

國立臺灣海洋大學食品科學系系主任候選人申請表

一、申請人資料

姓名	林泓廷	分機	5121
學 經 歷	<ul style="list-style-type: none"> ● 國立臺灣海洋大學食品科學系教授 ● 國立臺灣海洋大學食品科學系副教授 ● 國立臺灣海洋大學食品科學系助理教授 ● 英國劍橋大學生化學系博士後副研究員 (Research Associate, Department of Biochemistry, University of Cambridge, UK) ● 英國杜倫大學生物科學暨生物醫藥學系 博士 (PhD, Biological and Biomedical Sciences, Durham University, UK) ● 國立臺灣海洋大學食品科學系 碩士 ● 國立臺灣海洋大學食品科學系 學士 		
學 術 專 長 及 成 就	<p>學術專長</p> <ol style="list-style-type: none"> 1. 細菌抗藥性機制: 弧菌屬中的 β-內醯胺酶及藥物轉運蛋白的抗菌機制及抗藥性操縱元調控等基礎研究 2. 香氣化合物單體製備: 建立以碳硫 β 裂解酶轉化製備含硫香氣化合物平台 3. 微生物發酵: 海藻微生物發酵及其機能性分析 <p>學術表現</p> <ol style="list-style-type: none"> 1. 2020–2024 年共發表 31 篇期刊論文 (23 篇第一或聯繫作者 SCI 期刊論文) 2. 生科院研究績優獎 (2023, 2022, 2021, 2020) 		
行 政 經 驗	<ul style="list-style-type: none"> ● 教育部大專院校資深輔導中心組長 ● 學務處諮商輔導組組長 (2015–迄今) ● 全國高級中等學校學生海事水產類、農業類技藝競賽委員 ● 校級委員: 教師評審委員會、教學評鑑、特殊教育推行、自我傷害防治、轉銜輔導及服務、體育發展、防制校園霸凌、獎助學金審查 ● 校級傑出導師 (2024)、校級優良導師 (2019, 2023) ● 校級優良教師 (2022) 		

治系理念	系上空間活化	新進教師研究室	新進教師獨立研究空間的提供有助於教師建立個人實驗室。將盤點系上空間使用，盡速將目前使用率低的空間重新整理後提供給新進教師使用，以利研究進行
		退休/兼任教師辦公室	系上的退休/兼任教師是系上寶貴的資產，將設置教師辦公 OA 如桌椅、公用電腦及咖啡機等、提供一個較具隱私的獨立辦公空間供退休/兼任教師們使用
	招生策略精進	碩士生	<ul style="list-style-type: none"> 積極募款增加獎學金，提供表現優異 (如書卷獎) 學生修讀本系學、碩士五年一貫學程 開設大學部 (如 2-4 年級) 實驗室研究選修課程，學分由選修學生的指導老師均分 入學考科目及考題難易度討論及調整
		碩專生	在符合法規的狀況下，增加提供軟硬體鼓勵教師增加遠距課程比率
		大學部	檢視近年入學學生表現，視情況調整入學參採科目
		國際生	<ul style="list-style-type: none"> 提供產業實習資訊及產業連結，增加誘因 鼓勵申請外國學生實習計畫，增加能見度
		系所特色	延續本系特色，五大研究領域持續推廣
	教師研究及教學	促進教師交流	定期辦理「食科進士群」聚會，邀請有影響力及資深的教師進行分享
		教學資源拓展	系上可分配到資源漸漸難以支持系上實驗課程。將積極爭取學院教學品質提升計畫，增加可用經費
	系友連結	加強合作	了解畢業系友的需求，持續推展與系友的聯結與合作
		課程開設	系主任開設課程，與學生化身小編，定期更新 FB 社群平台「海洋大學食品科學系友家族」

(本表若不敷使用請另用繕紙，請以打字或書寫工整。)

※推薦聲明

本人林泓廷登記參選食品科學系系主任候選人，並遵守遴選辦法及相關規定。所填送之表格、資料確實無誤。

簽名 (或電子簽):

林泓廷

中華民國 113 年 06 月 24 日

林泓廷 過去五年的學術發表 (2020–)

