



WEE SIM CHOO

Senior Lecturer

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Education

- 1) **Graduate Certificate of Higher Education.**
Monash University Malaysia, Malaysia, November 2013.
- 2) **Doctor of Philosophy. Field of study: Food Science**
University of Otago, Dunedin, New Zealand, Dec 2008.
- 3) **Master of Science. Field of study: Food Chemistry & Biochemistry**
Universiti Putra Malaysia, Malaysia, April 2004.
- 4) **Bachelor of Science in Food Studies (Majoring in Food Quality Management)**
Universiti Putra Malaysia, Malaysia, July 2000.

Current research interests

- 1) Investigating and pioneering works on various bioactivities of natural pigments such as betalains and anthocyanins.
- 2) Formulating and application of natural pigments such as betalains and anthocyanins as potential therapeutic agents against various diseases.

Work experience

- 1) **School of Science, Monash University Malaysia, Selangor, Malaysia.**
Senior lecturer, January 2015 - current
Lecturer, January 2009 – December 2014

	<p>2) School of Applied Sciences, UCSI University, Kuala Lumpur, Malaysia. Lecturer, September 2008 – December 2008</p> <p>3) Department of Food Science, University of Otago, Dunedin, New Zealand. Demonstrator, March 2006 – November 2007</p> <p>4) Malaysian Palm Oil Board (MPOB), Kajang, Selangor, Malaysia. Research Officer, August 2004 – 15 Jan 2005</p> <p>5) Faculty of Food Science and Biotechnology, Universiti Putra Malaysia, Serdang, Selangor, Malaysia. Research Assistant, Nov 2003 – July 2004</p>
<p>Honors / Awards</p>	<p>1) Monash University Malaysia PVC's Award for Excellence in Teaching, Round 2, 2011.</p> <p>2) Monash University Malaysia PVC's Award for Excellence in Teaching, Round 1, 2010.</p> <p>3) Monash University Malaysia PVC's Award for Excellence in Teaching, Round 2, 2010.</p> <p>4) American Oil Chemists' Society Honored Student Award 2008.</p> <p>5) Silver medal, Hydrolysed Vegetable Protein (HVP) from Winged Bean, Cluster 1: Agriculture, Food & Forestry (AFF), The Invention and Research Exhibition of Universiti Putra Malaysia, 8-10th July 2003.</p> <p>6) First Class Honors (CGPA: 3.768) for Bachelor of Science in Food Studies (Majoring in Food Quality Management), Universiti Putra Malaysia, 2000.</p> <p>7) Faculty of Food Science and Biotechnology Academic Staff Award for best graduate academically in Bachelor of Science in Food Studies (Majoring in Food Quality Management), session 1999/2000, Universiti Putra Malaysia.</p> <p>8) Faculty of Food Science and Biotechnology Dean's List (Nov 1999-2000 semester).</p> <p>9) Faculty of Food Science and Biotechnology Dean's List (May 1999-2000 semester).</p> <p>10) Faculty of Food Science and Biotechnology Dean's List (Nov 1998-1999 semester).</p> <p>11) Faculty of Food Science and Biotechnology Dean's List (May 1998-1999 semester).</p>

