

**QUALIFICATIONS & ACADEMICS**

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**Ph.D. HUMAN NUTRITION – SENSORY ANALYSIS & CONSUMER BEHAVIOR** Aug 2019

Kansas State University, Manhattan, Kansas, United States of America

Dissertation title: *Sensory and consumer profiling of potatoes grown in the USA*

Major advisor: Dr. Martin Talavera

**M.Sc. FOOD TECHNOLOGY (Major – Cereal Science)** Dec 2012

Minor: Biochemistry, Punjab Agricultural University, Ludhiana, Punjab, India

Thesis title: *Development of extruded snacks utilizing broken rice and mung bean*

Major advisor: Dr. Baljit Singh

**B.Sc. FOOD SCIENCE AND TECHNOLOGY (Honors – 4-year Programme)** July 2009

Guru Nanak Dev University, Amritsar, Punjab, India

**CERTIFICATIONS**

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**APPLIED STATISTICS Graduate Certificate** Aug 2019

Kansas State University, Manhattan, Kansas, United States of America

**National Eligibility Test (NET<sup>1</sup>)** qualified, conducted by Govt. of India 2014-15**PUBLICATIONS**

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Sharma C, Torrico DD, Carpenter L, and Harrison R (2021) Indigenous meanings of provenance in the context of alternative food movements and supply-chain traceability: A review. *Social Sciences* 10(7), 255; <https://doi.org/10.3390/socsci10070255>

Dong Y, Sharma C, Mehta A, and Torrico DD (2021) Application of Augmented Reality in the Sensory Evaluation of Yogurts. *Fermentation* 7(3), 147; <https://doi.org/10.3390/fermentation7030147>

Mehta A, Sharma C, Manjunath MK, Thakur M, Harrison R, and Torrico DD (2021) Self-reported emotions and facial expressions on consumer acceptability: A study using energy drinks. *Foods* 10(2) 330, <https://doi.org/10.3390/foods10020330>

Torrico DD, Sharma C, Dong W, Fuentes S, Viejo CG, and Dunshea FR (2021) Virtual reality environments on the sensory acceptability and emotional responses of no- and full-sugar chocolate. *LWT* 137; <https://doi.org/10.1016/j.lwt.2020.110383>

Jiang R, Sharma C, Bryant R, Mohan MS, Al-Marashdeh O, Edwards P, Harrison R, and Torrico DD (2021) Animal welfare information affects consumers' hedonic and emotional response towards milk. *Food Res Int* 141; <https://doi.org/10.1016/j.foodres.2020.110006>

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<sup>1</sup> NET is a qualifying examination for determining eligibility for the position of Lecturer/Asst. Professor

Sharma C, Jayanty SS, Chambers E IV, and Talavera M (2020) Segmentation of potato consumers based on sensory and attitudinal aspects. *Foods* 9(2) 161; <https://doi.org/10.3390/foods9020161>

Kong Y, Sharma C, Kanala M, Thakur M, Li L, Xu D, and Torrico DD (2020) The effect of virtual reality and immersive environments on sensory perception of chocolate products. *Foods* 9(4) 515; <https://dx.doi.org/10.3390/foods9040515>

Sharma C, Chambers E IV, Jayanty SS, Sathuvalli VR, Holm DG, and Talavera M (2020) Development of a lexicon to describe the sensory characteristics of wide a wide variety of potato cultivars. *J Sensory Studies* 35(4), <https://doi.org/10.1111/joss.12577>

Torrico DD, Han Y, Sharma C, Fuentes S, Viejo CG, and Dunshea FR (2020) Effects of context and virtual reality environments on the wine tasting experience, acceptability, and emotional responses of consumers. *Foods* 9(2) 191; <https://doi.org/10.3390/foods9020191>

Sharma C, Swaney-Stueve M, Severns B, and Talavera M (2019) Using correspondence analysis to evaluate terminology generated by consumers to understand the effects of smoking method and type of wood on the sensory perception of smoked meat. *J Sensory Studies* 34(6), <https://doi.org/10.1111/joss.12535>

Chen G, Ehmke L, Sharma C, Miller R, Faa P, Smith G, and Li Y (2019) Physicochemical properties and gluten microstructures of hard wheat flour doughs as affected by salt. *Food Chem* 275, 569-576, <https://doi.org/10.1016/j.foodchem.2018.07.157>

Sharma C, Manepalli PH, Thatte A, Thomas S, Kalarikkal N, and Alavi S (2017) Biodegradable Starch/PVOH/Laponite RD based bionanocomposite films coated with Graphene oxide: Preparation and Performance characterization for Food Packaging applications. *Colloid and Polymer Sci* 295(9), 1695-1708, <https://doi.org/10.1007/s00396-017-4114-9>

Sharma C, Singh B, Hussain SZ, and Sharma S (2017) Investigation of process and product parameters for physicochemical properties of rice and mung bean (*Vigna radiata*) flour based extruded snacks. *J Food Sci Technol* 54(6) 1711-1720, <https://doi.org/10.1007/s13197-017-2606-8>

Sharma C, Kaur A, Thind SS, Singh B, and Raina S (2015) Advanced Glycation End-products (AGEs): An emerging concern for processed food industries (A Review). *J Food Sci Technol* 52(12), 7561-7576, <https://doi.org/10.1007/s13197-015-1851-y>

Sharma C, Kaur A, Aggarwal P, and Singh B (2014) Cereal bars – A healthful choice (A review) *Carpathian J Food Sci Technol* – Vol. 6(2), 29 – 36. ISSN – 2066-6845.

Sharma C, Kaur A, Thind SS, and Singh B (2013) *Effect of frying conditions on the quality of cooking oils*. *Beverage & Food World* – Vol. 40 (2) 25 – 30. February 2013, ISSN – 0970-6194.

## WEBPAGE AND LINKS

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Google Scholar – <https://scholar.google.com/citations?user=UbMXdRoAAAAJ&hl=en&oi=ao>