

KOUSHIK ADHIKARI

EDUCATION

- Ph.D. Food Science 1997 – 2000
University of Missouri, Columbia, MO
Dissertation: Viability and Flavor Development of Microencapsulated Bifidobacteria in Yogurt.
- M.S. Dairy Technology 1987 – 1989
National Dairy Research Institute, Karnal, INDIA
Thesis: Development of Mellorine-type Frozen Desserts.
- B.S. Dairy Technology 1983 – 1987
National Dairy Research Institute, Karnal, INDIA

PROFESSIONAL EXPERIENCE

RESEARCH

Assistant Professor

Apr 2005 – Present

Kansas State University, Manhattan, KS

Sensory, flavor and texture profiling of food products. Research focuses on descriptive and consumer analyses of food products, their correlation with instrumental analyses by utilizing advanced multivariate statistical and optimization tools and application of computerized data collection system for sensory data collection.

- Interaction among three flavor compounds as measured by head-space solid phase microextraction - gas chromatography (HS-SPME-GC) and sensory intensity ratings.
- Sensory profiling of lactose-free milks, and comparison with regular milks.
- Lexicon development for lip products using descriptive sensory analysis.
- Prediction of Japanese color score of pork by multiple linear regression.
- Sensory and instrumental analyses of beef products (alternative muscles for fajita meat) and data analyses using multivariate statistical tools.
- Flavor components of six Thai rices as measured by head-space solid phase microextraction – gas chromatography (HS-SPME-GC).
- Can proteomics be used to screen super-tasters?
- Is there a link between taste status and type II diabetes?
- Volatile components of green tea.
- Volatile components of Bok Choy: organic vs. conventional.
- Sensory analysis of rice-shaped extruded kernels: GRAINS FOR HOPE (<http://www.grainsforhope.org/>).
- Processing and sensory appeal of nutritive snacks, and their consumption by school children.
- Sensory characteristics and volatile flavor components in black walnuts.
- Consumer awareness about international/ethnic foods and spices: a study with U.S. and Thai consumers.
- The Effects of Spice Blends in an Apple-Based Extruded Snack: Maximizing Flavor, Health, and Wellness.

Assistant Professor

Sep 2003 – Mar 2005

California State Polytechnic University, Pomona, CA

- Characterization of commercially available Hispanic cheeses.
- Descriptive and consumer analysis of high-fiber chocolate chip cookies.
- Development of yogurt drinks containing synbiotics (prebiotics and probiotics).

Post-Doctoral Fellow

Jan 2001 – Sep 2003

University of Missouri, Columbia, MO

- Flavor formulation of lower fat ice cream by instrumental and sensory approaches. Supervised 2 graduate students on the project.
- Flavor threshold as affected by interaction and synergy among three dairy flavors. Supervised a senior undergraduate student on the project. Published in Journal of Sensory Studies.
- Cookery Methods for Optimizing Muscles from the Chuck: descriptive analysis of nine different chuck muscles using three different cooking methods at two different temperatures. Published in Journal of Food Science.
- Consumer sensory test for seven varieties of rice in Osh (pilaf) at four different locations in Uzbekistan. In press – Journal of Food Quality.
- Effect of Splenda[®] (sucralose) on the sensory characteristics of vanilla flavored ice cream. Supervised 2 junior undergraduate students on this summer project.
- Determination of adhesiveness of lowfat and regular cheeses by time-intensity studies.
- Development of probiotic vanilla- and strawberry-flavored custard style yogurt.
- Development of Processed Cheese with Extrusion Technology.