	<p>12) Faculty of Food Science and Biotechnology Dean's List (Nov 1997-1998 semester).</p> <p>13) Golden Key National Honor Society (UPM Chapter) 1998.</p>
<p>Publication – Book/book chapter</p>	<ol style="list-style-type: none"> 1) <u>Wee Sim Choo</u>. (2018). Fruit pigment changes during ripening. In: <i>Encyclopedia of Food Chemistry</i>, P. Varelis, L. Melton and F. Shahidi (Editors), Elsevier, The Netherlands. 2) <u>Wee Sim Choo</u> (2018). Betalains: Application in functional foods. In: <i>Bioactive molecules in food, reference series in phytochemistry</i>, J.-M. Mérillon and K.G. Ramawat (Editors), Springer International Publishing, Switzerland, pp. 1-28. 3) Siew Yin Chan, <u>Wee Sim Choo</u>, David James Young and Xian Jun Loh. (2016). Pectin as a rheology modifier: Recent reports on its origin, structure, commercial production and gelling mechanism. In: <i>Polymers for personal care products and cosmetics</i>, X. J. Loh (Editor), Royal Society of Chemistry, London, United Kingdom, pp. 205-226. 4) <u>Wee Sim Choo</u>. (2009). Cold-pressed flaxseed oils: Characterization of cold-pressed flaxseed oils and products from their enzymatic transesterification with cinnamic and ferulic acids. Germany: VDM Verlag.
<p>Publication – Journal</p>	<ol style="list-style-type: none"> 1) Yi Yi Yong, Gary Dykes and <u>Wee Sim Choo</u>. (2018). Biofilm formation by staphylococci in health-related environments and recent reports on their control using natural compounds. <i>Critical Reviews in Microbiology</i>. Accepted for publication. 2) Elvina Amanda and <u>Wee Sim Choo</u>. (2018). Effect of refrigerated storage on the physicochemical characteristics and viability of <i>Lactobacillus plantarum</i> in fermented watermelon juice with or without supplementation with inulin or fructooligosachharide. <i>Journal of Food Processing and Preservation</i> doi: 10.1111/jfpp.13831 3) Yi Yi Yong, Gary Dykes, Sui Mae Lee and <u>Wee Sim Choo</u>. (2018). Biofilm inhibiting activity of betacyanins from red pitahaya (<i>Hylocereus polyrhizus</i>) and red spinach (<i>Amaranthus dubius</i>) against <i>Staphylococcus aureus</i> and <i>Pseudomonas aeruginosa</i> biofilms. <i>Journal of Applied Microbiology</i> doi: 10.1111/jam.14091 4) Siew Yin Chan, Shermin S. Goh, Qingqing Dou, Benjamin Qi Yu Chan, <u>Wee Sim Choo</u>, David James Young and Xian Jun Loh (2018). Unprecedented acid-promoted polymerization and gelation of acrylamide: A serendipitous discovery. <i>Chemistry—An Asian Journal</i> 13: 1797-1804. 5) Yi Yi Yong, Gary Dykes, Sui Mae Lee and <u>Wee Sim Choo</u>. (2018). Effect of refrigerated storage on betacyanin composition,

antibacterial activity of red pitahaya (*Hylocereus polyrhizus*) and cytotoxicity evaluation of betacyanin rich extract on normal human cell lines. *LWT-Food Science and Technology* 91: 491-497.

- 6) Siew Yin Chan, Benjamin Qi Yu Chan, Zengping Liu, Bhav Harshad Parikh, Kangyi Zhang, Qianyu Lin, Xinyi Su, Dan Kai, Wee Sim Choo, David James Young and Xian Jun Loh (2017). Electrospun pectin-polyhydroxybutyrate nanofibers for retinal tissue engineering. *ACS Omega* 2: 8959-8968.
- 7) Lisa Octavia and Wee Sim Choo. (2017). Folate, ascorbic acid, anthocyanin and colour changes in strawberry (*Fragaria x annanasa*) during refrigerated storage. *LWT – Food Science and Technology* 86: 652-659.
- 8) Ashwini Gengatharan, Gary Dykes and Wee Sim Choo. 2017. The effect of pH treatment and refrigerated storage on natural colourant preparations (betacyanins) from red pitahaya and their potential application in yoghurt. *LWT - Food Science and Technology* 80: 437-445.
- 9) Yi Yi Yong, Gary Dykes, Sui Mae Lee and Wee Sim Choo. 2017. Comparative study of betacyanin profile and antimicrobial activity of red pitahaya (*Hylocereus polyrhizus*) and red spinach (*Amaranthus dubius*). *Plants Foods for Human Nutrition* 72: 41-47.
- 10) Siew Yin Chan, Wee Sim Choo, David James Young and Xian Jun Loh. 2017. Pectin as a rheology modifier: Origin, structure, commercial production and rheology. *Carbohydrate Polymers* 161: 118-139.
- 11) Amy Yi Hsan Saik, Yau Yan Lim, Johnson Stanslas and Wee Sim Choo. 2017. Enzymatic synthesis of quercetin oleate esters using *Candida antarctica* lipase B. *Biotechnology Letters* 39: 297-304.
- 12) Siew Yin Chan, Wee Sim Choo, David James Young and Xian Jun Loh. 2016. Thixotropic supramolecular pectin-poly(ethylene glycol) methacrylate (PEGMA) hydrogels. *Polymers* 8(11):404.
- 13) Amy Yi Hsan Saik, Yau Yan Lim, Johnson Stanslas and Wee Sim Choo. 2016. Lipase-catalyzed acylation of quercetin with cinnamic acid. *Biocatalysis and Biotransformation* 34:33-43.
- 14) Ashwini Gengatharan, Gary A. Dykes and Wee Sim Choo. 2016. Stability of betacyanin from red pitahaya (*Hylocereus polyrhizus*) and its potential application as a natural colourant in milk. *International Journal of Food Science and Technology* 51: 427-434.
- 15) Chia Ming Leong, Noranizan Mohd Adzahan, Kharidah Muhammad and Wee Sim Choo. 2016. Physicochemical properties of pectin extracted from jackfruit and chempedak fruit rinds using various acids. *International Food Research Journal* 23: 973-978.

