

Wen-Hwa Ko, Ph.D.

Distinguished Research Professor, Dept. of Restaurant, Hotel and Institutional Management

Associate Dean, College of Human Ecology

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Biographical Sketch

Dr. Wen-Hwa Ko is a distinguished research professor in Department of Restaurant, Hotel and Institutional Management, Fu Jen catholic University. She obtained her Ph.D. degree in Nutrition and Food Sciences from Fu-Jen catholic University, Taiwan. Since 2000, he served in the Pacific Acme coffee & food company for QA and RD development as a manager. Since 2003, she has served as an assistant professor in Ta Hwa Institute of technology. Since 2004, she became as an assistant professor of department of Tourism and Hospitality management of Kainan university. From 2008 to now, she teaches in Fu Jen catholic University. Her major area is culinary sustainability, hospitality education, restaurant quality management and food safety. The sustainability area and avoid food waste are all interested research topics during these five years. There are over 50 papers had published and get over 15 projects from National Science and Technolony council.

Education

Ph.D.	Department of Food and Nutrition Sciences , 1995-2003. Fu Jen Catholic University, Taipei, Taiwan.
MS	Department of Food and Nutrition Sciences , 1993-1995. Fu-Jen Catholic University; Taipei, Taiwan
BS	Department of Food and Nutrition Sciences , 1989- 1993. Fu-Jen Catholic University; Taipei, Taiwan

Work and Teaching Experience

08/2023 to Current	Director at Ph.D. Program in Nutrition and Food Science
08/2017 to 07/2023	Chair at Department of Restaurant Hotel and Institutional Management
08/2023 to Current	Distinguished Research Professor, Dept. of Restaurant, Hotel and Institutional Management

08/2020 to 07/2023	Professor at Fu Jen Catholic University, New Taipei City, Taiwan
02/2013 to 07/2020	Associate Professor at Fu Jen Catholic University, New Taipei City, Taiwan.
02/2008 to 01/2013	Assistant Professor at Fu Jen Catholic University, New Taipei City, Taiwan.
08/2004 to 01/2008	Assistant Professor at Kainan University, Taiwan
08/2003 to 07/2004	Assistant Professor at Ta-Hwa University of Science and Technology, Taiwan
01/2000 to 07/2003	Manager of Quality, R &D department, Pacific Acme coffee and food Co., Taiwan.

Specialization

- ❖ Hospitality education and management
- ❖ Food quality, food safety and sanitation
- ❖ Sustainability in hospitality and culinary
- ❖ Culinary education
- ❖ Food research and development

Honor and Cetification

- ❖ Distinguished Research Professor (From 2023/8)
- ❖ Outstanding Research Awards in Fu Jen Catholic University (2023)
- ❖ Teaching Excellence Award (2014)
- ❖ Class Management Achievement Award (2013)
- ❖ Food technologist certificate
- ❖ Level B certificate for Chinese pastry
- ❖ Level C certificate for Chinese cooking
- ❖ Level C certificate for Bakery
- ❖ Level C certificate for Hospitality service
- ❖ Food safety Audit Committee for government
- ❖ Chinese cooking assessment committee for govement

Grant Projects

- ❖ Sustainable Food Trends × Common Home - From a Sustainable Perspective on Family Food Consumption(2023/8/1- 2024/7/31, FJU Research Grant, NT 600,000)
- ❖ Examining culinary information and communications technology(ICT) professional competencies of kitchen staffs, learning, andapplication(2023/8/1- 2026/7/31, National Science and Technology Conucil Grant , NT 2,811,000)
- ❖ A practical solution to avoid food waste - exploring the new models of teaching and learning for surplus food culinary(2021/8/1- 2024/7/31, National Science and Technology Conucil Grant , NT 3,006,000)
- ❖ The Surplus Food Professional Competence and Behavior Model for Chef (2019/8/1- 2021/7/31, National Science and Technology Conucil Grant , NT 1,970,000)
- ❖ Zero surplus food based on safety: construction of surplus food safety and quality indicators and

cultivation of managers' professional competency (2018/8/1- 2019/7/31, National Science and Technology Council Grant , NT 860,000)

