

Curriculum Vitae

Name : Sujitta
Family Name : Raungrusmee
Sex : Female
Marital Status : Married
Nationality : Thai
Religion : Buddhism
Birth Date : June 14, 1975
Occupation : Assistant Professor
Administration Position : Associate Dean for Administration and Strategy
Postal Address : Food, Nutrition and Dietetics Program
Department of Home Economics
Faculty of Agriculture, Kasetsart University
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Thailand
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Academic qualifications

Doctor's Degree : Ph.D. Food Engineering and Bioprocess Technology
Institution : Asian Institute of Technology (AIT), Thailand
Texas A&M University, Texas, USA (course works)
(2009-2010)
Master's Degree : Master's degree of Science (Food Science)
Institution : King Mongkut's Institute of Technology Ladkrabang
Bachelor's Degree : Bachelor's degree of Science (Food Science)
Institution : The University of the Thai Chamber of Commerce

International Training Experiences

Oct 10th – Nov 28th, 2003 : 2003 International Training course on Processing of Chinese and Western Style Meat Products, Beijing, P.R. China
(Scholarship supported by Chinese Government)
Aug 16th – Sep, 24th 2004 : 2004 International Training course on Inspection Techniques for Food Safety, Beijing, P.R.China
(Scholarship supported by Chinese Government)
May 9th – May 23rd, 2006 : International Exchange Program Cooperative between Kasetsart University and Kyoto University, Japan
(Scholarship supported by Faculty of Agriculture)
April 15th- May 14th 2007 : Food Management at The Hebrew University of Jerusalem
(Scholarship supported by Embassy of Isarel)
2009 : Biosafety 2 Level Training, Texas A&M University, USA
2009 : Rat: Basic Handling and Restraint, Texas A&M University, USA

Working Experience

- 1999 – 2004 : Quality Assurance at Chester Food, Co.Ltd.
(Part Time)
- 2001 – 2002 : Lecturer at Rajabhat Institute
(Food Science and Technology Program)
- 2004 – Present : Meat Products Trainer of Extension and Training Office
Kasetsart University
- 2002 - Present : Lecturer at Faculty of Agriculture
Kasetsart University

Administrative Activity:

- 2005 – 2006 : Assistant Dean for Academic Affair,
Faculty of Agriculture, Kasetsart University
- 2006 – 2009 : Assistant Dean for Education Quality Assurance
Faculty of Agriculture, Kasetsart University
- 2014 – 2017 : Associated Dean for Education Quality Assurance
Faculty of Agriculture, Kasetsart University
- 2018 – 2021 : Associated Dean for Strategy
Faculty of Agriculture, Kasetsart University
- 2021- Present : Associate Dean for Administration and Strategy
Faculty of Agriculture, Kasetsart University³
- 2017- Present : Chairperson of B.Sc. Program in Food, Nutrition and
dietetic

Honors and Awards

1. Treplawan S., and Raungrusmee, S. 2006. Substitution of Lipid with Maltodextrin in Chinese Cake. The First Prize Awards in 16th Thai Home Economics Association Under the Royal Patronage of Her Majesty the Queen Annual Conference, Thailand.
2. Mekkajon, W., and Raungrusmee,S. 2006. Studied on substitution of wheat flour with cassava flour for bread stick production. The Second Prize Awards in 16th Thai Home Economics Association Under the Royal Patronage of Her Majesty the Queen Annual Conference, Thailand.
3. Five Years (2009-2014) Graduate Scholarship from the Royal Thai Government

Publication

Taprap, R., and Raungrusmee, S. 1997. Energy and Exergy Analysis of a Food Industrial Plant, pp. 664-673. In Proceeding of the Fourth Asian-Pacific International Symposium on Combustion and Energy Utilization. Energy Research Institute Chulalongkorn University, Thailand

Taprap, R., and Raungrusmee, S. 1999. Energy Analysis in Food Industry via Exergy, pp. 449-452. In Proceeding of ECOS'99. Tokyo Institute of Technology, Japan.

Raungrusmee, S. 2003. Inuling and Oligofructose: a Source of Dietary Fiber. *Food Journal*. 33(2): 94-98.

