

CURRICULUM VITAE  
John Edward Hayes, Ph.D.

Assistant Professor of Food Science  
Pennsylvania State University  
220 Food Science Building  
University Park, PA 16802  
814-863-7129  
jeh40@psu.edu

EDUCATION AND TRAINING

Undergraduate	Cornell University, Bachelor of Science in Food Science, 1998
Advanced Degrees	Cornell University, Master of Science in Food Science, 2000  University of Connecticut, Doctor of Philosophy in Nutritional Sciences, 2007  University of Connecticut, Graduate Certificate – Quantitative Research Methods in Psychology, 2007
Postdoctoral Fellowship	Brown University, Center for Alcohol and Addiction Studies, NIH NRSA T32 Research Fellow, 2007 – 2009

HONORS AND AWARDS

Ajinomoto Award for Young Investigators in Gustation	(2011)
Rose Marie Pangborn Sensory Science Scholarship	(2006)
Institute of Food Technologists Nutmeg (Connecticut chapter) Graduate Scholarship	(2004)
NIAAA Trainee Workshop Travel Award	
Pangborn Sensory Science Symposium Travel Award	
Association for Chemoreception Sciences Travel Award	
International Symposium on Olfaction and Taste Junior Scientist Travel Award	

ACADEMIC APPOINTMENTS

Assistant Professor of Food Science Pennsylvania State University Department of Food Science College of Agricultural Sciences	July 2009 – Present
Postdoctoral Research Fellow Brown University Center for Alcohol and Addiction Studies Department of Community Health	July 2007 – June 2009 Mentor: Robert M. Swift, PhD MD
Dissertation Research University of Connecticut Department of Nutritional Sciences Dissertation Title: “Translating Taste Genetics to Adiposity: Sensation, Preference and Intake of High-Fat Sweet Foods”	September 2003 – June 2007 Mentor: Valerie B. Duffy, PhD RD
Instructor of Record University of Connecticut School of Allied Health Dietetics Program	Spring 2005, Spring 2006

Research Assistant  
John B. Pierce Foundation / Yale University  
Oral & Cutaneous Sensitivity Laboratory  
July 2001 – June 2003  
Supervisor: Barry G. Green, PhD

Masters Research  
Cornell University  
Department of Food Science  
Thesis Title: “Psychophysical and Physiological Response of Humans to the Oral Irritant Capsaicin”  
May 1998 – June 2000  
Mentor: Harry T. Lawless, PhD

Research Assistant  
SUNY Environmental Science and Forestry  
Algae Biotoxin Laboratory  
September 1994 – June 1995  
Supervisor: Greg Boyer, PhD

Research Assistant  
Syracuse VA Medical Center  
Primate Electrophysiology Laboratory  
June 1994 – August 1995  
Supervisor: Brad C. Motter, PhD

#### OTHER APPOINTMENTS

Senior Sensory Scientist  
DigiScents, Inc  
Lead psychophysicist for a startup designing a computer based smell delivery system  
July 2000 – June 2001  
Oakland, California

R&D Internship  
Borden Foods, Inc  
Product development, reformulation and testing of savory food products  
Summer 1997, Summer 1998  
Syracuse, New York

#### SOCIETY MEMBERSHIP AND PROFESSIONAL ACTIVITIES

##### Member (Past or Present):

Association for Chemoreception Sciences  
Research Society on Alcoholism  
American Psychological Association  
Institute of Food Technologists  
Society for the Study of Ingestive Behaviors  
Society of Sensory Professionals

##### Invited Reviewer:

Chemosensory Perception (Editorial Board Member: 2009 – Present)  
Journal of the Science of Food and Agriculture (Editorial Board Member: 2011 – Present)  
Appetite  
Chemical Senses  
Journal of Food Science  
Physiology and Behavior  
Chemosensory Perception  
Journal of Texture Studies  
British Journal of Nutrition  
Cancer Treatment Reviews  
Food Quality and Preference  
Nicotine and Tobacco Research  
Journal of the Institute of Brewing  
Psychology of Addictive Behaviors  
European Journal of Clinical Nutrition  
Journal of Studies on Alcohol and Drugs  
Quarterly Journal of Experimental Psychology  
Australian Journal of Grape and Wine Research