Graduate Research Assistant

Aug 1997 – Dec 2000

University of Missouri, Columbia, MO

- Viability of microencapsulated bifidobacteria in yogurt during refrigerated storage. Two publications, Journal of Dairy Science and Journal of Food Science.
- Organic acids profile of yogurt containing microencapsulated bifidobacteria during refrigerated storage. Published in Journal of Food Quality.
- Changes in the profile of genistein, daidzein and their conjugates during thermal processing of tofu. Published in Journal of Agricultural and Food Chemistry.
- Effect of gastric, bile and pancreatic juices on viability of bifidobacteria: an in vitro study.
- Textural characteristics of lowfat, fullfat and smoked cheeses: sensory and instrumental approaches. Published in Food Quality and Preference.

Junior Fellow – NDRI, INDIA

Jul 1987 – Jun 1989

National Dairy Research Institute, Karnal, INDIA

- Development of mellorine-type frozen desserts using hydrogenated vegetable fat and groundnut oil as replacement for milkfat.

GRANTSMANSHIP**Assistant Professor**

Apr 2005 – Present

Kansas State University, Manhattan, KS**Pending**

- Chambers (E), Chambers (D), Adhikari. 2009. Understanding international consumer needs and testing strategies for food product development. USDA: \$140,000.
- Miller (PI from TAMU), Chambers, Adhikari. 2008. Differentiation of beef flavor across muscles and quality grades. NCBA: \$75,000.
- Alavi (PI), Rizvi (Co-PI, Cornell), Shi, Adhikari. 2009. Development and manipulation of microstructure and texture of unique nutritious foods by extrusion through

understanding of interactions between polysaccharide components. Letter of Intent sent to USDA-AFRI program on Improving Food Quality and Value (93430).

Funded

- Alavi (PI), Adhikari (Co-PI), Kidd (Co-PI), Muturi (Co-PI). 2009. Development and promotion of healthy snack products for school children. Funded (internal): \$11,200.
- Adhikari. 2008. Descriptive sensory analysis of black walnut cultivars and types of different colors. \$3,200 from Dr. Michele Warmund of Horticultural Sciences at University of Missouri-Columbia.
- Adhikari. 2007. Can proteomics be used to screen super-tasters? Funded (internal): USRG & CHE-SRO, \$2,900.
- Medeiros (PI), Adhikari (Co-PI). 2006. Acquisition of gas chromatograph – mass spectrometer (GC-MS) for the human nutrition department to study the quality of functional foods. Funded: USDA-NRI, \$50,000.
- Adhikari. 2006. Big-12 Fellowship. Sensory and instrumental analyses of beef products and data analyses using multivariate statistical tools. Funded (internal): \$2,400. Carried out at Dr. Rhonda Miller's lab in Texas A&M (June 3-15, 2007).
- Adhikari. Interaction among three flavor compounds as measured by head space solid phase microextraction – gas chromatography (HS-SPME-GC) and sensory intensity ratings. Funded (internal): USRG & CHE-SRO, \$4,800.
- Adhikari. Development of genetic algorithms and artificial neural networks for sensory data analyses. Funded (internal): SRO-CHE (College of Human Ecology, K-State) \$1,500.

Assistant Professor

Sep 2003 – Mar 2005

California State Polytechnic University, Pomona, CA

- Adhikari. Development of strawberry-flavored yogurt beverages containing synbiotics. Funded: ARI (Agricultural Research Initiative – Cal State System) \$10,000.
- Adhikari. Enhancing research capabilities of human nutrition and food science department through acquisition of gas chromatograph-mass spectrometer. Funded: USDA \$40,000 and ARI \$40,000.
- Adhikari. Characterization of some commercially available Hispanic cheeses. Funded: ARI \$21,800 and RSCA (Research, Scholarship, and Creative Activities – Cal Poly Pomona) \$3,500.

Post-Doctoral Fellow & Graduate Research Assistant

Jan 2001 – Aug 2003

University of Missouri, Columbia, MO

I initiated and wrote the following “funded grants” for various faculties in the department. Because University policy did not allow Ph.D. students or Post-Doctoral Fellows to put their names as Principal or Co-Principal Investigators (PI or Co-PI), I have put the name of the PI for each proposal.

