

EXPERIENCE

Senior Sensory Scientist

DIGISCENTS, INC.

July 2000-April 2001

OAKLAND, CALIFORNIA

Worked on a revolutionary computer peripheral designed to emit smell. Participated in product development process as a cross functional team member representing Sensory Evaluation and Fragrance Development. Lead Sensory representative on DigiScents Scientific Advisory Board researching human olfaction. Effectively managed maintenance, logistics and scheduling of hardware prototypes used for internal research studies, corporate and client demos. Issued technical reports to upper management.

Graduate Research Assistant

CORNELL UNIVERSITY

August 1998 - July 2000

ITHACA, NEW YORK

Designed and conducted original research examining the human response to chemical stimulation of the trigeminal nerve pathway. Examined the effect of pH and carrier media on perceived intensity of capsaicin (the compound responsible for chili heat). Explored polyphenol-protein binding in saliva as a model of oral astringency. Conducted contract work to test feasibility of a novel experimental design for the screening of a large product set.

Research and Development Intern

GAIL BORDEN RESEARCH CENTRE
BORDEN FOODS, INC

May 1997-August 1997

SYRACUSE, NEW YORK

Successfully reformulated savory product to simplify processing, thereby reducing both labor and capital equipment costs. Increased safety at the operations level by eliminating the need for a modified atmosphere cooling system. Conducted preference and difference sensory testing to screen acceptability of prototypes against benchmark standards.

Research and Development Intern

GAIL BORDEN RESEARCH CENTRE
BORDEN FOODS, INC

May 1996-August 1996

SYRACUSE, NEW YORK

Conducted preference and difference sensory testing to screen acceptability of prototypes against benchmark standards. Explored the use of polyhydric alcohols to bind water and reduce water activity. Conducted pilot-plant trials of reformulated products. Successful in demonstrating potential savings of 100,000-200,000 dollars annually.

Research Assistant

VETERANS AFFAIRS MEDICAL CENTER

June 1994-August 1995

SYRACUSE, NEW YORK

Developed and implemented construction techniques for a new multi-fine wire ultramicroelectrode (UME) to be used to record single-cell neural activity in chronically implanted subjects. Solved several barriers toward production, streamlining development. Subsequently constructed UME's as well as conventional glassed metal electrodes for acute recording in the visual cortex of primates.

EDUCATION

Cornell University

M.S. FOOD SCIENCE & TECHNOLOGY (SENSORY EVALUATION)

Fall 1998-July 2000

ITHACA, NEW YORK

Thesis: *Psychophysical and Physiological Response of Humans to the Oral Irritant Capsaicin*

Cornell University

B.S. FOOD SCIENCE - MAY 1998

Fall 1995-Spring 1998

ITHACA, NEW YORK

SKILLS

Descriptive Analysis; Preference and Difference Testing; Basic sensory statistics; ANOVA; Standard microbiological techniques; Bench-top wet chemistry; HPLC; HACCP design; Proficient with MacOS 8, 9 and OS X, Windows 95/98/NT/2000, Solaris and Linux; Programming Languages: SQL, PHP and HTML; Familiar with MS Office, Corel WordPerfect Suite 7 and 8, Filemaker Pro, Statistica, Minitab and Compuserve five.

ACTIVITIES

Wine Tasting; Association of Chemoreception Sciences (2000, 2001); Team Member IFT National Product Development Competition - 1997(4th) & 1998(1st); National and Central New York Institute of Food Technologists (1996, 1997, 1998); Cornell Food Science Club; Food Science College Bowl Team (1996, 1997); Floor Hockey (Intermural Champions 1997, 1998, 1999) and Ice Hockey (Intermural Champions 1998, 1999)