CHIH-CHING TENG, Ph.D.

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ACADEMIC PROFILE

Dr. Chih-Ching Teng is a Distinguished Professor in the Department of Restaurant, Hotel and Institutional Management at Fu Jen Catholic University. She has more than 25 years of experience in academia and four years of professional experience in the international hotel industry. Her research encompasses hospitality organizational behavior and human resource management, green hospitality and sustainability (including green hotels and restaurants and food waste prevention), consumer behavior, and hospitality education. Her recent interests include ESG and diversity, equity, and inclusion (DEI) in hospitality, mindful eating, employee well-being, and AI-related job crafting. She has led multi-year research projects funded by Taiwan's National Science and Technology Council (NSTC), published extensively in international journals, and held senior academic leadership roles, including Dean, Associate Dean, and Department Chair. She also serves on professional associations, journal editorial boards, and national research and education review panels.

CURRENT APPOINTMENTS AND PROFESSIONAL AFFILIATIONS

- Distinguished Professor, Fu Jen Catholic University
- Professor, Department of Restaurant, Hotel and Institutional Management, Fu Jen Catholic University
- Board Member, Asia Pacific CHRIE Association – Taiwan Chapter
- Board Member, Chinese Hospitality Education Association

EDUCATION

- Ph.D., Department of Human Development and Family Studies (Hospitality Management and Education), National Taiwan Normal University, Taiwan
- M.S., School of Hospitality Management, The Pennsylvania State University, USA

PREVIOUS ACADEMIC AND PROFESSIONAL APPOINTMENTS

- Dean, College of Human Ecology, Fu Jen Catholic University
- Director of Research, Asia Pacific CHRIE Association
- Associate Dean, College of Human Ecology, Fu Jen Catholic University
- Chair and Graduate Program Director, Department of Restaurant, Hotel and Institutional Management, Fu Jen Catholic University
- Associate Professor and Assistant Professor, Department of Restaurant, Hotel and Institutional Management, Fu Jen Catholic University
- Visiting Scholar, Department of Tourism and Hospitality Management, University of Strathclyde, United Kingdom
- Marketing Specialist, Howard Hotels Group Headquarters, Taiwan

RESEARCH AREAS

Hospitality Human Resource Management; Hospitality Organizational Behavior; Green Hospitality and Sustainable Development; Green Hotels and Restaurants; Food Waste Prevention; Hospitality Education; Hospitality Management.

TEACHING

Research in Hospitality Human Resource Management; Research in Green Hospitality and Sustainable Development; Special Topics in Hospitality Management; Research in Hospitality Education.

