Curriculum Vitae
Institute of Nutrition, Mahidol University (INMU)
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Name: Nattapol Tangsuphoom
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Current Position: Associate Professor of Food Science and Technology, Food and Nutrition Academic and Research Cluster, Institute of Nutrition, Mahidol University (2024-Present)
Program Director, M.Sc. Program in Food Science for Nutrition (International Program), Institute of Nutrition, Mahidol University (2017-Present)

Education:

2008	Ph.D. (Food Science), Pennsylvania State University, U.S.A.
2002	M.Sc. (Food and Nutrition for Development), Mahidol University, Thailand
1999	B.Sc. (Hons.) (Food Technology), Chulalongkorn University, Thailand

Research Interest and Expertise:

1. Food product development for nutritional and medical purposes
2. Food colloids and emulsions, with specialization on coconut milk and dairy products
3. Quantification and analysis of food loss and food waste
4. Valorization of by-products and waste from food processing as functional food ingredients
5. Determination of *in vitro* digestibility and bioaccessibility of nutrients

Research Experiences:

Principal Investigator

2024-Present	Development of ready-to-use blenderized formula with high branched-chain amino acid and low glycemic index for reducing sarcopenia risk in elderly (funded by Agricultural Research Development Agency)
2023-Present	Development of UHT nutritious pudding from oversupplied domestically-produced fruits in Thailand (funded by SIG Combibloc Ltd. and Ampol Food Processing Ltd.)
2022-2023	Development of ready-to-eat blenderized formula using chicken egg as a major protein source (funded by Thanunwat Ltd.)
2021-2023	Development and production of isotonic jelly drink from coconut water (funded by National Research Council of Thailand)
	Training activities to measure, monitor and reduce food waste in processing, distribution and in retail in micro-, small- and medium enterprises in Thailand and to document case studies (funded by FAO Headquarter)
2021-2022	Development of UHT chickpea milk (funded by Mamma Mate Ltd.)
2020-2022	Development of functional food products from date palm (*Phoenix dactylifera* L.) fruits for high-value addition and commercialization (funded by National Research Council of Thailand)
2020-2021	*In vitro* bioaccessibility of carnosine and anserine from chicken essence (funded by Brand's Suntory (Thailand) Ltd.)
2019-2020	Surveys of food waste in processing, distribution and retail in micro-, small- and medium enterprises (funded by FAO Headquarter)
2018-2020	Development of texture-modified, ready-to-eat snacks with high branched-chain amino acids for muscle wellbeing of the Thai elderly (funded by Agricultural Research Development Agency)
	Improving the properties of protein extracted from sacha inchi (*Plukenetia volubilis*) press cake for applications in food product (funded by Thailand Research Fund)
2018-2019	Development of ready-to-feed enteral formula (funded by Heartmade Recipe Ltd.)
2017-2018	Development of functional beverages from enzymatic hydrolyzed milk (funded by Agricultural Research Development Agency)

	Development of UHT coconut milk product with suitable emulsion stability for downstream supply chain (funded by National Science and Technology Development Agency)
2016	Shelf life study of cold-pressed sacha inchi oil (funded by V Miracle Group Ltd.)
2015-2017	Nutritional utilization of sacha inchi (*Plukenetia volubilis* L.) oil cake (funded by Thailand Research Fund)
	Development of food products fortified with resistant starch for reducing gestational diabetes mellitus risk in pregnant and lactating women in Thailand: dairy beverages (funded by Health Systems Research Institute)
2015-2016	Extraction of protein from Sacha Inchi (*Plukenetia volubilis* L.) oil cake (funded by Thai Rubber Land and Plantation Ltd.)
2013-2015	*In vitro* lipid digestibility of coconut milk: effects of processing, ingredients and cooking (funded by Thailand Research Fund)
	Functional and *in vitro* bioactive properties of protein hydrolysate prepared from rice meal wasted from brown rice milk production and its application in cereal beverages (funded by Thailand Research Fund)
2011	Preparation and characterization of protein hydrolysate and peptide from rice meal wasted from brown rice milk production (funded by National Science and Technology Development Agency)
2009-2010	Preparation and characterization of rice meal protein concentrate from by-product of enzymatic extraction of brown rice milk (funded by National Science and Technology Development Agency)
	Emulsifying properties of pectin extracted from Khruea-Ma-Noi (*Cyclea barbata* Miers) leaves and its applications in food products (funded by Mahidol University)
2008-2009	Development of low electrolyte beverage for kidney disease patients (funded by Mahidol University)

