

## Yeonhwa Park

Associate Professor and F.J. Francis Endowed Chair

240 Chenoweth Lab

Department of Food Science

University of Massachusetts

Phone: (413) 545-1018

Fax: (413) 545-1262

E-mail: [ypark@foodsci.umass.edu](mailto:ypark@foodsci.umass.edu)

### Education:

B.S.	Seoul National University, Korea	1984-1988	Pharmacy
M.S.	Seoul National University, Korea	1988-1990	Pharmacy (Analytical Chemistry/ Natural Product Chemistry)
Ph. D.	University of Wisconsin-Madison	1990-1996	Food Sciences (Food Safety) (Minor: Environmental Toxicology)

### Professional Experience:

1988-1990	<b>Research Assistant</b> , Natural Products Research Institute, College of Pharmacy, Seoul National University, Korea.
1989-1990	<b>Teaching Assistant</b> (Natural Products Chemistry), Natural Products Research Institute, Seoul National University, Korea.
1990-1996	<b>Research Assistant</b> , Food Res. Inst., University of Wisconsin-Madison
1996-June 2001	<b>Research Associate</b> , Food Res. Inst., University of Wisconsin-Madison
July 2001-June 2002	<b>Assistant Scientist</b> , Dept. of Biochem., University of Wisconsin-Madison
July 2002-July 2004	<b>Assistant Scientist</b> , Food Res. Inst., University of Wisconsin-Madison
Aug. 2004-Aug. 2010	<b>Assistant Professor, F.J. Francis Endowed Chair</b> , Department of Food Science, University of Massachusetts
Sept. 2010-present	<b>Associate Professor, F.J. Francis Endowed Chair</b> , Department of Food Science, University of Massachusetts

### Membership:

The American Oil Chemists Society  
American Chemical Society  
American Society for Nutrition  
Institute of Food Technologists  
American Heart Association  
Korean-American Scientist and Engineers Association

## Awards:

Armstrong Fund for Science Award at UMass  
 ILSI 2007 Future Leader Award  
 Service Award 2007 & 2008 IFT Food Chemistry Division  
 2003 Young Scientist Research Award, American Oil Chemists Society  
 2<sup>nd</sup> place FRI 2004 Annual Meeting poster competition  
 Travel Award, April 2002, Department of Biochemistry, University of Wisconsin-Madison

## Publications

### *Refereed Journals*

#### *Since joining the University of Massachusetts*

1. K.-H. Kim, and **Y. Park**, Food Components with Anti-Obesity Effects, *Ann. Rev. Food Sci. Nutr.* (submitted).
2. YH. Park, M. Terk, and **Y. Park**, Interaction between Dietary Conjugated Linoleic Acid (CLA) and Calcium Supplementation on Bone and Fat Mass, *J. Bone Miner. Meta.* (submitted).
3. A. Dilzer, and **Y. Park**, Implication of Conjugated Linoleic Acid (CLA) in Human Health, *Crit. Rev. Food Sci. Nutr.* (accepted).
4. YH. Park, and **Y. Park** (2010) Conjugated Nonadecadienoic Acid is More Potent Than Conjugated Linoleic Acid on Body Fat Reduction, *J. Nutr. Biochem.* **21**: 764-773.
5. E. A. Decker, and **Y. Park** (2010) Healthier meat products as functional food, *Meat Science* **86**: 49-55.
6. **Y. Park**, K. J. Albright, J. M. Storkson, W. Liu, and M. W. Pariza (2010) Effects of Dietary Conjugated Linoleic Acid (CLA) on Spontaneously Hypertensive Rats, *J. Functional Foods* **2**: 54-59.
7. **Y. Park** (2009) Conjugated Linoleic Acid (CLA): Good or Bad *trans* Fat? *J. Food Comp. Anal.* **22S**: S4-S12.
8. **Y. Park**, and M. W. Pariza (2009) Bioactivities and Potential Mechanisms of Action for Conjugated Fatty Acids, *Food Sci. Biotech.* **18**: 586-593.
9. D. J. McClements, E. A. Decker, **Y. Park**, and J. Weiss (2009) Structural Design Principles for Delivery of Bioactive Components in Nutraceuticals and Functional Foods, *Crit. Rev. Food Sci. Nutr.* **49**: 577-606.
10. S. J. Hur, F. Whitcomb, S. Rhee, YH. Park, D. J. Good, and **Y. Park** (2009) Effects of *trans*-10,*cis*-12 Conjugated Linoleic Acid on Body Composition in Genetically Obese Mice, *J. Med. Food* **12**: 56-63.

11. D. J. McClements, E. A. Decker, and **Y. Park** (2009) Controlling Lipid Bioavailability through Physicochemical and Structural Approaches, *Crit. Rev. Food Sci. Nutr.* **49**: 48-67.
12. YH. Park, M. W. Pariza, and **Y. Park** (2008) Co-supplementation of Dietary Calcium and Conjugated Linoleic Acid (CLA) Improves Bone Mass in Mice, *J. Food Sci.* **73**: C556-C560.
13. D. J. McClements, E. A. Decker, **Y. Park**, and J. Weiss (2008) Designing food structure to control stability, digestion, release and absorption of lipophilic food components, *Food Biophysics* **3**: 219-228.
14. S. Mahadevan, YH. Park, and **Y. Park** (2008) Modulation of Cholesterol Metabolism by *Ginkgo biloba* L. Nuts and their Extract, *Food Res. Int.* **41**: 89-95.
15. S. Mahadevan, and **Y. Park** (2008) Multifaceted Therapeutic Benefits of *Ginkgo biloba* L.: Chemistry, Efficacy, Safety and Uses, *J. Food Sci.* **73**: R14-19.
16. **Y. Park**, K. J. Albright, J. M. Storkson, W. Liu, YH. Park, and M. W. Pariza (2007) Influence of Stearidonic Acid on Lipoprotein Secretion and Fatty Acid Composition in HepG2 Cells, *J. Food Lipids* **14**: 366-376.
17. **Y. Park**, K. J. Albright, J. M. Storkson, W. Liu, and M. W. Pariza (2007) Conjugated Linoleic Acid (CLA) Prevents Body Fat and Weight Gain in an Animal Model, *J. Food Sci.* **72**: S612-S617.
18. S. J. Hur and **Y. Park** (2007) Effects of Conjugated Linoleic Acid on Bone Formation and Rheumatoid Arthritis, *Eur. J. Pharmacol.* **568**: 16-24.
19. G. Y. Park, S. Mun, YH. Park, S. Rhee, E. A. Decker, J. Weiss, D. J. McClements, and **Y. Park** (2007) Influence of Encapsulation of Emulsified Lipids with Chitosan on their *In Vivo* Digestibility, *Food Chem.* **104**: 761-767.
20. **Y. Park**, M. Yang, J. M. Storkson, K. J. Albright, W. Liu, M. E. Cook, and M. W. Pariza (2007) Effects of Conjugated Linoleic Acid (CLA) Isomers on Serum Tumor Necrosis Factor- $\alpha$  Concentration in Mice, *J. Food Biochem.* **31**: 252-265.
21. **Y. Park**, and M. W. Pariza (2007) Mechanisms of Body Fat Modulation by Conjugated Linoleic Acid (CLA), *Food Res. Int.* **40**: 311-323.
22. **Y. Park**, Y. L. Ha, and M. W. Pariza (2007)  $\pi$ -Complex Formation of Conjugated Linoleic Acid (CLA) with Iron, *Food Chem.* **100**: 972-976.
23. G. Li, D. Butz, B. Dong, **Y. Park**, M. W. Pariza, and M. E. Cook (2006) Selective Conjugated Fatty Acids Inhibit Guinea Pig Platelet Aggregation, *Eur. J. Pharmacol.* **545**: 93-99.

