

國立中興大學食品暨應用生物科技學系系友會

【106年第二次理監事會議】簽到單

時間：中華民國 106 年 9 月 16 日（星期六）上午 11:00

地點：天仁茶文化館

主席：張連發 理事長

出席理監事：

劉伯康	張連發	
施坤河	周以田	
江良山	蔣啟之	
江伯濤	張連發	
孫銘明	謝榮新	
林景修	胡安淑	
周志輝	石培碩	
郭對谷	王苑春	
陳慧如	黃乙凱	
陳錦樹	陳兆祥	
林金海	謝榮新	
顏文俊	傅政翔	郭毓軒
劉士編	林煒翔	賴益元
林麗雲	張遠揚	張淑徽
游錫勳	吳世龍	黃乙凱
林輝松	謝榮新	蔣男沛

國立中興大學食品暨應用生物科技學系系友會

106 年度第二次理監事會議紀錄

時 間：106 年 09 月 16 日（星期六）上午 11：00

地 點：天仁茶文化館

主 席：張連發 理事長

紀 錄：彭貞華

主席致詞：

非常感謝各位理監事蒞臨參加 106 年第二次理監事會議，由於本身是做茶葉相關事業，因緣機會接觸到天人文化茶館，由於中秋佳節將近，因此特別邀請各位理監事及榮譽理事進行企業交流聯誼。

系主任致詞：

各位學長姐大家好，謝謝各位學長姐們長期支持系友會並熱情參與今天的會議，我畢業於大學部 74 年，非常高興能加入系友會這個大家庭。今天和各位報告母系師資現況，目前系上老師共 19 位，將會在一同為母系服務，也請各位理監事繼續支持系上。

會務報告：

一、最新消息

歡迎各位系友踴躍參加校友總會商品媒合網，若需要行銷公司相關產品，敬請洽詢校友總會，網址 <http://shop.nchu.com.tw/>。

大學部 56 年畢業班(李富雄學長班級)，連同眷屬約 50-60 人將於 10 月 28 日(六)回母系召開同學會。

大學部 61 年畢業班(蔡正員學長班級)，連同眷屬約 50-60 人將於 10 月 28 日(六)回母系召開同學會。

106 年系友會北區聯誼活動將於 10 月 14 日(六)台北新上享海鮮樓舉行，歡迎系友踴躍參加。

食科通訊第 56 期將於 10 月出刊，敬請各位理監事踴躍贊助廣告。

二、活動紀要

- (一) 106年3月25日(六)，圓滿舉行第一次理監事會議暨春酒餐敘，當天席開5桌，熱鬧非凡。
- (二) 106年6月4日(六)，圓滿舉行中區系友聯誼聚會，感謝學長姐盛情參與。
- (三) 106年9月9日(六)，圓滿舉行南區系友聯誼聚會，感謝學長姐盛情參與。

三、系友回娘家

- (一) 106年6月18日 B72(陳國信學長班級)於母系108會議室舉行34週年聚會，當天活動熱鬧溫馨，含眷屬共10位學長姐參加聚會。
- (二) 106年6月24日 B71(張永和學長班級)於母系108會議室舉行35週年聚會，當天活動熱鬧溫馨，含眷屬共20位學長姐參加聚會。
- (三) 106年7月29日 B76(洪福隆學長班級)於母系108會議室舉行30週年聚會，當天活動熱鬧溫馨，含眷屬共25位學長姐參加聚會。

四、系友講座

- (一) 106年4月28日(五)食生講座邀請到 M80 張連發學長至系上分享，講題「台灣茶業發展及展望」。
- (二) 106年5月19日(五)食生講座邀請到 P87 賴坤明學長至系上分享，講題「我的人生座右銘-有簽就有希望」。
- (三) 106年5月26日(五)食生講座邀請到 B72 詹淑惠學姐至系上分享，講題「從跨國藥廠的發展軌跡看食生系校友的機會」。
- (四) 106年6月16日(五)食生講座邀請到 B73 賴永裕學長至系上分享，講題「酸奶發酵劑工業化生產工藝概論暨益生型乳酸菌發酵劑之設計開發理念」。

財務報告：

一、106.03.02~106.09.01 系友會經費一覽表 (附件一，p6)

二、106.03.02~106.09.01 系友會經費收支明細表 (附件二，p6)

提案討論：

提案一：選拔 106 年傑出系友，請討論。

說明：

- 一、依據「傑出系友選拔辦法」及「榮譽系友推薦辦法」(附件三、四，P7~P8)。
- 二、推選出卓越貢獻獎 1 名，傑出系友 3 名，海外傑出系友 3 名，熱心系友獎 4-6 名，榮譽系友 3 名，名額可視推薦名單而調整。
- 三、推薦原則以未曾獲獎為原則。檢附歷年獲獎名單(附件五，P10)及系友推薦名單(附件六，P12)。

決議：照案通過，卓越貢獻獎：B60 沈發枝，傑出系友獎：B69 朱中亮、B79 孫鈴明，海外傑出系友獎：B76 洪福隆，熱心系友獎：B79 劉世詮、B86 許淑真，榮譽系友獎：陳陸宏(台灣國際生命科學會會長)、羅揚銘(美國 Biointellipro 公司總裁暨執行長)、童儀展(食力媒體創辦人暨總編輯)。

提案二：本年度系友大會舉行日期討論。

說明：

本年度系友大會因配合畢業屆別 B61 班級舉辦 45 週年同學會，因此擬訂定於 10 月 28 日(星期六)舉辦，請討論。

決議：照案通過，秘書室將辦理後續籌備及連繫事項。

提案三：B76 班捐贈母系獎助學金設置辦法。

說明：

大學部 76 年班畢業同學(洪福隆學長班級)為鼓勵本系清寒勤奮向學學生及更多的莘莘學子發奮向上，特設置本獎助學金，請討論(附件七，P29)。

決議：照案通過，秘書室將協助辦理後續流程事項。

臨時動議：

提案者：林煜翔 理事

提案一：系友會秘書薪資提案討論。

說 明：

本系友會秘書聘任以高中學歷薪資起聘，彭員於系友會工作年資已屆 8 年，工作表現認真負責，並於 104 年 6 月取得碩士學歷，彭員目前本薪 24,420 元(不含勞健保)，由系上及系友會人事費各支付一半薪資，然系上於 103 年 8 月以協辦津貼方式補助彭員 3,300 元，目前彭員每月實領薪資為 2,7720 元，考量彭員目前已是碩士學歷，為能給予員工適時鼓勵，薪資結構仍有調整空間，提送理監事會議討論是否於系友會補助協辦津貼。

決議：

依據國立中興大學補助協辦津貼領取規定，每月不能支領超過本薪之 24%，依此換算彭員每月能夠支領協辦津貼共 5,860 元（本薪 24,420 元 \times 24%=5,860），因系上目前已補貼 3,300 元，故系友會協辦津貼還可補助 2,560 元，於 107 年 1 月 1 日開始由校務基金支出協辦津貼 2,560 元。

散 會：

國立中興大學食品暨應用生物科技學系系友會經費一覽表

製表日期：106.09.01

製表人：彭貞華

106.03.01 經費		106.09.16 經費	
106 年第一次理監事會議報告		106 年第二次理監事會議報告	
類 別	金 額	類 別	金 額
校務基金	1,598,744	校務基金	1,649,420
存簿儲金	989,474	存簿儲金	989,460
總計	2,588,218	總計	2,638,880

國立中興大學食品暨應用生物科技學系系友會

106.03.02~106.09.01 經費收支明細

製表日期：106.09.01 製表人：彭貞華

一、校務基金	收入	支出	餘額	備註
上期餘額			1,598,744	
捐贈收入	137,454			捐贈系友： 賴坤明、沈發枝、曾浩洋、林建君、張德揚、賴永裕、宇新貿易有限公司(周明田)
系友會秘書薪資		86,778		106年4月-9月薪資
合計	137,454	86,778	1,649,420	
二、存簿儲金				
上期餘額			989,474	
捐贈	9,400			捐贈系友： 顏文俊、黃山內、劉崇義、蘇正德、柯文慶、謝昌衛
利息	990			
分區活動補助款		5,020		
盆栽費用		3,030		恭賀林金源老師及王苑春老師蘭花盆栽
電話費		1,843		系友會2-7月電話費
印刷費		301		第1次理監事會議議程
郵寄費		210		寄送第23屆理監事當選證書
合計	10,390	10,404	989,460	
三、總計	147,844	97,182	2,638,880	106.03.01(第一次理監事會議) 總額為 2,588,218 元

