HUONG**, Sex: Female
- Date of Birth: April 25th, 1966
- Place of Birth: Bacninh province, Vietnam
- Occupation: Instructor
- Current working Office: Dept. of Food Science and Nutrition, Faculty of Food Science and Technology, Vietnam University of Agriculture, Trauqui-Gialam- Hanoi - Vietnam
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2. Education and training

2.1. Education

1985 – 1990	BSc. Cereal Technology , Odessa University of Food Technology, former Soviet Union.
1995- 1998	MSc. Food Science and Technology, University of the Philippines at Los Banos (UPLB)
2005- 2012	Ph.D. Community Nutrition. National Institute of Nutrition (NIN). Hanoi, Vietnam.

2.2. Training course attended

5 February- 15 March 2014	Participant in training course: “ using high techniques to analyse food quality” at Laboratory “Biologie de la Nutrition et Toxicologie Environnementale (BNTE)” Institute of Life Science, Louvain La Neurve University, Belgium.
12-30 May 2012	Participant in training course of novel technologies for food processing at Institute of food technology, Department of food science and technology, University of natural resources and life sciences (BOKU), Vienna, Austria
5-8 July 2010	Participant in e-Learning Course on Food Safety Management and Food Traceability in Hanoi, Vietnam. Organised by Asian Productivity Association (APO).

21-26 March 2010	Participant in Training of Trainers Course on Fresh Cut Produce at Center of Excellence in Postharvest Technology Innovation, Division of Postharvest Technology, King Mongkut's University of Technology Thonburi (Bangkhuntien) Bangkok, Thailand
15 -19 October 2009	Participant in DOCUMAP workshop on Development of a Curriculum - Food Supply Chain Management in Chinese Agricultural University (CAU), Beijing, China
21-25 September 2009	Participant in Training course of Horticultural Chain Management (HCM) in GMS, Vientiane, Lao PDR
13 August – 1 September 2009	Participant in DOCUMAP Summer School in Swedish Agricultural University, Alnarp, Sweden
15 August to 5 Sept. 2008	Attending DOCUMAP Summer School: New teaching approach – delivering lectures through a case study; visiting some Vegetables and Fruit supply chain in Berlin, Germany.
12-13 December 2007	FAO/AFMA/KMUTT Regional Training Workshop on Young Coconut Water Bottling. S.D. Avenue Hotel, Bangkok, Thailand
March 2007	Training course on meat processing held by project between Hanoi Agricultural University and Council Interuniversity of the French Belgium Community at Hanoi, Vietnam.
Jan. 2007	Training course on Food Safety - HACCP and Risk Assessment held by National Institute of Nutrition, Hanoi, Vietnam.
April 2006	Training course on Food Quality Assessment- Sensory Analysis held by project between Hanoi Agricultural University and Council Interuniversity of the French Belgium Community at Hanoi, Vietnam.
March 2004	Training course on Advanced Food Microbiology- Food born Diseases. held by project between Hanoi Agricultural University and Council Interuniversity of the French Belgium Community at Hanoi, Vietnam.
October 2000- January 2001	Training course on preservation of Agricultural products in Gembloux Agricultural University at Gembloux, Belgium
September, 1999	Workshop on Improvement Curriculum in Food Technology for Pilot Community Colleges held by MOET and Dutch Government at Tiengiang, Vietnam
October 1998	Training course on Postharvest Technology and Processing of Fruit and Vegetables held by the Asian Regional center, (AVRDC) and Vietnamese Ministry of Agriculture and Rural Development, Hanoi, Vietnam

3. Employment records

1990-1998	Instructor at Faculty of Food Science and Technology (FST), Hanoi Agricultural University
8/1998- 12/2000	Executive Head of Preservation and Processing Agr. Products Dept.
9/2004- 1/2007	Executive Head of Food and Nutrition Dept.
2/2007- now	Head of Food Science and Nutrition Dept.
2015- 2017	Vice Director of Science and Technology Office, VNUA
2017- now	Vice dean of FST Faculty, Head of Food Science and Nutrition Dept. VNUA

