

# CURRICULUM VITAE

Name: **K-Y MONICA LEE**  
Address: Vogelmuur 2  
Bodegraven, 2411 MS  
The Netherlands

E-mail: [KYmonica@aol.com](mailto:KYmonica@aol.com)  
Telephone: Home: (+31) 0172 233 640  
Mob: (+31) 0629 567 975

Date of Birth: 2 July 1960

Status: Married

Nationality: British Citizenship, Korean born  
UK Residency since 1990: NL residency since 2005

Language: English, Korean & Dutch (currently NT2 study)

Current: Self Employed since Dec. 2007 -  
EU-KOR SENSORY (MatSon)  
- Make a food product, Korean Kimchi, at Home base  
- Retail to shops, supermarkets, restaurants, ship supply & private customers  
- Direct contact to potential clients and customers  
- Tasting promotions  
- Development of the new recipes; Design labels & package; Purchase

## QUALIFICATIONS (ACADEMIC)

### **1. PhD in Sensory Science**

Mar 1997 – July 2000

University of Strathclyde, Department of BioScience, UK

Thesis on *Nature and Origins of Sensory Character in Scotch Whisky*

Publications: 7 refereed in international journals & 1 conference proceeding

### **2. Master of Science in Food Biotechnology**

Sep. 1994 - Oct. 1996

University of Strathclyde, UK, Department of BioScience

Dissertation on *Perceptions and Attributes of Adult Soft Drinks (ASD)*

### **3. Bachelor of Science in Food Nutrition**

Feb. 1978 - Feb. 1982

Busan Women's University, Department of Food & Nutrition, South Korea

Dissertation on *Unsaturated Fatty Acids in Potato*

Certified as State registered Dietician; Home Economics Teacher

## QUALIFICATIONS (NON-ACADEMIC)

**1. Swimming teacher certificate:** Scottish Amateur Swimming Association, 1994

**2. Life Support II:** The Royal Life Saving Society, UK, 1994

## **EMPLOYMENT**

**Employer: JOUVE- European Patent Office (EPO)**

Address: Patentlaan 2, Rijswijk, 2288 EE, The Netherlands

Date: Mar 2008 – Dec 2008

Position: *Administrator in Life Science*

Duty: Identify DNA/RNA sequences in a patent document, Proof reading ensuring all sequences are presented in correct format. Necessary administration in the patent procedure.

**Employer: Wageningen University & Research**

Address: Bornsesteeg 59, 6708 PD, Wageningen, The Netherlands

Date: Nov 2006 - Nov 2007

Position: *Project Leader, Sensory & Consumer Scientist*

Duty: Management of EU projects:  
Budgeting, Design, Organise consumer test;  
Data analysis & Reporting

**Employer: Heineken Supply Chain**

Address: Burgemeester Smeetsweg 1, 2382 PH, Zoeterwoude, The Netherlands

Date: Jun 2005 - July 2006

Position: *Sensory Scientist & Product Development*

Duty: Organise the internal sensory & Flavour research panels;  
Data analysis & Reporting

### *Employments in the UK:*

**Employer: Duckworth Flavours - Cargill**

Address: 416 Chester Road, Manchester, M16 9HJ, UK,

Date: Sept 2002 - May 2005

Position: *Product Development Scientist/ Alcohol Beverage Technologist*

Duty: Development of Alcohol drinks; Market research & Customer liaison

**Employer: University of Strathclyde**

Address: 201 George Street, Glasgow, G1 1XW, University of Strathclyde, UK

Date: Oct 2002 - March 2003

Position: *Sensory Consultant*

Duty: Conduct a consumer test in South Korea: Compose a test proposal & contract;  
Execution & Training of the field staff; Data analysis & Reporting

### *Short projects, <6 months duration, consultant works after the PhD study:*

**Employer: The Edrington Group**

Address: 2500 Great Western Road, Glasgow, G15 6RW, UK

Date: Jun - Sept 2002

Position: *Sensory Scientist*

Duty: Train sensory panel, Data analysis & Reporting; Customer liaison

**Employer: The Alcohol Beverage Company 2 (Confidential)**

Address: Seoul, Bun-Dang, South Korea

Date: July 2002

Position: *Sensory Consultant*

Duty: Lecture on Sensory Science & Flavour profile methods

**Employer:** Hal MacFie Training Services in Sensory & Consumer Science  
**Address:** 43 Manor Road, Keynsham, Bristol, BS31 1RB, UK  
**Date:** Jun - July 2002  
**Position:** *Sensory Scientist*  
**Duty:** Conducting a consumer test in Japan  
Supervise the tests & Train the field staff

**Employer:** The Alcohol Beverage Company 1 (Confidential)  
**Address:** Seoul, Hong-Chun, South Korea  
**Date:** Jan 2002  
**Position:** *Sensory Consultant,*  
**Duty:** Lecture & Workshops on Sensory Science

***Employments during the PhD study:***

**Employer:** Drambuie Liqueur Company Ltd  
**Address:** Kirkliston, West Lothian, Edinburgh, UK  
**Date:** March 1998 - Dec 1998  
**Position:** *Sensory Scientist*  
**Duty:** Organise sensory panel, Data analysis & Reporting