AWARDS AND HONORS

- 2020–2026. Listed among the World's Top 2% Scientists in the Stanford/Elsevier bibliometric rankings.
- 2025. NSTC Undergraduate Student Research Project award (student supervised: Zi-En Shen).
- 2022, 2024, 2025. Supervised student papers receiving Outstanding Paper Awards at the Department of Restaurant, Hotel and Institutional Management, Fu Jen Catholic University.
- 2023. Supervised Yu-Min Lin, recipient of an Honorable Mention in the master's thesis category, 16th TOPCO Thesis Award Competition (1,071 submissions from 77 universities).
- 2023. Recognized as one of 70 Distinguished Alumni, Department of Child and Family Science, National Taiwan Normal University.
- Recurring recipient, Fu Jen Catholic University Award for Citations to Publications in Leading Academic Journals (five-year period).
- Recurring recipient, Fu Jen Catholic University Flexible Salary Award for Faculty Excellence in Sustainable Teaching and Research.
- Recurring recipient, NSTC Incentive Award for Special Outstanding Research Talent.
- 2022. Best Paper Award (ranked first among 111 papers), International Conference on Hospitality, Tourism and Leisure: Health, Well-being, and Sustainability (ICHTL 2022), May 6–7.
- 2022. Supervised Pin-Yu Shih, winner of the First Prize for Paper Presentation, 2022 Fu Jen Interdisciplinary Achievements Exhibition, College of Foreign Languages.
- 2021. NSTC Undergraduate Student Research Project award (student supervised: Pin-Yu Shih).
- 2020. Awarded Lifetime Distinguished Professorship, Fu Jen Catholic University.
- 2020. Ranked among the Top 50 Scholars for International Influence in Chinese Tourism Research, as reported in Tourism Tribune, 35(12), 123–134.
- 2019–2020 (ROC years 107–109). NSTC Outstanding Young Scholar Research Project Awards.
- 2015–2017 (ROC years 104–106). NSTC Outstanding Young Scholar Research Project Awards.
- 2017. Outstanding Research Award (2016 academic year), Fu Jen Catholic University.
- 2017. Named among the 32 most contributing authors in global hospitality research in "Knowledge mapping of hospitality research—A visual analysis using CiteSpace," International Journal of Hospitality Management, 60, 77–93.
- 2016. Outstanding Paper, Emerald Literati Network Awards for Excellence.
- 2016–2018. Led an accreditation initiative supported by the Ministry of Education Teaching Excellence Program; the hospitality program achieved ACPHA accreditation in July 2018, reported as the first such accreditation in Asia.
- 2015. Supervised an award-winning EMBA thesis, TOPCO Thesis Award Competition.
- 2013. Best Paper Award, International Conference on Tourism, Hospitality and Leisure—Sustainable Development, Innovation, and Education.
- 2010–2011 (ROC years 99–100). NSTC Distinguished Scholar Development Program Award.
- 2010. Best Paper Award, Asia Tourism Forum.
- Recurring recipient, Fu Jen Catholic University Award for Publications in Leading SSCI Journals.

- 2012–2013 academic year (ROC 101). Excellence Award for English-Medium Instruction, Fu Jen Catholic University.
- 2012–2013 academic year (ROC 101). Award for Excellence in Academic Advising, Fu Jen Catholic University.
- 2011–2012 academic year (ROC 100). Teaching Achievement Award, Fu Jen Catholic University.
- 2012 (ROC 101). Teaching Excellence Program Awards for Service Learning and International Collaborative Teaching, Fu Jen Catholic University.
- 2007. Best Paper Award, International CHRIE Conference.

PROFESSIONAL REVIEW, ACCREDITATION AND ADVISORY SERVICE

- Reviewer, Ministry of Education (MOE) Industry Academy Program for Higher Education Institutions (2023–present).
- Second-Stage Review Panel Member, MOE Teaching Practice Research Program, Human Ecology Discipline (2023–2025).
- Deputy Convener, Hospitality Education Special Interest Group (SIG), Applied Science Education Division, NSTC (2017–present).
- Advisory Committee Member, NSTC Humanities and Social Sciences Net-Zero Transition Initiative (2025).
- Expert Committee Member, Ministry of Environment, Net-Zero Transition Guide for Foodservice (2025).
- Convener, MOE Teaching Practice Research Program, Human Ecology Discipline (2020–2022).
- Selection Committee Member, Taiwan Tourism Bureau, 2023 Taiwan Hospitable B&B Selection and Evaluation Program.
- Reviewer, MOE Industry Academy Program for Enhancing Practical Competence (2021–2022).
- Second-Stage Reviewer, NSTC Applied Science Education Division (2018–2020).
- Second-Stage Reviewer, MOE Teaching Practice Research Program, Human Ecology Discipline (2017–2019).
- Initial, Second-Stage and Appeal Reviewer, NSTC Applied Science Education Research Projects.
- Initial and Second-Stage Reviewer, NSTC Undergraduate Student Research Projects.
- Initial Reviewer, NSTC Regional Geography Research Projects.
- Accreditation Reviewer, Institute of Engineering Education Taiwan (IEET).
- Expert Committee Member, MOE K–12 Education Administration, Cooperative Education Programs.
- Review Committee Member, Taipei Exchange (Taiwan OTC Securities Exchange).
- Evaluation Committee Member, Higher Education Evaluation and Accreditation Council of Taiwan (HEEACT), Quality Assurance Accreditation.
- Evaluation Committee Member, HEEACT, Student Educational Rights Compliance Reviews.
- Evaluation Committee Member, Taiwan Assessment and Evaluation Association, Higher Education Teaching Quality Assurance.
- Reviewer, HEEACT, New Southbound International Industry–Academia Cooperation Programs.
- Reviewer, MOE, Establishment and Restructuring of Departments and Degree Programs at Technological and Vocational Institutions.
- Advisory Committee Member, Technical and Vocational Practical Assessment Center, Hospitality Cluster.
- Judge, Taoyuan City Government, Golden Accommodation Selection.
- Judge, Ministry of Economic Affairs, Taiwan Quality Restaurant Selection.
- Certified CHBA (Certificate in Hospitality Business Acumen) Seed Instructor.
- External Site Reviewer, University Third-Cycle Internal Evaluations in Recreation, Sport and Hospitality Programs.
- External Site Reviewer, University General Education and Second-Cycle Departmental Self-Evaluations.
- Visiting Committee Member, MOE K–12 Education Administration, Cooperative Education Enterprises.
- Performance Evaluation Committee Member, National Palace Museum Dining Center (Silks Palace).
- Accreditation Reviewer, Ministry of Economic Affairs, Good Service Practice (GSP) Certification.
- External Project Consultant, Corporate Synergy Development Center.