Raungrusmee, S. 2003. What is Probiotic? *Charpa Journal*. 10(3): 32-38.

Matayumburut, J., Raungrusmee, S. and Kungsuwan, A. 2003. Extraction of Fish Oil to Develop Nutritional Value of Candy Products. *Thai Fisheries Gazette*. 56(4): 341-346.

Raungrusmee, S., Sritrakuan, S and Kuha, Y. 2005. Quality Control in Restaurant, 163-170 in *Operational Manual of Overseas Thai Restaurant Business; Professional Management for Thai Restaurant Business*. Aungsornsiam Inc, Thailand.

Jampon, A., Wongtong, O., Raungrusmee, S and Duangpanya, T. 2007. Standardized Recipes for Preschool Child's Lunch in Kindergarten, 54-61. In *Proceeding of 45th Kasetsart University Annual Conference*. Kasetsart University, Bangkok.

Wongtong, O. and Raungrusmee, S. 2007. Potential of Thai Wisdom in Northern Local Foods), 62-69. In *Proceeding of 45th Kasetsart University Annual Conference*. Kasetsart University, Bangkok.

Wongtong, S. and Raungrusmee, S. 2007. The Level of Satisfactory of the Undergraduate Student about Curriculum, Teaching Learning Process and Education Administration, Student Activities and Learning Environment at The Faculty of Agriculture, Kasetsart University, 196-203. In *Proceeding of 45th Kasetsart University Annual Conference*. Kasetsart University, Bangkok.

Wongtong, S and Raungrusmee, S. 2007. The Level of Satisfactory of the Employers the Graduates of the Faculty of Agriculture, Kasetsart University, 212-218. In *Proceeding of 45th Kasetsart University Annual Conference*. Kasetsart University, Bangkok.

Wongtong, O and Raungrusmee, S. 2008. Potential of Thai Wisdom in Northeastern Local Food, 508-514. In *Proceeding of 46th Kasetsart University Annual Conference*. Kasetsart University, Bangkok.

Raungrusmee, S and Wongtong, O. 2009. Potential of Thai Wisdom in Southern Local Food, 121-128. In *Proceeding of 47th Kasetsart University Annual Conference*. Kasetsart University, Bangkok.

Nicharat.W., Wongtong. O., and Raungrusmee.S. 2009. Consumer Behavior in Ready to Eat Food and Fried Food in Vendor Market. In *Proceeding of 15th Biennial International Conference of Asia Regional, Association of Home Economics*. India.

Raungrusmee Sujitta. 2015. Overview on Utilization of Food Loss and Waste. In *AG-ESD Symposium 2015*, University of Tsukuba. Japan

Raungrusmee. S. and Lkajoncha. A. 2016. Study Types of Rice Bran on Doughnut Qualities. *VRU Research and Development Journal Science and Technology*. 11(2): 25-35.

Raungrusmee Sujitta. 2017. Evaluation the Consumer's knowledge and Safety of Ready to Eat Food and Repeatedly Used Deep Frying Oil from Food Vendor Market in Bangkok Metropolis. *8th International Conference on Food Safety, Quality & Police*. November 27-28, 2017 Dubai, UAE

Sriwilai S., Parisut Chalermchaiwat and Sujitta Raungrusmee. 2017. Effect of Extrusion Conditions on Quality of the Extrudates made from Sungyod Phatthalung Rice, pp. 142-147. In The International Conference on Science and Technology. 7-8 December 2017, Thailand.

Raungrusmee. S and Jadwong. K. and Wongtong. O. 2018. Development of Sandwich Bread Formulation Substituted Wheat Flour with Riceberry Rice Bran. Phranakhon Rajabhat Research Journal (Science and Technology).13 (1): 123-138.

Raungrusmee. S. and Anil Kumar Anal. 2019. Effects of Lintnerization, Autoclaving, and Freeze-Thaw Treatments on Resistant Starch Formation and Functional Properties of Pathumthani 80 Rice Starch. Foods. 8(11): 1-19.

Raungrusmee.S, Shrestha.S, Muhammad Bilal Sadiq and Anil Kumar Anal. 2020. Influence of Resistant Starch, Xanthan Gum, Inulin and Defatted Rice Bran on the Physicochemical, Functional and Sensory Properties of Low Glycemic Gluten-Free Noodles. LWT- Food Science and Technology. 126: 1-9.

