

# Resume of Chao Wang

## **Basic Information**



School:	School of Food Science and Engineering
Gender:	Male
Date of Birth:	197804
Title:	Lecturer
Education:	Ph. D of Food Science and Engineering
Tutor:	Ph. D's degree
Interest of research:	High-value food deep processing; Food fermentation and brewing; Agricultural product processing and storage; Functional foods; Food nutrition; Safety risk prevention and control

## **Academic Background**

1996.09 – 2000.06, Huazhong Agricultural University, Bachelor's degree of Food Science and Engineering

2000.09 – 2005.06, Huazhong Agricultural University, Ph.D of Food Science and Engineering (Agricultural product processing and storage engineering).

## **Representative Projects**

Prof. Wang has led or participated in more than 52 of natural science projects, including national science and technology support program, national “863” program, National Natural Science Foundation of China, National Agricultural Science and Technology Achievement Transformation Fund, Hubei Provincial Department of Education, Hubei Science and Technology Department, Wuhan Morning Light Program, and school-level and horizontal research projects.

## **Representative Articles and patents**

Prof. Wang has published 126 academic articles (including 21 SCI Region I papers) as the first author or corresponding author in J. Agric. Food Chem., Food Science etc. One of the scientific research achievements has been identified as internationally leading, and more than 20 have reached internationally advanced levels. He has obtained more than 100 national invention patents as the first inventor. In 2023, he was interviewed by the Central TV Station 2's "Economic Half Hour" on the transformation of scientific and technological achievements.

## **Representative Awards**

2023.12.23 - Selected as the scientific and technological innovation team of Hubei Province's "Chutian Talent" plan—Research on key technologies of selenoprotein peptides;

2023.10.03 - CCTV-2 "Economic Half Hour" Special Interview with Wang Chao's

Team (Reform Activates the "Driving Force" of Science and Communication);  
2022.11 - Selected for Xianning City's "Southern Hubei Talents" Talent Plan Xianning Municipal Party Committee Talent Office;  
2022.04 - The 23rd China Patent Award Excellence Award: A fermented koji material composite promoter and its preparation method (ZL201410143173.9);  
2022.04 - Selected as one of the top 100 patent invention leaders in Hubei Province, Hubei Intellectual Property Development Center, Hubei Invention Association;  
2022.03 - Selected as a distinguished professor of "Nanhu Scholar" of Hubei University of Technology;  
2021.12 - The Second Hubei High-Value Patent Gold Award, Hubei Intellectual Property Office: A mushroom black garlic sauce (ZL201610084262.X);  
2021.04 The First Hubei Patent Award Gold Award (HBZL2021-J-13-01) Hubei Provincial People's Government: A fermented koji composite promoter and its preparation method (ZL201410143173.9).