AMY LAMMERT, Ph.D.

Professor

Department of Food Science and Nutrition

California Polytechnic State University – San Luis Obispo

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**EDUCATION**

1997 PhD Food Science (Research Area: Food Chemistry) University of Illinois at UC

1993 MS Foods and Nutrition (Research Area: Sensory) University of Illinois at UC

1991 BS Food Science Michigan State University

**LEADERSHIP EDUCATION & ADDITIONAL TRAINING**

2024/2025 Leadership for the 21st Century/Lead 21 <https://lead-21.org/>

2011 Applied Sensory and Consumer Science Certificate Univ. of California-Davis

**POSITIONS HELD**

Academic

Department of Food Science and Nutrition (FSN), California Polytechnic State University

Since 09/22 Professor

09/15 – 09/22 Associate Professor

09/12 – 09/15 Assistant Professor

09/08 – 12/08 Lecturer

Department of Dairy Science, California Polytechnic State University

09/09 – 09/12 Assistant Professor

Department of Food Science and Human Nutrition, University of Illinois at Urbana-Champaign

08/91 – 08/97 Teaching Assistant

Industry Positions

Dairy Products Technology Center (DPTC), California Polytechnic State University

12/08 – 09/09 Sr. Dairy Ingredients Applications Specialist San Luis Obispo, CA

Consultant

6/08 – 8/08 Arroyo Grande, CA

PepsiCo- Chicago (Formerly Quaker Tropicana Gatorade)

11/06 – 5/08 Sr. Functional Nutrition Applications Technology Scientist II Barrington, IL

ConAgra Grocery Products (Formerly Hunt-Wesson)

08/99 - 12/00 Product Development Leader Fullerton/Irvine, CA

08/97 - 08/99 Chemist Leader Fullerton, CA

Kraft

06/90 - 09/09 Summer Intern Pinconning, MI

Dow Chemical

07/87 - 12/89 College Co-op – Methocel Food Group Midland, MI

07/86 - 07/87 High School Co-op – Dowpon Midland, MI

**AWARDS/HONORS**

2023 College of Agriculture, Food, and Environmental Sciences (CAFES) Outstanding Faculty Member

2011 CAFES Ag Council Club Advisor of the Year

**SOME IMPORTANT ACCOMPLISHMENTS/CONTRIBUTIONS**

* Considerable project funding for Sensory Fee For Service
* Lead curriculum changes for FSN and CAFES and a member of the Academic Senate Curriculum Committee (ASCC) through the Quarter to Semester transition, semesters beginning in Fall 2026
* Lead Cal Poly Program Review for BS-Food Science program AY23-26
* Lead Instructor for Institute of Food Scientists (IFT) Certified Food Scientist Prep Course 2015-2024

**GRANTS & CORPORATE PROJECTS**

Research Grants Awarded as a PI

1. Lammert, A., Amin, S., Davidov, G., and Garcia-Torres, R. 2022. Valorization of Fruit and Vegetable Byproducts for New Product Development. CSU-ARI Systemwide. $230,136 ($76,712 – Cal Poly SLO Portion).
2. Lammert, A., Jung, S., Amin, S., Santos, F., White, J., Kellogg, S., Davidov-Pardo, G., White, S., Campbell, Y., Kuo, W.Y., Azzara, D., Timms, A., and Wee, J. 2021. FIRST in PD Teaching – Food Innovation, Research, Science, and Technology in Product Development Teaching. USDA-Higher Education Challenge Grant. $750,000. ($225,000 – Cal Poly-SLO portion)
3. Lammert, A. and Amin. 2020. Consumer acceptability and product development of insect-based foods. CSU Agricultural Research Initiative. $61,177
4. Lammert, A. and Amin, S. 2019. CSU Innovation Corps (I-Corp) Summer Sprint, National Science Foundation via San Diego State University Foundation. $3,000.
5. Lammert, A., Amin, S., Pilolla, K. 2018-2019. Creating demand for California dried fruits in schools. USDA-Agriculture Marketing Service (AMS) via CA Department of Food and Agriculture via California Dried Fruit Coalition. $179,930.
6. Lammert, A., Coleman, B., and McGaughey, K. 2014-2017. Development and consumption behavior of ready-to-eat frozen oatmeal and fruit products. CSU Agricultural Research Initiative (ARI). $206,474.
7. Lammert, A. 2014 – 2015. Moving beyond hedonics: how to best capture the emotions of consumption. Southern California Institute of Food Technologists Section (SCIFTS). $6,100.
8. Lammert, A. 2012 – 2015. Linking emotion and texture: a new consumer perspective on sensory properties of cheese. CSU Agricultural Research Institute (ARI). $104,067.
9. Lammert, A. 2012 - 2013. Measuring textural properties of dairy foods. Southern California Institute of Food Technologists Section (SCIFTS). $9,000.
10. Lammert, A. and Lathrop, A. 2011 – 2014. Improving the sensory attributes of low sodium mozzarella cheese. CSU Agricultural Institute (ARI). $156,718.
11. Lammert, A. 2012. Factors that influence probiotic survival in ice cream. CSU Agricultural Research Institute (ARI). $40,000.
12. Lammert, A. 2011. Factors that influence probiotic survival in ice cream. University of California/California State University/Community College Collaborations. $10,000.
13. Lammert, A. 2010-2011. Sensory evaluation program development. CSU Agricultural Research Institute (ARI). $5,000.
14. Lammert, A. 2010-2011. Developing a sensory evaluation research program. Southern California Institute of Food Technologists Section (SCIFTS). $7,755.
15. Lammert, A. 2009 – 2010. Developing expertise in sensory evaluation. CSU Agricultural Research Institute (ARI). $4,650.

GRAND TOTAL = $1,774,007 ($823,865 = Lammert Portion)

FSN Course Project/Education Grants Awarded as PI

1. McGowan, L. and Lammert, A. 2025. Fall Quarter FSN 408 Sponsorship, Corporate Sponsor, Confidential. $12,000 estimated (Lammert Portion - $8,000 estimated), Gift Split between Agribusiness and Food Science and Nutrition, direct cost reimbursement, covers teaching assistants.
2. McGowan, L. and Lammert, A. 2024 & 2025. Fall and Spring Quarters FSN 408 Sponsorship, Commodity Board Sponsor, Confidential. $6,015.13 (Lammert Portion - $3,910.99). Direct cost reimbursement, no teaching assistant coverage.
3. McGowan, L. and Lammert, A. 2024. Spring Quarters FSN 408 Sponsorship, Corporate Sponsor, Confidential. $10,000 (Lammert Portion - $5,000), Gift Split between Agribusiness and Food Science and Nutrition, covered teaching assistants and expenses
4. McGowan, L. and Lammert, A. 2023. Fall Quarter FSN 408 Sponsorship, Corporate Sponsor, Confidential. $25,000 (Lammert Portion - $10,000), Gift Split between Agribusiness and Food Science and Nutrition, covers teaching assistants.
5. Lammert, A. 2020. FSN 311 Sponsorship - Corporate Sponsor, Confidential. $3,000.
6. Lammert, A. 2020. Senior Project Sponsorship - Determination of drivers of liking of berry flavors in model and biological systems. (GDO Number 20-263 ISSP). Corporate Sponsor, Confidential. $20,000.
7. Lammert, A. and Amin, S. 2018. FSN 408 Sponsorship - Foods Innovation Project – Fall 2018. Corporate Sponsor, Confidential. $10,000.
8. Lammert, A. and Amin, S. 2018. Spring FSN 408 Sponsorship. Corporate Sponsor, Confidential. $9,148.
9. Lammert, A. 2011 – 2012. Expanding dairy foods learning outcomes. Southern California Institute of Food Technologists Section (*SCIFTS*). $15,817.

*GRAND TOTAL AWARDED - $110,980.13 (Lammert Portion = $84,875.99)*

Research Grants Awarded as a coPI

1. Kang, I., Kuwahara, S., Bennett, D., Pokharel, S., Lammert., A. and Nolan-Chavez, H. 2023-2026 Training undergraduate students for sustainable poultry production.. USDA-NIFA EWD. $734,044 (Lammert Portion = $35,000)
2. Amin, S. and Lammert, A. 2023 – Present. Development of a puffed snack utilizing carrot pomace and bean flour. CSU Agricultural Research Initiative. $31,490. (Lammert Portion - $3,000)
3. Kang, I. and Lammert, A. 2016 - 2018. Cold batter mixing for low sodium and low fat processed meats. USDA-National Institute of Food and Agriculture (NIFA). $270,766. (Lammert Portion – $17,000)
4. Farkye, N., Lammert, A., and Lathrop, A. 2010 – 2012. Effects of salt substitutes and anti-microbial intervention methods on functionality, shelf life, consumer acceptability of low sodium string cheese (low-moisture, part-skim Mozzarella) and the survival of pathogenic bacteria. Dairy Research Institute. $249,600. (Lammert Portion - $40,000)

GRAND TOTAL = $1,254,410 ($95,000 = Lammert Portion)

Research Center Grants Awarded as coPI

1. Everett, D., Lammert, A., Vink, S., Arnold, M., Pelayo, J., and Murray, K. 2017 – 2018. 2018 Cal Poly Industry Outreach Program. California Dairy Research Foundation. $132,652.
2. Everett, D., Lammert, A., Vink, S., and Sikand, V. 2016. Cal Poly Dairy Ingredients Applications Program 2016. Dairy Research Institute. $175,000.

