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Education Background

Year	Qualification	Institute
1996-1999	Bachelor Degree of Science (Food Science and Technology) (GPA : 3.36)	Department of Food Science and Technology Faculty of Agro-Industry Kasetsart University, Thailand
2000-2003	Master Degree of Science (Food Science) (GPA : 3.63)	Department of Food Science and Technology Faculty of Agro-Industry Kasetsart University, Thailand
2005-2009	Doktor der Agrarwissenschaften (Food Safety and Animal Hygiene) (<i>Dr. sc. agr.</i>) with magna cum laude	Department of Environmental and Animal Hygiene Institute of Environmental and Animal Hygiene and Veterinary Medicine (with Animal Clinic) Universität Hohenheim, Stuttgart Federal Republic of Germany
2013	Post Doc Research (Food Biophysics and Food Nanotechnology)	Department of Food Structure and Functionality Laboratories Institute of Food Science and Biotechnology Universität Hohenheim, Stuttgart Federal Republic of Germany

Publication

Sudsai Trevanich., **Racha Tepsorn.**, Preeya Vibulsresth., and Takahisa Miyamoto. 2003. Use of Peroxyacetic acid to Reduce the Multi-Antimicrobial Resistant *Salmonella* Virchow Contaminated on Chicken Meat. 41st Kasetsart University Annual Conference. 3-7 February 2003. Kasetsart University, Bangkok, Thailand.

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