國立中興大學食品暨應用生物科技學系系友會傑出系友選拔辦法

中華民國 92 年 12 月 20 日系友大會通過

中華民國 95 年 12 月 16 日系友大會修正通過

中華民國 96 年 12 月 15 日系友大會修正通過

中華民國 97 年 11 月 1 日系友大會修正通過

中華民國 103 年元月 25 日理監事會議修正通過

- 一、宗旨：國立中興大學食品暨應用生物科技學系系友會(以下簡稱本會)為表揚食生系友在各專業領域之傑出貢獻，特訂定「國立中興大學食品暨應用生物科技學系系友會傑出系友」褒獎辦法。
- 二、頒發獎項及名額：
 - (一) 卓越貢獻獎 -- 一名。
 - (二) 傑出系友獎 -- 三名。
 - (三) 傑出海外系友獎 -- 三名。
 - (四) 熱心系友獎---四至六名，當年度各分區會長為當然之熱心系友獎。
 - (五) 理監事會得視當年度之情況，調整其獎項名額。
- 三、候選人資格：凡為本會會員，熱心系友會會務，足為楷模並具備左列條件之一者：
 - (一) 熱心社會公益、服務國家、造福人群，有貢獻者。
 - (二) 經營企業有傑出成就者。
 - (三) 學術研究、創造發明獲具體殊榮者。
 - (四) 藝術文化、體育活動有傑出表現者。
 - (五) 行誼、聲望、品德或其他優良事蹟足為表率者。
- 四、推薦方式：由本會會員二人以上，在系友會年度大會前的最後一次理監事會議前一日，提出推薦表格。
- 五、評審辦法：由本會常務理事會加以評審後推薦，並經本會理監事聯席會議通過。
- 六、迴避原則：若提名者為本會常務理監事，則該提名者應迴避審查會議。
- 七、表揚方式：於年度系友大會表揚並頒發紀念獎牌一座，其具體事蹟刊登「興大食科通訊」，除發佈消息於食生系及系友會網頁廣為宣揚，且將卓越貢獻得獎人之事蹟提報農資學院編入『國立中興大學農業暨自然資源學院』院史中，並由系友會推薦參加『國立中興大學傑出校友』之遴選。
- 八、榮耀分享：榮獲本系友會所頒發之各項獎項，為至高榮譽，本會得邀請得獎人回母校，與在校師生座談或專題演講，以經驗分享，並請得獎人於個人履歷中加入本會得獎記錄，以彰顯本會。
- 九、主辦單位：國立中興大學食品暨應用生物科技學系系友會。
- 十、本辦法經本會理監事聯席會議通過經系友大會追認後實施，修正時亦同。

國立中興大學食品暨應用生物科技學系榮譽系友推薦辦法

中華民國 100 年 12 月 5 日臨時系務會議訂定

中華民國 103 年 1 月 25 日理監事會議修正訂定

宗旨：國立中興大學食品暨應用生物科技學系(以下簡稱本會)為表揚非食生系系友在食品相關各專業領域之傑出貢獻，特訂定「國立中興大學食品暨應用生物科技學系系友會榮譽系友」辦法。

- 一、候選人資格：凡食品營養相關之學術及企業界人士，足為楷模並具備下列條件之一者。
 - (一) 經營企業有傑出成就，並與本系有良好關係者。
 - (二) 學術研究、創造發明獲具體殊榮者。
- 二、推薦方式：由本系教師(二位)以及系友會理事或監事(二位)於每年系友大會前一個月向本系推薦，每屆以三人為原則。
- 三、評審辦法：由系友會理監事同意(參加人數之半數)。
- 四、表揚方式：於年度系友大會表揚並頒發紀念獎牌一座，刊登於食生系及系友會網頁廣為宣揚。
- 五、榮耀分享：榮獲本系所頒發之獎項為至高榮譽，本系將邀請得獎人回母系，與在校師生座談或專題演講，及經驗分享。
- 六、主辦單位：國立中興大學食品暨應用生物科技學系系友會。
- 七、本辦法經本系系友會會議討論後實施，修正時亦同。

國立中興大學食品暨應用生物科技學系系友會

歷屆傑出系友名單

年度	獎項名稱	名單
86	傑出系友獎	鄭鴻財、李以安、林拓南、聶威杰、謝至釗、楊遂定、游昭明、游杭柳
87	傑出系友獎	陳逸南、朱國雄、曾慶瀛、范晉嘉、林麗雲、王進崑
	熱心系友獎	張泰柔、蘇勁堅、陳建斌、梁英強、賴坤明
88	傑出系友獎	李富雄、林聰明、杜平德、顏文俊、陳玉舜
	熱心系友獎	蔡正員、曾啟智、許永禎、蔡坤修、鄭揚凱
89	傑出系友獎	曾啟智、紀學斌、吳明昌、張光明、陳勁初
	熱心系友獎	謝博元、陳鈴霓、林苑暉、陳國信、饒家麟
90	傑出系友獎 熱心系友獎	陳文靜、林建谷、賴麗旭、楊娟華、李永如、杜國賢、張永和
91	傑出系友獎 熱心系友獎	(90、91 年度的資料有所缺失，敬請原諒!)
92	傑出系友獎	王慶富、沈發枝、陳弘坤
93	卓越貢獻獎	林慶福
	傑出系友獎	吳昭雄、黃山內、顏國欽
94	卓越貢獻獎	游昭明
	傑出系友獎	劉明照、李茂盛、謝能、林子清、曾浩洋、沈立言
95	卓越貢獻獎	謝至釗
	傑出系友獎	盧訓、陳建斌、陳國信
96	卓越貢獻獎	許文章
	傑出系友獎	盧榮宏、方繼、謝寶全
	海外傑出系友獎	林健次、莊永發、鄭哲玲
97	卓越貢獻獎	李茂盛
	傑出系友獎	盧榮錦、廖國棠、黃進發、葉安義
	海外傑出系友獎	郭鐘榮、王繼中、周文瑞
	熱心系友獎	陳健人、林信堂、謝昌衛、陳武郎、曾裕琇
98	卓越貢獻獎	賴滋漢
	傑出系友獎	鄭建益、李德旺、陳啟祥、黃士禮、林信堂、謝文慶
	海外傑出系友獎	簡謙勇、李錫祺、殷長賡、王紀翔、林鎮世
	熱心系友獎	林輝煌、林松錦、洪福隆、張連發、陳俊江、葉佳聖、陳兆祥
99	卓越貢獻獎	聶威杰
	傑出系友獎	江良山、柯文慶、張斌堂、游若菽
	海外傑出系友獎	何曉亮、李永琳、戴裕益、陳芳蘭、楊鵬華
	熱心系友獎	邱繼明、張耀文、巫郁國、蔡政和、黃仕政、蔡志淇
100	卓越貢獻獎	顏國欽
	傑出系友獎	陳錦樹、蔡淑貞、張明仁、喬長誠、林景修
	海外傑出系友獎	游銅錫
	熱心系友獎	林志良、張德揚、謝曜興
	榮譽系友獎	楊坤祥、楊世沛、蕭吉成、范樹宗

年度	獎項名稱	名單
	熱心奉獻獎	鄭揚凱、周志輝（第19屆理事長及秘書長）
101	卓越貢獻獎	林子清
	傑出系友獎	莊聰正、鄭清和、張谷昇、許永禎、張德揚、劉芳銘
	海外傑出系友獎	劉尊烈
	熱心系友獎	林煜翔、陳文騰、楊庭達、林其宏
	榮譽系友獎	邱義源、蘇正德、賴健元
102	卓越貢獻獎	江良山
	傑出系友獎	林武瑞、黃季芳、施坤河、林聖敦、陳惠英、黃仕政
	海外傑出系友獎	陳俊江
	熱心系友獎	李世傑、翁家瑞、游啟政
	榮譽系友獎	蔡英傑、王建堂、詹岳霖
	熱心奉獻獎	鄭建益、蔡碩文（第20屆理事長及秘書長）
103	卓越貢獻獎	林棟樑
	傑出系友獎	翁家瑞、陳健人、謝昌衛
	海外傑出系友獎	張耀文
	熱心系友獎	林建君、彭成裕、顏名聰
	榮譽系友獎	楊孟達、游子軒
	熱心奉獻獎	張斌堂、溫曉薇（第21屆理事長及秘書長）
104	卓越貢獻獎	劉明照
	傑出系友獎	李清福、林煜翔
	海外傑出系友獎	王敦正
	熱心系友獎	洪嘉佑、簡豪呈、彭成裕、賴坤明
	榮譽系友獎	廖啟成、林讚峰
105	卓越貢獻獎	葉安義
	傑出系友獎	賴永裕、鄭揚凱、陳兆祥、徐邦祐
	海外傑出系友獎	黃慶安
	熱心系友獎	蘇致源、曾上哲、陳慧如

106 年度傑出系友推薦名單

卓越貢獻獎推薦名單（推選出 1 名）			
畢業屆別	姓 名	任 職 單 位	推 薦 人
B60	沈發枝	綠邦食品生技公司 董事長	系友會秘書室
傑出系友獎推薦名單（推選出 4 名）			
畢業屆別	姓 名	任 職 單 位	推 薦 人
B69	朱中亮	食品工業發展研究所產品及製程中心資深研究員	方繼 張連發
B79	孫鈴明	台灣糖業股份有限公司生物科技事業部副執行長	顏國欽 江伯源
海外傑出系友獎推薦名單（推選出 3 名）			
畢業屆別	姓 名	任 職 單 位	推 薦 人
B76	洪福隆	廣之鄉食品(股)公司中國區總經理	張連發 江伯源
熱心系友獎推薦名單（推選出 3 名）			
畢業屆別	姓 名	任 職 單 位	推 薦 人
B79	劉世詮	中山醫學大學健康餐飲管理學系副教授兼任系主任	系友會秘書室
B86	許淑真	長榮大學環境與食品安全檢驗學士學位學程副教授	系友會秘書室
榮譽系友獎推薦名單（推選出 1-3 名）			
姓 名	任 職 單 位	推 薦 人	
陳陸宏	台灣國際生命科學會會長	鄭建益、林煜翔	
羅揚銘	美國 Biointellipro 公司 總裁暨執行長	顏國欽、林金源	
童儀展	食力媒體創辦人暨總編輯	顏國欽、林金源	