EDITORIAL AND PEER-REVIEW SERVICE

- Editorial Board Member, International Journal of Hospitality & Tourism Administration.
- Editorial Board Member, Fu Jen Journal of Human Ecology.
- Editorial Board Member, Journal of Tourism and Travel Research.
- Editorial Board Member, Journal of Island Tourism Research.
- External Reviewer for Faculty Appointments and Promotions at Universities.
- Ad hoc reviewer for journals including Cornell Hospitality Quarterly; International Journal of Hospitality Management; International Journal of Contemporary Hospitality Management; Tourism Management; International Journal of Hospitality & Tourism Administration; Social Behavior and Personality; The Service Industries Journal; The Asia-Pacific Education Researcher; and Taiwanese journals in tourism, hospitality, home economics, and vocational education.

PUBLICATIONS

Asterisk (*) denotes corresponding author, as indicated in the supplied publication list. Journal indexing labels are retained from the source and have not been independently revalidated.

1. Chih, C., Teng, C. C.*, & Li, C. (2026.11). Mindful eating and sustainable dining behaviors: A psychological resources perspective. International Journal of Contemporary Hospitality Management, Vol. ahead-of-print No. ahead-of-print. https://doi.org/10.1108/IJCHM-01-2026-0126. [SSCI]

2. Teng, C. C., & Chuang, C. J. (2026.11). Designing employee wellness programs in hotels: A prioritized resource framework. International Journal of Contemporary Hospitality Management, Vol. ahead-of-print No. ahead-of-print. https://doi.org/10.1108/IJCHM-01-2026-0052. [SSCI]

3. Teng, C. C., Yang, T. C., & Shan, C. N. (2026.10). Adapting to adversity: The role of networks and external linkages in maintaining hotel employee satisfaction. International Journal of Hospitality & Tourism Administration, 1-25. https://doi.org/10.1080/15256480.2026.2751468 [ESCI]

4. Lu, M. Y., Ko, W. H., Liu, C. H., & Teng, C. C. (2026.01). Exploring students' sustainable behaviors from a culinary learning perspective. Higher Education, Skills and Work-Based Learning, 1-16. https://doi.org/10.1108/HESWBL-03-2025-0119 [ESCI]

5. Lo, H. F., Teng, C. C., Kung, M. F., & Hsu, Y. H. (2025.12). Effects of family dining experiences, commensality atmosphere, and interaction quality on emotional well-being and behavioral intentions in full-service restaurants. Fu Jen Journal of Human Ecology, 31(3), 61–82.