- ❖ A study of the food safety and sanitation competence needs, behavior models and the establishment of a practice assessment tool (2016/8/1- 2018/7/31, National Science and Technology Council Grant , NT 1,640,000)
- ❖ Reconstructing the food safety and sanitation competence indicators, behavior model and curriculum intervention for employees in food and beverage preparation (2015/8/1- 2016/7/31, National Science and Technology Council Grant , NT 670,000)
- ❖ A study on competency, school to work transition and career development of research and development employees in food and beverage industry (2014/8/1- 2015/7/31, National Science and Technology Council Grant , NT 713,000)
- ❖ From industry views to set up the competence indicators of R & D employees in F & B new product development (2013/8/1- 2014/7/31, National Science and Technology Council Grant , NT 527,000)
- ❖ The effect of teaching quality and industry experience of culinary teachers on the learning performance for students (2012/8/1- 2013/7/31, National Science and Technology Council Grant , NT 668,000)
- ❖ To establish the quality indicators for the culinary art programs- the viewpoint from culinary art teachers' professional literacy to professional growth (2010/8/1- 2011/7/31, National Science and Technology Council Grant , NT 566,000)
- ❖ The model of hospitality students' effective learning and instructional quality of culinary art (2009/8/1- 2010/7/31, National Science and Technology Council Grant , NT 607,000)
- ❖ To develop the career ladder model for the Chinese chef- studying in professional competence, continuing education and career development (2008/8/1- 2009/7/31, National Science and Technology Council Grant , NT 500,000)

Professional membership and service

- ❖ CHE, American Hotel and Lodging Association
- ❖ Member, Council on Hotel, Restaurant, and Institutional Education(I- CHRIE and Apac CHRIE)
- ❖ Member, Chinese Hospitality Education Association
- ❖ Member, Taiwan Association for Food Science and Technology
- ❖ Member, Taiwan Association for Nutrition
- ❖ Member, Chinese HACCP Development Association

RESEARCH PAPERS

Journal Refereed Papers (2013-2024)

Ko, Y.H., Lu, M.Y., & Ko, W.H. (2024). Effect of Instructional Intervention with Videos on Avoiding Food Waste on Students' Cooking Learning Effectiveness. *Journal of Hospitality*