國立中興大學食品暨應用生物科技學系系友會

卓越貢獻 榮譽系友

傑出系友

海外傑出系友

推薦表格

姓 名	沈發枝	畢業年屆	B60
服務單位 職稱	1.綠邦食品生技公司 董事長 2.宏笙開發公司 董事 3.保定味群食品生技公司常任監 事	E-mail	f_shennz@yahoo.com.tw
通訊地址	台中市西屯區工業二路3號	連絡電話	04-23594397*12 0919082486
學歷：中興大學食科系			
經歷：(機關、企業及其職稱、服務年資)			
綠邦食品生技公司 董事長		1992-2017	
美國綠巨人公司太平洋區 總經理		1988-1992	
美國綠巨人公司台灣區 經理		1978-1988	
美國綠巨人公司北區 經理		1975-1978	
美國綠巨人公司品保技術專員		1972-1975	

特殊或具體貢獻事項及論文著作：(如篇幅不足，請另紙繕附)

1. 1976-1980 產官學合作(台灣各外銷食品工廠、農委會、食品工業研究所、商檢局)，負責籌劃年度綠巨人品保制度之落實，樹立“台灣農產外銷王國”之美譽，與李秀老師及學長們陳光地、許河沓、陳陸宏、蔡弘聰、顏文俊等參與。
2. 1978-1982 綠巨人高階經理人培育訓練 MBO(目標管理)，表現傑出。
3. 1988 年榮獲綠巨人經理人傑出貢獻獎，1976-1987 每年外銷綠巨人品牌洋菇罐頭 300 萬箱，冷凍蔬菜、水產 2000 噸以上。
4. 任職美國綠巨人公司年資共 20 年，並於民國 60 年代，和公司團隊引領美國最先進 HACCP 品保制度與食研所商檢員產官學界建立最優良的外銷農產品水產品保制度。
5. 帶領美國綠巨人公司團隊採購外銷綠巨人品牌洋菇罐頭每年 300-500 萬箱以上，俱台灣農產加工外銷王國之美譽。
6. 1989-2011 熱心返系，參與學術講座，職場專業培養。
7. 1990-迄今 熱心參與系友會公益服務，樂於捐助，協助學弟妹們成長，曾擔任第 17 屆(94-95 年)副理事長，第 4~11、16-23 屆(合計 16 屆)理事。
8. 1992-2017 經營綠邦食品生技，長期引進國內外富品質安全、營養美味的有機蔬果食材，提供消費者健康飲食。
9. 創立綠邦食品生技公司，引進健康食材，保障消費者健康，對於品質和品牌的堅持，讓綠邦公司在市場上佔有相當重要的地位。
10. 榮獲 92 年度食生系系友會傑出系友獎。

1.推薦人姓名：系友會秘書室

2.推薦人姓名：系友會秘書室

審查意見：(以下請勿填寫)

國立中興大學食品暨應用生物科技學系系友會

卓越貢獻 榮譽系友

傑出系友

海外傑出系友

推薦表格

姓 名	朱中亮	畢業年屆	B69
服務單位 職稱	食品工業發展研究所產品及製程 中心資深研究員	E-mail	clc@firdi.org.tw
通訊地址	新竹市食品路 331 號	連絡電話	03-5223191 轉 265
<p>學歷：</p> <p>民 65-69 學士，中興大學食品科學系</p> <p>民 70-72 碩士，台灣大學食品科技研究所</p> <p>民 74-80 博士，Hohenheim 大學，Stuttgart，德國</p>			
<p>經歷：(機關、企業及其職稱、服務年資)</p> <p>民 69-70(研究助理，中興大學食品科學系)</p> <p>民 72-74(研究助理，台灣大學食品科技研究所)</p> <p>民 76-80(研究助理，Institute of process engineering, Federal Research Center for Nutrition, Karlsruhe, 德國)</p> <p>民 80-今(資深研究員，產品及製程中心，食品工業發展研究所)</p>			

特殊或具體貢獻事項及論文著作：

民 74-78 德國學術交流署(DAAD)獎學金

民 87 食品工業發展研究所「謝公成源特殊貢獻獎」

中華民國食品科技學會「食品科技研發榮譽獎」

民 86、93、97 經濟部科專計劃成果優良獎、優良計畫獎

民 102 食品工業發展研究所「謝公成創新榮譽獎」

研究領域：

1. 冷藏物流溫度管理技術、冷藏產品保存期限預測技術

2. 食品工業用水管理及節水技術

3. 非熱加工技術，包括膜除菌技術、高壓加工技術、脈衝電場技術，氮氣保護技術、全果蔬果汁酵素水解技術

具體貢獻：

民 96 年成功的將膜過濾除菌技術產業化，技轉統一公司應用在鮮乳及果汁之製造，「投資兩條亞洲第一的膜過濾生產線」、獲得「國家新創獎」。上市的商品包括瑞穗極製鮮乳、西瓜牛奶、Dr. Milker、Dr. Tea、Dr. Coffee，提高產品價格 5-30%，這些新創性產品年產值超過 5 億新台幣。讓產品不需要額外添加香料及色素，真正做到「百分之百的天然」，生產出最真實的好味道，帶給消費者兼具真實風味與營養的創新性產品，達到雙贏的最佳成果。

高壓技術是以靜水壓加壓的方式進行殺菌，因此產品內外受壓均勻，殺菌值不會受到包裝量大小的影響，處理大包裝的產品不需要提高處理條件。因此，高壓技術應用於包裝食品的殺菌具有很大的優勢。

民 100 年推動新興高壓加工技術商業運轉，國內業者可以迅速的獲得高壓加工技術的奧援。並積極協助國內業者進行新產品開發試製，累計完成 5 件技術移轉案，推動產業認識高壓加工技術在鮮度口感、使用方便性、衛生安全性與目前產品無法比擬的優勢，這些案例能觸發國內業者的創意，發掘更多具台灣本土性特色或高價位產品的商機，從 2013 年到 2015 年兩年期間，國內高壓加工產品的產量有了倍數的成長。

1. 推薦人姓名：方繼

2. 推薦人姓名：張連發

審查意見：(以下請勿填寫)

國立中興大學食品暨應用生物科技學系系友會

卓越貢獻 榮譽系友

傑出系友

海外傑出系友

推薦表格

姓 名	孫鈴明	畢業年屆	B79
服務單位 職稱	台灣糖業股份有限公司生物科技事業部 副執行長	E-mail	a01863@taisugar.com.tw
通訊地址	嘉義縣大林鎮大糖里大湖農場 60 號	連絡電話	05-2649775-103
學歷：中興大學食品科學系畢、台灣大學農業化學研究所畢			
經歷：(機關、企業及其職稱、服務年資) 台糖公司新營副產加工廠研究員 (7 年)、產品開發處化學工程師 (3.4 年)、生物科技事業部研究發展組長、主任 (10 年)、大林生技廠廠長 (4.7 年)、副執行長 (現職)			
特殊或具體貢獻事項及論文著作：(如篇幅不足，請另紙繕附)			
<ol style="list-style-type: none"> 1. 擔任生物科技事業部研發主管期間帶領團隊開發新產品超過百項，部分產品並取得健康食品認證，計有 11 項，包括 7 項保健功能，並有數項產品成為市場明星產品如蠔蜆錠、寡糖乳酸菌…等。 2. 積極採用本土農產品及生產下腳為素材開發為保健食品或化粧品原材料，有利於本土農產品多元化加工利用，提高生產下腳附加價值。 3. 擔任生技廠廠長期間改善保健素材粉末化製程，提高產品安定性，增加收率及改進粉末特性利於後端多元化應用，降低生產成本。 4. 任職期間獲得公司選為模範勞工及二次優秀員工殊榮。 5. 公務人員農化類科高考二級考試及格、專技人員高考食品技師考試及格。 			
<ol style="list-style-type: none"> 1. 推薦人姓名：顏國欽 2. 推薦人姓名：江伯源 			
審查意見：(以下請勿填寫)			

國立中興大學食品暨應用生物科技學系系友會

卓越貢獻 榮譽系友

傑出系友

海外傑出系友

推薦表格

姓 名	洪福隆	畢業年屆	B76
服務單位 職稱	廣之鄉食品(股)公司中國區總經理	E-mail	13583068750@qq.com
通訊地址	新北市新店區寶橋路 85 巷 72 號 13 樓	連絡電話	0935182792 13583068750
學歷：國立中興大學食品科學系			
經歷： 民國 80 年任職於廣之鄉食品(股)公司，歷任餐飲連鎖系統研發課長、經理、副總經理、中國區總經理			
特殊或具體貢獻事項及論文著作： 歷任大一班代表、系學會學長制組長、系學會總幹事、北部系友會召集人、山東荷澤台商投資協會副會長			
1.推薦人姓名：張連發 2.推薦人姓名：江伯源			
審查意見：(以下請勿填寫)			

國立中興大學食品暨應用生物科技學系系友會

卓越貢獻 榮譽系友

傑出系友

海外傑出系友

推薦表格

姓名	陳陸宏	畢業年屆	
服務單位 職稱	台灣國際生命科學會(ILSI Taiwan) 會長	E-mail	lhcn@firidi.org.tw LHChenTw@yahoo.com
通訊地址	10660 台北市大安區溫州街 68 巷 2 號 5 樓	連絡電話	0922264228
學歷：台灣大學農業化學研究所農學博士			
經歷：(機關、企業及其職稱、服務年資) 財團法人食品工業發展研究所副所長 台灣食品科學技術學會理事長 台灣農業化學會理事長 行政院衛生署食品衛生處副處長、處長 行政院衛生署藥物食品檢驗局組長 東亞食品工業股份有限公司第一廠副廠長 保力達股份有限公司研究員 南聯國際貿易股份有限公司食糧部襄理 華成工業股份有限公司員林食品廠副廠長、課長			