- 16) Ashwini Gengatharan, Gary A. Dykes and Wee Sim Choo. 2015. Betalains: Natural plant pigments with potential application in functional foods. *LWT - Food Science and Technology* 64: 645-649.
- 17) Pei En Lee and Wee Sim Choo. 2015. Characterization of flaxseed oil emulsions. *Journal of Food Science and Technology* 52: 4378-4386.
- 18) Charles Odilichukwu R. Okpala, Wee Sim Choo and Gary A. Dykes. 2014. Quality and shelf life assessment of Pacific white shrimp (*Litopenaeus vannamei*) freshly harvested and stored on ice. *LWT - Food Science and Technology* 55: 110-116.
- 19) Wee Sim Choo, Jun Yan Yap and Siew Yin Chan. 2014. Antioxidant properties of two varieties of bitter melon (*Momordica charantia*) and the effect of blanching and boiling on them. *Pertanika Journal of Tropical Agricultural Science* 37:121-131.
- 20) Siew Yin Chan and Wee Sim Choo. 2013. Effect of extraction conditions on the yield and chemical properties of pectin from cocoa husks. *Food Chemistry* 141: 3752–3758.
- 21) Wee Sim Choo and Wai Yen Sin. 2012. Ascorbic acid, lycopene and antioxidant activities of red-fleshed and yellow-fleshed watermelons. *Advances in Applied Science Research* 3: 2779-2784
- 22) Wee Sim Choo and Wee Khing Yong. 2011. Antioxidant properties of two species of Hylocereus fruits. *Advances in Applied Science Research* 2: 418-425.
- 23) Wee Sim Choo, Edward John Birch and Ian Stewart. 2009. Radical scavenging activity of lipophilized products from lipase-catalyzed transesterification of flaxseed oil with cinnamic and ferulic acids. *Lipids* 44: 807-815.
- 24) Wee Sim Choo and Edward John Birch. 2009. Radical scavenging activity of lipophilized products from lipase-catalyzed transesterification of triolein with cinnamic and ferulic acids. *Lipids* 44: 145-152.
- 25) Wee Sim Choo, Edward John Birch and Jean-Pierre Dufour. 2007. Physicochemical and quality characteristics of cold-pressed flaxseed oils during pan-heating. *Journal of the American Oil Chemists' Society* 84: 735-740.
- 26) Wee Sim Choo, Edward John Birch and Jean-Pierre Dufour. 2007. Physicochemical and quality characteristics of cold-pressed flaxseed oils. *Journal of Food Composition and Analysis* 20: 202-211.
- 27) Choo Wee Sim, Kharidah Muhammad, Salmah Yusof, Jamilah Bakar and Dzulkifly Mat Hashim. 2004. The optimisation of conditions for the production of acid-hydrolysed winged bean and