## Service:

Editorial Board, Chemosensory Perception	2009 – Present
Editorial Board, Journal of the Science of Food and Agriculture	2011 – Present
Strategic Planning Committee, Society of Sensory Professionals	2009 – Present
Scholarship Committee, IFT Sensory Evaluation Division	2010 – Present
Undergraduate Program Committee, Penn State, Dept Food Science	2010 – Present
BioMed Postdoctoral Advisory Panel, Brown University	2007 – 2009

**ORIGINAL PUBLICATIONS IN PEER-REVIEWED JOURNALS (in reverse chronology)**

† indicates student advisee

17. **Hayes JE**, DePasquale DA, †Moser SE. 2011. Asymmetric dominance as a potential source of bias in hedonic testing. Food Quality and Preference. Epub 2011 Mar 21, doi:10.1016/j.foodqual.2011.03.006
16. †Mahan ED, Morrow KN, **Hayes JE**. 2011. Quantitative perceptual differences among over-the-counter vaginal products using a standardized methodology: implications for microbicide development. Contraception. Epub 2011 Jan 10, doi: 10.1016/j.contraception.2010.11.012
15. **Hayes JE**, Knopik VS, et al. 2011. "Allelic variation in TAS2R bitter receptor genes associates with variation in sensations from and ingestive behaviors towards common bitter beverages in adults." Chem Senses. **36**(3):311-9. Epub 2010 Dec 16. doi:10.1093/chemse/bjq132
14. Duffy VB, **Hayes JE**, et al. 2010. "Vegetable intake in college-aged adults is explained by oral sensory phenotypes and *TAS2R38* genotype." Chemosensory Perception. **3**(3):137-148. Epub 2010 Aug 1. doi:10.1007/s12078-010-9079-8
13. **Hayes JE**, Sullivan BS, Duffy VB. 2010. "Explaining variability in sodium intake through oral sensory phenotype, salt sensation and liking." Physiol Behav. **100**(4): 369-380. Epub 2010 April 7, doi:10.1016/j.physbeh.2010.03.017
12. **Hayes JE**. 2010. "Response to 'Lack of Relation Between Bitter Taste Receptor TAS2R38 and BMI in Adults'." Obesity. **18**, 433-433 (23 February 2010) doi:10.1038/oby.2009.351
11. Duffy VB, **Hayes JE**, Sullivan BS, Faghri P. 2009. "Surveying Food/Beverage Liking: A Tool for Epidemiological Studies to Connect Chemosensation with Health Outcomes." Ann NY Acad Sci. 1170:558-568. doi: 10.1111/j.1749-6632.2009.04593.x
10. **Hayes JE**, Duffy VB. 2008. "Oral sensory phenotype identifies level of sugar and fat required for maximal liking." Physiol Behav **95**(1-2): 77-87. Epub 2008 May 2, doi:10.1016/j.physbeh.2008.04.023
9. **Hayes JE**, Bartoshuk LM, Kidd JK, Duffy VB. 2008. "Supertasting and PROP bitterness depends on more than the *TAS2R38* gene." Chem Senses **33**(3): 255-265. Epub 2008 Jan 21, doi:10.1093/chemse/bjm084
8. **Hayes, JE**. 2008. "Transdisciplinary perspectives on Sweetness." Chemosensory Perception **1**(1):48-57. Epub 2007 December 11, doi:10.1007/s12078-007-9003
7. **Hayes JE**, Duffy VB. 2007. "Revisiting sugar-fat mixtures: sweetness and creaminess vary with phenotypic markers of oral sensation." Chem Senses **32**(3): 225-236. Epub 2007 Jan 4, doi:10.1093/chemse/bjl050