特殊或具體貢獻事項及論文著作：(如篇幅不足，請另紙繕附)

近二十餘年來，先後擔任行政院衛生署食品衛生處處長及財團法人食品工業發展研究所副所長，期間並擔任台灣食品科技學會理事長、台灣農業化學會理事長，對台灣食品產業在法規、制度、監管、產業服務、兩岸交流、食安理念宣導與食品事件快速因應等方面，皆投入大量心力且有重大貢獻。

行政院衛生署食品衛生處服務期間(民國 80-94 年)：堅持專業理念，有效執行多項食品安全衛生相關法規與制度之建立與修改，如推動源頭管理、基因改造食品、營養標示、HACCP、健康食品、輸入食品查驗制度等，為我國食品產業正向發展奠下基石。另亦多次代表政府參加 APEC 國際會議及台美諮商會議，亦以其專業與勇氣，務實協商以維護國家利益。

食品工業發展研究所服務期間(民國 95-104 年)：積極協助政府與業者快速有效面對食品信心危機，降低事件傷害。於該所內導入危機處理產業訓練班，輔導業者對食品事件危機之處理技巧與實務。在推動兩岸食品產業合作交流方面，透過其豐沛的人脈與協調能力，協助順利推動兩岸食品產業互動管道與運作平台、落實兩岸食品安全監管部門之互動交流、此外，亦藉由參與兩岸四地食品法規會議之召開，協助兩岸食品安全與標準調和，並進而促成我國成立 ILSI 台灣分會。

台灣食品科技學會理事長期間(民國 99-100 年)：匯集我國產學研專家成立食品產業服務委員會，積極協助政府廣宣食品安全觀念與作為，主動面對媒體，快速紓緩塑化劑事件之衝擊。另經與食品工業發展研究所合作，推出「台灣食品產業與科技發展史圖」，留下具有歷史意義的食品產業資料。

1.推薦人姓名：鄭建益

2.推薦人姓名：林煜翔

審查意見：(以下請勿填寫)

國立中興大學食品暨應用生物科技學系系友會

卓越貢獻 榮譽系友

傑出系友

海外傑出系友

推薦表格

姓名	羅揚銘	畢業年屆	
服務單位 職稱	美國 Biointellipro 公司 總裁暨執行長	E-mail	martin@biointellipro.com
通訊地址	17814 Hidden Garden Lane Ashton, Maryland 20861 USA	連絡電話	+1-301-875-8556 0921705761 (來台期間開機)
學歷：1995 美國俄亥俄州立大學食品科學博士 1993 美國俄亥俄州立大學食品科學碩士 1989 台灣大學畜牧學士			
經歷：(機關、企業及其職稱、服務年資) 參閱附件			
特殊或具體貢獻事項及論文著作：(如篇幅不足，請另紙繕附) 參閱附件			
1. 推薦人姓名：		電話：()	
2. 推薦人姓名：		電話：()	
審查意見：(以下請勿填寫)			

Y. Martin Lo, Ph.D.

17514 Hidden Garden Lane, Ashton, Maryland 20851, USA
Email: ymluo@biointellprocess.com Tel: 301-475-8556

Work Experience

CEO and President (June 2012-present)

- BiointellPro LLC, Ashton, MD (www.biointellprocess.com)
- Main Duty: Bringing Intelligence Into Business Processes

• Ongoing Projects & Accomplishments:

- 1. Serving as the first Global Ambassador for the International Union of Food Science and Technology (IUFST) (<http://www.iufst.org/>)
- 2. Licensed a Food Safety Quality Road (FSQR) Training Center (<https://www.sqff.com/training-centers/>) currently developing FSQR Implementation course for Taiwan, and then to US operations, to help elevate their food safety status and serve as a training model for Southeast Asia.
- 3. FDA-recognized Process Authority of "Better Process Control School (BPCS)" for the Food Industry Research and Development Institute (IRDAI) in Taiwan.
- 4. Serving as an advisor for ITRD Academy in Taiwan to develop professional education curricula for food industry practitioners.
- 5. Serving as a technical advisor for Taiwan Food and Drug Administration (<http://www.fda.gov.tw/>) on food safety and processing related issues.
- 6. Serving as a technical advisor for LeapPro on their setup and commercialization of technologies to recover proteins from tobacco for non-smoking applications.
- 7. Serving as a technical advisor on pathogen-free food processing, preservation, and food safety for the World Food Preservation Center (<http://www.foodpreservationcenter.com/>).
- 8. Serving as Food Safety Technical Consultant for Instaculabs (<http://instaculabs.com/>) on their AI-based microbial detection systems.
- 9. Serving on the advisory board of the nonprofit organization "Nutrition and Education International" (<http://www.nei-foundation.org/>) to develop nutrition and processing facilities for any projects in Afghanistan.
- 10. Provided technical assistance on poultry processing equipment and facility requirements, as well as food safety standards on diversified poultry products for Myanmar Livestock Federation, 2016.
- 11. Commercialization of soy-based formulations free of anti-nutritional factors such as phytoestrogens, protease, trypsin inhibitor, and oligosaccharides.
- 12. Provided technical guidance and assistance for Taiwan Food Association and led the group to visit Denmark in 2015 with the focus on food formulation and production.
- 13. Provided technical guidance on process improvement for Pico's, the biggest fish processing company in Washington DC, to optimize process efficiency and to convert fish scrap into organic fertilizers (2014-present).
- 14. Technical advisor on food processing and food safety for Delaware Department of Agriculture.
- 15. Technical advisor on food processing and food safety for Farming for Hunger, a 501(c)(3) not-for-profit organization (<http://farmingforhunger.com/>) promoting organic farming in Maryland.
- 16. Serving as the Chairman of Food Safety Council for the Human Health Organization (HHD) (<http://hhdusa.org/>) located at the United Nations headquarters in NYC.
- 17. Working closely with the food industry in Taiwan and China to establish SQ (Safe Quality Foods) training centers to develop third-party audit systems to enhance food safety (2010-present).

- 18. Technical advisor and training course developer for the World Bank funded Center of Excellence in Agricultural Development and Sustainable Environment located at the Federal University of Agriculture in Abeokuta (FUNAAB) in Nigeria (2014-2015).
- 19. Conducted USA D-farmed Winrock Asia Farmer-to-Farmer Training-of-Trainer (FFR ToT) project on "Current Good Manufacturing Practices (CGMP) for Food Safety" to provide hands-on training for the food industry in Kuala Lumpur and Penang, Malaysia, Sep. 4-11, 2014.
- 20. Serving as the Highest Advisor on Food Safety for the Taiwan Occupational Safety Association (TOSAA) (2010-present).
- 21. Conducted USA D-farmed Winrock Asia Farmer-to-Farmer Training-of-Trainer (FFR ToT) project on "Food Agriculture Practices (FAP)" to provide hands-on training for agriculture research and extension practitioners in Laos and Thailand, Bangkok, Aug. 28-30, 2015.
- 22. Conducted SQF Implementation training course for food industry, professional organizations, and regulatory agencies in Hsinchu, Taiwan, April 25-26 & 28-29.
- 23. Provided technical consultancy for a regional trading company supplying "green" based goods to Korea, Singapore, China, and other countries on food safety management system assessment and ISO commercialization, May 26-27, 2015.
- 24. Conducted USA D-farmed Winrock Asia Farmer-to-Farmer Training-of-Trainer (FFR ToT) project on "Developing Good Agricultural Practices (GAP) Guidelines for Farmers" in Jaipur and Dhaka to establish a one-day training curriculum for Bangladesh extension educators to train farmers, June 3-11 & 12, 2015.
- 25. Conducted USA D-farmed Winrock Asia Farmer-to-Farmer Training-of-Trainer (FFR ToT) project on "Post-harvest Management of Spices and Pulses for a leading food processing company in Lahore and Dhaka, Bangladesh, June 14-17, 2015.
- 26. Conducted USA D-farmed Winrock Asia Farmer-to-Farmer (FFR) project on "Good Agricultural Practices (GAP) on Vegetable Crop Production" for farmers in Southern Sri Lanka, Colombo, June 18-24, 2015.
- 27. Conducted USA D-farmed Winrock Asia Farmer-to-Farmer Training-of-Trainer (FFR ToT) project on "Safe GAP System and Inspection" for the Myanmar GAP team in Yangon, Myanmar, June 19-24 & 25-27, 2015.

Chair Professor (Feb 2017-present)

- Cheng University, Taiwan
- Main Duty: Coordinating scholarly and educational activities toward food safety

• Ongoing Projects & Accomplishments:

- 1. Provided guidance on integrating research and extension programs at Cheng University into food processing industry in Taiwan as well as in a program for 2017 government funding.
- 2. Developing International degree program between Cheng University and Penn State University in California to strengthen education in food science and technology.

Chair Professor (Oct 2017-present)

- College of Biological Science and Engineering, Fuzhou University, China
- Main Duty: Reviving scholarly activities and strengthening education and International visibility

• Ongoing Projects & Accomplishments:

- 1. Coordinating food safety training program for Fujian province, China, Oct. 2017-present
- 2. Delivered keynote speech on "Food Safety and Agricultural Land Challenges, and Call for Action" at the 4th Sino-US Joint Conference of Chemical Engineers in Shanghai, Oct. 14-18, 2015

- 18. Delivered keynote speech on "Global Food Safety Challenges and Outlook" at the Annual Meeting of Asian Institute of Food Science and Technology, Oct. 31, 2015.