24. G. Li, B. Dong, D. E. Butz, **Y. Park**, M. W. Pariza, and M. E. Cook (2006) NF- $\kappa$ B Independent Inhibition of Lipopolysaccharide-Induced Cyclooxygenase by a Conjugated Linoleic Acid Cognate, *Biochim. Biophys. Acta* **1761**: 969-972.
25. S.-H. Lee, K. Yamaguchi, J.-S. Kim, T. E. Eling, **Y. Park**, and S. J. Baek (2006) Conjugated Linoleic Acid Stimulates an Anti-Tumorigenic Protein NAG-1 in an Isomer Specific Manner, *Carcinogenesis* **27**: 972-981.
26. S. Mun, E. A. Decker, **Y. Park**, J. Weiss, and D. J. McClements (2006) Influence of Interfacial Composition on In Vitro Digestibility of Emulsified Lipids: Potential Mechanisms for Chitosan's Ability to Inhibit Fat Absorption, *Food Biophysics* **1**:21-29.
27. **Y. Park**, K. J. Albright, and M. W. Pariza (2005) Effects of Conjugated Linoleic Acid on Long Term Feeding in Fischer 344 Rats, *Food Chem. Tox.* **43**: 1273-1279.
28. J. M. Storkson, **Y. Park**, M. E. Cook, and M. W. Pariza (2005), Effects of trans-10,cis-12 Conjugated Linoleic Acid (CLA) on Cognates on Apolipoprotein B Secretion in HepG2 Cells, *Nutr. Res.* **25**: 387-399.
29. **Y. Park**, J. M. Storkson, K. J. Albright, W. Liu, and M. W. Pariza (2005) Biological Activities of Conjugated Fatty Acids: Conjugated Eicosadienoic (conj. 20:2 $\Delta^{c11,t13/t12,c14}$ ), Eicosatrienoic (conj. 20:3 $\Delta^{c8,t12,c14}$ ), and Heneicosadienoic (conj. 21:2 $\Delta^{c12,t14/c13,t15}$ ) Acids and Other Metabolites of Conjugated Linoleic Acid, *Biochim. Biophys. Acta* **1687**: 120-129.

***Prior to joining the University of Massachusetts***

30. **Y. Park**, J. M. Storkson, W. Liu, K. J. Albright, M. E. Cook, and M. W. Pariza (2004) Structure-Activity Relationship of Conjugated Linoleic Acid and its Cognates in Inhibition of Heparin-releasable Lipoprotein Lipase and Glycerol Release from Fully Differentiated 3T3-L1 Adipocytes, *J. Nutr. Biochem.* **15**: 561-569.
31. X. Xu, J. Storkson, S. Kim, K. Sugimoto, **Y. Park**, and M. W. Pariza (2003), Early Effects of Dietary Conjugated Linoleic Acid on Mouse Adipose Tissue Include Inhibiting Lipoprotein Lipase and Glucose Metabolism but Not Enhancing Lipolysis, *J. Nutr.* **133**: 663-667.
32. K. Kang, W. Liu, K. J. Albright, **Y. Park**, and M. W. Pariza (2003), Trans-10, cis-12 CLA Inhibits Differentiation of 3T3-L1 Adipocytes and Decreases PPAR $\gamma$  Expression, *Biochem. Biophys. Res. Comm.* **303**: 795-799.
33. L. D. Whigham, D. E. Bjorling, A. Higbee, **Y. Park**, M. W. Pariza, and M. E. Cook (2002), Decreased Antigen-induced Eicosanoid Release in Conjugated Linoleic Acid (CLA)-fed Guinea Pigs, *Am. J. Physiol.* **284**(4): R1104-R1112.
34. Y. Choi, **Y. Park**, J. M. Storkson, M. W. Pariza, and J. M. Ntambi (2002), Inhibition of Stearoyl-CoA Desaturase Activity by the Cis-9,trans-11 Isomer and the Trans-10,cis-12

Isomer of Conjugated Linoleic Acid in MDA-MB-231 and MCF-7 Human Breast Cancer Cells, *Biochem. Biophys. Res. Comm.* **294** (4): 785-790.

35. M. R. Kim, **Y. Park**, K. J. Albright, and M. W. Pariza (2002), Differential Responses of Hamsters and Rats Fed High-fat or Low-fat Diets Supplemented with Conjugated Linoleic Acid, *Nutr. Res.* **22**: 715-722.
36. J. M. Ntambi, Y. Choi, **Y. Park**, J. M. Peters, and M. W. Pariza (2002), Effects of Conjugated Linoleic Acid (CLA) on Immune Responses, Body Composition and Stearoyl-CoA Desaturase, *Can. J. Appl. Physiol.* **27** (6): 617-627.
37. **Y. Park**, K. J. Albright, Z. Y. Cai, and M. W. Pariza (2001), Comparison of Methylation Procedures for Conjugated Linoleic Acid (CLA) and Artifact Formation by Commercial Trimethylsilyl Diazomethane, *J. Agri. Food Chem.*, **49**: 1158-1164.
38. M. W. Pariza, **Y. Park**, and M. E. Cook (2001), The Biologically Active Isomers of Conjugated Linoleic Acid, *Prog. Lipid Res.* **40**: 283-298.
39. Y. Choi, **Y. Park**, M. W. Pariza, and J. M. Ntambi (2001), Regulation of Stearoyl-CoA Desaturase Activity by the trans-10,cis-12 Isomer of Conjugated Linoleic Acid in HepG2 cells, *Biochem. Biophys. Res. Comm.* **284**: 689-693.
40. **Y. Park**, and M. W. Pariza (2001), The Effects of Dietary Conjugated Nonadecadienoic Acid (CNA) on Body Composition in Mice, *Biochim. Biophys. Acta* **1533**: 171-174.
41. J. M. Peters, **Y. Park**, F. J. Gonzalez, and M. W. Pariza (2001), Influence of Conjugated Linoleic Acid on Body Composition and Target Gene Expression in Peroxisome Proliferator-Activated Receptor  $\alpha$  (PPAR  $\alpha$ )-Null Mice, *Biochim. Biophys. Acta* **1533**: 233-242.
42. **Y. Park**, and M. W. Pariza (2001), Lipoxygenase Inhibitors Enhance Body Fat Reduction in Mice by Conjugated Linoleic Acid and Inhibit Heparin-Releasable Lipoprotein Lipase Activity in 3T3-L1 Adipocytes, *Biochim. Biophys. Acta* **1534**: 27-33.
43. M. Evans, **Y. Park**, M. Pariza, L. Curtis, B. Kuebler, and M. McIntosh (2001), Trans-10,cis-12 Conjugated Linoleic Acid Reduces Triglyceride Content While Differentially Affecting Peroxisome Proliferator Activated Receptor  $\alpha$ 2 and  $\alpha$ P2 Expression in 3T3-L1 Preadipocytes, *Lipids* **36**: 1223-1232.
44. M. W. Pariza, **Y. Park**, and M. E. Cook (2000), Mechanisms of Action of Conjugated Linoleic Acid: Evidence and Speculation, *Proc. Soc. Exp. Biol. Med.*, **223**: 8-13.
45. **Y. Park**, J. M. Storkson, J. M. Ntambi, M. E. Cook, C. J. Sih, and M. W. Pariza (2000), Inhibition of Hepatic Stearoyl-CoA Desaturase Activity by trans-10,cis-12 Conjugated Linoleic Acid and its Derivatives, *Biochim. Biophys. Acta*, **1486**: 285-292.

