

Academic Curriculum Vitae

Education and academic career

2022–present: PhD in Food Engineering and Biotechnology, Free University of Bozen-Bolzano, Bolzano, South Tyrol, Italy

My PhD research focuses on sustainable wine production in South Tyrol, utilizing PIWI grape cultivars. I employ advanced analytical techniques such as HPLC, GC×GC-MS, and sensory analysis to investigate the impact of these cultivars on wine quality. Statistical methods (PCA, MFA, PLS-R) and R programming further support my research. This work is expected to result in publications in high-impact factor journals. I have presented at a number of international conferences. My PhD program concludes on 31st December 2024.

2021: WSET Level 3 Award in Wines, Wine & Spirits Education Trust/Bacchus Enterprises, Brisbane, Qld, Australia

Overall Pass with Merit. Theory: Pass with Distinction; Tasting: Pass with Merit.

This is an advanced level wine certificate that delves deeper into the world of wines. This course was delivered on behalf of WSET by Jenny Polack, Bacchus Enterprises.

2013–2020: MPhil in Oenology, University of Adelaide, Adelaide, SA, Australia.

The work involved advanced statistical analysis (e.g. Principal Component Analysis) using GNU R. Research examined links between climate and colour in Pinot Noir wines, as well as using metabolomic techniques (in collaboration with Institut Heider, Germany, and the Université de Bourgogne & AgroSup Dijon, France) to investigate organic and inorganic chemical markers for regionality in commercial Australian Pinot Noir wines. This involved project coordination and collaboration at national and international levels.

The research resulted in papers: one paper was published by *Food Chemistry*, and another was published in *Vitis*. I presented a brief talk on the research project at the Crush 2015 conference held in Adelaide, and a short talk (5 minute) at the XIIIth International Terroir Congress organised by the University of Adelaide (held online). I also reviewed papers for *Food Chemistry* and *Comprehensive Reviews in Food Science and Food Safety*.

2016: Graduate Certificate in TESOL (Teaching English to Speakers of Other Languages), Griffith University, Brisbane, Qld, Australia.

The course included academic work, teaching observations, and practical teaching.

2009–2010: Graduate Diploma in Oenology, University of Adelaide, Adelaide, SA, Australia.

The course covered the theory and practice of winemaking and aspects of viticulture.

2004–2007: Bachelor of Science with Honours, University of New England (UNE), Armidale, NSW, Australia.

B.Sc., majoring in Ecology, 2004 – 2007

B.Sc.(Hons II(1)), Systematic Botany, 2007

My research project focussed on species limits in *Xerochrysum bracteatum* (Vent.) Tzvelev, a species complex in Asteraceae. I presented a poster on my research at the Australian Systematic Botany Association Conference in Adelaide in 2008.

1999–2001: Secondary Education (A Levels): Christ the King 6th Form College, London, UK.

1995–1999: Secondary Education (GCSEs): Archbishop Michael Ramsey College, London, UK.

Work experience

March 2022–present: Teaching Assistant, Free University of Bozen-Bolzano, Bolzano, BZ, Italy

I am assisting my PhD supervisor with laboratory-based practical lessons for coursework students.

February 2017–December 2021: Freelance Scientific Copy-Editor.

Editing scientific articles for authors from around the world in my areas of expertise (Botany, Ecology, Viticulture, Taxonomy, and Agronomy). This involves working independently and to tight deadlines.

February 2020–January 2021: English teacher, Minjiang University/China Liberal (Beijing) Education Technology, Fuzhou, Fujian Province, China.

Oral English teacher at Minjiang University and Fuzhou Melbourne Polytechnic. Due to the COVID-19 pandemic, I taught online from Australia.

October 2017–September 2019: Volunteer English tutor, TAFE, Brisbane, Qld, Australia.

Volunteered one day a week as a classroom assistant as part of the Adult Migrant English Program (AMEP) and the Skills in Education and Employment (SEE) program.

November 2011–March 2012: Cellar hand, Heritage Estate, Cottonvale, Qld, Australia.

Worked under winemaker John Handy, including part of the 2012 vintage.

August 2011: Stagiaire, Remoissenet Père et Fils/CFPPA Beaune, Beaune, Côte d'Or, France.

Intern ('stagiaire') during harvest period (August-September), as part of the CFPPA Beaune's "Odyssey in Burgundy" exchange programme. Involved three weeks working in a winery, and a week of classes.

October–November 2010: Cellar hand, Furleigh Estate, Salway Ash, Bridport, Dorset, UK.

Worked four weeks during harvest as a vintage cellar hand in a medium-sized UK winery.

2008–2009: Scientific Assistant & Volunteer, Queensland Herbarium (BRI), Brisbane, Qld, Australia.

Scientific Assistant: March 2008–June 2008. Mounting/databasing herbarium specimens.

Volunteer: July 2008–July 2009. Taxonomic identification of plant specimens.

February 2006–October 2007: Student IT Officer, Mary White College, UNE, Armidale, NSW, Australia.

Provided technical support to staff & students, maintained college computer lab and staff computers.

Language skills

English: mother tongue

French: A2 (pre-intermediate, self-assessed):

Italian: A1 (basic user, self-assessed)

German: A1 (basic user, self-assessed)

Mandarin: A1 (basic user, self-assessed)