	soybean proteins with reduction of 3-monochloropropane-1,2-diol (3-MCPD). <i>International Journal of Food Science and Technology</i> 39: 947-958.
Publications/ Papers presented at technical meetings	<ol style="list-style-type: none"> 1) <u>Wee Sim Choo</u>. 2017. Betalains: Natural plant pigments with potential application in functional foods. Oral presentation at 6th Annual World Congress of Food and Nutrition, Shenyang, China, 15-17th September. 2) Yi Yi Yong, Gary Dykes, Sui Mae Lee, and <u>Wee Sim Choo</u>. 2016. Anti-biofilm activity of red pitahaya and red Spinach extracts against <i>Staphylococcus aureus</i> and <i>Pseudomonas aeruginosa</i> on polypropylene surfaces: a comparative study. Poster presentation at the Monash Science Symposium, Monash University Malaysia, 21st – 23rd Nov. 3) Ashwini Gengatharan, Gary Dykes and <u>Wee Sim Choo</u>. 2016. Application of betacyanins as natural colourants in yoghurts and ice cream. Oral presentation at the International Conference on Food Processing and Technology held in Rome, Italy, October 27-29. 4) Siew Yin Chan, <u>Wee Sim Choo</u>, David James Young and Xian Jun Loh. 2016. Thixotropic supramolecular pectin-poly(ethylene glycol) methacrylate (PEGMA) hydrogels. Poster presentation at the 36th Australasian Polymer Symposium, Mantra Lorne, Victoria, Australia, 20th-23rd November. 5) Yi Yi Yong, Gary Dykes, Sui Mae Lee and <u>Wee Sim Choo</u>. 2016. Effect of refrigerated storage on the betacyanin profile and antimicrobial activity of red pitahaya (<i>Hylocereus polyrhizus</i>). Poster presentation at the Malaysian Society for Microbiology Postgraduate Seminar 2016, Universiti Kebangsaan Malaysia, Malaysia, 24th August. 6) Meghna Jahajeeah and <u>Wee Sim Choo</u>. 2016. Probiotic viability and physicochemical characteristics of coconut water fermented with <i>Bifidobacterium longum</i>, with or without supplementation with inulin or fructooligosachharide. Oral presentation at the International Conference on Nutraceuticals and Functional Foods, Kalamata, Greece, 7-9th July. 7) Meghna Jahajeeah and <u>Wee Sim Choo</u>. 2016. Probiotic viability and physicochemical characteristics of coconut water fermented with <i>Bifidobacterium longum</i> ATCC BAA-999, with or without supplementation with inulin or fructooligosachharide, during refrigerated storage. Poster presentation at the 27th Intersity Biochemistry Seminar 2016, Universiti Putra Malaysia, Malaysia, 14th May.

- 8) Ashwini Gengatharan, Gary Dykes and Wee Sim Choo. 2015. Betalain extracts from *Hylocereus polyrhizus*: A potential natural red food colourant. Oral presentation at the 4th International Conference & Exhibition on Food Processing & Technology, London, United Kingdom, 10-12th August.
- 9) Elvina Amanda and Wee Sim Choo. 2015. Synbiotic potential of *Lactobacillus rhamnosus* ATCC 7469 in watermelon juice supplemented with inulin or fructooligosaccharide. Poster presentation at the 26th Intervarsity Biochemistry Seminar 2015, Monash University Malaysia, Malaysia, 16th May.
- 10) Huei Lin Lee and Wee Sim Choo. 2014. The effects of blanching, boiling and steaming on ascorbic acid content, total phenolic content and colour in cauliflowers (*Brassica oleracea* var. *Botrytis*). Oral presentation at ICAFE 2014 : XII International Conference on Agricultural and Food Engineering, Penang, Malaysia, 4-5th December.
- 11) Yi Yi Yong, Gary Dykes and Wee Sim Choo. 2014. Antimicrobial properties of red spinach (*Amaranthus dubius*) and red dragon fruit (*Hylocereus polyrhizus*): A comparative study. Poster presentation at the 21st MSMBB Annual Scientific Meeting 2014, Monash University Malaysia, Malaysia, 1st -3rd October.
- 12) Amy Saik Yi Hsan, Yau Yan Lim, Wee Sim Choo. 2014. Lipase-catalyzed acylation of quercetin with oleic acid to produce acylated quercetin analogues with enhanced lipophilicity and stability. Poster presentation at the 21st MSMBB Annual Scientific Meeting 2014, Monash University Malaysia, Malaysia, 1st -3rd October.
- 13) Siew Yin Chan, David James Young and Wee Sim Choo. 2014. Effect of particle size and purification methods on pectin extraction from cocoa husks. Poster presentation at the 21st MSMBB Annual Scientific Meeting 2014, Monash University Malaysia, Malaysia, 1st -3rd October.
- 14) Ashwini Gengatharan, Gary Dykes and Wee Sim Choo. 2014. Betalain extracts from *Hylocereus polyrhizus*: A potential natural red food colourant. Poster presentation at the 21st MSMBB Annual Scientific Meeting 2014, Monash University Malaysia, Malaysia, 1st -3rd October.
- 15) Ashwini Gengatharan, Gary Dykes and Wee Sim Choo. 2014. Concentration of betalain extracts from *Hylocereus polyrhizus* using fermentation technology. Oral presentation at Monash Science Symposium 2014, Monash University Malaysia, Malaysia, 18-19th June.
- 16) Lisa Octavia and Wee Sim Choo. 2014. Effect of refrigerated storage on the colour and composition of bioactive compounds in

