

JEANNINE F. DELWICHE, PHD, CFS

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Summary

Sensory Director with 19 years of experience in food, household and personal care consumer products. Skilled in presenting a simple clear message distilled from a complex sensory report. Ability to manage and prioritize multiple projects in cross-functional work teams. Adaptable to change with a combination of strong technical and interpersonal skills. Sensory experience encompasses hypothesis-driven and customized experimental design, discrimination testing, descriptive analysis, multivariate analysis, and probabilistic modeling. Experienced in assessment of foods and beverages, project management, and stage-gate management.

Relevant Professional Experience

May 2016 - current Sensory Manager, FMC Corporation, Ewing, PA

Establish a sensory science program and develop future strategy

- Directed, interpreted and reported on sensory studies to support key projects
- Developed and promoted development strategy for Sensory Science
- Created and taught Sensory Science basics internally to non-technical crowd
- Established external partnerships to leverage einternal capabilities

Jan 2014 - Nov 2015 Associate Director, Mead Johnson Nutrition, Evansville, IN

Collaborate with product development teams in multiple regions on research design and analyses, and harmonized best practice sensory approaches across regions.

- Directed, interpreted and reported on Sensory Landscaping “drivers of liking” studies combining descriptive analysis and consumer assessments
- Set norms/standards for sensory reports for all project work in NA & Global PD
- Managed external sensory/consumer testing partnerships and effectively leveraged their findings
- Managed team of 5.5 FTEs
- Maintained strong external understanding of emerging sensory and psychology methods and technologies

Jan 2011 - Jan 2014 Sr. Principal Scientist, PepsiCo, Hawthorne, NY

Collaborate with cross functional partners on product research design and analysis, ingredient discovery, and best practice sensory approaches.

- Planned, directed, executed, reviewed and reported on all sensory design activities for sodium and oil reduction platforms
- Wrote, reviewed, and issued sensory reports summarizing project work and recommendations for sodium and oil reduction platforms
- Managed external sensory/consumer partnerships and incorporated learning
- Managed 4 direct reports
- Maintained strong understanding sensory science advances including emerging methods and technologies

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Relevant Professional Experience (continued)

May 2008 - Jan 2011 Sr. Scientist in the R&D Division of Firmenich at Princeton, NJ
Collaborated with senior management, corporate research, and the innovation community on opportunities pertaining to flavor and fragrance research design and analysis, and best practice sensory approaches for ingredient discovery.

- Developed novel and customized sensory methods for ingredient discovery
- Provided sensory and statistical education to the Innovation Community to improve overall understanding and communication of sensory results
- Created and lead sensory projects utilizing stage-gate discipline
- Supported senior management in the development of strategic plans and initiatives involving sensory and psychophysics
- Managed 2 direct reports

Mar 2007 - Apr 2008 Sensory Manager, Perfumery, Firmenich, Princeton, NJ
Oversaw function of internal panel to ensure proposed fragrances met client needs.

- Identified, evaluated, and implemented new procedures and methods to improve testing effectiveness and efficiency
- Establish success criteria and testing protocols to meet project /consumer goals, timing and budget
- Managed 1 direct report

Oct 2000 - Feb 2007 Professor, Ohio State Univ., Dept. Food Science, Columbus, OH
Established a sensory contract lab, developed Sensory Evaluation course, and advised 8 M.S. and 1 Ph.D. students to completion.

- Developed and oversaw lab operations for all related testing and activities
- Oversaw sensory contract lab that serviced industry partners, with responsibilities including managing client relationships, setting objectives and experimental designs, and delivering clear and actionable results
- Assessed and implement appropriate hardware, software and best practices
- Developed and managed internal panelist pool, including screening and incentive program, as well as adherence to ethical guidelines
- Simultaneously created publications, secured funds, and collaborated with colleagues
- Managed up to 5 direct reports

June 1997 - Sep 2000 Post-doc Fellow, Monell Chemical Senses Ctr, Philadelphia, PA
Conducted independent research in sensory & psychophysics and secured funding via grant completion for the final 2 years.

- Proposed independent research, collected pilot data, wrote grant proposal
- Collected all data, oversaw an assistant, analyzed data, published findings
- Managed 1 direct report

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Education

- 1997 Ph.D. in Psychology, studying human taste perception under Dr. Bruce P. Halpern at Cornell University, Ithaca, NY
- 1992 M.S. in Food Science & Technology, specializing in Sensory Sciences, studying under Dr. Michael O'Mahony at Univ. of California, Davis, CA
- 1990 B.S. in Food Science & Technology with a minor in Psychology at the University of California, Davis, CA, with High Honors

Professional Development

- Editor-in-Chief, Chemosensory Perception (since 2009)
- Editorial Board of J. Sensory Studies (since 2002), J. Dairy Science (since 2004), and Comprehensive Reviews in Food Science and Food Safety (CRFSFS) (since 2008)
- Member of the Culinary Science Advisory Council for the Culinary Institute of America
- Professional Member of the Institute of Food Technologists (since 1990)
 - Certified Food Scientist (since Oct 2014)
 - Member-at Large, Sensory Evaluation Division (2002-2004)
 - Technical Presentation Committee representative, Sensory Eval. Div. (2004-07)
 - Chair-Elect/Chair/Past-chair, Ohio Valley Section (2003-2005)
 - Member of Web Communications Committee (2004-2006)
 - Chair-Elect/Chair/Past-chair, Sensory Evaluation Division (2006-2009)
- Member of AChemS, the Association for Chemoreception Sciences (since 1991), the American Chemical Society (since 2002), and the Psychonomic Society (since 2005)
- Member of the 5th-10th Pangborn Sensory Science Symposium Scientific Committees
- Over 40 peer review publications (publication list available upon request)
- Over 20 invited presentations (3 as keynote speaker)