6. Teng, C. C., Lin Y. M., Cheng, Y. J., & Yang, T. C. (2025.11). How employee perceived CSR practices and resilience transform hotel service innovation and well-being: The role of job and leisure crafting. Tourism and Hospitality Research, 1-16. https://doi/10.1177/14673584251395669 [ESCI] [2023 TOPCO Thesis Award, Honorable Mention]

7. Teng, C. C., Chiang, Y. C., & Chuang, C. J. (2025.10). Enhancing sustainable food literacy in hospitality education: Assessing the impact on undergraduate students. International Journal of Sustainability in Higher Education, 1-18. https://doi.org/10.1108/IJSHE-11-2024-0821 [SSCI]

8. Cheng, Y. J., & Teng, C. C.* (2025.09). Multi-level investigation of the mechanism of the relationship between hotel resilient leadership and performance: The cross-level moderating effect of adaptation strategies. International Journal of Hospitality Management, 130, 104251. https://doi.org/10.1016/j.ijhm.2025.104251 [SSCI]

9. Teng, C. C., Chih, C., & Cheng, S. S. (2025.07). From goals to growth: The pathway from achievement goal orientations to creative problem-solving and adaptability in vocational students. Asia-Pacific Education Researcher, 1-17. https://doi.org/10.1007/ s40299-025-01027-4 [SSCI]

10. Teng, C. C., & Cheng, Y. J. (2025.06). Cross-level effects of leaders' job crafting and leisure crafting on employees' job crafting, leisure crafting, innovative behaviors, and job satisfaction. Journal of Hospitality Marketing & Management, 1-22. https://doi.org/10.1080/19368623.2025.2518072 [SSCI]

11. Teng, C. C., & Chih, C. (2025.05). Reconstructing managerial competencies for contemporary hotel managers: Implications for hospitality education. Journal of Hospitality & Tourism Education, 1-12. https://doi.org/10.1080/10963758.2025. 2493858 [ESCI]

12. Teng, C. C., Chih, C., Liu, C. H., & Ko, W. H. (2024.01). How does psychosocial safety climate address hotel employees' job embeddedness and organizational commitment during crisis? Journal of Quality Assurance in Hospitality & Tourism, 1-32. https://doi.org/10.1080/1528008X.2024.2302359 [ESCI]

13. Teng, C. C., Cheng, Y. J., Yen, W. S., & Shih, P. Y. (2023.08). COVID-19 perceived risk, travel risk perceptions and hotel staying intention: Hotel hygiene and safety practices as a moderator. Sustainability, 15, 13048. https://doi.org/10.3390/ su151713048 [SSCI]

14. Teng, C. C.*, Li, H. Y., & Chuang, C. J. (2023.06). Restaurant resilience adaptation strategies during the COVID-19 pandemic. Fu Jen Journal of Human Ecology, 29(1), 49–72.

15. Chu, C. M., Chih, C., & Teng, C. C.* (2023.03). Food waste management: A case of Taiwanese high school food catering service. Sustainability, 15, 5947. https://doi.org/10.3390/su15075947 [SSCI]

16. Teng, C. C., Wang, Y. C., Cheng, Y. J., & Wang, S. N. (2023.03). Religious beliefs and food waste prevention practices: Mechanisms of divine and environmental awareness. Journal of Hospitality Marketing & Management, 32(4), 530-554. DOI:10.1080/ 19368623.2023.2189199 [SSCI]

17. Wu, C.-M.E. & Teng, C.-C.* (2023.01). Reducing food waste in buffet restaurants: A corporate management approach. Foods, 12, 162. https://doi.org/10.3390/foods 12010162 [SCI]

18. Teng, C. C., Wang, Y. C., & Chuang, C. J. (2022.10). Food choice motives and dining-out leftover preventing behavior: Integrated perspectives of planned behavior and norm activation. International Journal of Hospitality Management, 107, 103309. [SSCI]

19. Teng, C. C. & Chih, C. (2022.03). Sustainable food literacy: A measure to promote sustainable diet practices. Sustainable Production and Consumption, 30, 776-786. [SSCI]

20. Liu, C. H., Gan, B., Ko, W. H., & Teng, C. C. (2022.03). Comparison of localized and foreign restaurant brands for consumer behavior prediction. Journal of Retailing and Consumer Services, 65, 102868. [SSCI]

