Michael Nestrud

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All that you taste... all that you eat.

Research Interests	Multivariate statistics, food combinations, graph theory, psychophysics, culinary science, statistical methods for sensory evaluation, measuring emotion, trigeminal irritation

Education

2008–2011	**Ph.D.**, *Cornell University*, Ithaca, New York, USA. Major: Food Science-Sensory Evaluation, Minors: Flavor Chemistry, Psychology, Statistics
2006–2008	**B.S.**, *Cornell University*, Ithaca, New York, USA, *magna cum laude*. Major: Food Science
2003–2004	**A.O.S.**, *The Culinary Institute of America*, Hyde Park, New York, USA. Major: Culinary Arts
1999–2001	**n.d.**, *Georgia Institute of Technology*, Atlanta, Georgia, USA. Classes: Intro to Programming I & II, Compilers, Proofs, Prob. & Statistics, Psych. I & II

Honors and Awards

2011-Present	Oak Ridge Institute for Science & Education Postdoctoral Research Fellowship
2010	IFT Sensory and Consumer Sciences Division Ph.D. Scholarship
2010	Cornell University Department of Food Science Frank & Anne Kosikowski Award
2009	Rose Marie Pangborn Sensory Science Scholarship
2009	IFT Foundation Graduate Scholarship
2009	Institute for Perception Student Award
2008–2011	State University of New York Ph.D. Fellowship
2008	Society of Sensory Professionals Jean Caul Award
2007	Cornell Institute of Food Science Advisory Council Award
2007	Cornell Institute of Food Science Summer Scholar
2007	USDA Higher Education Scholar
2007	TIC Gums Achievement Award
2007-Present	Phi Tau Sigma Food Science Honor Society
2003	Culinary Institute of America Presidential Scholarship
1998	National Merit Finalist Scholarship
1997	Eagle Scout

Academic Experience

2011–Present **ORISE Postdoctoral Research Fellow**, *U.S. Army Natick Research, Development & Engineering Center*, Natick, Massachusetts.
Engaged in research with the aim to improve warfighter performance.

2008–2011 **Graduate Teaching Assistant**, *Cornell University Department of Food Science*, Ithaca, New York.
Teaching experience included head teaching assistant for Sensory Evaluation of Food for Food Science seniors and head teaching assistant for the global sustainability seminar course for undergraduate and graduate students in the U.S.A., Honduras, Costa Rica, Australia and Switzerland.

2004–2005 **Teaching Fellow**, *The Culinary Institute of America*, Hyde Park, New York.
Taught students new culinary techniques while reinforcing old. Developed new course material on historical and modern American cuisine. Developed on-line presence for the class for the first time.

1999–2001 **Teaching Assistant**, *Georgia Institute of Technology College of Computing*, Atlanta, Georgia.
Teaching Assistant for Intro to Computing Lab and Introduction to Programming; served on course development and exam team for Introduction to Programming.

Professional Experience

2008–Present **Consultant**, Marlborough, Massachusetts.
- Regularly conduct workshops teaching the R statistics package and multivariate sensory evaluation methods to industry professionals
- Provide professional consulting services on cutting edge topics (see: Research Interests above) to sensory evaluation and product development laboratories, including Fortune 500 companies.

Summer 2005 **Product Development Intern**, *The International Food Network*, Ithaca, New York.
- Project lead developing a healthy margarine product for Fortune 500 client
- Developed sensory and physical property models to assess feasibility and performance of ingredient blends.

2004–2005 **Teaching Fellowship & Sous Chef, American Bounty Restaurant**, *The Culinary Institute of America*, Hyde Park, New York.
- Maintained day-to-day operations of the restaurant and was responsible for profitability.
- Planned and executed large banquets almost daily.
- Planned and executed seasonal menu transitions.

Computer skills

Scientific	Excel, JMP, R, SPSS	Operating Systems	UNIX/Linux, Windows
Typography	LaTeX, Word	Applications	Illustrator, Powerpoint
Languages	Bourne Shell, Java, HTML		

Professional Service

Journal Reviewer

2011 Food Quality and Preference (1), Journal of Food Science, Journal of Culinary Science & Technology (2)

2010 Journal of Food Science, Journal of Sensory Studies (2)

2009 Journal of Food Science (2)

Session Organizer

2010 Society of Sensory Professionals: Student seminar on sensory principles of olive oil with chef guided tasting.

Professional Organizations

2011–present Sigma Xi

2010–2011 Society of Sensory Professionals: Executive committee, student member

2010–2011 Institute of Food Technologists, Sensory and Consumer Sciences Division: Executive committee, student member

2009–2011 Institute of Food Technologists, Sensory Science Annual Meeting Scientific Program Advisory Panel

Other Service

2011–present Culinary Institute of America Research Advisory Council Member

Publications

Journal Publications

Michael A. Nestrud, Ennis, John M., Fayle, Charles M., Ennis, Daniel M. and Lawless, Harry T. Validating a graph theoretic screening approach to food item combinations. *Journal of Sensory Studies, In Press, 2011*.

