

Yao-wen Huang

- B.S. 1968 Department of Fishery Technology, Taiwan Ocean University, Keelung, Taiwan.
M.S. 1978 Department of Food Science, University of Georgia, Athens, GA
Ph.D. 1983 Department of Food Science, University of Georgia, Athens, GA

Positions and Employment

- 1969-1973 Associate Instructor, Department of Fisheries Technology, National Taiwan Ocean University, Taiwan
1971-1972 Visiting Scientist, Institute of Zoology, Academia Sinica, Taipei, Taiwan
1973-1976 Instructor, Department of Fisheries Technology, National Taiwan Ocean University, Taiwan
1976-1982 Research Assistant, Department of Food Science and Technology, University of Georgia, Brunswick, GA
1982-1987 Research Associate, Marine Extension Service, University of Georgia, Brunswick, GA
1987-1988 Assistant Scientist, Marine Extension Service, University of Georgia, Brunswick, GA
1088-1994 Assistant Professor, Department of Food Science and Technology, Athens, GA
1994-1999 Associate Professor, Department of Food Science and Technology, University of Georgia, Athens, GA
1999- Professor, Department of Food Science and Technology, University of Georgia, Athens, GA
1999- Member, Center for Food Safety, University of Georgia, Griffin, GA
1999- Adjunct Professor, Department of Marine Sciences, University of Georgia, Athens, GA
2008- Faculty of UGA Infectious Diseases, University of Georgia, Athens, GA
2009- Member, Nanoscale Science & Engineering Center (NanoSEC), Univ. of Georgia

Certificates

- Certified HACCP trainer (AFDOs and Seafood Alliance: 1998)
Certified SSOP trainer (AFDOs and Seafood Alliance: 2000)
Certified ServSafe Food Safety Manager Certification Program Instructor (National Restaurant Association Education Foundation: 2002)
Certified New Product Development Professional (NPDP) (Product Development Management Association, 2003)

Instruction

Teach “new food product development” (graduate and undergraduate capstone course); “introduction of food science and technology” (undergraduate course); “seafood technology” (graduate student course); “food science internship.”

Research

Food safety and microbiology; Rapid detection of pathogenic bacteria and toxins using nanorod-based techniques; Validation of critical control points in HACCP system; Functional food product/process development.

Honors and Awards

- Distinguished Service Award, *Chinese American Food Society (1991)*
Outstanding Graduate Professor Award, *University of Georgia Food Science Club (1993)*

Professional Achievement Award, *Chinese American Food Society (1993)*
Certificate of Merit for Contribution to Minority Student Recruitment and Retention, *University of Georgia (1994)*
Certificate of Outstanding Service, *University of Georgia Department of Student Activity (1995)*
Certificate of Appreciation for Contribution to New Product Development Team, *University of Georgia Food Science Club (1995)*
Certificate of Excellence Service, *University of Georgia Department of Student Activities (1996)*
Distinguished Teacher Award, *Gamma Sigma Delta UGA Chapter (1996)*
Professor of The Year, *University of Georgia Food Science Club (1997)*
Professional Achievement Award, *Institute of Food Technologists, Southeastern Regions (1999)*
Outstanding Leadership Award, *Chinese-American Academic & Professional Association in S.E. U.S.A. (2000)*
Distinguished Contribution Award, *Chinese-American Academic & Professional Association in S.E. U.S.A. (2004)*
Outstanding Teaching Award, *National Taiwan Ocean University, Taiwan (2007)*
Fellow, *Institute of Food Technologists (2009)*

Professional Memberships

Institute of Food Technologists (since 1977); International Association for Food Protection (1978)
Product Development Management Association (2003); Sigma Xi (The Scientific Research Society, 1989)
Phi Beta Delta (Honor Society for International Scholars, 1989); Gamma Sigma Delta (Honor Society for Agriculture 1990); Phi Tau Sigma (Honor Society for Food Society, 1990); Phi Kappa Phi (Honor Society 1995)

