

เอกสารแนบ 7
ตารางแสดงรายชื่ออาจารย์ที่ปรึกษาวิทยานิพนธ์หลัก คุณวุฒิ และผลงานทางวิชาการย้อนหลัง 5 ปี
(พ.ศ.2555 – พ.ศ.2559)

ลำดับ	ชื่อ-นามสกุล	คุณวุฒิและสถาบันที่สำเร็จการศึกษา	จำนวน ผลงานทาง วิชาการและ ผลงานวิจัย ย้อนหลัง 5 ปี
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ผลงานทางวิชาการของอาจารย์ที่ปรึกษาหลัก ย้อนหลัง 5 ปี (พ.ศ. 2555 – พ.ศ. 2559)

1. ผู้ช่วยศาสตราจารย์ ดร.ยุธนา พิมลศิริผล

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4. Assistant Professor Dr. Tri Indrarini Wirjantoro

Assistant Professor Dr. Tri Indrarini Wirjantoro

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