- Flavor threshold as affected by interaction and synergy among three dairy flavors (PI: Dr. Hildegard Heymann). *Funded by Research Council, University of Missouri. Amount: \$4,400. June 2002 – Dec 2002.*
- Manufacture of Process Cheese with Extrusion Technology (PI: Dr. Ingolf Grün). *Funded by Research Council, University of Missouri. Amount: \$4,500. June 2002 – Dec 2002.*
- Flavor formulation of lower fat ice cream by instrumental and sensory approaches (PI: Ingolf Grün). *Funded by USDA. Amount: \$108,000. Jan 2001 – Dec 2002.*

- Microencapsulation on bifidobacterial survival in yogurt (PI: Dr. Azlin Mustapha).
Funded by University of Missouri Research Board. Amount: \$30,000. July 1998 – Dec 2000.

RESEARCH ADVISING

Assistant Professor

Apr 2005 – Present

Kansas State University, Manhattan, KS

Major Advisor

Lauren Dooley, MS student, Graduated Dec 2007

Brandon Bell, MS student, Expected Graduation July 2009

Natnicha Bhumiratana, PhD student, Expected Graduation May 2010

I have 3 MS advisees (Nicole Falk, Amy Mahoney, and Elyse Cottone) through the distance program. They are all expected graduate May 2010.

Committee Member

Suzanne Ryan, MS student (Animal Science), Graduated May 2008

Jeehyun Lee, PhD Candidate, Human Nutrition (Sensory Analysis)

Martin Talavera, PhD Candidate, Human Nutrition (Sensory Analysis)

Ziad Matta, PhD Candidate, Human Nutrition (Sensory Analysis)

