

# CURRICULUM VITAE

Date: September 2016

NAME: Guy A. Crosby

ADDRESS: 18 Sunset Road, Weston, MA 02493

DATE & PLACE OF BIRTH: June 10, 1942; Beverly, MA 01915

## CURRENT POSITIONS:

Science Editor for America's Test Kitchen and Cook's Illustrated Magazine

Adjunct Associate Professor with Harvard School of Public Health

## EDUCATION:

| <u>Date</u> | <u>Discipline</u> | <u>Degree</u> | <u>Institution</u>          |
|-------------|-------------------|---------------|-----------------------------|
| 1964        | Chemistry         | B.S.          | University of New Hampshire |
| 1969        | Organic Chemistry | Ph.D.         | Brown University            |

## POSTDOCTORAL TRAINING:

### Research Fellowships

| <u>Dates</u>   | <u>Field of Research</u> | <u>Place</u>        | <u>Title</u>                |
|----------------|--------------------------|---------------------|-----------------------------|
| Jan.-Dec, 1969 | Organic chemistry        | Stanford University | Chemistry Dept Fellowship   |
| Jan.-Dec. 1970 | Polymer chemistry        | Stanford University | Alza Corporation Fellowship |

## ACADEMIC APPOINTMENTS:

| <u>Dates</u>      | <u>Title</u>                | <u>Department</u>          | <u>Institution</u>  |
|-------------------|-----------------------------|----------------------------|---|
| July 2006-present | Adjunct Associate Professor | Nutrition                  | Harvard University<br>T. H. Chan School of<br>Public Health |
| Sept. 2005-2011   | Associate Professor         | Chemistry and Food Science | Framingham State<br>University                              |

## OTHER ACADEMIC POSITIONS and VISITING APPOINTMENTS:

| <u>Dates</u>          | <u>Title</u>            | <u>Department</u>     | <u>Institution</u>       |
|-----------------------|-------------------------|-----------------------|--------------------------|
| July 2010-present     | External Advisor        | EcoGastronomy Program | Univ. New Hampshire      |
| Fall 2008-2010        | Food science consultant |                       | The Terra School Project |
| Fall 2003-Spring 2005 | Visiting Lecturer       | Chem. and Food Sci.   | Framingham State College |
| Fall 2003 and 2005    | Visiting Lecturer       | Nutrition             | Harvard university       |
| Fall 1972-Spring 1980 | Part-time instructor    | Chemistry             | Stanford University      |

## HONORS AND DISTINCTIONS:

- 2014 Appointed Food Science Communicator by the Institute of Food Technologists
- 2014 Appointed member of Food Task Force for Museum of Science, Boston
- 2013 Awarded Certified Food Scientist by Institute of Food Technologists
- 2012 Appearance in *Nova scienceNow* program on cooking science produced by WGBH
- 2012 Co-author of *The Science of Good Cooking* published by America's Test Kitchen
- 2011 Appointed External Advisor for the EcoGastronomy Program University of NH
- 2010 Faculty and Creativity Award from Framingham State University
- 2008 Awarded tenure by Framingham State College Board of Trustees
- 2006 Appointed adjunct associate professor Harvard School of Public Health
- 2004 Elected as a Professional Member by the Institute of Food Technologists

## PROFESSIONAL SOCIETIES:

- American Chemical Society (46 years)
- Institute of Food Technologists (23 years)
- American Society for Nutrition (13 years)

## BUSINESS EXPERIENCE:

- March 2005-present: Science Editor; America's Test Kitchen, Brookline, MA
- January 2004-July 2005: Member of the Board of Directors, International Fiber Corp.
- January 2002-March 2005: Private consultant for major food ingredients corporations
- July 1996-December 2001: Vice President of R&D and QC; Opta Food Ingredients, Inc.
- 1989-July 1996: Director of R&D; Food Ingredients Division; FMC Corporation
- 1985-1989: Director of Discovery; Agricultural Products Division; FMC Corporation
- 1980-1985: Director of Synthesis; Agricultural Products Division; FMC Corporation
- 1973-1980: Director of Synthesis; Dynapol Corporation; Palo Alto, CA
- 1971-1973: Research Scientist; Alza Pharmaceutical Corporation; Palo Alto, CA

## MAJOR RESEARCH INTERESTS:

- Food chemistry
- Culinary chemistry
- The chemical structure and function of resistant starch in food.

