

CURRICULUM VITAE

Changqi Liu, Ph.D.

I. GENERAL INFORMATION

University address: School of Exercise and Nutritional Sciences
College of Health and Human Services
San Diego State University
308 ENS Building, 5500 Campanile Drive
San Diego, California, USA 92182-7251

Phone number: (619) 594-7753

Email address: changqi.liu@sdsu.edu

II. EDUCATION

2011–2016 **Ph.D.**, Nutrition and Food Sciences, Department of Nutrition, Food and Exercise Sciences, Florida State University, Tallahassee, FL, USA

2009–2011 **M.S.**, Animal and Food Sciences, Department of Animal and Food Sciences, University of Kentucky, Lexington, KY, USA

2004–2008 **B.E.**, Food Quality and Safety, College of Food Sciences, Sichuan Agricultural University, Yaan, Sichuan, China

III. PROFESSIONAL EXPERIENCE

2020–Present Associate Professor, School of Exercise and Nutritional Sciences, San Diego State University, San Diego, CA, USA

2016–2020 Assistant Professor, School of Exercise and Nutritional Sciences, San Diego State University, San Diego, CA, USA

2011–2016 Graduate Teaching Assistant, Graduate Research Assistant, Department of Nutrition, Food and Exercise Sciences, Florida State University, Tallahassee, FL, USA

2009–2011 Graduate Research Assistant, Department of Animal and Food Sciences, University of Kentucky, Lexington, KY, USA

IV. PROFESSIONAL AFFILIATION

1. American Chemical Society (since 2015)
2. Institute of Food Technologists (since 2009)

V. AWARDS AND HONORS

Competitive Selections

1. International Union of Food Science and Technology (IUFoST) Oral Presentation Award, 2018
2. Institute of Food Technologists (IFT) Toxicology & Safety Evaluation Division Graduate Student Paper Competition Second Place, 2015

3. Institute of Food Technologists (IFT) Muscle Food Division Graduate Student Paper Competition First Place, 2012

Teaching/Mentoring Awards

1. Outstanding Faculty Award, San Diego State University, 2020
2. Outstanding Faculty Award, San Diego State University, 2019

Service Awards

1. Publons Top Peer Reviewer Award: Top Reviewer in Agricultural Sciences, 2019
2. Publons Peer Review Award: Top Reviewer in Agricultural Sciences, 2018
3. LWT – Food Science and Technology: Outstanding Contribution in Reviewing, 2018

VI. PUBLICATIONS (*Corresponding author)

Refereed Research Articles

1. Martin Rosas Jr., Sherry Pinneo, Celeste O’Mealy, Michelle Tsang, **Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (In press). Effects of fresh mango consumption on cardiometabolic risk factors in overweight and obese adults. Manuscript accepted by *Nutrition, Metabolism, and Cardiovascular Diseases* on November 5, 2021.
2. Sherry Pinneo, Celeste O’Mealy, Martin Rosas Jr., Michelle Tsang, **Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (In press). Fresh mango consumption promotes greater satiety and improves postprandial glucose and insulin responses in healthy overweight and obese adults. Manuscript accepted by *Journal of Medicinal Food* on September 27, 2021.
3. Zhendong He, Jing Zhao, **Changqi Liu**, Weiwei Li, Yaosong Wang*. (2022). Ameliorating effect of γ -aminobutyric acid on the physical performance of whey protein films. *Food Hydrocolloids*, 124, 107207. doi.org/10.1016/j.foodhyd.2021.107207.
4. Ke Chen*, **Changqi Liu**, Hua Li, Yuehua Lei, Chenggui Zeng, Shuhong Xu, Jianqiu Li, Francesco Savino. (2021). Infantile colic treated with *Bifidobacterium longum* CECT7894 and *Pediococcus pentosaceus* CECT8330: A Randomized, double-blind, placebo-controlled trial. *Frontiers in Pediatrics*, 9, 635176. doi.org/10.3389/fped.2021.635176.
5. Yaosong Wang, Tianyi Ma, Jing Zhao*, **Changqi Liu**, Fengxian Guo. (2021). L-Histidine improves solubility and emulsifying properties of soy proteins under various ionic strengths. *LWT - Food Science and Technology*, 152, 112382. doi.org/10.1016/j.lwt.2021.112382.
6. Ke Chen*, Shanshan Jin, Haixia Chen, Yanmei Cao, Xiaobing Dong, Hua Li, Zengyuan Zhou, **Changqi Liu**. (2021). Dose effect of bovine lactoferrin fortification on morbidity of diarrhea and respiratory tract infections of weaned anemic infants: a randomized, controlled trial. *Nutrition*, 90, 111288. doi.org/10.1016/j.nut.2021.111288.
7. Weiwei Zhang, **Changqi Liu**, Jing Zhao, Tianyi Ma, Zhendong He, Meigui Huang, Yaosong Wang*. (2021). Modification of structure and functionalities of ginkgo seed proteins by pH-shifting treatment. *Food Chemistry*, 358, 129862. doi.org/10.1016/j.foodchem.2021.129862.
8. Zachary S. Clayton, Laura Hauffe, **Changqi Liu**, Mark Kern, Mee Young Hong, Susan M. Brassler, Shirin Hooshmand*. (2021). Chronic ethanol consumption does not reduce

- true bone density in male Wistar rats. *Alcohol*, 93, 17–23. doi.org/10.1016/j.alcohol.2021.02.003.
9. Zhendong He, **Changqi Liu**, Jing Zhao, Weiwei Li, Yaosong Wang*. (2021). Physicochemical properties of a ginkgo seed protein-pectin composite gel. *Food Hydrocolloids*, 118, 106781. doi.org/10.1016/j.foodhyd.2021.106781.
 10. Sahil Gupta, Shridhar K. Sathe, Mengna Su, **Changqi Liu***. (2021). Germination reduces black gram (*Vigna mungo*) and mung bean (*Vigna radiata*) vicilin immunoreactivity. *LWT – Food Science and Technology*, 135, 110217. doi.org/10.1016/j.lwt.2020.110217.
 11. Emily Woolf, Cassandra Maya, Joseph Yoon, Shruti Shertukde, Trevor Toia, Jing Zhao, Yaozhou Zhu, Paula C. Peter, **Changqi Liu***. (2020). Information and taste interventions for improving consumer acceptance of edible insects: A pilot study. *Journal of Insects as Food and Feed*, 7(2), 129–139. doi.org/10.3920/JIFF2020.0057.
 12. Ke Chen*, Jin Xin, Guoying Zhang, Humina Xie, Li Luo, Shu Yuan, Yunzhi Bu, Xiaoxia Yang, Yazhong Ge, **Changqi Liu**. (2020). A combination of three probiotic strains for treatment of acute diarrhoea in hospitalised children: An open label, randomised controlled trial. *Beneficial Microbes*, 11(4), 339–346. doi.org/10.3920/BM2020.0046.
 13. Ke Chen*, Guoying Zhang, Haixia Chen, Yanmei Cao, Xiaobing Dong, Hua Li, **Changqi Liu**. (2020). Dose effect of bovine lactoferrin fortification on iron metabolism of anemic infants. *Journal of Nutritional Science and Vitaminology*, 66(1), 24–31. doi.org/10.3177/jnsv.66.24.
 14. **Changqi Liu**, Jasmin Masri, Violet Perez, Cassandra Maya, Jing Zhao*. (2020). Growth performance and nutrient composition of mealworms (*Tenebrio molitor*) fed on fresh plant materials-supplemented diets. *Foods*, 9(2), 151. doi.org/10.3390/foods9020151.
 15. Yaosong Wang, Jing Zhao, Weiwei Zhang, **Changqi Liu***, Paula Jauregi, Meigui Huang. (2020). Modification of heat-induced whey protein gels by basic amino acids. *Food Hydrocolloids*, 100, 105397. doi.org/10.1016/j.foodhyd.2019.105397.
 16. Kayla J. Hurd, Shruti Shertukde, Trevor Toia, Angelina Trujillo, Ramona L. Pérez, David L. Larom, John J. Love, **Changqi Liu***. (2019) The cultural importance of edible insects in Oaxaca, Mexico. *Annals of the Entomological Society of America*, 112(6), 552–559. doi.org/10.1093/aesa/saz018. **Cover article**.
 17. **Changqi Liu***, Valerie D. Zaffran, Sahil Gupta, Kenneth H. Roux, Shridhar K. Sathe (2019). Pecan (*Carya illinoensis*) detection using a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. *LWT – Food Science and Technology*, 116, 108516. doi.org/10.1016/j.lwt.2019.108516.
 18. Sahil Gupta, **Changqi Liu***, Shridhar K. Sathe. (2019). Quality of a chickpea-based high protein snack. *Journal of Food Science*, 84(6), 1621–1630. doi.org/10.1111/1750-3841.14636. **Cover article**.
 19. Yaosong Wang, **Changqi Liu**, Tianyi Ma, Jing Zhao*. (2019). Physicochemical and functional properties of γ -aminobutyric acid-treated soy proteins. *Food Chemistry*, 295, 267–273. doi.org/10.1016/j.foodchem.2019.05.128.
 20. Yaosong Wang, Jing Zhao, **Changqi Liu***, Weiwei Li. (2019). Influence of γ -aminobutyric acid on gelling properties of heat-induced whey protein gels. *Food Hydrocolloids*, 94, 287–293. doi.org/10.1016/j.foodhyd.2019.03.031.
 21. Tiffany Lum, Megan Connolly, Amanda Marx, Joshua Beidler, Shirin Hooshmand, Mark Kern, **Changqi Liu**, Mee Young Hong*. (2019). Effect of fresh watermelon consumption