• Graduate students directly supervised: 1 MS

Associate Research Scientist (June 2012-May 2014)

- Department of Nutrition and Food Science, Maryland College Park, MD
- Main Duty: International Food Processing Technology Development and Extension

• Accomplishments:

- 1. Chaired the "Global Forum on Food, Nutrition, and Health," an international conference hosted by the Human Health Organization (HHD) and jointly sponsored by USDC (United States Organization for South-South Cooperation), UNH-ADTA (United Nations Human Settlement Program), UNWFP (United Nations World Food Programme), UNICEF (United Nations Children's Fund), and UNFPA (United Nations International Technical Assistance Unit) on July 25, 2013 at the UN Plaza in New York City.
- 2. Served as a panelist for the "Morgan Stanley Food Specularity & Chronology" on October 16th Conference in New York City, Nov. 9, 2013.
- 3. Developed and delivered the contents of the "Food Safety Training Workshop" on nutrition, food safety, and food evaluation, commercially sterile packaged foods, food safety modernization act (FSMA), and package recall on for UN-USAID, the national food safety consultancy (http://www.usaid.gov/pressroom/pressroom_content.asp?CID=1464&CIDType=Release&ReleaseID=45818) in Manila, Philippines in August 2012 via a USAID funded with UNICEF International program.
- 4. Evaluated the scope and developed the initiatives that led to a successful "Food Safety Risk Minimization" training workshop (two weeks) in Nigeria in collaboration with the Federal University of Agriculture in Abeokuta (FUNAAB), Nigeria. The workshop in Nov., 2012 (<http://www.independency.com/2012/11/21/abokuta-over-safety-of-food-in-nigeria/>) attracted 20 attendees from across the Western Africa region, and it will continue as an annual program to provide trainings to academic, government, and industry.
- 5. Successfully raised awareness about the serious challenges of food processing and safety issues in Nigeria via "The Science of Food Safety and Quality" (Semi-Conduct) by the United Nations International Development Organization (UNIDO) and the National Agency for Food and Drug Administration and Control (NAFDAC) in Lagos, Nigeria on Nov. 16, 2012. The activities were held at a UN project location. The activities focus safety operations in Nigeria and neighboring countries. The first training workshop is to begin in summer 2013.
- 6. Responsible for the training, coordination, and execution of the Trainee-Tourer Residency Site Practices for Smallholder Farmers and the Beginner Farmer Training Programs as a main member of a special Integrated Development Program in collaboration with Rainier Associates Global LLC (<http://www.parkway.com/specialglobal.com/>) to launch in summer 2013 in Ogun State Regional Farm Training Centre at Orasele, Nigeria.
- 7. Total number of publications of 7 research articles in refereed journals as refereed journals with several more currently under review.
- 8. Presented 2008 ISQ (International and 2008 International) research (10/6/2008-2010).
- 9. Served as the founding Editor-in-Chief for a brand new Wiley journal, "Food Science and Nutrition" (<http://onlinelibrary.wiley.com/doi/10.1002/FSN.2008.21175>) that allows publishing cutting edge research on the interface between food science and nutrition.
- 10. Since 2007 served as the Editor-in-Chief for International Food Processing and Preservation (<http://onlinelibrary.wiley.com/doi/10.1111/j.1365-3113.2007.02429.x>) (IFS) the only journal

- emphasize high quality manuscripts and applied research relating to food processing and preservation, including the research, commercial, and industrial sectors.

- 11. Adjusted the whole book structure to focus on the use of natural food processing, product innovation, and process optimization to produce foods to reduce sodium, fat, and cholesterol levels.
- 12. Address research needs for 7 food safety priority fields and 1 MS and 1 MS and one collaborative researcher, including development of a process for detection of microbial, recovery and prevention of protein hydrolysis from fish waste into organic fertilizers, commercial level protein-hydrolyzed products as animal feedstuffs for brook and goldfish, temperature fluctuation, and computerized food safety simulation of thermal distribution for decontamination.

• Graduate students directly supervised: 1 MS, 8 PhD

Associate Professor and Extension Specialist (July 2004-May 2012)

- Department of Nutrition and Food Science, University of Maryland, College Park, MD
- Main Duty: International Food Processing Technology Development and Extension, teaching two classes (graduate level of food safety and the foundation of food science course)

• Accomplishments:

- 1. Created the "natural" concept and worked with the research team on the USA 40000 project "Natural Food Education" that resulted in a wide spectrum of products and applications of interest for commercial purposes (2 publications and 1 pending patent), including a food-free protein complex as a binding agent for pigments, oils, and anti-oxidant ingredients. A bio-based biopolymer as the structure that can reduce lipolysis and oxidation yield of phenolic oils, essential oils, and other oils and oils and oil emulsions of various protein fractions, and oil soluble vitamins as the ingredients for animal production. The findings are described here (http://www.usaid.gov/pressroom/pressroom_content.asp?CID=1464&CIDType=Release&ReleaseID=45818) and National Science Foundation (NSF) funded research in work towards the detection and analysis of foodborne pathogens, as well as a bio-based plant gene transfer, and food and agricultural product applications (2 publications).
- 2. Coordinated and directed agricultural research projects in the USA Center for Food Safety and Food Quality (CFSQ) to develop suitable laboratory protocols to assure the accuracy and safety of microbial data in food systems, particularly the detection of non-stored viable metals in combination with anti-oxidant ingredients (2 publications). The article on enzymatic activities of microbes was published in *International Journal of Food Safety*.
- 3. Established graduate research projects with USDA-ARS to develop suitable strategies to improve the food safety products through natural and synthetic. The research results are published in a number of journals and a part of food safety packages is been produced by publishers.
- 4. Initiated and guided research efforts jointly with colleagues in China and other regions. University to assist the production of safe food in processed food in China (10000 China), well coordinated the production of publications. The paper on issues in China related to a series of discussions with Chinese officials and the national concept of the People's Foundation Army Hospital, which successfully led to the first formal visit of researchers from the Department of Food Science 2012 of Penn State, and the first formal publication in China.
- 5. Co-edited a book on food safety (<http://www.internationaljournaloffood.com/>), which is a collaborative research, which is being published as a special issue of the journal of food safety and nutrition, and is currently under review.

- Directed a microencapsulation system capable of significantly enhancing the viability of probiotics under harsh processing conditions. The specific significance of the project include: (1) Formulation of microencapsules with controlled encapsulation behavior and subtle diffusion properties upon release using combinations of microbial biopolymers; (2) Assessment of processing requirements during microencapsulation; and (3) Identification of processing parameters crucial to successful microencapsulation for quality control measures to ensure product stability and shelf life (4 publications).
- Directed collaborative projects with scientists in China and Taiwan to develop new technologies to reduce the formation of oxalate during hydrogenation process, investigate the mechanism to acid to inhibit spoilage microorganisms in frozen apple juice, characterize anti-fatigue functionality of dietary fiber, value-added production of functional polysaccharides from microalgae, improve process efficiency for extraction of seed oil, and biosynthesis of the kefir grain (7 publications).
- Initiated collaborative projects with scientists in Korea (Hansoo University and Chungyang University) to profile functional ingredients in fermented soybean, develop value-added applications for paprika, and characterize hydrodynamic effect of ginseng (8 publications).
- Developed soy-based products that ameliorate the growth of and spread of breast cancer with significant reductions in anti-nutritional factors such as phytoestrogen, phytic acid, trypsin inhibitor, and oligosaccharides. The highly nutritious product is intended to be shelf stable for ease of transportation and storage, and is best for post-diagnosis emergency relief and home-farmer products. The product is licensed to Dulse, a division of Earth Saving Foods. The product launch video can be viewed at <http://www.youtube.com/watch?v=8bW3W3w>.
- Directed research and extension activities on value-added application of soybean via collaborative efforts with the Chesapeake Field Institute and the Chesapeake Field Farmers, as well as Salvage Foods and the Maryland and Delaware Soybean Boards. A variety of products have been developed, including soy milk, sausage, and chips made from soy beans, the defatted soy flour, and microwaveable soy cookies. The vegetable protein made from high moisture extruded soy protein is now available at Whole Foods Market.
- Authored the international training manual and conducted trainings for the UM/FDA Joint Institute for Food Safety and Applied Nutrition (JIFSAN) on "Commercially Sterile Packaged Foods (CSPF)" focused on the principles of establishing and operating thermal processes applicable to heat-processed food packaging and sterilization systems for a rigid, semi-rigid and flexible containers. The manual, an exemplar of improvement of Better Process Control School (BPCS), has been reviewed by industrial thermal processing experts and FDA. Three pilot programs have been conducted in Casablanca, Morocco and Qingdao and Hangzhou, China, and the training is recognized by FDA field inspectors for its focus on integrating fundamental rationales of critical control steps in the thermal processing system with legal requirements.
- Set new training and analytical programs as a Process Authority for food processors in Mid-Atlantic region that helped more than 50 skilled food processors meet both state and FDA regulations. Conducted BPCS workshops and assisted development of scheduled processes via review and validation to meet FDA or USDA requirements.
- Directed Maryland HACCP training efforts and provided validation services on HACCP Plan for regional poultry, beef, and fresh-cut processors at the Maryland HACCP coordinator for USDA Food Safety Inspection Services (FSIS).
- Set new department strategic plan to prepare for the IFT academic program review and implemented efforts that effectively assessed the learning competencies and successfully earned IFT re-accreditation for the Food Science program at UM both in 2006 and 2012.

