

ผศ. ดร. ศศิกานต์ กุ๊พงษ์ศักดิ์ (Asst. Prof. Dr. Sasikan Kupongsak)

ตำแหน่งปัจจุบัน ผู้ช่วยศาสตราจารย์

สถานที่ทำงาน ภาควิชาเทคโนโลยีทางอาหาร คณะวิทยาศาสตร์ จุฬาลงกรณ์มหาวิทยาลัย ถนนพญาไท
แขวงวังใหม่ เขตปทุมวัน กรุงเทพฯ 10330

Email: Sasikan.K@chula.ac.th, kupongsak@hotmail.com

คุณวุฒิ

Ph.D. (Biological Engineering, University of Missouri-Columbia, USA.)	พ.ศ. 2546
M.S. (Post-harvest and Food Process Engineering, AIT, Thailand)	พ.ศ. 2538
B.Sc. (Hons) (Food Technology, KKU, Thailand)	พ.ศ. 2535

สาขาที่มีความเชี่ยวชาญ

Food Processing Technology (Thermal and Nonthermal Processes)

Fat and Oil Technology

Food Process Control

Application of Intelligent System and Computerized SPC for Food Process Control

ผลงานทางวิชาการที่ผ่านมา

บทความวิจัยที่ตีพิมพ์ในวารสารวิชาการระดับนานาชาติ

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2. Kummode S., Thitimakorn T. and **Kupongsak S.** 2020. Determination of the volumetric soil water content of two soil types using ground penetrating radar: A case study in Thailand. *EnvironmentAsia* 13,2: 78-87
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13. **Kupongsak, S** and Kansuwan, W. 2012. Effects of Soybean and Palm Olein Oil Blends on Formation of Polar Compounds during Deep-Fat Frying of French Fries. *Journal of Applied Science Research* 8(9): 4777-4782.

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ผลงานตีพิมพ์ในระดับชาติ

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การนำเสนอผลงานระดับชาติ/นานาชาติ

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2. Pandolsook, S., and **Kupongsak, S.** Replacing margarine in cookies with bleached rice bran wax organogel emulsions. Oral Presentation In: The National Conference of Home Economics 2017, 20-21 December 2017, SuanDusit University, Bangkok, Thailand.
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