## INVENTIONS/PATENTS:

1. U.S. Patent 6,733,769 May 11, 2004 Methods for Lowering Viscosity of Glucomannan Compositions, Uses and Compositions. Valerie Ryan, Chienkuo Yuan, and Guy A. Crosby.
2. U.S. Patent 6,048,564 April 11, 2000 Bakery Shortening Substitute, Bakery Products Containing the Same, and Preparation Method. Timothy J. Young and Guy A. Crosby.
3. U.S. Patent 5,718,969 February 17, 1998 Nonaggregating Hydrocolloid Mucroparticles, Intermediates Therefor, and processes for Their Preparation. Christopher Sewall, Donald Renn, Peter J. Riley, William R. Thomas, Lisa E. Dumont, and Guy a. Crosby.
4. U.S. patent 4,290,957 September 22, 1981 Flavanone Precursors for Alpha Amino Acid Dihydrochalcones. Grant E. duBois, Rebecca Stephenson, and Guy A. Crosby.
5. U.S. Patent 4,267,165 May 12, 1981 Commestibles Sweetened with Alpha Amino Acid Dihydrochalcones. Grant E. DuBois, Rebecca Stephenson, and Guy A. Crosby.
6. U.S. patent 4,064,167 December 20, 1977 Dihydrochalcone Oligomers. Grant E. DuBois and Guy A. Crosby.
7. U.S. Patent 4,055,678 October 25, 1977 Sweetener Derivatives. Guy A. Crosby and Grant E. DuBois.
8. U.S. Patent 4,029,706 June 14, 1977 Reduction with Polymeric Reagent. Guy A. Crosby.
9. U.S. Patent 4,025,535 May 24, 1977 Sulfoalkylated Flavanone Sweeteners. Guy A. Crosby, Grant E. DuBois, and Ned M. Weinshenker.
10. U.S. Patent 3,995,094 November 30, 1976 Halomethylation of Polystyrene. Guy A. Crosby and Masao Kato.
11. U.S. Patent 3,976,790 August 24, 1976 Ionic Dihydrochalcone Sweeteners and Food Product Containing Same. Guy A. Crosby and Grant E. DuBois.
12. U.S. Patent 3,976,687 August 14, 1976 Sweetener Derivatives. Guy A. Crosby and Grant E. DuBois.
13. U.S. Patent 3,974,299 August 10, 1976 Ionic Sweetener. Guy A. Crosby, Grant E. DuBois, and Ned M. Weinshenker.
14. U.S. Patent 3,952,058 April 20, 1976 Sweetener. Guy A. Crosby and Patrick Saffron.
15. U.S. Patent 3,928,293 December 23, 1976 Polymeric Reagent. Guy A. Crosby.
16. U.S. patent 3,876,814 April 8, 1976 Edible Sunstances with 3-Amino-4n-Propxybenzyl Alcohol as a Sweetener. Guy A. Crosby and Patrick Saffron.
17. U.S. Patent 3,845,225 October 29, 1975 Halogenated Aromatic Compound having Sweetening Properties. Guy A. Crosby and Gerald C. Peters.

## TEACHING EXPERIENCE

| <u>Date</u> | <u>Course Title</u>         | <u>Institution</u> | <u>Experience</u> |
|-------------|-----------------------------|--------------------|-------------------|
| Fall 2015   | Food Science and Technology | Harvard University | Co-Instructor     |
| Fall 2013   | Food Science and Technology | Harvard University | Co-Instructor     |
| Fall 2013   | From Farm to Fork (ENVR)    | Harvard University | Invited Lecturer  |
| Fall 2011   | Food Science and Technology | Harvard University | Co-Instructor     |
| Fall 2011   | From Farm to Fork (ENVR)    | Harvard University | Invited Lecturer  |
| Spring 2011 | Food Analysis               | Framingham State   | Instructor        |
| Spring 2011 | Organic Chemistry I Lecture | Framingham State   | Instructor        |
| Fall 2010   | Food Processing & Eng.      | Framingham State   | Instructor        |
| Fall 2010   | Principles of Food Science  | Framingham State   | Instructor        |

