

Curriculum Vitae



Surname:	HA THI
First Name:	HUE
Date of Birth:	December 06 th , 1993
Academic Qualification:	The degree of Engineer Home Economic The degree of Master Science
Venia Legendi (qualification to teach):	Certificate of Pedagogical skills for college and university lecturers Level 3 Teaching Certificate
Further Qualifications:	Quality Verification Certification TOEIC IIG certificate 655 Certificate in advanced information technology applications Certificate of Achievement “English Pedagogy Workshop for STEM Faculty Certificate of Occupational Safety Assessor

At the Higher Education Institution since:	Working for HCMC University of Technology and Education (HCMUTE) since 2018
Level of Employment:	Deputy of Department (full time)
Teaching Focus:	Food Stylish Culinary Theory Food Hygiene Food Chemistry Asian European Cookery Practice Vietnamese Cakes Practice Cost Accounting In Restaurant Eatery Services Management Practice Food Nutrition
Interdisciplinary Aspects:	None
Activities in the Areas:	
- Further Education	- Studying a 2 nd degree - Study for a PhD in Food Technology in 2025
- Research	- Chairing of scientific research projects at the school-level: 3 - Participate in scientific research projects at the Department of Science and Technology level: 1 - Participate in scientific research projects at the school-level: 1 - 8 scientific articles have been published
- Consultancy	- HCMUTE’s consultant expert in Restaurant Management major. - Participation on students’ projects, skill competitions and cuisine culture exchange. - Judges in provincial and national level cuisine competitions. - Participation on constructing the curriculum of Restaurant Management and Eatery Service Major for HCMUTE. - Participation on renovation workshops project for Restaurant Management and Eatery Service Major. - Participation on equipments investment project for Restaurant Management and Eatery Service Major.
How are personal research activities reflected in teaching activities?	Organize many methods of teaching to increase student interaction. Organize teaching combined with practical projects so that students have the opportunity to access the working environment in the future. Always update lessons and regularly innovate teaching methods. There are forms of assessment to improve students' creativity and understanding.

Work experience:	Having 7 years' experience in teaching
- General	<ul style="list-style-type: none"> - Lecturer of Faculty of Garment Technology and Fashion Design, HCMUTE, 2018-Now - Lecturer of Ky Nghe II College, Visiting Lecturer of Long Thanh High Technology College, 2017-2018 - Visiting Lecturer of Ky Nghe II College, Long Thanh High Technology College, Vice-cook of European kitchen at Rex Hotel SaiGon, Văn Thánh Tourism Village, 2016-2017
- Activities as an Expert:	<ul style="list-style-type: none"> - Participate in research and production of healthy products from Vietnamese plants such as: biological products, teas to support disease treatment, .. - Host students' projects, skills competitions, and cuisine culture exchanges consist of HCMUTE Cuisine projects; projects of baking mooncake instruction for kids; School level and Faculty level Seminar and Cooking Contests; Leading students to compete outside of school; Cuisine culture exchange between foreigner students and UTE students. - Judges in Cooking Competitions for HCMC Women's Union; Companies; Schools and other organizations.
Publications:	<ol style="list-style-type: none"> 1. Ha Thi Hue, Phan Thi Anh Dao, 2018, Screening on antioxidant activity of vegetable and fruit by-product, Nutrition and food security Conference 335-344 2. Ha Thi Hue, Ho Trung Tinh, Nguyen Van Bao, Phan Thi Anh Dao*, 2020, Screening for antioxidant activity of vegetable and fruit by-products and evaluating the ability of coffee sediment to preserve fish meal, SN Applied Sciences 2:1282 https://link.springer.com/article/10.1007/s42452-020-3030-7 3. Ha Thi Hue, Nguyen Minh Thai, Phan Thi Anh Dao*, 2021, Survey on different polyphenol extraction methods from avocado seed, (Persea americana Mill) and assay on their antioxidant and acute toxicity activities, VietNam Journal of Chemistry 59(6), 870-876 https://onlinelibrary.wiley.com/doi/10.1002/vjch.202100060 4. Dao Thi Anh Phan*, Hue Thi Ha, Tinh Trung Ho, 2021, Inhibition of Melanosis in Whiteleg Shrimp (<i>Litopenaeus vannamei</i>) during Refrigerated Storage Using Extracts of Different Avocado (Persea americana Mill.) By-Products Preventive Nutrition and Food Science 26(2):209-218. https://www.pnfs.or.kr/journal/view.html?doi=10.3746/pnf.2021.26.2.209 5. Hue Thi Ha, Hieu Tran-Van, Thuan Van Tran, Hanh Thi Ngoc Nguyen, Dao Thi Anh Phan*. (2022). Study on chemical compositions, antioxidants and intracellular anti-melanogenic activities of varieties of <i>Ganoderma lucidum</i> in Vietnam. International Journal of Food Science & Technology. 6. Dao Phan Thi Anh, Hue Ha Thi, Trang Le Vu Khanh, Thanh Le Duc, Huong Nguyen Thi Thu, Trieu Ly Hai, Pharmacognostic assessment of Polyscias fruticosa leaves in Vietnam, 2022 6th International Conference on Green Technology and Sustainable Development (GTSD), No. 1, pp. 180-184, March 2023. 7. Ha, H. T., Mai, S. T., Mai, N. T., & Phan, D. T. A. (2023). Effects of the Ripening Time of Porcelain Banana (<i>Musa spp. Abb cv. Pisang awak</i>) on the total Polyphenol Contents and Bioactivities. Journal of Technical Education Science, 18(6), 34–42. https://doi.org/10.54644/jte.80.2023.1397 8. Dao Thi Anh Phan, Huy Thanh Tran, Hien Phung Le, Thang Huu Khuong, Hue Thi Ha, Dzong Tan Nguyen, Giang Tien Nguyen, Minh Van Le, and Trieu Hai Ly (2024), Exploring the Therapeutic Potential of <i>Camellia longii</i> Orel & Luu Leaf Extracts for Memory Loss in Alzheimer's Disease: Novel Findings and Functional Food Applications, <i>ACS Omega</i> , 9, 27, 29651–29665 https://doi.org/10.1021/acsomega.4c02980
Memberships:	None

International experience in:	
- Corporate Management	Organizing in culture exchanges and workshops.
- Academic Activities	<ul style="list-style-type: none"> - Hold cuisine culture exchanges between Southeast Asian Youth and UTE students, between Australia students and UTE students. - Hold a France Cheese Seminar, sponsored by European Union. - Hold a France Cheese Seminar, sponsored by Paysan Breton brand. - Hold a Creative Vietnamese Cuisine with USA Blueberries workshop, sponsored by The U.S Highbush Blueberry Council. - Host a Tailored Seminar and Cooking Contest for HCMUTE, sponsored by USA Poultry & Egg Export Council. - Lead students to compete the Creative Bread Filling Contest organised by WAMCVN and The Youth Newspaper. - Lead students to compete the Vietnam Culinary Challenge, sponsored by European Union and Americas.
- Personal Background/ Experience	None
Other:	<ul style="list-style-type: none"> - Visiting lecturer (part time) in other colleges and Universities: Ky Nghe II College, Long Thanh High Technology College College, Ton Duc Thang University. - Attend specialized classes about F&B to improve professional knowledge. - Phone: 0903 324 213 - Email: hueht@hcmute.edu.vn