1. Lu WJ, Lian YW, Chang CJ, Lin HJ, Huang CY, Hsu PH, Lin HT. 2024. Screening and evaluation of potential efflux pump inhibitors with a seaweed compound diphenylmethane-scaffold against drug-resistant *Escherichia coli*. *Antibiotics*. 13: 628. [IF = 4.3, JCR 2023; JIF 69/354 (19.4%), PHARMACOLOGY & PHARMACY] (Corresponding Author)
2. Lin HT, Hsu PH, Xie ZM, Lin CJ, and Hwang PA. 2024. *Bacillus subtilis*-fermented brown seaweed *Laminaria japonica* inhibits foam cell formation via CD36-dependent signaling pathway. *Journal of Functional Foods*. 115: 106122. [IF = 5.6; JCR2022; JIF 27/142 (19%), FOOD SCIENCE & TECHNOLOGY] (First Author)
3. Kusuma A C, Chou YC, Hsieh CC, Santoso S P, Go A W, Lin HT, Hsiao IL, Lin SP. 2024. Agar-altered foaming bacterial cellulose with carvacrol for active food packaging applications. *Food Packaging and Shelf Life*. 42: 101269. [IF = 8.0; JCR2022; JIF 11/142 (7.4%), FOOD SCIENCE & TECHNOLOGY]
4. Lin HT, Tsai JS, Liao HH, and Sung WC. 2023. The effect of hydrocolloids on penetration tests and syneresis of binary gum gels and modified corn starch-gum gels. *Gels*. 9: 605. [IF = 4.6, JCR2022; JIF 18/86 (20.9%), POLYMER SCIENCE - SCIE] (First Author)
5. Sung WC, Lin HT, Liao WC, Fang MC. 2023. Halogen lamp and traditional sun drying on the volatile compounds, color parameters and gel texture of Gongliao *Gelidium* seaweed. *Foods*. 12: 4508. [IF = 5.2, JCR2022; JIF 34/142 (23.6%), FOOD SCIENCE & TECHNOLOGY]
6. Chan DS, Lin HT, Huang YH, Syu YJ, Sung WC. 2023. Prediction and optimization of frying conditions of air fried pork rind using a direct linking model. *International Journal of Gastronomy and Food Science*. 34: 100837. [IF = 3.8, JCR2022; JIF 54/142 (38%), FOOD SCIENCE & TECHNOLOGY]
7. Lin HT, Chen GW, Chang KL, Bo YJ, and Sung WC. 2023. Comparison of physicochemical properties of noodles fortified with commercial calcium salts versus calcium citrate from oyster shells. *Foods*. 12: 2696. [IF = 5.2, JCR2022; JIF 34/142 (23.6%), FOOD SCIENCE & TECHNOLOGY] (First Author)
8. Hung YH R, Peng CH, Huang MY, Lu WJ, Lin HJ, Hsu CL, Fang MC, Lin HT. 2023. Monitoring the aroma compound profiles in the microbial fermentation of seaweeds and their effects on sensory perception. *Fermentation*. 9: 135. [IF = 5.12, JCR 2021; JIF 44/159 (27.7%), BIOTECHNOLOGY & APPLIED MICROBIOLOGY] (Corresponding Author)
9. Hung YH R, Lin HJ, Lee EC, Lu WJ, Lin YT, Huang BB, Lin TC, Lin HT. 2023. Effect of lemon essential oil on the microbial control, physicochemical properties, and aroma profiles of peeled shrimp. *LWT Food Science and Technology*. 173: 114340. [IF = 6.06, JCR 2021; JIF 29/143 (19.9%), FOOD SCIENCE & TECHNOLOGY] (Corresponding Author)
10. Huang MY, Shen CY, Lin HJ, Lin HT. 2022. Characterization of the antimicrobial substances produced by *Bacillus pumilus* D5 against bacterial aquaculture pathogens. *Journal of The Fisheries Society of Taiwan*. 49: 173-183. (Corresponding Author)
11. Lu WJ, Tsui YC, Chang CJ, Hsu PH, Huang MY, Lai M, Lian YW, Chen CL, Lin HT. 2022. Characterization and potentiating effects of the ethanolic extracts of the red seaweed *Gracillaria* sp. on the activity of carbenicillin against *Vibrios*. *ACS omega*. 7: 46486-46493. [IF = 4.13; JCR 2021; JIF 73/179 (40.8%), CHEMISTRY,