strawberry. Oral presentation at the 25th Intersociety Biochemistry Seminar 2014, Universiti Kebangsaan Malaysia, Malaysia, 17th May.

- 17) Ashwini Gengatharan, Gary Dykes and Wee Sim Choo. 2013. Betalain extracts from *Hylocereus polyrhizus*: a potential natural red food colourant. Oral presentation at the Asia Pacific Food Innovation Conference 2013, Perth, Australia, 11-12th June.
- 18) Chia Ming Leong, Noranizan Mohd Adzahan, Sharifah Kharidah Syed Muhammad and Wee Sim Choo. 2013. Pectin extraction from jackfruit (*Artocarpus heterophyllus*) rind after freeze-and-thaw pretreatment. Poster presentation at the Food Innovation Asia Conference 2013, Bangkok, Thailand, 12-13th June.
- 19) Amy Yi Hsan Saik, Sek Chuen Chow and Wee Sim Choo. 2013. Enzymatic acylation of quercetin with cinnamic acid: effect of the origin of lipase, incubation temperature and molar ratio of substrate on bioconversion yield and regioselectivity. Poster presentation at the World Biotechnology Congress 2013, Boston, USA. 3rd-6th June.
- 20) Amy Yi Hsan Saik, Sek Chuen Chow and Wee Sim Choo. 2013. Optimization of the synthesis of acylated quercetin derivatives. Oral presentation at the School Science HDR Symposium 2013, Monash University Malaysia, Malaysia, 4-5th April.
- 21) Ashwini Gengatharan, Gary Dykes and Wee Sim Choo. 2013. The effect of pH on the stability of crude extracts of betalains from *Hylocereus polyrhizus* during refrigerated storage. Oral presentation at the School Science HDR Symposium 2013, Monash University Malaysia, Malaysia, 4-5th April.
- 22) Ashwini Gengatharan, Gary Dykes and Wee Sim Choo. 2012. The use of pectinase in improving the extraction of betalains from *Hylocereus polyrhizus*. Oral presentation at International Conference on Biotechnology 2012, Bogor, Indonesia, 13-14th November.
- 23) Pei En Lee, Jing See Goh and Wee Sim Choo. 2012. Effect of mixing parameters and formulations on the production of flaxseed oil emulsion and its characterization. Poster presentation at Institute of Food Technologists Annual Meeting & Food Expo 2012, Las Vegas Convention Center, Las Vegas, Nevada, USA. 25-28th June.
- 24) Wee Sim Choo and Jun Yan Yap. 2010. Antioxidant properties of *Momordica charantia* var. *maxima* and var. *minima*: A comparative study. Poster presentation at International Society for Nutraceuticals & Functional Foods Annual Conference: Nutraceutical, Functional Foods, Natural Health Products and Dietary Supplements, Bali, Indonesia, 10-15th October.