- on the acute satiety response and cardiometabolic risk factors in overweight and obese adults. *Nutrients*, *11*(3), 595. doi.org/10.3390/nu11030595.
22. Emily Woolf, Yaozhou Zhu, Kristen Emory, Jing Zhao, **Changqi Liu***. (2019). Willingness to consume insect-containing foods: A survey in the United States. *LWT – Food Science and Technology*, *102*, 100–105. doi.org/10.1016/j.lwt.2018.12.010.
 23. Ying Zhang, **Changqi Liu**, Mengna Su, Kenneth H. Roux, Shridhar K. Sathe*. (2018). Effect of phenolics on amandin immunoreactivity. *LWT – Food Science and Technology*, *98*, 515–523. doi.org/10.1016/j.lwt.2018.09.010.
 24. Kara Sansone, Mark Kern, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2018). Acute effects of dried apple consumption on metabolic and cognitive responses in healthy individuals. *Journal of Medicinal Food*, *21*(11), 1158–1164. doi.org/10.1089/jmf.2017.0152.
 25. Sahil Gupta, Guneet S. Chhabra, **Changqi Liu**, Jasamrit S. Bakshi, Shridhar K. Sathe* (2018). Functional properties of select dry bean seeds and flours. *Journal of Food Science*, *83*(8), 2052–2061. doi.org/10.1111/1750-3841.14213.
 26. Mengna Su, **Changqi Liu**, Kenneth H. Roux, Thomas M. Gradziel, Shridhar K. Sathe*. (2017). Effects of processing and storage on almond (*Prunus dulcis* L.) amandin immunoreactivity. *Food Research International*, *100*(1), 87–95. doi.org/10.1016/j.foodres.2017.06.061.
 27. **Changqi Liu**, Guneet S. Chhabra, Jing Zhao, Valerie D. Zaffran, Sahil Gupta, Kenneth H. Roux, Thomas M. Gradziel, Shridhar K. Sathe*. (2017). Comparison of laboratory-developed and commercial monoclonal antibody-based sandwich enzyme-linked immunosorbent assays for almond (*Prunus dulcis* L.) detection and quantification. *Journal of Food Science*, *82*(10), 2504–2515. doi.org/10.1111/1750-3841.13829.
 28. Guneet S. Chhabra, **Changqi Liu**, Su, Mengna; Venkatachalam, Mahesh; Roux, Kenneth H.; Sathe, Shridhar K.* (2017). Effects of the Maillard reaction on the immunoreactivity of amandin in food matrices. *Journal of Food Science*, *82*(10), 2495–2503. doi.org/10.1111/1750-3841.13839.
 29. Kyle A. Noble, **Changqi Liu**, Shridhar K. Sathe, Kenneth H. Roux*. (2017). A cherry seed-derived spice, mahleb, is recognized by anti-almond antibodies including almond-allergic patient IgE. *Journal of Food Science*, *82*(8), 1786–1791. doi.org/10.1111/1750-3841.13757.
 30. **Changqi Liu**, Guneet S. Chhabra, Shridhar K. Sathe*. (2015). Pistachio (*Pistacia vera* L.) detection and quantification using a murine monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. *Journal of Agricultural and Food Chemistry*, *63*(41), 9139–9149. doi.org/10.1021/acs.jafc.5b03066.
 31. **Changqi Liu**, Youling L. Xiong*. (2015). Oxidation-initiated myosin subfragment cross-linking and structural instability differences between white and red muscle fiber types. *Journal of Food Science*, *80*(2), C288–C297. doi.org/10.1111/1750-3841.12749.
 32. Aditya U. Joshi, **Changqi Liu**, Kenneth H. Roux, Shridhar K. Sathe*. (2015). Functional properties of select seed flours. *LWT – Food Science and Technology*, *60*(1), 325–331. doi.org/10.1016/j.lwt.2014.08.038.
 33. Mengna Su, Mahesh Venkatachalam, Thomas M. Gradziel, **Changqi Liu**, Ying Zhang, Kenneth H. Roux, Shridhar K. Sathe*. (2015). Application of mouse monoclonal antibody (mAb) 4C10-based enzyme-linked immunosorbent assay (ELISA) for amandin

- detection in almond (*Prunus dulcis*) genotypes and hybrids. *LWT – Food Science and Technology*, 60(1), 535–543. doi.org/10.1016/j.lwt.2014.08.042.
34. Santosh Dhakal, **Changqi Liu**, Ying Zhang, Kenneth H. Roux, Shridhar K. Sathe, V. M. Balasubramaniam*. (2014). Effect of high pressure processing on the immunoreactivity of almond milk. *Food Research International*, 62, 215–222. doi.org/10.1016/j.foodres.2014.02.021.
 35. Mengna Su, Mahesh Venkatachalam, **Changqi Liu**, Ying Zhang, Kenneth H. Roux, Shridhar K. Sathe*. (2013). A murine monoclonal antibody based enzyme-linked immunosorbent assay (ELISA) for almond (*Prunus dulcis* L.) detection. *Journal of Agricultural and Food Chemistry*, 61(45), 10823–10833. doi.org/10.1021/jf402851k.
 36. **Changqi Liu**, Youling L. Xiong*, Gregg K. Rentfrow. (2011). Kiwifruit protease extract injection reduces toughness of pork loin muscle induced by freeze–thaw abuse. *LWT – Food Science and Technology*, 44(10), 2026–2031. doi.org/10.1016/j.lwt.2011.05.019.

Refereed Reviews

1. Shridhar K. Sathe*, **Changqi Liu**, Valerie D. Zaffran. (2016). Food allergy. *Annual Review of Food Science and Technology*, 7, 191–220. doi.org/10.1146/annurev-food-041715-033308.

Refereed Perspectives

1. **Changqi Liu***, Shridhar K. Sathe*. (2018). Food allergen epitope mapping. *Journal of Agricultural and Food Chemistry*, 66(28), 7238–7248. doi.org/10.1021/acs.jafc.8b01967.

Letters to the Editor

1. **Changqi Liu***, Jing Zhao. (2019). *Tenebrio molitor* larvae are a better food option than adults. *Journal of Insects as Food and Feed*, 5(3), 241–242. doi.org/10.3920/JIFF2019.x003.