- & Tourism Education, <https://doi.org/10.1080/10963758.2024.2390106> (ESCI) (MOST 110-2511-H-030 -001 -MY3)
- Wang, H.L. and Ko, W.H. (2024). Developing the Indicators of Culinary Innovation from the Sustainable Development Goals. *International Journal of Gastronomy and Food Science*, <https://doi.org/10.1016/j.ijgfs.2024.100994> (SCI) (MOST 110-2511-H-030 -001 -MY3)
- Teng, C.C., Chih, C., Liu, C.H. & Ko, W.H. (2024). How Does Psychosocial Safety Climate Address Hotel employees' Job Embeddedness and Organizational Commitment During Crisis? *Journal of Quality Assurance in Hospitality & Tourism*, DOI: 10.1080/1528008X.2024.2302359
- Ji, Y. and Ko, W.H. (2024). Is It Training Enough? Professional Competence in Catering Quality for University Food Canteen Employees. *Foods*, 13, 59.
<https://doi.org/10.3390/foods13010059> (SCI)
- Lu, M.Y. and Ko, W.H. (2023). Sustainable Preparation Behavior for Kitchen Staff in Order to Limit Food Waste. *Foods*, 12, 3028.
<https://doi.org/10.3390/foods12163028> (SCI) (MOST 110-2511-H-030 -001 -MY3)
- Ko, W.H. and Hong, Y.L. (2023). Establishment and Implementation of Behavioral Observation Scale for Avoiding Food Waste for Hospitality students. *International Journal of Sustainability in Higher Education*, DOI: [10.1108/IJSHE-08-2022-0284](https://doi.org/10.1108/IJSHE-08-2022-0284) (SSCI) (MOST 110-2511-H-030 -001 -MY3)
- Ko, W.H. and Lu, M.Y. (2023). A model to establish a zero food waste competence scale for hospitality students. *Journal of Hospitality, Leisure, Sport & Tourism Education*, 32(6), 100422 (SSCI) (MOST 110-2511-H-030 -001 -MY3)
- Ko, W.H. and Lu, M.Y. (2022). Do Professional Courses Prepare Hospitality Students for Efficient Surplus Food Management? A Self-Evaluation of Professional Competence in Food Waste Prevention. *International Journal of Sustainability in Higher Education*, 23(4). (SSCI) <https://doi.org/10.1108/IJSHE-07-2021-0308> (MOST 110-2511-H-030 -001 -MY3)
- Ji, Y.G. and Ko, W.H. (2022). Developing a Catering Quality Scale for University Canteens in China: From the Perspective of Food Safety. *Sustainability*, 14(3), 1281;
<https://doi.org/10.3390/su14031281> (SSCI)
- Liu, C.H., Gan, B., Ko, W.H. & Teng, C.C. (2022). Comparison of localized and foreign restaurant brands for consumer behavior prediction. *Journal of Retailing and Consumer Services*, <https://doi.org/10.1016/j.jretconser.2021.102868> (SSCI)
- 劉淑珊、柯文華、呂旻諺、柯詠馨(2021)。網購烘焙產品之產品屬性、知覺價值及消費者行為之研究。《觀光與旅遊研究學刊》，16(2)，23-41。
- 林孟瑜、柯文華、呂旻諺(2021)。米其林餐飲登上航空舞台-探討產品屬性、消費者知覺價值與行為意圖關係之研究。《觀光與休閒管理期刊》，9(2)，165-179。

- Ji, Y. and Ko, W.H. (2021). Exploration of constructing the catering quality indices of university canteens in China from the viewpoint of food safety. *British Food Journal*, 123(13), 511-528. (SCI)
- Ko, W.H. and Lu, M.Y. (2021). Developing a professional competence scale for kitchen staff: Food value and availability for surplus food. *International Journal of Hospitality Management*, 95, 102926 (SSCI) MOST 108-2511-H-030 -002 -MY2
- Ko, W.H. and Hsiung, C.C. (2021). Is eating surplus- food dangerous? Consumers' cognition, perceived risk, and purchase intention for surplus- food in Taiwan. *Journal of Tourism Studies and Hospitality Research*, 2(3), 118 DOI: <https://doi.org/10.36266/JTSHR/118>
- 劉淑珊、柯文華、柯詠馨(2021)。消費者特性對網購自製烘焙產品偏好之研究。輔仁民生學誌27(1)，63-82。
- Ko, W.H. and Lu, M.Y. (2020). Evaluation of the professional competence of kitchen staff to avoid food waste using the modified delphi method. *Sustainability*, 12(19), 8078; <https://doi.org/10.3390/su12198078>(SSCI) MOST 108-2511-H-030 -002 -MY2
- Ko, W.H. (2020). Observed Food Safety and Sanitation Behavior for Chinese Culinary Cooking. *Foodborne pathogens and Disease*, 17(4), 262-268.(SCI) MOST 105-2511-S-030 -001 -MY2
- Ko, W.H. & Ni, S.H. (2020). Establishing a behavioral model for achieving good food safety behaviors by foodservice employees in Taiwan. *Journal of Consumer Protection and Food Safety*, 15(1), 63-72. <https://doi.org/10.1007/s00003-019-01240-6> (SCI) MOST 105-2511-S-030 -001 -MY2
- Ko, W.H. & Kang, H.Y. (2019). Effect of leadership style and organizational climate on employees' food safety and hygiene behaviors in the institutional food service of schools. *Food Science & Nutrition*, 7, 2131–2143. (SCI).
- Ko, W.H. (2018). The development of a competence scale of food safety and hygiene for hospitality students. *Journal of Food Safety*, 38(5), e12498. <https://doi.org/10.1111/jfs.12498>. (SCI) MOST 107-2511-H-030-003 -
- Ko, W.H., & Chen, C.Y. (2017). To explore the research and development competence and school-to-work transition for hospitality students. *Journal of Education and Training Studies*, 5(12). 120-132. doi:10.11114/jets.v5i12.2808
- Ko, W.H. (2017). Exploring the effect of professional competence regarding career development for research and development hospitality employees. *International Journal of Vocational and Technical Education Research*, 3(4), 1-17.
- 柯文華、王力文 (2017)。消費者對驗證食品購買行為之研究。運動休閒餐旅研究，12(1)，94-112。
- Ko, W.H. & Hsiao, I.F. (2017). Development the food safety and sanitation competences indicators for foodservice employees. *Management and Organizational Studies*, 4(2), 1-12.
- Ko, W.H. & Chen, F.R. (2016). A study of the factors on menu design for airlines catering. *Journal Tourism and Hospitality Management*, 4(2), 88-105

