CURRICULUM VITAE

PERSONAL INFORMATIONS

PHAN Thi Phuong Thao, Dr.

Department of Food Safety and Quality Management

Faculty of Food Science and Technology (FST)

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Nationality: Vietnam

PROFESSIONAL EXPERIENCES

1/2024-Present: Lecturer, Researcher, Department of Food Safety and Quality Management, Faculty of Food Science and Technology, Vietnam National University of Agriculture (VNUA), Hanoi, Vietnam

1-12/2023: Project Manager, The Safe Food for Growth Project (SAFEGRO, Canada)

6-12/2022: Food Safety Policy Specialist, The Safe Food for Growth Project (SAFEGRO, Canada)

05/2015–12/2022: Lecturer, Researcher, Deputy Head of Department of Food Safety and Quality Management, Faculty of Food Science and Technology, Vietnam National University of Agriculture (VNUA), Hanoi, Vietnam.

Teaching the annual courses: Food Quality Assurance and Management System, Food Law and Legislation, Food Safety Risk analysis, Project on Quality Management System, Food Sensory Evaluation, Confectionery Production Technology (since 2006).

Invited Lecturer of Food Law and Legislation and Lecturer, Researcher, Deputy Head of Department of Food Safety and Quality Management, Faculty of Food Science and Technology, Vietnam National University of Agriculture (VNUA), Hanoi, Vietnam at Thai Nguyen University of Agriculture and Forestry, East Asia University of Technology (since 2020)

Teaching in training courses on Food Safety, Food Hygiene, Food Quality Management System (FQMS), Food law and legislation, nutritional balance, Food poisoning... for food safety managers (government officials), people in the food service sector (in catering services, restaurants, and collective kitchens at schools, private industry, and hospitals), farmers... in numerous communes, provinces and cities in Cao Bang, Lang Son, Thai Nguyen, Ha Tinh, Nghe An, Vinh Phuc, Son La, Ha Nam… (since 2019)

Teaching in training courses for food safety management inspectors (government officials) at the district and provincial levels in Quang Binh, Nghe An (2021) (Certification training)

Organize training courses on Food Quality Management System (HACCP, ISO 22000, GMP, SSOP, 5S, Lean…), Food Value Chain, Food Analysis, Risk Analysis… for students, people in food companies taught by experts from Japan, Italy, Israel and Vietnam.

FORMATIONS

06/2016-03/2021

PhD student on "Food Science and Technology" of Department of Food Quality Management, School of Biotechnology and Food Technology, Hanoi University of Science and Technology (HUST), Hanoi, Vietnam.

02/2010–07/2010

Master on "Safety in the Food Chain-SIFC" of Hohenheim University, Stuttgart (Germany)

04/2009–08/2011

Master on "Safety in the Food Chain-SIFC" of University of Natural resources and Life Science (BOKU), Vienna (Austria)

12/2005–06/2006

Final year undergraduate student of Center for Oil, flavour and food additive, Food Industries Research Institute (FIRI), Hanoi (Vietnam)

10/2004–09/2005

Exchange student of Department of Bioscience and Biotechnology, Faculty of Agriculture, University of the Ryukyus, Okinawa (Japan)

09/2001–06/2006

Bachelor on Preservation and Processing of Agriculture products of Hanoi University of Agriculture, Hanoi (Vietnam)

PROJECT

2020-2022: Assessing the effects of some antioxidant ingredients in tea seed oil on the oxidation of some vegetable oils when mixed with tea seed oil during storage. VNUA

2018-2019. Evaluation and use of the varietal diversity of Vietnamese tea plants (*Camellia sinensis*) in terms of antioxidant-rich tea seed oil production. Interfaculty and inter-institutional research projects. AI Programme with Vietnam National University of Agriculture (VNUA)

2017-2018. Study on the process of producing ready-to-eat mixed powder to make Mochi and Phuthe cake using tapioca powder. VNUA

2015-2018. AsiFood Project "Universities as key partners for the new challenges regarding food safety&quality in ASEAN".

2016-2017. Effect of liquid bio mulch created from aloe vera gel to the quality of pear melon cultivation in Dong Ngan Xuan Huy - Soc Son – Hanoi. VNUA

2014-2015. Effect of thermal processing and packaging on the changes in Chlorophyll and vitamin C content of green pea and green cauliflower. VNUA

2013-2014. Study on the possibility of pork Preservation by lemongrass essential oil and ginger essential oil. VNUA

2012-2014. Elaborating a framework for a joint research on reducing post-harvest losses of longan and litchi cultivated in Vietnam. VLIR-UOS, Belgium.

2012-2013. Study on extraction of cucurminoid from yellow turmeric. HUA

2008-2009. Effect of processing conditions on the quality of whey-supplemented soy milk yoghurt. Ministry of Education and Training, Vietnam.