46. Y. Choi, Y.-C. Kim, Y.-B. Han, **Y. Park**, M. W. Pariza, and J. M. Ntambi (2000), The *Trans*-10,*cis*-12 Isomer of Conjugated Linoleic Acid Downregulates Stearoyl-CoA Desaturase Gene Expression in 3T3-L1 Adipocytes, *J. Nutr.*, **130**: 1920-1924.
47. **Y. Park**, J. M. Storkson, K. J. Albright, W. Liu, and M. W. Pariza (1999), Evidence That the *Trans*-10, *Cis*-12 Isomer of Conjugated Linoleic Acid Induces Body Composition Changes in Mice, *Lipids*, **34**: 235-241.
48. **Y. Park**, K. J. Albright, J. M. Storkson, W. Liu, M. E. Cook, and M. W. Pariza (1999), Changes in Body Composition in Mice During Feeding and Withdrawal of Conjugated Linoleic Acid, *Lipids*, **34**: 243-248.
49. M. W. Pariza, **Y. Park**, and M. E. Cook (1999), Conjugated Linoleic Acid and the Control of Cancer and Obesity, *Toxicological Sciences*, **52**(suppl): 107-110.
50. **Y. Park** and M. W. Pariza (1998), Evidence That Commercial Calf and Horse Sera Can Contain Substantial Amounts of *Trans*-10, *Cis*-12 Conjugated Linoleic Acid, *Lipids*, **33**: 817-819.
51. **Y. Park**, K. J. Albright, W. Liu, J. M. Storkson, M. E. Cook, and M. W. Pariza (1997), Effects of Conjugated Linoleic Acid on Body Composition in Mice, *Lipids*, **32**: 853-858.
52. B. -H. Han, D.-Y. Suh, H. O. Yang, **Y.-H. Park**, Y. H. Kang, and Y. C. Kim (1994), Synthesis and Antiplatelet Effects of the New Antithrombotic Agent Aspalatone with Low Ulcerogenicity, *Drug Res.*, **44**(II): 1122-1126.
53. C. C. Miller, **Y. Park**, M. W. Pariza, and M. E. Cook (1994), Feeding Conjugated Linoleic Acid to Animals Partially Overcomes Catabolic Responses Due to Endotoxin Injection, *Biochem. Biophys. Res. Comm.*, **198**: 1107-1112.
54. M. E. Cook, C. C. Miller, **Y. Park**, and M. W. Pariza (1993), Immune Modulation by Altered Nutrient Metabolism: Nutritional Control of Immune-induced Growth Depression, *Poultry Sci.*, **72**: 1301-1305.
55. B. H. Han, M. K. Park, and **Y.-H. Park** (1990), A Lignan from *Rubia akane*, *Arch. Pharm. Res.*, **13**(3): 289-291.

### ***Invited Chapters***

1. D. J. McClements, E. A. Decker, and **Y. Park** (2007) Physicochemical Basis of Lipid Digestion", In: Understanding and Controlling the Microstructure of Complex Foods, D. J. McClements, Editor, CRC Press LLC, Boca Raton, FL.
2. **Y. Park**, H. Yang, J. M. Storkson, K. J. Albright, W. Liu, R. C. Lindsay and M. W. Pariza (2005) Controlling Acrylamide in French Fry and Potato Chip Models and a Mathematical Model of Acrylamide Formation, In: "Chemistry and Safety of Acrylamide in Food", M. Friedman and D. S. Mottram, Editors, Springer, New York, 2005; pp. 343-356.

3. M. W. Pariza, **Y. Park**, X. Xu, J. Ntambi, and K. Kang (2003), Speculation on the Mechanisms of Action of Conjugated Linoleic Acid, in *Advances in Conjugated Linoleic Acid Research*, Volume 2, J.-L. Sebedio ed. AOCS Press.
4. M. W. Pariza and **Y. Park** (2000), Conjugated Linoleic Acid, Lipid Metabolism, and Adipocytes, *Adipocyte Biology and Hormone Signaling*, J. M. Ntambi ed., pp159-164, IOS Press , Inc., Burke, VA.
5. **Y. Park** and M. W. Pariza (1998), 18. Conjugated Linoleic Acid (CLA): Is it a Nutrient?, *Progress in Pharmaceutical Analysis I*, M. K. Park ed., pp 395-416, Pharmaceutical Society of Korea, Seoul, Korea.

### ***Book***

*School Meals: Building Blocks for Healthy Children*, Committee on Nutrition Standards for National School Lunch and Breakfast Programs, Food and Nutrition Board, Institute of Medicine of the National Academies, The National Academies Press, 2009, Washington, D.C.

### ***On-line publications***

1. **Y. Park**, Conjugated Linoleic Acid (CLA), Scirus topic pages, Feb. 28, 2008, [http://www.scitopics.com/Conjugated\\_Linoleic\\_Acid\\_CLA.html](http://www.scitopics.com/Conjugated_Linoleic_Acid_CLA.html)

### ***Abstracts of Contributed Presentations***

#### ***Invited***

1. **Y. Park** (2010) Developing Food Targeted Children, Wellness 10 by Institute of Food Technologists.
2. **Y. Park**, & YH. Park (2010) Conjugated Fatty Acids as a Prevention Tool for Obesity and Osteoporosis, ACS Fall 2010 National Meeting & Exposition (*submitted*).
3. **Y. Park** (2010) Application of Bioactive Lipids in Produce Development, Product Development Division at the Annual Meeting and Expo for Korean Society of Food Science and Technology, Incheon, Korea.
4. **Y. Park** (2009) Current Status of Meat-Based Bioactive Compounds, 2009 Institute of Food Technologists Annual Meeting & Expo.
5. **Y. Park** (2008) Overview of Functional Foods in US: Acceptance, Efficacy, Mechanisms, and Adverse Effects, the Annual Meeting for the Korean Society of Food Hygiene and Safety, Seoul, Korea.
6. **Y. Park** (2008) Keynote Speaker: Conjugated Linoleic Acid: Good or Bad Trans Fat? 32<sup>nd</sup> National Nutrient Databank Conference: Nutrient Databases without Borders, Ottawa, Ontario, Canada.

7. **Y. Park** (2008) Conjugated Linoleic Acid (CLA): A Good Fat? Korean-American Scientists and Engineers Association- New England Symposium, Harvard University, March 2008.
8. **Y. Park** (2007)  $\omega$ -3 Fatty Acids and Immune Response Disorders, the 3<sup>rd</sup> International Workshop on Developing Functional Foods with Omega-3 Fatty Acids.
9. **Y. Park**, YH. Park and S. Rhee (2007) Effectiveness of Conjugated Fatty Acids on Body Compositional Modification, Food Science and Technology symposium at the US-Korea Conference on Science, Technology, and Entrepreneurship.
10. **Y. Park** (2006) Mechanisms of Body Compositional Modulation by Conjugated Linoleic Acid (CLA), Abstract for the Food Science and Technology symposium at the US-Korea Conference on Science, Technology, and Entrepreneurship.
11. **Y. Park** (2006) Conjugated Linoleic Acid and Cancer, Abstract for the Dietary Lipids and Cancer Symposium at the 97<sup>th</sup> AOCS Annual Meeting & Expo.
12. **Y. Park** (2006) Conjugated Linoleic Acid (CLA) and Mechanisms of Body Compositional Modulation, for the Health Benefits of Lipids Symposium at the American Chemical Society, Spring Meeting.
13. **Y. Park** (2005) Anti-Obesity Mechanism of Conjugated Linoleic Acid (CLA), for Product Development Division at the Annual Meeting and Expo for Korean Society of Food Science and Technology, Seoul, Korea.
14. **Y. Park**, M. W. Pariza, J. M. Storkson, K. J. Albright, and W. Liu (2003), Formation of Acrylamide in Potato Chip and French Fry Models, Institute of Food Technologist Annual Meeting: Book of Abstracts, p87.