- 25) Wee Sim Choo and Edward John Birch. 2009. Radical scavenging activity of structured lipids synthesized by enzymatic transesterification with cinnamic and ferulic acids. Oral presentation at New Institute of Food Science and Technology Annual Conference, Food Elements, Putting the pieces together, Christchurch, New Zealand, 23rd – 25th June.
- 26) Wee Sim Choo and Edward John Birch. 2008. Synthesis of phenolic lipids by lipase-catalyzed transesterification and evaluation of their antioxidant activity. Oral presentation at American Oil Chemists' Society 99th Annual Meeting & Expo, Seattle, Washington, U.S.A., 18th – 21st May.
- 27) Wee Sim Choo, Edward John Birch and Jean-Pierre Dufour. 2007. Role of phenolic acids in the quality of cold-pressed flaxseed oil. Poster presentation at 3rd OUSA Postgraduate Symposium, University of Otago, Dunedin, New Zealand, 14th September.
- 28) Wee Sim Choo, Edward John Birch and Jean-Pierre Dufour. 2007. Flaxseed oil reborn. Oral presentation at New Institute of Food Science and Technology Annual Conference, Food - The Challenges, Wellington, New Zealand, 19th – 21st June.
- 29) Wee Sim Choo, Edward John Birch and Jean-Pierre Dufour. 2006. Physicochemical and quality characteristics of cold-pressed flaxseed oils. Poster presentation at Biennial Meeting of American Oil Chemists' Society, Australasian Section, Fats and Oils: Their Role in Food and Health, Werrabee, Australia, 2nd – 3rd November. Abstract published in *Food Australia* 59(4): 127-138.
- 30) Wee Sim Choo, Edward John Birch and Jean-Pierre Dufour. 2006. Physicochemical and stability characteristics of flaxseed oils during pan-heating. Oral presentation at American Oil Chemists' Society 97th Annual Meeting & Expo, St. Louis, Missouri, U.S.A., 30th April-3rd May.
- 31) Kharidah Muhammad, Salmah Yusof, Jamilah Bakar and Dzulkifly Mat Hashim and Choo Wee Sim. 2003. Chemical and sensory characterisation of acid-hydrolyzed and enzyme-hydrolyzed winged bean proteins. In *Proceedings of Conference in conjunction with the Public Institutions of Higher Learning (IPTA) Research & Development Exposition 2003*, Kuala Lumpur, Malaysia, 9-10th October, pp. 81-84. Serdang:Universiti Putra Malaysia Press.
- 32) Choo Wee Sim, Kharidah Muhammad, Salmah Yusof, Jamilah Bakar and Dzulkifly Mat Hashim. 2002. Development of enzyme-hydrolyzed winged bean protein. Oral Presentation at Malaysian Science and Technology Congress 2002, Symposium C: Life Sciences, 12-14th December, Kuching, Sarawak, Malaysia.