Journal Covers

1. Kayla J. Hurd, Shruti Shertukde, Trevor Toia, Angelina Trujillo, Ramona L. Pérez, David L. Larom, John J. Love, **Changqi Liu***. (2019). Cover: Chicatanas (*Atta Mexicana*). Photo courtesy of Changqi Liu, used with permission. See pp. 552–559. *Annals of the Entomological Society of America*, Volume 112, Issue 6.
2. Sahil Gupta, **Changqi Liu***, Shridhar K. Sathe. (2019). June Online Cover: Glycoprotein staining of six chickpea types; chickpea seeds and their final products, from “Quality of a Chickpea-Based High Protein Snack” by Sahil Gupta, Changqi Liu, and Shridhar K. Sathe. p. 1621. *Journal of Food Science*, Volume 84, Issue 6. doi.org/10.1111/1750-3841.14248.

Book Chapters

1. **Changqi Liu***, Jing Zhao. (2019). Insects as a novel food. In *Encyclopedia of Food Chemistry* (pp 428–436); Melton, Laurence; Shahidi, Fereidoon; Varelis, Peter, Eds.; Elsevier: Waltham, USA. doi.org/10.1016/B978-0-08-100596-5.21782-4.
2. **Changqi Liu**, LeAnna N. Willison, Shridhar K. Sathe*. (2017). Recombinant allergen production in *E. coli*. In *Food Allergens: Methods and Protocols* (pp 23–45); Lin, Jing;

Alcocer, Marcos, Eds.; Springer: New York, USA. doi.org/10.1007/978-1-4939-6925-8_3.

Textbooks

1. **Changqi Liu**, Jing Zhao. (2021). *Food Chemistry*, 3rd ed.; bluedoor: Minneapolis, USA. ISBN-13: 978-1-77494-231-4.
2. **Changqi Liu**, Jing Zhao. (2019). *Food Chemistry*, 2nd ed.; bluedoor: Minneapolis, USA. ISBN-13: 978-1-64386-298-9.
3. **Changqi Liu**, Jing Zhao. (2018). *Food Chemistry*; bluedoor: Minneapolis, USA. ISBN-13: 978-1-68135-477-4.

Conference Abstracts and Proceedings

1. Martin Rosas Jr., Sherry Pinneo, Celeste O’Mealy, **Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (2021). Effects of fresh mango consumption on blood glucose, insulin, and other cardiovascular disease risk factors in overweight and obese adults. *Current Developments in Nutrition*, 5(S2), 366. doi.org/10.1093/cdn/nzab037_076.
2. Liyue Zhang, Kayla Buenaventura, Cassandra Wickstrom, **Changqi Liu**, Mee Young Hong*. (2021) Sensory evaluation of blenderized watermelon flesh juice with and without the rind. *Current Developments in Nutrition*, 5(S2), 616. doi.org/10.1093/cdn/nzab044_047.
3. Imogene A. Carson, Mark Kern*, Shirin Hooshmand, **Changqi Liu**, Mee Young Hong, Timothy O’Neal, Alfonso J. Muñoz, Jilianne Son. (2020). Pistachio may promote recovery from strenuous exercise. *Medicine & Science in Sports & Exercise*, 52(7S), 768–769. doi.org/10.1249/01.mss.0000683572.04782.6b.
4. Martin Rosas Jr., **Changqi Liu**, Celéste O’Mealy, Erica Forsberg, Shirin Hooshmand, Mark Kern, Mee Young Hong*. (2020). The effects of mixed nut consumption on the microbiome in healthy adults. *Current Developments in Nutrition*, 4(S2), 1580. doi.org/10.1093/cdn/nzaa062_037.
5. Sherry Pinneo, Celéste O’Mealy, Martin Rosas Jr., Michelle Tsang, Robert Castro, Sydney Sagisi, Trisha Molina, Carmela Hinton, Stephanie Leisenring, Jonnatan Fajardo, **Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (2020). Effects of fresh mango fruit consumption on glucose, insulin, and satiety hormones. *Current Developments in Nutrition*, 4(S2), 453. doi.org/10.1093/cdn/nzaa045_086.
6. Megan Connolly, Tiffany Lum, Amanda Marx, Shirin Hooshmand, Mark Kern, **Changqi Liu**, Mee Young Hong*. (2019). Effect of fresh watermelon consumption on risk factors for cardiovascular disease in overweight and obese adults. *Current Developments in Nutrition*, 3(S1), nzz031.P06-102-19. doi.org/10.1093/cdn/nzz031.P06-102-19.
7. Eric Rochester, Brooke Wickman, **Changqi Liu**, Andrea Bell, Christy Bekkevold, Shirin Hooshmand*, Reza Hakkak. (2018). Effects of the low- and high-daidzein diet on bone density and osteogenic gene expression in female obese Zucker rats. *Current Developments in Nutrition*, 2(11), nzy035. doi.org/10.1093/cdn/nzy035.
8. Mee Young Hong*, Tiffany Lum, Amanda Marx, Shirin Hooshmand, **Changqi Liu**, Mark Kern. (2018). Watermelon consumption reduces body weight, body mass index, and blood pressure in overweight and obese adults. *Current Developments in Nutrition*, 2(11), nzy037. doi.org/10.1093/cdn/nzy037.

9. Brooke Wickman, Eric Rochester, Laura Hauffe, Mark Kern, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2018). Effect of pistachios and mixed nuts on bone density and osteogenic gene expression in young male rats. *The FASEB Journal*, 32(S1), 548.8. doi.org/10.1096/fasebj.2018.32.1_supplement.548.8.
10. Kara Zimmerman, Mark Kern, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2017). Acute effects of dried apple consumption on metabolic and cognitive responses in healthy individuals. *The FASEB Journal*, 31(S1), 796.11. doi.org/10.1096/fasebj.31.1_supplement.796.11.

VII. PRESENTATIONS (*Corresponding author; <u>Presenter</u>)
--

Refereed Presentations

1. Martin Rosas Jr., Sherry Pinneo, Celeste O’Mealy, **Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (2021). Effects of fresh mango consumption on blood glucose, insulin, and other cardiovascular disease risk factors in overweight and obese adults. Poster presentation at the American Society for Nutrition’s (ASN) 4th Annual Meeting (Nutrition 2021): Online.
2. Liyue Zhang, Kayla Buenaventura, Cassandra Wickstrom, **Changqi Liu**, Mee Young Hong*. (2021) Sensory evaluation of blenderized watermelon flesh juice with and without the rind. Poster presentation at the American Society for Nutrition’s (ASN) 4th Annual Meeting (Nutrition 2021): Online.
3. **Changqi Liu***, Jing Zhao. (2021). *In-silico* assessment of allergenicity and cross-reactivity of mealworm (*Tenebrio molitor*) allergens. Poster presentation at the Institute of Food Technologists (IFT) 81st Annual Meeting: Online.
4. Daniel Pentico, **Changqi Liu***. (2021). Indoor hydroponic strawberry production. San Diego State University Student Research Symposium.
5. Imogene A. Carson, Mark Kern*, Shirin Hooshmand, **Changqi Liu**, Mee Young Hong, Timothy O’Neal, Alfonso J. Muñoz, Jilianne Son. (2020). Pistachio may promote recovery from strenuous exercise. Poster presentation at the American College of Sports Medicine (ACSM) 2020 Annual Meeting.
6. Alexandra Rosenbloom, Nava Lavine, Jessica Makin, Shruti Shertukde, Jing Zhao, **Changqi Liu***. (2020). Inhibition of enzymatic browning during protein isolation from mealworm (*Tenebrio molitor*) larvae. Poster presentation at the Institute of Food Technologists (IFT) 80th Annual Meeting: Online. San Diego State University Student Research Symposium.
7. Sahil Gupta, **Changqi Liu**, Shridhar K. Sathe*. (2020). Compositional, hydrodynamic, and spectral properties of select oilseed legumin proteins. Poster presentation at the Institute of Food Technologists (IFT) 80th Annual Meeting: Online. **Poster competition finalist** (Protein Division).
8. Emily Woolf, Cassandra Maya, Joseph Yoon, Jing Zhao, Yaozhou Zhu, **Changqi Liu***. (2020). Informational and sensorial interventions for improving consumer acceptance of edible insects. Poster presentation at the Institute of Food Technologists (IFT) 80th Annual Meeting: Online. San Diego State University Student Research Symposium.
9. Martin Rosas Jr., **Changqi Liu**, Celéste O’Mealy, Erica Forsberg, Shirin Hooshmand, Mark Kern, Mee Young Hong*. (2020). The effects of mixed nut consumption on the