#### **Technical papers**

15. YH. Park, J. Wong, B. H. Kim, and **Y. Park** (2010) Time-Dependent Comparison of Conjugated Linoleic Acid (CLA) and Conjugated Nonadecadienoic Acid (CNA) on Lipid Metabolism in Mice, Experimental Biology 2010, *FASEB J.*, **24**: 541.22.
16. YH. Park, and **Y. Park** (2010) Effects of Conjugated Linoleic Acid (CLA) on Calcium Homeostasis in Ovariectomized Mice, Experimental Biology 2010, *FASEB J.*, **24**: 1b377.
17. J. Y. Wong, YH. Park, S.-H. Lee, S. J. Baek, and **Y. Park** (2010) *trans*-10,*cis*-12 CLA Suppresses Osteosarcoma Cells via Phosphoinositide 3-Kinase Pathway, Experimental Biology 2010, *FASEB J.*, **24**: 1b381.
18. N. Sanchez-Rodriguez, YH. Park, and **Y. Park** (2010) Effect of Conjugated Linoleic Acid (CLA) on Tumor Suppression in Human Prostate Cancer Cells (DU-145), Society for Advancement of Chicanos and Native Americans in Science (SACNAS) National Conference.

19. **Y. Park**, S. Rhee, M. Terk, Y. Park, B. H. Kim, K. Han, and S.-H. Lee (2009) Conjugated Linoleic Acid (CLA) Improves Osteogenesis in Murine Mesenchymal Bone Marrow Stem Cells, 2009 Institute of Food Technologists Annual Meeting & Expo.
20. YH. Park, S. Rhee, and **Y. Park** (2009) Comparison of Conjugated Linoleic Acid (CLA) and Conjugated Nonadecadienoic Acid (CNA) with Regard to Lipid Metabolism in Mice, Experimental Biology 09, New Orleans, LA, *FASEB J.* **23**:717.30.
21. J. Wong, YH. Park, and **Y. Park** (2009) Effect of Conjugated Linoleic Acid (CLA) on Tumor Suppression in Canine Osteosarcoma Cells, Experimental Biology 09, New Orleans, LA, *FASEB J.* **23**:LB501.
22. **Y. Park**, YH. Park, M. Terk, B. Y. Kim, and S. H. Lee (2009) Influence of Conjugated Linoleic Acid (CLA) on Differentiation of Murine Mesenchymal Bone Marrow Stem Cells, Abstract for the Food Science and Technology symposium at the US-Korea Conference on Science, Technology, and Entrepreneurship.
23. J. Weiss, E. A. Decker, D. J. McClements, **Y. Park**, and H. Xiao (2008) Creation of a Food Science Graduate Training Program in Food and Health with Emphasis on Ingredient Delivery Systems and Food Policy, ISEKI Food 2008 Conference, Sept. 2008.
24. S. J. Hur, F. W. Whitcomb, S. Rhee, YH. Park, D. J. Good, and **Y. Park** (2008) trans-10,cis-12 Conjugated Linoleic Acid (CLA) Reduces Body Fat in Genetically Obese mice, 2007 Institute of Food Technologists Annual Meeting & Expo, New Orleans, LA.
25. **Y. Park**, YH. Park, S. Rhee (2008) Conjugated Nonadecadienoic Acid (CNA) Shares Similar Molecular Mechanisms With Conjugated Linoleic Acid (CLA), Experimental Biology 08, San Diego, CA, *FASEB J.* **22**:700.37.
26. **Y. Park**, YH. Park, S. Rhee, and M. Terk (2007) Effects of Conjugated Fatty Acids on Bone Mass and Obesity, II International Congress on Conjugated Linoleic Acid (CLA): From Experimental Models to Human Application, Sardinia, Italy.
27. **Y. Park**, YH. Park, S. Rhee, and M. Terk (2007) Effects of Conjugated Fatty Acids on Bone Mass and Obesity, II International Congress on Conjugated Linoleic Acid (CLA): From Experimental Models to Human Application, Sardinia, Italy.
28. M. Terk, G.-Y. Park, S. Rhee, YH. Park, and **Y. Park** (2007) Synergistic and Isomeric Effects of Conjugated Linoleic Acid on Body Ash, 2007 Institute of Food Technologists Annual Meeting & Expo, Chicago, IL.
29. S. Mahadevan, YH. Park, and **Y. Park** (2007) Modulation of Cholesterol by Ginkgo biloba L. Nuts and its Extracts: In Vitro and In Vivo Studies, 2007 Institute of Food Technologists Annual Meeting & Expo, Chicago, IL.
30. Y.H. Park, S. Rhee, G. Y. Park, and **Y. Park** (2006) Interaction between Dietary Conjugated Linoleic Acid (CLA) and Calcium on Body Composition, Abstract for the

Food Science and Technology symposium at the US-Korea Conference on Science, Technology, and Entrepreneurship.

31. **Y. Park**, YH. Park, SY. Rhee, and G. K. Park (2006) Effect of Interaction between Dietary Conjugated Linoleic Acid (CLA) and Calcium on Body Composition, *FASEB J.* **20**:A570.
32. **Y. Park**, K. J. Albright, J. M. Storkson, W. Liu, and M.W. Pariza (2005) Conjugated Linoleic Acid (CLA) Prevents Fat Mass Gain Following Weight Loss in Mice, Institute of Food Technologists Annual Meeting.
33. **Y. Park**, S.-H. Lee, J. M. Storkson, W. Liu, and M. W. Pariza (2005) Conjugated Linoleic and Conjugated Nonadecadienoic Acids (CLA & CNA) Inhibit Adipocytic Differentiation of Mouse Bone Marrow Stem Cells, *FASEB J.* **19**: A58.
34. K. J. Albright, **Y. Park**, J. M. Storkson, W. Liu, and M. W. Pariza (2005) Controlling Strategies for Acrylamide Reduction in Bakery Products, Abstract for Food Research Institute 2005 Annual Meeting.
35. **Y. Park**, H. Yang, J. M. Storkson, K. J. Albright, W. Liu, R. C. Lindsay, and M. W. Pariza (2004) Strategies for Controlling Acrylamide in a French Fry Model and a Mathematical Model of Acrylamide Formation in a Potato Chip Model, American Chemical Society, Spring Meeting.
36. K. J. Albright, **Y. Park**, H. Yang, J. M. Storkson, W. Liu, R. C. Lindsay, and M. W. Pariza (2004) Strategies for Controlling Acrylamide in French Fry and Potato Chip Models, Abstract for Food Research Institute 2004 Annual Meeting.
37. J. M. Storkson, W. Liu, **Y. Park**, and M. W. Pariza (2004) Effects of Conjugated Linoleic Acid (CLA) on Differentiation of Murine Bone Marrow Stem Cells, Abstract for Food Research Institute 2004 Meeting.
38. **Y. Park**, M. Yang, J. Storkson, K. Albright, W. Liu, M. Cook, and M. Pariza (2003), Effects of CLA Isomers on Tumor Necrosis Factor- $\alpha$  Secretion in Mice, Abstract for the 94<sup>th</sup> AOCS Annual Meeting & Expo.
39. H. Yang, **Y. Park**, J. M. Storkson, K. J. Albright, W. Liu, and M. W. Pariza (2003), Mathematical Modeling of Acrylamide Formation, Abstract for Food Research Institute 2003 Annual Meeting.
40. **Y. Park**, W. Liu, J. M. Storkson, K. J. Albright, C. J. Sih, J. M. Ntambi, M. E. Cook, and M. W. Pariza (2002), Effects of Conjugated Linoleic Acid (CLA) Metabolites and Cognates in Heparin-releasable Lipoprotein Lipase Activity in 3T3-L1 Adipocytes, *FASEB J.* **16**: A224.
41. K. Kang, **Y. Park**, W. Liu, K. J. Albright, J. M. Storkson, and M. W. Pariza (2002), Trans-10,cis-12 Conjugated Linoleic Acid Inhibits Differentiation in 3T3-L1 Adipocytes

and Decreases Peroxisome Proliferator-activated Receptor Expression in Mice, Abstract for Food Research Institute 2002 Annual Meeting.