	<p>33) Kharidah Muhammad, <u>Choo Wee Sim</u>, Salmah Yusof, Jamilah Bakar and Dzulkifly Mat Hashim. 2002. A safe hydrolyzed vegetable protein (HVP) from winged bean. In <i>Universiti Putra Malaysia: Staying Ahead in Biotechnology. BioMalaysia 2002 Exhibition</i>, 1st-4th October, Putra World Trade Centre Kuala Lumpur. Universiti Putra Malaysia: Research Management Centre; http://www.rmc.upm.edu.my/biomalaysia2002/bioabstract.pdf</p> <p>34) <u>Choo Wee Sim</u>, Kharidah Muhammad, Salmah Yusof, Mohd. Suhaimi Alias, Jamilah Bakar and Dzulkifly Mat Hashim. 2002. Production of acid-hydrolyzed winged bean protein and its application in sauce. In <i>Proceedings of National Food Technology Seminar 2002, Sauces, Seasonings and Condiments – The Hidden Potential</i>, Kuala Lumpur, Malaysia, 14-15th May, pp. 120-122. Kuala Lumpur: Agricultural Research and Development Institute.</p>
Research grant	<p>1) MOSTI E-Science Fund. RM161,000. Project leader. Biosynthesis of acylated quercetin analogues and evaluation of their anticancer activity, April 2012 - September 2014.</p> <p>2) Monash University Bioactive Compound Research Strength Grant. RM40,000. Project leader. Physicochemical evaluations of low methoxy pectins and their gels, Jan 2012 - Dec 2012.</p>
Postgraduate student supervision	<p>1) Ashwini Gengatharan, Monash University Malaysia (main supervisor for PhD). Graduated in April 2016.</p> <p>2) Amy Saik Yi Hsan, Monash University Malaysia (main supervisor for PhD). Submitted thesis for examination in October 2018.</p> <p>3) Leong Chia Ming, Universiti Putra Malaysia (co-supervisor for MSc). Graduated November 2017.</p> <p>4) Chan Siew Yin, Monash University Malaysia (main supervisor for PhD). Graduated in November 2018.</p> <p>5) Yong Yi Yi, Monash University Malaysia (main supervisor for PhD). Graduated in November 2018.</p> <p>6) Ethel Jeyaraj Asirvatham, Monash University Malaysia (main supervisor for PhD). 2nd year of study.</p> <p>7) Priyanka Parhi, Monash University Malaysia (main supervisor for PhD). 2nd year of study.</p> <p>8) Michelle Ong Wei Kim, Monash University Malaysia (main supervisor for MSc). 1st year of study.</p>
Positions held at Monash University Malaysia	<p>1) Honours Coordinator, School of Science, Monash University Malaysia, Nov 2015 – current</p>

	<ol style="list-style-type: none"> 2) Mentoring Programme Coordinator, School of Science, Monash University Malaysia, Jan 2011 – current 3) Sessional Teaching Essentials Program (STEP) Coordinator, School of Science, Monash University Malaysia, Jan 2014 – Dec 2016 4) Chairperson, Orientation Committee, School of Science, Monash University Malaysia, July 2010 – current 5) Chairperson, Library and Learning Commons Committee, Monash University Malaysia, June 2012 – June 2014 6) Member, Library and Learning Commons Committee, Monash University Malaysia, July 2014 – Dec 2015 7) Member of School Education Committee, Staff-Student Liaison Committee, School of Science, Monash University Malaysia, Jan 2016 – current 8) Member, Academic Progress Referral Committee and Academic Progress Committee, School of Science, Monash University Malaysia, Jan 2017 – current 9) Member of the Course Advisory Panel for the Bachelor of Science (Environmental Management), School of Science, Monash University Malaysia, May 2012 – May 2014
External affiliations	<ol style="list-style-type: none"> 1) New Zealand Institute of Chemistry (Oils and fats specialist group, Professional member, 2005 – current). 2) Malaysian Institute of Food Technologists (Professional member, 2016 – current) 3) Institute of Food Technologists (Professional member, 2012). 4) American Oil Chemists' Society (Professional member, 2009). 5) American Oil Chemists' Society (Student member, 2005-2008). 6) New Zealand Institute of Food Science and Technology (Student member, 2005-2008).
Journal reviewer	<ol style="list-style-type: none"> 1) Food Chemistry 2) Carbohydrate Polymers 3) European Journal of Lipid Science and Technology 4) Journal of Food Science and Technology 5) Malaysian Journal of Nutrition 6) International Food Research Journal

Academic/ Corporate/ Community Engagement	<ol style="list-style-type: none"> 1) Careers in Food Science – Oral Presentation at the Sureworks Education and Further Fair Studies, Midvalley Exhibition Centre, Kuala Lumpur, Malaysia, 25th March 2018. 2) Where to after a food science degree? – Oral Presentation at the Sureworks Education Fair, Midvalley Exhibition Centre, Kuala Lumpur, Malaysia, 18th March 2017. 3) Healthy eating habits - Interactive talk for children from two shelter homes - Agathians Shelter and Yayasan Chow Kit on eating healthy and nutritious food in a fun environment. This is part of the Corporate Social Responsibility strategy of the Royal Bank of Canada in partnership with Monash University Malaysia, Jaya Shopping Mall, Petaling Jaya, 13th December 2015.
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