- microbiome in healthy adults. Poster presentation at the American Society for Nutrition's (ASN) 3rd Annual Meeting (Nutrition 2020): Online.
10. Sherry Pinneo, Céleste O'Mealy, Martin Rosas Jr., Michelle Tsang, Robert Castro, Sydney Sagisi, Trisha Molina, Carmela Hinton, Stephanie Leisenring, Jonnatan Fajardo, **Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (2020). Effects of fresh mango fruit consumption on glucose, insulin, and satiety hormones. Poster presentation the American Society for Nutrition's (ASN) 3rd Annual Meeting (Nutrition 2020): Online.
 11. Rochelle Anne Grace M. Lapizar, Kei Leung, Zheyuan Liu, Mark Kern, Shirin Hooshmand, Mee Young Hong, **Changqi Liu***. (2020). Extraction of antioxidants from pistachio seeds using different solvents. San Diego State University Student Research Symposium.
 12. Megan Connolly, Tiffany Lum, Amanda Marx, Shirin Hooshmand, Mark Kern, **Changqi Liu**, Mee Young Hong*. (2019). Effect of fresh watermelon consumption on risk factors for cardiovascular disease in overweight and obese adults. Poster presentation at the American Society for Nutrition's (ASN) 2nd Annual Meeting (Nutrition 2019): Baltimore, MD, USA.
 13. Emily Woolf, John Love, Jing Zhao, Shirin Hooshmand, Mee Young Hong, **Changqi Liu***. (2019). Isolation of mealworm tropomyosin, a potential cross-reactive food allergen. Poster presentation at the Institute of Food Technologists (IFT) 79th Annual Meeting: New Orleans, LA, USA. **Poster competition first place** (Protein Division). San Diego State University Student Research Symposium. **Provost's Award**.
 14. Ekinadoese Salami, Jing Zhao*, **Changqi Liu**. (2019). Functional properties of germinated brown rice protein extracted from three methods. Poster presentation at the Institute of Food Technologists (IFT) 79th Annual Meeting: New Orleans, LA, USA. **Oral competition finalist** (Protein Division).
 15. Cassandra Maya, **Changqi Liu***. (2019). Growth of indigenous versus hybrid corns in milpa with different soils. Oral presentation at the San Diego State University Student Research Symposium.
 16. Autumn Stoll, Cassandra Maya, **Changqi Liu***. (2019). Physicochemical characteristics and proximate composition of select edible insects in Oaxaca, Mexico. Poster presentation at the San Diego State University Student Research Symposium.
 17. Shruti Shertukde, **Changqi Liu***. (2019). Inhibition of enzymatic browning during protein isolation from mealworm (*Tenebrio molitor*) larvae. Poster presentation at the San Diego State University Student Research Symposium. **Sustainability Award**.
 18. **Changqi Liu***, Kenneth H. Roux, Shridhar K. Sathe. (2018). Immunoreactivity and cross-reactivity of charoli (*Buchanania lanzan*) seed proteins. Oral presentation at the International Union of Food Science and Technology (IUFoST) 19th World Congress of Food Science and Technology & Expo: Mumbai, India. **Oral Presentation Award**.
 19. Sahil Gupta, Valerie D. Zaffran, **Changqi Liu**, Kenneth H. Roux, Thomas M. Gradziel, Shridhar K. Sathe*. (2018). Murine monoclonal antibody (mAb) cross-reactivity between select Rosaceae seed proteins. Poster presentation at the International Union of Food Science and Technology (IUFoST) 19th World Congress of Food Science and Technology & Expo: Mumbai, India.

20. **Changqi Liu***, Angelina Trujillo, Trevor Toia, Shruti Shertukde, Ramona Pérez, David Larom, John Love. (2018). Edible insects as food in Oaxaca. Oral presentation at the Eating Insects Athens: Athens, GA, USA.
21. **Emily Woolf**, Yaozhou Zhu, Jing Zhao, Kristen Emory, **Changqi Liu***. (2018). Factors that affect willingness to consume insect-based foods in the United States. Poster presentation at the Institute of Food Technologists (IFT) 78th Annual Meeting: Chicago, IL, USA. San Diego State University Student Research Symposium.
22. **Jasmin Masri**, Violet Perez, **Changqi Liu**, Jing Zhao*. (2018). Growth rate and antioxidant activities of mealworms fed with antioxidant-supplemented diets. Poster presentation at the Institute of Food Technologists (IFT) 78th Annual Meeting: Chicago, IL, USA.
23. **Ekinadoese Salami**, Paula Vanegas, **Changqi Liu**, Jing Zhao*. (2018). Solubility and antioxidant activities of rice bran proteins prepared from three extraction methods. Poster presentation at the Institute of Food Technologists (IFT) 78th Annual Meeting: Chicago, IL, USA.
24. **Mee Young Hong***, Tiffany Lum, Amanda Marx, Shirin Hooshmand, **Changqi Liu**, Mark Kern. (2018). Watermelon consumption reduces body weight, body mass index, and blood pressure in overweight and obese adults. Poster presentation at the American Society for Nutrition's (ASN) 1st Annual Meeting (Nutrition 2018): Boston, MA, USA. Abstract ID: P10-052. San Diego State University Student Research Symposium.
25. **Eric Rochester**, Brooke Wickman, **Changqi Liu**, Andrea Bell, Christy Bekkevold, Shirin Hooshmand*, Reza Hakkak. (2018). Effects of the low- and high-daidzein diet on bone density and osteogenic gene expression in female obese Zucker rats. Poster presentation at the American Society for Nutrition's (ASN) 1st Annual Meeting (Nutrition 2018): Boston, MA, USA. Abstract ID: P08-095.
26. **Brooke Wickman**, Eric Rochester, Laura Hauffe, Mark Kern, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2018). Effect of pistachios and mixed nuts on bone density and osteogenic gene expression in young male rats. Poster presentation at the Experimental Biology 2018 Annual Meeting: San Diego, CA, USA.
27. **Sarah Kim**, **Shruti Shertukde**, **Changqi Liu***. (2018). Functional properties of mealworm proteins. Poster presentation at the San Diego State University Student Research Symposium. **Provost's Award**.
28. **Diana L. Vergara Rodriguez**, **Melissa Perez**, **Changqi Liu***. (2018). Effect of metamorphosis on nutrient composition of edible insects. Oral presentation at the San Diego State University Student Research Symposium.
29. **Kara Zimmerman**, Mark Kern, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2017). Acute effects of dried apple consumption on metabolic and cognitive responses in healthy individuals. Poster presentation at the Experimental Biology 2017 Annual Meeting: Chicago, IL, USA.
30. **Mary Ann C. Marroquin**, **Diana L. Vergara Rodriguez**, **Changqi Liu***. (2017). Phenolic content and antioxidant activities of red and green Sichuan Peppers. Oral presentation at the San Diego State University Student Research Symposium.
31. **Changqi Liu**, Mengna Su, Sahil Gupta, Shridhar K. Sathe*. (2016). Effect of germination on immunoreactivity of black gram and mung bean seed phaseolins. Poster