Kelly Thompson, PhD Student, Hospitality Management & Dietetics

Bo-Kang Liou, Food Science – University of Missouri, Graduated with PhD Dec 2006

Ting-Ning Lin, PhD Student, Food Science – University of Missouri

Diane Helms, MS Student, Distance MS program in Food Science at K-State

Alexandria Kerr, MS Student, Distance MS program in Food Science at K-State

Outside Chair

Shanna Hutchison, Animal Science, Graduated with PhD, Dec 2007

Angelo Aguilar, Chemistry, Graduated with PhD, Dec 2008

Undergraduate Research Advising

Meghan Hampton

Kaycee Dragastin

Tracy Lee

Kathy Nguyen – Bridges (NIH) Scholar

Assistant Professor

Sep 2003 – Mar 2005

California State Polytechnic University, Pomona, CA

Major Advisor

Nancy Gonzalez, MS Student, Graduated Jun 2006

Committee Member

Diana Frost, MS Student, Graduated Dec 2005

TEACHING

Assistant Professor

Apr 2005 – Present

Kansas State University, Manhattan, KS

• Fall 2008

1. Sensory Analysis Applications of Statistics HN 851 (3 CR)
Overall Effectiveness as a Teacher: 4.0/3.7 (Raw/Adjusted)

• Spring 2008

1. Science of Food HN 413 (4 CR)
Overall Effectiveness as a Teacher: 4.0/4.2 (Raw/Adjusted)

• Fall 2007

1. Sensory Evaluation HN 701 (3CR)

- Overall Effectiveness as a Teacher: 4.0/3.5 (Raw/Adjusted)
- 2. Sensory Evaluation HN 701, online (3CR)
- Spring 2007
 - 1. Science of Food HN 413 (4 CR)
 - Overall Effectiveness as a Teacher: 3.9/4.1 (Raw/Adjusted)
- Fall 2006
 - 1. Sensory Analysis Applications of Statistics HN 851 (3 CR)
 - Overall Effectiveness as a Teacher: 4.1/3.9 (Raw/Adjusted)
 - 2. Sensory Evaluation HN 701 (3CR) – Team taught with Dr. Edgar Chambers IV (instructor of record) and Dr. Delores Chambers
 - Overall Effectiveness as a Teacher: 4.5/4.0 (Raw/Adjusted)
 - 3. Sensory Evaluation HN 701, online (3CR)
 - Overall Excellence of Teacher: 4.6/4.4 (Raw/Adjusted)
- Spring 2006
 - 1. Science of Food HN 413 (4 CR)
 - Overall Effectiveness as a Teacher: 3.9/4.0 (Raw/Adjusted)
- Fall 2005
 - 1. Sensory Evaluation HN 701 (3CR)
 - Overall Effectiveness as a Teacher: 3.9/3.6 (Raw/Adjusted)
 - 2. Sensory Evaluation HN 701, online (3CR)
 - Overall Excellence of Teacher: 4.7/4.2 (Raw/Adjusted)
 - 3. HN 780 – Advised one student on developing a sensory project on energy drinks.
 - 4. Participated in HN 995 Manuscript Publishing Panel Discussion.

Assistant Professor

Sep 2003 – Mar 2005

California State Polytechnic University, Pomona, CA

- Fall 2003
 - 1. Experimental Food Science FN 321/321L (4 units) – team taught.
 - Student evaluation score: 1.54 (1 = Excellent; 5 = Poor).
 - 2. Unit operations in Food Processing FST 317/317L (4 units) – team taught.
- Winter 2004
 - 1. Food Chemistry FST 420/420L (4 units).
 - Used WebCT to administer the course.
 - 2. Advanced Food Preservation/Processing FN 599 (3 units).
- Spring 2004
 - 1. Experimental Food Science FN 321/321L (4 units).
 - Used BlackBoard to administer the course.
 - Student evaluation score: 1.43 (1 = Excellent; 5 = Poor).
 - 2. Food Analysis FST 422/422L (4 units).
 - Used WebCT to administer the course.
- Fall 2004
 - 1. Experimental Food Science FN 321/321L (4 units).
 - 2. Food Process Engineering FST 332/332L (4 units).
- Winter 2005
 - 1. Food Chemistry FST 420/420L (4 units).
 - Used WebCT to administer the course.
 - 2. Advanced Food Chemistry FN 599 (3 units).
- Student Advising

I was the academic advisor of 12 undergraduate Food Science and Technology students.

- Other Activities

- I was part of a 5-member committee to restructure the Food Science & Technology curriculum to conform to IFT standard for undergraduate education in Food Science.
- Taught “Physical Principles for Food Processing (FS 250; 3 CR)” to Food Science students at University of Missouri-Columbia during Winter 2004 semester. This effort was voluntary and I used the distance learning features of WebCT (Whiteboard) to administer the course to the students.
- Worked to set up a pilot ice cream processing facilities to increase the recruitment possibilities of Food Science & Technology students. Equipment worth \$30,000 was donated by industry towards building the pilot plant.

Instructor – Dairy/Food Processing
University of Missouri, Columbia, MO

Jan 2001 – Dec 2002

- Winter 2001 & 2002

Physical Principles for Food Processing FS 250 (3 CR)
Also, extended and taught the same course, simultaneously, as a 300 level Food Process Engineering problems course for graduate students.
Used WebCT to administer the course.
Student evaluation score: 4.6 (2001) & 3.9 (2002) (5 = Excellent; 1 = Poor).

- Fall 2001 & 2002

1. Principles of Dairy Food Science FS 231 (3 CR)
Used WebCT to administer the course.
Student evaluation score: 4.3 (2001) & 4.1 (5 = Excellent; 1 = Poor).
2. Coached the dairy judging team for regional and national collegiate dairy products evaluation contest.

- Summer 2002

Thermal Processing of Foods FS 300, problems course (3 CR).
Student evaluation score: 3.9 (5 = Excellent; 1 = Poor).

