

Professional Experience

PROFESSOR FOR ANALYTICAL CHEMISTRY, BIOANALYTICAL CHEMISTRY AND DIAGNOSTICS

HEAD OF ANALYTICAL TECHNOLOGIES **Since 01/2016**

HEAD OF COFFEE EXCELLENCE CENTER **Since 01/2016**

HEAD OF CENTER FOR ANALYTICAL AND PHYSICAL CHEMISTRY **2008 – 2015**

Zurich University of Applied Sciences, Wädenswil, CH

School of Life Science and Facility Management, Institute of Chemistry and Biotechnology

- Teaching in Bachelor, Master and Post-Graduate programs
- Head of Certificate of Advanced Studies “The Science & Art of Coffee; www.icbc.zhaw.ch/coffee
- Course Director of Life-Sciences Master program in Chemistry, 2009 (Start of ZHAW MSc Program)

CORPORATE COMMUNICATIONS, PUBLIC RELATION MANAGER

09/2006 – 12/2007

Nestlé Nespresso S.A., Paudex, CH

- Reinforce brand image, reputation and awareness of the *Nespresso* brand through media and position *Nespresso* as a super-premium lifestyle brand
- Develop corporate communication platforms to position *Nespresso* as the “Icon of Perfect Coffee”
- Drive corporate communication platforms on Corporate Social Responsibility
- Stakeholder relations

SENIOR GROUP MANAGER: HEAD OF TASTE & AROMA R&D DEPARTMENT

2003 – 2006

Nestlé Product Technology Center (PTC), Singen, D

- Head of R&D Department
- Member of Management Board of the Product Technology Center, Singen
- Participated in transfer of Nestlé R&D Center from Kempththal to CH to Singen/D (2003)
- Reorganized research strategy on flavors for Nestlé Culinary business following sales of FIS (savory flavor unit of Nestlé) in 2001 of Nestlé to Givaudan
- Established strategic partnerships with suppliers for flavor ingredients for culinary business
- Lead global R&D network on salt-reduction and taste enhancers in culinary products
- Developed and launched products of key significance to Nestlé culinary business, e.g.:
 - *Maggi liquid seasoning (Flüssig Würze)* → *most important single product of German market*
 - *Fermented, proprietary ingredients for taste enhancement*
 - *“Fond Frais” in France and “WürzWelt” in Germany (new generation pasty taste ingredients)*
 - *renovated the range of fermented “process flavors” in Europe for dehydrated products*

HEAD OF IN-MOUTH FOOD PERFORMANCE RESEARCH GROUP

04/2003 – 09/2003

Nestlé Research Center, Lausanne, CH

- Head of research group
- Supported strategic business units in the development of coffee, ice-cream and culinary products
- Developed novel analytical technologies, e.g. with start-up company, www.ptrms.com
- Aroma analysis and renovation of the whole range of Nespresso coffees
- Developed communication platform on the business-impact of R&D for Nestlé stakeholders
- Participated on press conferences for new product launches (Nespresso products)

SENIOR RESEARCH SCIENTIST / PROJECT MANAGER

2002 – 2003

Nestlé Research Center, Lausanne, CH

- Flavor Platform Leader – strategy advisor to Head of Research Center

RESEARCH SCIENTIST / PROJECT MANAGER

1995 – 2002

Nestlé Research Center, Lausanne, CH

- Developed ready-to-drink coffee beverages
- Improved aroma recovery processes for soluble/instant coffee

Academic Education & Degrees

CAS (CERTIFICATE OF ADVANCED STUDIES) «UNIVERSITY TEACHING» 2011 – 2012

Zurich University of Teacher Education (PH Zurich); <https://phzh.ch/en/>

MASTERS OF BUSINESS ADMINISTRATION (MBA) 2001 – 2003

Faculty of Business and Economics of the University of Lausanne (HEC-Lausanne), CH

POST-DOCTORAL SCIENCES DEGREES 1991 – 1995

- Munich University of Technology (TUM), Alexander von Humboldt Award/fellowship, 93-95
- University of California, Los Angeles, fellowship from Swiss National Science Foundation, 91-93

PHD IN CHEMISTRY 1981 – 1990

Institute of Chemistry, University of Bern, CH

UNDERGRADUATE STUDIES IN PSYCHOLOGY 1986 – 1990

Institute of Psychology, University of Bern, CH, organizations, selforganizing systems, complexity

Boards & Organizations

- **BOARD OF DIRECTORS OF SCA** (Speciality Coffee Association) since Jan-2017
- **BOARD OF ASIC** (Association for the Science and Information on Coffee) since 2015
- **BOARD OF DIRECTORS OF SCAE** (Speciality Coffee Association of Europe) 2014 – Dec-2016
- **BOARD MEMBER, SWISS-SCAE** (Speciality Coffee Association of Europe - Swiss Chapter) since 2008
- **SWISS CHEMICAL SOCIETY (SCS)** Member since 2009
- **CEO OF SWISS COFFEE ALLIANCE GMBH**, since 2017 (swisscoffeealliance.ch)

Training (selection)

Management and Leadership Training

- Media Trainings (Nestlé), 2003 & 2007
- Change Management Course by IMD and London Business School, 2004
- Value Creation Business Game (Nestlé), 2004
- Personal coach to develop management and leadership skills, 1997 – 2000
- Project Management, 1997 & 1998

Technology Training

- Green coffee and agronomy training in India, 5-days program, 2013
- Green coffee and agronomy training in Brazil, 10-days program, 2011
- Green coffee and agronomy training in Colombia, 2 week program, 2007
- Training in Marketing and Sales, 2005
- Patents and Contracts, 1998 & 2001
- Soluble Coffee Technology and Process Engineering, 1997 & 1998 & 1999

Publications

Over 100 peer reviewed publications; 10 book chapters; edited two Conference Proceedings

- Co-authored the worldwide most cited scientific publication in chemistry of 1993
- First author on articles in *NATURE* and *SCIENCE*
- Most downloaded publication of the journal “*Analytical Chemistry*” in 2008
- Most downloaded publications of “*Int. J. Mass Spectrom.*” in 2015
- Co-editor of book on flavour sciences “*Expression of Multidisciplinary Flavour Science*”; 2010
<https://home.zhaw.ch/yere/pdf/Expression%20of%20Multidisciplinary%20-%20Proceedings%20of%20the%2012th%20Wurman%20Symposium.pdf>
- Co-author of “*The SCAE Water Chart – Measure / Aim / Treat*”, SCAE Research Booklet; 2016

- h-Index on Google Scholar: **34**; h-Index on web of knowledge: **29**

In the Media

Selection of media articles and interviews since 2008: www.zhaw.ch/en/lspm/continuing-education/offers-in-continuing-education/lebensmittelfood-getraenke/cas-the-science-and-art-of-coffee/media-reports/