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|-----------------------|--|---------------------|--|
| Fall 2010             | Organic Chemistry I lab  | Framingham State    | Instructor                                       |
| Spring 2010           | Introduction to Food Science<br>And Technology                 | Framingham State    | Instructor                                       |
| Spring 2010           | Chemistry of Life  | Framingham State    | Instructor                                       |
| Fall 2009             | Food Science and Technology                                    | Harvard University  | Co-instructor                                    |
| Fall 2009             | Principles of Food Science                                     | Framingham State    | Instructor                                       |
| Fall 2009             | Organic Chemistry I Lab  | Framingham State    | Instructor                                       |
| Spring 2009           | Introduction to Food Science<br>And Technology                 | Framingham State    | Instructor                                       |
| Spring 2009           | Chemistry of Life  | Framingham State    | Instructor                                       |
| Fall 2008             | Principles of Food Science                                     | Framingham State    | Instructor                                       |
| Fall 2008             | Organic Chemistry Laboratory                                   | Framingham State    | Instructor                                       |
| Spring 2008           | Organic Chemistry 1 Lecture                                    | Framingham State    | Instructor                                       |
| Spring 2008           | Intoduction to Food Science<br>And Technology                  | Framingham State    | Instructor                                       |
| Fall 2007             | The Food Supply and Public<br>Health (Nutrition 209)           | Harvard University  | Co-instructor                                    |
| Fall 2007             | Organic Chemistry laboratory                                   | Framingham State    | Instructor                                       |
| Fall 2007             | Principles of Food Science                                     | Framingham State    | Instructor                                       |
| Spring 2007           | Introduction to Food Science<br>And Technology                 | Framingham State    | Instructor                                       |
| Spring 2007           | The Chemistry of Life  | Framingham State    | Instructor                                       |
| Fall 2006             | Principles of Food Science                                     | Framingham State    | Instructor                                       |
| Fall 2006             | Organic Chemistry Laboratory                                   | Framingham State    | Instructor                                       |
| Spring 2006           | Introduction to Food Science<br>and Technology                 | Framingham State    | Developed new lecture<br>and laboratory course   |
| Spring 2006           | The Chemistry of Life  | Framingham State    | Course instructor                                |
| Fall 2005             | The Food Supply and Public<br>Health (Nutrition 209)           | Harvard University. | Co-instructor;                                   |
| Fall 2005             | Principles of Food Science                                     | Framingham State    | Course instructor                                |
| Fall 2005             | The Chemistry of Life  | Framingham State    | Instructor                                       |
| Fall 2005             | Organic Chemistry Laboratory I                                 | Framingham State    | Laboratory instructor                            |
| Spring 2005           | Principles of Food Science                                     | Framingham State    | Course instructor                                |
| Spring 2005           | Organic Chemistry Laboratory II                                | Framingham          | Laboratory instructor                            |
| Fall 2004             | Organic Chemistry Laboratory I                                 | Framingham State    | Laboratory instructor                            |
| Spring 2004           | Principles of Food Science                                     | Framingham State    | Developed and taught new<br>undergraduate course |
| Fall 2003             | Introduction to Food Science<br>and Technology (Nutrition 209) | Harvard Univsity    | Co-instructor;                                   |
| Fall 2003             | Organic Chemistry laboratory I                                 | Framingham State    | Laboratory instructor                            |
| Fall 1972-Spring 1980 | Synthetic Organic Chemistry                                    | Stanford Univ       | Co-Instructor                                    |

## BIBLIOGRAPHY

Peer-reviewed publications.

1. Nace HR, Crosby, GA. Nor Steroids, VII. Ring Contraction of 2 $\alpha$ -Bromo-5 $\alpha$ -Cholestan-3 $\beta$ -ol. J Org Chem 1968; 33: 834.

