

EDUCATION

- **NORTH CAROLINA STATE UNIVERSITY** Raleigh, North Carolina
- Doctor of Philosophy in Food Science, 2009-Present (Degree Expected: January, 2012) (Concentration: Sensory and Consumer Sciences, Flavor Chemistry)
- **NORTH CAROLINA STATE UNIVERSITY** Raleigh, North Carolina
Master of Science in Food Science, 2007-2009 (Concentration: Sensory Science)
- **NORTH CAROLINA STATE UNIVERSITY** Raleigh, North Carolina
Bachelor of Science in Food Science, 2003-2007 (Major: Food Science, Minor: Chinese)

EXPERIENCE

NORTH CAROLINA STATE UNIVERSITY Raleigh, North Carolina

2007-Present Research Assistant – NCSU Sensory Science and Flavor Chemistry Laboratory; Sensory Service Center

- Descriptive analysis experiences for different food product categories (dairy product dried ingredients such as whey protein concentrate (WPC), whey protein isolate (WPI), whey protein hydrolysate (WPH), whey permeate, milk powders; cheeses, soy products, carbonated soft drinks, coffee creamers, soft serve ice cream, salad dressing, yogurt, chocolate milk, wine, sour cream; extracts such as coco, licorice, honey)
- Conducted consumer studies (central location testing and focus groups) for different food product categories (carbonated soft drinks, meat products such as whole turkey, turkey breasts, sausages, deli meats; whey protein beverages, macaroni and cheese, cream cheese, queso sauce)
- Related objective measurements to subjective measurements and competent to perform preference mapping and consumer segmentation
- Characterized chemical volatile compounds of food products (dairy ingredients such as WPC, WPI and WPH; avocado puree, coffee creamer)
- Assisted product development for beverages (WPH, carbonated soft drinks)
- Conducted sensory detection threshold tests
- Supervision of workers and assisted graduate students on ongoing projects

NORTH CAROLINA STATE UNIVERSITY Raleigh, North Carolina

2006-2007 Senior Independent Research

- Assisted with North Carolina wine grape (Muscadine and Carlos Varietal) research. Determined the phenolic contents of grape skins, seeds and pomaces using total phenol and TNBS methods

NORTH CAROLINA STATE UNIVERSITY Raleigh, North Carolina

2003-2007 Graduate student assistance - Poultry Science Department

- Assisted graduate students with research and experiments involving hands on poultry experience.

INTERNSHIPS

Summer 2007 **DANISCO**, Singapore

- Assisted development of yogurt with different strains to achieve desired flavors and textures using bacterial cultures

Summer 2007 **NORTH CAROLINA STATE UNIVERSITY** Sensory lab, Raleigh, North Carolina

Assisted graduate students and staff with sensory research

Summer 2006 **Charoen Pokaphan Foods Public Co. Ltd.** Bangkok, Thailand

- R&D: optimized Thai frozen foods, sausages, chicken further processing. Up-scaling products, sensory, QA, QC and safety. Observed successful management practices.

Summer 2006 **Bangkok Bank, Ltd.** Bangkok, Thailand

- Completed an analysis of the economic, financial, political and social trends in Thailand and their influence on commercial banks, other businesses, exports, and business laws. Overview of banking system, Leadership and team work

COMPUTER SKILLS

IBM Computer systems: Microsoft Office (Word, Excel, PowerPoint) CompuSense®, SSI Sawtooth Software, ChemStation. Statistical analysis programs: XLSTAT®, SAS®

KNOWLEDGE AREAS AND SKILLS

Sensory Science, Consumer Research, Instrumental Analysis

Skills	Statistical
Sensory discrimination	Univariate methods
Descriptive analysis (Spectrum™, QDA)	Multivariate analyses and “mapping”
Home use and central location testing	Multi-dimensional scaling
Focus groups	Segmentation analysis
Gas Chromatography-Mass Spectrometry	Principle components analysis
Gas Chromatography- Olfactometry	Factor analysis

PROFESSIONAL DEVELOPMENTS

- Attended Hal MacFie Workshop: Hands on Sensory Statistics Course 2010 (Chicago, IL)
- Attended Hal MacFie Workshop: Hands on Preference Mapping and consumer/sensory statistics 2011 (Chicago, IL)
- Attending Herb Meiselman Measuring emotions in a product development setting workshop 2011 (Toronto, Canada)

PROFESSIONAL ACTIVITIES

- Member of Institute of Food Technology since 2005
- Member of the Society of Sensory Professionals since 2010
- Member of the American Dairy Science Association since 2009

AWARDS

- Dairy Division Finalist at Institute of Food Technology (2009)
- North Carolina State University Best Teaching Assistant (TA) Nominee (2008)
- J. Frank & Margaret Neely Scholarship recipient (2004-2007)
- Hase H. and Lena M. Smith Scholarship recipient (2006-2007)
- International Baccalaureate (IB) Diploma (2003)

PUBLICATIONS

- 1) **Leksrisonpong, P.P.**, Barbano, D.M, Foegeding, A.E, Gerard, P and Drake, M.A. 2010. The Roles of Fat and pH on the Detection threshold and partition coefficients of three compounds: Diacetyl, δ -decalactone and Furaneol. *J. Sens. Studies* 25, 347-2010
- 2) **Leksrisonpong, P.P.**, Miracle, R.E. and Drake, M.A. 2010. Characterization of flavor of whey protein hydrolysates. *J. Agric. Food Chem.*, 58, 6318–6327
- 3) **Leksrisonpong, P.P.**, Lopetcharat, K., Guthrie, B. and Drake, M.A. 2011. Comparison of descriptive analysis and degree of difference from a control multidimensional scaling for carbonated regular and diet lemon-lime beverages. Submitted
- 4) **Leksrisonpong, P.P.**, Lopetcharat, K., Guthrie, B. and Drake, M.A. 2011. Preference mapping of Lemon-Lime Soda. In preparation
- 5) **Leksrisonpong, P.P.**, Lopetcharat, K., Gerard, P. and Drake, M.A. 2011. Inhibition of bitter taste of whey protein hydrolysate beverages. In preparation
- 6) **Leksrisonpong, P.P.** Bastian, E. and Drake, M.A. 2011. Whey Protein Hydrolysate: Nutritional Properties, Functional Properties and Bitter Taste. A Review. In preparation
- 7) **Leksrisonpong, P.P.**, Whitson, M.E., Truong, V.D., and Drake, M.A. 2011. Sensory attributes and consumer acceptance of sweetpotato cultivars with varying flesh colors. In preparation
- 8) **Leksrisonpong, P.P.**, Kim, M.K. and Drake, M.A. 2011. Evaluation of the impact of brands on consumer liking of sour cream using crossover design. In preparation
- 9) Shepard, L., **Leksrisonpong, P.P.**, Drake, S.L. and Drake, M.A. 2012. Descriptive analysis and preference mapping of sour cream. In preparation

PRESENTATIONS

- 1) Institute of Food Technology Annual Meeting 2009. *The roles of fat and pH on the detection threshold and partition coefficients of three compounds: Diacetyl, δ -decalactone and Furaneol.*
- 2) Institute of Food Technology Annual Meeting 2010. *Characterization of flavor of whey protein hydrolysates.* Graduate Student Poster Competition Finalist
- 3) Institute of Food Technology Annual Meeting 2011. *Effective bitter taste inhibiting agents in whey protein hydrolysate and whey protein hydrolysate beverages*
- 4) Pangborn 2011. *Lexicon development of lemon-lime carbonated beverages.* Abstract submitted and accepted

REFERENCES Upon request