- MULTIDISCIPLINARY] (Corresponding Author)
12. Lin HT, Ting YS, Ndraha N, Hsiao HI, and Sung WC. 2022. Effect of chitosan incorporation on the development of acrylamide during Maillard reaction in fructose–asparagine model solution and the functional characteristics of the resultants. *Polymers*. 14: 1565. [IF = 4.97; JCR 2021; JIF 16/90 (17.22%), JCI 19/90 (21.1%), POLYMER SCIENCE] (First author)
 13. Chan DS, Lin HT, Kao LY, Sun WC. 2022. A Kinetic Model of Acrylamide Formation inside of the heat boundary layer. *Journal of Food Engineering*. 333: 111132. [IF = 6.20; JCR 2021; JIF 26/143 (17.8%), FOOD SCIENCE TECHNOLOGY]
 14. Lu WJ, Huang YJ, Lin HJ, Chang CJ, Hsu PH, Ooi GX, Huang MY, Lin HT. 2022. Phenolic compound ethyl 3,4-dihydroxybenzoate retards drug efflux and potentiates antibiotic activity. *Antibiotics*. 11: 497. [IF = 5.22, JCR 2021; JIF 68/279 (24.2%), PHARMACOLOGY & PHARMACY] (Corresponding Author)
 15. Lin HJ, Lin YL, Huang BB, Lin YT, Li HK, Lu WJ, Lin TC, Tsui YC, Lin HT. 2022. Solid- and vapour-phase antifungal activities of six essential oils and their applications in postharvest fungal control of peach (*Prunus persica* L. Batsch). *LWT Food Science and Technology*. 156: 113031. [IF = 6.06, JCR 2021; JIF 29/143 (19.9%), FOOD SCIENCE & TECHNOLOGY] (Corresponding Author)
 16. Lin HT, Hou PH, and Sung WC. 2021. Kinetics of oil absorption and moisture loss during deep-frying with different thickness of pork skin. *Foods*. 10: 3029. [IF = 4.35, JCR 2020; JIF 37/143 (25.9%), JCI 37/163 (22.7%), FOOD SCIENCE & TECHNOLOGY] (First Author)
 17. Lin HT, Chan DS, Huang YH, and Sung WC. 2021. Kinetics of moisture loss and oil absorption of pork rinds during deep-fat, microwave assisted and vacuum-frying. *Foods*. 10: 3025. [IF = 4.35, JCR 2020; JIF 37/143 (25.9%), JCI 37/163 (22.7%), FOOD SCIENCE & TECHNOLOGY] (First Author)
 18. Lu WJ, Hsu PH, Chang CJ, Su CK, Huang YJ, Lin HJ, Lai M, Ooi GX, Dai JY, and Lin HT. 2021. Identified seaweed compound diphenylmethane serves as an efflux pump inhibitor in drug-resistant *Escherichia coli*. *Antibiotics*. 10: 1378. [IF = 4.639, JCR 2020; JIF 75/275 (27.3%), JCI 95/352 (26.9%), PHARMACOLOGY & PHARMACY] (Corresponding Author)
 19. Hung YH, Chen GW, Pan CL, and Lin HT. 2021. Production of ulvan oligosaccharides with antioxidant and an-giotensin-converting enzyme-inhibitory activities by microbial enzymatic hydrolysis. *Fermentation*. 7:160. [IF = 3.97, JCR 2020; JIF 56/159 (35%), JCI 67/161 (41.6%), BIOTECHNOLOGY & APPLIED MICROBIOLOGY] (Corresponding Author)
 20. Lu WJ, Hsu PH, and Lin HT. 2021. A novel cooperative MBL fold metallohydrolase from pathogen *Vibrio vulnificus* exhibits β -lactam antibiotic-degrading activities. *Antimicrobial Agents and Chemotherapy*. 65: e00326-21. Doi: 10.1128/AAC.00326-21. [IF = 5.19; JCR 2020; JIF 56/275 (20.4%), JCI 30/352 (8.5%), PHARMACOLOGY & PHARMACY] (Corresponding author)
 21. Li HK, Chang CF, Lin HJ, Lin JL, Lee YT, Wu YH, Liu CY, Lin TC, Hsu PH and Lin HT. 2021. Conversion of a thiol precursor into aroma compound 4-mercapto-4-methyl-2-pentanone using microbial cell extracts. *Fermentation*. 7:129. [IF = 3.97, JCR 2020; JIF 56/159 (35%), JCI 67/161 (41.6%), BIOTECHNOLOGY & APPLIED MICROBIOLOGY] (doi: 10.3390/fermentation7030129) (Corresponding Author).
 22. Lin HT, Chan DS, Kao LY, and Sung WC. 2021. Effect of hydroxymethylfurfural and low-molecular-weight chitosan on formation of acrylamide and