TOTAL AWARDED - $307,652 (Lammert Portion = $0)

Corporate Grants Awarded as a PI

1. Lammert, A. 2021. Dairy Beverage. $13,929.00.
2. Lammert, A. 2019. Beverages. $7,907.
3. Lammert, A. 2019. Yogurt. $7,343.
4. Lammert, A. 2018. Value Added Vegetables. $22,014.
5. Lammert, A. 2018. Beverages. $7,521.
6. Lammert, A. 2018-2019. Value Added Vegetables. $40,500\*\*.
7. Lammert, A. 2018 – 2020. Berries. $56,596\*\*.
8. Lammert, A. 2018. Salad. $8,232.
9. Lammert, A. and Amin, S. 2018. Product Labels for Three Proprietary Dairy Products. $1,066.
10. Lammert, A. 2017 – 2018. January & February 2018 Packaged Salad Test. $16,997.
11. Lammert, A. 2017. Berry Consumer Test. $15,752.
12. Lammert, A. 2017 – 2018. Packaged Salad Kits. $16,997.
13. Lammert, A. 2017. Salad Varieties. $20,206\*\*.
14. Lammert, A. 2016. Spaghetti Sauce. $17,637.
15. Lammert, A. 2015-2016. Salad. $37,438\*\*.
16. Lammert, A. 2015. Salad. $18,377\*\*.
17. Lammert, A. and Coleman, B. 2013. Beverages. $4,116.
18. Lammert, A. 2013. Baked Goods. $10,960.
19. Lammert, A. and Coleman, B. 2013 – 2014. Baked Goods. $25,079.
20. Lammert, A. and Coleman, B. 2013. Baked Goods. $6,520.
21. Lammert, A. and Coleman, B. 2013. Beverages. $3,880.

*\*\*The original project was augmented with additional funding for follow-up work/testing due to the Grants Development Office's request, and until the Fee for Service for the Sensory Lab was established.*

GRAND TOTAL AWARDED - $328,141

Sensory Fee For Service Contract - Fiscal Year

1. 2026 – 2 Projects - $25,160.00
2. 2025 – 11 Projects - $159,361.50
3. 2024 – 18 Projects - $315,323.00
4. 2023 – 9 Projects - $98,627.38
5. 2022 – 12 Projects - $172,939.10

GRAND TOTAL AWARDED - $771,498.98

Overall Funding Since Fall 2008

Grand Total = $4,546,689.11 Awarded

Lammert Portion of Funded Projects = $2,104,381.87 (46.28% of Grand Total)

**Published Works**

*US Patents*

6,808,728. Hashisaka, A. E. A., Sethi, V., Lammert, A., Mikula, M. Method for reducing color migration in multi-layered and colored gel-based dessert products and the products so produced.

6,743,455. Hashisaka, A. E. A., Sethi, V., Lammert, A., Mikula, M. Multi-layered food products.

6,645,540. Hashisaka, A. E. A., Sethi, V., Lammert, A., Mikula, M. Method for reducing color migration in multi-layered, caramel colored, gel-based dessert products and the products so produced.

6,488,975. Sethi, V., Lammert, A., Mikula, M., Sandu, C. Cocoa powder for use in multi-layered, gel-based dessert products and method for making the same.

6,294,213. Hashisaka, A. E. A., Sethi, V., Lammert, A., Mikula, M. Method for reducing color migration in multi-layered, caramel colored, gel-based dessert products and the products so produced.

*Refereed Publications*

1. Chu, K., DeGeorge, D., Diehn, D., Galatz, A., Garza, J., McGowan, L., Drake, M.A., Amin, S., and Lammert, A. Evaluating consumer acceptance of upcycled cookies. Foods (Submitted)
2. Chu, K., DeGeorge, D., Diehn, D., Galatz, A., Garza, J., McGowan, L., Drake, M.A., Amin, S., and Lammert, A. 2025. Upcycled vs. sustainable: Identifying consumer segments and recognition of sustainable and upcycled foods in the United States. Foods (Accepted)
3. Richards J, Lammert A, Madden J, Cahn, A., Kang I, Amin S. 2024. Addition of Carrot Pomace to Enhance the Physical, Sensory, and Functional Properties of Beef Patties. Foods. 13:1390. <https://doi.org/10.3390/foods13233910>.
4. Richards J, Lammert A, Madden J, Kang I, Amin S. 2024. Physical Treatments Modified the Functionality of Carrot Pomace. Foods; 13(13):2084. <https://doi.org/10.3390/foods13132084>
5. Ho, I., Peterson, A., Madden, J., Wai, K., Lesniauskas, R., Garza, J., Gere, A., Amin, S., and Lammert, A. 2022. The Crick-Eatery: A Novel Approach to Evaluate Cricket (Acheta domesticus) Powder Replacement in Food Products through Product Eating Experience and Emotional Response. Foods. DOI: 10.3390/foods11244115.
6. Ho, I., Peterson, A., Madden, J., Huang, E., Amin, S., and Lammert, A. 2022. Will it cricket? Product development and evaluation of cricket (Archeta domesticus) powder replacement in sausage, pasta, and brownies. Foods. DOI: 10.3390/foods11193128.
7. Gonzalez, M. L., Lammert, A., Phelan, S., and Ventura, A.K. 2022. Associations between parenting stress, parent feeding practices, and child eating behaviors during the COVID-19 pandemic. Appetite. DOI: 10.1016/j.appet.2022.106148.
8. Rovai, D., Amin, S., Lesniauskas, R., Wilke, K., Garza, J., and Lammert, A. 2022. Are early adopters willing to accept frozen, ready-to-cook mealworms as a food source? J. Sensory Studies DOI: 10.1111/joss.12774
9. Ho, I., Gere, A., Chy, C., and Lammert, A. 2022. Use of preference analysis to identify early adopter mind-sets of insect-based food products. Sustainability 14:1435. DOI: 10.3390/su4031435.
10. Serpico, M., Rovai, D., Lesniauskas, R., Wilke, K., Garza, J., and Lammert, A. 2021. Insect food concepts: an investigation of the presence of nonvisible insects, sustainability information, and food form. Foods. 20:2014. DOI: 10.3390/foods10102404.
11. Ayoughi, F., Handley, M., Garza, J., Amin, S., Volpe, R., and Lammert, A. 2021. Parental perspective and feeding practices effects on food neophobia in elementary school children in San Luis Obispo County. J. Sensory Studies. DOI: 10.1111/joss.12717
12. Rovai, D., Ortgies, M., Amin, S., Kuwahara, S, Schwartz, G. Lesniauskas, R., Garza, J., and Lammert, A. 2021. Utilization of carrot pomace to grow mealworm larvae (*Tenebrio molitor*). Sustainability 13(6):9341. DOI: 10.3390/su13169341.
13. Rees, G., Pressler, Y., Bates, G. W., Connolly, C. A., Sommerlad-Rogers, D., DeLay, A. M., Gill, S. J., Papathakis, P. C., Kronewitter, R. M., and Lammert, A. M. 2021. Student perceptions of rapid transition to emergency remote learning in a hands-on agricultural college. Natural Sciences Education. DOI: 10.1002/nse2.20062.
14. Rovai, D., Michniuk, E., Roseman, E., Amin, S., Lesniauskas, R., Wilke, K., Garza, J., and Lammert, A. 2021. Insects as a sustainable food ingredient: Identifying and classifying early adopters of edible insects based on eating behavior, familiarity, and hesitation. J. Sensory Studies. DOI: 10.1111/joss.12681.
15. Yeung, H. F., Homowongpanich, K., Michniuk, E., Rovai, D., Migliore, M., Lammert, A., and Lahne, J. 2020. A tale of 3 scales: how do the 9-pt. labeled affective magnitude, and unstructured visual analog scales differentiate real product sets of fresh berries? Food Qual. and Pref. 88(12):115-125. DOI: 10.1016/j.foodqual.2020.104109
16. Collinsworth, L.A., Lammert, A. M., Martinez, K. P., Leidheiser, M., Garza, J., Keener, M., and Ashman, H. 2014. Development of a novel sensory method: image measurement of emotion and texture (IMET). Food Qual. Pref. 38(12):115-125. DOI: 10.1016/j.foodqual.2014.04.011.
17. Lammert, A. M., Olabi, A., Kalanche, L., Rauton, K., and Tong, P. 2014. Characterization of the sensory properties of whey protein concentrate. Intl. J. Dairy Tech. 66(1):135-141. DOI: 10.111/1471-0307.12106
18. Lammert, A. M., Lammert, R. M., and Schmidt, S. J. 1999. Physical aging of maltose glasses as measured by standard and modulated differential scanning calorimetry. J. Thermal Analysis. 55:949-975.
19. Lammert, A. M., Schmidt, S. J., and Day, G. A. 1997. Water activity and solubility of trehalose. Food Chemistry. 61:139-144.
20. Schmidt, S. J. and Lammert, A. M. 1996. Physical aging of maltose glasses. J. Food Sci. 61(5):870-875.