6. Bartoshuk LM, Duffy VB, **Hayes JE**, Snyder DJ. 2006. "Psychophysics of sweet and fat perception in obesity: problems, solutions and new perspectives." *Philos Trans R Soc Lond B Biol Sci* **361**(1471): 1137-48.
5. Dinehart ME, **Hayes JE**, Bartoshuk LM, Lanier SL, Duffy VB. 2005. "Bitter taste markers explain variability in vegetable sweetness, bitterness, and intake." *Physiol Behav* **87**(2): 304-13.
4. Lanier SA, **Hayes JE**, Duffy VB. 2005. "Sweet and bitter tastes of alcoholic beverages mediate alcohol intake in of-age undergraduates." *Physiol Behav* **83**(5): 821-831.
3. Green BG, **Hayes JE**. 2004. "Individual Differences in Perception of Bitterness from Capsaicin, Piperine and Zingerone." *Chem Senses* **29**(1): 53-60.
2. Green BG, **Hayes JE**. 2003. "Capsaicin as a probe of the relationship between bitter taste and chemesthesis." *Physiol Behav* **79**(4-5): 811-821.
1. Horne J, **Hayes J**, Lawless HT. 2002. "Turbidity as a measure of salivary protein reactions with astrigent substances." *Chem Senses* **27**(7): 653-9.

#### BOOK CHAPTERS

4. Duffy VB, **Hayes JE**, "Smell, taste, and oral somatosensation: age-related changes and nutritional implications" In: *Geriatric Nutrition: the Health Professional's Handbook*. 2011. In press.
3. Duffy VB, **Hayes JE**, Bartoshuk LM, Snyder DJ. "Taste: vertebrate psychophysics." In: *Encyclopedia of Neuroscience*. 2009. Squire L (ed in chief). Academic Press. Oxford. p. 881-885. doi:10.1016/B978-008045046-9.01674-0.
2. Snyder DJ, Duffy VB, **Hayes JE**, Bartoshuk LM. Propylthiouracil (PROP) taste. In: *The Senses: A Comprehensive Reference*. 2008. Basbaum et al (eds). Academic Press. New York. Vol 4, p. 391-399. doi: 10.1016/B978-012370880-9.00093-1.
1. Duffy VB, **Hayes JE**, Dinehart ME. "Genetic differences in sweet taste perception." In: *Optimising sweet taste in foods*. 2006. Spillane WJ (ed). Woodhead Publishing Ltd. Cambridge.

#### PUBLICATIONS SUBMITTED OR IN PREPARATION

**Hayes JE**, Mahan ED, Peterson JA and Grenga A. Preliminary cross validation of the generalized Visual Analog Scale (gVAS). Submitted to *Chemosensory Perception* 17 Nov 2010.

McGeary JE, Knopik V, **Hayes JE**, Monti P, and Kalman D. Predictors of relapse in a bupropion trial for smoking cessation in recently-abstinent alcoholics: Preliminary results using an aggregate genetic risk score. Submitted to *NTR* May 2010

**Hayes, JE** and Duffy VB. "Explaining variance in central adiposity through taste phenotype and food preference." *Int J Obes*. In Preparation.

#### ABSTRACTS

†Mahan ED, **Hayes JE**. People like potato juice and chocolate applesauce? The importance of using nonsense products in online panelist screening forms. Presented at Society of Sensory Professionals. Napa, California. October 2010.

Lemieux S, Wilson S, Corwin R, **Hayes JE**, Davidson K, Stitt J, Engels A, Wang J, Vesek J, Yang Q. A Cross-Campus Study of the neural pathways active in binge-eating and tobacco smoking with

Olfactory Functional MRI. Presented at Penn State Penn State Institute of the Neurosciences (PSIN) Retreat. September 25-26, 2010.

Patterson PH, Hulet RM, Cravener TL, Pekel AY, and **Hayes JE**. Dietary Camelina Meal for Broiler Chickens 2. Thigh Meat Fatty Acid Profile and Sensory Evaluation. Presented at Poultry Science Association Meeting. Denver, Colorado. July 11<sup>th</sup>-15<sup>th</sup>, 2010.

Mahan ED, Peterson JA, **Hayes JE**. Differences in endogenous bitterness of Rebaudioside A do not appear to impact psychophysical compression of the sweetness power function. Presented at AChemS XXXII. St. Petersburg, Florida. April 21<sup>st</sup>-25<sup>th</sup>, 2010.

