CURRICULUM VITAE

A. BUTIR-BUTIR PERIBADI ***(Personal Details)***			
Nama Penuh *(Full Name)*	Tan Chin Ping		Gelaran *(Title):* Professor Dr.
No. MyKad / No. Pasport *(Mykad No. / Passport No.)* 730505-10-5233	Warganegara *(Citizenship)* Malaysian	Bangsa *(Race)* Chinese	Jantina *(Gender)* Male
Jawatan *(Designation)*	Professor	Tarikh Lahir *(Date of Birth)*	05-05-1973

Alamat Semasa *(Current Address)*	Jabatan/Fakulti *(Department/Faculty)*	E-mel dan URL *(E-mail Address and URL)*
Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia 43400 UPM Serdang Selangor Tel: 03-89468418	Faculty of Food Science and Technology Tel: 03-89468355 Fax: 03-89423552	E-mail: tancp@upm.edu.my URL: http://foodclicks.upm.edu.my/dbase/academician/papar_cv_user.php?id=A02246 H/P: 012-6270192

B. KELAYAKAN AKADEMIK ***(Academic Qualification)***			
Nama Sijil / Kelayakan *(Certificate / Qualification obtained)*	Nama Sekolah Institusi *(Name of School / Institution)*	Tahun *(Year obtained)*	Bidang pengkhususan *(Area of Specialization)*
PhD	Universiti Putra Malaysia	2001	Food Processing
BS	Universiti Putra Malaysia	1998	Food Science and Technology

C. KEMAHIRAN BAHASA *(Language Proficiency)*					
Bahasa / *Language*	Lemah *Poor (1)*	Sederhana *Moderate (2)*	Baik *Good (3)*	Amat Baik *Very good (4)*	Cemerlang *Excellent (5)*
English					√
Bahasa Melayu					√
Chinese				√	
Lain-lain *(other):*					

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN
(Scientific experience and Specialisation)

Organization	*Position*	*Start Date*	*End Date*	*Expertise*
National Food Research Institute, Japan	JSPS Postdoctoral Fellow	1 September 2002	31 August 2004	Food Nanotechnology
University of Kiel	Visiting Resaercher	1 June 2012	28 February 2013	Lipid Technology
King Saud University	Visiting Professor	1 June 2011	Current	Lipid Technology
Chuzhou University	Distingushed Professor	1 December 2016	30 November 2018	Lipid Technology

E. PEKERJAAN *(Employment)*

Majikan */ Employer*	Jawatan */ Designation*	Jabatan / *Department*	Tarikh lantikan / *Start Date*	Tarikh tamat / *Date Ended*
Universiti Putra Malaysia	Head	Department of Food Technology	1 June 2013	-
Universiti Putra Malaysia	Professor	Department of Food Technology	24 August 2001	-

F. ANUGERAH DAN HADIAH *(Honours and Awards)*

Name of awards	*Title*	*Award Authority*	*Award Type*	*Year*
Academic Awards	Honored Student Award	American Oil Chemists' Society	International	2000
	Student Travel Grant	International Union of Food Science and Technology (IUFoST) and Korean Society of Food Science and Technology (KoSFoST)	International	2001
	JSPS Postdoctoral Fellowship for Foreign Researcher	Japan Society for Promotion of Science	International	2002
	UPM Research and Invention Award (1 Gold & 3 Silvers)	UPM	UPM	2002
	UPM Research and Invention Award (3 Silvers)	UPM	UPM	2003
	55th Nobel Laureates Meeting with Young Scientists	Academy Sciences of Malaysia	International	2005
	UPM Invention, Research and Innovation Award (1 bronze)	UPM	UPM	2005
	Young Researcher Award	UPM	UPM	2006

