

CURRICULUM VITAE

Qun Sun

Assistant Professor of Enology

Department of Viticulture & Enology / Viticulture & Enology Research Center

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Education

- 8/2007 – 5/2011 Cornell University, Ph.D. in Food Science and Technology (in Wine Chemistry)
9/2002 – 7/2005 Southwest Agricultural University (SWAU), China M.S. in Food Science
9/1998 – 7/2002 Southwest Agricultural University (SWAU), China, B.S. in Food Science

Work and Research Experience

- 8/2017 – Present **Assistant Professor, Enology, California State University, Fresno**
Department of Viticulture & Enology
Teaching and research
- 1/2016 – 5/2016 **Lecturer, California State University, Fresno**
Department of Food Science & Nutrition
Teaching Food Analysis lecture and lab
- 4/2011 – 7/2015 **Food Scientist, International Food Network, Inc.**
Planning and designing research projects for product development; independently coordinating pilot and plant trials
Writing reports and proposals for clients
Working areas: Product development and scale up, sensory evaluation, analytical testing, statistics, cost improvement
- 8/2007 – 5/2011 **Graduate Research Assistant, Cornell University**
Supervisor: Dr. Gavin Sacks, Dr. Justine Vanden Heuvel & Dr. Terry Acree
Chemosensory and viticultural studies of hybrid grape species and resulting wines (Ph.D. dissertation)
- 6/2010 – 1/2011 **Intern, Del MONTE Pacific**
Collaborate with Marketing (MBA) students to create a new functional food product from scratch and position it in a new market under the mentorship of experienced innovators of the Innovation Interface at Cornell
- 7/2006 – 7/2007 **Research Assistant Volunteer, Cornell University**
Supervisor, Dr. Yong D. Hang
Controlling methanol content in grappa from fermented grape and apple pomace
- 8/2004 **Exchange Visiting Student, Prince of Songkhla University**
Department of Food Science & Nutrition (Thailand)
- 9/2002 – 7/2004 **Graduate Research Assistant, Southwest Agricultural University (Chongqing, China)**
Advisor, Dr. Jianquan Kan
Development and application of microporous starch to food products

7/2002 – 8/2002

Undergraduate Research Thesis, Southwest Agricultural University (Chongqing, China)

Advisor, Dr. Jianquan Kan

Development of novel fermented soybean paste

Publications and Conference Papers

1. Sun, Q., Sacks, G., Lerch S. and Vanden Heuvel, J.E. 2012. Impact of shoot and cluster thinning on yield, fruit composition, and wine quality of Corot noir. ***American Journal of Enology and Viticulture***. 63, 49-56.
2. Sun, Q., Sacks, G., Lerch S. and Vanden Heuvel, J.E. 2011. Impact of shoot thinning and harvest date on yield components, fruit composition, and wine quality of Marechal Foch. ***American Journal of Enology and Viticulture***. 62, 32-41.
3. Sun, Q., Gates, M., Lavin E. Acree T. and Sacks G. 2011. Comparison of odoractive compounds in grapes and wines from *Vitis vinifera* and non-foxy American grape species. ***Journal of Agricultural and Food Chemistry***. 59, 10657-10664.
4. Sun, Q., E., Lavin, E., Acree, T. and Sacks, G. Aroma composition of native American grape species wine by SPME-GC/O/MS. American Chemical Society National Meeting 2010.
5. Sun, Q., Sacks, G., Lerch S. and Vanden Heuvel, J.E. Impacts of shoot thinning and harvest date on the polyphenol and volatile composition of Marechal Foch. American Society for Enology and Viticulture-Eastern Section Annual Meeting 2010.
6. Sun, Q., Vanden Heuvel, J.E., Lavin, E., Acree, T. and Sacks, G. Aroma composition of a red interspecific grape variety (Marechal Foch) by SPME-GC/O/MS. American Chemical Society National Meeting 2009.
7. Sun, Q., Sacks, and Vanden Heuvel, J.E. Chemosensory and Viticultural Study of Marechal Foch. Cornell Recent Advances in Viticulture & Enology (CRAVE), 2008.
8. Hang, Y.D., Woodams, E.D. and Sun, Q. Effect of grape variety and formation time on the methanol content of grappa. Institute of Food Technologists Annual Meeting, 2007.
9. An, L., Sun, Q. and Zheng, W. Investigation of formaldehyde background of marine products from East China Sea. ***Chinese Journal of Food Hygiene***. 2005 (6): 524-527.
10. Li, J. and Sun, Q. Advances in research of the content, forming mechanism and inspection methods for formaldehyde in aquatic products (I). ***Chinese Fishery***. 2005 (9): 65-66.
11. Sun, Q., Kan, J. and Zhao, G. The properties of soybean peptides and applications in food industry. ***Journal of Cereals & Oils*** (Chinese), 2003 (12): 11-13.
12. Sun, Q., Kan, J. and Zhao, G. Research progresses of genistein. ***Journal of Cereals & Oils*** (Chinese). 2003 (2): 44-46.
13. Sun, Q., Kan, J. and Zhao, G. Research advances in structure-activity relationship of active polysaccharides. ***Guangzhou Food Science and Technology*** (Chinese). 2004, 20 (1): 104-106.
14. Sun, Q., Shen, G. and Wu, S. Preparation of fermented soybean paste. ***Jiangsu Condiment and Subsidiary Food*** (Chinese). 2004, 21 (B10): 26-28.