**Hayes JE**, McGeary JE, Grenga A, Swift RM. Do TAS1R3 promoter region SNP rs35744813 A allele carriers show a reduced response to concentrated sucrose? Presented at AChemS XXXII. St. Petersburg, Florida. April 21<sup>st</sup>-25<sup>th</sup>, 2010.

Rawal S, Bartoshuk LM, Coldwell SE, **Hayes JE**, Hoffman HJ, Minski K, Smutzer GS, Duffy VB. NIH Toolbox: Proposed assessment of taste function and phenotype. Presented at AChemS XXXII. St. Petersburg, Florida. April 21<sup>st</sup>-25<sup>th</sup>, 2010.

Minski K, Bartoshuk LM, **Hayes JE**, Hoffman HJ, Rawal S, Duffy VB. NIH Toolbox: Proposed food liking survey. Presented at AChemS XXXII. St. Petersburg, Florida. April 21<sup>st</sup>-25<sup>th</sup>, 2010.

McGeary JE, Knopik VS. **Hayes JE**, Monti P, Kalman, D. Predictors of relapse in a bupropion trial for smoking cessation in alcoholics. Presented at Society for Research on Nicotine and Tobacco Meeting. Baltimore, Maryland. February 24<sup>th</sup>-27<sup>th</sup>, 2010.

**Hayes JE**, Grenga A, Swift RM. Possible gender effects in the relationship between alcohol intake and sweet food reward. Presented at 8th Pangborn Sensory Symposium. Florence, Italy. July 26th-30th, 2009.

Duffy VB, **Hayes JE**, Kennedy KE, Harrington HL, Scarmo S, Mayne S. Food Liking Surveys: A tool to enhance assessment of diet and health relationships. Presented at International Conference on Diet and Activity Methods. Washington, DC. June 5th-7th, 2009

Kennedy KE, Harrington HL, Scarmo S, **Hayes JE**, Mayne S, Duffy VB. Food Liking Surveys: Enhancing assessment of vegetable and fruit intakes among preschoolers. Presented at International Conference on Diet and Activity Methods. Washington, DC. June 5th-7th, 2009

Rawal S, Wallace MR, **Hayes JE**, Bartoshuk LM, Langee T, Sholudko A, Duffy VB. *TAS1R1*-intronic SNP associations with liking for dietary sources of glutamate and for orosensory intensity. Presented at AChemS XXXI. Sarasota FL. April 22<sup>nd</sup>- 26<sup>th</sup> 2009.

**Hayes JE**, Wallace MR, Bartoshuk LM, Herbstman D, Duffy VB. Novel *TAS2R* SNP associations with taste sensation, liking or intake for alcoholic and bitter non-alcoholic beverages. Presented at XV International Symposium on Olfaction and Taste. San Francisco CA. July 21<sup>st</sup>- July 26<sup>th</sup> 2008.

Duffy VB, **Hayes JE**, Bartoshuk LM. Surveying Food/Beverage Liking: A Tool for Epidemiological Studies to Connect Chemosensation with Health Outcomes. Presented at XV International Symposium on Olfaction and Taste. San Francisco CA. July 21<sup>st</sup>- July 26<sup>th</sup> 2008.

**Hayes JE**, Duffy VB, Dinehart ME. Human taste phenotypes and alcohol intake. Presented at Research Society on Alcoholism 2008. Washington DC. June 28th-July 2nd 2008.

Sullivan BS, **Hayes JE**, Duffy VB. Does taste genetics influence sodium consumption through salt sensation and liking? Presented at Food & Nutrition Conference & Expo 2007. Philadelphia PA. September 29<sup>th</sup>-Oct 2<sup>nd</sup> 2007.

Duffy VD, **Hayes JE**, Sullivan BS, Kidd J, Fernandez ML, Bartoshuk LM. Taste genetics, dietary behaviors, and cardiovascular disease (CVD) risk among middle-aged women. Presented at Food & Nutrition Conference & Expo 2007. Philadelphia PA. September 29<sup>th</sup>-Oct 2<sup>nd</sup> 2007.

Napoleone G, Conliffe C, **Hayes JE**, Kneeland K, Sullivan BS, Duffy VB. Modifying vegetable tastes to improve liking. Presented at Food & Nutrition Conference & Expo 2007. Philadelphia PA. September 29<sup>th</sup>-Oct 2<sup>nd</sup> 2007.

