

# University Academic Curriculum Vitae

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Personal information

Name: Konstantinos Theodosiadis Oulountag

Education since leaving school

- 2023 – present: PhD Food Engineering and Biotechnology, Free University of Bozen – Bolzano  
Research Project: Microbiome and human axis
- 2019 – 2020, MSc Food Science, University College Cork,  
Research Project: Method optimisation for studying proteolysis in human milk (pathways of proteolysis)
- 2018 – 2019, Higher Diploma Food Science and Technology, University College Cork, Research Project: Sugar taxation, health impacts and alternative sweeteners
- 2011 – 2017, BSc Chemistry, University of Crete,  
Final Year Research Project: Analysis of drugs and psychotropic substances in human tissue using UPLC-MS/MS

Professional experience

From / to	Job title	Name of Institution	Responsibilities
2020 - 2022	R&D Graduate	Wyeth Nutrition Nestlé	Part of Science and Technology group, provided scientific insight for process development, developed new capillary electrophoresis analytical method, validated the ISO 23293 method for laboratory use, extended use of CE-LIF instrument
2017 - 2018	Laboratory Assistant	Greek Army's laboratory (certification of fuels, destined for military vehicles)	Performed quality control on military vehicles' fuels and oils, analysed and processed test results, studied Army's Spectrophotometric Oil Analysis Programme (SOAP), specialised in Spectrum Analysis of Mineral Oils, successfully completed projects of critical importance under pressure
Summer 2016	Laboratory Assistant	Ktima Gerovassiliou (Winery), Greece	Performed quality control of wine, monitored fermentation process, analysed and processed everyday test results, participated in the harvest process, coped with long hours and demanding manual work
Summer 2014	Laboratory Assistant	Akras Flavours GmbH, Vienna, Austria	Part of quality control sector, analysed and processed test results, member of Research and Development team

Other academic responsibilities

*MSc Food Science*: Class representative

Publications	<ul style="list-style-type: none"> <li>– Holger A. Ebhardt, Pierre Ponchon, Konstantinos Theodosiadis, Christophe Fuerer, Marie-Claude Courtet-Compondu, Jonathan O'Regan, Michael Affolter, &amp; Yousef Joubran (2022). Reduction of multiple reaction monitoring protein target list using correlation analysis <i>Journal of Dairy Science</i>, (Vol. 105, Issue 9, September 2022) <a href="https://doi.org/10.3168/jds.2021-21647">https://doi.org/10.3168/jds.2021-21647</a></li> </ul>
Skills	<ul style="list-style-type: none"> <li>– UPLC-MS/MS, Spectrophotometry, Quantitative and Qualitative Analysis, HPLC, LC-MS/MS, UREA-PAGE, CE-SDS/LIF, Gas Chromatography, Microbial cultivation and testing</li> </ul>
Academic Modules	<ul style="list-style-type: none"> <li>– Cheese &amp; Fermented Dairy Products, Material Science for Food Systems, Functional Foods for Health, Food Microbiology I &amp; II, Chemistry of Food Proteins, Macromolecules and Rheology, Sensory Analysis, Flavour and Colour</li> </ul>
Statement of interest	<p>As someone who has spent more than 10 years studying and working in a lab environment, I have familiarised myself with a number of topics, techniques and processes that I believe have prepared me for this position. My work with milk proteins and bioactive peptides during my MSc thesis and my time working with Nestlé has given me a unique insight that I believe will bring value to this project.</p> <p>Throughout my time in laboratories, I have been put in charge of implementing new methods and training colleagues and new employees in the use of said methods.</p> <p>During my time as an MSc student in University Colle Cork and under the supervision of Professor Alan Kelly and in collaboration with the Nestlé Research Centre (NRC) in Lausanne, I was set out to complete my thesis project in Switzerland. However, due to the COVID-19 pandemic, these plans were eventually unfulfilled. This experience left me with a passion for <i>in vitro</i> and <i>in vivo</i> systems looking into digestions of different food matrices, and how these can affect the entirety of the system.</p> <p>Additionally, certain personal life experiences have helped me develop a deep-seated interest in the gut brain axis and how nutrition and diet can affect brain function, mental health and the overall human health.</p> <p>Finally, I believe that my meticulous research and report-writing abilities, alongside my practical and communicational skills, will equip me for a position requiring initiative, reliability and high standards.</p>
Language competence	<p>Greek: Native  English: C2 Mastery of proficiency, written and spoken English.  Certificates: Michigan and IELTS  German: B2</p>