42. J. M. Storkson, **Y. Park**, M. E. Cook, and M. W. Pariza (2001), Effects of trans-10,cis-12 conjugated linoleic acid and cognates on apolipoprotein B secretion in HepG2 cells, *FASEB J.* **15**(4): A290.
43. M. Evans, C. Geigerman, L. Curtis, **Y. Park**, M. Pariza, and M. McIntosh (2001), Linoleic Acid Attenuates the Lipid-lowering Effects of Trans-10, Cis-12 Conjugated Linoleic Acid (CLA) in Cultures of 3T3-L1 Preadipocytes, *FASEB J.* **15**(5): A996.
44. J. M. Storkson, **Y. Park**, M. E. Cook, and M. W. Pariza (2001), Effects of trans-10,cis-12 Conjugated Linoleic Acid and Cognates on Apolipoprotein B Secretion in HepG2 Cells, Abstract for Food Research Institute 2001 Annual Meeting.
45. **Y. Park**, J. M. Storkson, J. M. Ntambi, and M. W. Pariza (2000), Direct Inhibition of Stearoyl-CoA Desaturase Activity by *trans*-10,*cis*-12 Conjugated Linoleic Acid, *FASEB J.* **14**(4): A252.
46. **Y. Park**, J. M. Storkson, W. Liu, and M. W. Pariza (2000), Effects of Conjugated Linoleic acid (CLA) on Prostaglandin E<sub>2</sub> and Tumor Necrosis Factor- $\alpha$  in Cultured RAW 264.7 Cells, *FASEB J.* **14**(4): A238.
47. C. L. Dumke, A. C. Gazdag, K. Fechner, **Y. Park**, M. W. Pariza, and G. D. Cartee (2000), Skeletal Muscle Glucose Transport in Conjugated Linoleic Acid (CLA) Fed Mice, *Med. Sci. Sports Exercise* **32**(5): S226.
48. J. M. Peters, **Y. Park**, F. J. Gonzalez, and M. W. Pariza (2000), Influence of Conjugated Linoleic Acid (CLA) in Peroxisome Proliferator-Activated Receptor Alpha-null Mice, Meeting Abstract for the American Chemical Society, **220**: 24-AGFD.
49. **Y. Park**, J. Storkson, K. Albright, W. Liu, J. M. Ntambi, M. E. Cook, C. J. Sih and M. W. Pariza (2000), Inhibition of Hepatic Stearoyl-CoA Desaturase Activity by *trans*-10,*cis*-12 Conjugated Linoleic Acid and Its Derivatives, Abstract for Food Research Institute 2000 Annual Meeting.
50. C. Pisarik, J. M. Storkson, **Y. Park**, M.-D. Yang, M. E. Cook, M. W. Pariza and C. A. Reinitz (2000), The Effect of Conjugated Linoleic Acid Isomers on Tumor Necrosis Factor- $\alpha$ , Abstract for Food Research Institute 2000 Annual Meeting.
51. **Y. Park**, J. M. Storkson, K. J. Albright, W. Liu, and M. W. Pariza (1999), The *Trans*-10,*cis*-12 Isomer of Conjugated Linoleic Acid (CLA) Induces Body Composition Changes in Mice, *FASEB J.* **13**(5):A875.
52. **Y. Park**, A. Higbee, K. J. Albright, J. M. Storkson, Z. Y. Cai, M. E. Cook, and M. W. Pariza (1999), Comparison of Methylation Procedures for Conjugated Linoleic Acid (CLA), Abstract for the 90<sup>th</sup> AOCS Annual Meeting & Expo, pS2.

53. M. W. Pariza, **Y. Park**, K. J. Albright, W. Liu, J.M. Storkson, and M.E. Cook (1998), Synthesis and Biological Activities of Conjugated Eicosadienoic Acid, Abstracts for the 89th AOCS Annual Meeting & Expo, p21.
54. M. W. Pariza, **Y. Park**, S. Kim, K. Sugimoto, K. Albright, W. Liu, J. Storkson, and M. Cook (1997), Mechanism of Body Fat Reduction by Conjugated Linoleic Acid, *FASEB J*, **11**(3): A139.
55. M. E. Cook, D.L. Jerome, D.R. Buege, R.L. Russell, T.C. Crenshaw, J. Storkson, K. Albright, W. Liu, **Y. Park**, M.W. Pariza, J.A. Scimeca, P. Lofgren, and E. Hentges (1997), Conjugated Linoleic Acid (CLA) Reduces Backfat Thickness, Increases Percent Lean and Improves Feed Efficiency in Pig, Abstract for Food Research Institute 1997 Annual Meeting.
56. M. W. Pariza, **Y. Park**, M. Cook, K. Albright, and W. Liu (1996), Regulation of Fat and Protein Metabolism by Conjugated Linoleic Acid, Abstracts for 87th AOCS Annual Meeting & Expo, p28.
57. M. E. Cook, **Y. Park**, D. DeVoney, and M. Pariza (1996), Conjugated Linoleic Acid s Immune-modulating Activity, Abstracts for 87th AOCS Annual Meeting & Expo, p29.
58. M. W. Pariza, **Y. Park**, M.E. Cook, K. Albright, and W. Liu (1996), Conjugated Linoleic Acid (CLA) Reduces Body Fat, *FASEB J*, **10**(3): A560.
59. T. Dhiman, **Y. Park**, K. Albright, W. Liu, L.D. Satter, and M.W. Pariza (1996), Modulation of CLA Levels in Milk, Abstract for Food Research Institute 1996 Annual Meeting.
60. **Y. Park**, K. J. Albright, W. Liu, M.E. Cook, and M.W. Pariza (1995), Dietary Conjugated Linoleic Acid (CLA) Reduces Body Fat Content and Isomers of CLA Are Incorporated into Phospholipid Fraction, Institute of Food Technologists Annual Meeting: Book of Abstracts, p183.
61. G. Anand, **Y. Park**, K. Lee, J. Storkson, W. Liu, K. Albright, and M.W. Pariza (1995), Update on the Biological Activity of CLA, Abstract for Food Research Institute 1995 Annual Meeting.
62. M. W. Pariza, M.E. Cook, **Y. Park**, and C. Miller (1993), Chemoprevention by CLA (Conjugated Linoleic Acid): a Role for Prostaglandins, Proceedings of the American Association for Cancer Research, **34**: 556.
63. S. F. Chin, K. Lee, T. Lin, **Y. Park**, J. Storkson, W. Liu, K. Albright, and M.W. Pariza (1993), Biological Effects of CLA, Abstract for Food Research Institute 1993 Annual Meeting.

64. M. E. Cook, C.C. Miller, **Y. Park**, and M.W. Pariza (1992), CLA Utilization in the Rearing of Chickens, Abstract for Food Research Institute 1992 Annual Meeting.