**Hayes JE**, Duffy VD. Explaining variance in central adiposity through taste phenotype and food preference. Presented at 7<sup>th</sup> Pangborn Sensory Science Symposium. Minneapolis MN. Aug 12<sup>th</sup>-16<sup>th</sup> 2007.

**Hayes JE**, Bartoshuk LM, Kidd JR, Duffy VD. TAS2R38 genotype, Fungiform Papillae and suprathreshold taste response. Presented at AChemS XXIX. Sarasota FL. April 25<sup>th</sup>-29<sup>th</sup> 2007.

Duffy VD, **Hayes JE**, Napoleone G, Dinehart ME. Retronasal olfactory and taste contributions to vegetable liking and intake. Presented at AChemS XXIX. Sarasota FL. April 25<sup>th</sup>-29<sup>th</sup> 2007.

Sullivan BS, **Hayes JE**, Faghri P, Duffy VB. Connecting diet and disease risk via food preference. Presented at AChemS XXIX. Sarasota FL. April 25<sup>th</sup>-29<sup>th</sup> 2007.

Napoleone G, **Hayes JE**, Sullivan BS, Duffy VB. Modifying bitterness depends on vegetable type and PROP tasting. Presented at AChemS XXIX. Sarasota FL. April 25<sup>th</sup>-29<sup>th</sup> 2007.

**Hayes JE**, Dinehart ME, Duffy VB. Optimal liking of fat-sweet mixtures varies with markers of bitter taste and taste anatomy. Presented at Society for the Study of Ingestive Behavior. Naples FL. July 18<sup>th</sup>- 22<sup>nd</sup> 2006.

Sullivan BS, **Hayes JE**, Duffy VB. NaCl sensation and hedonics: Relationships with sex, taste genetics, and sodium intake. Presented at AChemS XXVIII. Sarasota FL. April 26<sup>th</sup>-30<sup>th</sup> 2006.

Snyder DJ, Duffy VB, Moskowitz H, **Hayes JE**, Bartoshuk LM. Revisiting the sweet tooth: Relationships between sweetness perception, sweet food preference, and BMI. Presented at AChemS XXVIII. Sarasota FL. April 26<sup>th</sup>-30<sup>th</sup> 2006.

Acree TE, Lindley M, **Hayes JE**. SAR and AH-B after 40 years. Presented at 231<sup>st</sup> American Chemical Society. Atlanta GA. March 26-30<sup>th</sup> 2006.

**Hayes JE**, Kidd JR, Kidd KK, Bartoshuk L, Duffy VB. Application of Structural Equation Modeling to TAS2R38 genotype, 6-n-propylthiouracil (PROP) bitterness and supertasting. Presented at AChemS XXVII. Sarasota FL. April 13<sup>th</sup>-17<sup>th</sup> 2005.

Dinehart ME, Lanier SA, **Hayes JE**, Chapo AK, Bartoshuk LM, Duffy VB. Genetic and environmental variation in taste mediates vegetable sweetness, bitterness and intake. Presented at AChemS XXVII. Sarasota FL. April 13<sup>th</sup>-17<sup>th</sup> 2005.

**Hayes JE**, Chapo AK, Bartoshuk LM, Duffy VB. Orosensory and Genetic Taste (GT) Markers Predict Alcohol Intake Across Age Cohorts. Presented at AChemS XXVI. Sarasota FL. April 21<sup>th</sup>-25<sup>th</sup> 2004

Lanier SA, **Hayes JE**, Duffy VB. 6-N-Propylthiouracil (PROP) Bitterness And Tastes From Alcoholic And Non-Alcoholic Beverages In Of-Age Undergraduates. Presented at AChemS XXVI. . Sarasota FL. April 21<sup>th</sup>-25<sup>th</sup> 2004

Green BG, **Hayes J**. Perception of Bitterness from Capsaicin, Piperine and Zingerone. Presented at AChemS XXV. Sarasota, FL. April 9<sup>th</sup>-13<sup>th</sup> 2003.