4. Research/Work Experience

From 2000-now	has been leading and participating in many research projects at all levels: state, ministerial, local, as well as international projects.
From 2008-2010	Member of DOCUMAP project (development of a curriculum- Food Supply Chain management and Post-harvest Handling for Vegetables and Fruit – a part of EU Asian Link Programme
From July, 2007 to June 2011	Coordinator for subproject “Teaching and research quality improvement in post-harvest technology and food processing” in the second higher education project teaching and research improvement grant scheme Implimented by Vietnamese Ministry of Education and Training (MOET) supported by Asian Development Bank.
From March to June, Sept. to Dec. 2008; January to April 2006	Instructor of training courses (60 hours) on Postharvest Technology and Processing Agricultural Products for special HUA’s students who come from ethnic minorities or their families are living in remote mountainous areas..., held in faculty of food sience and technology, Hanoi University of Agriculture (HUA), funded by Pathways to Higher Education Project, American Ford Foundation
12-17 September 2006	Instructor of training course on Postharvest Technology and Processing perishapble crops for young orchard farm holders in Hungyen province, funded by Vietnamese Young Assosiation.
20- 25 October, 2005	Instructor of training course on grow vegetables commercially, part Postharvest Technology of Vegetables for teachers from vocational education colleges, funded by vocational general dept, Vietnamese Ministry of labor, war invalids and social welfare.
From December 2001 to March 2003	Technical Consultant for project “Development of 6 Pilot Community Colleges in Vietnam- VN 14 005” Implimented by Vietnamese Ministry of Education and Training supported by Dutch Government
From October 2002- December 2002	National Consultant for DANIDA-ASPS- PHHC (Danish International Development Assistance- Agricultural Sector Programme Support- Post-harvest Handling Component) in preparing a plan for ASPs support to Post-harvest research & development.

5. Publications

1. Le my hanh **&Tran thi lan Huong**. 2020. Optimization of quinoa starch enzymatic hydrolysis for quinoa milk production using response surface methodology. The 4th scientific conference on food safety and food security. The 4th Scientific Conference on City Safety and Food Security. Hochiming city, Vietnam, 12/2020.
2. Le my hanh **&Tran thi lan Huong**. 2020.Study on process production of Quinoa milk . National Conference "Research results and technology transfer in the field of agricultural electromechanical and post-harvest technology for the period 2016-2020", định hướng 2021-2025". Hanoi, Vietnam,11/2020
3. Duc Doan Nguyen Vicky AnnSolah Stuart KeithJohnson Hoang Anh Nguyen Thi Lam Doan Nguyen **Thi Lan HuongTran** Thi Khuyen, MaiFrancesco Busetti (2019). Identification and quantification of beta-casomorphin peptides naturally yielded in raw milk by liquid chromatography-tandem mass spectrometry. *LWT - Food Science and Technology* 111, 465-469
4. Nguyen Thi Lam Doan & (2018) Isolation, initial screeningof LAB with good characeristics from fermented baboo shoots to make starter culture.

Journal of Vietnam Agricultural Science and Technology. Số 9(94)-107-113.