***Presentations without proceedings***

65. N. Sanchez-Rodriguez, J. Kim, YH. Park, and **Y. Park** (2010) Effect of Conjugated Linoleic Acid (CLA) on Tumor Suppression in Human Prostate Cancer Cells (DU 145), a poster presentation for the Summer Program for Undergraduate Research 2010 sponsored by Northeast Alliance and NSF, University of Massachusetts Amherst.
66. D. Gilliard, J. Kim, J. Tomanio, and **Y. Park** (2010) Dietary Conjugated Nonadecadienoic Acid (CNA) Decreases Body Fat with Increases in Voluntary Movement in Genetically Obese Mice, a poster presentation for the Summer Program for Undergraduate Research 2010 sponsored by Northeast Alliance and NSF, University of Massachusetts Amherst.
67. J. Y. Wong, YH. Park, S.-H. Lee, S. J. Baek, and **Y. Park** (2010) Conjugated Linoleic Acid (CLA) Suppresses Osteosarcoma Cells Growth via Phosphoinositide 3-Kinase Ppathway, MCB Retreat, University of Massachusetts Amherst.
68. C. N. Rodriguez, J. Lee, YH. Park, J. Wong, and **Y. Park** (2009) The Effects of Conjugated Linoleic Acid on Osteoblastic Proliferation and Differentiation in Mouse Mesenchymal Stem Cells, Poster presentation for the Summer Program for Undergraduate Research 2009 sponsored by Northeast Alliance and NSF, University of Massachusetts Amherst, July 2009.
69. YH. Park, S. Rhee, and **Y. Park** (2008) Effects of Conjugated Fatty Acids on Lipid Metabolism, presented a poster for Korean-American Scientists and Engineers Association- New England Symposium, Harvard University, March 2008.
70. K.-H. Han, S. Iijima, **Y. Park**, and M. Fukushima (2008) Japanese Butterbur (*Petasites japonicus*) Leaf Powder Increases Serum Cholesterol Concentration and Hepatic Oxidative Stress in Rats, presented a poster for Korean-American Scientists and Engineers Association- New England Symposium, Harvard University, March 2008.
71. S. Rhee, M. Terk, YH. Park, and **Y. Park** (2008) Conjugated Linoleic Acid and Calcium Supplements Help Improve Bone Mass, presented a poster for Korean-American Scientists and Engineers Association- New England Symposium, Harvard University, March 2008.
72. YH. Park, D. No, and **Y. Park** (2007) Development of Impedometric Immuno-Biosensors for Detection of Pathogenic Bacteria, presented a poster for Korean-American Scientists and Engineers Association- New England Technical & Young Generation Symposium, Harvard University, Feb. 2007.
73. S. J. Hur, F. Whitcomb, YH. Park, D.J. Good, and **Y. Park** (2007) Effect of Dietary Conjugated Linoleic Acid (CLA) on Lipid Metabolisms in Genetically Obese Mice,

presented a poster for Korean-American Scientists and Engineers Association- New England Technical & Young Generation Symposium, Harvard University, Feb. 2007.

74. M. Terk, S. Rhee, G.-Y. Park, YH. Park, and **Y. Park** (2007) Conjugated Linoleic Acid Increases Bone Mass, a poster for the Future of Food and Nutrition: A Multidisciplinary Graduate Research Conference at Tufts University, March 2007.
75. S. Rhee, YH. Park, M. Terk, and **Y. Park** (2007) Conjugated Linoleic Acid, Calcium and Body Fat Reduction, a poster for the Future of Food and Nutrition: A Multidisciplinary Graduate Research Conference at Tufts University, March 2007.
76. F. Whitcomb, S. J. Hur, YH. Park, D.J. Good, and **Y. Park** (2007) Conjugated Linoleic Acid and Genetically Obese Mice, a poster for the Future of Food and Nutrition: A Multidisciplinary Graduate Research Conference at Tufts University, March 2007.
77. A. Bennett, S. Rhee, P. Jenkelunas Jr., YH. Park and **Y. Park** (2006) The Effect of Endive (*Cichorium endivia*) Extract on the Secretion of Apolipoprotein A and Apolipoprotein B from the Human Liver Cells, presented a poster for the Summer Program for Undergraduate Research 2006 sponsored by Northeast Alliance and NSF, University of Massachusetts Amherst, July 2006.
78. **Y. Park**, YH. Park, S. Rhee, and G. K. Park (2006) Effect of Interaction between Dietary Conjugated Linoleic Acid (CLA) and Calcium on Body Composition, presented a poster in Life Sciences Spring Recruiting Weekend at UMass Amherst, April 2006.

## Patents

1. M. E. Cook, **Y. Park**, and M. W. Pariza: Method for reducing body fat in animals (US Patent No. 5,554,646)
2. M. E. Cook, **Y. Park**, and M. W. Pariza: Method for controlling body fat and/or body weight in animals and pharmaceutical compounds for use therein comprising 20-carbon conjugated unsaturated fatty acids (US Patent No. 5,855,917 and European Patent No. 97952278.6-1216)
3. M. E. Cook, M. W. Pariza, **Y. Park**, and G. Li: Conjugated nonadecadienoic acid compositions (US Patent No. P00277).
4. M. W. Pariza, and **Y. Park**: Animal fat control (US Patent No. 7,365,099).
5. D. J. McClements, E.A. Decker, X. Hang, and **Y. Park**, 2008, Delivery systems based on nanolaminated dietary fiber coating of encapsulated bioactive compounds (disclosure).

## Grants

1. USDA CSREES MAS00919, Title: Investigating conditions and mechanisms by which conjugated linoleic acid improves bone mass, PI: Y. Park, Oct. 2004 – Sept. 2009.
2. UMass Presidents' Science and Technology Initiative Fund, Title: Strategic Alliance for Food-Based Solutions to Health and Wellness, PI: J. Weiss & D. J. McClements, and Co-PI: E. A. Decker & Y. Park, Oct. 2005-Sept. 2006.
3. American Heart Association, Scientist Development Grant, Title: Prevention of cardiovascular diseases using conjugated nonadecadienoic acid in an anti-obesity approach, PI: Y. Park, Jan. 2006 –Dec. 2009.
4. Stiebs Pomegranate Products, Title: Fatty Acid Analysis of Pomegranate Seed oil, PI: Y. Park, April 2005 – May 2006.
5. ILSI North America, Future Leader Award, Title: Controlling obesity with conjugated fatty acids, PI: Y. Park, Feb. 2007-Jan. 2009.
6. USDA, Seafood Safety Grant 6, PI: R. E. Levine, July 2005 to June 2007.
7. Faculty Research Grant, Healey Endowment Grant, University of Massachusetts, Title: Mechanism of body fat reduction by conjugated fatty acid, PI: Y. Park, Feb. 2006-May 2007.
8. USDA, Seafood Safety Grant 7, PI: R. E. Levine, July 2006 to July 2007.
9. Faculty Grant for Teaching, Center for Teaching, University of Massachusetts, Title: Enhancing the learning outcome of emerging food science topics, PI: Y. Park, Fall semester 2007.
10. USDA, Seafood Safety Grant 8, PI: R. E. Levine, F. Clydesdale, E.A. Decker, H. Hultin, R. Labbe, D. J. McClements, L. M. McLandsborough, K. Shetty, Y. Park, and J. Weiss July 2007 to June 2008.
11. Armstrong Grant for Science, University of Massachusetts, Title: Molecular mechanism of bone formation by conjugated linoleic acid in bone marrow stem cells, PI: Y. Park, July 2008-June 2010.
12. USDA National Research Initiative Competitive Grants Program, Design of Nano-Laminated Coatings to Control Bioavailability of Lipophilic Food Components, PI: D. J. McClements, Co-PIs: E. A. Decker, **Y. Park**, J. Weiss, 2008-2011.
13. NIH NCCAM, Title: Synergistic Effects of Conjugated Linoleic Acid and Calcium on Bone Mass, PI: Y. Park, Sept. 2008-May 2010.

14. IFT/ASN/IFIC Food Science-Nutrition Task Force, Inhibition of Lung Carcinogenesis by Combination of Hydroxylated Polymethoxyflavones From Orange Peel, PI: H. Xiao, Co-PIs: Y. Park, D. J. McClements, and E. A. Decker, Travel awards, March 2008.
15. CVIP Technology Development Funds, UMass, Colon-Specific Delivery Systems Based on Nanolaminated Dietary Fiber Coating of Encapsulated Bioactive Compounds, PI: H. Xiao, Co-PIs: D. J. McClements, E. A. Decker, **Y. Park**, 2009-2010.
16. NIH NCCAM, Revision, Title: Synergistic Effects of Conjugated Linoleic Acid and Calcium on Bone Mass, PI: Y. Park, Oct. 2009-May 2010 (Pending)
17. USDA National Needs Fellowship, Title: Food Science Graduate Training in Food and Health with Emphasis on Ingredient Delivery Systems and Food Policy, PI: H. Xiao, Co-PIs, E. Decker, D. J. McClements, **Y. Park**, P. Dubin, R. Vachet, and R. Shao, Jan. 2010-Dec. 2014.
18. USDA Special Grant, Title: Bioactive Foods Research for Health and Food Safety, MA, PI: **Y. Park**, Co-PIs: H. Xiao, S. R. Nugen, J. Goddard, D. J. McClements, E. A. Decker, K. Shetty, R. E. Levine, R. G. Labbe, and L. McLandsborough, April 2010-March 2012.

