

Rosa Paula Cuevas, PhD

1354 Emerson Drive • Pittsburg, California 94565 • Mobile: 925.844.4768
rochiecuevas@gmail.com • LinkedIn: rosa-paula-cuevas

PROFILE

A competent, skilled, and focus-driven professional with 15 years of experience and a strong record of achievement in **food science** and **data analysis** in the international development space.

Extensive background of experience in working in multidisciplinary teams.

English (fluent); Filipino (fluent, native speaker); French (beginner)

Effective communication with technical and non-technical audiences.

SPECIALIZED SKILLS

- Data analyses: R and Python
- Scientific writing and communication
- Food science: sensory science, cereal chemistry, grain quality evaluation

PROFESSIONAL RESEARCH EXPERIENCE

2004–2018

INTERNATIONAL RICE RESEARCH INSTITUTE (IRRI), Philippines
Grain Quality and Nutrition Center

Scientist (2015–2018)

- Generated insights from data generated through metabolomics, sensory evaluation, rheometry, and cereal chemistry, leading towards peer-reviewed journal articles, extension presentations, and popular media.
- Developed insights about context-specific and culture-sensitive food consumption and preference patterns using the “gastronomic systems research framework”, co-developed with economists and market researchers.
- Headed, mentored, and managed IRRI’s sensory evaluation team.

Consultant (2014–2015)

- Developed rice product profiles through sensory evaluation, instrumental texture profile analyses, and rheometry.

Postdoctoral Fellow (2010–2014)

- Established the Grain Quality and Nutrition Center sensory evaluation team, a research group composed of staff who I trained in difference and in descriptive sensory techniques.
- Communicated stories and insights from data generated in various technical and non-technical fora.

Professional Service Staff (2008–2010)

- Developed databases for full-cost recovery work packages of the Grain Quality and Nutrition Center’s quality evaluation service facility.

Researcher (2004–2005)

Conducted initial studies characterizing rice starches using the following laboratory equipment:

- differential scanning calorimeter
- rheometer
- fluorophore-assisted capillary electrophoreses
- size-exclusion chromatography

2002–2003

RESEARCHER, INTERNATIONAL RICE RESEARCH INSTITUTE
Plant Breeding, Genetics, and Biotechnology Division

- Genotyped japonica rice utilizing simple sequence repeat (SSR) and restriction fragment length polymorphism (RFLP) molecular markers to locate the putative gene for low-tillering rice plant type.
- Trained staff and students in conducting polymerase chain reaction (PCR) and agarose gel electrophoresis.

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ADDITIONAL RESEARCH BACKGROUND

Peer-reviewer for the following scientific journals:

- African Journal of Biotechnology
- Journal of Agricultural and Food Chemistry
- International Rice Research Notes
- Carbohydrate Polymers
- African Journal of Food Science
- Czech Journal of Genetics and Plant Breeding
- SEAMEO Biotrop
- Field Crops Research
- Global Change Biology
- British Food Journal
- BMC Ecology

EDUCATION

Data Analytics and Visualization (2018–present)
UNIVERSITY OF CALIFORNIA, BERKELEY EXTENSION

PhD Agricultural Science (2005–2009)
UNIVERSITY OF QUEENSLAND, Australia
Thesis: Starch microstructure and functional properties in waxy rice (*Oryza sativa* L.)
Concentration: Starch structure, cereal chemistry, rice

Bachelor of Science - Biology, Magna cum Laude (1998–2002)
UNIVERSITY OF THE PHILIPPINES LOS BAÑOS, Philippines
Concentration: Microbiology

MEMBERSHIPS AND AFFILIATIONS

- Student Member, American Association of Cereal Chemistry International (2005, 2008)
- Life Member, Philippine Society for Microbiology, Inc.
- Life Member, Phi Sigma Honor Society for Biology (Alpha Chi Chapter, University of the Philippines)
- Member, Gamma Sigma Delta Honor Society of Agriculture
- Member, Phi Kappa Phi Honor Society (University of the Philippines Chapter)

ACADEMIC HONORS AND AWARDS

- SDG Talent, UNLEASH Innovations Laboratory, Denmark, 2017
- Panelist, 20th Japan Science and Technology Agency Anniversary Forum and Science Agora, Japan, 2016
- Young Scientist Fellow, Nestlé Conference, 2015
- Gawad Lagunense (Youth Category), 2010
- Poster Paper Competition Award, 4th International Meeting on Starch Structure and Functionality, United Kingdom, 2008
- C&E Student Travel Booster to the American Association of Cereal Chemistry International Annual Meeting, USA, 2008
- Bank of the Philippine Islands Science Award, Philippine, 2002
- UPLB College of Arts and Science Outstanding Student Award, Philippines, 2001

CERTIFICATIONS

- Foundation in Pastry Arts, International School for Culinary Arts and Hotel Management, Philippines, 2013
- Foundation in Culinary Arts, International School for Culinary Arts and Hotel Management, Philippines, 2013
- Microbiologist, Philippine Academy of Microbiology, 2003