Raungrusmee.S, Kumar,S.R. and Anal, K.A. 2022. Probiotic Cereal-based Food and Beverages, their Production and Health Benefit. John Wiley & Sons.

Funded Research

2003 System for Certified and Control the Safety Quality of Food Restaurant Franchise and Stall Shops. (Grant supported by Department of Health, Ministry of Public Health)

2004 Production of Chinese Sausage in Medium Business, (Grant supported by Small and Medium Enterprise Development Bank of Thailand)

2005 Standardize Recipe for Preschool Child's Lunch in Kindergarten, (Grant supported by Kasetsart University Research and Development Institute)

2005 Standardize Method of Banana Sheet Products, (Grant supported by Kasetsart University and Bank for Agriculture and Agricultural Cooperatives)

2006 Evaluation of Undergraduate Curriculum of the Faculty of Agriculture, Kasetsart University (Institute Research), (Grant supported by Kasetsart University Research and Development Institute)

2006 Potential of Thai Wisdom in Northern Local Foods, (Grant supported by Kasetsart University Research and Development Institute)

2007 Potential of Thai Wisdom in Northeastern Local Foods, (Grant supported by Kasetsart University Research and Development Institute)

2008 Potential of Thai Wisdom in Southern Local Foods, (Grant supported by Kasetsart University Research and Development Institute)

2008 Food Safety of Ready to Eat and Fried Food in Vender Market (Head Project), (grant supported by Kasetsart University Research and Development Institute)

2013 Development of Low Fat and Low Glycemic Index Riceberry Ice-Cream

(Head Project) Grant supported by Kasetsart University Research and Development Institute)

- 2015 Total Phenolic Content and Antioxidant Activity of Bread Made from Rice berry Flour (Head Project) Grant supported by Department of Home Economics)
- 2015 Evaluation of Potential and Feasibility for Knowledge Transfer for Food and Nutrition Sustainability: Case Studies Doi Pui Research Station and Pak Chong Research Center. Grant support by Kasetsart University
- 2016 Development of snack products from bananas. Grant supported by Office of National Higher Education Science Research and Innovation Policy Council
- 2017 Development of Healthy Concentrated Ready to Cook Sauces for Thai School Lunch. Grant supported by National Research Council of Thailand (NRCT)
- 2018 Development of Resistant Starch and Bread from Riceberry Rice (Head Project), Grant supported by Kasetsart University Research and Development Institute)
- 2020 Research and Innovation in Cattle Production to Increase the Competitiveness of Thai Farmers Support Free Trade. Grant supported by Kasetsart University and Development Institute
- 2021 Alternative Products from Domestic Cattle. Grant supported by Kasetsart University and Development Institute.
- 2021 Development of Healthy Crispy Pork Grant supported by Faculty of Agriculture Kasetsart University

Consultants and Experts

- 2019-2020 Increasing the processing industry's production potential and promoting agricultural product processing in the community Project
Division of Industrial Business Capability Development, Department of Industrial Promotion, Ministry of Industry
- 2020 Strategic linkage to the development of agro-industrial guidelines and to promote the development of entrepreneurs / community enterprises in agricultural product production
Department of Industrial Promotion, Ministry of Industry
- 2021 Training to support national development strategies Development and empowerment of human resources ((Strategy-based): Ministry of Natural Resources and Environment
Office of the Civil Service Commission
- 2022 Training to support national development strategies Development and empowerment of human resources ((Strategy-based): Office of the National Water Resources, The Prime Minister's Office

Office of the Civil Service Commission

2022 Biotechnology's Potential for Industrial Development

Division of Innovation and Industrial Technology Development, Department of Industrial Promotion, Ministry of Industry

2022 Project of Small and Medium Enterprises Development (One District One Product: ODOP) in Saravan, Nxyabouli, Xiengkhouang, Luang Namtha and Oudomxay provinces, Lao People's Democratic Republic

Thailand International Cooperation Agency

Association Memberships

Food Science and Technology Association of Thailand

Nutrition Association of Thailand
