

CURRICULUM VITAE**PERSONAL DETAILS**

NAME	Michael Clements
ADDRESS	Rushbrook Landenstown Sallins Naas Co. Kildare Ireland
TELEPHONE	home: +35345840020 mobile: +353872209489
E-MAIL ADDRESS	mtc5826@gmail.com

EDUCATION

1976 – 1980	Trinity College Dublin B. A. Moderatorship in Chemistry
1965 – 1976	O'Connell's Schools CBS, Dublin Leaving Certificate

FURTHER EDUCATION

2002 – 2003	Open University Quantitative Methods of Analysis in Business
2001 – 2002	Open University Introduction to Social Sciences
1987 – 1988	Trinity College Dublin Post-Doctoral fellowship in Organic Chemistry
1985 – 1986	University of Western Ontario, London, Ontario, Canada Post-Doctoral fellowship in Organic Chemistry
1982 – 1985	Trinity College Dublin Ph. D. in Organic Chemistry
1980 – 1982	Trinity College Dublin M. Sc. In Chemistry

PERSONAL SKILLS

Excellent presentation skills
Numerous presentations & publications

Good interpersonal skills

Independent thinker, work on own initiative

Analytical problem solving skills

Proficient in coaching techniques

Proficient in project management techniques

Experienced in communicating with different cultures

TECHNICAL SKILLS

Expert in all aspects of Sensory Analysis – panel recruitment and training, panel management and development, sensory facilities design, sensory data interpretation (including process link), sensory standards and procedures

Proficient in flavour analysis techniques – GC, GC-MS, HPLC and GC-Sniff

Proficient in brewing process

COMPUTER/SOFTWARE SKILLS

Proficient in MS Excel, MS Word, MS PowerPoint
Developing in MS Access

Proficient in Compusense 5 Sensory Software

Proficient in XLSTAT and Minitab statistical packages

SOCIETIES/COMMITTEES

Former member of IOB Sensory Flavour Group

Former member of CCFRA Sensory & Consumer Group

Former chairman of the American Society of Brewing Chemists Technical Sub-committee on Tristimulus Colour Measurement

Former member of the BLRA industry task force on MCPD

Co-founder of the Society of Chemical Industry Consumer & Sensory Research sub-group in Ireland (Republic)

Former member Guinness Staff Union Executive Committee

CAREER HISTORY

2004 to present	DIAGEO, BTE/QI Team, Dublin	Sensory Manager
Responsibilities	Manage the global quality assurance sensory program Manage the global sensory training program Manage the development of sensory models	
Achievements	Introduced global taster validation scheme in co-operation with FlavorActiV Organised and ran 10-day global Train the Trainer course in Dublin for global sites Attended and coached overseas sites with initial training programs Developed sensory models for priority brands Provided statistical support (analysis/interpretation) to global project trials and site quality reviews	
2000 – 2004	DIAGEO, Technical Services, Dublin	Team Leader, Lab
Responsibilities	Set up quality assurance laboratory in Dublin Introduce expert sensory profile panel Set up sensory quality assurance program of DIAGEO global beer brands Run Train the Trainer course in West Africa	
Achievements	Managed transition of quality assurance lab from London to Dublin Set-up contract with recruitment agency for external panel recruitment Screened and trained external panel to expert level Set-up sensory brand fingerprints for all DIAGEO beer brands Ran Train the Trainer course in Nigeria for wholly-managed African sites	
1996 – 2000	DIAGEO (Guinness), R&D, Dublin	Flavour Manager
Responsibilities	Merge flavour and analytical teams Manage of DIAGEO sensory, analytical & concentrate development programs Flavour presentations to non-technical audiences	
Achievements	Managed merger of flavour and analytical teams Managed development of Ale concentrate for overseas brewing Represented R&D on quality Steering Group Presented to Executives and sales quality teams	

CAREER HISTORY (contd)

1988 – 1996	DIAGEO (Guinness), R&D, Dublin	Flavour Scientist
Responsibilities	Study influence of roasting conditions on flavour Manage building of dedicated sensory suite Develop beer flavour essences with international flavour houses	
Achievements	Developed understanding of roast flavour and also beer flavour interactions Managed building of sensory suite Sourced and introduced Compusense sensory software into Diageo beer supply business Developed stout flavour essences for use in overseas production Developed concentrate for overseas stout production using a lager process	

COURSES ATTENDED (selected)

- Cultural Differences in Sensory Perception & Acceptance
SCI Workshop, London, UK
- People Skills Development Program
Guinness, Dublin, Ireland
- Sensory Train the Trainer
FlavorActiV, Chinnor, UK
- High Performance Coaching
YSC, London, UK
- Statistics in Sensory Evaluation & Multivariate Statistics
Stats for Industry, Coventry, UK

HOBBIES & INTERESTS

- Soccer, retired goalkeeper
- American sports (CART, baseball, football & basketball)
- Jigsaws
- Reading
- Model railways

REFERENCES

Available upon request