- Directed research projects centered on application of hydrocolloids in complex food systems, especially the rheological and textural compatibility of commercially important microbial polysaccharides (santhan gum and xanthan gum) with other macro and micro nutrients (2 publications).
- Directed and coordinated collaborative research project with colleagues in India, Taiwan, and Delaware to establish reliable analytical protocols capable of monitoring the maturity of sepioid fruits at different growth stages, identifying (area indicator) for tablets, and quantitatively determining the fat and moisture contents in mayonnaise (3 publications).
- Developed an effective fermentation system for the production of xanthan gum, an industrially important thickening agent that suffers from low product yield and high recovery cost (3 publications). The student working on the project received first place in IFT Food Engineering Graduate Paper Competition in 2000 and 2003 annual meetings.
- An article "Active Assessment for HACCP Training: Integrating Pedagogical Reasoning with Primary Trait Analysis" was published in *Journal of Extension*, the peer-reviewed journal of the U.S. Cooperative Extension System. The Virginia Food and Beverage Association highlighted the efforts by Lo and Ripper at their 2002 Annual Meeting Roundtable Discussion on "Maintaining Effective GMP, SSOP, and HACCP Programs".
- Successfully transformed a freshman-level "Food Science and Technology" course into a team-taught CORF course in life sciences open to students from all colleges and colleges on campus. The enrolments grew from 75 to 90 in the first year, then all the way up to 180 students.
- Established a problem-based, student-centered mentoring system for food science undergraduate students in preparation for Internships (published in *J. of Food Sci. Education* (<http://onlinelibrary.wiley.com/doi/10.1111/j.1541-4329.2012.00013.x/pdf>). The mode was extensively integrated in the education portfolio for food science students at both University of Delaware and University of Maryland.
- Established systematic recruitment approaches for Food Science that boosted the enrollment from 6 total undergrads in 2001 to more than 50 in 2012. Main efforts include conducting presentation at STEM conferences, in-service training programs during summer for HS science teachers, hosting HS and MS field trips to explore the science of food on campus, and visiting HS science classes to demonstrate how science is used to improve food quality and safety. Also helped regional community colleges (Montgomery County, Annaprude County, Howard County, and Prince George's County) develop introductory food science course transferable to UM.
- Generated the total of more than \$400K (\$215K extramural and \$192K intramural) research grants and contracts (2001-2014).
- Published 12 research, education, and extension articles in prestigious refereed journals.
- **Graduate students directly supervised:** 4 MS; 3 Ph.D.

Assistant Professor (July 1997-June 2001)

- Department of Animal and Food Sciences, University of Delaware, Newark, DE
- Main Duty: Food Bioprocess Engineering Research; Teaching food processing and engineering
- **Accomplishments:**
 - Directed research project on microbial fermentation of xanthan gum production with immobilized bio bioreactor and effective downstream recovery steps via a USDA NRI competitive grant (\$140,000; 2 publications).
 - Successfully recovered protein from poultry processing wastewater using a membrane-based filtration system. The outcome was published in *Bioresour. Technology*, the top journal in Agriculture Engineering.

- Led and coordinated the developmental Learning Outcomes Assessment (LOA) efforts for undergraduate and graduate programs in food science. The report was chosen as the template for campus-wide assessments to meet the Institutional Accreditation requirements.
- Two of my lectures, namely "Nanotechnology and Food Packaging" and "Selenium-based Sensors for Food Processing" were selected by the Institute of Food Technologists (IFT) as distinguished lectures. I was invited to present the talks to Mexico Food Science and Technology Conference two years in a row (2005 and 2006), as well as regional IFT meetings in the US. The nanotechnology talk was selected as one of the plenary lectures at the 2008 National Food Science Ph.D. Candidate Forum in Wuai, China.
- Initiated the vision and implemented the regional multi-campus on-line seminar course (2009-2012) that jointly reach graduate students at University of Maryland College Park and Eastern Shore, University of Delaware, and Drexel University via Adobe Connect, an interactive on-line mechanism. Speakers include USDA NIFA officials, past and present IFT presidents, IFT-IST presidents, industry experts, and scholars from Germany, Greece, Canada, and Nigeria. A sample recorded session could be viewed at <http://connect-test.msu.umd.edu/2010/06/04/>.
- Established standard operating procedures for Ph.D. and MS programs while serving as the Director for Nutrition and Food Science Graduate Program (2007-2012) and established the Food Science Club for students while serving as the club advisor (2007-2012). Mentored and coached College Bowl competitors that finished second state in the region (2009-2011).
- Established student representatives and on-line newsletters to stimulate student participation, mentorship, and career development of young professionals while serving as the 2006-2007 Chair of the IFT Food Engineering Division. Coordinated division business related to membership renewals, student internship, and annual meeting technical proposals and programs.
- Contributed 6 chapters in different books and encyclopedias in food science and chemical engineering areas.
- Secured subject experts to author critical unit operations while serving as an associate editor for the *Handbook of Food Science, Technology, and Engineering* published in 2002 by LNC Press.
- Generated the total of more than \$1.25 million (\$785K extramural and \$471K intramural) research grants and contracts (2004-2012).
- Published 19 research articles in prestigious refereed food science and engineering journals.
- Started the food safety education program for USDA Graduate School and instructed courses on Food Safety, Global Food Processing Issues, and Industry/Export Food Safety Regulations to students from Turkey, China, and Korea.
- **Graduate students directly supervised:** 11 MS; 12 Ph.D.

Assistant Professor and Extension Specialist (July 2001-June 2004)

- Department of Nutrition and Food Science, University of Maryland, College Park, MD
- Main Duty: Food Bioprocess Engineering Research and Food Safety Extension; Teaching two senior/graduate level courses and one introductory food science course

Accomplishments:

- Established ongoing quarterly Hazard Analysis and Critical Control Points (HACCP) and GMP food training workshops for regional food processing, industries and start-up companies.
- Established food processing and safety extension programs to assist local and regional food processing companies to optimize processing conditions, create value-added products from abundant food and agricultural byproducts and/or waste streams (2 publications).
- Developed research-based extension program for Maryland and worked collaboratively with regional farmers throughout the state to identify value-added applications for wheat, corn, barley, and soybean (7 publications).
- Established food science Ph.D. program as well as industrial mentorship via sabbaticals for students at the University of Delaware.
- Initiated problem-based learning (PBL) teaching methods for food processing and food engineering via grants by the UD Center for Teaching Effectiveness.
- Established collaborative research programs with scientists in India, Taiwan, and China.
- Published 5 research articles in prestigious refereed journals.
- **Graduate students directly supervised:** 4 MS; 3 Ph.D.

Training, Honors, Awards, and Special Accomplishments

Training and Certificates

- 1998-2000, Institute for Transforming Undergraduate Education Fellowship, University of Delaware.
- 1998, Effective Lives of Feedback to Enhance Learning, University of Delaware.
- 1998, Northeast Regional Teaching Conference, Storrs, Connecticut.
- 1999, Mapping Associate Technologies onto Good Practices, University of Delaware.
- 1999, What Happens When You Teach With Outcomes in Mind, University of Delaware.
- 1999, Partnerships for Learning: Teaching, Learning, and Technology, University of Delaware.
- 2001, New Faculty Teaching Workshop, Center for Teaching Excellence, University of Maryland.
- 2001, Technology Tea, Office of Information Technology, University of Maryland.
- 2002, Teaching and Learning in an Electronic Age, 11th Annual Northeast Regional Teaching Workshop, Troy, MA.
- 2002, Junior Faculty Strategies for Success, a workshop hosted by the Consortium on Race, Gender, and Ethnicity and the Office of Associate Provost for Faculty Affairs, University of Maryland.
- 2002, Curriculum Transformation on East Asian Studies Meeting, a conference hosted by the Consortium Transformation Committee on East Asian Studies, and the University of Maryland.
- 2008, Thermal Process School Certificate, General Mills, Minneapolis, MN.

Honors and Awards

- 1998, Research Forum Award, Ohio State University
- 1994, Phi Kappa Phi Honor Society, Ohio State University
- 1998, Fellow, Institute for Transforming Undergraduate Education, Univ. of Delaware: "Transformation of Food Engineering Education"
- 1998, Instructional Improvement Technology Award, Univ. of Delaware: "Use of Testing of Web-Based Instruction"
- 1999, Instructional Improvement Technology Award, Univ. of Delaware: "Food Processing Technology Transformation"
- 1998, Outstanding Advisor Award, Student Board Honor Student Society, Univ. of Delaware
- 2000, Instructional Improvement Technology Award, Univ. of Delaware: "Development of Food Science Capstone"
- 2002, Instructional Improvement Award, Univ. of Maryland: "Safety-Oriented Interactive Food Processing Technology"
- 2002, Certificate of Recognition, Food Technology Club, University of Maryland
- 2003, General Research Board Research Support Award, University of Maryland
- 2003-2005, Fellow, East Asia Science and Technology (EAST), Univ. of Maryland, College Park
- 2004, Excellence in Instruction Award, ACSN Alumni Association, Univ. of Maryland

- 2005, The Stanton Award of Merit, Sigma Sigma Delta Honor Society of Agriculture, University of Maryland-National Capital Area Chapter
- 2006, General Research Board Research Support Award, University of Maryland
- 2007, Distinguished Service Award, Chinese American Food Society
- 2007-2008, Distinguished Lecturer, Institute of Food Technologists (IFT)
- 2005, Outstanding Faculty Educator Award, ASHRAE Council, Univ. of Maryland
- 2005, Select Paper Award, Information and Electrical Technologies Division, American Society of Agricultural and Biological Engineers (ASABE)
- 2009, Outstanding Academic Adviser Award, AGRI Ag Center, Univ. of Maryland
- 2012, Select Paper Award, Information and Electrical Technologies Division, American Society of Agricultural and Biological Engineers (ASABE)
- 2012, President's Volunteer Service Award, the White House, USA
- 2015, President's Volunteer Service Award, Bronze Medal Award, the White House, USA

Special Accomplishments

Conference Chair for the Global Chinese Health Food Symposium (2006-2007)

- Served as the conference chair in charge of planning, conducting, and evaluating the first global symposium that attracted more than 120 attendees from more than 10 different countries to gather in Chicago during summer 2007 for the two-day symposium to exchange the research activities, and extend programs pertinent to Chinese health functional foods. Successfully secured funding (\$75K) from PI, Chinese Institute of Food Science and Technology (CIFST), and the Joint Institute of Food Safety and Applied Nutrition (JIFSAN) for the symposium.