- Student Advising

- Advised 2 graduate students and 4 undergraduate students on various sensory-related research projects.
- Helped Dr. Hildegard Heymann in teaching the lab section of “Sensory Evaluation of Foods (FS 375; 4 CR)” in Winter 2002.
- Guest lectured in “Engineering Analysis of Bioprocesses (BE 210; 3 CR)” (The first 8 lectures) in Fall 2002.
- Guest lectured in “Food Chemistry I & II (FS 309 & FS 409)” in Fall 2001 and Winter 2002.
- Took part in Food Science Institute (June, 2001 & 2002) as an instructor to teach high school agricultural education teachers about food science.

WORK

Project Manager

Jan 1996 – Jul 1997

Kwaliti Ice Creams (India) Limited, Calcutta, INDIA
Subsidiary of Unilever, INDIA

- Project coordinator for the installation and commissioning of 20,000 cu ft poly-urethane foam sandwich panel cold room (-35°C) for storage of ice cream.
- Responsible for techno-commercial evaluation and installation of renovations/additions to process/refrigeration equipment.
- Managed the refrigeration staff of 3 off-site ice cream warehouses.

Assistant Project Manager

Jan 1994 – Dec 1995

Kwality Ice Creams (India) Limited, Calcutta, INDIA

- Responsible for techno-commercial evaluation of renovations/additions to process/refrigeration equipment.
- Supervised the maintenance of ice cream process equipment.

Dairy Technologist

May 1990 – Dec 1993

Kwality Ice Creams (India) Limited, Calcutta, INDIA

- Supervised the maintenance of ice cream process equipment.
- Assisted the Project Manager in renovation of the ice cream processing plant, including installation/commissioning of process equipments.

EXPERTISE

RESEARCH

- Sensory analyses of foods, mainly Descriptive Analysis (Flavor and Texture).
- Compusense®, data collection software.
- Chemical Analyses (GC-MS, HPLC & Spectrophotometry).
- Texture profile analysis (instrumental).
- Dairy Processing.
- Microbiological Analyses.
- Data Analyses using advanced statistical packages (SAS®, Unscrambler®, Senstools®, XLSTAT).

TEACHING

- Sensory Analysis of Food.
- Food/Dairy Chemistry.
- Food/Dairy Processing.
- Food Process Engineering.
- Use of ***K-State Online***, ***WebCT*** and ***BlackBoard*** (course management softwares) for teaching.

SERVICE

Assistant Professor

Apr 2005 – Present

Kansas State University, Manhattan, KS

- Member of Graduate Council (subcommittee: Committee on Planning), 2006-2009
- Member of College of Human Ecology Diversity Committee, 2006-2007
- Member of Food Science Institute Graduate Coordinating Council, 2006-2008
- Member of Undergraduate General Education Council, 2007-2008

Assistant Professor

Sep 2003 – Mar 2005

California State Polytechnic University, Pomona, CA

- Member of Dietetic Internship Selection Committee.
- Temporary member of Cal Poly Pomona's Research Council.

MANUSCRIPT REVIEW

- Editorial Board member of Journal of Sensory Studies (appointed Jan 2009)

- American Journal of Enology and Viticulture
- International Dairy Journal
- Journal of Food Science
- Journal of the Science of Food and Agriculture
- Journal of Food Quality
- International Journal of Food Science and Technology

AWARDS

- National IFT Graduate Fellowship, 2000 – 2001.
- Professional Presentation Travel Fellowship, Graduate School, University of Missouri, 2000 – 2001.
- Eugene V. Nay Scholarship, Department of Food Science, University of Missouri, 2000 – 2001 & 1999 – 2000.
- National IFT Letter of Merit, 1999 – 2000.
- Curators Grant-in-aid Scholarship, University of Missouri, 1998 – 1999.
- Junior National Dairy Research Institute Fellowship, India, 1987 – 1989.