- hydroxymethylfurfural during Maillard reaction in glucose and asparagine model systems. *Polymers*. 13: 1901. [IF = 4.33; JCR 2020; JIF 18/88 (18%), JCI 19/90 (21.1%), POLYMER SCIENCE] (First author)
23. Chen GW, Lin HT, Huang LW, Lin CH, and Lin YH. 2021. Purification and identification of cholesterol micelle formation inhibitory peptides of hydrolysate from high hydrostatic pressure-assisted protease hydrolysis of fermented seabass byproduct. *International Journal of Molecular Sciences*. 22: 5295. [IF = 5.92, JCR 2020; JIF 67/298 (22.5%), BIOCHEMISTRY & MOLECULAR BIOLOGY] (First author)
 24. Lin HT, Wu HX, Sung WC. 2021. Hardness and quality of abalone (*Haliotis discus hannai Diversicolor diversicolor*) muscle as suitably softened for seniors. *International Journal of Food Properties*. 24: 579–591. [IF = 2.72; JCR 2020; JIF 72/144 (50%), JCI 72/160 (45%), FOOD SCIENCE & TECHNOLOGY] (First author)
 25. Huang CH, Chen WC, Gao YH, Chen GW, Lin HT, Pan CL. 2021. Enzyme-assisted method for phycobiliproteins extraction from *Porphyra* and evaluation of their bioactivity. *Processes*. 9: 560. [IF = 2.847; JCR 2020; JIF 74/143 (51.7%), JCI 68/156 (43.6%), ENGINEERING, CHEMICAL]
 26. Johnson A, Kong F, Miao S, Lin HT, Thomas S, Huang YC, Kong ZL. 2020. Therapeutic effects of antibiotics loaded cellulose nanofiber and κ-carrageenan oligosaccharide composite hydrogels for periodontitis treatment. *Scientific Reports*. 10: 18037. [IF = 4.379, JCR 2020; JIF 17/73 (23.3%), JCI 19/126 (15%), MULTIDISCIPLINARY SCIENCES]
 27. Lu WJ, Lin HJ, Hsu PH, Lin HT. 2020. Determination of drug efflux pump efficiency in drug-resistant bacteria using MALDI-TOF MS. *Antibiotics*. 9: 639. [IF = 4.639, JCR 2020; JIF 75/275 (27.3%), JCI 95/352 (26.9%), PHARMACOLOGY & PHARMACY] (Corresponding Author)
 28. Johnson A, He JL, Kong F, Huang YC, Thomas S, Lin HT, Kong ZL. 2020. Surfactin-loaded κ-carrageenan oligosaccharides entangled cellulose nanofibers as a versatile vehicle against periodontal pathogens. *International Journal of Nanomedicine*. 15: 4021-4047. [IF = 6.4, JCR 2020; JIF 27/275 (9.8%), JCI 56/352 (15.9%), PHARMACOLOGY & PHARMACY]
 29. Lin HT, Huang MY, Kao TY, Lu WJ, Lin HJ, Pan CL. 2020. Production of lactic acid from seaweed hydrolysates via lactic acid bacteria fermentation. *Fermentation*. 6: 37. [IF = 3.97, JCR 2020; JIF 56/159 (35%), JCI 67/161 (41.6%), BIOTECHNOLOGY & APPLIED MICROBIOLOGY] (First and Corresponding Author)
 30. Lin HJ, Xiao Joe JT, Lu WJ, Huang MY, Sun TH, Lin SP, Li YC, Tsui YC, Lu MW, and Lin HT. 2020. Secretory production of functional grouper type I interferon from *Epinephelus septemfasciatus* in *Escherichia coli* and *Bacillus subtilis*. *International Journal of Molecular Sciences*. 21: 1465. [IF = 5.92, JCR 2020; JIF 67/298 (22.5%), BIOCHEMISTRY & MOLECULAR BIOLOGY] (Corresponding author)
 31. Chen CC, Lin HJ, Lu WJ, Wu JJ, Chew CH, Wong CH, Yang CY, and Lin HT. 2020. Enhanced repeated-batch bioethanol fermentation of red seaweeds hydrolysates using microtube array membrane-encapsulated yeast. *Journal of Biobased Materials and Bioenergy*. 14:138-145. (doi: 10.1166/jbmb.2020.1932) [IF = 0.71, JCR 2020; JIF 64/74 (86.5%), CHEMISTRY, APPLIED] [JCI 119/133 (89.5%), ENERGY & FUELS] (Corresponding author)