	UPM Invention, Research and Innovation Award (1 Gold)	UPM	UPM	2006
	MTE 2007 (1 bronze)	MTE	National	2007
	UPM Invention, Research and Innovation Award (5 Golds, 2 Silvers)	UPM	UPM	2007
	MTE 2008 (1 Gold)	MTE	National	2008
	ITEX 2008 (1 Gold)	ITEX	National	2008
	INS Award for Best Invention in Health Invention	ITEX	National	2008
	UPM Invention, Research and Innovation Award (4 Golds, 2 Silvers)	UPM	UPM	2008
	Bio-Inno Award	BioMalaysia	National	2008
	2 Gold Medals	Brussels Innova: World Exhibition on Innovation Research and New Technologies	International	2008
	UPM Invention, Research and Innovation Award (2 Gold, 1 Silver, 3 Bronze)	UPM	UPM	2009
	PECIPTA Malaysia (1 Gold, 1 Silver)	The International Exposition of Research and Invention of Institutions of Higher Learning	National	2009
	"Phospholipid Division Honorary Mentioned Paper"	101st AOCS Annual Meeting & Expo, Phoenix, Arizona, USA	International	2010
	3rd IAP Conference for Young Scientists	World Economic Forum's Annual Meeting of the New Champions	International	2010
	PACIFICHEM 2010 Young Scholar Grant,	International Chemical Congress of Pacific Basin Societies	International	2010
	TWAS Young Affiliate Fellow 2010-2014	TWAS	International	2010
	ProSPER.Net-Scopus Young Researcher Award 2010	ProSPER.Net & Elsevier	International	2011
	Top Research Scientist Malaysia	Academy Sciences of Malaysia	Malaysia	2013
Non-Academic Awards	-	-	-	-
Awards of Merit	-	-	-	-

G. SENARAI PENERBITAN (Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan) *(List of publications – author (s), title, journal, volume, page and year published)*	
Journal	Published more than 300 papers in various refereed journals (H-index of 40 as of 1 March 2019) Only selected publications (2018-2019)

1. Li, S., Li, C., Yang, Y., He, X., Zhang, B., Fu, X., Tan, C.P., Huang, Q. Starch granules as Pickering emulsifiers: Role of octenylsuccinylation and particle size (2019) Food Chemistry, 283, pp. 437-444.
2. Li, S., Zhang, B., Tan, C.P., Li, C., Fu, X., Huang, Q. Octenylsuccinate quinoa starch granule-stabilized Pickering emulsion gels: Preparation, microstructure and gelling mechanism (2019) Food Hydrocolloids, 91, pp. 40-47.
3. Goh, K.M., Maulidiani, M., Rudiyanto, R., Wong, Y.H., Ang, M.Y., Yew, W.M., Abas, F., Lai, O.M., Wang, Y., Tan, C.P. Rapid assessment of total MCPD esters in palm-based cooking oil using ATR-FTIR application and chemometric analysis (2019) Talanta, 198, pp. 215-223.
4. Lian, W., Wang, W., Tan, C.P., Wang, J., Wang, Y. Immobilized Talaromyces thermophilus lipase as an efficient catalyst for the production of LML-type structured lipids (2019) Bioprocess and Biosystems Engineering, 42 (2), pp. 321-329.
