|  |  |
| --- | --- |
| **Name：**  **Yufan WANG**  **Address**  **Shandong Agricultural University, No.61, Daizong Street Taian, Shandong Province, P. R.China**  Tel: (+86) 135000555333  Email: yfwang@gmail.com | **插入照片处** |

**CAREER OBJECTIVE**

I apply for the doctoral candidate of your university in 2022. During my postgraduate studies,I have been engaged in research on the processing of functional fruit and vegetable products, and have a relatively comprehensive understanding of new food processing and testing technologies, Therefore, I plan to study the extraction process, structural analysis and biological activity of functional components of fruit and vegetable products during my PhD study.

|  |  |
| --- | --- |
| **GENDER** | **Male** |
| **DATE OF BIRTH** | **January, 16th, 1997** |
| **NATIONALITY** | **Chinese** |
| **STATE** | **Shandong Province** |
| **LOCAL GOVERNMENT AREA** | **Taian** |
| **TOWN OF ORIGIN** | **Taian City** |
| **MARITAL STATUS** | **unmarried** |
| **CURRENT POSTAL ADDRESS** | **No.61, Daizong Street Taian, Shandong Province, P. R. China** |
| **EMAIL ADDRESS(ES)** | **yfwang@gmail.com** |
| **PERMANENT HOME ADDRESS** | **No.19, MishanFeicheng, Taian, Shandong Province, P. R. China** |
| **INSTITUTIONS ATTENDED WITH DATES** | **Shandong Agricultural University, Master, 2019** |
| **ACADEMIC QUALIFICATIONS WITH DATES** | **Shandong Agricultural University, Master, 2022**  **Shandong Agricultural University, Bachelor, 2019** |
| **LIST OF RESEARCH WORKS AND PUBLICATIONS WITH DATES** | **Yufan WANG**, XX X, XX X (2021). Research progress on brewing technology and functional components of pears. (in Chinese) *China Condiment,*46(07): 119-122.  XX X, **Yufan WANG**, XX X, (2021). Research Progress on Fruit Vinegar and Juice. (in Chinese) *China Condiment,*44(06):132-134. |
| **WORKING EXPERIENCE** | **Guorentang Food Technology Co., Ltd., Shandong. (06/2019-08/2019)**  Participated in fruit wine research and development projects,undertook the research of the main fermentation process and adjusted the product properties and quality according to the feedback information. |
| **RESEARCH EXPERIENCE** | During my postgraduate studies, I studied the processing of functional fruit and vegetable products, like fermentation process of the blackened jujube vinegar, and further studied the physical chemical properties, antioxidant activity in the fermentation process. For now I have a certain scientific research ability and have a better understanding of food field. |
| **EXTRACURRICULAR ACTIVITIES** | Participated in the study of food testing instruments in Anpu Testing Co., Ltd.(2019), and learned the operation of ICP-MS, GC,GC-MS, HPLC, and other instruments. |
| **NAMES AND ADDRESS OF REFEREES** | XX X, Professor, Shandong Agricultural University  XX X, Professor, Shandong Agricultural University |