### **Invited Presentations**

1. March 2010, Wellness 10 by Institute of Food Technologists, Developing Food Targeted Children.
2. June 2010, Product Development Division at the Annual Meeting and Expo for Korean Society of Food Science and Technology, Incheon, Korea, Application of Bioactive Lipids in Produce Development.
3. June 2010, Seminar at the Chung-Ang University, Korea (2010) Effects of Conjugated Linoleic Acid on Obesity and Osteoporosis Prevention.
4. June 2010, Seminar at the Hannam University, Korea (2010) Bioactivities and Mechanisms of Action for Conjugated Linoleic Acid.
5. June 2010, Seminar at the KyungHee University, Korea (2010) Application of Conjugated Linoleic Acid on Functional Foods.
6. July 2010, Seminar at the Korea Institute of Science and Technology, Gangneung Institute (2010) Effects of Conjugated Linoleic Acid on Disease Prevention.
7. August, 2010, ACS Fall 2010 National Meeting & Exposition, Conjugated Fatty Acids as a Prevention Tool for Obesity and Osteoporosis.

8. April 2009, Presentation at the Strategic Research Alliance Meeting at the Department of Food Science, University of Massachusetts, 'Application of conjugated linoleic acid (CLA) for prevention of obesity and osteoporosis'.
9. March 2009, Seminar at the BioTap Program, UMass, 'Body fat control by conjugated linoleic acid (CLA)'.
10. March 2009, Comparative & Experimental Medicine Seminar Series at the University of Tennessee, Knoxville, 'Application of conjugated fatty acids for prevention of obesity and osteoporosis'.
11. July 2008, Seminar at the Sookmyung Women's University, Korea, 'Effects of conjugated linoleic acid on obesity and osteoporosis.'
12. July 2008, Seminar at the Hanyang University, Korea, 'Bioactivities of conjugated linoleic acid.'
13. July 2008, Seminar at the Seoul National University, Korea, 'Antiobesity mechanisms of conjugated linoleic acid.'
14. July 2008, Seminar at the Chungnam National University, Korea, 'Conjugated linoleic acid (CLA) for prevention of obesity and osteoporosis.'
15. Aug. 2008, Seminar at the Yonsei University, Korea, 'Use of conjugated fatty acids for prevention of obesity and osteoporosis.'
16. Aug. 2008, Seminar at the Korea University, Korea, 'Mechanisms of CLA: Body fat control and human implications.'
17. Aug. 2008, Seminar at the Ewha Women's University, Korea, 'Conjugated linoleic acid (CLA): unusual fatty acid with distinctive bioactivities.'
18. Aug. 2008, Seminar at the Seoul National University of Technology, Korea, 'Unique fatty acids with anti-obesity properties.'
19. March, 2006, Graduate Seminar Series, University of Rhode Island, Title: Biological Activities and Possible Mechanisms of Action of Conjugated Linoleic Acid (CLA)
20. Dec., 2005, Presentation for New STEM Faculty Networking dinner.
21. Oct., 2005, Presentation during the Molecular and Cellular Biology Colloquia, 'Biological activities and possible mechanisms of action of conjugated linoleic acid.'
22. June 2005, Special topics seminar at the Department of Pharmacy, Seoul National University, 'Anti-obesity mechanism of conjugated linoleic acid (CLA)'.

23. June 2005, Seminar at the Korean Food Research Institute, 'CLA and obesity prevention'.
24. May, 2005, Presentation at the Strategic Research Alliance Meeting at the Department of Food Science, University of Massachusetts, 'Conjugated linoleic acid (CLA): A unique fatty acid'.
25. Sept., 2004, Food Science Graduate Seminar Series, Department of Food Science, University of Massachusetts, "Biological activities and possible mechanisms of action of conjugated linoleic acid (CLA)".
26. May 2003, Presentation at the Food Research Institute Annual Meeting at the University of Wisconsin-Madison, "Formation of acrylamide in potato chip and French fry models".
27. Sept. 1999, Presentation at the 2<sup>nd</sup> Annual Iowa State Univ. Mini-symposium on CLA, "Activities of conjugated linoleic acid (CLA) isomers and other derivatives".
28. Jan. 1999, Presentation at Int'l Workshop on CLA Analysis by ILSI North America, "Comparison of methylation procedures".

## Teaching

### Food Science 797E Bioactive Food Components (3 credits)

Spring 2005

Number of students: 12                      Overall evaluation: 3.69/5.00

Spring 2007

Number of students: 4                      Overall evaluation: 4.33/5.00

Fall 2009

Number of students: 13                      Overall evaluation: 4.10/5.00

### Food Science 270 Biology of Food in Human Health (3 credits)

Fall 2005

Number of students: 10                      Overall evaluation: 4.40 /5.00

Fall 2006

Number of students: 23                      Overall evaluation: 4.11/5.00

Fall 2007

Number of students: 27                      Overall evaluation: 4.22/5.00

Fall 2008

Number of students: 29                      Overall evaluation: 4.10/5.00

Fall 2009

Number of students: 25                      Overall evaluation: 4.20/5.00

### Food Science 797G Functional Foods (2 credits, offered since Fall 2006)

### University 197 Know Your Food (Freshmen Seminar, 1 credit)

-Starting Fall 2010

Honors 391D-05 Advance Honors Seminar (1 credit)

Fall 2009

Number of students: 21

Overall evaluation: 4.30/5.00

### ***Guest Lectures***

Nutrition 741 Methods in Nutrition Research, Guest Lectures on Biochemical Techniques, Nov. 15 & 17, 2005, and Nov. 2007.

Food Science 741 Lipid Chemistry, Guest Lectures, Feb. 15, 2005.

### **Advising**

#### *Graduate Students*

Master's degree	Swetha Mahadevan (completed in Dec. 2006)
	Mike Terk (completed in Aug. 2007)
	Faith Whitcomb (completed in Oct. 2007)
	SiYeon Rhee (completed in March 2009)
	Janice Wong (completed in May 2010)
	Alison Dilzer (completed in May 2010)
	Anja Oechsle (German exchange student, 2010- )
Doctoral Degree	Alison Dilzer (2010- )

#### *Undergraduate Independent Research*

Craig Mare (Spring and Fall 2005)  
 Mike Terk (Fall 2005)  
 Kruti Ravaliya (Fall 2005)  
 Vanessa Klimcza (Fall & Spring 2006): Honor's Thesis  
 Andrew Bennett (Summer 2006, through Summer Program for Undergraduate Minority Student, sponsored by NEA and NSF)  
 Peter Jenkelunas (Summer, Fall 2006, & Spring 2007)  
 N. Santches-Rodriguez (2008 & 2010 UMass Summer Research program)  
 Carmen Rodriguez (2009 UMass Summer Research program)  
 Anna Edberg (Spring 2009, Project advisor)  
 Darla Gilliard (2010 UMass Summer Research program)  
 Daniel Sheroff (Spring 2010, Honors thesis co-advisor)