**Employer:** United Distillers Ltd (Diageo Ltd)  
**Address:** ITS (International Technology Service), Stirling, UK  
**Date:** Jun - Oct 1996  
**Position:** *Sensory Coordinator*  
**Duties:** Organise sensory panel, Data analysis & Reporting

## **IT SKILLS**

- MS Office (Words, Excel & Power Point)
- *TASTE* (Sensory data collection software)
- *PSA* (Sensory data collection software)
- *UNSCRAMBLER* (v7.01, Data analysis software: PCA, PLS & DPLS)
- *SENSETOOL* (v2.0, Data analysis software: GPA, OP&P Inc.)
- *DESIGN EXPRESS v1.0* (Experimental Design software, Qi Statistics & Product Perceptions)
- *XLSTAT & XLSTAT-MX* (Data analysis software)

## **PERSONAL**

- Swimming, Cycling, Skiing & Golf
- Painting & Drawing

## **PUBLICATIONS:**

### *Conference Proceedings:*

1. Lee, K-Y.M., Paterson, A., Jager, S. & Piggott, J.R. (1999). Perceptions of sulphur flavour in lager beers, *Proceeding of the Fifth Aviemore Conference on Malting, Brewing & Distilling*, (Ed) Campbell, I., London: *Institute of Brewing*, pp 328-330.
2. Lee, K-Y.M., Hills P., Paterson, A. & Piggott, J.R. (2002). Revised Scotch Whisky Flavour Wheels (Industry and Marketing functions) and Scotch Whisky Directory, *1<sup>st</sup> World Wide Distilled Spirit Conference, The Institute & Guild of Brewing*, Edinburgh, 8-12 September 2002.

### *Refereed papers:*

1. Lee, K-Y.M., Paterson, A. Piggott, J.R. & Richardson, G. (2000a). Measurement of threshold for reference compounds for sensory profiling of Scotch whisky, *J. Inst. Brew.*, 106, 287-294.
2. Lee, K-Y.M., Paterson, A., Piggott, J.P. & Richardson, G.D. (2000b). Perception of whisky flavour reference compounds by Scottish distillers, *J. Inst. Brew.*, 106, 203-208.
3. Lee, K-Y.M., Paterson, A., Piggott, J.P. & Richardson, G.D. (2001). Sensory discrimination of Blended Scotch whiskies of different product categories, *Food Qual. Pref.*, 12, 109-117.
4. Lee, K-Y.M., Paterson, A. & Piggott, J.R. (2001). Origins of Flavour in Whiskies and a Revised Flavour Wheel: a Review, *J. Inst. Brew.*, 107, 287-313.
5. Lee, K-Y.M., Paterson, A., Birkmyre, L. & Piggott, J.R. (2001). Headspace congeners of blended Scotch whiskies of different product categories from SPME analysis, *J. Inst. Brew.*, 107, 315-332.

## *Referees*

### **1. Dr. Alistair Paterson: Dr. John R. Piggott**

Senior lecturer and Director of MSc for Food Biotechnology  
**University of Strathclyde, Bioscience Department**  
204 George street,  
Glasgow, G1 1XW, Scotland, UK  
E-mails: [cdas01@strath.ac.uk](mailto:cdas01@strath.ac.uk)  
Tel) +44 (0)141 548 2307: Fax) +44 (0)141 553 4124

### **2. Prof. H.J.H. MacFie**

Food Quality & Preference;  
**Hal MacFie Sensory Training Services** 43 Manor Rd, Keynsham  
Nr Bristol, BS31 1RB, England, UK  
E-mail: [hal@halmacfie.com](mailto:hal@halmacfie.com)  
Tel/Fax) +44 (0)117 986 3590: Mobile) 44 7786 436656

### **3. Geoff Reeves & Matthew Servini**

*Managing Director & Section Manager*  
**Cargill Flavour System UK**  
Guinness Rd, Trafford Park,  
Manchester, Lancashire, M17 1SD, England, UK  
Tel/Fax) +44 (0)161 872 0225  
E-mail: [geoff\\_reeves@cargill.com](mailto:geoff_reeves@cargill.com); [matthew\\_servini@cargill.com](mailto:matthew_servini@cargill.com)

### **4. Rene Koster**

Director/Supervisor  
**Wageningen University & Research**  
Bornsesteeg 59, 6708 PD, Wageningen, The Netherlands  
Tel) +31 (0)317 478 536  
E-mail: [rvt@wur.nl](mailto:rvt@wur.nl)

### **5. Monique Brugmans**

Manager Product & Package Development  
Research & Innovation  
Heineken Supply Chain  
Burgemeester Smeetsweg 1, 2382 PH Zoeterwoude  
P.O.Box 510, 2380 BB Zoeterwoude, The Netherlands  
phone: +31 (0)71 545 6831  
mobile: +31 (0)6 26 36 2452  
fax: +31 (0)71 545 7800  
e-mail: [monique.brugmans@heineken.com](mailto:monique.brugmans@heineken.com)