Officers Held

President, National Phi Tau Sigma (2008-2010)
Executive Secretary, Monte Jade Association for Science of the Southern USA (2008-2009)
Board Member, Atlanta Chinese Community Center (2008-)
Board Member, Atlanta Chinese Federation (2004-)
Past-President, Chinese American Food Society; Past-President, Chinese American Academic and Professional Association in Southeastern US; Past-President, Atlanta Chinese Federation; Past-Chair, Institute of Food Technologists (IFT) Committee for Diversity, Product Development Division, International Division, Religious and Ethnic Foods Division

Patents and Patents Pending

Y.-P. Zhao, R. A. Dluhy, R. A. Tripp, Y.-W. Huang, V. Chu, and Y.-J. Liu, "Silver nanorod array as a SERS substrate for *Escherichia coli* O157:H7 detection," filed on Sept. 1, 2008
S. Siripongvutikorn, P. Thummaratwasik, and Y.-W. Huang, "Technology of Tom-Tum," *Thailand (2007)*

Books and

C.Y., Ang, K. Liu, and Y.-W. Huang. Asian Foods: Science and Technology (Technomics, 1999)
Y.-W. Huang and C.L. Kruger. Food Ingredients for Global Market (IFT/Blackwell Publishing, 2009)

Selected Scientific Publications

Chu, H.Y., Huang, Y.W., and Zhao, Y. 2008. Silver nanorod array as a SERS substrate for foodborne pathogenic bacteria detection. *Applied Spectroscopy*. 62(8): 922-931.
Huang, Y.-R, Hung, Y.-C., Hsu, S.-Y., Huang, Y.-W. and Hwang, D.-F. 2008. Application of electrolyzed water in the food industry. *Food Control* 19 (4): 329-345.
Hu, Y.H., Lin, C.L., Huang, Y.-W., Liu, P.E., and Hwang, D.-F. 2008. Dietary amino acid taurine ameliorates liver injury in chronic hepatitis patients. *Amino Acids* 35:469-473.

Jen, Lin, Huang, Y.-W. Liao, Arakawa, and Huang, D.-F. 2007. Occurrence of tetrodotoxin and paralytic shellfish poisons in a gastropod implicated to food poisoning in southern Taiwan. *Food Additive & Contaminants*. 24:8, 902-909.

Chu, H.-Y., Liu, Y., Huang, Y.-W. and Zhao, Y.-P. 2007. A high sensitive fiber SERS probe based on silver nanorod arrays. *Optical Express*. 15:12230-12239.

Klaypradit, W. and Huang, Y.-W. 2007. Fish oil encapsulation with chitosan using ultrasonic atomizer. *Food Sci. & Tech./LWT*. Doi:10.1016/j.lwt. 2007.06.014.

Huang, J.-R., Huang, C.-Y., Huang, Y.-W. Huang, and Chen, R.-H. 2007. Shelf of fresh noodles as affected by chitosan and its Maillard reaction products. *Food Sci. & Tech./LWT*. 40/1287-1291.

Suhalim, R.R., Huang, Y.-W. Huang, and Chen, J. 2007. Interaction of *Escherichia coli* O157:H7 E318 cells with the mucus of harvested channel catfish (*Ictalurus punctatus*). *Food Sci. & tech./LWT*. 40/1266-1270.

Limroongreugrat, K., Huang, Y.-W. 2007. Development of new pasta product using sweet potato flour with soy protein. *Food Sci. & Tech./LWT*. 40/200-206.

Chhabra, P., Huang, Y.-W., Frank, J.F., Chielewski and Gates, K. 2006. Fate of *Staphylococcus aureus*, *Salmonella enterica* Seroiar Typhimurium, and *Vibrio vulnificus* in raw oysters treated with chitosan. *J. Food Prot*. 69:1600-1604.

Siripongvutikorn, S., Thummaratwasik, P., and Huang, Y.-W. 2005. Antimicrobial and antioxidation effects of Thai seasonings, Tom-Yum. *Food Sci. & Tech./LWT*. 38/4:347-352.