Training:

2024	Fundamentals of Sensory Science Online Course, Institute of Food Technologists, U.S.A.
	The 15th Assessor Training Workshop for AUN-QA Programme Assessment (AUN-QA Tier 2 Training), ASEAN University Network Quality Assurance
2023	Professional Researcher Empowerment Program (PREP Batch 6), Mahidol University
	The 13th Training Course for Accomplishing Programme Assessment (AUN-QA Tier 1 Training), ASEAN University Network Quality Assurance
2021	The 6th SAR Writing for Successful Programme Assessment Workshop, ASEAN University Network Quality Assurance
	Professional Workshop on Improving Online Teaching and Learning for Academics, Mahidol-Macquarie Center for International Education, Mahidol University
2020	Mahidol University Executive Development Program (MU-EDP #19), Mahidol University
2019	International Course on Lost Harvest and Wasted Food, Centre for Development and Innovation, Wageningen University and Research, The Netherlands
2018	International Course on Governance and Food Safety in International Food Chain, Centre for Development and Innovation, Wageningen University and Research, The Netherlands
	Train the Trainer: Digital Transformation for Food Industry, Digital Economy Promotion Agency and National Food Institute
2016	Emerging Leaders Network Program 2016, Institute of Food Technologists, U.S.A.
	Talent Mobility Preparatory Program, Office of Higher Education Commission and Mahidol University
2012	Regional Training on Food and Micronutrient Intervention, Southeast Asian Ministers of Education Organization Regional Centre for Food and Nutrition, Indonesia

2007	ServSafe® Food Safety Training and ServSafe® Food Protection Manager Certificate, The National Restaurant Association Educational Foundation, U.S.A.
2006	Teaching with Technology Certificate, Information Technology Services and Graduate School, Pennsylvania State University, U.S.A. Graduate School Teaching Certificate, Schreyer Institute for Teaching Excellence and Graduate School, Pennsylvania State University, U.S.A.

Publications:

International Level

1. Sukkasem K, Itharat A*, Thisayakorn K, **Tangsuphoom N**, Panthong S, Makchuchit S, Inprasit J, Prommee N, Khoenok W, Sriyam K, Pahusee D, Tasanarong A, Ooraikul B, Davies NM. Exploring in vitro and in vivo anti-inflammatory activities of the Thai traditional remedy Kheaw-Hom and its bioactive compound, ethyl p-methoxycinnamate, and ethnopharmacological analysis. Journal of Ethnopharmacology. 2024; 319: 117131.
2. Judprasong K, Chheng S, Chimkerd C, Jittinandana S, **Tangsuphoom N**, Sridonpai P*. Effect of ultraviolet irradiation on vitamin D in commonly consumed mushrooms in Thailand. Foods. 2023; 12(19): 3632.
3. Ngoc HN, Photi J, **Tangsuphoom N**, Kriengsinyos W*. Uptake of front-of-package nutrition labeling scheme after 5 years of adoption in Thailand: An analysis of new launched pre-packaged food and beverages products. Nutrients. 2023; 15(14): 3116.
4. Julai K, Sridonpai P, Ngampeerapong C, Tongdonpo K, Suttisansanee U, Kriengsinyos W, On-Nom N, **Tangsuphoom N***. Effects of extraction and evaporation methods on physico-chemical, functional, and nutritional properties of syrups from Barhi dates (*Phoenix dactylifera* L.). Foods. 2023; 12(6): 1268.
5. Saechio S, Akanitkul P, Thiyajai P, Jain S, **Tangsuphoom N**, Suphantharika M, Winuprasith T*. Astaxanthin-loaded pickering emulsions stabilized by nanofibrillated cellulose: Impact on emulsion characteristics, digestion behavior, and bioaccessibility. Polymers. 2023; 15(4): 901.
6. Sigdel R, Kriengsinyos W*, **Tangsuphoom N**, Prachansuwan A. Multi-level texture modified diets for elderly South-Asian population with oropharyngeal dysphagia based on home cooking. Malaysian Journal of Medicine and Health Sciences 2023; 19(Supp 1): 21-22.
7. Sopawong P, Warodomwichit D, Srichamnong W, Methacanon P, **Tangsuphoom N***. Effect of physical and enzymatic modifications on composition, properties and in vitro starch digestibility of sacred lotus (*Nelumbo nucifera*) seed flour. Foods. 2022; 11(16): 2473.
8. Supasil R, Suttisansanee U, Santivarangkna S, **Tangsuphoom N**, Khemthong C, Chupeerach C, On-nom N*. Improvement of sourdough and bread qualities by fermented water of Asian pears and Assam tea leaves with co-cultures of *Lactiplantibacillus plantarum* and *Saccharomyces cerevisiae*. Foods. 2022; 11(14): 2071.
9. Petchoo J, Kaewchutima N, **Tangsuphoom N***. Nutritional quality of lunch meals and plate waste in school lunch programme in Southern Thailand. Journal of Nutritional Science. 2022; 11: e35.
10. Hinkaew J, Aursalung A, Sahasakul Y, **Tangsuphoom N**, Suttisansanee U*. A comparison of the nutritional and biochemical quality of date palm fruits obtained using different planting techniques. Molecules. 2021; 26(8): 2245.
11. Petchoo J, Jittinandana S, Tuntipopipat S, Ngampeerapong C, **Tangsuphoom N***. Effect of partial substitution of wheat flour with resistant starch on physicochemical, sensorial and nutritional properties of breadsticks. International Journal of Food Science and Technology. 2021; 56: 1750–1758.
12. Hinkaew J, Sahasakul Y, **Tangsuphoom N**, Suttisansanee U*. The effect of cultivar variation on total phenolic contents and antioxidant activities of date palm fruit (*Phoenix dactylifera* L.). Current Research in Nutrition and Food Science. 2020; 8(1): 155-163.
13. Saputri EM, **Tangsuphoom N***, Rojroongwasinkul N. Nutritional impact of plate waste in university canteens: an assessment at Mulawarman University, Indonesia. Annals of Food and Nutrition Metabolism. 2019; 75(Suppl 3): 197.