Conference Co-Chair for the Conference of Food Engineering (CFFE 2012)

- Served as the conference co-chair in charge of planning, conducting, and evaluating the main conference for food engineers that attracted more than 250 attendees from more than 6 different countries to gather in Washington, DC during spring 2012 to exchange the opportunities, challenges, and innovations of food engineering research, activities, and extension programs. Successfully secured \$50K funding from USDA NIFA Conference Grant.

Transformation of Chinese American Food Society (CAFS)

- Established the nonprofit status for CAFS that transformed a social network society that meets once a year during PI's visit meeting into a nonprofit professional organization. The aim is to provide technical and communication assistance to enhance mutual understanding of global food science and food safety issues that can be fed into the technical activities of Chinese American food scientists. It also promotes collaborative activities (conferences, symposiums, and workshops) among food industry, regulatory agencies, and academic in US and China, Taiwan, and Hong Kong.

Research, Scholarly and Creative Activities

Books

Books edited

1. Co- or 11 Associate Editor for Volume 4, 2005. Handbook of Food Science, Technology and

9

Chapters in books

1. Lo, Y.M. and S. Argin-Soysal. 2019. Unit Operations. In: Hui, Y.-H. (Ed.), Handbook of Food Science, Technology and Engineering—4 Volume Set, New York, NY: CRC Press.
2. Lo, Y.M., J. Wang, and G. Liu. 2016 (electronic); 2016 (hardcopy); 2018 (updated electronic). Bioinspired Sensors in Food Processing. In: Feldman, D.R. (Ed.), Encyclopedia of Agricultural, Food, and Biological Engineering, New York, NY: Taylor & Francis.
3. Lo, Y.M., S. Argin-Soysal, and C.H. Hsu. 2016. Bioconversion of Whey Lactose into Microbial Exopolysaccharides. In: Yang, S.T. (Ed.), Bioprocessing for Value-Added Products from Renewable Resources: New Technologies and Applications, New York, NY: Elsevier Inc.
4. Lo, Y.M. and P.K. Soma. 2017. Kinematics for the production of Xanthan gum. In: Heldman, D.R., A. Bridges, D.S. Hoover, and M.B. Wheeler (Eds.), Encyclopedia of Biotechnology in Agriculture and Food, New York, NY: Taylor & Francis.
5. Lo, Y.M., J. Wang, G. Liu, T. U., and M.S. Wieser. 2010. Sensors: Biosensors. In: Heldman, D.R. (Ed.), Encyclopedia of Agricultural, Food, and Biological Engineering, Second Edition, 1:1, 1520-1524. New York, NY: Taylor & Francis.
6. Zhou, X., Y. Zhou, and Y.M. Lo. 2012. Solving Food Processing Byproducts for Value-Added Functional Ingredients. In: Yang, S.T. (Ed.), Bioprocessing Technologies in Integrated Biorefinery for Production of Biofuels, Biochemicals, and Bioplastics from Biomass, New York, NY: John Wiley & Sons, Inc.
7. Soma, P.K., P.D. Williams, S.K. Mason, and Y.M. Lo. 2015. Advancements in Microbial Polysaccharide Research for Frozen Foods and Microencapsulation of Probiotics. In: Venkatesh, S., Tanaka, P., Stalham, A.G., Karthikeyan, V. (Eds.), Advances in Food Process Engineering: Research and Applications, New York, NY: Springer.

Articles in Refereed Journals

1. Lo, Y.M., S.T. Yang, and D.B. Min. 1996. Kinetic and feasibility studies of ultrafiltration of viscous xanthan gum fermentation broth. Journal of Membrane Science 117: 237-249.
2. Yang, S.T., Y.M. Lo, and D.B. Min. 1998. Xanthan gum fermentation by *Xanthomonas campestris* (nimbob) T-7: a novel centrifugal fibrous-bed bioreactor. Biotechnology Progress 12: 650-657.
3. Lo, Y.M., S.T. Yang, and D.B. Min. 1997. Effects of yeast strain and glucose on xanthan production and cell growth in batch culture of *Xanthomonas campestris*. Applied Microbiology and Biotechnology 47: 688-694.
4. Lo, Y.M., S.T. Yang, and D.B. Min. 1997. Ultrafiltration of xanthan gum fermentation broth: process and economic analyses. Journal of Food Engineering 31: 219-226.
5. Yang, S.T., Y.M. Lo, and D. Chattopadhyay. 1998. Production of cell-free xanthan fermentation broth by cell adsorption on fibers. Biotechnology Progress 14: 259-264.
6. Lo, Y.M., C.H. Hsu, S.T. Yang, and D.B. Min. 2011. Design transfer characteristics of a centrifugal, packed bed reactor during viscous xanthan fermentation. Bioprocess and Biosystems Engineering 24: 187-193. (Hsu: Ph.D. student)
7. Chengshu Bao, P.L. Wei, H.S. Peh, B.J. Zeng, and Y.M. Lo. 2009. Magnetic resonance spectroscopy study of potato fruits at various growth stages. Innovative Food Science and Emerging Technology 10: 185-190.

(Chengshu: visiting scientist)

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20. Lu, Y.M. 2013. Lead author for the Commercially Sterile Packaged Foods (CSPF) Training Manual. Joint Institute of Food Safety and Applied Nutrition (JIFSAN), University of Maryland, College Park, MD. (under final revision)

Inventions and/or Patents

US Patents

i. Lu Y.M., Fu H., Inventors; University Of Maryland, College Park, assignee. Methods for recovery of leaf proteins. United States patent US 8,521,805, 2016 Apr 26.

ii. Lu Y.M., Yoon H., Bolton NA, Inventors; University Of Maryland, Coll Park, LLC, assignee. Composition of matter and method for stimulating the growth of beneficial microorganisms. United States patent US 9,458,422, 2015 Oct 4.

Patent Applications

i. Lu Y.M., Sankar PG, Inventors; Lu Y.Martin, Scarlett Phyllis G, assignee. Algal biomass based palatability enhancer and method of use and manufacture therefor. United States patent application US 12/442,928, 2007 Sep 27.

ii. Lu Y.M., Fu H., Inventors; University Of Maryland, assignee. Methods for removing nicotine and other alkaloids from soluble leaf proteins in solanaceous and other plant species. United States patent application US 13/124,708, 2008 Oct 15.

iii. Lu Y.M., Charlan AE, Bolton NA, Inventors. Novel Composition Of Matter For Delivering Lipid-Soluble Material, And A Method For Producing It. United States patent application US 13/582,695, 2011 Mar 7.

iv. Lu Y.M., Han Y, Inventors. Novel composition of matter for use in producing co-enzyme q10 and a novel method for producing co-enzyme q10. United States patent application US 13/045,369, 2011 Oct 27.

Contracts and Grants

Extramural Contracts and Grants (* Denotes competitive funding)