Teaching

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| 2016 | Lecturer, California State University, Fresno, for course Food Analysis |
| 2014 | Mentoring Cornell Disney – IFTSA Product Development Competition team, “Finding Dory and Friends” won the Grand Prize |
| 2009 | Teaching assistant for Wine & Grape Flavor Chemistry |
| 2009 | Mentoring an exchange student from Tokyo University of Agriculture and Technology to conduct a research project |
| 2008 | Teaching assistant for Understanding Wine and Beer |
| 2004 | Teaching assistant for Food Chemistry |

Awards and Honors

- Western NY IFT Scholarship for Excellent Graduate Student (2010)
- Vitasoy and Lo Fellowship (2010), Cornell University
- Downing Graduate Student Excellence Award (2009), Cornell University
- Western NY IFT Travel Scholarship (2008), Western NY IFT
- Distinguished M.S. Graduate (2005), SWAU
- Distinguished B.S. Graduate (2002), SWAU
- Outstanding Student Leader (1999-2001, consecutively), SWAU
- He Kang Scholarship (China Agricultural Science and Education Foundation) (1999)
- First Place Scholarship for Excellence in Food Science (1999-2011, consecutively), SWAU

Services

2015.1 – 2015.7	Secretary and treasurer of Toastmasters Club at Cornell Business and Technology Park
2014.1 & 2015.1	Technical research paper reviewer for IFT Product Development & Ingredient Innovations Division; competition judge for IFT Sensory and Consumer Sciences Division
2010.8 – 2011.5	Team leader, Danisco 2011 Knowledge Award New Product Competition
2010.6 – 2011.6	President, Chinese Students and Scholars Association at Cornell (NYSAES)
2010.2 – 2010.5	Scholarship committee member, Advancement of Agricultural Studies for Geneva, NY-area high school student scholarship
2009.12 & 2010.1	Volunteer for Geneva NY Community Lunch Program
2008.7 & 2009.7	Volunteer for Finger Lakes Wine Festival
2000 – 2001	President, Student Association for College of Food Science, SWAU

Workshop Training and Certification

- Certified Food Scientist (CFS), 2013, Institute of Food Technologists
- Business Research report Writing certificate, 2013, Business Writing Center
- American Chemical Society Flavor Research Workshop, 2010, Boston, MA
- Consumer Market Research Workshop, 2010, Cornell University
- Juice HACCP certification Course, 2010, Cornell University
- Better Process Control School – FDA-certified certificate for acidified and low acid foods, 2009, Cornell University

Professional Societies

- Institute of Food Technologists (IFT)
- American Chemical Society (ACS)