14. Petchoo J, **Tangsuphoom N***, Jittinandana S, Tuntipopipat S. Effect of resistant starch on physicochemical and nutritional qualities of Thai shortbread cookies. Annals of Food and Nutrition Metabolism. 2019; 75(Suppl 3): 158.
15. Maneerat N, **Tangsuphoom N***, Nitithamyong A. Effect of extraction condition on properties of pectin from banana peels and its function as fat replacer in salad cream. Journal of Food Science and Technology. 2017; 54(2): 386-397.
16. Ahmed T*, Choudhury N, Hossain MI, **Tangsuphoom N**, Islam MM, de Pee S, Steiger G, Fuli R, Sarkar SA, West KP Jr, Christian P. Development and acceptability testing of ready-to-use supplementary food made from locally available food ingredients in Bangladesh. BMC Pediatrics. 2014; 14: 164.
17. Mackaman P, **Tangsuphoom N***, Chavasit V. Effect of extraction condition on chemical and emulsifying properties of pectin extracted from *Cyclea barbata* Miers leaves. International Food Research Journal. 2014; 21(2): 799-806.
18. Ahmed T*, Choudhury N, Hossain MI, Islam MM, Schumacher B, de Pee S, **Tangsuphoom N**, Muiruri J, Fuli R, Parveen M, Sarker SA, West KP Jr, Christian P. Development and acceptability of locally developed ready-to-use complementary food supplements (RUCFS) in urban slum settings of Dhaka, Bangladesh. Annals of Food and Nutrition Metabolism. 2013; 63(Suppl 1): 582-582.
19. Karn SK, Chavasit V*, Kongkachuichai R, **Tangsuphoom N**. Shelf stability, sensory qualities and bioavailability of iron-fortified Nepalese curry powder. Food and Nutrition Bulletin. 2011; 32(1): 13-22.
20. Karn SK, **Tangsuphoom N**, Chavasit V*, Kongkachuichai R. Development of iron-fortified curry powder for Nepalese population. Annals of Food and Nutrition Metabolism. 2009; 55(Suppl 1): 629-630.
21. **Tangsuphoom N**, Coupland JN*. Effect of thermal treatments on the properties of coconut milk emulsions prepared with surface-active stabilizers. Food Hydrocolloids. 2009; 23(7): 1792-1800.
22. **Tangsuphoom N**, Coupland JN*. Effect of surface-active stabilizers on the surface properties of coconut milk emulsions. Food Hydrocolloids. 2009; 23(7): 1801-1809.
23. **Tangsuphoom N**, Coupland JN*. Effect of pH and ionic strength on the stability of coconut milk emulsions. Journal of Food Science. 2008; 73(6): E274-E280.
24. **Tangsuphoom N**, Coupland JN*. Effect of surface-active stabilizers on the microstructure and stability of coconut milk emulsions. Food Hydrocolloids. 2008; 22(7): 1233-1242.
25. **Tangsuphoom N**, Coupland JN*. Effect of heating and homogenization on the stability of coconut milk emulsions. Journal of Food Science. 2005; 70(8): E466-E470.

National Level

1. Ngampeerapong C, Nakprasom K, Wangcharoen W, Rahong N, Changpradit T, Waseeanuruk T, **Tangsuphoom N***. Effect of extraction methods on fatty acid composition, and chemical and physical characteristics of oil from house crickets (*Acheta domesticus*). Journal of Food Technology, Siam University 2024; 19(2): 81-101.
2. Praengam K, **Tangsuphoom N**, Winichagoon P, Tuntipopipat S*. Assessment of adverse effect of daily consumption amounts of resistant starch type 2 from maize fortified in chocolate-flavored milk on the GI tract in healthy Thai women of reproductive age: a pilot study. Journal of Nutrition Association of Thailand. 2023; 58(2): 26-43. (in Thai)
3. Maneerat N, Sitkongden P, Saiyart R, **Tangsuphoom N**, Ngampeerapong C*. Formulation of reduced-sugar, fiber-enriched Thai traditional sweet egg yolk cake 'Thong Ake'. Food and Applied Bioscience Journal. 2022; 10(1): 30-42.
4. Wibawa AI, Suttisansanee U, Jittinandana S, **Tangsuphoom N***. Antioxidative properties of essential spices in an Indonesian non-alcoholic beverage 'Bir Pletok'. Journal of Food Science and Agricultural Technology. 2019; 5(Special Issue): 200-206.
5. Pinthong S, Judprasong K*, **Tangsuphoom N**, Jittinandana S, Nakngamanong Y. Effect of different drying processes on physical properties and carotenoid content of Gac fruit (*Momordica cochinchinensis* Spreng.). Journal of Food Science and Agricultural Technology. 2019; 5(Special Issue): 61-70.