#### *Postdoctoral Research Associates*

Dr. YooHeon Park (Jan. 2005-2008)  
 Dr. Gang Yong Park (Sept. 2005-July 2006)  
 Dr. Sun Jin Hur (April 2006-July 2007)  
 Dr. Kyo-Ho Han (Aug. 2007-2008)  
 Dr. Daehyun Noh (Sept. 2007-2008)  
 Dr. Byung Hee Kim (Sept. 2008-2009)  
 Dr. Joomin Lee (2009)  
 Dr. Junho Kim (2009- )  
 Dr. Jonggun Kim (2009- )

*Research Assistant Prof.*

Dr. Yooheon Park (2009-present)

*Visiting Scholars*

Siyeon Rhee (April 2005-August 2006)

Dr. Gang Yong Park (Sept. 2005-July 2006)

Dr. Sunjin Hur (2006)

Hyunjung Kim (2009)

Changhoon An (2009-2010)

Jize Zhang (2009- )

*Research Interns*

Darla Gilliard (2010- )

N. Sanches-Rodriguez (2010- )

Seulgi Seo (2010- )

*Research Fellow*

Julia Tomanio (2009-2010)

*Departmental Assistants*

Ashley Han (2007-2008)

Jacqueline Mathews (2007-2008)

Sonny Gamble (2007-2008)

Alissa Allen (2008-2009)

Carol Chin (2008-2009)

## **Professional Activities and Outreach**

*Activities within Professional Organizations*

- Member, IFT Food Chemistry Division Scientific Program Session Proposal and Abstract reviewer, 2007-current
- Member, IFT Nutraceutical & Functional Food Division, Scientific Program Session Proposal and Abstract reviewer, 2007-2008
- Chair, IFT Graduate Poster Competition for Food Chemistry Division, 2006-2008
- Member, IFT Food Chemistry Division Symposia Committee (2006-current)
- Secretary, IFT Food Chemistry Division (2008-2009)
- Chair-elect, IFT Food Chemistry Division (2009-2010)
- Member, Committee on Nutrition Standards for National School Lunch and Breakfast Programs, Institute of Medicine (2008-2009)
- Editor, 'Food Science & Biotechnology' (2008-current)
- Editor, 'Food Quality & Culture' (2008-current)
- Judge (2005 & 2006) and Chair (2006), Graduate Student Paper Competition, IFT Nutrition Divisions
- Organizer and a Co-Chair, the Acrylamide Symposium of the Food Chemistry Division, IFT Annual Meeting, Orlando, FL, 2006

- Co-Chair, the Dietary Lipids and Cancer Symposium, AOCS Annual meeting, St. Louis, MO, 2006
- Moderator, the Developing Functional Foods with Omega-3 Fatty Acids Conference, UMass, Amherst, June 2005
- Moderator, the Nutraceuticals & Functional Foods oral Session 1 during 2007 IFT Annual Meeting & Expo.
- Co-organizer and member, organizing committee for the Food Science and Technology symposium at the US-Korea Conference on Science, Technology, and Entrepreneurship, 2007-current.
- Co-Chair, the 3<sup>rd</sup> International Workshop on Developing Functional Foods with Omega-3 Fatty Acids, 2007

### ***Peer Review***

#### ***Grant Review***

- Ad-hoc reviewer, USDA National Needs Scholarships, March 2006
- Panel reviewer, USDA National Needs Scholarships, 2007
- Panel reviewer, USDA Improving Food Quality and Value, 71.1, 2008
- Ad-hoc reviewer, NIH R01, 2008 & 2009

#### ***Journal Article Reviews***

- Analytica Chimica Acta
- British Journal of Nutrition
- British Journal of Pharmacology
- Critical Reviews in Food Science and Nutrition
- Current Topics in Nutraceutical Research
- European Journal of Lipid Science and Technology
- Experimental Biology and Medicine
- Food and Chemical Toxicology
- Food Chemistry
- Food Research International
- Food Science and Biotechnology
- Journal of Agricultural and Food Chemistry
- Journal of Cellular and Molecular Medicine
- Journal of Dairy Research
- Journal of Dairy Science
- Journal of Food Biochemistry
- Journal of Food Science
- Journal of Lipid Research
- Journal of Nutrition
- Journal of Nutritional Biochemistry
- Journal of Pharmacy and Pharmacology
- Lipids
- Molecules
- Nutrition and Cancer
- Obesity Research
- Physiological Genomics
- Phytotherapy Research

***University Committees and Others*****Department of Food Science**

- Member, Undergraduate Program Committee (2004-current)
- Chair, Undergraduate Recruiting Committee (2006-current)
- Member, Graduate Student Travel Award (2006-2008)
- Food Science Club Junior Advisor (2006-2007)
- Food Science Club Senior Advisor (2007-2008)
- Member, Search Committee (2007)
- Member, Department Chair Search Committee (2008)
- Member, Department Search Committee (2008)
- Member, Department Personnel Committee (2008-current)
- Recruiter, Pepsico Scholarship for Minority Graduate Students (2009-current)
- Project leader, The Work English Study and Travel program for the Korea-US Science Cooperation Center (2009-current)

**Molecular and Cellular Biology program**

- Poster Judge, Graduate Student Poster Competition (2007, 2010)
- Hosted invited speaker Dr. S. Baek, Univ. Tennessee, March 2008

**College of Natural Resources and the Environment**

- Member, College Curriculum Committee (2007-2009)
- Participant, the Open house (Fall 2005-2009)
- Reviewer, USDA Hatch Grant (2005)
- Participant, 'Annual NRE College Day' (Fall 2007-2009)
- Participant, 'College-wide look at Interdisciplinary Education'

**University of Massachusetts**

- Recruiting Member, Participated in the Annual Biomedical Research Conference for Minority Students in Anaheim, CA, Nov. 2006 (sponsored by Northeast Alliance, UMass)
- Participant and Presenter of a poster in Life Sciences Spring Recruiting Weekend, April 2006.
  - Poster title: Effect of Interaction between Dietary Conjugated Linoleic Acid (CLA) and Calcium on Body Composition by Y. Park, YH. Park, S. Rhee, and G. Y. Park
- Participant, the New Faculty Orientation (2006)
- Participant, the Discussion for the Agricultural Innovation Center Legislation (2006)
- Participant, the USDA Compliance Review (2006)
- Participant, the Early-Career Faculty Focus Group Discussion (2006)
- Participant, the NSF Advance Grant Focus Group Discussion (2006)
- Participant, NRC Faculty Survey (2006)
- Reviewer, Grant for the Center for Excellence in Apoptosis Research, Pioneer Valley Life Sciences Institute
- Member, The Statue of Women Council, MSP (2008-current)
- Participant, UMass Major Fair (Fall 2008)

- Member, Mentoring committee for Ms. Chanelle Adams, NEAGEP Internship Program participants (Fall 2009-current)

**Commonwealth College of Massachusetts**

- Reviewer for the Annual Undergraduate Research conference (2005-2009)

***Other Services***

- Member, Undergraduate Final Exam for Mr. Eric Strom, Department of Biochemistry, Marlboro College, Marlboro, VT, May 2007
- Participant, The Survey for the Office of Dietary Supplements (2006)
- Research Advisor, High School Student's Science Project (2007)
- Reviewer, the Solanacea Conference symposium, University of Wisconsin-Madison
- Participant, The Survey for the Rate and Direction of Agricultural Research at US Land-Grant Universities, University of Wisconsin-Madison
- Reviewer, Continuing Education Module for Dietitians produced by the International Food Information Council (IFIC)
- Vice-principal and volunteer teacher, the Korean School of Western Massachusetts (Jan 2006-current)
- Participant, the Work-Life survey from the Department of Sociology, UMass
- Participant, the Harvard COACHE survey of tenure-track faculty (2008)
- Participant, the GPEC educational survey for the American Society for Nutrition (2008)
- Departmental Representative, Campus-wide power outage testing (June 2008)
- Acting Department Head, 6/18-6/21/08