

**Tokyo University of Marine Science and Technology**  
**Research advisor / Department of Food Science and Technology, Associate**  
**professor OOSAKO Kazufumi**  
**Former international student / Dr. Weng WuYin (China)**

◆**Profile (Former international student)**◆

**Nationality:** China

**Educational Background in Japan:**

April 2003 – September 2005

Tokyo University of Marine Science and Technology (Master)

October 2005 – September 2008

Tokyo University of Marine Science and Technology (Doctor)

**Present Institution / Status:**

Bioengineering College, Jimei University / Lecturer



集美大学正門にて(大迫准教授)

◆**Follow-up Research Fellowship**◆

**Period:** July 11, 2009 – July 17, 2009 (7 days)

**Institution:** Bioengineering College, Jimei University

**Field of Research Guidance:** Food processing using fermented *moromi*

◆**Research advisor's Impressions for the former International student while studying in Japan**◆

I had been together with him for short period, a year and half, and know little bit about him. However, I remember that he was a hard worker. He has always stayed at laboratory until midnight to make experiment. He is very nice guy, and was familiar with all students. The contemplation for his study was very strong..

◆**Communication after studying in Japan**◆

He studied the food processing of sea materials during staying in Japan. After going back to China, he newly started the study of fermented products and marine lipids. Therefore, he frequently asked me via e-mail regarding the experimental technique about these experiments, since that our laboratory would be superior in the field of these studies. In such a situation, I felt irritating how to teach him the technique. In this time, I thanked to JASSO, since that I could teach him the technique regarding to the experiment for fermented products directly.

◆**Further Cooperation and Communication**◆

We will continue the collaborative project. I want to submit JASSO grant from now on.

◆**Further Cooperation between institutions**◆

We are scheduled to have dialogue for agreement between the universities.

◆Impression of this program by Former International student◆

JASSOの支援により、日本の独特な魚醤油調製法を習得させ、中国では風味豊かな魚醤油の開発を促進させると思います。今回大迫先生のセミナーにより、日本へ留学したい学生が東京海洋大学の教育カリキュラムに深く理解します。また、この事業を切っ掛けに、本学と東京海洋大学の間に学术交流協定締結の話が持ち上がることになりました。JASSOのご支援に衷心より感謝致します。



翁先生への研究指導



集美大学での講演の様子



大学間協定に向けた話し合い