6. Tortrakun P, Judprasong K*, Jittinandana S, **Tangsuphoom N**. Physical property and antioxidant activity of spread product from Jerusalem artichoke (*Helianthus tuberosus* L.) tubers. Walailak Procedia. 2019; 2019(1): IC4IR.64.
7. Vanitcharoen S, **Tangsuphoom N***, Suttisansanee U, Santivarangkna C. Effect of protein hydrolysis on physical properties and antioxidant activities of cow's milk. Journal of Food Science and Agricultural Technology. 2018; 4(Special Issue): 105-110.
8. Dechapinan S, Judprasong K, On-nom N, **Tangsuphoom N***. Calcium from Pacific white shrimp (*Litopeneaus vannamei*) shells: Properties and function as fortificant in soy milk. Food and Applied Bioscience Journal. 2017; 5(3): 176-195.
9. Zaw HMM, Kriengsinyos W*, Pachotikan C, **Tangsuphoom N**. Enteral tube feeding practices in people with neurological problems in Myanmar: a cross-sectional pilot study. Journal of Health Research. 2017; 31(4): 297-305.
10. Phanyotha T, Srichamnong W, Santivarangkna C, **Tangsuphoom N**, Suttisansanee U*. Antiacetylcholinesterese activities from *Gynura procumbens* leaves extracted using response surface methodology. Agricultural Science Journal. 2014; 45(2)(Suppl.): 17-20.
11. Phanyotha T, **Tangsuphoom N**, Santivarangkna C and Suttisansanee U. Optimization of extraction conditions for antioxidant activity from *Gynura procumbens* leaf using response surface methodology. Agricultural Science Journal. 2013; 44(2)(Suppl): 409-412.
12. Chavasit V*, Watanapaisantrakul R, Tangsuphoom N. Functional food ingredients. Journal of Nutrition Association of Thailand. 2009; 44(2): 42-55. (in Thai)
13. Chinprahast N*, **Tangsuphoom N**, Prairahong P, Duangrat V. Mixed vegetable and fruit high fiber jelly drink: Effects of carrot, pineapple and pumpkin proportions on physical, chemical and sensory characteristics. Thai Journal of Agricultural Science. 2002; 35(2): 213-222.

Books:

International Level

1. Rolle RS, **Tangsuphoom N**, Gowachirapant S, Albia C. Reducing food loss and waste in the processing, distribution and retail operations of micro, small and medium-sized food-processing enterprises – A technical manual. Rome: Food and Agriculture Organization of the United Nations; 2024. ISBN: 978-92-5-139503-5.
2. Chavasit V, Kriengsinyos W, **Tangsuphoom N**, Photi J. Fast foods in transition and nutrition problems in Thailand. In: Sanford MG, editor. Fast foods: consumption patterns, role of globalization and health effects. Hauppauge, New York: Nova Science Publishers; 2014. ISBN: 978-1-63321-697-6.
3. Bagchi K, Fardiaz D, **Tangsuphoom N**, Watanapaisantrakul R. Regional Food Safety Strategy 2013-2017. New Delhi: WHO Regional Office for South-East Asia; 2014.

National Level

1. **นัฐพล ตั้งสุภูมิ**, สืบพงษ์ กอวชิรพันธ์. หน่วยที่ 7 ชีวเคมีโภชนาการของวิตามิน. เอกสารการสอนชุดวิชา 71316 สรีรวิทยาและชีวเคมีทางโภชนาการ หน่วยที่ 6-10, สาขาวิชามนุษยนิเวศศาสตร์ มหาวิทยาลัยสุโขทัยธรรมาธิราช. นนทบุรี: สำนักพิมพ์มหาวิทยาลัยสุโขทัยธรรมาธิราช; 2563. 56 หน้า. ISBN: 978-616-16-2302-3.
2. **นัฐพล ตั้งสุภูมิ**, สืบพงษ์ กอวชิรพันธ์. หน่วยที่ 8 ชีวเคมีโภชนาการของแร่ธาตุ. เอกสารการสอนชุดวิชา 71316 สรีรวิทยาและชีวเคมีทางโภชนาการ หน่วยที่ 6-10, สาขาวิชามนุษยนิเวศศาสตร์ มหาวิทยาลัยสุโขทัยธรรมาธิราช. นนทบุรี: สำนักพิมพ์มหาวิทยาลัยสุโขทัยธรรมาธิราช; 2563. 51 หน้า. ISBN: 978-616-16-2302-3.
3. **นัฐพล ตั้งสุภูมิ**, ปพนวีณ์ สุทธิประสิทธิ์. หน่วยที่ 3 ลิพิด. เอกสารการสอนชุดวิชา 71205 เคมีและจุลชีววิทยาทางอาหาร หน่วยที่ 1-7, สาขาวิชามนุษยนิเวศศาสตร์ มหาวิทยาลัยสุโขทัยธรรมาธิราช. นนทบุรี: สำนักพิมพ์มหาวิทยาลัยสุโขทัยธรรมาธิราช; 2562. 55 หน้า. ISBN: 978-616-16-1979-4.
4. **นัฐพล ตั้งสุภูมิ**, วันทนีย์ เกรียงสินยศ, วิสิฐ จะวะสิต. หน่วยที่ 6 วิตามิน แร่ธาตุ และน้ำ. เอกสารการสอนชุดวิชา 71205 เคมีและจุลชีววิทยาทางอาหาร หน่วยที่ 1-7, สาขาวิชามนุษยนิเวศศาสตร์ มหาวิทยาลัยสุโขทัยธรรมาธิราช. นนทบุรี: สำนักพิมพ์มหาวิทยาลัยสุโขทัยธรรมาธิราช; 2562. 59 หน้า. ISBN: 978-616-16-1979-4.