*Refereed Publications – In Revision, Submitted, and/or In Preparation*

1. Prough, G. Madden, J., DeGeorge, D., Chu, K., Amin, S., and Lammert, A., Functionality of carrot pomace as a nutritional and sustainable additive in the development of beef patties. Foods (In Preparation)
2. DeGeorge, D., Prough, G., Madden, J., Chu, K., Galatz, A., Diehn, D., Garza, J., Amin, S., and Lammert, A. 2025. Consumer acceptability of beef patties containing carrot pomace. (In Preparation)
3. Leach, N., Rapp, E., Lesniauskas, R., Garza, J., Shen, S., Cahn, A., Amin, S., and Lammert, A. Packages, eye tracker, wristband, interviews. (In Preparation)
4. Zoe J, Madden J, Parameswaran J, Lammert, A, Ramirez-Rodrigues M, Garza J, Lesniauskas, R, Amin **S.** Development of an Extruded Puffed Snack Using Carrot Pomace, Bean Flour, and Rice Starch as Primary Ingredients: An I-Optimal Mixture Design Approach, (In Preparation)
5. Egigian, T., Garza, J., Amin, S., McCullough, M., and Lammert, A. The investigation of mouth behavior and picky eating on children’s acceptability of vegetables. J. Sensory Studies (In Preparation)
6. Handley, M., Ayoughi, F., Garza, J., Amin, S., Volpe, R., and Lammert, A. The investigation of food neophobia and bitterness sensitivity on food preference of familiar and unfamiliar fruit and vegetable products in elementary school children. J. Sensory Studies JOSS-OA-18-0153 (In Revision)

*Book Chapters*

1. Lammert, A. Sensory and Consumer Science (Chapter 15). In Foundations of Food Science: Exploring the Science Behind the Foods We Eat. Rameriz, M. and Rolon, L. Editors. Cognella Academic Publishing eBook. (In Preparation, expected August 2026)
2. Lammert, A. and Amin. S. Product Development (Chapter 16). In Foundations of Food Science: Exploring the Science Behind the Foods We Eat. Rameriz, M. and Rolon, L. Editors. Cognella Academic Publishing eBook. (In Preparation, expected August 2026)

*Conference Posters – International*

1. DeGeorge, D., Prough, G., Madden, J., Chu, K., Galatz, A., Diehn, D., Garza, J., Amin, S., and Lammert, A. 2025. Consumer acceptability of beef patties containing carrot pomace. 16th Pangborn Sensory Science Symposium, Philadelphia, Pennsylvania, USA.
2. Chu, K., DeGeorge, D., Diehn, D., Galatz, A., Garza, J., McGowan, L., Drake, M.A., Amin, S., and Lammert, A. 2025. Evaluating consumer awareness and familiarity of sustainable and upcycled foods. 16th Pangborn Sensory Science Symposium, Philadelphia, PA, USA.
3. Rovai, D., Amin, S., Lesniauskas, R., Wilke, K., Garza, J., and Lammert, A. 2023. Are early adopters willing to accept frozen, ready-to-cook mealworms as a food source? 15th Pangborn Sensory Science Symposium, Nantes, France.
4. White, S., Santos, F.B.O, Lammert, A., Azzara, D., Timms, A., Wee, J., Perkin, A., Davidov, G., Campbell, Y., Kuo, W., Bohn, D., Garcia-Torres, R. 2022. Teaching food product development: The importance of food safety and quality assurance incorporated into undergraduate curriculum. IAFP. Toronto, Ontario, Canada.
5. Santos, F.B.O., Lammert, A., Amin, S., Azzara, D., Timms, A., Wee, J., Perkin, A., Davidov., G., White, S., Campbell, Y., Bohn, D., Santana, L., and Garcia-Torres, R. 2022. Teaching food product development – faculty vs. industry perspective. Annual NACTA Conference (Online)
6. Ho, I., Chy, C., Gere, A., and Lammert, A. 2021. The use of MindGenomics to identify early adopter mind-sets of insect-based food products. 14th Pangborn Sensory Science Symposium Virtual Meeting.
7. Handley, M., Ayoughi, F., Garza, J., Volpe, R., Amin, S., and Lammert, A. 2019. Investigation of food neophobia and bitterness sensitivity on food preference of familiar and unfamiliar fruit and vegetable products in elementary schools. 13th Pangborn Sensory Symposium. Edinburgh, Scotland.
8. Ayoughi, F., Handley, M., Garza, J., Volpe, R., Amin, S., and Lammert, A. 2019. Association of parental feeding practices and food neophobia with their 6 – 12 year old children. 13th Pangborn Sensory Symposium. Edinburgh, Scotland. July 28 – August 1.
9. Comer, M., Martinez, K. P., McGaughey, K., and Lammert, A. M. 2015. Consumer evaluation of cheeses: the link between body mass index, sensitivity to reward, and product liking. 11th Pangborn Sensory Science Symposium, Gothenburg, Sweden.
10. Martinez, K.P, Herrera, H., Jimenez-Flores, R., McGaughey, K., and Lammert, A. M. 2014. Do we need an emotional cleanser? An example using experimentally developed low-moisture part-skim mozzarella with partial NaCl substitution. Eurosense, Copenhagen, Denmark.
11. Martinez, K.P, Herrera, H., Arnold, M., Farkye, N., Jimenez-Flores, R., McGaughey, K., and Lammert, A. M. 2014. Consumer evaluation of commercially produced convenience cheeses using a scaled IMET method. Eurosense, Copenhagen, Denmark.
12. Martinez, K. P., Collinsworth, L.A., Lammert, A.M., Arnold, M., Farkye, N., Garza, J., and Ashman, H. 2013. Using self-selected emotion images and hedonics to evaluate reduced sodium mozzarella cheese with and without flavor enhancers. 10th Pangborn Sensory Science Symposium, Rio de Janiero, Brazil.
13. Collinsworth, L., Weber, J., Lammert, A., Thomas, J., Leidheiser, M., Garza, J., Keener, M., and Ashman, H. 2012. Development of a novel method to evaluating emotions: imagery versus language. Eurosense, Bern, Switzerland.
14. Collinsworth, L., Weber, J., Lammert, A., Thomas, J., Leidheiser, M., Garza, J., Keener, M., and Ashman, H. 2012. A method for relating texture and emotion: a first look. Eurosense, Bern, Switzerland.
15. Lammert, A. M. and Schmidt, S. J. 1998. Modeling of the physical aging process of maltose glasses aged at different temperatures. Presented at ISOPOW-7, Helsinki, Finland.
16. Lammert, A. M. and Schmidt, S. J. 1996. Physical aging of maltose glasses measured by standard differential scanning calorimetry and modulated differential scanning calorimetry. Presented at the 2nd Girton Working Conference on Amorphous Carbohydrates, Girton College, Cambridge University, Cambridge, England.

*Conference Posters - Domestic*

1. Prough, G. Madden, J., DeGeorge, D., Chu, K., Amin, S., and Lammert, A., 2025. Functionality of carrot pomace as a nutritional and sustainable additive in the development of beef patties. Agricultural Research Institute PI Meeting. Sacramento, CA. October 9.
2. DeGeorge, D., Prough, G., Madden, J., Chu, K., Galatz, A., Diehn, D., Garza, J., Amin, S., and Lammert, A. 2025. Consumer acceptability of beef patties containing carrot pomace. Agricultural Research Institute PI Meeting. Sacramento, CA. October 9.
3. Chu, K., DeGeorge, D., Diehn, D., Galatz, A., Garza, J., McGowan, L., Drake, M.A., Amin, S., and Lammert, A. 2025. Evaluating consumer awareness and familiarity of sustainable and upcycled foods. Agricultural Research Institute PI Meeting. Sacramento, CA. October 9.
4. Prough, G. Madden, J., DeGeorge, D., Chu, K., Amin, S., and Lammert, A., 2025. Functionality of carrot pomace as a nutritional and sustainable additive in the development of beef patties. 2025 IFT First Food Science and Innovation Expo, Chicago, Illinois, July 12-16.
5. Leach, N., Cahn, A., Shen, S., Amin, S., Garza, J., and Lammert, A. 2024. Consumer acceptance of sustainable insect-based food product packaging with eye tracking and emotion tracking technologies. Society of Sensory Professionals. Pittsburg, PA. October 2 – 4.
6. Santos, F.B.O., Lammert, Al, White, JH., Azarra, D., Timms, A., Wee, J., Perkin, A. Davidov-Prado, G., White, S., Campbell, Y., and Kuo, Y. 2022. Collaboration and innovation to drive improvement in food product development. IFT FIRST. Chicago IL.
7. Egigian, T., Garza, J., Amin, S., McCullough, M., Rovai, D., and Lammert, A. 2020. Children’s vegetable acceptability: mouth behavior and picky eating. Society of Sensory Professionals Virtual Meeting. October 28 – November 5.
8. Rovai, D., Michnuik., E., Roseman, E., Amin, S., Lesniauskas, R., Wilke, K., Garza, J., and Lammert, A. 2020. Insects as a food ingredient: defining early adopters based on consumer segmentation. Society of Sensory Professionals Virtual Meeting. October 28 – November 5.
9. Ayoughi, F., Handley, M., Garza, J., Volpe, R., Amin, S., and Lammert, A. 2019. Association of parental feeding practices and food neophobia with their 6 – 12 year old children. IFT Annual Meeting and Food Expo. New Orleans, LA. June 2 – 5.
10. Egigian, T. and Lammert, A. 2018. Influence of mouth behavior and bitterness sensitivity on consumer acceptability of packaged salads. Society of Sensory Professionals Conference. Cleveland, OH. September 26 – 28.
11. Comer, M., Martinez, K. P., and Lammert. 2014. Consumer sensory evaluation and validation of baking time using various heating methods on frozen ready-to-bake peach pastries. Society of Sensory Professionals, Tuscon, AZ.
12. Collinsworth, L., Weber, J., Lammert, A., Thomas, J., Leidheiser, M., Garza, J., Keener, M., and Ashman, H. 2012. Testing emotions in orange soda, flavored milks, and convenience cheese: men vs. women. Society of Sensory Professionals, Jersey City, NJ.
13. Tharani, J., Phinney, D., Singh, R. P., Marco, M. L., and Lammert, A. M. 2012. Survivability of *Lactobacillus acidophilus* La-5 in ice cream during its passage through the in vitro model stomach. IFT Annual Meeting, Las Vegas, NV.
14. Collinsworth, L., Weber, J., Lammert, A., Thomas, J., Leidheiser, M., Garza, J., Keener, M., and Ashman, H. Evaluating the changes in emotions during the consumption experience of carbonated orange soda, dairy beverages, and convenience cheese. IFT Annual Meeting, Las Vegas, NV, June, 2012.
15. Fake, G.,Keener, T., Collinsworth, L. A., Lammert, A. M., and Howard, J. 2012. The production and sensory evaluation of the natural sweetener brazzein. IFT Annual Meeting, Las Vegas, NV, June, 2012.
16. Tharani, J., Phinney, D., Singh, R. P., Marco, M. L., and Lammert, A. M. 2012. Effect of ice cream on the survivability of *Lactobacillus acidophilus* La-5 during its passage through the in vitro model stomach. Dairy Ingredients Symposium, San Francisco, CA.
17. Lammert, A. M., Hui, A., Vink, S., and Tong, P. 2010. Sensory properties of chocolate flavored, protein fortified, fluid milk recovery beverages produced using indirect and direct thermal processing. ADSA Annual Meeting, Denver, CO.
18. Lammert, A. M., Olabi, A., Brooks, K., Vink, S., and Tong, P. 2010. Development of protein fortified fluid milk recovery beverages. IFT Annual Meeting, Chicago, IL.
19. Lammert, A. M. and Schmidt, S. J. 1996. Physical aging of maltose glasses measured by standard differential scanning calorimetry and modulated differential scanning calorimetry. Presented at IFT, New Orleans, LA.
20. Lammert, A. M. and Schmidt, S. J. 1995. Water activity, solubility, 17O NMR response surface of -trehalose. Presented at IFT, Anaheim, CA.