- Ko, W.H. (2015). The perceptions and practices of food safety regulations for food suppliers in Taiwan. *Journal of Food and Drug Analysis*, 23, 778-787.(SCI)
- Ko, W.H. (2015). Constructing a professional competence scale for foodservice research & development employees from an industry viewpoint. *International of Journal of Hospitality Management*, 49, 66-72. (SSCI)
- Ko, W.H. & Chung, F.M. (2015). Learning satisfaction for culinary students: The effect of teaching quality and professional experience. *International Journal of Vocational and Technical Education*, 7(1), 1-13.
- Ko, W.H. (2015). Is it enough competence for handle foodservice quality? From the students' viewpoint of self-perceived competence and the contribution of hospitality course. *Journal of Tourism and Hospitality Management*, 3(1-2), 1-14. doi: 10.17265/2328-2169/2015.02.001
- 柯文華 (2014)。餐飲研發人員專業職能重要性評估，技術與職業教育學報，5(3)，77-98。
- Ko, W.H. & Chung, F.M. (2014). Teaching quality, learning satisfaction, and academic performance among hospitality students in Taiwan. *World Journal of Education*, 4(5), 11-20.
- Ko, W.H. (2014). Foodservice quality: identifying perception indicators of foodservice quality for hospitality students. *Food and Nutrition Sciences*, 5, 132-137.
- 柯文華、林勺皓 (2013)。台灣北部消費者對南洋料理認知及喜好度之研究。中華家政學刊，53，73-92。
- Ko, W.H., & Ni, W.Y. (2013). The relationship between nutrition attitude and perceived importance of food quality among junior high school teachers. *Journal of ARAHE*, 20, 13-21.
- Ko.W.H. (2013). The relationship among food safety knowledge, attitudes and self-reported HACCP practices in restaurant employees. *Food Control*, 29, 192-197.

Conference Paper

- Ko, W.H. and Lu, M.Y. (2024). Exploring Professional Competence Indicators of Culinary Information and Communications Technology (ICT) from Chef's Perspective. July, 24-26, Montreal, Quebec, Canada.
- Ko, W.H., Cheng, S.S., Chang, K.C., & Wang, H.L. (2024). Analysis of Consumers' Perceptions on the Importance and Satisfaction of Aboriginal Theme Restaurants. July, 24-26, Montreal, Quebec, Canada.
- Huang, X. Q. and Ko, W.H. (2024). Food Online Delivery Platform on Consumer Behavior from the Viewpoint of Quality. *Islands Tourism & Hospitality Management*, Feb., 29- Mar., 2, 2024, Okinawa, Japan.
- 廖致豪、柯文華 (2024)。消費者永續食物知識、飲食生活型態對避免食物浪費動機及行為影響之研究。2024 餐旅觀光產業智慧化、創新、永續學術研討會。Jun. 1, 2024，台北、台灣，輔仁大學
- Ko, W.H., Lu, M.Y., & Chen, F.R. (2024). To Construct the Culinary Competency of Information