2. Floyd DM, Crosby GA, Weinshenker NM. Nucleophilic Inversiuon of C11 of Prostaglandin Intermediates. *Tet Lett* 1972; 3265.
3. Floyd DM, Crosby GA, Weinshenker NM. The Synthesis of (+)-11-epi-PGF<sub>2</sub> $\alpha$  and (-)-11-epi-PGE<sub>2</sub>. *Tet Lett* 1972; 3269.
4. Corey EJ, Terashima S, Ramwell PW, Jessup R, Weinshenker NM, Floyd DM, Crosby GA. 11,15-epiProstaglandin E<sub>2</sub> and its Enantiomer. Biological Activity and Synthesis. *J Org Chem* 1972; 37:3043.
5. Crosby GA, Weinshenker NM, Uh HS. Polymeric Reagents, III. Synthesis of an Insoluble Polymeric Thioanisole and its Utilization for the Oxidation of Alcohols. *J Am Chem Soc* 1975; 97:2232.
6. Weinshenker NM, Crosby GA, Wong J. Plymeric Reagents, IV. Synthesis and Utilization of an Insoluble Polymeric Organotin Dihydride Reagent. *J Org Chem* 1975;40:1966.
7. Crosby GA, Stephenson RA. Solvent Mediated Reactions of Diethylhex-1-ynylaluminum with 3,4-Epoxycyclopentene. *1975 Chem Comm*; 053:287.
8. Crosby GA. New Sweeteners. *CRC Crit Rev Food Sci Nutr* 1976; 7:297.
9. Crosby GA, Kato M. The Utilization of a Polymeric Phenylthiomethylithium Reagent for the Homologation of Alkyl Iodides and its Application for the Study of Intraresin Reactions of Polymer-Bound Functional Groups. *J Am Chem Soc* 1977; 99:278.
10. DuBois GE, Crosby GA, Saffron P. Non-Nutritive Sweeteners: Taste-Structure Relationships for Some New Simple Dihydrochalcones. *Science* 1977; 195:397.
11. DuBois GE, Crosby GA, Saffron P. Regioselective Flavanone Alylation: A Facile Method for the Preprartion of some Simple Sweet Dihydrochalcones. *Syn Comm* 1977; 7:44.
12. DuBois GE, Crosby GA, Stephenson RA, Wingard RE. Dihydrochalcone Sweeteners. Synthesis and Sensory Evaluation of Sulfonate Derivatives. *J Agri Food Chem* 1977; 25: 763.
13. Brown JP, Crosby GA, DuBois GE, Enderlin FE, Hale RL, Wingard RE. Flavanoid Sweeteners. Synthesis and Intestinal Absorption of Selected Sulfoalkylated Hesperetin-3-14C Derivatives in the Rat. *J Agric Food Chem* 1978; 26:1418.
14. Nace HR, Crosby GA. Nor Steroids, XI. The Reaction of Various Steroid Bromohydrins with Silver Oxide. *J Org Chem* 1979; 44:3105.
15. Crosby GA, DuBois GE. Sweeteners and Receptor Sites. *Trends Pharma Sci* 1980;372-5.
16. DuBois GE, Crosby GA, Stephenson RA. Dihydrochalcone Sweeteners. A Study of Atypical Temporal Phenomena. *J Med Chem* 1981; 24: 408.
17. BuBois GE, Crosby GA, Lee JF, Stephenson RA, Wang PC. Dihydrochalcone Sweeteners. Synthesis and Sensory Evaluation of a Homoserine-Dihydrochalcone Conjugate with Low Aftertaste, Sucrose-like Organoleptic Properties. *J Agric Food Chem* 1981; 29:1269-76.
18. DuBois GE, Crosby GA, McGarraugh GV, Ng SYW, Stephenson RA, Wang PC, Wingard RE. Observations on the Chemistry of  $\alpha$ -Azido Esters. Efficient Synthesis of Potently Sweet Homoserine-Dihydrochalcone Conjugate. *J Org Chem* 1982; 47:1319-23.
19. Ang JF, Crosby GA. A New Look at Sugar Beet Fiber. *Cereal Foods World* 2003 48:34-6.
20. Ang JF and Crosby GA, Formulating Reduced\_Calorie Foods with Powdered Cellulose. *Food Tech* 2005; 59:35-38.
- 21 Crosby GA. Lignans in Food and Nutrition. *Food Tech* 2005; 59:32-35.
- 22 Guilherme Meira, Guy Crosby, and Sarah Pilkenton, Copper's Influence on the Formation of Egg White Foams, Abstracts of the 243<sup>rd</sup> National Meeting of the American Chemical Society, March 26, 2012, San Diego, CA
- 23 Adriana D. T. Fabbri and Guy A. Crosby, "A Review of the Impact of Preparation and Cooking on the Nutritional Quality of Vegetables and Legumes", *International Journal of Gastronomy and Food Science* 2016; 3:2-11.

24 Adriana D. T. Fabbri, Raymond W. Schacht and Guy A. Crosby, "Evaluation of Resistant Starch Content of Cooked Black Beans, Pinto Beans and Chickpeas", *NFS Journal* 2016; 3:8-12.

25 Crosby, G. (2016, May 31). "Super-Tasters and Non-Tasters: Is it Better to Be Average?" *The Nutrition Source; Harvard T.H. Chan School of Public Health*. Retrieved from <https://www.hsph.harvard.edu/nutritionsource/2016/05/31/super-tasters-non-tasters-is-it-better-to-be-average>.

