



## Honors and Awards

- National-level talents in the tens of millions (Prof. Jianrong Li)
- National "Ten thousand people plan" young top talent (Prof. Xuepeng Li)
- National Grade II Prize of Science and Technology Progress of China
- First prize of Liaoning Science and Technology Progress Award
- First prize of Liaoning Teaching Achievement Award
- Prominent Contribution Award of Chinese Institute of Food Science and Technology
- Distinguished Young Talent Award of Chinese Institute of Food Science and Technology



## International Cooperation

- Appointment 4 international Adjunct Professors from USA and Canada.
- Organized & Co-organized 3 International Conference
- Establishing long-term cooperation relationship with more than 30 institutions of higher learning and scientific research from about 20 regions and countries, such as the USA, Japan, Poland, and Canada.
- Bachelor Programs: Food Science and Engineering (A joint program held by BU and Warsaw University of Life Sciences, Poland)
- Master Programs: Food processing and security, Enrolled international postgraduate students from Burundi, Pakistan.

The college upholds the motto of "Virtue, Diligence, Truth, and Innovation" and remains committed to the responsibility and mission of "seeking well-being for farmers, promoting health for consumers." With its strong faculty team and advanced research platforms, the college is dedicated to teaching, research, and social services in the field of food science and engineering.



**College of Food Science  
and Engineering  
at Bohai University**

**Virtue, Diligence, Truth, and Innovation**



## Overview

The discipline of food science and engineering at Bohai University (BU) derived from the Department of Veterinary Medicine founded in 1952. With the unremitting efforts made by generations of faculties in the past more than 70 years, the discipline has gradually risen to fame. The College of Food Science and Engineering developed the discipline into Liaoning Provincial first-class key discipline. According to the latest ESI, BU's discipline of agriculture science, 100% of which is contributed by the discipline of food science, ranked in the top 1% worldwide. According to ShanghaiRanking's Global Ranking of Academic Subjects, BU's discipline of food science and engineering ranked 51-75 worldwide.



## Academics

### Degree

### Programs

#### Bachelor (4 years)

Food Science and Engineering (National level first-class major)  
 Food Quality and Safety (National level first-class major)  
 Food Nutrition and Wellness  
 Food Science and Engineering (BU-SGGW joint program)

#### Master (3 years)

Food Nutrition and Safety  
 Grain, Oil and Plant Protein Engineering  
 Agricultural Products Processing and Storage Engineering  
 Aquatic Products Processing and Storage Engineering  
 Food Processing and Security



## Faculty and Students

- The teaching faculty comprises 70 full-time teachers, including 19 professors and 29 associate professors. More than 95% of full-time teachers have Ph. D degree.
- Over 1,500 students enroll in the school, including 960 undergraduates, and 550 master students.

## Research Groups & Fields

Food Nutrition and Safety (Group leader: Prof. Jianrong Li, Vice President of BU)

Grain & Oil Science and Technology (Group leader: Prof. He Liu, Vice President of BU)

Aquatic Products Storage and Processing (Group leader: Prof. Xuepeng Li, Dean of the College)

Meat Science and Technology (Group leader: Prof. Dengyong Liu, Deputy Dean of the College)

Fruit & Vegetable Storage and Processing (Group leader: Prof. Danshi Zhu)

The research fields include food engineering, food chemistry, food microbiology, food biotechnology, food nutrition and function, food quality and safety. The overall goal of research is to convert the raw agricultural products into foods for human consumption, and improve the quality, shelf-life, nutrition and safety of food.

## Research Centres

- The College enjoys powerful systematic support from 20 well-equipped scientific research platforms, two of which are national-level platforms.
- National & Local Joint Engineering Research Center of Preservation, Processing and Safety Control Technology for Fresh Agricultural and Aquatic Products
  - National R&D Branch Centre for Surimi and Surimi Products Processing
  - China Light Industry Key Laboratory of Marine Fish Processing
  - Liaoning Provincial Key Lab of Food Safety
  - Liaoning Provincial Key Laboratory of Agricultural Products Processing, Emission Reduction, Efficiency and Comprehensive Utilization of Resources
  - Liaoning Provincial Collaborative Innovation Center of Fresh Agricultural Products Storage and Processing and Safety Control
  - Liaoning Provincial Engineering Research Center of Grain Food Biological Efficient Conversion

## Research Projects and Funding

- More than 70 international and national research & development projects
- More than 130 provincial research & development projects
- More than 150 industrial research & development projects
- More than 50 famous food companies in China joined the Industry-Academia-Research alliances directed by the College.

