

## **Dr. Tatsawan Tipvarkarnkoon**

Awarded St. Martin de Tours Award for Excellence in Performance (Third Class)

### **Citation**

Dr. Tatsawan Tipvarkarnkoon is a full-time faculty member in the Department of Food Technology, School of Biotechnology. She has been a lecturer at Assumption University for nine years now. She received her B.Sc. in Food Engineering from King Mongkut Institute of Technology, M.Sc. in Agro-Industry Product Development from Kasetsart University and Ph.D. in Food Engineering from Technology University of Berlin.

In the classroom and in the laboratory, Dr. Tatsawan is known for her creative and innovative teaching methodology. Her presentation of subject matter is interesting as she is able to communicate her knowledge and expertise to her students. She puts in the time and effort needed to create a quality class. The creation of a good class requires an immense amount of work. Dr. Tatsawan has displayed this virtue. As what all good teachers do, she spends time with her students so that she can learn about holes in their understanding. The thing that drives her to do these is her love for teaching and her students.

In addition to her continuous contribution to the improvement of teaching and learning in the School of Biotechnology, Dr. Tatsawan has also been conducting and publishing research related to food technology. The following are her research publications and academic works:

- “Study on Liquid-Solid and Solid-Liquid Behavior of Mixed Vegetable Oils Using Oscillation Tests”, presented at the International Congress on Food Engineering and Technology (IFET 2012), Thailand.
- “Effect of Modified Acacia Gum (Super Gum TM) on the Stabilization of Coconut O/W Emulsion” published in *Food Hydrocolloids* Vol. 24 No. 6-7, August/October 2010, pp.1-7.
- “Effect of High Pressure Treatment on Rheological Properties of Xanthan/Guar Mixtures”, presented at the International Symposium on Food Rheology and Structure – ISFRS 2009, Switzerland.

- “Combined Effect of Xanthan Fractions and Temperatures on Rheology of Xanthan/Guar Blends” presented at the DRG Rheologentagung 2009, Germany.
- “Rheological Behavior of Gum Solutions and Their Interactions after Mixing” presented at the Nordic Rheology Conference 2008, Denmark.
- “Phase Change Behavior of Coconut Fats: Comparison Between Differential Scanning Calorimetry and Oscillatory Tests”, presented at the GDL- Kongress Lebensmitteltechnologie 2007, Germany.

Dr. Tatsawan has been granted a research grant by Thailand Research Fund (TRF) for the year 2011-2013 for her research project on the topic “The Study of the Effect of Food Stabilizers and the Addition of Edible Oils on Stability and the Prevention of Co-Crystalization in Stabilized Coconut Milks”.

For her valuable contribution to the enhancement of the teaching and learning and to the improvement of the quality of food technology education, Assumption University is pleased to confer the St. Martin de Tours Award for Excellence in Performance (Third Class) to Dr. Tatsawan Tipvarkarkoon on this auspicious date of December 24, 2012.

