日本語

日本栄養大学大学院
日本栄養大学
日本栄養大学短期大学部

Faculty Members

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SHIBATA KEIKO

Faculty of Nutrition
Professor

■ Education

1. 1997/04～2000/03 〔Doctoral course〕 Health and Sciences, Graduate School, Division of Nutrition, Kagawa Nutrition University, Completed, PhD

■ Career

1. 2004/04～2008/03 Kagawa Nutrition University Faculty of Nutrition Assistant Professor
2. 2008/04～2023/03 Kagawa Nutrition University Faculty of Nutrition Associate Professor
3. 2023/04～ Kagawa Nutrition University Faculty of Nutrition Professor

■ Courses Previously Taught

1. Advanced Lectures on Food Preparation Science（Kagawa Nutrition University）
2. Experiments in Food Preparation（Kagawa Nutrition University）
3. Food Development and Quality Control（Kagawa Nutrition University）
4. Food Preparation, Experiments in Food Preparation and Processing, Practicums on Applied Food Preparation, Examination Preparation for Food Specialists, Advanced Lectures on Applied Nutrition I (National Registered Dietitian Exam)（Kagawa Nutrition University）
5. Practical Seminars on Becoming Registered Dietitians（Kagawa Nutrition University）
6. Practicums on Food Sensory and Physical Evaluation（Kagawa Nutrition University）
7. （Kagawa Nutrition University）

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■ Research Interests/Keywords

Food sciences, Family and consumer sciences, and culture and living, Family and consumer sciences, and culture and living (Key Word : Food Preparation, Food Preparation and Processing, Food Sensory Evaluation and Physical Evaluation, Cookery Science)

■ Publications

1. Journal Articles Effect of Pure Cocoa Powder Substituion rate on the Quality and Palatability of Sponge Cake (Collaboration) 2018/02
2. Journal Articles Influence of Stirring Number on the Quality of Cocoa Sponge Cake (Collaboration) 2019/04
3. Journal Articles Effect of washing rice with calcined scallpop shell calcium on stored rice palatability (Collaboration) 2020/10
4. Journal Articles Effect of ingredient mixture ratio on quality characteristics and palatability of sponge cake cooked using microwave oven (Collaboration) 2021/10
5. Journal Articles Comparison of quality characteristics and palatability of sponge cake made using microwave or conventional oven (Collaboration) 2023/06
6. Journal Articles Studies on the Improvement of Food Palatability through Cooking (Single) 2024/04

7. Journal Articles Effect of Egg Yoik to Egg White Ratio on the Quality of Chiffon Cakes（Collaboration） 2024/10
8. Journal Articles Effect of Formulation and Baking Method on Aroma Profile of Sponge Cake（Collaboration） 2025/04
9. Journal Articles Effect of Egg Yolk to Egg White Ratio on the Quality of Rice Flour Chiffon Cake（Collaboration） 2026/02

5 display

■ Prizes,Honors,and Awards

1. 2006/05 Japan Society of Home Economics Encouragement Award