MEMBERSHIPS – PROFESSIONAL

- Society of Sensory professionals, 2008 – present
- Institute of Food Technologists (IFT), 1998 – present.
- IFT Sensory Evaluation Division, 2003 – present.
- IFT Dairy Foods Division, 2008 – present.
- American Society for Testing and Materials (ASTM International), 2006 – present.
- American Chemical Society, 2007 – present.
- American Dairy Science Association, 1999 – 2006

MEMBERSHIPS – SOCIETIES

- Gamma Sigma Delta, Honor Society of Agriculture, 2007 – present.
- Sigma Xi, the Scientific Research Society, 1999 – 2008.

PUBLICATIONS

Peer-reviewed research articles

- Adhikari K*, Cole A, Grün I, Heymann H, Hsieh F, Huff H. Physical and sensory characteristics of processed cheeses manufactured by extrusion technology. J Sci Food Agric (under revision).
- Dooley LM, Adhikari K*, Chambers IV E. 2008. A general lexicon for sensory analysis of texture and appearance of lip products. J Sensory Studies (in press).
- Linhardt R, Adhikari K*, Grün I, Welker S. 2008. Consumer sensory test for seven varieties of rice in Osh (pilaf) at four different locations in Uzbekistan. J Food Qual 31: 394-401.
- Gajula H, Alavi S, Adhikari K, Herald T. 2008. Pre-cooked bran enriched wheat flour using extrusion: dietary fiber profile and sensory characteristics. J Food Sci 73: S173-9.
- Adhikari K*, Hein KA, Elmore JR, Heymann H, Willott AM. 2006. Flavor threshold as affected by interaction and synergy among three dairy flavors. J Sensory Studies 21:626-43.
- Stahl CA, Heymann H, Adhikari K, Berg EP. 2006. Pork quality attributes associated with carcass bilateral variation. J Anim Sci 84:456-62.

- Lorenzen CL, Davuluri VK, Adhikari K, Grün IU. 2005. Effect of end-point temperature and degree of doneness on sensory and instrumental flavor profile of beefsteaks. *J Food Sci* 70:S113-8.
- Adhikari K, Keene MP, Heymann H, Lorenzen CL. 2004. Optimizing beef chuck flavor and texture through cookery methods. *J Food Sci* 69:SNQ174-80.
- Adhikari K, Heymann H, Huff H. 2003. Textural characteristics of lowfat, fullfat, and smoked cheeses: sensory and instrumental approaches. *Food Qual Pref* 14:211-8.
- Adhikari K, Mustapha A, Grün IU. 2002. Survival and metabolic activity of microencapsulated *Bifidobacterium longum* in stirred yogurt. *J Food Sci* 68:275-80.
- Adhikari K, Grün IU, Mustapha A, Fernando LN. 2002. Changes in the profile of organic acids in set and stirred yogurts during manufacture and refrigerated storage. *J Food Qual* 25:435-51.
- Grün IU, Adhikari K, Li C, Li Y, Lin B, Zhang Z, Fernando LN. 2001. Changes in the profile of genistein, daidzein and their conjugates during thermal processing of tofu. *J Agric Food Chem* 49:2839-43.
- Adhikari K, Mustapha A, Grün IU, Fernando L. 2000. Viability of microencapsulated bifidobacteria in set yogurt during refrigerated storage. *J Dairy Sci* 83:1947-51.
- Adhikari K, Arora KL. 1994. Development of mellorine type frozen desserts. 1. Effect of emulsifiers and stabilizers. *Ind J Anim Sci* 64: 526-533.
- Adhikari K, Arora KL. 1993. Development of mellerine type frozen desserts. 2. Effect of sodium caseinate and corn syrup. *Ind J Anim Sci* 63: 554-556.

Peer-reviewed proceeding

- Lee J, Chambers D, Adhikari K, Yoon Y. 2007. Flavor and volatile compound changes of green tea when infused multiple times. O-CHA 2007: The 3rd International Conference on O-CHA (Tea) Culture and Science. Pr-P-116: 1-2.

