

JAE W. PARK

Now:

Professor
OSU Seafood Lab
1992-present



Email: surimiman1@yahoo.com

In March 1992, he became Assistant Professor, Associate Professor (1995) and Full Professor (1999). He enjoyed this surimi research diligently working with all graduate students/grand students and Angee. His OSU Surimi School, Surimi School Asia, Surimi School Europe, Surimi Industry Forum, Surimi Forum Japan, Surimi School China, and Surimi School South America became the only one of its kind to educate the people who lead the world of surimi. Over 50 degree students including visiting students were trained and mentored by him. Over 6500 people attended one or many of his global surimi programs since its inception in 1993. Together with students, nearly 200 publications (refereed journal and book chapters) and over 300 professional presentations were made. His three surimi books (2000, 2005, 2014) have been served as a processing guide for global surimi industry.

Then:

Ph.D. in Food Science
1982-1985
North Carolina State University



Jae Park began his Ph.D. program at Food Science Dept, North Carolina State University (Raleigh, NC) under Dr. Jimmy Keeton (meat scientist) and the late Dr. Don Hamann (rheologist) [with Dr. Lanier (seafood scientist) as a committee member] in 1982. With the departure of Dr. Keeton to Texas A&M in 1983, he started working for Dr. Lanier and Dr. Hamann as a Graduate Research Assistant at the NC State Seafood Lab. Upon the completion of his Ph.D. in July 1985, he started his post-doc under Dr. Lanier until he took a R&D manager job at SeaFest Products (Motley, MN) in Oct, 1987. Then in 1989 he became a Director of Technical Services for SeaFest/JAC Creative Foods and were responsible for over 20 staff at three different locations (Motley, Los Angeles, and Toronto).