



<b>Job Title</b>	Assistant Professor
<b>Name</b>	Bang-Yuan Chen
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<b>Education</b>	<b>Ph.D.:</b> Food Science, Nutrition and Health promotion, Mississippi State University <b>M.S.:</b> Food Science, Mississippi State University <b>B.S.:</b> Plant Pathology, National Taiwan University
<b>Research Interests</b>	<ul style="list-style-type: none"><li>● Food Microbiology</li><li>● Biotechnology</li><li>● Food Safety</li></ul>
<b>Teaching course</b>	<ul style="list-style-type: none"><li>● Microbiology</li><li>● Food Microbiology Lab</li><li>● Fermentation</li><li>● Seafood Processing</li><li>● Professional English in Food Science</li><li>● Oral Presentation Professional English in Food Science</li><li>● Technical English Oral Presentation and Writing</li></ul>
<b>Laboratory</b>	Food Microbiology Lab
<b>Publications</b>	(1) <u>Bang-Yuan Chen</u> , Hsiang-Mei Lung, Binghuei Barry Yang, Chung-Yi Wang. 2015. Pulsed light sterilization of packaging materials. Food Packaging and Shelf Life 5:1-9  (2) Tzu-Ching Wang, <u>Bang-Yuan Chen</u> , Jhen-Jhan Wong, Chi-Ching Yang, Ta-Chen Lin*. Influences of superheated steaming and roasting on the quality and antioxidant activity of cooked sweet potatoes. International Journal of Food Science and Technology 2012. 47:1720-1727.  (3) Huang Kuo-Hsin, <u>Bang-Yuan Chen</u> , Fo-Ting Shen, Chiu-chung Young*. Optimization of exopolysaccharide production and diesel oil emulsifying properties in root nodulating bacteria. World Journal of Microbiology & Biotechnology 2012. 28:1367-1373.
<b>Service</b>	<ul style="list-style-type: none"><li>● Committee of Environmental Protection, Health and Safety</li><li>● Committee of Academic-Industrial Cooperation and Incubation</li></ul>
<b>Honor/ Award</b>	