*Conference Panelist/Session Moderator*

1. Lammert, A,\* Santos, F., Amin, S., and Perkin, A. 2022. New product development – Why teaching this subject is so challenging? RCA Annual Conference Education Program. Session Chair.
2. Lammert, A. 2021.\* How do we produce more nutritious food, while wasting less or using fewer resources? IFT Annual Meeting Live Session.
3. Lammert, A. 2010. Dairy Ingredients Symposium (San Francisco, CA) – Session Moderator for Bioactive Milk Components
4. Lammert, A. 2009. Dairy Ingredients Symposium (San Francisco, CA) – Session Moderator for Improving Performance of Dairy Ingredients

*\* Speaker*

*Conference Presentations - International*

1. Lammert, A., Comer, M., Martinez, K., Rossi, F., and McGaughey, K. 2015. The use of FaceReader in consumer evaluation: an investigative study. 11th Pangborn Sensory Science Symposium. Gothenburg, Sweden. August 23 – 27.
2. Lammert, A. M., Comer, M., Martinez, K. P., Rossi, F., and McGaughey, K. 2015. The use of Face Reader in a consumer evaluation: an investigative study. 11th Pangborn Sensory Science Symposium, Gothenburg, Sweden.
3. Collinsworth, L., Weber, J., Lammert, A., Thomas, J., Leidheiser, M., Garza, J., Keener, M., and Ashman, H. 2012. Development of a novel method to evaluating emotions: imagery versus language. Invited Oral Poster Presentation. Eurosense, Bern, Switzerland.

*Conference Presentations - Domestic (\* Speaker)*

1. Lammert, A. 2025. Linking USDA and ARI Objectives to Sustainability, Carrots, Burger Patties, Kombucha, and Cheetos. Agricultural Research Institute PI Meeting. Sacramento, CA. October 9.
2. Ho, I., Chy, C., Gere, A., and Lammert, A. 2022. The use of MindGenomics to identify early adopter mind-sets of insect-based food products. Top 10 Finalist Cal Poly – SLO and 2nd Place Winner at the Annual CSU Research Competition.
3. Santos, F.B.O., Lammert, Al, White, JH., Azarra, D., Timms, A., Wee, J., Perkin, A. Davidov-Prado, G., White, S., Campbell, Y., and Kuo, Y. 2022. Collaboration and innovation to drive improvement in food product development. IFT FIRST. Chicago IL.
4. Lammert, A. 2021. Collaboration to raise the standard of product development education. IFT Annual Meeting Virtual.
5. Egigian, T., Garza, J., Amin, S., McCullough, M., Rovai, D., and Lammert, A.\* 2020. Children’s vegetable acceptability: mouth behavior and picky eating. Society of Sensory Professionals Virtual Meeting. October 28 – November 5. *Invited speed poster presentation.*
6. Egigian, T.\* and Lammert, A. 2018. Influence of mouth behavior and bitterness sensitivity on consumer acceptability of packaged salads. Society of Sensory Professionals Conference. Cleveland, OH. September 26 – 28. *Invited speed poster presentation.*
7. Collinsworth, L., Lammert, A., Taylor, T., Lathrop, A., Arnold, M., and Farkye, N. F. 2012. Antimicrobial selection for a low sodium mozzarella cheese using a sensory evaluation approach. ADSA Annual Meeting, Phoenix, AZ.
8. Taylor, T., Lathrop, A., Farkye, N., and Lammert, A. 2012. Screening of antimicrobials and salt substitutes for use in low sodium dairy products. ADSA Annual Meeting, Phoenix, AZ.
9. Collinsworth, L., Weber, J., Lammert, A., Thomas, J., Leidheiser, M., Garza, J., Keener, M., and Ashman, H. 2012. Evaluating the changes in emotions during the consumption experience of carbonated orange soda, dairy beverages, and convenience cheese. First Place Winner - IFT Sensory Evaluation Division Rose Marie Pangborn Graduate Research Presentation, IFT Annual Meeting, Las Vegas, NV.
10. Tharani, J., Phinney, D., Singh, R. P., Marco, M. L., and Lammert, A. M. 2012. Effect of ice cream on the survivability of *Lactobacillus acidophilus* La-5 during its passage through the in vitro model stomach. 26th Annual CSU Research Competition – Long Beach, Long Beach, CA.
11. Jimenez-Flores, R., Lammert, A. M., and German, J. B. 2012. Food structure and its implications in food digestion and nutrition. Dairy Ingredients Symposium, San Francisco, CA.
12. Tharani, J., Phinney, D., Singh, R. P., Marco, M. L., and Lammert, A. M. 2012. Effect of ice cream on the survivability of *Lactobacillus acidophilus* La-5 during its passage through the in vitro model stomach. Top 6 Finalist and competed in Long Beach. 26th Annual CSU Research Competition – San Luis Obispo Representative Selection, San Luis Obispo, CA.
13. Tharani, J., Laubscher, A., Lammert, A. M., and Jimenez-Flores, R. 2011. The Effect of UV Light Treatment and Processing Method on the Microbial Reduction of Pasteurized Whole Milk. ADSA Annual Meeting, New Orleans.
14. Lammert, A. M. 2009. Milk Beverages: Recovery Milk and Creamy Milk. DMI Innovation Forum, Scottsdale, AZ.
15. Lammert, A. M. 1997. The heat capacity of aged maltose glasses measured by standard differential scanning calorimetry and modulated differential scanning calorimetry. Presented at the 213th ACS National Meeting, San Francisco, CA.

*Invited Presentations*

2025 A Taste of Celery. Retail Dietitian Immersion Event. The Foundation for Fresh Produce. Anaheim, CA. October 16.

Private Company (Confidential). Basic Sensory Training – Basic Tastes, Complex Tastes, Taste vs. Flavor, and Tracking Acceptable Flavor in (confidential) Products. June 24 – 25.

2018 (Confidential) LLC. Expert Sensory Scientist for Annual Board Meeting. October 17 – 18.

Mission College Preparatory Catholic High School. Nutrition Club Speaker. “What is Food Science?” December 7.

2017 Society of Flavor Chemists. “Taste of Milk.” Los Angeles, CA. January 20.

Science After Dark. “More Than Just Taste.” San Luis Obispo. November 7.

2016 CAFES Agricultural Ambassadors Guest Speaker, April 28

2015 CAFES Agricultural Ambassadors Guest Speaker, February 3

*Cal Poly CAFES Student Research Symposium*

1. Prough, G. Madden, J., DeGeorge, D., Chu, K., Amin, S., and Lammert, A., 2025. Functionality of carrot pomace as a nutritional and sustainable additive in the development of beef patties. 2025 Cal Poly College of Agriculture, Food, and Environmental Sciences Spring Student Research Symposium, San Luis Obispo, California, USA. Third Place Graduate Research Competition.
2. DeGeorge, D., Prough, G., Madden, J., Chu, K., Galatz, A., Diehn, D., Garza, J., Amin, S., and Lammert, A. 2025. Consumer acceptability of beef patties containing carrot pomace. Cal Poly College of Agriculture, Food, and Environmental Sciences Spring Student Research Symposium, San Luis Obispo, California, USA.
3. Chu, K., DeGeorge, D., Diehn, D., Galatz, A., Garza, J., McGowan, L., Drake, M.A., Amin, S., and Lammert, A. 2025. Evaluating consumer awareness and familiarity of sustainable and upcycled foods. CAFES Spring Student Research Symposium, May 30, 2025.
4. Ho, I., Chy, C., Gere, A., and Lammert, A. 2022. The use of MindGenomics to identify early adopter mind-sets of insect-based food products. CAFES Spring Student Research Symposium, May 20, 2022.

