Dr. Aussama Soontrunnarudrungsri

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

Citation

Dr. Aussama Soontrunnarudrungsri joined the Faculty of Biotechnology in 2002. She obtained her B.Sc. and M.Sc. degrees in Agro-Industrial Product Development from Kasetsart University and Ph.D. in Human Nutrition with emphasis on Sensory Analysis and Consumer Behavior with Graduate Certificate in Applied Statistics from Kansas State University, USA in 2011.

Dr. Aussama is a dedicated teacher. She has done several academic service projects with the involvement of her students so that they can learn giving service through these projects to instill service-minded spirit in them.

She has also been a guest lecturer of several some universities such as Faculty of Agricultural Product Innovation and Technology, Srinakharinwirot University, Faculty of Agro Industry, King Mongkut's Institute of Technology Ladkrabang, Department of Food Science and Technology, Thammasat University, Department of Agricultural Technology, Soegijapranata Catholic University, Indonesia, Department of Food Science and Nutrition, Pusan National University, South Korea, and Department of Food Science and Nutrition, Suchon National University, South Korea.

Apart from performing her duties as the Chairperson of Food Technology Department, Dr.Aussama is also working on forming the AU Food and Agricultural Science Technology Transfer Center (AU FAST Center) and Sensory Analysis and Consumer Insight Center (AU SACIC). These centers provide academic services to both industries and government agencies.

She was the mentor of several projects which include a research project titled "Thai Consumer Behavior and Attitude: Effect of Gender and Degree of Neophobia on Product Liking and Food Related Lifestyle" which won the Best Paper Award at the 1st International Conference on "The Power of Local Knowledge in Increasing Food Business Competitiveness" at Soejijapranata Catholic University, Indonesia in 2012 and a product development project of students in Food Product Development class in order to compete in Food Innovation Contest 2015 organized by the Food Science and Technology Association of Thailand. The project won the third prize.

Dr. Aussama has also conducted and published research papers related with product development and sensory analysis as follows:

• T. Narkmit, S. Ninetr, S. Burmrunsin, and A. Soontrunnarudrungsri, "Thai Consumer Behavior and Attitude: Effect of Gender and Degree of Food

- Neophobia on Product Liking and Food Related Lifestyle", Proceedings of the 1st International Conference on "the power of local knowledge in increasing food business competitiveness", Samarang, Indonesia, 2012 (CD ROM)
- V. K. Tejo and A. Sontrunnarudrungsri, "Effect of Color and Flavor on the Perceived Aftertaste Intensity of Stevia (Stevia Rebaudiana) in Sweetened Beverage Products" Proceedings of the 15th Food Innovation Asia Conference 2013.
- A. Soontrunnarudrungsri, D. Chambers, E. Chambers, C. Ouppadissakul, "Comparison of Sensory Properties of Freshly Harvested and 1-Year Storage Thai Rice" Food and Applied Bioscience Journal, Volume 2 Issue 1 (2014). pp. 69-84.
- Paulina Gandhes D.K. and A. Soontrunnarudrungsri, "Comparison of Acceptance Scores as a Norm for Food and Non-Food Product: Case Study of Orange Juice and Body Lotion" Proceedings of the International Conference on Sustainable Global Agriculture and Food Security 2014
- Timberg, Koppel, Kuldjärv, Chambers, A. Soontrunnarudrungsri, Suwonsichon, Paalme. "Seasoned Sprat Products' Acceptance in Estonia and in Thailand." *Journal of Aquatic Food Product Technology* 11/2014; 23(6).

For her valuable contributions to the development of teaching-learning and to the improvement of the quality of the Faculty of Biotechnology, Assumption University is pleased to confer the St.Martin de Tours Award for Excellence in Performance (Third Class) on Dr. Aussama Soontrunnarudrungsri on this auspicious date of December 24, 2015.