26 Crosby, G. (2015, November 16). "Ask the Expert: Legumes and Resistant Starch." *The Nutrition Source; Harvard T.H. Chan School of Public Health*. Retrieved from <https://www.hsph.harvard.edu/nutritionsource/2015/11/16/ask-the-expert-legumes-and-resistant-starch>.

27 Crosby, G. (2015, April 13). "Ask the Expert: Concerns about Canola Oil." *The Nutrition Source; Harvard T.H. Chan School of Public Health*. Retrieved from <https://www.hsph.harvard.edu/nutritionsource/2015/04/13/ask-the-expert-concerns-about-canola-oil>.

Other, non-peer reviewed publications.

1. Crosby GA. Polymeric Reagents. *Aldrichimica Acta* 1976; 9: 15.
2. Weinschenker NM, Crosby GA. Polymeric Reagents in Organic Synthesis. *Ann Rep Med Chem* 1976; 11:281.
3. Crosby GA, Weinschenker NM, Kato M, Uh HS. The Synthesis and Utilization of Some Insoluble Polymeric Sulfur-Containing Reagents. *Plym Prep Am Chem Soc, Div Polym Chem* 1976; 17:223.
4. Crosby GA. Molecular Aspects of Sweetness. *Chemistry* 1977; 50:27.
5. Crosby GA, DuBois, GE, Wingard RE. Molecular Aspects of Sweet Taste. In: LeMagnen J, MacLeod P, eds. *Proceedings of the Sixth International Symposium on Olfaction and Taste*. London: Information Retrieval, 1977: 57.
6. Crosby GA, DuBois GE, Wingard RE. Molecular Aspects of Sweet Taste. In: Apt C, ed. *Flavor: Its Chemical, Behavioral and Commercial Aspects*. Boulder, CO, Westview Press 1978:51-66.
7. Crosby GA, DuBois GE, Hale RL, Halladay SC, Stephenson RA, Wang PC, Wingard RE. New Dimensions in Synthetic Sweeteners. In: Shaw JH, Russos GG, eds. *Sweeteners and Dental Caries*. Arlington, VA: Information Retrieval, 1978:341-366.
8. Wingard RE, Crosby GA, DuBois. The Search for a Nonabsorbable Nonnutritive Sweetener. *Chem Technol* 1978; 8:616.
9. Crosby GA, DuBois GE, Wingard RE. The Design of Synthetic Sweeteners. In: Ariens EJ, ed. *Drug Design, Volume VIII*. New York: Academic Press, 1979:215-310.
10. Crosby GA, Wingard RE. A Survey of Less Common Sweeteners. In: Hough CAM, Parker KJ, Vlitos AJ, eds. London: Applied Science Publishers, 1979:135-164.
11. Crosby GA, Furia TE. New Sweeteners. In: Furia TE, ed. *Handbook of Food Additives*. Boca Raton, FL: CRC Press, 1980:187-227.
12. Crosby GA, DuBois GE. Sweeteners and Receptor Sites. In: Lambie JW. Ed. *Towards Understanding Receptors*. Amsterdam: Elsevier/North-Holland, 1981:223-229.
13. Crosby GA. Recent Developments in Pyrethroid Insecticides. *Chem Times Trends* 1982; October:25-29.
14. Engle JF, Plummer EF, Stewart RR, Van Saun WA, Montgomery RE, Cruickshank PA, Harnish WN, Nethery AA, Crosby GA. Synthesis and Biological Activity of a New Group of

- Broad-Spectrum Pyrethroid Insecticides. In: Miyamoto J, Kearney PC, eds. Proceedings of the Fifth International Congress of Pesticide Chemistry. Kyoto, Japan: Pergamon Press, 1983.
15. Engle JF, Staetz CA, Young ST, Crosby GA. Synthesis and Biological Activity of 2-Indanyl Pyrethroid Esters. In: Janes NF, ed. Recent Advances in the Chemistry of Insect Control. Cambridge: Royal Society of Chemistry, 1985.
  16. Kirschner EM, Crosby GA. Food Additive Makers Open Facilities Worldwide to satisfy Diverse Palates. Chem Eng News 1996; February 5:18-19.
  17. Haralampu SG, Ryan V, Crosby GA, Food Ingredients Used to Modulate Glucose Uptake. Controlled Release Society Proceedings 1999; June 20:248-9.
  18. Crosby GA. Nutritional Flour Power. Ingredients, Health, and Nutrition 1999; 2:14-16.
  19. Crosby GA. Managing Healthy Levels of Blood Glucose and Cholesterol with Konjac Flour. In: Williams PA, Phillips GO, eds. Gums and Stabilisers for the Food Industry 11. Cambridge: Royal Society of Chemistry, 2002:338-341.
  20. Crosby GA. Homocysteine-Cause or Effect of CVD? Functional Foods and Nutraceuticals 2003; April:36-39.
  21. Crosby GA. Resistant Starch Makes Better Carbs. Functional Foods and Nutraceuticals. 2003; June:34-36.
  22. The Editors of America's Test Kitchen and Guy Crosby, Ph. D. The Science of Good Cooking, America's Test Kitchen, Brookline, MA October 2012.