Lennon J, **Hayes J**, Boyer GL. Nitrogen effects on toxin production in the cyanobacterium *Aphanizomenon flos-aquae*. Presented at the 34th Northeast Algal Symposium, Woods Hole, MA. April 29<sup>th</sup> -30<sup>th</sup> 1995.

TALKS (in reverse chronology)

“The Science of Taste” (Invited Keynote). Let’s Talk Coffee 2010. Tarapoto, Peru. Oct 15, 2010.

“Functional differences in bitterness unrelated to propylthiouracil” 8th Pangborn Sensory Symposium. Florence, Italy. July 26th-30th, 2009.

“Taste phenotype and food liking, and adiposity” 116<sup>th</sup> Annual Convention of the American Psychological Association. Boston, MA, August 14th, 2008

“Sensory science as a biobehavioral discipline: translating genetics to food choice” Department of Food Science. Cornell University. Ithaca, NY. March 25<sup>th</sup> 2008.

“Sensory science as a biobehavioral discipline: translating genetics to food choice” Department of Food Science. Pennsylvania State University. State College, PA. Jan 21<sup>st</sup> 2008.

“Taste phenotypes, food liking and intake: translating genetics to behaviour.” Cool Climate Oenology and Viticulture Institute. Brock University. St Catharines, ON. Dec 20<sup>th</sup>, 2007.

“Individual Differences & Food Intake: Nutmeg IFT Scholarship Talk.” Nutmeg Institute of Food Technologists Meeting. Meriden, CT. April 20<sup>th</sup>, 2005.

“Mapping the Human Odor Space: Prior Work and Future Implications.” DigiScents Scientific Advisory Board Meeting. Teaneck, NJ. Jan 14<sup>th</sup>, 2001.

UNIVERSITY TEACHING ROLES (in reverse chronology)

*Penn State*

*Spring 2011*

**Instructor**, FDSC404: Sensory Evaluation, Pennsylvania State University, Spring 2011

**Instructor**, FDSC579G: Ingestive Behavior, Pennsylvania State University, Spring 2011

*Fall 2010*

**Instructor**, FDSC579G: Ingestive Behavior, Pennsylvania State University, Fall 2010

**Guest lecturer (2)**, NUTRN597E “Olfaction / Gustation”, Pennsylvania State University, Fall 2010

**Guest lecturer (2)**, FDSC497A “Introduction to Pharmacogenetics / Food examples of Pharmacogenetics”, Pennsylvania State University, Fall 2010

**Guest lecturer (2)**, FDSC201 “Biology of Flavor”, Pennsylvania State University, Fall 2010

**Guest lecturer**, FDSC414 “Consumer testing of Ice Cream”, Pennsylvania State University, Fall 2010

**Guest lecturer**, FDSC413 “Wine and Beer - Quality and Hedonic Evaluation”, Pennsylvania State University, Fall 2010

**Guest lecturer**, AG150S “Introduction to Sensory Science”, Pennsylvania State University, Fall 2010

*Summer 2010*

**Lecturer**, Fundamentals of Food Science Short Course: Sensory Science, Pennsylvania State University

*Spring 2010*

**Instructor**, FDSC404: Sensory Evaluation, Pennsylvania State University, Spring 2010

**Instructor**, NUTRN 551: Ingestive Behavior, Pennsylvania State University, Spring 2010

**Guest lecturer**, HORT 412W “Sensory Methods”, Pennsylvania State University, Spring 2010

**Guest lecturer**, NUTRN597 “Obesity: Sensory Influences”, Pennsylvania State University, Spring 2010  
*Fall 2009*

**Guest lecturer**, FDSC497A “Introduction to Pharmacogenetics”, Pennsylvania State University, Fall 2009

**Guest lecturer**, FDSC413 “Sensory Testing”, Pennsylvania State University, Fall 2009

**Guest lecturer**, AG150S “Introduction to Sensory Science”, Pennsylvania State University, Fall 2009

*UConn*

**Instructor**, Food Service Systems, University of Connecticut, Dietetics Program, Spring, 2005, 2006

**Instructor**, Food Service Practicum, University of Connecticut, Dietetics Program, Spring, 2005, 2006

**Guest lecturer**, Nutrition and Human Development, University of Connecticut, Nutritional Sciences, Fall 2003,2004. Genetic Variation in Taste: Health and Diet implications. Professor: Ann M. Ferris PhD RD.