5. Wong, Y.H., Goh, K.M., Nyam, K.L., Nehdi, I.A., Sbihi, H.M., Tan, C.P. Effects of natural and synthetic antioxidants on changes in 3-MCPD esters and glycidyl ester in palm olein during deep-fat frying (2019) Food Control, 96, pp. 488-493.
6. Wong, Y.H., Goh, K.M., Abas, F., Maulidiani, M., Nyam, K.L., Nehdi, I.A., Sbihi, H.M., Gewik, M.M., Tan, C.P. Rapid quantification of 3-monochloropropane-1,2-diol in deep-fat frying using palm olein: Using ATR-FTIR and chemometrics (2019) LWT, 100, pp. 404-408.
7. Khoo, L.W., Kow, A.S.F., Maulidiani, M., Ang, M.Y., Chew, W.Y., Lee, M.T., Tan, C.P., Shaari, K., Tham, C.L., Abas, F. 1H-NMR metabolomics for evaluating the protective effect of Clinacanthus nutans (Burm. f) Lindau water extract against nitric oxide production in LPS-IFN-γ activated RAW 264.7 macrophages (2019) Phytochemical Analysis, 30 (1), pp. 46-61.
8. Tan, T.B., Nakajima, M., Tan, C.P. Effect of polysaccharide emulsifiers on the fabrication of monodisperse oil-in-water emulsions using the microchannel emulsification method (2018) Journal of Food Engineering, 238, pp. 188-194.
9. Auwal, S.M., Zarei, M., Tan, C.P., Basri, M., Saari, N. Enhanced physicochemical stability and efficacy of angiotensin I-converting enzyme (ACE) - Inhibitory biopeptides by chitosan nanoparticles optimized using Box-Behnken design (2018) Scientific Reports, 8 (1), art. no. 10411, .
10. Liang, H., Qin, X., Tan, C.P., Li, D., Wang, Y. Choline-Chloride-Based Eutectic Solvent for the Efficient Production of Docosahexaenoyl and Eicosapentaenoyl Ethanolamides via an Enzymatic Process (2018) Journal of Agricultural and Food Chemistry, 66 (46), pp. 12361-12367.
11. Chew, S.C., Tan, C.P., Nyam, K.L. Microencapsulation of refined kenaf (Hibiscus cannabinus L.) seed oil by spray drying using β-cyclodextrin/gum arabic/sodium caseinate (2018) Journal of Food Engineering, 237, pp. 78-85.
12. Cheong, A.M., Tan, C.P., Nyam, K.L. Stability of Bioactive Compounds and Antioxidant Activities of Kenaf Seed Oil-in-Water Nanoemulsions under Different Storage Temperatures (2018) Journal of Food Science, 83 (10), pp. 2457-2465.
13. Khor, Y.P., Koh, S.P., Long, K., Chong, G.H., Tan, C.P. Stability Assessment of Virgin Coconut Oil-Based Emulsion Products (2018) JAOCS, Journal of the American Oil Chemists' Society, 95 (10), pp. 1329-1339.
14. Choo, K.Y., Kho, C., Ong, Y.Y., Thoo, Y.Y., Lim, R.L.H., Tan, C.P., Ho, C.W. Studies on the storage stability of fermented red dragon fruit (Hylocereus polyrhizus) drink (2018) Food Science and Biotechnology, 27 (5), pp. 1411-1417.
15. Lian, W., Li, D., Zhang, L., Wang, W., Faiza, M., Tan, C.P., Yang, B., Lan, D., Wang, Y. Synthesis of conjugated linoleic acid-rich triacylglycerols by immobilized mutant lipase with excellent capability and recyclability (2018) Enzyme and Microbial Technology, 117, pp. 56-63.