Michael A. Nestrud and Harry T. Lawless. Recovery of subsampled dimensions and configurations derived from napping data by MFA and MDS. *Attention, Perception, & Psychophysics*, 73(4):1266–1278, 2011.

Michael A. Nestrud and Harry T. Lawless. Perceptual mapping of apples and cheeses using projective mapping and sorting. *Journal of Sensory Studies*, 25(3):390–405, 2010.

Michael A. Nestrud and Harry T. Lawless. Perceptual mapping of citrus juices using projective mapping and profiling data from culinary professionals and consumers. *Food Quality and Preference*, 19(4):431–438, 2008.

Conference Proceedings

Michael A. Nestrud, Ennis, J.M., Cardello, A., Kennedy, J. and Lawless, H.T. A graph theoretic approach to U.S. Army field ration menu development. Toronto, Ontario, Canada, 2011. 9th Pangborn Sensory Science Symposium.

Michael A. Nestrud, Ennis, J., Fayle, C., Ennis, D. and Lawless, H.T. Validating a graph theoretic approach at the individual and group levels. Toronto, Ontario, Canada, 2011. 9th Pangborn Sensory Science Symposium.

K.W. Chapman, **Nestrud, M.A.** and Lawless, Harry T. Poster. evaluation of replicated napping of buttery spreads. 9th Pangborn Sensory Science Symposium, 2011.

Christopher Loss and **Nestrud, Michael A.** Oral Presentation. Principles and applications of perceptual mapping techniques in culinary research and menu development. Napa, California, 2010. Society of Sensory Professionals Bi-Annual Conference.

Michael A. Nestrud and Harry T. Lawless. Poster and Oral Presentation. Determining optimal number of subjects for napping and sorting via a modified jackknife resampling procedure. Chicago, Illinois, 2010. Institute of Food Technologists Annual Meeting.

Michael A. Nestrud, John M. Ennis, Charles M. Fayle, and Harry T. Lawless. Oral Presentation. Validating a graph theoeretic approach to sensory science problems. Napa, California, 2010. Society of Sensory Professionals Bi-Annual Conference.

Michael A. Nestrud. Invited Lecture. Projective mapping as a tool for rapid and cost-effective generation of perceptual maps. Geneva, New York, 2010. American Society of Enology and Vititiculture, Eastern Section 35th annual conference.

Michael A. Nestrud. Oral Presentation. Chemosensory Sorcery: Trigeminal Sensations and Culinary Innovations. Phoenix, Arizona, 2010. Research Chef's Association Annual Conference.

A. Bauer and **Nestrud, Michael A.** Poster. Molecular gastronomy and the masses: Deciphering the marketability of the new cuisine to mainstream America. Dallas, Texas, 2009. Research Chefs Association Annual Conference.

Harry T. Lawless and **Nestrud, Michael A.** Oral Presentation. A comparison of sorting and nappe analyses by Multidimensional Scaling and Multifactor Analysis. Cincinnati, Ohio, 2008. Society of Sensory Professionals Bi-Annual Conference.

Harry T. Lawless and **Nestrud, Michael A.** Oral Presentation. Recovery of Subsampled Dimensions by Multifactor Analysis of Projective Mapping and Multidimensional Scaling of Sorting Data. Guelph, Canada, 2008. Sensometrics Society Bi-Annual Conference.

Michael A. Nestrud and Harry T. Lawless. Poster. the distribution of the rv coefficient for comparing multivariate configurations. Sensometrics Society Annual Conference, 2008.

Michael A. Nestrud and Harry T. Lawless. Poster. Perceptual mapping of apples and cheese using projective mapping and sorting. Cincinnati, Ohio, 2008. Society of Sensory Professionals Bi-Annual Conference.

Michael A. Nestrud and Harry T. Lawless. Poster. Methods of analysis of "nappe map" technique and a comparison of citrus juice preference between culinary professionals and consumers. Minneapolis, Minnesota, 2007. 7th Pangborn Sensory Science Symposium.

Others

Michael A. Nestrud. Invited Lecture. Chemosensory Sorcery: Trigeminal Sensations and Culinary Innovations. Ithaca, New York, 2009,2010. Food Science 4940: Chef's Chemistry, Cornell University.

Michael A. Nestrud. Invited Lecture. Graph theory applications to flavor research. Boston, Massachusetts, 2010. American Chemical Society Flavor Workshop.

Michael A. Nestrud. Invited Lecture. Culinary Psychophysics: The Chef's Perspective. Hyde Park, New York, August 21, 2009. Culinary Institute of America Science and Art Lecture Series.

Michael A. Nestrud. Invited Lecture. Sustainability: The Culinary Perspective. Ithaca, New York, Spring 2009. Food Science 4800: Global Sustainability, Cornell University.

Michael A. Nestrud. Radio Interview. Science Out Of the Box: It's Shocking, But You Eat It. National Public Radio: All Things Considered, February 28, 2009.