#### RECENT LECTURES 2013-2016:

2013

- January 23, 2013** Lecture on "Understanding and Enhancing the Flavor of Food" presented at the Culinary Institute of America at Greystone, St. Helena, CA.
- January 24, 2013** Lecture on "Understanding and Enhancing the Flavor of Food" presented at the Department of Food Science, University of California at Davis.
- February 13, 2013** lecture on "Understanding and Enhancing the Flavor of Food" presented at the Boston University, Spring "Gastronomy at BU" lecture series.
- February 28, 2013** American Chemical Society webinar on "Dinner and Dessert" presented as part of the ACS series on "A Date with Science".
- March 29, 2013** lecture on "The Science of Cooking: Collaboration Between Scientist and Chef" presented at the "Food Boot Camp" hosted by the Massachusetts Institute of Technology, Cambridge, MA.
- April 8, 2013** lecture on "Building a Small Business on Food, Chemistry, and Communication" presented at the American Chemical Society meeting, New Orleans, LA.
- May 13, 2013** lecture on "Pairing Cooking Science With Nutrition" presented at the Department of Nutrition, Harvard School of Public Health, Boston, MA.
- September 6-December 20, 2013** Nutrition 209 "Seminars in Food Science and Technology", Harvard School of Public Health, Boston, MA.
- September 17, 2013** lecture on "Modern Food Processing Technology", Harvard University Extension School, Cambridge, MA.
- September 30 and October 1, 2013** lectures on "Is the Mediterranean Diet a Healthier Way of Eating?", and "The Science of Good Cooking Mediterranean Style", presented on the cruise "Island Life of Ancient Greece and Turkey" aboard the M.S. L'Austral.
- October 23, 2013** lecture on "Cooking with Chemistry" presented at the Department of Food Science, Rutgers University, New Brunswick, NJ.

**October 25, 2013** lecture on “Is the Mediterranean Diet a Healthier Way of Eating?” presented at the 76 Club of Boston, Boston, MA.

**November 22, 2013** panel member on “A Guide to Holiday Cooking” co-sponsored by the Culinary Guild of New England and WGBH Studios, at WGBH Studios, Boston, MA.

2014

**January 21, 2014** lecture on “Pairing Cooking Science with Nutrition” presented at Google Headquarters, Mountain View, CA.

**January 23, 2014** lecture on “Can Fermented Foods be Used as an Effective Sodium Reduction Strategy?”, presented at the Worlds of Healthy Flavors Leadership Retreat, the Culinary Institute of America at Greystone, Napa Valley, CA.

**February 20, 2014** lecture on “The Chemistry of Cooking” presented at the American Chemical Society, Philadelphia section, Philadelphia, PA.

**March 28, 2014** team lecture with Dan Souza, America’s Test Kitchen, at the “Food Boot Camp” hosted by the Massachusetts Institute of Technology, Cambridge, MA. Title TBD.

**April 5, 2014** lecture “Science in the Kitchen” presented at the Saturday Morning Science series, University of Toledo, Toledo, OH.

**August 10, 2014** organizer of symposium “Trends in Cooking Science” at the American Chemical Society National Meeting, San Francisco, CA

2015

**May 5, 2015** Lecture on “Pairing Cooking Science with Nutrition”, Nutrition and Health Conference, Phoenix, AZ.

2016

**March 1, 2016** Lecture on “When its Better to be Average: The Science of Taste, Smell, and Flavor”, Sigma Xi Lecture, Natick, MA.

**May 5, 2016** Lecture on “When its Better to be Average: The Science of Taste, Smell, and Flavor”, The Science Factory, Eugene, OR.