16. Khoo, L.W., Audrey Kow, S.F., Maulidiani, M., Lee, M.T., Tan, C.P., Shaari, K., Tham, C.L., Abas, F. Plasma and urine metabolite profiling reveals the protective effect of Clinacanthus nutans in an ovalbumin-induced anaphylaxis model: 1H-NMR metabolomics approach (2018) Journal of Pharmaceutical and Biomedical Analysis, 158, pp. 438-450.
17. Chew, S.C., Tan, C.P., Nyam, K.L. Effect of Gum Arabic, β-Cyclodextrin, and Sodium Caseinate as Encapsulating Agent on the Oxidative Stability and Bioactive Compounds of Spray-Dried Kenaf Seed Oil (2018) Journal of Food Science, 83 (9), pp. 2288-2294.
18. Ma, B., Cheong, L.-Z., Weng, X., Tan, C.-P., Shen, C. Lipase@ZIF-8 nanoparticles-based biosensor for direct and sensitive detection of methyl parathion (2018) Electrochimica Acta, 283, pp. 509-516.
19. Khoo, L.W., Kow, A.S.F., Maulidiani, M., Lee, M.T., Tan, C.P., Shaari, K., Tham, C.L., Abas, F. Hematological, biochemical, histopathological and1H-NMR Metabolomics application in acute toxicity evaluation of clinacanthus nutans water leaf extract (2018) Molecules, 23 (9), art. no. 2172, .
20. Shtay, R., Tan, C.P., Schwarz, K. Development and characterization of solid lipid nanoparticles (SLNs) made of cocoa butter: A factorial design study (2018) Journal of Food Engineering, 231, pp. 30-41.
21. Cheong, A.M., Tan, Z.W., Patrick, N.O., Tan, C.P., Lim, Y.M., Nyam, K.L. Improvement of gastroprotective and anti-ulcer effect of kenaf seed oil-in-water nanoemulsions in rats (2018) Food Science and Biotechnology, 27 (4), pp. 1175-1184.
22. Chong, W.-T., Tan, C.-P., Cheah, Y.-K., Lajis, A.F.B., Dian, N.L.H.M., Kanagaratnam, S., Lai, O.-M. Optimization of process parameters in preparation of tocotrienol-rich red palm oil-based nanoemulsion stabilized by Tween80-Span 80 using response surface methodology (2018) PLoS ONE, 13 (8), art. no. e0202771, .
23. Mediani, A., Abas, F., Maulidiani, M., Abu Bakar Sajak, A., Khatib, A., Tan, C.P., Ismail, I.S., Shaari, K., Ismail, A., Lajis, N.H. Metabolomic analysis and biochemical changes in the urine and serum of streptozotocin-induced normal- and obese-diabetic rats (2018) Journal of Physiology and Biochemistry, 74 (3), pp. 403-416.
24. Cheong, K.W., Mirhosseini, H., Tabatabaee Amid, B., Sheikh Abdul Hamid, N., Tan, C.P. The influence of main emulsion components on the physicochemical properties of soursop beverage emulsions: A mixture design approach (2018) Journal of Dispersion Science and Technology, 39 (7), pp. 934-942.
25. Cheong, A.M., Tan, C.P., Nyam, K.L. Effect of Emulsification Method and Particle Size on the Rate of in vivo Oral Bioavailability of Kenaf (Hibiscus cannabinus L.) Seed Oil (2018) Journal of Food Science, 83 (7), pp. 1964-1969.
26. Cheong, A.M., Tan, C.P., Nyam, K.L. Emulsifying conditions and processing parameters optimisation of kenaf seed oil-in-water nanoemulsions stabilised by ternary emulsifier mixtures (2018) Food Science and Technology International, 24 (5), pp. 404-413.
27. Mokbli, S., Nehdi, I.A., Sbihi, H.M., Tan, C.P., Al-Resayes, S.I., Rashid, U. Yucca aloifolia Seed Oil: A New Source of Bioactive Compounds (2018) Waste and Biomass Valorization, 9 (7), pp. 1087-1093.
28. Chang, H.W., Tan, T.B., Tan, P.Y., Abas, F., Lai, O.M., Wang, Y., Wang, Y., Nehdi, I.A., Tan, C.P. Microencapsulation of fish oil using thiol-modified β-lactoglobulin fibrils/chitosan complex: A study on the storage stability and in vitro release (2018) Food Hydrocolloids, 80, pp. 186-194.
29. Chew, S.-C., Tan, C.-P., Lai, O.-M., Nyam, K.-L. Changes in 3-MCPD esters, glycidyl esters, bioactive compounds and oxidation indexes during kenaf seed oil refining (2018) Food Science and Biotechnology, 27 (3), pp. 905-914.
30. Mokbli, S., Sbihi, H.M., Nehdi, I.A., Romdhani-Younes, M., Tan, C.P., Al-Resayes, S.I. Characteristics of Chamaerops humilis L. var. humilis seed