2007-2008. Production of soy milk yoghurt. HUA

TRAINING

1-4/4/2024: Training course "Intensive Quantitative Risk Assessment for Chemical Hazards" at National Institute for Food Control (NIFC)

27-28/11/2021: Food Safety Management Course FSMC2021 under the Projects for Human Resource Development (HRD) in Food-Related Areas through Partnership with Universities in ASEAN Region

8-19/11/2021: Food value chain FVC2021 under the Projects for Human Resource Development (HRD) in Food-Related Areas through Partnership with Universities in ASEAN Region

23-26/2/2020: The HACCP system Training course. Japan Food Safety Management Association (JFSM)

5-8/11/2019. Food analysis. JAIF Project. Vietnam National University of Agriculture

21-27/7/2019. PhD. Summer School Organized by VLIR-NETWORK-VIETNAM Program at Nha Trang University

17-28/6/2019. Food Value Chain. JAIF Project. Vietnam National University of Agriculture.

26-30/11/2018. Food Borne Pathogens and Chemical Hazards Analysis in Times of Global Change. Embassy of Israel. VNUA

14-23/9/2018. Fat analysis, Department of Food Science, Faculty of Veterinary Medicine, University of Liege, Belgium

20-27/5/2018. Safety and Quality in Innovative Food Production Systems, Asian Institute of Technology (AIT)

28/5-1/6/2018. Analysis of edible oil properties, Department of Food Science and Technology, Kasetsart University, Thailand

7/10/2017. Seminar on Food Value Chain under the Projects for Human Resource Development (HRD) in Food-Related Areas through Partnership with Universities in ASEAN Region.

2-11/7/2017. "Japanese Food Industries Tour" for Development of Food-Value-Chain in ASEAN under the ASEAN Food Industries Human resource development association. Japan.

29/5-2/6/2017. Training on "E-learning". ASIFOOD Project. Pisa, Italia.

15-24/5/2017. Training on "Food safety at processing factory". ASIFOOD Project. Vienna, Austria.

15-16/11/2016. Seminar on Governance and Change Management with ASIFOOD Project to improve relationships with professional. Eramus Plus program. Kasetsart University, Thailand.

31/07-07/08/2016. PhD. Summer School Organized by VLIR-NETWORK-VIETNAM Program at Vietnam National University of Agriculture.

15-18/9/2015. Sampling techniques for Food Safety Inspection. Ministry of Agriculture and Rural Development.

24-30/03/2014. PhD. Summer School Organized by VLIR-NETWORK-VIETNAM Program at CanTho University of Agriculture.

04-15/03/2013. Writing research projects (4 credits). Council Interuniversity of the French Belgium Community and Hanoi University of Agriculture.

18-22/03/2013. Document research and Information processing (2 credits). Council Interuniversity of the French Belgium Community and Hanoi University of Agriculture.

25-29/03/2013. Methodology of transferring technology for rural communities (2 credits). Council Interuniversity of the French Belgium Community and Hanoi University of Agriculture.

03/2012. Food quality and safety, the procedures of registration for product quality certification. Council Interuniversity of the French Belgium Community and Hanoi University of Agriculture.

CONFERENCES

18-21/11/2019. Oral presentation at The 3rd China (Guangxi) – ASEAN Conference on Agricultural Science and Technology Coorporation. Beihai, Guangxi, China.

15-16/11/2019. Oral presentation at the Conference "Quality Management and Food Safety". Hanoi University of Science Technology (HUST).

18-20/10/2019. Oral presentation at the International Congress ISSAAS 2019 "Reshaping Agriculture for Sustainable Development". Malaysia.

30/9-2/10/2019. Poster presentation at the 15th GERLI International Lipidomics Meeting "Biodiversity of lipid species – Benefit for Nutrition and Effects on Health". France.

7/12/2018. Poster presentation at the Conference: *"Technological Applications in Perspective of Sustainable Agricultural and Rural Development". VNUA.*

5-7/11/2016. Oral presentation at Congress ISSASS 2016 International Congress and General Meeting "National and Global Good Agricultural Practices (GAPs) in Southeast Asia".

10/2011. Oral presentation at the Conference "Quality Management and Food Safety". Hanoi University of Science Technology (HUST).

PUBLICATIONS

Phan Thi Phuong Thao, Giang Trung Khoa,Vu Hong Son. Effect of process parameters on the antioxidant activity of Vietnamese tea (*Camellia sinensis O. Kuntze*) seed oil. Vietnam Journal of Science and Technology. 2021. DOI: 10.31276/VJST.63(6).63-67

Caroline Waingeh Nain, Gwennaëlle Berdal, **Phan Thi Phuong Thao**, Eric Mignolet, Marine Buchet, Melissa Page and Yvan Larondelle. Green Tea Extract Enhances the Oxidative Stability of DHA-Rich Oil. Antioxidants 2021, 10, 982. https://doi.org/10.3390/ antiox10060982

Phan Thị Phuong Thao, Nguyen Vinh Hoang, Le Minh Nguyet, Vu Hong Son. Tea (*Camellia sinensis* O. Kuntze) Seed Oil - Physical Properties and Applicability in Food Industry: an Overview. Vietnam Journal of Agricultural Sciences. 2021, 19(6): 782-794.