21. Teng, C. C.*, Chih, C., Yang, W. J., & Chien, C. H. (2021.09). Determinants and prevention strategies for household food waste: An exploratory study in Taiwan. Foods, 10(10), 2331. [SCI]

22. Teng, C. C. & Cheng, S. S. (2021.04). Hospitality ethics: Perspectives from hotel practitioners and intern students. Journal of Hospitality & Tourism Education, 33(2), 99-110. [ESCI]

23. Teng, C. C., Hu, C. M., & Chang, J. H. (2020.12). Triggering creative self-efficacy to increase employee innovative behavior in the hospitality workplace. Journal of Creative Behavior, 54(4), 912-925. [SSCI]

24. Teng, C. C., Hsu, S. M., Lai, H. S., & Chen, H. T. (2020.11). Exploring ethical incidents in the Taiwanese hotel industry. International Journal of Hospitality & Tourism Administration, 21(4), 423-440. [ESCI]

25. Teng, C. C.*, Chih, C., & Wang, Y. C. (2020.08). Decisional factors driving household food waste prevention: Evidence from Taiwanese families. Sustainability, 12(16), 6666. [SSCI]

26. Teng, C. C., Lu, C. C., Huang, Z. Y., & Fang, C. H. (2020.01). Ethical work climate, organizational identification, leader-member-exchange (LMX), and organizational citizenship behavior (OCB). International Journal of Contemporary Hospitality Management, 32(1), 212-229. [SSCI]

27. Teng, C. C., Chiang, Y. C., Cheng, S. S., Wu, C. M., & Chang, C. C. (2019.12). Factors influencing preschool parents' decisions to dine at family-friendly restaurants. Fu Jen Journal of Human Ecology, 25(2), 56–71.

28. Teng, C. C., Wu, C. M., Cheng, S. S., Chiang, Y. C., & Yeh, Y. C. (2019.12). Business motivations and critical success factors of parent–child restaurants. Fu Jen Journal of Human Ecology, 25(2), 35–55.

29. Lo, H. F., Yen, W. S., Teng, C. C., & Ko, W. H. (2019.12). Family dining and happiness: Sources of well-being derived from commensality. Fu Jen Journal of Human Ecology, 25(2), 19–33.

30. Wang, Y. F., & Teng, C. C. (2019.09). A transformative sustainability learning model for inculcating passion for learning about green food and beverage in hospitality college students. Journal of Teaching in Travel & Tourism, 19(4), 302-325. [ESCI]

31. Teng, C. C., Lu, C. C., & Huang, T. T. (2018.03). Drivers of consumers' behavioral intention toward green hotels. International Journal of Contemporary Hospitality Management, 30(2), 1134-1151. [SSCI]

32. Chu, C. M., & Teng, C. C.* (2017.06). School foodservice quality and satisfaction: A case study of a senior high school cafeteria in New Taipei City. Fu Jen Journal of Human Ecology, 23(1), 85–100.

33. Chang, J. H., & Teng, C. C.* (2017.01). Intrinsic or extrinsic motivations for hospitality employees' creativity: The moderating role of organization-level regulatory focus. International Journal of Hospitality Management, 60, 133-141. [SSCI]

34. Teng, C. C.*, & Lu, C. H. (2016.10). Organic food consumption in Taiwan: Motives, involvement, and purchase intention under the moderating role of uncertainty. Appetite, 105, 95-105. [SCI]

35. Hu, I. C., Horng, J. S., & Teng, C. C. (2016.09). Developing a model for an innovative culinary competency curriculum and examining its effects on student performance. Journal of Creative Behavior, 50(3), 193-202. [SSCI]

36. Chuang, M. L., & Teng, C. C.* (2016.09). Food safety knowledge, attitudes, and behaviors among hotel kitchen employees: The moderating role of perceived ethical climate. Fu Jen Journal of Human Ecology, 22(1), 37–52.