oil and study of the oxidative stability by blending with soybean oil (2018) Journal of Food Science and Technology, 55 (6), pp. 2170-2179.

31. Li, D., Wang, W., Zhang, L., Liu, N., Faiza, M., Tan, C.P., Yang, B., Lan, D., Wang, Y. Synthesis of CLA-Rich Lysophosphatidylcholine by Immobilized MAS1-H108A-Catalyzed Esterification: Effects of the Parameters and Monitoring of the Reaction Process (2018) European Journal of Lipid Science and Technology, 120 (6), art. no. 1700529, .
32. Chew, S.C., Tan, C.P., Nyam, K.L. In-vitro digestion of refined kenaf seed oil microencapsulated in β-cyclodextrin/gum arabic/sodium caseinate by spray drying (2018) Journal of Food Engineering, 225, pp. 34-41.
33. Lee, W.J., Tan, C.P., Sulaiman, R., Chong, G.H. Solubility of red palm oil in supercritical carbon dioxide: Measurement and modelling (2018) Chinese Journal of Chemical Engineering, 26 (5), pp. 964-969.
34. Daniali, G., Jinap, S., Sanny, M., Tan, C.P. Effect of amino acids and frequency of reuse frying oils at different temperature on acrylamide formation in palm olein and soy bean oils via modeling system (2018) Food Chemistry, 245, pp. 1-6.
35. Lee, W.J., Tan, C.P., Sulaiman, R., Smith, R.L., Jr., Chong, G.H. Microencapsulation of red palm oil as an oil-in-water emulsion with supercritical carbon dioxide solution-enhanced dispersion (2018) Journal of Food Engineering, 222, pp. 100-109.
36. Mokbli, S., Sbihi, H.M., Nehdi, I.A., Romdhani-Younes, M., Tan, C.P., Al-Resayes, S.I. A Comparative Study of Brachychiton populneus Seed and Seed-Fiber Oils in Tunisia (2018) Waste and Biomass Valorization, 9 (4), pp. 635-643.
37. Li, D., Faiza, M., Ali, S., Wang, W., Tan, C.P., Yang, B., Wang, Y. Highly Efficient Deacidification of High-Acid Rice Bran Oil Using Methanol as a Novel Acyl Acceptor (2018) Applied Biochemistry and Biotechnology, 184 (4), pp. 1061-1072.
38. Biswas, N., Cheow, Y.L., Tan, C.P., Siow, L.F. Physicochemical Properties of Enzymatically Produced Palm-Oil-Based Cocoa Butter Substitute (CBS) With Cocoa Butter Mixture (2018) European Journal of Lipid Science and Technology, 120 (3), art. no. 1700205, .
39. Cheong, A.M., Jessica Koh, J.X., Patrick, N.O., Tan, C.P., Nyam, K.L. Hypocholesterolemic Effects of Kenaf Seed Oil, Macroemulsion, and Nanoemulsion in High-Cholesterol Diet Induced Rats (2018) Journal of Food Science, 83 (3), pp. 854-863.
40. Nehdi, I.A., Sbihi, H.M., Tan, C.P., Rashid, U., Al-Resayes, S.I. Chemical Composition of Date Palm (Phoenix dactylifera L.) Seed Oil from Six Saudi Arabian Cultivars (2018) Journal of Food Science, 83 (3), pp. 624-630.
41. Chang, H.W., Tan, T.B., Tan, P.Y., Abas, F., Lai, O.M., Wang, Y., Wang, Y., Nehdi, I.A., Tan, C.P. Physical properties and stability evaluation of fish oil-in-water emulsions stabilized using thiol-modified β-lactoglobulin fibrils-chitosan complex (2018) Food Research International, 105, pp. 482-491.
42. Tan, P.Y., Tan, T.B., Chang, H.W., Tey, B.T., Chan, E.S., Lai, O.M., Baharin, B.S., Nehdi, I.A., Tan, C.P. Effects of storage and yogurt matrix on the stability of tocotrienols encapsulated in chitosan-alginate microcapsules (2018) Food Chemistry, 241, pp. 79-85.
43. Tiong, S.H., Saparin, N., Teh, H.F., Ng, T.L.M., Md Zain, M.Z.B., Neoh, B.K., Md Noor, A., Tan, C.P., Lai, O.M., Appleton, D.R. Natural Organochlorines as Precursors of 3-Monochloropropanediol Esters in Vegetable Oils (2018) Journal of Agricultural and Food Chemistry, 66 (4), pp. 999-1007.
44. Mohammed, N.K., Meor Hussin, A.S., Tan, C.P., Abdul Manap, M.Y., Alhelli, A.M. Quality changes of microencapsulated Nigella sativa oil upon accelerated storage (2018) International Journal of Food Properties, 20, pp. S2395-S2408.
45. Auwal, S.M., Zarei, M., Tan, C.P., Saari, N. Comparative physicochemical stability and efficacy study of lipoid S75-biopeptides nanoliposome composite produced by conventional and direct heating methods (2018)

