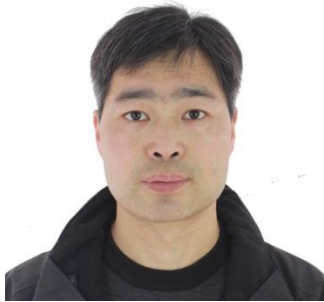


YOUMING LIU

Now:

Associate Professor
College of Food science &
Technology, Huazhong
agricultral University, Wuhan
China



Email: lym@mail.hzau.edu.cn

Youming Liu began working for HZAU as an assistant at the college of food science & technology in 2000. He was promoted to lecturer in 2003 and to associate professor in 2008. Areas of research focus include: aggregation of myofibrillar protein from freshwater fish and its effect on the properties of surimi gel; aquatic product processing; cereal-based food processing; food rheology; industry production technology of chinese traditional food. In addition, he is the Dean of the Department of Food Engineering.

Then:

Visiting Scientist
2013.06-2014.07
OSU Seafood Lab



Youming was awarded a doctor's degree in Food Science at Huazhong agricultural University (Wuhan, China) in 2010. He got supported by Chinese government scholarship and worked as a visiting scientist under the guidance of Dr. Jae W Park at OSU Seafood Lab. His research topic is Alaska pollock and pacific whiting surimi response to calcium chloride as affected by Heating conditions.

I am very grateful to Dr. Park and Seafood Lab. It is an experience of studying in Surimi Research Group I will never forget and will value for the rest of my life.

1. The beautiful scenery of Astoria, the history of the town and the storm impressed me deeply.
2. Because of my poor English, I had some timid attitude. Dr. Park encouraged me to communicate with others, expressed my thoughts, and read the local news every day.
3. I read all thesis of graduate student guided by Dr. Park, and try to understand the history and progress of the Surimi Research Group.
4. Security is always the top priority. I regularly participated in laboratory safety training, and learned laboratory safety protection methods and laboratory drug classification management.
5. During the 22nd OSU Surimi School (USA) and the 14th Surimi Industry Forum (USA), I worked as lab assistant in the training of surimi processing and quality evaluation. This experience helped me understand how to better serve the enterprise and how to transform the technology.
6. Although we all came from different countries, but a homely laboratory atmosphere made me feel like a spring breeze, especially regular gathering in Hongkong restaurant.
7. Members of the international Surimi-based Product Appraisal committee (Angee, Yuka, Zatil, Youming, Dr Park, Matt)



8. Dr. Park demonstrated how to make Surimi Pasta Prottuccini. Absolutely, it's the first batch of Surimi Pasta Prottuccini in the world.