*Cal Poly Summer Undergraduate Research Symposium Presentations*

1. Gechter, R., DeGeorge, D., Chu, K., and Lammert, A. 2025. Consumer perceptions of conventional vs. compostable sustainable food packaging.
2. Homwongpanich, K. 2019. Impact of acceptance scale used on the amount of time it takes for consumers to evaluate berries.
3. Paglia, J. and Lammert, A. 2019. Cal Poly ice cream brand revitalization.
4. Rovai, D., Amin, S., and Lammert, A. 2019. Qualitative assessment of the commercial viability of insect food products: a driver for product development?
5. Michniuk, E. and Zimmerman, A. 2018. Development of food science specific datasets utilizing pumpkin bread recipe formulation.
6. Polk, J., Rivers, M., Handley, M., and Lammert. 2017. Developing a method to quantify lipid oxidation to determine shelf life in breakfast bars.
7. Rivers, M., Polk, J., Handley, M., and Lammert, A. 2017. Whole grain oat and fruit bars: physical property analysis and databasing competitive products.

**TEACHING**

Food Science Classes Taught

FSN 102 – Orientation to Food Science

FSN 125 – Introduction to Food Science

FSN 230 – Elements of Food Science

FSN 311 – Sensory Evaluation of Food

FSN 319 – Food Technology for the Consumer/Science of Food for the Consumer

FSN 364 – Food Chemistry

FSN 368 – Food Analysis

FSN 408 – Food Product Development

FSN 581 – Functional Foods for Health and Performance

Dairy Science Classes Taught

DSCI 223 – Frozen Dairy Foods

DSCI 231 – General Dairy Manufacturing

DSCI 232 – General Dairy Manufacturing Lab

DSCI 233 – Milk Processing and Inspection

DSCI 234 - Dairy Foods Evaluation

DSCI 433 – Dairy Plant Management and Inspection

Short Course/Workshop Instructor

2024 IFT - Certified Food Scientist Preparation Course. Chicago, IL. July 14 - 17.

2024 USDA Train the Professor Workshop. Course Co-Chair. Frito-Lay Headquarters. Plano, TX. June 6-7.

2023 IFT - Certified Food Scientist Preparation Course. Chicago, IL. July 16 - 19.

2022 IFT - Certified Food Scientist Preparation Course. Chicago, IL. July 10 - 13.

2021 Cal Poly Cheese Short Course. November 4.

2021 IFT - Certified Food Scientist Preparation Course. Virtual. July 22 – August 26.

2020 IFT - Certified Food Scientist Preparation Course. Virtual. July 27 – August 28.

2019 IFT - Certified Food Scientist Preparation Course. Chicago, IL. March 20 - 21.

2018 IFT - Certified Food Scientist Preparation Course. Chicago, IL. July 15 - 18.

2017 IFT - Certified Food Scientist Preparation Course. Las Vegas, NV. June 24 – 25.

2017 Cal Poly Cheese Short Course. July 13 & August 31

2016 IFT - Certified Food Scientist Preparation Course. Chicago, IL. July 16 - 17.

2015 IFT - Certified Food Scientist Preparation Course. Anaheim, CA. March 24 - 26.

2015 IFT - Certified Food Scientist Preparation Course. Chicago, IL. July 11 - 12.

Senior Projects Supervised

Food Science Students (FSN 461 &/or FSN 462 or FSN 459)

AY 2025 - 2026 – Rebecca Gechter

AY 2024 – 2025 – Griffin Prough

AY 2021 – 2022 – Molly Dorso, Evan Huang

AY 2020 - 2021 – Isaac Ho, Emma Marco, Evonne Chan, Georgia Noyes, Maxwell Ortgies, Sophia Kramer, Joseph Maxey

AY 2019 – 2020 – Dominic Rovai, Elizabeth Michnuik, Elizabeth Roseman, Joseph Paglia, Tina Truong, Kumpol Homwongpanich, Nadia Ruiz, Lauren Scott, Mackenzie Sillier, Faiha Larasanti, Isaac Ho

AY 2018 – 2019 – None

AY 2017 – 2018 -Tara Egigian*,* Jarrett Maples, Ellie Koenig, Mackie Koenig, Anissa Lee, Natthaneth Wimolnit

AY 2016 – 2017 – Julia Flemming, Drue Landay, Becky Miller, Courtney Scholossarek, Abigail Andreasen, Anna Gorman, Hannah Shin, John Vollmer, James Young

AY 2015 – 2016 – Meridith Bibbo, Leah Campbell, Grace Greenwood, Rebecca Ingram, Heather McCain

AY 2014 – 2015 – Kathryn Ruiz, Vidita Deshpande, Margot Dittmar, Jessica Maurer, Carrie Sauer, Jonathan Chapman, Celina To, Kelly Ten

AY 2013 – 2014 – Gina Alamillo, Erik Albrecht, Andrew Odron, Zebulun Zak, Jonathan An, Alex Early, Trevor Fast, Tyra Jackson, Jocelyn Ngo, Jessica Ryugo, Brandon Takahashi

AY 2012 – 2013 – Brittany Huckans, Leah Taylor, Kaitlyn Watase, Shelby Green

Dairy Science (DSCI 461)

AY 2011 – 2012 – Jerred Davis, Billy Koot, Christina Puetz, Connor Wagner, Jessica Weber

AY 2010 – 2011– Amanda Heath

AY 2009 – 2010– Joe Moreda, Jacob Zonneveld

Graduate Student Advising – BMS Food Science

Karissa Chu Chair BMS Summer 2025

Title: From sight to bite: Consumer segmentation, recognition, and sensory preferences of upcycled and sustainable foods.

Julia Zoe Committee Member BMS Summer 2024

Title: Development of extruded puffed snack utilizing carrot pomace, bean flour, and rice starch as primary ingredients.

Isaac Ho Chair BMS Fall 2022

Title: The Stages of Product Development for Insect-Based Foods: A Trilogy.

Dominic Rovai Chair BMS Spring 2021

Title: Insects as a Sustainable Food Ingredient – Utilization of Carrot Pomace, Identification of Early Adopters, and Evaluation of Mealworm Acceptability

Tara Egigian Chair BMS Summer 2019

Title: Children’s Acceptability of Familiar and Unfamiliar Vegetables: Relationships between Food Neophobia, Vegetable Neophobia, Picky Eating, PROP Sensitivity, and Mouth Behavior

Graduate Student Advising – MS in Food Science

Matthew Martinez Chair MS Spring 2027 (Expected)

Daniel DeGeorge Chair MS Spring 2026 (Expected)

Nichole Leach Chair MS Fall 2025 (Expected)

Jordan Richard Committee Member MS Fall 2023

Title: Physical treatments to modify the functionality of carrot pomace and the development of an enhance beef patty.

Emily Stoffel Committee Member MS Spring 2023

Title: The Temporal Evaluation of Mouthfeel and Retronasal Sensations in Red Wines from the Central Coast of California.

Isabel LoMonaco Committee Member MS Spring 2022

Title: Effect of Vine Age and Selected Winemaking Techniques on the Sensory Profile of Central Coast Red Wines

Farnoosh Ayoughi Chair MS Fall 2018

Title: Parental Perspective and Feeding Practices Effects on Food Neophobia in Elementary-Age School Children

Maria Handley Chair MS Fall 2018

Title: The Investigation of Food Neophobia and Bitterness Sensitivity on Food Preference in Familiar and Unfamiliar Fruits and Vegetables in California Elementary Schools

Graduate Student Advising – MS in Agriculture with a Specialization in Dairy Products Technology or Food Science

Joseph Paglia Committee Member MS Spring 2022

Milk Protein Concentrate (MPC) and Reduced-Calcium Milk Protein Concentrate (RCMPC) as Emulsifiers in “Clean Label” Ice Cream Manufacturing

Malori Comer Chair MS Spring 2015

Consumer evaluation: the link between body mass index, reward sensitivity, product liking and emotion

Kristine Martinez Chair MS Spring 2014

Consumer evaluation of cheese: liking, hedonics, emotions, and perception of product attributes

Lauren Collinsworth Chair MS Winter 2013

Using images and emotions to evaluate the texture and liking of dairy foods

Jenifer Tharani Chair MS Spring 2012

Evaluation of Viability of *Lactobacillus acidophilus* LA-5 during simulated digestion process using a dynamic in vitro model stomach

Irene Kaufman Committee Member MS Spring 2017

Brandon Coleman Committee Member MS Summer 2015

High moisture extrusion of oatmeal

Viki Jai Committee Member MS Winter 2015

Melissa Looney Committee Member MS Winter 2014

Changes in composition and physicochemical properties of casein micelles from raw milk to buttermilk

Tiffany Taylor Committee Member MS Fall 2012

Screening of antimicrobials and salt substitutes for use in reduced sodium dairy products

Dan Zhao Committee Member MS Summer 2011

Isolation of anti-mold bacteria for natural mold inhibition in cheese

Joshua Goldman Committee Member MS Spring 2011

The effect of processing parameters and methylcellulose on texture and consumer acceptability of a no-melting dairy protein gel

Megan Cleveland Committee Member MS Winter 2011

**The development of a novel technique to evaluate binding between probiotic bacteria and phospholipids, and the creation of a dairy-based food product rich in milk bioactives**

Michelle Allen Committee Member MS Spring 2010

A comparison of analytical methods for quantifying denatured whey proteins and their correlation to solubility