**Graduate Teaching Assistant**, Food Service Systems, University of Connecticut, Dietetics Program, Spring 2004. Professor: Valerie B. Duffy PhD RD

**Graduate Teaching Assistant**, Food Composition Laboratory, University of Connecticut, Department of Nutritional Sciences, Fall 2003. Professor: Maria Luz Fernandez PhD

*Cornell*

**Graduate Teaching Assistant**, Advanced Concepts in Sensory Evaluation, Cornell University, Department of Food Science, Spring 1999. Professor: Harry T. Lawless PhD

**Graduate Teaching Assistant**, Understanding Wine, Cornell University, Department of Food Science, Spring 1999. Professors: Terry Acree PhD, Thomas Henick-Kling PhD, Harry T. Lawless PhD

**Undergraduate Teaching Assistant**, Introduction to Food Science, Cornell University, Department of Food Science, Fall 1997. Professor: Joseph H. Hotchkiss PhD

MENTORING

*Graduate Mentor*

Ellen Mahan  
Phillip Burkholder  
Samantha Bennett

Fall 2009-Spring 2011  
Fall 2009-Dec2010  
Fall 2010-present

*Graduate Committee Member*

Marlene Moskowitz  
Rachel Williams  
Keith Babbs

Fall 2009-present  
Spring 2010-present  
Summer 2010-present

*Undergraduate Research*

Natalie Masters  
Sarah Young  
Sydney Moser

Spring 2010-present  
Spring 2010-present  
Summer 2010-Spring 2011

RESEARCH SUPPORT

*Current Support*

NIH/NIDCD

1R03DC010904-01A1

Role: Principal Investigator

4/01/2011–4/29/2014

Impact of Receptor Polymorphisms on Sensations from Common Oral Irritants  
\$461,788

This research examines whether the burning and bitterness from natural chemicals found in the food supply are influenced by genetic differences in perception.

Pennsylvania Wine Marketing and Research Board

PSU SRA No. XXX

Role: Principal Investigator

8/1/2010-6/30/2011

Developing a human panel for analysis of red varietal wines vinified from Pennsylvania grapes  
\$15,000

The goal of this project is to develop a trained descriptive panel as core resource to the PA wine industry.

*Pending Support*

NIH/NIAID

1R21AI094514-01 (MPI)

Role: Principal Investigator /Project Director (joint PI with Dr. Greg Ziegler)

4/01/2011–4/29/2016

Designing optimal microbicide delivery integrating rheology and acceptability  
\$1,645,855 total (R21 phase: \$390,493.00 / R33 phase: \$1,255,362)

This project proposes a new HIV microbicide delivery system, designed to overcome biological (insufficient HIV neutralization) and behavioral (poor acceptability and adherence) deficiencies of current products. We incorporate user acceptability early in the optimization process to formulate products that maximize drug delivery and user acceptability simultaneously, instead of considering acceptability only as an afterthought in the formulation.

*Completed Support*

AgroFresh, Inc / Dow AgroSciences

PSU SRA No. 119942

Role: Principal Investigator

2/18/2010-12/31/2010

Effect of 1MCP on sensory properties of bananas: a pilot study  
\$19,000

This project applies descriptive analysis to address technical concerns resulting from the application of 1-Methylcyclopropene (1MCP) to bananas.

NIH/NIAAA  
T32-AA07459  
Role: Postdoctoral Research Fellow  
6/30/2007-6/29/2009  
Alcohol Intervention/Treatment Outcome Research  
\$120,795

The aim of the Brown University CAAS training program is to facilitate the development of young investigators in alcohol and other drug research.

Sensory Science Scholarship Fund  
Role: Predoctoral Scholar  
7/1/2005-6/30/2006  
Rose Mary Pangborn Sensory Science Scholarship Fund  
\$14,000

This international award supports an outstanding doctoral student who intends to teach and conduct research in sensory science at the university level. The award is named after Rose Marie Pangborn, a pioneer who published over 180 articles and supervised over 40 graduate students in sensory science.