- and Communication Technology (ICT) for Chef. 2024 APacCHRIE Conference, May 24-26, 2024, Seoul, South Korea.
- Chen, F.R., Lu, M.Y., & Ko, W.H. (2024). Exploring the Impact of Corporate ESG on Innovation Performance and Brand Loyalty from the Perspective of Airline Employees. 2024 APacCHRIE Conference, May 24-26, 2024, Seoul, South Korea.
- Wang, H.L. and Ko, W.H. (2024). Culinary Innovation Perspectives on Culinary Professional Competence and Training. Asia Pacific Tourism Association 2024, July, 3-5, Macao, China.
- Ko, W.H. & Lu, M.Y. (2024). Exploring Professional Competence Indicators of Culinary Information and Communications Technology (ICT) from Chef's Perspective. 2024 Annual ICHRIE Summer Conference, July, 23-26, 2024, Montreal, Canada.
- Ko, W.H. Cheng, S.S. & Chang, K.C. (2024). Analysis of Consumers' Perceptions on the Importance and Satisfaction of Aboriginal Theme Restaurants. 2024 Annual ICHRIE Summer Conference, July, 23-26, 2024, Montreal, Canada.
- 黃湘琪、柯文華。(2023)。外送平台品質與消費者行為影響之研究。觀光工廠永續論壇 X 中華觀光管理學會學術研討會。Nov. 25, 2023, 台中、台灣, 靜宜大學。
- Ko, W.H., Wang, H.L. and Lu, M.Y. (2023). Exploring Sustainable Culinary Creativity Indicators through Expert Interviews. 2023 Annual ICHRIE Summer Conference, July, 19-21, 2023, Phoenix, U.S.A.
- Ko, W.H., Lu, M.Y., Li, C.S., and Cheng, S.S. (2023). The Influence of Menu and Service Innovation on Consumers' Perceived Value and Purchase Intentions: A case study for banquet halls in five-star hotels. 2023 Annual ICHRIE Summer Conference, July, 19-21, 2023, Phoenix, U.S.A.
- Ko, W.H., Wang, H.L, and Lu, M.Y. (2023). Evaluation of the Importance of Sustainable Culinary Creativity Indicators. 2023 APTA 2023 Asia Pacific Tourism Association Conference. July, 5-7, 2023, Chiang Mai, Thailand.
- Ko, W.H., Ko, Y.H., and Lu, M.U. (2023). Exploring the impact of culinary sustainability intervention for hospitality students. 2023 APTA 2023 Asia Pacific Tourism Association Conference. July, 5-7, 2023, Chiang Mai, Thailand.
- Lu, M.Y., Lin, C.J., and Ko, W.H. (2023). Sustainability culinary competency for hospitality students. 2023 APTA 2023 Asia Pacific Tourism Association Conference. July, 5-7, 2023, Chiang Mai, Thailand.
- Chen, F.R., Lu, M.Y., Ko, W.H., and Liu, C.H. (2023). The impact of employee service quality on innovation performance In the airline industry under Covid-19. 2023 APTA 2023 Asia Pacific Tourism Association Conference. July, 5-7, 2023, Chiang Mai, Thailand.
- 柯文華、王心伶 (2023)。利用修正式德菲法發展永續廚藝創意指標。2023 迎接新常態: 觀光餐旅永續與創新學術研討會, Jun. 10, 2023, 台北、台灣, 輔仁大學。
- Ko, W.H., Fang, C.M., & Chiang, Y.C. (2023). Importance-Performance Analysis of Consumers' Choice Towards Fine Dining Restaurants. 28th Annual Graduate Education and Graduate

Student Research Conference in Hospitality and Tourism. 06 - 07 Jan 2023, Orange County, LA, USA.

