**PERSONAL**

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| --- | --- | --- | --- |
| Name | Ms. ENELYN B. KING | | |
| Rank/Title First Name M.I. Surname | | |
| Position(s) | Faculty Member | | |
| Discipline | Food Technology | | |
| Department | Food Technology | | |
| Phone (Office) | (+632) 4061611 local 8476 | | |
| Email address  (official) | enelyn.king@gmail.com | | |
| Consultation Period  (2nd Term, AY 2016-2017) | TTh, 10:00-11:00 AM | | |
| Qualifications | Degree | School | Year Graduated |
| Doctorate |  |  |  |
| Masterate | MS in Food Science | National Taiwan University | 2014 |
| Undegraduate | BS Food Technology | University of Santo Tomas | 2010 |
| Professional Memberships | Name of organization | Position | Inclusive years |
| Philippine Association of Food Technologists, Inc. | Member | 2006 - present |

**BIOGRAPHY (Bionote: 75-100 words only)**

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| Type below:  Ms. King is a part-time instructor in the Department of Food Technology. She is also currently working as a Food Safety Auditor at NSF International, Global Foods Division in Thailand. She graduated M.S. Food Science from National Taiwan University (Taipei, Taiwan) last 2014. Prior to graduate school, she worked for a year in a Purple Oven Corporation. She started out as a QA coordinator, then became an R & D coordinator cum production team leader. Due to her work performance, she was immediately promoted to production group leader wherein she handled three teams comprised of 20 staff members and three team leaders. |

**TEACHING**

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| --- | --- |
| Academic Year | Courses handled |
| 2015-2016 | FT100, FT108, RTW, FT114B, SemFoods |
| 2016-2017 | FT100, FT108, RTW, FT114B, SemFoods, RESFST |

**EXPERIENCE**

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| --- | --- | --- | --- |
| Academic Year | Committee Memberships | | |
| Role/Position | Committee/Event | Inclusive Dates/ Period |
| 2015-2016 | Overall chairperson | Organizing committee /  Food Cubed: The Different Phases of Food Technology | A.Y. 2015-2016 |
| Overall co-chairperson | Organizing committee – Nutrigenomics: The New Frontier of Food Technology (Manila, Philippines) | AY 2015-2016 |
| Member | Organizing and reception committee /  90th Foundation Anniversary Celebrations of UST College of Education  Food Technology Colloquy | A.Y. 2015-2016 |
| Class adviser | 3F1, 1F1 | AY 2015-2016 |
| 2016-2017 | Overall chairperson | Organizing committee -  Food Entrepreneurship: The Business that never runs out | AY 2016-2016 |
| Member | Physical Arrangement Committee - Functional Foods | AY 2016-2017 |
| Class adviser | 4F1 | AY 2016-2017 |
| Co-adviser | Philippine Association of Food Technologists, Inc. – Epsilon Chapter | AY 2016-2017 |

**PUBLICATIONS AND CREATIVE WORKS**

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| BOOKS (since 2011) |
| Type below in APA format (from latest): |
| PUBLICATIONS (since 2011) |
| Type below in APA format (from latest): |
| CREATIVE WORKS (since 2011) |
| Type below in APA format (from latest): |

**AWARDS/RECOGNITIONS** (since 2011 including fellowships)

|  |  |  |
| --- | --- | --- |
| Type  (Academic Honors, Professorship, Fellowships) | Details | Year |
|  |  |  |
|  |  |  |
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**SPEAKERSHIP** (since 2011)

|  |  |  |
| --- | --- | --- |
| Role  (Speaker, Expert Panel Member, Trainor, etc.) | Seminar/Workshop/Conference/Training – Sponsoring Organization | Year |
| Member, Panel of Reactors | 4th Likhang Arriba: The Letran Research Colloquia Series Research toward Sustainable Development / Colegio de San Juan de Letran | 2016 |
| Member, Panel of Reactors | 5th Likhang Arriba: The Letran Research Colloquia Series Research toward Sustainable Development / Colegio de San Juan de Letran | 2017 |