5. **นัฐพล ตั้งสุภูมิ**, วชิระ จิระรัตนรังษี. หน่วยที่ 15 การประยุกต์วิทยาศาสตร์พื้นฐานในงานอาหารและโภชนาการ. เอกสารการสอนชุดวิชา 71101 วิทยาศาสตร์พื้นฐานสำหรับงานอาหารและโภชนาการ หน่วยที่ 9-15, สาขาวิชามนุษยนิเวศศาสตร์ มหาวิทยาลัยสุโขทัยธรรมาธิราช. นนทบุรี: สำนักพิมพ์มหาวิทยาลัยสุโขทัยธรรมาธิราช; 2562. 47 หน้า. ISBN: 978-616-16-1946-6.
6. ชนิพรรณ บุตรยี่, **นัฐพล ตั้งสุภูมิ**. อาหารและโภชนาการสำหรับวัยทำงาน. ใน สุรเกียรติ อาชานานุภาพ บรรณาธิการ. อยากสุขภาพดี ต้องมี 3 อ.: สำหรับวัยทำงาน. กรุงเทพฯ: มูลนิธิหมอชาวบ้าน; 2559. หน้า 2-24. ISBN: 978-616-92571-0-3.
7. ชนิพรรณ บุตรยี่, **นัฐพล ตั้งสุภูมิ**. อาหารและโภชนาการสำหรับผู้บริโภควัยทำงานและหญิงวัยเจริญพันธุ์. ใน: คณะอนุกรรมการสังเคราะห์องค์ความรู้ด้านอาหารและโภชนาการสำหรับผู้บริโภค ภายใต้การดำเนินงานของคณะกรรมการขับเคลื่อนยุทธศาสตร์เพื่อสร้างความเชื่อมโยงด้านอาหาร และโภชนาการสู่คุณภาพชีวิตที่ดี (ชุดที่ 3) คณะกรรมการอาหารแห่งชาติ, บรรณาธิการ. องค์ความรู้ด้านอาหารและโภชนาการสำหรับทุกช่วงวัย. นนทบุรี: สำนักงานคณะกรรมการอาหารและยา; 2559. หน้า 67-82. ISBN: 978-974-244-374-0.
8. วิสิฐ จะวะสิต, **นัฐพล ตั้งสุภูมิ**, จันทิมา โพธิ. คู่มือการควบคุมการผลิตน้ำบริโภคในภาชนะบรรจุที่ปิดสนิทน้ำแข็งและน้ำบริโภคที่ผลิตจากตู้น้ำดื่มอัตโนมัติ. นนทบุรี: สำนักงานคณะกรรมการอาหารและยา กระทรวงสาธารณสุข; 2558.
9. วิสิฐ จะวะสิต, **นัฐพล ตั้งสุภูมิ**. หน่วยที่ 10 การวิจัยที่น่าไปสู่การพัฒนางานด้านอาหารและโภชนาการ. เอกสารการสอนชุดวิชา 71416 ประสบการณ์วิชาชีพอาหาร โภชนาการ และการประยุกต์ หน่วยที่ 9-15, สาขาวิชามนุษยนิเวศศาสตร์ มหาวิทยาลัยสุโขทัยธรรมาธิราช. นนทบุรี: สำนักพิมพ์มหาวิทยาลัยสุโขทัยธรรมาธิราช; 2558. 29 หน้า. ISBN: 978-616-16-0759-3.
10. วิสิฐ จะวะสิต, **นัฐพล ตั้งสุภูมิ**. หน่วยที่ 8 วิทยาศาสตร์และเทคโนโลยีของนม. เอกสารการสอนชุดวิชา 71203 วิทยาศาสตร์และเทคโนโลยีการอาหารเบื้องต้น หน่วยที่ 8-15, สาขาวิชามนุษยนิเวศศาสตร์ มหาวิทยาลัยสุโขทัยธรรมาธิราช. นนทบุรี: สำนักพิมพ์มหาวิทยาลัยสุโขทัยธรรมาธิราช; 2554. 53 หน้า. ISBN: 978-616-505-629-8.