2012-2013*	\$10,000	Maryland Soybean Board (Principal Investigator)	"A Novel Process to Reduce Phytotoxins, Phytate, Trypsin Inhibitors, and Oligosaccharides in Soy-based Products"		
2011-2012*	\$0,000	Maryland Soybean Board (Principal Investigator)	"Value-Added Applications of Delmarva Soybean"	2002-2003	PI: L.E. Hall, Total project: \$112,838. Other Co-Investigator: R.J. Kratochvil
2011-2012	\$85,000	Delroy, LLC. (Principal Investigator)	"Development of Soy-based Products for Humanitarian Uses"		\$20,000 USDA CSREES (Technical Principal Investigator)
2010-2011*	\$10,000	Maryland Soybean Board (Principal Investigator)	"Value-Added Applications of Delmarva Soybean"		"Alternative Uses for Tobacco"
2010-2011	\$50,000	USDA BARC Food Safety Laboratory (Principal Investigator)	"Detection and Intermediation of Bacterial Biofilm"	2002-2003	Administrative PI: S. Angie; Total project \$386,793.
2009-2010	\$70,000	USDA CSREES (Technical Principal Investigator)	"Alternative Uses for Tobacco"	2002-2003	USDA Food Safety Inspection Service Grant (Principal Investigator)
2009-2010*	\$9,300	Maryland Soybean Board (Principal Investigator)	"Value-Added Applications of Delmarva Soybean"		"Food Safety Training and Education in Mid-Atlantic"
2008-2009	\$112,950	USDA CSREES (Technical Principal Investigator)	"Alternative Uses for Tobacco"	1999-2004*	\$140,000 USDA CSREES NRI (Principal Investigator)
		Administrative PI: C.J. Wei; Total project \$261,040.			"A Novel Integrated Process for Pilot-Scale Production of Xanthan Gum"
2008-2010*	\$27,000	National Science Foundation (NSF) Small Grant for Exploratory Research (SGLRI) (Co-Principal Investigator)	"Investigating the Stabilization of Biological Systems with Clathrate Hydrates"	2003-2004*	\$12,000 Dwight D. Eisenhower Foundation (Principal Investigator)
		PI: A. Sun; Total project \$50,000			"Summer Workshop: The World of Science in Food"
2007-2008	\$62,002	USDA BARC Food Safety Laboratory (Principal Investigator)	"Developing Food Safety Imaging Methods"	1999-2000*	\$10,000 IFT Career Guidance Competitive Grant (Principal Investigator)
2006-2006*	\$90,000	TTTech Umic Technol. Development Fund (Principal Investigator)	"Algal Biomass-Based Palatability Enhancer"		"The World of Science in Food: A Summer Workshop for High School Science Teachers."
2006-2007	\$20,000	USDA BARC Food Safety Laboratory (Principal Investigator)	"Development of inline Food Safety Inspection System"	1999-2000	\$4,000 Verion Inc. (Principal Investigator)
2006-2007	\$121,000	USDA CSREES (Technical Principal Investigator)	"Alternative Uses for Tobacco"		"Confirmation and Textural Properties of Modified Starch"
		Administrative PI: R. Hurrell, then C.J. Wei; Total project \$306,842.		1999-2000	\$5,000 B&H General Supply & Marketing Corp. (Principal Investigator)
2005-2006	\$130,000	USDA CSREES (Technical Principal Investigator)	"Alternative Uses for Tobacco"		"Accelerated Hot Sauce Shelf Life Evaluation"
		Administrative PI: J.C. Hanson; Total project \$310,205.		1999-2000	\$10,500 Hui-made Co., Ltd., Taiwan (Principal Investigator)
2005-2005*	\$5,300	Maryland Grain Producers Utilization Board (Principal Investigator)	"Applicability of Berley Pearling Byproduct in Food"	1999-1999	\$5,000 SP Polysols (Principal Investigator)
2004-2005	\$85,000	USDA CSREES (Technical Principal Investigator)	"Alternative Uses for Tobacco"	1999-1999	\$3,000 Application Assessment of Polysolizing and Fraying"
		Administrative PI: S. Angie; Total project \$299,020.		1998-1999	\$12,000 SP Polysols (Principal Investigator)
2004-2004*	\$5,300	Maryland Grain Producers Utilization Board (Principal Investigator)	"Value Added Product Development for Maryland Soft Wheat"		"Flavor Encapsulation Technologies, Innovations, and Developments"
2003-2004	\$65,000	USDA CSREES (Technical Principal Investigator)	"Alternative Uses for Tobacco"	1998-1998	\$5,000 SP Polysols (Principal Investigator)
		Administrative PI: J.C. Hanson; Total project \$234,330.		1997-1998	\$4,000 B&H General Supply & Marketing Corp. (Principal Investigator)
2002-2004*	\$80,000	Maryland Center for Agro-Ecology Inc. (Co-Principal Investigator)	"Shore Agricultural Sustainability Program: Increasing the Profitability of Wheat, Corn, and Soybeans"	1997-1998*	\$8,000 Reverse-Engineering of a Mayonaisse Product"
					\$8,000 Delaware and Maryland Soybean Board (Principal Investigator)
					"Development of Microwave-Ready, Fortified Cookie Dough Using Soy Flour as Nutrition Supplement"

University Intramural Grants (* denotes competitive funding)

2015-2014	\$25,000	Center for Food Safety and Security Systems	"Optimization of Thermal and Rheological Properties for Non-molten Processing Systems"
2012-2013*	\$88,948	Maryland Industrial Partnership (Total project \$137,906)	50/50 split between state and company (awards)
			"Fish Pro-Gro: Phase II"
2012-2013*	\$50,000	Maryland Agriculture Experimental Station	"Novel Hydrogel Composites to Improve Frozen Food Safety by Eliminating Moisture Loss due to Temperature Fluctuation"
2012-2013	\$25,000	Center for Food Safety and Security Systems	"Optimization of Thermal and Rheological Properties for Non-molten Processing Systems"
2011-2012*	\$100,000	Maryland Industrial Partnership (Total project \$138,900)	

		<i>(90/10 split between state and company funding)</i>
		"Fish Pro Gro: Phase I"
2011-2012*	\$100,000	Maryland Industrial Partnerships (Total project \$396,500) <i>(90/10 split between state and company funding)</i>
		"Designer's Foods from Plant Based Protein: Phase II"
2011-2012	\$55,000	Center for Food Safety and Security Systems "Simulation of Thermal and Rheological Properties for Non-moisture Processing Systems"
2011*	\$30,000	Maryland Agriculture Experimental Station "Novel Biosensor for Real-time Detection of Acrylamide"
2009-2010*	\$100,000	Maryland Industrial Partnerships (Total project \$826,500) <i>(90/10 split between state and company funding)</i>
		"Developing a Novel, Integrated Processing System to Manufacture Leading-edge Meat Replacements from Plant-based Protein (PBP)"
2008	\$1,150	University of Maryland Office of International Program "IFOOD Program with NWAUFU in China" Travel Grant
2008	\$12,600	Joint Inst. Food Safety & Applied Nutrition "Low Acid Canned Foods (LACF)/Commercially Sterile Packaged Foods (CSPF) Training Manual Revision"
2007-2008*	\$100,000	Maryland Industrial Partnerships (Total project \$131,747) <i>(90/10 split between state and company funding)</i>
		"Microencapsulation of Probiotics: Phase II"
2007	\$37,800	Joint Inst. Food Safety & Applied Nutrition "Low Acid Canned Foods (LACF)/Commercially Sterile Packaged Foods (CSPF) Training Manual Development"
2006-2007*	\$100,000	Maryland Industrial Partnerships (Total project \$131,747) <i>(90/10 split between state and company funding)</i>
		"Microencapsulation of Probiotics: Phase I"
2006-2007	\$14,800	Univ. of Maryland AGNR eXtension Planning Grant "Food Processing Safety: eXtension for Small Food Establishments"
2006*	\$3,500	Univ. of Maryland General Research Board "Characterization of Acrylamide Damage Mechanism by Stress Fingerprinting"
2004-2005*	\$68,606	Maryland Industrial Partnerships (Total project \$4,192,900) <i>(90/10 split between state and company funding)</i>
		"Protein's Relationship to Dough and Baking"
2003-2004*	\$2,500	Univ. of Maryland General Research Board "Bioactivity of Ephedra: Integrating Real-Time Biosensing with Cytotoxicity Assessment"
2002-2005*	\$133,200	Joint Inst. Food Safety & Applied Nutrition "Moving Whole-Cell Biosensing from a Qualitative to Quantitative Tool: Development of a Dynamic Cell Immobilization Mechanism"
2002-2004*	\$56,000	Maryland Agriculture Experimental Station "Biosensor for Real-time Detection of Harmful Algal Toxins"
2000-2001*	\$30,000	Univ. of Delaware Research Foundation "Functionality of the Exopolysaccharide Produced from Whey Lactose by Bifidobacteria"

國立中興大學食品暨應用生物科技學系系友會

卓越貢獻 榮譽系友

傑出系友

海外傑出系友

推薦表格

姓 名	童儀展	畢業年屆	
服務單位 職稱	食力媒體創辦人暨總編輯	E-mail	George.tung@foodnext.net
通訊地址	台北市八德路一段 46 號 6 樓	連絡電話	0927055078
學歷： 政治大學新聞學系畢業			
經歷：(機關、企業及其職稱、服務年資) 網路媒體出身的世代，於聯合報系之聯合新聞網出道至今，繼而踏進平面媒體的世界，於城邦出邦集團旗下的新電子科技，後來再到數位時代，總合超過 15 年的媒體資歷，曾一對一專訪全球與岸超過上百位企業 CEO，之後成立食力傳媒體。			
特殊或具體貢獻事項及論文著作：(如篇幅不足，請另紙繕附) 創辦食力媒體，希望以報真導正的方式，重新尋回民眾對食的正確認知，讓產業能有一個正面向上的力量，提升台灣食品產業的能見度與知名度。			
1.推薦人姓名：		電話：()	
2.推薦人姓名：		電話：()	
審查意見：(以下請勿填寫)			

國立中興大學食生系系友會優秀清寒獎助學金辦法

- 一、宗旨：為鼓勵本系清寒勤奮向學學生及更多的莘莘學子發奮向上，特設置本獎助學金。
- 二、獎助對象：碩士班學生共貳名。
- 三、獎助金額：每名獲獎助金額新台幣壹萬元整。
- 四、申請資格：碩士學生前一學年(上、下學期)操行成績皆均 80 分以上，且符合本系申請「發表外文期刊論文」、「出席國際會議」申請者。
- 五、申請日期：每年 9 月 10 日至 10 月 10 日止，（實際申請日期依系友會公告）。
- 六、申請表件：
 1. 家境有困難，就學需經濟援助者優先(需附指導教授推薦書)。
 2. 前一學年成績單。
 3. 發表論文(前一學年度有發表研討會論文或期刊論文為優先考量)。
 4. 求學生涯之中短期計畫。
 5. 同年度未獲其他獎助學金證明。
 6. 在學證明。
- 七、評審方式：
 1. 由系主任擔任召集人並負責辦理相關評審。
 2. 由召集人邀請系上老師代表三至五人組成評審委員會，依申請人資料及面試後評定獲獎人選。
 3. 評審委員會召開時得請系友會秘書長及秘書列席。
- 八、頒發方式：每年系友大會時公開頒獎，請受獎者親自領取。
- 九、本獎助學金之申請及評審事宜，係依捐款人之委託訂定，修訂時亦需經捐款人同意後實施。
- 十、第九款所述之捐款人以洪福隆為代表。