5. Dinh T. Tran, Maarten L. Hertog, **Thi LHuong. Tran**, Nguyen T. Quyen, Bram Van de Poel, Clara I. Mata, Bart M. Nicolai (2017). Population modeling approach to optimize crop harvest strategy. The case of field tomato. *Frontiers in Plant Science*. Volume 8, Article 608.
6. Dinh T. Tran, **Thi Lan Huong Tran**, Maarten Hertog, David Picha, Bart Nicolai (2017). Quality Changes of Tomato During Fruit Development and Climacteric Ripening. *European Journal of Horticultural Science*. 82 (3)119 – 125
7. Dinh T Tran, **Thi Lan Huong Tran**. (2017). Modeling approach for determining biological age of tomato ‘cv. Savior’ grown in winter. *Vietnam journal of Agricultural Sciences*.
8. Vu Thi Thuy Duong, Tran Thi Dinh, **Tran Thi Lan Huong** (2016). Effect of temperature on physiological activities of Tomato cv. Savior during post harvest ripening. *Vietnam journal of Agricultural Sciences*. 14 (7), 1075-1081.
9. Tran Thi Dinh, **Tran Thi Lan Huong** (2016). Modeling approach for determining biological age of tomato ‘cv. Savior’ grown in summer. *Vietnam journal of Agricultural Sciences*. . 14 (3), 451-460. (in Vietnamese with English abstract).
10. Tran Thi Dinh, Nguyen Thi Bich Thuy, **Tran Thi Lan Huong** (2015) The Effect of post harvest treatment on Lychee quality. *J. of Science and Development* (in Vietnamese with English abstract).
11. **Huong Tran thilan** (2013) . The initial results of 1-Methylcyclopropene application on persimmon fruit (*Diospyros kaki* T.) of “Nhanhau variety”. *Proceedings of the 3rd VBFoodnet Conference. Hanoi 11/2013*
12. **Huong Tran thilan**, Tran Thi Dinh, Hoang Thi Le Hang (2013) . Technology development of “gac” fruit (*Momordica cochinchinensis*) nectar. *Proceedings of the 13th Asean Food Conference. Singapore 9/2013*.
13. Tran Thi Dinh, Nguyen Thi Nhung, **Tran Thi Lan Huong**, Dao Thien, Nguyen Thi Bich Thuy. (2012) Research on processing of beverage from pomelo and aloe. *J. of Science and Development*. **No1, p 398- 394**. (in Vietnamese with English abstract).
14. Dao Thien, Tran Thanh Hoa, Nguyen Thi Bich Thuy **Tran Thi Lan Huong**. 2012. Modelling of Fungi . *J. of Science and Development*. **No5, p792- 797**. (in Vietnamese with English abstract).
15. **Tran Thi Lan Huong** and Le Thi Hop. 2011. The effect of maturity on postharvest shelflife and quality of persimmon fruit Nhanhau variety. *J. Food and Nutrition*. **V 7, N° 1, p 93-99**. (in Vietnamese with English abstract)
16. **Tran Thi Lan Huong**, Nguyễn Thị Hoàng Lan, Lê Minh Nguyệt, Bùi Thị Thúy 2011. The potential utilization of Gac (*Monordica cochinchinensis* Spreng) fruit mesocarp for processing of high carotene mixed juice. *J. of Science and Development*. **V9, N°3, 439-445** (in Vietnamese with English abstract).
17. Dao Thien, Tran Thanh Hoa and **Tran Thi Lan Huong**. 2010. The effect of ethanol on growth rate of moulds. *J. of Science and Development*. **V8, N°6, p1021-1028** (in Vietnamese with English abstract).