- presentation at the Institute of Food Technologists (IFT) 76th Annual Meeting: Chicago, IL, USA. Abstract ID: P01-113.
32. Valerie D. Zaffran, **Changqi Liu**, Shridhar K. Sathe*. (2016). Immunoreactivity of cryoprecipitated amandin from thermally processed whole almond seeds Poster presentation at the Institute of Food Technologists (IFT) 76th Annual Meeting: Chicago, IL, USA. Abstract ID: P06-097.
 33. Sahil Gupta, Mengna Su, **Changqi Liu**, Aditya Joshi, Shridhar K. Sathe*. (2016). Effect of fermentation on idli quality and immunoreactivity of black gram (*Vigna mungo*) phaseolin. Poster presentation at the Institute of Food Technologists (IFT) 76th Annual Meeting: Chicago, IL, USA. Abstract ID: P04-116. **Poster competition finalist** (American Association of Food Scientists for the Indian Subcontinent).
 34. Sahil Gupta, Valerie D. Zaffran, **Changqi Liu**, Shridhar K. Sathe*. (2016). Physical properties and electrophoretic characterization of select Rosaceae seeds. Poster presentation at the 107th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Salt Lake City, UT, USA. Abstract ID: 67056. **Poster competition third place** (Protein & Co-Products Division).
 35. Valerie D. Zaffran, **Changqi Liu**, Sahil Gupta, Shridhar K. Sathe*. (2016). Immunoreactivity of select Rosaceae seed proteins. Oral presentation at the 107th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Salt Lake City, UT, USA. Abstract ID: 67034.
 36. **Changqi Liu**, Jing Zhao, Sepideh Alasvand Zarasvand, Shridhar K. Sathe*. (2015). Immunoreactivity of pistachio proteins assessed by a monoclonal antibody-based enzyme-linked immunosorbent assay. Oral presentation at the 7th Pacificchem: Honolulu, HI, USA. Abstract ID: 2262420.
 37. Valerie D. Zaffran, **Changqi Liu**, Sahil Gupta, Qing Zhao, Shridhar K. Sathe*. (2015). Pecan (*Carya illinoensis*) detection using a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. Oral presentation at the 7th Pacificchem: Honolulu, HI, USA. Abstract ID: 2262403.
 38. Sahil Gupta, **Changqi Liu**, Valerie D. Zaffran, Qing Zhao, Shridhar K. Sathe*. (2015). Hazelnut (*Corylus avellana*) detection using a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. Oral presentation at the 7th Pacificchem: Honolulu, HI, USA. Abstract ID: 2262396.
 39. **Changqi Liu**, Valerie D. Zaffran, Shridhar K. Sathe*. (2015). Sensitivity, specificity, and robustness of a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay for cashew detection. Poster presentation at the International Association for Food Protection (IAFP) 104th Annual Meeting: Portland, OR, USA. Abstract ID: P1-15.
 40. Valerie D. Zaffran, **Changqi Liu**, Shridhar K. Sathe*. (2015). Assessment of a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay for cashew (*Anacardium occidentale*) detection in food matrices. Poster presentation at the International Association for Food Protection (IAFP) 104th Annual Meeting: Portland, OR, USA. Abstract ID: P1-45.
 41. Sahil Gupta, **Changqi Liu**, Shridhar K. Sathe*. (2015). Alpha-amylase and chymotrypsin inhibitor activities, hemagglutinating activity, and total phenols in select dry beans.

- Poster presentation at the International Association for Food Protection (IAFP) 104th Annual Meeting: Portland, OR, USA. Abstract ID: P1-212.
42. **Changqi Liu**, Fatema Alteneiji, Valerie D. Zaffran, Shridhar K. Sathe*. (2015). Effects of thermal processing on peanut detection using a monoclonal antibody-based enzyme-linked immunosorbent assay. Poster presentation at the Institute of Food Technologists (IFT) 75th Annual Meeting: Chicago, IL, USA. Abstract ID: 125-048. **Poster competition second place** (Toxicology & Safety Evaluation Division). Florida Statewide Graduate Student Research Symposium held by the University of Central Florida: Orlando, FL, USA. **Oral presentation first place** at the Florida State University, College of Human Sciences, Research & Creativity Day.
 43. **Valerie D. Zaffran**, **Changqi Liu**, Fatema Alteneiji, Shridhar K. Sathe*. (2015). Assessment of a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay for peanut (*Arachis hypogaea*) detection in food matrices. Poster presentation at the Institute of Food Technologists (IFT) 75th Annual Meeting: Chicago, IL, USA. Abstract ID: 125-021. **Poster competition first place** (Quality Assurance Division).
 44. **Changqi Liu**, Guneet S. Chhabra, Shridhar K. Sathe*. (2014). Application of mouse monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay for almond (*Prunus dulcis*) detection in food matrices. Poster presentation at the International Union of Food Science and Technology (IUFoST) 17th World Congress of Food Science and Technology & Expo: Montreal, QC, Canada. Abstract ID: 2789711.
 45. **Changqi Liu**, Guneet S. Chhabra, Sepideh Alasvand Zarasvand, Shridhar K. Sathe*. (2014). Analysis of a murine monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay for pistachio (*Pistacia vera* L.) detection and quantification. Poster presentation at the Institute of Food Technologists (IFT) 74th Annual Meeting: New Orleans, LA, USA. Abstract No. 253-01. **Poster competition finalist** (Quality Assurance Division).
 46. **Changqi Liu**, Kyle A. Noble, LeAnna N. Willison, Kenneth H. Roux, Shridhar K. Sathe*. (2014). Immunoreactivity and cross-reactivity of selected legume seed proteins using rabbit polyclonal antibodies and legume-allergic patients' IgEs as detection antibodies. Poster presentation at the Institute of Food Technologists (IFT) 74th Annual Meeting: New Orleans, LA, USA. Abstract No. 254-02. Oral presentation at the Florida State University, College of Human Sciences, Research & Creativity Day.
 47. **Guneet S. Chhabra**, **Changqi Liu**, Mengna Su, Mahesh Venkatachalam, Kenneth H. Roux, Shridhar K. Sathe*. (2014). Effects of Maillard reaction on the immunoreactivity of amandin in the food matrices. Poster presentation at the Institute of Food Technologists (IFT) 74th Annual Meeting: New Orleans, LA, USA. Abstract No. 253-04. **Poster competition finalist** (Quality Assurance Division).
 48. Sahil Gupta, **Changqi Liu**, Shridhar K. Sathe*. (2014). Formulation, proximate composition, antinutrients and quality parameters of a high protein chickpea-based snack. Poster presentation at the Institute of Food Technologists (IFT) 74th Annual Meeting: New Orleans, LA, USA. Abstract No. 140-03.
 49. **Changqi Liu**, Sahil Gupta, Jasamrit S. Bakshi, Guneet S. Chhabra, Shridhar K. Sathe*. (2013). Hemagglutinating activity, trypsin inhibitor activity, and tannin content in