Ricardo Anguiano Committee Member MS Spring 2010

Development of method of manufacturing of Gouda-style cheese

Graduate Student Advising – MS Agricultural Education with Credential

Mardel Runnels Committee Member Spring 2018

Kevy Souza Committee Member Winter 2017

Stephanie Amador Committee Member Winter 2015

Graduate Student Advising – MS in Agriculture with Specialization in Crop Science

Vegas Riffle Committee Member MS Summer 2021

Graduate Student Advising – MS in Kinesiology

Maria Lupita Gonzalez Committee Member MS Fall 2021

International Student Advising

Michelangelo Serpico – ESCP Business School Committee Member MBA Spring 2022

Michelangelo Serpico - Basque Culinary Center Advisor BS Spring 2020

Undergraduate Supervised Student Activity

2012 – 2019 IFT Product Development Teams Co-Advisor

2016 – IFTSA Developing Solutions for Developing Countries Finalist – Calihasa (Competition July 2017 – 5 Undergraduate Student Team Members)

2017 – IFTSA Disney Product Development Competition Finalist – Frozen (Competition June 2017 – 1 Graduate and 5 Undergraduate Student Team Members)

2016 – IFTSA Disney Product Development Competition Finalist – BB-8 Bites (Competition in July 2016 – 5 Undergraduate Student Team Members)

2016 – IFTSA Developing Solutions for Developing Countries Competition Finalist – Calihasa (Competition in July 2016 – 5 Undergraduate Student Team Members)

2015 – Grand Prize IFTSA Disney Product Development Competition – Build a Snowman Kit (3 Undergraduate and 1 Graduate Student Team Members)

2015 – Honorable Mention IFTSA Mars Competition – RISE (5 Undergraduate Student Team Members)

2014 – 2nd Place IFTSA – Heart Healthy Competition – Demergo (6 Undergraduate Student Team Members; 6 Teams Submitted Proposals, Top 3 Selected for National Competition)

2014 – 1st Place IFTSA – Developing Solutions for Developing Countries: Chad - Amma Mamas (5 Undergraduate Student Team Members)

2014 – Honorable Mentions (Teams Competed in Finals)

IFTSA Disney Competition – Nem-O’s (5 Undergraduate Student Team Members; 32 teams submitted proposals, Top 6 Selected for National Competition)

M&M/Mars Competition – Java Joltz (15 Undergraduate Student Team Members; 15 Teams Submitted Proposals, Top 6 Selected for National Competition)

2013 – 2nd Place IFTSA - Developing Solutions for Developing Countries: Malawi - MaMi Mix (9 Undergraduate Student Team Members)

2013 – 1st Place IFTSA – Disney Product Development Competition - Mike’s Screamy Dip and Scare Me Chips (5 Undergraduate Student Team Members)

2012 – 2014 College Bowl Advisor

2014 – 3rd Place in IFTSA Regional Competition (6 Undergraduate Student Team Members)

2013 – 2014 Global Food Tasters Club Advisor

2010 – 2012 Los Lecheros Club Advisor

2012 Western Region SAD-ADSA Meeting

Erin DeSnayer was elected to as President

Meredith Frisius was elected as 1st Vice President

2011 Participated in Inaugural Western Region SAD-ADSA Meeting

Cal Poly received the 2011 Chapter of the Year Award

Tyler Kamper was elected to the 1st Vice President & 3rd Vice President of the National SAD-ADSA Officer Team.

2009 – 2012 Cal Poly Dairy Products Judging Team Coach

90th Annual Collegiate Dairy Products Judging Competition, Glenview, IL

1st Place Individual in Milk – Stephanie Amador

2nd Place Team in Milk

88th Annual Collegiate Dairy Products Judging Competition, Glenview, IL

1st Place Individual in Milk – James Moreda

3rd Place Individual in Cottage Cheese – Jeanette McClure

2nd Place Team in Cottage Cheese

**Student Involvement in Non-Thesis, Corporate Sponsored, and/or Sensory Fee For Service Projects**

AY 25-26

* Graduate Students (3) – Daniel DeGeorge, Nichole Leach, Matthew Martinez
* Undergraduate Students (22) - Elana Bender, Kelly Benner, Kristin Chiu, Rebecca Gechter, Hailey Groff, Christina Hovakimian, Rachel Husk, Gracie Imrisek, Kai Johnson, Matthew Martinez, Matthew Mefford, Sophia Melendez, Jayshan Parameswaran, Shawn Pattrathara, Bea Reinhoff, Conner Ruuspakka, Lauren Vasquez, Connor Wang, Alissa Wong, Wilson Vuong, Lauren Yamane, Emma Zielinski

AY 24-25

* Graduate Students (3) – Karissa Chu, Daniel DeGeorge, Nichole Leach
* Undergraduate Students (24) - Elana Bender, Kelly Benner, Kristin Chiu, Rebecca Gechter, Christina Hovakimian, Gracie Imrisek, Kai Johnson, Simon Lam, Victoria Lammert, Matthew Martinez, Matthew Mefford, Sophia Melendez, Jayshan Parameswaran, Shawn Pattrathara, Bea Reinhoff, Marbella Robles, Sydney Rupp, Conner Ruuspakka, Lauren Vasquez, Connor Wang, Alissa Wong, Wilson Vuong, Lauren Yamane, Emma Zielinski

AY 23-24

* Graduate Students (2) – Karissa Chu, Nichole Leach
* Undergraduate Students (26) - Elana Bender, Kelly Benner, Zach Bershad, Kristin Chiu, Ellie Conlin-Day, Alissa Fong, Simon Lam, Victoria Lammert, Lan Lan Lee, Jack Madden, Matthew Martinez, Jayshan Parameswaran, Shawn Pattrathara, Ethan Rapp, Marbella Robles, Conner Ruuspakka, Shannon Stewart, Wilson Vuong, Connor Wang, Sienna Whitaker, Alissa Wong, Sarah Wong, Lauren Yamane, Allison Yu, Tommy Zamenick, Emma Zielinski

AY 22-23

* Graduate Students (1) – Nichole Leach
* Undergraduate Students (29)- Delaney Apt, Joshua Cagney, Hannah Coirin, Ellie Conlin-Day, Alissa Fong, Simon Lam, Victoria Lammert, Lan Lan Lee, Jack Madden, Chris Melcher, Sebastian Montero-Quemado, Kiveli Pandelidis, Jayshan Parameswaran, Shawn Pattrathara, Marbella Robles, Sharda Spitz, Shannon Stewart, Mikayla Stuebing, Danielle Tien, Linus Tiu, Jonathan Tsou, Kylie Wai, Connor Wang, Sienna Whitaker, Kiley Wilson, Sarah Wong, Wilson Vuong, Tommy Zamenick, Julia Zoe

AY 21-22

* Graduate Students (1) – Isaac Ho
* Undergraduate Students (11) - Ainsley Anderson, Vincent Bonk, Hannah Coirin, Chloe Fung, Isaac Ho, Evan Huang, Briana Lewis, Durga Badrinarayanan, Joshua Chow, Mira Greenlee, Ernest Ho, Victoria Lammert, Adelynn Peterson, Marbella Robles, Joie Ruiz, Kylie Wai, Natalie Weston, Julia Zoe

AY 20-21

* Graduate Students (2) – Isaac Ho, Dominic Rovai
* Undergraduate Students (17) – Evonne Chan, Jordan Beiden-Charles, Joshua Chow, Kayla Erath, Mira Greenlee, Isaac Ho, Evan Huang, Sophia Kramer, Robert Lammert Jr., Faiha Larasanti, Briana Lewis, Chloe McGovern, Georgia Noyes, Max Ortgies, Joey Paglia, Adelynn Peterson, Joie Ruiz,

AY 19-20

* Graduate Students (1) – Dominic Rovai
* Undergraduate Students (29) – Kassidy Bates, Joshua Chow, Kayla Erath, Katherine Gardner, Mira Greenlee, Carolyn Gronkowski, Michael Hernandez, Isaac Ho, Kumpol Homwongpanich, Evan Huang, Chloe Kapner, McKenna Keough, Sophia Kramer, Robert Lammert Jr., Anh Le, Briana Lewis, Emma Marco, Chloe McGovern, Elizabeth Michniuk, Max Ortgies, Joey Paglia, Adelynn Peterson, Joie Ruiz, Joanne Sagral, Jackson Sizemore, Hannah Strauss, Tina Truong, Sarah Ziemkowski, Amanda Zimmerman

AY 18-19

* Graduate Students (1) – Tara Egigian
* Undergraduate Students (34) - Kassidy Bates, Joshua Chow, Casey Cheng, Lily Engel, Kayla Erath, Jakob Gomez, Katherine Gardner, Mira Greenlee, Carolyn Gronkowski, Michael Hernandez, Isaac Ho, Kumpol Homwongpanich, Evan Huang, Chloe Kapner, McKenna Keough, Sophia Kramer, Robert Lammert Jr., Clara Lang, Anh Le, Briana Lewis, Emma Marco, Chloe McGovern, Elizabeth Michniuk, Max Ortgies, Joey Paglia, Adelynn Peterson, Mary Rivers, Joie Ruiz, Joanne Sagral, Jackson Sizemore, Hannah Strauss, Tina Truong, Sarah Ziemkowski, Amanda Zimmerman

AY 17-18

* Graduate Students (3) – Farnoosh Ayoughi, Maria Handley, Tara Egigian
* Undergraduate Students (22) - Casey Cheng, Tara Egigian, Carolyn Gronkowski, Evan Huang, Clara Lang, Anh Le, Renata Lehman, Chloe McGovern, Elizabeth Michniuk, Sara Mijalli, David Murillo, Jasmine Polk, Catalina Rameriz, Dominic Rovai, Joie Ruiz, Kenneth Sananikone, Holley Shugart, Tina Truong, Natthaneth Wimolnit, Cara Wong, Katherine Yamada, Amanda Zimmerman

