


<b>Yung-Hui Hu (胡永輝)</b>		
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### **Education**

- Master, Department of Food & Beverage Management, University of Kang Ning, Tainan, Taiwan. 2010/01.

### **Area of specialty**

Chinese Culinary, Menu Design, Restaurant Management, Therapy, Banquet management, Vegetarian Food, Restaurant Facility Management.

### **Academic Experience**

- Associate Professor, Department of Hospitality Management, Nan Jeon Institute of Technology.
- Associate Professor, Department of Hospitality Management, Tainan University of Technology.
- National Kaohsiung University of Hospitality Management, Department of Chinese Culinary, Part-Time Lecturer.
- Chia Nan University of Pharmacy & Science, Department of Applied Life Science and Health, Part-Time Lecturer.
- Providence University, Department of Tourism, Part-Time Lecturer.
- Tajen University, Department of Hospitality Management, Part-Time Lecturer.

### **Publications**

#### **Journal Papers:**

1. Shyu, Y.-S., Hu, Y. H., Huang, Y.-W., & Lee, J.-J. (2014). Effects of Different Pickle Solution on Egg Properties. Journal of Chung Hwa University of Medical Technology, Vol. 40, 29-40.
2. Shyu, Y.-S., Hu, Y. H., Huang, Y.-W., Tien, C.-J., Lee, J.-J., & Hwang, J.-Y. (2014). Effects of Vegetable Varieties and Blanching on Frozen Qualities. Journal of

Chung Hwa University of Medical Technology, Vol. 40, 13-28.

### **Conference Papers:**

1. Liang, J. J., Hu, Y. H., & Shu, Y. (2015). A study of Tainan consumer paying willingness for organic foods at restaurants. International Symposium on Intercultural Communication. 2015 International Conference on Multi-cultural Exchanges, March, 4, at Nan Jeon University of Science and Technology, Tainan, Taiwan.
2. Lu, C.-W., Hu, Y. H., Cai, X.-C., & Chen, Y.-A. (2014). Research and Development Practice of Taiwan Flower Cuisine – A Case Study of Roselle., 2014 International Conference on Food Show and Performance. May 30, at National Kaohsiung University of Hospitality & Tourism, Kaohsiung, Taiwan.

### **Books**

Tainan County Healthy Food Recipe Guide. Volumes 1~8.

### **Entrusted Practical Projects**

1. Hu, Y. H. 2016. Changchun Healthy Vegetarian Restaurant - Elite Professional Chef Training Project (Stage II August-December). #361050294
2. Hu, Y. H. 2016. Changchun Healthy Vegetarian Restaurant - Elite Professional Chef Training Project (Stage I July-October). #361050293
3. Hu, Y. H. 2014. Master A-Yi Vegetarian Buffet Restaurant - New Vegetarian Recipe Development Project (January-July). # 361030031

### **Honors and Awards**

- Singapore 7<sup>th</sup> Chinese Cuisine Competition Appetizer Golden Award, 2012
- Singapore 7<sup>th</sup> Chinese Cuisine Competition Group Golden Award, 2012
- Manila First Asian Cuisine Competition Hot Meal Golden Award, 2012
- 2010 Pot Cuisine Competition Group Golden Award, 2012
- 2010 Pot Cuisine Competition Personal First Course Golden Award, 2012
- 2009 World Fair Gourmet Competition Group Golden Award, 2012
- Department of Health, Executive Yuan of 1<sup>st</sup> Distinguished Chef Award
- 2008 National Excellent Labor Award
- 2008 Pre-Olympic Gourmet Competition Western Cuisine Golden Award,
- 2007 Asia Cuisine Competition Special Golden Award-Chef King Honor
- 2006 France International Cuisine Competition Le Cordon Bleu Award
- 1994 Taipei Chinese Cuisine Competition Vegetarian Silver Award
- 1993 Taipei Chinese Cuisine Competition Hot Meal Silver Award

## **Professional Certifications**

1. Category B and C of Chinese Culinary, Bureau of Labor,
2. Category C of Western Food Culinary, Bureau of Labor
3. Category C of Restaurant Service, Bureau of Labor

## **Professional Experience**

- Chef Manager, Fo-See European Vegetarian Restaurant, Tainan, Taiwan.  
1999/10-2003/10.
- Board Member, Tainan City Chef Professional Association, Tainan, Taiwan.  
1993/02~Present.
- Sen Hwa Kung Vegetarian Restaurant, assistant manager
- Hotel Kingdom, Cantonese Chef
- Exam and Facility Committee of Category C of Chinese Culinary, Bureau of Labor
- Judge of National Skill Contest
- Nan Jeon Institute of Technology, Director of Office of Research & Development

## **Professional Service**

Chinese Fresh cuisine development project director HJIT-9602-008  
Fu Hwa Sauce cuisine development project director HJIT-9702-040  
Health cuisine development & Application project director HJIT-9801-020  
Green Corridor Restaurant – Service quality development project HJIT-9802-099  
E-Do Japanese Cuisine Restaurant – Service quality development project director  
HJIT-9901-013  
Unemployment training project director for Category C of Chinese Culinary 2011 ;  
2012  
Unemployment training project director for Tainan vendor food 2010  
Unemployment training project director for vendor development 2009  
Tainan vocational high and college education 7-up project 2008