- selected dry bean flours. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 255-189.
50. Ying Zhang, **Changqi Liu**, Mengna Su, Thomas M. Gradziel, Kenneth H. Roux, Shridhar K. Sathe*. (2013). Electrophoretic and immunological analyses of almond, peach, and related species. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 255-70. **Oral presentation third place** at the Florida State University, College of Human Sciences, Research & Creativity Day.
51. **Santosh Dhakal**, **Changqi Liu**, Ying Zhang, Kenneth H. Roux, Shridhar K. Sathe, V. M. Balasubramaniam*. (2013). Effect of high hydrostatic pressure on the immunoreactivity of almond milk. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 031-122.
52. **Sahil Gupta**, **Changqi Liu**, Jasamrit S. Bakshi, Guneet S. Chhabra, Shridhar K. Sathe*. (2013). Proximate composition of commercially important dry bean flours. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 255-23.
53. Ying Zhang, Mengna Su, **Changqi Liu**, Kenneth H. Roux, Shridhar K. Sathe*. (2013). Effect of selected phenolic compounds, sugars and thermal processing on the immunoreactivity of almond proteins. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 077-05.
54. Guneet S. Chhabra, Sahil Gupta, Jasamrit S. Bakshi, **Changqi Liu**, Shridhar K. Sathe*. (2013). Functional properties of twenty-two dry bean flours. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 255-14.
55. Jasamrit S. Bakshi, Guneet S. Chhabra, Sahil Gupta, **Changqi Liu**, Shridhar K Sathe*. (2013). Physical properties of selected dry bean seeds. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 031-25.
56. **Changqi Liu**, Youling L. Xiong*. (2012). Variations in the pattern of transglutaminase-induced cross-linking between chicken myosin isoforms due to muscle fiber types. Poster presentation at the Institute of Food Technologists (IFT) 72nd Annual Meeting: Las Vegas, NV, USA. Abstract No. 277-11. **Poster competition first place** (Muscle Food Division). **Poster competition first place** at North American Jiangnan University Alumni & Friends Association.
57. **Changqi Liu**, Youling L. Xiong*. (2011). Influence of muscle fiber types on oxidation-induced protein cross-linking in chicken myofibrils. Poster presentation at the Institute of Food Technologists (IFT) 71st Annual Meeting: New Orleans, LA, USA. Abstract No. 240-09.
58. **Changqi Liu**, Youling L. Xiong*, Gregg K. Rentfrow. (2010). Effect of kiwifruit protease extract on tenderness of pork subjected to freeze–thaw abuse. Poster presentation at the Institute of Food Technologists (IFT) 70th Annual Meeting: Chicago, IL, USA. Abstract No. 235-08.

Invited Presentations

1. **Changqi Liu***. (2021). Innovative, sustainable solutions to food insecurity at San Diego State University. Oral presentation at the Institute of Food Technologists (IFT) 81st Annual Meeting: Online.
2. Sahil Gupta, **Changqi Liu**, Qinchun Rao, Shridhar K. Sathe*. (2020). Cross-reactivity and *in vitro* pepsin digestibility of allergenic oilseed legumins. Oral presentation at the American Chemical Society (ACS) Fall 2020 National Meeting & Expo: Online. Abstract ID: 3420133. doi.org/10.1021/scimeetings.0c07000.
3. **Changqi Liu***, Emily Woolf, Jing Zhao, Sarah Kim, Shruti Shertukde. (2018). Functional properties of mealworm proteins. Oral presentation at the 109th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Minneapolis, MN, USA.
4. **Changqi Liu***. (2018). Flavor of bugs and why should we eat them? Oral presentation at the 432nd Meeting of the Society of Flavor Chemists: Los Angeles, CA, USA.
5. Sahil Gupta, Valerie D. Zaffran, **Changqi Liu**, Kenneth H. Roux, Thomas M. Gradziel, **Shridhar K. Sathe***. (2018). Murine monoclonal antibody (mAb) cross-reactivity between select Rosaceae seed proteins. Poster presentation at the Gordon Research Conference: Food Allergy: Ventura, CA, USA.
6. **Changqi Liu***. (2017). Edible insects as a new dietary protein source. Oral presentation at the 108th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Orlando, FL, USA.
7. **Changqi Liu**, Valerie D. Zaffran, Sahil Gupta, Shridhar K. Sathe*. (2016). Tree nut detection and quantification using monoclonal antibody (mAb)-based enzyme-linked immunosorbent assay (ELISA). Oral presentation at the 107th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Salt Lake City, UT, USA. Abstract ID: 67017.
8. Shridhar K. Sathe*, **Changqi Liu**, Valerie D. Zaffran. (2016). Effects of food processing on tree nut allergen immunoreactivity. Oral presentation at the 107th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Salt Lake City, UT, USA. Abstract ID: 67009.
9. **Shridhar K. Sathe***, Guneet S. Chhabra, **Changqi Liu**, Valerie D Zaffran. (2015). Effects of processing and food matrix on almond (*Prunus dulcis*) detection using murine monoclonal antibody-based sandwich enzyme-linked immunosorbent assay. Oral presentation at the 7th Pacificchem: Honolulu, HI, USA.
10. **Changqi Liu**, Guneet S. Chhabra, **Shridhar K. Sathe***. (2014). Almond (*Prunus dulcis*) detection and quantification using a murine monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. Oral presentation at the International Union of Food Science and Technology (IUFoST) 17th World Congress of Food Science and Technology & Expo: Montreal, QC, Canada. Abstract ID: 2789559.

Panel Discussions

1. **Ramona Pérez**, **John Love**, **Changqi Liu**. (2021). Sustainable Food Systems Panel. San Diego Mesa College, San Diego, CA, USA.

VIII. TEACHING AND MENTORING EXPERIENCES

San Diego State University

Courses

1. NUTR 401: Advanced Science of Foods, 3 units

- Fall 2021: 23 students; Spring 2021: 89 students; Fall 2020: 31 students; Spring 2020: 79 students; Fall 2019: 52 students; Fall 2018: 35 students; Spring 2018: 70 students; Fall 2017: 39 students; Spring 2017: 111 students; Fall 2016: 51 students
2. NUTR 405: Experimental Food Science and Technology Laboratory, 2 units
Spring 2021: 15 students; Fall 2020: 12 students; Spring 2020: 20 students; Fall 2019: 24 students; Fall 2018: 12 students; Spring 2018: 22 students; Fall 2017: 16 students
 3. NUTR 499: Special Study, 1–3 units
Spring 2021: 1 student; Spring 2020: 5 students; Fall 2019: 10 students; Spring 2019: 3 students; Fall 2018: 12 students; Spring 2018: 28 students; Fall 2017: 4 students; Spring 2017: 4 students
 4. NUTR 798/ENS 798: Special Study, 1–3 units
Fall 2019: 1 student; Fall 2018: 1 student
 5. ENV S 496: Indigenous to Urban Agriculture (co-instructor), 4 units
Fall 2018: 9 students
 6. ANTH 520: Ethnographic Field Methods: Food Security and the Impact of Migration on Local Community Organization (co-instructor), 3 units
Summer 2018: 7 students

Guest Lectures

1. FSHN 692: Seminar (Michael Pagliassotti, Colorado State University)
Spring 2021: 15 students (Beyond the Big Eight: Emerging Food Allergens), 1 unit
2. ENS 333: Pathophysiology and Exercise Programming of Disease Populations (Daniel Cannon, San Diego State University), 2 units
Fall 2017: 250 students (Allergy)
3. FST 4540: Special Topics in Food Science (Jing Zhao, California State University, Los Angeles), 3 units
Fall 2021: 9 students (Carmine); Spring 2018: 22 students (Food Allergens, Insects as a Protein Source); Spring 2017: 14 students (Food Allergens)

Masters' Thesis/Project (Chair/Supervisor)

1. Stephanie Lu (2019–2021)
Title: The effect of UV light exposure and compost tea supplementation on growth and antioxidant levels of hydroponically grown mustard greens
2. Cassandra Maya (2018–2020)
Title: Indigenous to urban agriculture: Milpa farming in San Diego
3. Emily Woolf (2017–2019)
Title: Isolation of mealworm tropomyosin, a potential cross-reactive food allergen

Master's Thesis Committee

1. Dion Chang (Advisor: Olive Li, California State Polytechnic University, Pomona, 2021–)
2. Robert Harrison (Advisor: Uduak George, 2021–)
Title: Mathematical modeling of the growth of *Listeria monocytogenes* in brain heart infusion broth.
3. Vanessa Capestany (Advisor: Zohir Chowdhury, 2020–2021)

Title: United States greenhouse gas reduction strategy: Edible insects as an alternative protein source to conventional livestock.

4. Patricia Avalos (Advisor: Penelope Quintana, 2019–2020)

Title: The association between season and cold-holding violations during routine food safety inspections in Orange County, CA, 4/2017-3/2019.