AY 16-17

* Graduate Students (2) – Farnoosh Ayoughi, Maria Handley
* Undergraduate Students (24) - Casey Cheng, Tara Egigian, Carolyn Gronkowski, Jakob Gomez, Jaclyn Huechert, Evan Huang, Clara Lang, Anh Le, Renata Lehman, Chloe McGovern, Elizabeth Michniuk, Sara Mijalli, David Murillo, Jasmine Polk, Catalina Rameriz, Dominic Rovai, Joie Ruiz, Kenneth Sananikone, Holley Shugart, Tina Truong, Natthaneth Wimolnit, Cara Wong, Katherine Yamada, Amanda Zimmerman

AY 15-16

* Graduate Students (3) – Maria Handley, Suyapa Padilla Antunez, Franca Rossi
* Undergraduate Students (9) – Isabel Barajas, Laura Borolivos, Tara Egigian, Emily Hansen, Jared Hobbs, Heather McCain, Rommel Noche, Mary Rivers, Kathryn Tutt

**RESEARCH & PROFESSIONAL DEVELOPMENT**

Faculty Research Areas

* Sensory and Consumer Sciences
* New Product Development from Concept Ideation Through Pilot and/or Full-Scale Production

Current Research Areas

* Consumer acceptability and product development of insect-based and/or hybrid meat foods.
* Impact of mouth behavior and bitterness on food neophobia in children.
* Development of product development educational materials for undergraduate education.

Conferences Attended

*International*

2025 16th Pangborn Sensory Science Symposium, Philadelphia, PA, USA., August 17 – 21.

2024 Eurosense 10th European Conference on Sensory and Consumer Research. Dublin, Ireland. September 8 – 11.

2023 15th Pangborn Sensory Science Symposium, Nantes, France, August 20 – 23.

2021 14th Pangborn Sensory Science Symposium, Virtual Conference. August 8 – 11.

2020 Eurosense 9th European Conference on Sensory and Consumer Research. Virtual Conference. December 13 - 16

2019 13th Pangborn Sensory Science Symposium, Edinburgh, Scotland. July 12 – 15.

2017 12th Pangborn Sensory Science Symposium, Providence, Rhode Island, USA, August

2015 11th Pangborn Sensory Science Symposium, Gothenburg, Sweden, August 23 – 27

2014 Eurosense 6th European Conference on Sensory and Consumer Research, Copenhagen, Denmark, September 7 – 10.

2013 10th Pangborn Sensory Science Symposium, Rio de Janeiro, Brazil, August 11 – 14.

2012 Eurosense 5th European Conference on Sensory and Consumer Research, Bern, Switzerland, September 9 – 12.

2011 9th Pangborn Sensory Science Symposium, Toronto, Canada, September 4 – 9.

1998 ISOPOW-7, Helsinki, Finland, May 31 – June 3.

1996 2nd Girton Working Conference on Amorphous Carbohydrates, Girton College, Cambridge University, Cambridge, England, September 25 – 27.

*Domestic*

2025 IFT Annual Meeting and Food Expo. Chicago, Illinois. July 12 – 16.

SCIFTS Suppliers Night. Anaheim, CA. March 4.

Expo West. Anaheim, CA. March 5.

2024 Society of Sensory Professionals. Pittsburgh, PA. October 2 – 4.

Expo West. Anaheim, CA. March 13.

SCIFTS Suppliers Night. Anaheim, CA. March 12.

2023 IFT Annual Meeting and Food Expo. Chicago, Illinois. July 10 – 13.

2022 IFT Annual Meeting and Food Expo. Chicago, Illinois. July 10 – 13.

Research Chefs Association. Atlanta, Georgia. March 23 – 25.

2021 IFT Annual Meeting and Expo. Virtual Conference. July 13 – 15

SCIFTS Suppliers Night. Anaheim, CA. August 23.

2020 IFT Annual Meeting and Expo. Virtual Conference. July 18 – 21

Society of Sensory Professionals. Virtual Conference. October 28 – November 5

AIChE 3rd Food Innovation and Engineering (FOODIE) Conference. Virtual Conference. November 4–6.

2019 SCIFTS Suppliers Night. Anaheim, CA. March 6.

ASTM E18 Meeting. Denver, CO. April 2 – 3.

Produce Marketing Association Fresh Summit Meeting. Anaheim, CA. October 17-19

2018 SCIFTS Suppliers Night. Anaheim, CA. March 7.

IFT Annual Meeting and Food Expo. Chicago. July 15 - 18

Society of Sensory Professionals Conference. Cleveland, OH. September 26 – 28.

2017 Institute of Food Technologists Annual Meeting, Las Vegas. June 25 - 28

Southern California IFT Section Suppliers Night, Anaheim, March 8.

Society of Flavor Chemists, Los Angeles, CA, January 20.

2016 Society of Sensory Professionals, Atlanta, GA, October 26 – 28.

Institute of Food Technologists Annual Meeting, Chicago, IL July 17 – 19.

Southern California IFT Section Suppliers Night, Anaheim, CA, March 10

2015 Institute of Food Technologists Annual Meeting, Chicago, IL, July 12 - 14

Southern California IFT Section Meeting, Burbank, IL April 15

2014 Institute of Food Technologists Annual Meeting, New Orleans, LA, June 21 – 24.

Southern California IFT Section Meeting, Tustin Ranch, CA, May 21.

Institute of Food Technologists Wellness Conference, Chicago, IL, March 20 – 21.

Southern California IFT Section Suppliers Night, Anaheim, CA, March 6.

2013 Institute of Food Technologists Annual Meeting, Chicago, IL, July 13 – 16.

Southern California IFT Section Suppliers Night, Anaheim, March 7.

Expo West Conference, Anaheim, CA, March 8 – 9.

2012 Society of Sensory Professionals Annual Meeting, Jersey City, NJ. October 10 – 12.

ADSA-ASAS JAM Annual Meeting, Phoenix, AZ, July 15 – 17.

Institute of Food Technologists Annual Meeting, Las Vegas, NV, June 25 – 28.

Southern California IFT Section Suppliers Night, Anaheim, CA, March 7.

Dairy Ingredients Symposium, San Francisco, CA, March 1 – 2.

2011 International Whey Conference, Chicago, IL, September 18 – 21.

ADSA-ASAS Joint Annual Meeting, New Orleans, LA. July 9 - 13.

Western Region ADSA-SAD Meeting, Fresno, CA, March 5 – 6.

2010 Society of Sensory Professionals Annual Meeting, Napa, CA, October 27 – 29.

Department of Dairy Science Fall Symposium, San Luis Obispo, CA, October 15 – 16.

Institute of Food Technologists Annual Meeting, New Orleans, LA, July 18 – 21.

ADSA-ASAS Joint Annual Meeting, New Orleans, LA. July 11 – 14.

Dairy Ingredients Symposium, San Francisco, CA, March 1 – 3.

2009 Institute of Food Technologists Annual Meeting, Anaheim, CA, June 6 – 9.

Southern California IFT Section Suppliers Night, Anaheim, CA, March 5.

Dairy Ingredients Symposium, San Francisco, CA, March 18 – 19.

DMI Innovation Forum, Scottsdale, AZ, February 18 – 19.

2007 Institute of Food Technologists Meeting, Chicago, IL, July 29 – 31.

Natural Products Expo West Conference, March 7 – 9.

Southern California IFT Section Suppliers Night, March 7.

1997 Institute of Food Technologists Annual Meeting, Orlando, FL, June 14 – 18.

213th ACS National Meeting, San Francisco, CA, April 13 – 17.

1996 Institute of Food Technologists Annual Meeting, New Orleans, LA, June 3 - 7.

1995 Institute of Food Technologists Annual Meeting, Anaheim, CA, June 25 – 29.

1994 Institute of Food Technologists Annual Meeting, Atlanta, GA, June 25 – 29.

1993 Institute of Food Technologists Annual Meeting, Chicago, IL, July 10 – 14.

1992 Institute of Food Technologists Annual Meeting, New Orleans, LA.

1991 Institute of Food Technologists Annual Meeting, Dallas, TX.

Professional Affiliations and Activities

Membership in Professional Societies

* Institute of Food Technologists (Member Since 1987)
* Southern California IFT Section Member
* Dairy Foods Division Member
* Education, Extension, and Outreach Division Member
* Product Development Division
* Sensory and Consumer Sciences Division Member
* American Dairy Science Association (Member 2007-2015)
* Society of Sensory Professionals (Member Since 2009)
* ASTM International E18 (Member Since 2018)

Professional Development

The Science of Measuring Sensory Differences: Principles and New Developments. The Institute of Food Perception. March 23 – 26, 2021. Virtual.

Dealing with Difficult People. Pryor Seminar Series. June 23, 2020. Virtual.

Creating Secure Exams, Assignments & Discussions. Cal Poly CTLT. June 18, 2020. Virtual.

How to Set Up Your Gradebook in Canvas. Cal Poly CTLT. June 18, 2020. Virtual.

How to Organize Canvas. Cal Poly CTLT. June 18, 2020. Virtual.

Introduction to Canvas. Cal Poly CTLT. June 17, 2020. Virtual.

Leadership and Management Skills for Women. Pryor Seminar Series. June 11, 2020. Virtual.