**SUPERVISION**

|  |
| --- |
| Undergraduate researches supervised (since 2011) |
| Type below in APA format (from latest):  **A.Y. 2016-2017**  Abillar, J.J., Capsa, M.P., Dominguiano, J.L. Esperanza, R.M., Gonzales, P.L., Mangahas, Q.C., Ponce, A.M. and King, E.B. (2016) **Synergy of Lactobacillus bulgaricus as Probiotic and Unripe Banana Flour (Musa acuminata x balbisiana) as Prebiotic in Pudding.** Bachelor of Science in Food Technology, University of Santo Tomas (unpublished research)  Alcasid, A.G., Banag, R.P., Cheng, M.V., Dalisay, H.M., Gerardino, G.M., Hernandez, Y.M., Quibal, V.C. and King, E.B. (2016) **Utilization of Dehydrated Aratilis (Muntingia calabura Linn.) as a Partial Substitute to Rice Flour as a Good Source of Fiber in Gluten- free Instant Dough** Bachelor of Science in Food Technology, University of Santo Tomas (unpublished research)  Amboy, C.T, Bayani, C., Carpio, J.B., Lagdan, J.R., Loristo, P.O., Mallari, A.C., Teng, R.T., King, E.B. (2016) **Partial Substitution of Dehydrated Bagasse Powder as an Extender and Dietary Fiber Source in Chicken Nuggets.** Bachelor of Science in Food Technology, University of Santo Tomas (unpublished research)  Ayque, M.L., Azarcon, L., Chan, E.A., Pedron, A.R., Ramos, F. J., Tuazon, P.E., Velasco, V.V. and King, E.B. (2016) **Physicochemical and Antioxidant Properties of Philippine Native Black Garlic (Allium sativum L.) and its Utilization as Jam**. Bachelor of Science in Food Technology, University of Santo Tomas (unpublished research)  Barnes, N.S., Bernardo, J.F., Cosico, D.S., Manlapig, M.B., Maunahan, A.H., Sarito, C.G., Veneracion, J.R. and King, E.B. (2016) **Dehydration of Rice Hull and its Utilization as a Source of High Dietary Fiber in Chocolate Chip Cookies**. Bachelor of Science in Food Technology, University of Santo Tomas (unpublished research)  Canlas, M.S., Castro, L.M., Corpuz, J.V., heras, M.K., Laano, Stephanie, R.V., Villanueva, N.C., Yu, M.A. and King, E.B. (2016) **Partial Substitution of Germinated Mung bean flour in the production of instant noodles** Bachelor of Science in Food Technology, University of Santo Tomas (unpublished research)  **A.Y. 2015-2016**  Adad, J.S., Alvarez, M.L., Cua, K.G., Moreno, V.L., Sy, L.T. and Tamaray, M.M., King, E.B. and Logan, E.P. (2016). **Incorporation of Dehydrated Squash (*Cucurbita maxima*) Pulp as Partial Fat replacer in Philippine Sausage**. Bachelor of Science in Food Technology, University of Santo Tomas. (unpublished research)  Baluyot, K.A., Elias, E.P., Ferrer, G.V., Flores, I.C. Pablo, M.M., Quilao, A.T., King, E.B. and Logan, E.P. (2016). **Utilization of Maize (*Zea Mays*) Core in the Development of High Fiber Peanut Butter.** Bachelor of Science in Food Technology, University of Santo Tomas (unpublished research)  Cabatingan, E.D., Cerdeña, J.O., David, C.R., Gorospe, G.B., Hermoso, V.S., Lao, J.C. and Niñofranco, K.A., King, E.B. and Logan, E.P. (2016). **Antimicrobial Activity of the Natural Extract of Cilantro (*Coriandrum sativum*) Against Gram-Negative and Gram-Positive Bacteria in the Development of Cilantro Treated Yellowfin Tuna (*Thannus albacares*) Fish Nuggets**. Bachelor of Science in Food Technology, University of Santo Tomas. (unpublished research)  Castro, J.M., Libut, A.M., Magante, A.S., Oñate, S.D. Ruas, K.A., and Turalba, J.L., King, E.B. and Logan, E.P. (2016). **Development of Alginate Pearls Containing Watermelon Juice and Rind with *Lactobacillus acidophilus* as Probiotic**. Bachelor of Science in Food Technology, University of Santo Tomas. (unpublished research)  Chu, G.F., Cleofe, D.J., Go, E.S., Llavore, A.S., Reyes, K.F., Yu, C.T., King, E.B. and Logan, E.P. (2016). **Development of Dark Chocolate Bar Using Rambutan (*Nephelium lappaceum*) Seed Fat as a Partial Substitute to Cocoa Butter.** Bachelor of Science in Food Technology, University of Santo Tomas (unpublished research)  Cruz, T.R., Garcia, A T., Jacinto, J. E., Kishore, K. J., Manuel, P. M., Quintans, C.B., King, E B. and Logan, E.P. (2016) **Utilization of Jackfruit (*Artocarpus heterophyllus Lam*) Seeds as a Coffee Substitute.** Bachelor of Science in Food Technology, University of Santo Tomas (unpublished research) |