Florida State University

Courses

1. FOS 4114C: Food Science Laboratory, 4 units
Spring 2016: 16 students; Fall 2015: 8 students; Spring 2015: 20 students; Fall 2014: 21 students; Spring 2014: 14 students; Fall 2012: 20 students; Spring 2012: 21 students; Fall 2011: 31 students
2. FOS 4114C: Food Science Lecture, 4 units
Spring 2013: 41 students
3. HUN 1201: Science of Nutrition, 3 units
Fall 2013: 120 students

Guest Lectures

1. FOS 4114C: Food Science Lecture (Shridhar K. Sathe, Florida State University), 4 units
Spring 2016: 35 students (Proteins, Phenolics, Pectins, Volatiles, Plant Foods); Fall 2015 (Carbohydrates, Lipids)
2. FOS 5424: Food Preservation (Shridhar K. Sathe, Florida State University), 3 units
Fall 2015 (Non-Thermal Processing)
3. FOS 6930: Seminars in Food and Nutrition Sciences (Shridhar K. Sathe, Florida State University), 1 unit
Spring 2016: 11 students (Tree nut and peanut detection using monoclonal antibody-based sandwich enzyme-linked immunosorbent assays)

IX. EVENT ORGANIZATION

1. School Nutrition Advancement for Caribbean Kids (SNACK) Workshop. San Diego State University. 03/25/2019 – 04/05/2019.
2. Eating Insects Conference and Tasting Demo. San Diego State University. 03/07/2019 – 03/08/2019.

X. GRANTS AND CONTRACTS

Ongoing Support

1. **Changqi Liu**. 2021. Advanced Science of Foods Lecture Series. San Diego State University College of Health and Human Services Instructionally Related Activities (IRA). Total award: \$2,000.
2. **Changqi Liu**. 2021. Flavour and Consumer Perception of Food Proteins. San Diego State University. Assigned Time for Research, Scholarship, and Creative Activities. Assigned time: 3 units.
3. Mark J. Kern (PI), Shirin Hooshmand (Co-I), **Changqi Liu** (Co-I), Mee Young Hong (Co-I). 2020. Exploring the role of almonds in enhancing immune strength. Almond Board of California. Total award: \$239,777.

4. Shirin Hooshmand (PI), Mee Young Hong (Co-I), Mark J. Kern (Co-I), Erica Forsberg (Co-I), **Changqi Liu** (Co-I), Scott Kelley (Collaborator). 2020. An investigation of the impacts of fruit on the gut microbiota and its metabolites: Connections to human health. US Department of Agriculture (USDA)-National Institute of Food and Agriculture (NIFA)-Agriculture and Food Research Initiative (AFRI). 01/01/2021–12/31/2023. Total award: \$500,000.
5. Mark J. Kern (PI), Olly Witard (Co-PI), Shirin Hooshmand (Co-PI), Mee Young Hong (Co-I), **Changqi Liu** (Co-I). 2019. Roles of almonds for physical performance. Almond Board of California. 04/01/2020–03/31/2022. Total award: \$316,125.
6. Mee Young Hong (PI), Mark J. Kern (Co-I), Shirin Hooshmand (Co-I), **Changqi Liu** (Co-I). 2019. Effect of whole blenderized watermelon consumption on satiety and digestive health in overweight/obese children. National Watermelon Promotion Board. 04/01/2019–03/31/2022. Total award: \$60,000.
7. Shirin Hooshmand (PI), Harsimran S. Baweja (Co-PI), Mee Young Hong (Co-PI), Mark J. Kern (Co-PI), **Changqi Liu** (Co-PI). 2018. Impact of strawberries on cognition, motor function, and vascular and cardiometabolic markers in healthy older adults: A randomized, cross-over, double-blind, placebo-controlled clinical trial. California Strawberry Commission. 02/01/2019–01/31/2022. Total award: \$149,403.
8. Mee Young Hong (PI), Mark J. Kern (Co-I), Shirin Hooshmand (Co-I), **Changqi Liu** (Co-I). 2018. Effects of fresh mango pulp consumption on satiety and cardiometabolic health: A randomized, cross-over, double-blind, placebo-controlled clinical trial. National Mango Board. 04/11/2019–12/31/2021. Total award: \$146,720.
9. Jing Zhao (PI), **Changqi Liu** (Co-PI), Yao Li (Co-PI). 2018. Improving the functionalities and applications of rice protein ingredients. California State University-Agricultural Research Institute (19-01-114). 03/11/2019–03/12/2022. Total award: \$150,000.

Completed Support

1. **Changqi Liu** (PI), John J. Love (Co-PI), David L. Larom (Co-PI), Ramona L. Pérez (Co-PI), John S. Crockett (Coordinator). 2017. Integrating indigenous and urban farming to incentivize Latino agricultural career choices. US Department of Agriculture (USDA)-National Institute of Food and Agriculture (NIFA)-Hispanic-Serving Institutions (HSI) Education Grants Program (USDA-NIFA-HSI 2017-38422-27108). 09/01/2017–08/31/2021. Total award: \$250,000.
2. **Changqi Liu** (PI). 2020. *In-silico* assessment of allergenicity and cross-reactivity of food proteins. San Diego State University College of Health and Human Services COVID-Affected Research Enterprise Stimulus (CARES) Award. 07/16/2020–07/31/2021. Total award: \$3,806.
3. Mark J. Kern (PI), Olly Witard (Co-PI), Shirin Hooshmand (Co-I), Mee Young Hong (Co-I), **Changqi Liu** (Co-I), Traci Roberts (Co-I). 2018. Pistachios as a recovery food following rigorous exercise in trained athletes. American Pistachio Growers. 03/01/2018–08/31/2019. Total award: \$250,000.
4. **Changqi Liu** (PI). 2020. Hydroponic strawberry production: Effect of potassium sulfate on sweetness. San Diego State University Summer Undergraduate Research Program. 07/07/2020–08/14/2020. Total award: \$3,000.

5. **Changqi Liu** (PI). 2019. Inhibition of enzymatic browning during protein isolation from mealworm (*Tenebrio molitor*) larvae. Southern California Institute of Food Technologists Section (SCIFTS) Education and Research Grant. 05/15/2019–05/14/2020. Total award: \$14,006.
6. Mee Young Hong (PI), Shirin Hooshmand (Co-I), Mark J. Kern (Co-I), **Changqi Liu** (Co-I). 2017. Effects of fresh watermelon consumption on satiety and cardiometabolic health. National Watermelon Promotion Board. 04/09/2017–06/30/2019. Total award: \$48,000.
7. **Changqi Liu** (PI). 2019. Amandin detection in wood and composite decking. Trex. 05/13/2019-04/30/2020. Total award: \$4,620.
8. **Changqi Liu** (PI). 2018. Purification and characterization of mealworm tropomyosin, a potential cross-reactive food allergen. University Grant Program, San Diego State University. 01/01/2018–06/30/2019. Total award: \$9,961.
9. **Changqi Liu** (PI), Shirin Hooshmand (Co-PI), Mark J. Kern (Co-PI), Mee Young Hong (Co-PI), Amanda McClain (Co-PI), Surabhi Bhutani (Co-PI). 2018. School Nutrition Advancement for Caribbean Kids (SNACK) Workshop. US Department of Agriculture (USDA)-Foreign Agricultural Service (FAS)-Cochran Fellowship Program (USDA-FAS-FX19CO-10962R012). 03/04/2019-10/05/2019. Total award: \$49,081.
10. **Changqi Liu** (PI). 2018. Inhibition of enzymatic browning during protein isolation from mealworm (*Tenebrio molitor*). San Diego State University Summer Undergraduate Research Program. 05/21/2018–08/17/2018. Total award: \$3,000.
11. **Changqi Liu** (PI). 2017. Nutrient composition of edible insects. Southern California Institute of Food Technologists Section (SCIFTS) Education and Research Grant. 05/17/2017–05/16/2018. Total award: \$11,681.
12. Mark J. Kern (PI), Shirin Hooshmand (Co-I), Mee Young Hong (Co-I), **Changqi Liu** (Co-I). 2017. Glycemic and insulinemic responses to the Milano Green Grape. Columbine Vineyards. 08/2017–12/2017. Total award: \$10,047.
13. **Changqi Liu** (PI). 2017. Effect of metamorphosis on nutrient composition of edible insects. San Diego State University Summer Undergraduate Research Program. 05/22/2017–08/18/2017. Total award: \$3,000.
14. **Changqi Liu**. 2017. San Diego State University Grants and Research Enterprise Writing Fellowship. San Diego State University Foundation. Total award: \$3,000.
15. **Changqi Liu** (PI). 2015. Purification and characterization of select allergenic glycoproteins in almond. College of Human Sciences Dissertation Award Program, Florida State University. 10/26/2015–08/06/2016. Total award: \$1,000.
16. Shridhar K. Sathe (PI), **Changqi Liu** (Co-PI). 2014. Chemical analysis of plant products. Pharmachem Laboratories, Kearny, NJ. 08/2014–08/2016. Total award: \$10,267.