柯文華、洪宜伶(2022)。食物製備中避免食物浪費觀察行為量表建構。2022 後疫情時代餐旅觀光產業之挑戰與創新學術研討會，Jun. 11, 2022，台北、台灣，輔仁大學。

譚鈞、柯文華、柯詠馨(2021)。餐飲業主管對企業社會責任之觀點。2021 餐旅、觀光、休閒產業發展與管理學術研討會，May, 29, 2021，台北、台灣、輔仁大學。

柯文華、呂旻諺、洪宜伶(2021)。由避免食物浪費探討廚藝人食物製備行為。2021 餐旅、觀光、休閒產業發展與管理學術研討會，May, 29, 2021，台北、台灣、輔仁大學。

劉淑珊、柯文華、柯詠馨(2021)。消費者特性對網購自製烘焙產品偏好之研究。2021 餐旅、觀光、休閒產業發展與管理學術研討會，May, 29, 2021，台北、台灣、輔仁大學。

劉淑珊、柯文華、柯詠馨(2021)。網購烘焙產品之屬性、知覺價值及消費者行為之研究。2021 後疫情 5G 人工智慧世代下觀光餐旅與海洋休憩發展國際學術研討會，May, 7, 2021，高雄、台灣、高雄展覽館。

柯文華、呂旻諺(2020)。由剩食觀點探討廚師之廚藝專業職能之指標。2020 餐旅觀光行銷與產業創新研討會，June, 13, 2020，台北、台灣、輔仁大學。

Ko, W.H. and Lu, M.Y. (2019). The perception of surplus-foods for consumers in Taiwan. 2019 APacCHRIE & EuroCHRIE Joint Conference, May22-25, Hong Kong.

Ko, W.H. and Chu, L.H. (2019). Influence of food safety and hygiene involvement in the important factors of external food selection and purchase intention. 2019 APacCHRIE & EuroCHRIE Joint Conference, May22-25, Hong Kong.

Ko, W.H. and Li, H.Y. (2019). Construction of food safety and hygiene indicators for surplus foods. 2019 APacCHRIE & EuroCHRIE Joint Conference, May22-25, Hong Kong.

Ko, W.H. (2019). The effect of training motivation and self-efficacy on the employability for vocational training. 2019 Asia Pacific Tourism Association (APTA) Annual Conference, July 1-4, 2019, Da Nang, Vietnam.

Ko, W.H. (2019). Creating a high-quality learning environment for food and beverage department students in a vocational high school. 2019 Asia Pacific Tourism Association (APTA) Annual Conference, July 1-4, 2019, Da Nang, Vietnam.

柯文華和劉孟芸(2018)。中餐食品安全衛生觀察行為量表之建立，2018 餐旅觀光教育專業實習之挑戰與創新研討會，June 9, 2018。台北、台灣、輔仁大學。

Ko, W.H. (2018). The important items of food safety and sanitation for preparation of Chinese cuisines according to expert views, ICHRIE July 25-27, Palm Spring, CA, USA.

Book

1. 吳明雄、陳建宏、柯文華，2023，技術創造力傾向量表指導手冊。中國行為科學股份有限公司發行。
2. 張玉欣與柯文華，2021，飲食與生活(第二版)，揚智出版社。
3. Ko, W.H. 2012. A Study of the Relationship between Evaluation of Training Effectiveness and Service Quality in the Chinese Fast Food Chain industry. PP.93-110. In *Tourism Destinations and Tourism Businesses: Issues of Competition and Cooperation*. Athens Institute for Education and Research. Athens: Greece (ISBN: 978-960-9549-83-7)