Petty Patent:

1. **นัฐพล ตั้งสุภูมิ**, อุทัยวรรณ สุทธิศันสนีย์, ศศิประภา วาณิชย์เจริญ, ชลัท ศานติวรางคณา. กรรมวิธีการผลิตน้ำนมเปปไทด์จากการย่อยน้ำนมโคด้วยเอนไซม์. อนุสิทธิบัตรไทย เลขที่ 18247. 26 สิงหาคม 2564.

Professional Experience:

2024-Present	Technical Expert, Functional Ingredient and High Valued Agricultural Products and Health Foods Program, Program Management Unit for Competitiveness, Office of National Higher Education Science Research and Innovation Policy Council, Thailand
2023-Present	Technical Expert, Subcommittee on Technical Aspects of Food Products, Food and Drug Administration, Ministry of Public Health, Thailand Consultant, Theppadungporn Coconut Co., Ltd., Thailand Consultant, Gourmet & Cuisine magazine, Thailand
2022-2024	Program Board Member, Functional Ingredient and High Valued Agricultural Products and Health Foods Program Board, Program Management Unit for Competitiveness (PMUC), Office of National Higher Education Science Research and Innovation Policy Council, Thailand
2019-2023	Deputy Director for Educational Affairs, Institute of Nutrition, Mahidol University
2017-Present	Certified Food Scientist, International Food Science Certification Commission, U.S.A.
2016-2024	Assistant Professor of Food and Nutrition, Food and Nutrition Academic and Research Cluster, Institute of Nutrition, Mahidol University
2015	Food Safety Consultant, World Health Organization Country Office for Maldives and Maldives Food and Drug Authority, Maldives
2013-2015	Assistant Director for Academic Affairs, Institute of Nutrition, Mahidol University
2012-2017	Program Secretary, M.Sc. Program in Food Science for Nutrition (International Program), Institute of Nutrition, Mahidol University
2011-2023	Contributor, Gourmet & Cuisine magazine, Thailand
2011	International Food Technologist, World Food Programme Bangladesh Country Office, Bangladesh
2010-Present	Certified Food Professional, Food Science and Technology Association of Thailand

2010-2012	Program Secretary, M.Sc. Program in Food and Nutrition for Development (International Program), Institute of Nutrition, Mahidol University
2009	Temporary International Professional – Food Safety, World Health Organization Regional Office for South-East Asia, India
2003-2016	Lecturer, Food Science Unit, Institute of Nutrition, Mahidol University
2005-2008	Research and Teaching Assistant, Food Colloids Research Laboratory, Department of Food Science, Pennsylvania State University, U.S.A.