Introduction to Online Teaching and Learning. Cal Poly CTLT. June 1 – 19, 2020. Virtual.

Screencast-O-Matic Workshop. Cal Poly CTLT. March 26, 2020. Virtual.

Virtual Teaching in Zoom Workshop. Cal Poly CTLT. March 25, 2020. Virtual.

Communication Methods – Mail, Announcements in Canvas. Cal Poly CTLT. March 24, 2020. Virtual.

Discussions & Peer Review – Engagement Online. Cal Poly CTLT. March 24, 2020. Virtual.

Creating Content in Canvas. Cal Poly CTLT. March 24, 2020. Virtual.

How to Create a Quiz in Canvas. Cal Poly CTLT. March 23, 2020. Virtual.

Assessments & Grade Import to Grade Roster in Canvas. Cal Poly CTLT. March 23, 2020. Virtual.

Getting Started with CP Canvas Template. Cal Poly CTLT. March 23, 2020. Virtual.

Grant Writing vs. Academic Writing Webinar. February 13, 2020

Canvas Workshop. CTLT. December 17, 2019.

Institute for Perception. Text Analysis of Open-Ends. Webinar. September 19, 2019.

Canvas Workshop. CTLT. September 3, 2019

NSF/CSU Innovation Corp Summer Sprint (Biotechnology Focus). San Diego, CA. June 23 – August 1, 2019.

Key To Foundation Grant Success Webinar. August 8, 2018.

Fred Pryor Seminars. Microsoft Excel Beyond the Basics. San Luis Obispo, CA. July 29, 2018

Fred Pryor Seminars. Microsoft Excel: The Basics. San Luis Obispo, CA. July 28, 2018.

Hands On Consumer Test Analysis, Preference and Emotion Mapping. Dr. Hal MacFie Consulting. Chicago, IL. March 22 – 24, 2017.

Hands On Advanced Sensory Statistics Course. Dr. Hal MacFie Consulting. Atlanta, GA. October 24 – 25, 2016.

Hands On Sensory Statistics Course. (Virtual Attendee) Dr. Hal MacFie Consulting. New York, New York. October 19 – 21, 2016.

Flipped University. Cal Poly, August 12 – September 2, 2016.

Practical Approaches to Measuring the Consumer Experience Short Course by Dr. Herb Meiselman, Gothenburg, Sweden. August 28, 2015.

e-Learning Series: Introduction to Screencasting. Cal Poly. Spring 2015.

Diversity and Inclusivity Training Seminar. Cal Poly. October 28, 2014.

Critical Thinking Seminar. Cal Poly. October 2, 2014.

CAFES Grant Writing Class. Cal Poly. Weekly sessions during Winter Quarter 2014.

Employment Equity Facilitator Training. Cal Poly. November 7, 2013.

Juggling 101: Work Life Balance. Center for Teaching and Learning at Cal Poly. February 15, 2012.

LiveClicks 2 Hour Webinar. Project Management Fundamentals: Managing Projects That Succeed. January 19. 2012. Franklin Covey.

LiveClicks Full Day Webinar. Focus: Achieving Your Highest Priorities Microsoft Outlook Edition. December 15, 2011. Franklin Covey.

Applied Sensory Science and Consumer Testing Certificate Program. October 2010 – October 2011. UC Davis Extension.

Advancements and Applications of Measurement of Glass Transition in Foods. September 27, 2011. Webinar. Institute of Food Technologists.

LiveClicks 2 Hour Webinar. Time Management for Microsoft Outlook: Increasing Your Productivity Through The Effective Use of Outlook. August 19, 2011. Franklin Covey.

Food Safety Act. Webinar. March 3, 2011. Food Seminars International.

ADSA: Navigating the Media Landscape. Webinar. November 18, 2010. American Dairy Science Association.

Proposal Writing Targeted to the National Institutes of Health (NIH). Webinar. November 2, 2010. Institute of Food Technologists.

Grant Writing 101 For Members of the Institute of Food Technologists. Webinar. September 14, 2010. Institute of Food Technologists.

Sensory Evaluation: Current Developments and Applications. July 16 – 17, 2010 Chicago, IL

Minimize the Sodium without changing the Flavor. Webinar. June 28, 2010. BNP Media.

WINGED Program – Writing in Generally Every Discipline. September 2009. California Polytechnic State University – San Luis Obispo.

Effective Questioning and Meeting Skills. Baker Communications Inc., Rosemont, IL. July 21, 2009.

**SERVICE**

Departmental Service

2025 - 2026 Department Peer Review Committees (5 Total): Anna Cahn (Member), Shannon Shoff (Member), Susan Hawk (Member), Milena Rameriz (Member), Laura Rolon (Member)

2024 Search Committee Member & EEF – Instructional Support Technician (Reno Costanzo Hired)

2023 - 2024 Search Committee Chair – Food Processing/Engineering TT (Milena Rameriz-Rodrigues Hired)

Search Committee Member & EEF – Food Safety TT (Laura Rolon Hired)

2023 – Present Sensory Suite Lab Manager

2022 – Present Mustang Family Weekend

2022 – 2026 Lead – BS-Food Science Program Review

2019 – 2020, 2024 Food Science Undergraduate Program Assessment Chair

2019 – 2024 Fall Preview – Food Science

2018 – Present Lead Tours/Meetings of Prospective Food Science Students

2018 – Present Consultant for ICMA’s, Substitution Forms, Articulation, and Consultation Memos for FDSC

2016 – Present Department Level Program Advisor for Food Science (works with FSN Academic Advisor to address student issues)

2015 – 2025 FSN Curriculum Committee Chair

2020 – 2022 FSN Diversity, Equity, and Inclusion Committee Member

2020 – 2022, 2025 FSN Outreach Committee Member

2021 – 2022 Department Peer Review Committees (6 Total): Cindy Heiss (Member), Yiming Feng (Chair), Angelos Sikalidis (Member), Corrine Kohlen (Member), Julie Chessen (Member), Sherry Elliston (Member)

2020 – 2021 Department Peer Review Committees (5 Total): Samir Amin (Member), Luis Castro (Member), Yiming Feng (Member), Cindy Heiss (Member), and Shohreh Niku (Member)

2020 CAFES Faculty Fellow – Technology (Spring Quarter Only)

2019 – 2020 Search Committee Member (2 Total) – Food Science TT (Yiming Feng Hired); FT Lecturer in Food Service (Julie Chessen Hired)

2019 – 2020 Department Peer Review Committees (6 Total): Samir Amin (Member), Luis Castro (Member), Federico Casassa (Member), Michael LaFrano (Member) Angelos Sikalidis (Member), Kati Fosselius (Member)

2018 – 2019 Search Committee Member - IST II – EEF (Erin Foote Hired)

2018 – 2019 Department Peer Review Committees (9 Total): Shohreh Niku (Chair), Samir Amin (Member), Luis Castro (Member), Federico Casassa (Member), Kari Pilolla (Member), Angelos Sikalidis (Member), Corrine Kohlen (Member), Sherry Elliston (Member), Aleksandra Kristo (Member)

2017 - 2018 Department Peer Review Committees (5 Total): Robert Kravets (Chair), Samir Amin (Member), Luis Castro (Member), David Everett (Member), Federico Casassa (Member)

2016 - 2017 Department Peer Review Committees (8 Total): Samir Amin (Chair), Robert Kravets (Chair), Stephanie Jung (Member), Luis Castro (Member), David Everett (Member), Federico Casassa (Member), Kati Fosselius (Member), Elizabeth DeSwart (Member)

2015 – 2017 Transfer Day & Admitted Students Day

2015 – 2016 Search Committee Chair – Dairy Food TT (Haotien Zheng Hired)

2015 – 2016 Search Committee Member – DI Director – EEF (David Everett Hired)

2015 – 2016 Department Peer Review Committees (5 Total): Samir Amin (Chair), Robert Kravets (Chair), Stephanie Jung (Member), Luis Castro (Member), David Everett (Member)

2015 – 2016 FSN Safety Committee

2015 – 2016 FSN Open House

2012 – 2019 Product Development Competition Teams Co-Advisor

CAFES Service

2025 California FFA State Finals – Food Science Competition Judge.

2022 – 2025, FSN Representative to College Peer Review Committee

2020 – Present Chair – CAFES Curriculum Committee

2021 Assigned Time for Research Ad Hoc Committee

2016, 2019-2020 Dairy Innovation Institute Dairy Applications Lab

Cal Poly-SLO Service

2020 – Present Academic Senate Curriculum Committee Member

2018 – 2019 GE Area B Workgroup

Food Science Professional Service

2025 - 2028 Michigan State University Department of Food Science and Human Nutrition Food Science Advisory Board (FSAB) Member – The purpose of the FSAB is to advise the Food Science Curriculum Committee on curriculum matters and make recommendations on the direction of the curriculum based on industry needs.

2025 Member of Society of Sensory Professionals 2026 Conference Planning Committee – Scientific Committee Co-Chair

2020 IFT Short Course Task Force

2020 Co-Lead the conversion of the CFS Course from a two-day full short course to a five-week course due to COVID-19

2019 – 2023 IFT CFS Course Restructuring Team

2015 – 2023 IFT Certified Food Scientist (CFS) Prep Course, Food Chemistry, Sensory, and/or Product Development Instructor (my role has been primarily Product Development)

2010 – Present Reviewer – Journal of Food Science, Journal of Food Science Education, Journal of Dairy Science, Journal of Sensory Studies, Food Quality and Preference, Journal of the Science of Food and Agriculture, Foods, Sustainability, Process, Discover Food, Journal of Insects as Food and Feed