37. Lu, P. L., & Teng, C. C.* (2015.09). Energy conservation and carbon reduction measures in the lodging industry: An importance–performance analysis. Fu Jen Journal of Human Ecology, 21(1), 49–64. [2015 TOPCO Thesis Award, Honorable Mention].

38. Teng, C. C.*, & Wang, Y. M. (2015.03). Decisional factors driving organic food consumption: Generation of consumer purchase intentions. British Food Journal, 117(3), 1066-1081. [SCI] [2016 Emerald Outstanding Paper Award]

39. Teng, C. C.*, & Luo, Y. P. (2015.03). Effects of perceived social loafing, social interdependence, and group affective tone on students' group learning performance. Asia-Pacific Education Researcher, 24(1), 259-269. [SSCI]

40. Teng, C. C.*, Horng, J. S., & Hu, I. C. (2015.02). Hotel environmental management decisions: The stakeholder perspective. International Journal of Hospitality & Tourism Administration, 16(1), 78-98. [ESCI]

41. Horng, J. S., Hu, M. L., Teng, C. C., Hsiao, H. L., Tsai, C. Y., & Liu, C. H. (2014.11). How the introduction of concepts of energy saving and carbon reduction (ESCR) can affect festival visitors' behavioural intentions: An investigation using a structural model. Journal of Sustainable Tourism, 22(8), 1216-1235. [SSCI]

42. Hu, M. L., Horng, J. S., Teng, C. C., Chiou, W. B., & Yen, C. D. (2014.10). Fueling green dining intention: The self-completion theory perspective. Asia Pacific Journal of Tourism Research, 19(7), 793-808. [SSCI]

43. Teng, C. C.*, Horng, J. S., & Hu, I. C. (2014.08). Taiwanese students' knowledge on energy conservation and carbon reduction in hospitality and tourism: Developing and testing an assessment instrument. Journal of Hospitality & Tourism Education, 26(3), 99-112. [ESCI]

44. Horng, J. S., Hu, M. L., Teng, C. C., & Lin, L. (2014.08). Energy saving and carbon reduction behaviors in tourism – A perception study of Asian visitors from a protection motivation theory perspective. Asia Pacific Journal of Tourism Research, 19(6), 721-735. [SSCI]

45. Teng, C. C., & Chang, J. H. (2014.07). Effects of temporal distance and related strategies on enhancing customer participation intention for hotel eco-friendly programs. International Journal of Hospitality Management, 40, 92-99. [SSCI]

46. Teng, C. C.*, Horng, J. S., Hu, M. L., & Chen, P. C. (2014.04). Exploring energy and carbon literacy structure for hospitality and tourism practitioners: Evidence from hotel employees in Taiwan. Asia Pacific Journal of Tourism Research, 19(4), 451-468. [SSCI]

47. Teng, C. C.* (2014.02). Eco-friendly hotels. Science Development, 494, 20–25. [Science communication article; publication of the National Science Council].

48. Chang, S. Y., & Teng, C. C.* (2013.12). Effects of conformity on attitudes toward and participation intentions in hotel environmental initiatives. Fu Jen Journal of Human Ecology, 19(2), 71–92.

49. Teng, C. C.*, Horng, J. S., & Baum, T. (2013.11). Academic perceptions of quality and quality assurance in undergraduate hospitality, tourism and leisure programmes: A comparison of UK and Taiwanese programmes. Journal of Hospitality, Leisure, Sport & Tourism Education, 13(2), 233-243. [SSCI]

50. Hu, M. L., Horng, J. S., Teng, C. C., & Yen, C. D. (2013.10). Assessing students' low carbon literacy by Ridit IPA approach. Journal of Hospitality, Leisure, Sport & Tourism Education, 13(2), 202-212. [SSCI]

51. Teng, C. C.* (2013.09). Developing and evaluating a hospitality skill module for enhancing performance of undergraduate hospitality students. Journal of Hospitality, Leisure, Sport & Tourism Education, 13(2), 78-86. [SSCI]