Phan Thi Phuong Thao, Tran Thi Thu Hang, Pham Le Nguyet Anh, Vu Hong Son. Investigating the potential of Vietnamese tea seed oil (*Camellia sinensis* O.Kuntze) for the enhancement of oxidative stability in vegetable oils. Vietnam Journal of Agricultural Sciences. Vol 4(1) 2021. https://doi.org/10.31817/10.31817/vjas.2021.4.1.06

Phan Thị Phuong Thao, Pham Le Nguyet Anh, Vu Hong Son. Effect of extraction solvents on quality of Vietnamese tea (*Camellia sinensis* O. Kuntze) seed oil. Vietnam Journal of Science and Technology 59 (2) (2021) 137-148. https://doi.org/10.15625/2525-2518/59/2/14860

Phan Thi Phuong Thao, Tran Thi Lan Anh, Vu Hong Son. Optimizing technologycal parameters of oil extracted from Vietnamese tea (*Camellia sinensis* O.Kuntze) seeds for yield and antioxidant activity using response surface methodology. Publishing house: Natural Science and Technology. 12/2020.

Thao Thi Phuong Phan, Thi Thu Hang Tran, Giang Trung Khoa, Hoang Dinh Hoa, Vu Hong Son. 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. 2020, Vol.62. No. 5: 32-37.

Phan Thi Phuong Thao, Thi Thu Hang Tran, Vu Hong Son. Effects of Tea (Camellia Sinensis O. Kuntze) Seed Oil and Some Antioxidant Substances on the Change of Quality of Linseed Oil and Walnut Oil During Storage Time. Vietnam Journal of Agricultral Sciences, 2020, Vol 18. No. 3: 221-229.

Thao Thi Phuong Phan, Thi Thu Hang Tran, Hoang Dinh Hoa, Vu Hong Son. Effects of process parameters on the extraction efficiency and chemical characteristics of tea seed oil from "Trungdu" tea (*Camellia sinensis* O. Kuntze) variety. Vietnam Journal of Science and Technology. 2019. 57(3B). doi:10.15625/2525-2518/57/3B/14390

A.K.Anal, Y.Wache, V.Louzier, R.Laurent, F.Men, S.Avallone, W.Mahakarnchanakul, P.Udompijitkul, C.Tantikitti, T.B.T.Nguyen, **Phan.T.P.Thao**, T.M.T.Nguyen, H.M.X.Nguyen,

K.Thong, H.Seingheng, G.Schleining, L.F.Linder, M.L.Scippo, A.Guidi. AsiFood and its output and prospects: An Erasmus+ project on capacity building in food safety and quality for South-East Asia. Food Control. March, 2020, 109.

Nguyen Thi Hanh, **Phan Thi Phuong Thao**, Nguyen Thi Bich Thuy, Nguyen Thi Thu Nga. Effects of Aloe Veragel coatings on the Postharvest Quality of Honeydew Melons (*Cucumis melo L.)* stored under atmospheric condition. Vietnam Journal of Agricultural Sciences. 2018, 1, 43-51.

Nguyen Thi Hanh, Nguyen Vinh Hoang, **Phan Thi Phuong Thao**. Change of chlorophyll and vitamin C in green pea (*Pisum sativum*) during thermal processing. *Vietnam J. Agri. Sci. 2016, Vol. 14, No. 7: 1068-1074*

Gertrud Linsberger-Martin, Karin Weiglhofer, **Thao Phan Thi Phuong**, Emmerich Berghofer. High hydrostatic pressure influences antinutritional factors and in vitro protein digestibility of split peas and whole white beans. *Journal of Food Science and Technology*. 2013, 51, 331 – 336.

Le Minh Nguyet, **Phan Thi Phuong Thao**. Selection of *Mucor* and *Rhizopus* strains producing high activity protease to apply as starter culture for Chao production (Fermented soybean product). *Journal of Science and Development.* 2012.

Phan Thi Phuong Thao, Gertrud Linsberger-Martin, Emmerich Berghofer. Analysis of the effects of high pressure on selected enzymes, digestibility of protein and starch in beans and peas. *Journal of Science and Technology*. 2011, 49 (6), *317 – 325.*

BOOKS & CHAPTERS

Valorization of Agro-Industrial Byproducts. Chapter: Extraction of Fatty Acids and Micronutrients from Agro-Industrial Waste and their Application in Nutraceuticals and Cosmetics. Phan Thi Phuong Thao, Lai Phuong Phuong Thao, Tran Quoc Toan, Tran Thi Thu Hang. 2022. CRC Press. ISBN: 9781003125679

HONOURS AND AWARDS

First prize "Science researching student in 2006". Minister of Education and Training (MOET). 2007.

First prize "VIFOTEC technological creations for science researching student in 2006". Vietnam Fund for Supporting Scientific and Technological Creations (VIFOTEC). 2007.

Medal "Youth Creativity". Central Communist Youth Union. 2007

Top hundreds typical young face of Vietnamese students from 2002 -2006. Vietnamese Student Associate

LANGUAGES AND INFORMATICS

English: Good level for 4 skills (reading, listening, speaking and writing)

Good application for MSOffice (Word, Excel, PowerPoint…) and image treatment

Phan Thi Phuong Thao