XI. PROFESSIONAL DEVELOPMENT

1. Flexible Course Design Institute, San Diego State University, San Diego, CA, 2021
2. Flexible Course Design Summer Institute, San Diego State University, San Diego, CA, 2020
3. Food and Nutrition Symposium, Fujian Hwa Nan Women's College, Fuzhou, Fujian, China, 2018

4. California State University Water Resources and Policy Initiatives Conference, Palm Desert, CA, USA, 2018
5. USDA Opportunities and Funding Workshop, Hispanic Association of Colleges & Universities 31st Annual Conference, San Diego, CA, USA, 2017
6. Immune Epitope Database User Workshop at La Jolla Institute for Allergy and Immunology, San Diego, CA, USA, 2013
7. Hazard Analysis and Critical Control Points (HACCP) Certificate Registered with HACCP Alliance, 2010

XII. SERVICE

Service for the Profession

Editorial Board Member

1. Journal of Future Foods (since 2021)

Guest Editor

1. Plant-derived Biopolymers for Sustainable Diets, Frontiers in Sustainable Food Systems (2021)

Reviewer Board Member

1. Microorganisms (since 2021)
2. Polymers (since 2021)
3. Foods (since 2020)

Ad Hoc Reviewer (243 since 2016)

1. RSC Advances (2 since 2021)
2. Journal of the Science of Food and Agriculture (1 since 2021)
3. Journal of Functional Foods (3 since 2021)
4. Food Science and Human Wellness (1 since 2021)
5. Nutrition and Health (1 since 2021)
6. Frontiers in Nutrition (2 since 2021)
7. Journal of Fungi (2 since 2021)
8. Insects (6 since 2021)
9. International Journal of Food Science and Technology (2 since 2021)
10. BioMed Research International (1 since 2020)
11. Journal of Insects as Food and Feed (4 since 2020)
12. Allergologia et Immunopathologia (3 since 2020)
13. Journal of Oleo Science (1 since 2020)
14. Journal of Immunological Methods (4 since 2020)
15. Food Research International (5 since 2020)
16. Food Control (11 since 2020)
17. Journal of Pharmaceutical and Biomedical Analysis (2 since 2020)
18. Food Chemistry (3 since 2020)
19. Annals of the Entomological Society of America (1 since 2020)
20. Nutrients (10 since 2020)
21. European Journal of Investigation in Health, Psychology and Education (4 since 2019)

22. Sustainability (8 since 2019)
23. Food Hydrocolloids (7 since 2019)
24. Toxins (4 since 2019)
25. Journal of Ocean University of China (2 since 2019)
26. Food Science & Nutrition (3 since 2019)
27. Foods (38 since 2019)
28. PLOS ONE (5 since 2018)
29. Journal of Agricultural and Food Chemistry (6 since 2018)
30. LWT – Food Science and Technology (53 since 2018)
31. Plant Foods for Human Nutrition (2 since 2018)
32. Journal of American Oil Chemists' Society (10 since 2018)
33. Poultry Science (2 since 2017)
34. Journal of Food Science (33 since 2016)

Textbook Reviewer

1. Human Nutrition, University of Hawaii, 2017

Service for Professional Organizations

1. Institute of Food Technologists (IFT) Technical Research Paper Abstract Reviewer, Protein Division and Toxicology & Safety Evaluation Division, 2021
2. Institute of Food Technologists (IFT) Technical Research Paper Abstract Reviewer, Protein Division, 2020
3. Southern California Institute of Food Technologists Section Planning Meeting, 2019
4. Institute of Food Technologists (IFT) Technical Research Paper Abstract Reviewer, Protein Division, 2019
5. Moderator for Institute of Food Technologists (IFT) 2018 Annual Meeting Session: Flavors of food protein ingredients and their applications in product formulation, 2018
6. American Kinesiology Association Scholar Award Committee, 2018
7. Institute of Food Technologists (IFT) Technical Research Paper Abstract Reviewer, Muscle Foods, Toxicology & Safety Evaluation, Quality Assurance, and Protein Divisions, 2018
8. Institute of Food Technologists (IFT) Award Juror, 2018
9. Southern California Institute of Food Technologists Section Scholarship Committee, 2017–2018
10. Track reviewer for Institute of Food Technologists (IFT) session proposals, 2016
11. Volunteer at Bluegrass Institute of Food Technologists Suppliers Night, 2009–2010

Service for the University

Service for the University

1. Food Studies Minor Committee, San Diego State University (since 2021)
2. Faculty Judge for Student Research Symposium (Session P3-7), San Diego State University, 2021
3. Faculty Judge for Student Research Symposium (Sessions A13 and C10), San Diego State University, 2020

4. Investiture Processional Participant at the Inauguration of President Adela de la Torre, San Diego State University, 2019
5. Faculty Judge for Student Research Symposium (Sessions A09, A11, B08, and C16), San Diego State University, 2019
6. Commencement Ceremony Faculty Marshal, 2018
7. Faculty Judge for Student Research Symposium (Sessions A10, C13, and D12), San Diego State University, 2018
8. Faculty Judge for Student Research Symposium (Sessions A01, H02, and I01), San Diego State University, 2017

Service for the College

1. College of Human Sciences Research & Creativity Day Oral Presentation Moderator, Florida State University, 2016
2. College of Human Sciences Dissertation Award Program Reviewer, Florida State University, 2014

Service for the Department

1. School of Exercise and Nutritional Sciences Faculty Search Committee (Exercise Physiology), San Diego State University, 2021–2022
2. School of Exercise and Nutritional Sciences Diversity, Equity & Inclusion Committee, San Diego State University, 2021–
3. School of Exercise and Nutritional Sciences Curriculum Committee, San Diego State University, 2021–
4. School of Exercise and Nutritional Sciences Dual Master’s Degree Program Admissions Committee, San Diego State University, 2021–
5. School of Exercise and Nutritional Sciences Nutritional Sciences Admissions Committee, San Diego State University, 2021–
6. School of Exercise and Nutritional Sciences Nutrition Accreditation Committee, San Diego State University, 2021–
7. School of Exercise and Nutritional Sciences Nutrition Assessment Committee, San Diego State University, 2021–
8. Teacher Performance Evaluation (Harsimran Baweja, DPT 830 Cardiopulmonary Therapeutics, Fall 2020)
9. Presenting sustainable agriculture lecture and providing laboratory experiences to Kyung Hee University (South Korea) students, 2020
10. School of Exercise and Nutritional Sciences Faculty Hearing Panel, San Diego State University, 2019–2021
11. Meeting with a Board Member of the Campanile Foundation for fundraising, 2019
12. Presenting the Foods and Nutrition program to Tokai Gakuen University (Japan) students, 2018
13. School of Exercise and Nutritional Sciences Faculty Search Committee (Behavioral Nutrition), San Diego State University, 2017
14. School of Exercise and Nutritional Sciences Scholarship Committee, San Diego State University, 2017–2021
15. Presenting the Foods and Nutrition program to San Diego Mesa College students, 2017

16. Department of Nutrition, Food, & Exercise Sciences Faculty Search Committee, Florida State University (Nutrition), 2013