52. Hu, M. L., Horng, J. S., Teng, C. C., & Chou, S, F. (2013.08). A criteria model of restaurant energy conservation and carbon reduction in Taiwan. Journal of Sustainable Tourism, 21(5), 765-779. [SSCI]

53. Horng, J. S., Hu, M. L., Teng, C. C., Hsiao, H. L., & Liu, C. H. (2013.04). Development and validation of the low-carbon literacy scale among practitioners in the Taiwanese tourism industry. Tourism Management, 35, 255-262. [SSCI]

54. Teng, C. C.*, & Chang, J. H. (2013.03). Mechanism of customer value in restaurant consumption: Employee hospitality and entertainment cues as boundary conditions. International Journal of Hospitality Management, 32(1), 169-178. [SSCI]

55. Lin, C. J., & Teng, C. C.* (2012.12). The relationship between flight attendants' emotional intelligence and emotional exhaustion: The moderating roles of leisure coping strategies and perceived supervisor support. Fu Jen Journal of Human Ecology, 18(2), 63–86.

56. Horng, J. S., Hu, M. L., Teng, C. C., & Lin, L. (2012.11). Energy saving and carbon reduction management indicators for natural attractions: A case study in Taiwan. Journal of Sustainable Tourism, 20(8), 1125-1149. [SSCI]

57. Hu, M. L., Horng, J. S., Teng, C. C., & Hsu, H. C. (2012.06). A case study of energy conservation and carbon reduction in the foodservice industry: MOS Burger. Journal of Sport, Leisure and Hospitality Research, 7(2), 152–167.

58. Hu, M. L., Horng, J. S., Teng, C. C., & Chou, S. F. (2012.04). Exploring the energy saving and carbon reduction literacy of restaurant employees. In M. Kasimoglu and H. Aydin (Ed.), Strategies for tourism industry – Micro and macro perspectives (pp. 313-326). InTech, Available from: http://www.intechopen.com/books/strategies-for- tourism-industry-micro-and-macro-perspectives/exploring-energy-saving-and-carbon-reduction-literacy-of-restaurant-employees. (ISBN:978-953-51-0566-4)

59. Teng, C. C.*, Horng, J. S., Hu, M. L., Chien, L. H., & Shen, Y. C. (2012.03). Developing energy conservation and carbon reduction indicators for the hotel industry in Taiwan. International Journal of Hospitality Management, 31(1), 199-208. [SSCI]

60. Teng, C. C.* (2011.12). Commercial hospitality in restaurants and tourist accommodation: Perspectives from international consumer experience in Scotland. International Journal of Hospitality Management, 30(4), 866-874. [SSCI]

61. Horng, J. S., & Teng, C. C.* (2011.04). Cross-cultural quality measurement of undergraduate hospitality, tourism, and leisure programmes: Comparisons between Taiwan and the US. Journal of Hospitality, Leisure, Sport & Tourism Education, 10(1), 49-62. [SSCI]

62. Teng, C. C.* (2009.12). Life in the mountains: Hakka food culture and its expressions in Hsinchu. Journal of Hospitality and Home Economics, 6(4), 353–377.

63. Teng, C. C.*, & Barrows, C. W. (2009.10). Service orientation: Antecedents, outcomes, and implications for hospitality research and practice. The Service Industries Journal, 29(10), 1413-1435. [SSCI]

64. Horng, J. S., Teng, C. C., & Baum, T. (2009.04). Evaluating the quality of undergraduate hospitality, tourism, and leisure programs. Journal of Hospitality, Leisure, Sport & Tourism Education, 8(1), 37-54. [SSCI]

65. Teng, C. C.* (2008.03). The effects of personality traits and attitudes on student uptake in hospitality employment. International Journal of Hospitality Management, 27(1), 76-86. [SSCI]

66. Horng, J. S., Teng, C. C., Li, M. H., & Liu, Y. A. (2006.12). Implications of United Kingdom higher education evaluation for evaluating hospitality, tourism, and leisure programs in Taiwan. Journal of Tourism Studies, 12(4), 273–294. [TSSCI].