Presentations (2008)

- Dragastin K, Adhikari K, Soontrunnarudrungsri A, Chambers D. 2008. Comparison of flavor volatiles of raw and cooked Thai rices of different varieties. **Poster** presented at bi-annual ACS meeting, Philadelphia, Pennsylvania, August 16-20.
- Yoo J, Alavi S, Adhikari K, Haub MD, Aberle RA, Huber G. 2008. Rice-shaped extruded kernels: Grains for Hope. **Poster** presented at AACC International Meeting, Honolulu, Hawaii, September 21-24.
- Adhikari K, Huerta-Montauti D, Miller RK, Savell JW. 2008. Alternate Muscles for Beef Fajitas. **Poster** presented at the inaugural conference of the Society of Sensory Professionals, held at Cincinnati Marriott at RiverCenter, Covington, Kentucky, from November 5-7.
- Adhikari K, Dooley L, Chambers IV E. 2008. Lexicon for lip products. **Poster** presented at the inaugural conference of the Society of Sensory Professionals, held at Cincinnati Marriott at RiverCenter, Covington, Kentucky, from November 5-7.
- Soontrunnarudrungsri A, Adhikari K, Chambers D, Dragastin K. 2008. Relationship between descriptive attributes and flavor volatiles in five varieties of Thai rices. **Poster** presented at the inaugural conference of the Society of Sensory Professionals, held at Cincinnati Marriott at RiverCenter, Covington, Kentucky, from November 5-7.
- McGraw S, Warmund M, Elmore J, Adhikari K. 2008. Descriptive sensory analysis of black walnuts. **Poster** presented at the inaugural conference of the Society of Sensory Professionals, held at Cincinnati Marriott at RiverCenter, Covington, Kentucky, from November 5-7.

Presentations (2007)

- Dooley L, Adhikari K, Chambers IV E. Sensory characteristics of lactose-free milks: comparison with regular milks. **Poster** presentation; The 7th Pangborn Sensory Science Symposium, from 12-16 August 2007 in Minneapolis, USA.
- Laban T, Adhikari K, Heymann H, Grün I. Effects of milkfat and fat replacers on overall flavor release in strawberry-flavored ice creams by time intensity methodology. **Poster** presentation; The 7th Pangborn Sensory Science Symposium, from 12-16 August 2007 in Minneapolis, USA.
- Gajula H, Alavi S, Adhikari K, Herald T. Pre-cooked fiber-enriched wheat flour obtained by extrusion: Functional, nutritional and baked product sensory properties. **Poster** presentation (Abstract published in Cereal Foods World 52:A41); 2007 AACC International Annual Meeting, San Antonio, Texas, from 7-10 October.
- Lee J, Chambers D, Adhikari K, Yoon Y. Flavor and volatile compound changes of green tea when infused multiple times. **Poster** presentation; The 3rd International Conference on O-cha (Tea) Culture and Science at Shizuoka, Japan, November 2-4, 2007.
- Adhikari K. 2007. Multivariate 101. **Talk** presented to the meat science and food science faculty and students at Texas A&M University as part of the Big-12 Fellowship (June 11, 2007).