18. **Tran Thi Lan Huong**, Nguyen Thi Ngoc Hien, Nguyen Thi Hoang Lan. 2009. Effect of ripening condition on some chemical contents of persimmon fruit Nhanhau variety. *J. of Science and Development*. N⁰3, p 332- 339 (in Vietnamese with English abstract)
19. **Tran Thi Lan Huong** and Ngo Xuan Manh. 2008. Development of postharvest techniques for persimmon fruits of Thach That variety grown in the North of Vietnam. *Acta Hort. (ISHS)* 804, p 263-270
http://www.actahort.org/books/804/804_35.htm.
20. **Tran Thi Lan Huong**, Le Thi Hop, Pham Thi Binh. 2006. Improving quality of fresh persimmon fruits of Thachthat variety by temperature and ethanol treatment. *J. of Agriculture and Technology*, N⁰ 4+5, p198-204 (in Vietnamese with English abstract)
21. Ngo Xuan Manh, **Tran Thi Lan Huong**. 2005. Use of pectinases to improve extraction efficiency and quality of natural pineapple (*Ananas comosus*) juice. *J. of Agriculture and Technology*, N⁰4 (in Vietnamese with English abstract)
22. Ludovic Arnaud, **Huong Tran Thi Lan**, Yves Brostaux, Eric Haubruge. 2005. Efficacy of diatomaceous earth formulations admixed with grain against populations of *Tribolium castaneum*. *Journal of Stored Products Research*, 41, p 121-130.
23. Ngo Xuan Manh, Nguyen Hoang Anh, Nguyen Van Lam and **Tran Thi Lan Huong**. 2005. Application of amylase in maltose production from cassava starch. *Biochemistry* . N⁰ 1, p33-36. (in Vietnamese with English abstract)
24. Vu Thi Thu, Lai Quang Phong, Hoang Cong Qui, Nguyen Thi Hoa, Giang Thi Son, **Tran Thi Lan Huong**. 2003. Method storage some fruits for domestic consumption and export. *Proceedings of the 8th ASEAN Food Conference*. 8-11 October 2003, Hanoi, Vietnam. Volume 1.
25. Vu Thi Thu, Giang Thi Son, **Tran Thi Lan Huong**. 2001. The effect of organic compound on shelflife of fresh lichi fruit . *Faculty Reseach reports period 1997-2001*. p74-78. (in Vietnamese with English abstract)
26. **T. Lan Huong Tran**, Leoncio C. Raymundo. 1999. Biosynthesis of carotenoids in bittermelon at high temperature. *Phytochemistry*, 52, p275-280.
27. Tran Minh Tam, Nguyen Manh Khai, **Tran Thi Lan Huong**, Nguyen Chung Chinh & Cao Viet Anh. 1994. Technology of Tomato Products and Assessing the Commercial Potentiality of Tomato Products at Hanoi Market. *Faculty Reseach reports period 1992-1993*. p113- 117. (in Vietnamese with English abstract)
28. **T. Lan Huong Tran**. 1994. Ininitial results of orange storage techniques at household condition in Nothern part of Vietnam. *Faculty Reseach reports period 1992-1993*, p135- 136. (in Vietnamese with English abstract)

TEXTBOOKS

1. Tran The Tuc và **Tran Thi Lan Huong**. 2017. Chapter 7. Bananas in Vietnam. Agricultural Publisher . Hanoi. (in Vietnamese).
2. **Tran Thi Lan Huong**. 2015. Chapter 3 and Chapter 5. In Food Contaminaion and ist Avoidance. Science and technique Publisher . (in Vietnamese)
3. **Tran Thi Lan Huong**. 2010. Chapter 4. Nutrition Regime. In Nutrition. Le Thi Hop editor. Agricultural Publisher . Hanoi. (in Vietnamese)

4. **Tran Thi Lan Huong** and Nguyen Thi Bich Thuy. 2006. Postharvest Technology and Processing of Fruits and Vegetables . Agricultural Publisher . Hanoi. (in Vietnamese)
5. **Tran Thi Lan Huong**. 2006. Manual of Fruits and Vegetables Processing. Agricultural Publisher . Hanoi. (in Vietnamese)
6. **Tran Thi Lan Huong**, Chu Doan Thanh and Nguyen Thi Bich Thuy. 2006. Standards of professional skills: Fruits and Vegetables Processing. Vietnamese Ministry of Labor, War Invalids and Social Welfare. (in Vietnamese)

6. Foreign languages

- English: Good at speaking, listening, reading, and fair at writing
- Russian: Good at speaking, listening, reading, and fair at writing

7. Computer skills

- Good at information management and processing by using Window - office 2000 (Word, MS-Excel, Powerpoint, etc)
- Good at data analysis using SAS, MINITAB softwares.

Hanoi, 20 June, 2021



Assoc. Prof. Tran thi Lan Huong