	International Journal of Food Properties, 21 (1), pp. 1646-1660. 46. Wu, Y.-X., Kim, Y.-J., Kwon, T.-H., Tan, C.-P., Son, K.-H., Kim, T. Anti-inflammatory effects of mulberry (Morus alba L.) root bark and its active compounds (2018) Natural Product Research, . Article in Press. 47. Nehdi, I.A., Sbihi, H.M., Blidi, L.E., Rashid, U., Tan, C.P., Al-Resayes, S.I. Biodiesel production from Citrillus colocynthis oil using enzymatic based catalytic reaction and characterization studies (2018) Protein and Peptide Letters, 25 (2), pp. 164-170. 48. Choo, K.Y., Kho, C., Ong, Y.Y., Thoo, Y.Y., Lim, L.H., Tan, C.P., Ho, C.W. Fermentation of red dragon fruit (Hylocereus polyrhizus) for betalains concentration (2018) International Food Research Journal, 25 (6), pp. 2539-2546. 49. Goh, K.M., Wong, Y.H., Ang, M.Y., Yeo, S.C.M., Abas, F., Lai, O.M., Tan, C.P. Comparison assessment between SIM and MRM mode in the analysis of 3-MCPD ester, 2-MCPD ester and glycidyl ester (2018) Food Research International, . Article in Press. 50. Khoo, L.W., Audrey Kow, S., Lee, M.T., Tan, C.P., Shaari, K., Tham, C.L., Abas, F. A Comprehensive Review on Phytochemistry and Pharmacological Activities of Clinacanthus nutans (Burm.f.) Lindau (2018) Evidence-based Complementary and Alternative Medicine, 2018, art. no. 9276260, . 51. Sim, B.I., Muhamad, H., Lai, O.M., Abas, F., Yeoh, C.B., Nehdi, I.A., Khor, Y.P., Tan, C.P. New insights on degumming and bleaching process parameters on the formation of 3-monochloropropane-1,2-diol esters and glycidyl esters in refined, bleached, deodorized palm oil (2018) Journal of Oleo Science, 67 (4), pp. 397-406. 52. Lee, Y.-Y., Tang, T.-K., Phuah, E.-T., Karim, N.A.A., Alitheen, N.B.M., Tan, C.-P., Razak, I.S.A., Lai, O.-M. Structural difference of palm based Medium- and Long-Chain Triacylglycerol (MLCT) further reduces body fat accumulation in DIO C57BL/6J mice when consumed in low fat diet for a mid-term period (2018) Food Research International, 103, pp. 200-207.
Books/Monographs	-
Chapter in book	1. **Tan, C.P.**, Y.B. Che Man, J. Selamat, and M.S.A. Yusoff, Chapter 10: Efficacy of Natural and Synthetic Antioxidants in RBD Palm Olein by Differential Scanning Calorimetry, in *Micronutrients and Health: Molecular Biological Mechanisms*, edited by K. Nesaretnam and L. Packer, American Oil Chemists' Society, Champaign, pp. 108-118, 2001 (ISBN 1-893997-19-7). 2. Che Man, Y.B., and **C.P. Tan,** Chapter 2: Carotenoids, in *Lipids for Functional Foods and Nutraceuticals*, edited by F. Gunstone, The Oily Press, Bridgwater, pp. 25-52, 2003 (ISBN 0-9531949-3-0). 3. **Tan, C.P.**, and Y.B. Che Man, Chapter 1: Analysis of Edible Oils by Differential Scanning Calorimetry, in *Advances in Lipid Methodology, Vol. 5*, edited by R.O. Adlof, The Oily Press, Bridgwater, pp. 1-42, 2003 (ISBN 0-9531949-6-5). 4. Hayati, I.N., Y.B. Che Man, I.N. Aini, and **C.P. Tan**, Dynamic rheological study on O/W emulsions as affected by polysaccharide interactions using a mixture design approach. In *Gums and Stabilisers for the Food Industry 15*, edited by P.A. Williams and G.O. Phillips, RSC Publishing, Cambridge, UK, pp. 267-274, 2010 (ISBN 978-1-84755-199-3).
Proceedings	Presented more than 250 papers in various national and international conferences.
Other publications	-

H. TEACHING EXPERIENCE

More than 16 years' experience in lecturing and laboratory teaching in principle in food processing and preservation, fats and oils technology, food chemistry and technology for plant- and animal-based products, food innovation,

product development, sensory evaluation of food, fats and oils chemistry and technology, food industry waste engineering, research methodology and statistics in food science and technology, introduction to food science at the undergraduate and postgraduate levels. I have taught more than 200 credit hours since 2001.

I. SUPERVISION OF STUDENTS

1 Main Supervisor for 27 PhD and 17 MSc students, where 15 PhD and 14 MSc students have graduated.
2 Co-supervisor for 40 PhD and 29 MSc students, where 24 PhD and 21 MSc students have graduated.
3 Main- and/or co-supervisor for more than 100 BSc. research project students.