OTHER PROFESSIONAL ACTIVITIES

- Hosted 200 students from Susan B Anthony and Eisenhower Middle schools in Nov 2008. The students attended a 45 minute workshop on “Five Senses and Food.”
- Introduction to Sensory Evaluation of Wine, October 11-12, UC Davis Extension, Davis California.
- Summer 2008, I mentored a high school biology teacher (Erica Huggard from Emporia High School), who developed a lesson plan entitled “A Little Taste of Biology.” The developed lesson plan is an introduction to biology using the taste mechanism in humans. Erica was able to publish her lesson plan in the Kansas Association of Teachers of Science Winter 2009 newsletter.
- I participated as an instructor in the GROW (Girls Researching Our World) workshop this past summer, and hopefully I have been able to spark interest in some of these middle school girl students to make science their career.
- Advised the Elaine Skinner competition teams in 2006, 2007 and 2008. The team won the 1st prize in 2006 and 2007.
- Co-advised the Food Science quiz bowl teams in 2005 and 2006
- The Sensory Analysis Center hosted Dr. Rhonda Miller (Professor of Meat Sensory Science at Texas A&M University, College Station) in Spring 2008. I coordinated this effort, and Dr. Miller delivered a lecture on ‘consumer survey of beef tenderness’ to the HN 841 class and the sensory analysis graduate students.
- The Sensory Analysis Center hosted Dr. Jean-Francois Meullenet (Associate Professor of Sensory Science at University of Arkansas, Fayetteville) in Fall 2007. I coordinated this effort, and Dr. Meullenet delivered a lecture on ‘relating sensory data to instrumental measurement data’ to the HN 701 class and the sensory analysis graduate students.
- Acting Chairman of E18.03 (Sensory Theory & Statistics) at the ASTM International Fall Meeting, October 17-19, 2007, Tampa, Florida, in the absence of the chairperson.

- I was the Dairy Foods Career Development Event (FFA) coordinator in 2007.
- Appointed the vice-chairman of E18.03 (Sensory Theory & Statistics) at the ASTM International Spring Meeting, April 17-19, Norfolk, Virginia
- Seminar on Advances in Affective Scales for Sensory Research (0.3 Continuing Education Units), April 18, 2007, Norfolk, Virginia during ASTM International Spring Meeting.
- USDA-CSREES Grantsmanship Workshop (November 8-9, 2006, Kansas City, MO).
- ASTM International Meeting (October 25-27, 2006, Toronto, Canada). I attended the subcommittee meeting that is working on – “Standard Guide for Measuring and Tracking Sensory Descriptive Panel and Assessor Performance.” Also, was part of the study group that is looking into Sensory-Instrumental Correlations.
- Study tour to Thailand (July 24-August 3, Bangkok, Thailand). All three sensory analysis faculty and 8 graduate students went to Thailand for a cultural and culinary experience. Three major Universities hosted us during the tour.
- Reviewed ‘content’ section the book “Statistical Methods in Food and Consumer Research by Gacula, Singh and Bi, 2nd Edition, Academic Press.”
- ASTM International Meeting (April 25-26, 2006, Atlanta, GA). I attended the subcommittee meeting that is working on – “Standard Guide for Measuring and Tracking Sensory Descriptive Panel and Assessor Performance.”
- Advanced Compusense® (computerized data collection system) training (New Orleans) on July 12-13, 2005.
- K-State online (course management software) at K-State, August 4, 2005.
- University-wide assessment workshop (Cal Poly Pomona), January 22-23, 2005.
- Teacher’s Scholar’s Summer Institute – a workshop for teachers and scholars, (Cal Poly San Luis Obispo), June 15-18, 2004.
- BroncoDirect (PeopleSoft®), instructor’s role at Cal Poly Pomona, May 27, 2004.
- Academic advising (undergraduate) workshop – level II at Cal Poly Pomona, April 9, 2004.
- Blackboard 6.0 (course management software) at Cal Poly Pomona, March 24, 2004.
- Assessment workshop (College of Agriculture) at Cal Poly Pomona, March 22, 2004.
- Academic advising (undergraduate) workshop – level I at Cal Poly Pomona, February 27, 2004.
- WebCT 4.0 (course management software) at Cal Poly Pomona, December 16, 2003.
- Partnership and opportunities grant workshop (USDA) at Cal Poly Pomona, December 2-3, 2003.
- Institutional Review Board workshop at Cal Poly Pomona, January 13, 2004.
- University-wide assessment café, September 23, 2003.
- Learning and writing workshop at Cal Poly Pomona, September 15, 16 and 17, 2003.